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Notes about this helpfile:

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

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

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

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

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Date: Mon, 26 Oct 92 22:06:45 +0100
From: Victor Reijs <Victor.Reijs@SURFnet.nl>
Subject: thanks for help (terms)

Hello all of you,

First I want to thank all the people who responded to my questions about terminology. Thanks. I even got information which I did not asked for! I though I knew what 'brown sugar' was, but when reading your replies I understood that there was a big difference between your and my culture. In the Netherlands 'brown sugar' is the not fully refined sugar. I have the idea that we do not have something like your 'brown sugar'.

Together with the answers, I got of course also questions:

- If you would like to know something about Dutch beers and its associations, please let me know, I can introduce you to some of these organizations (although there is not much e-mail in this part of the worlds [most e-mail is within the educational and research institutes]).

- In the Netherlands there are some 15 breweries which produce commercial beers (Heinenken, Grolsch, Raaf, Brand, Amstel and lots of smaller companies). Beside these commercial breweries, there are lost of people who brew their beer themselves (these people also have there own amature beer judges). I have the idea that the level of beer brewing is quiet good, but perhaps you have to find out yourself;-).

- Home beer/wine/liquor making is not illegal in the Netherlands (and in my opinion also not in Germany, Belgium, France, UK, Spain, Portugal, Austria, etc.). In the Netherlands one is allowed to distill even liquor up to an amout of Dfl 50,-- of alcohol (which is some 750 cl) per month (this is a new rule:-).

I hope that you can use the above info.

All the best,

Victor Reijs

Date: Mon, 26 Oct 92 22:11:01 +0100
From: Victor Reijs <Victor.Reijs@SURFnet.nl>
Subject: potassium sorbate

Hello John Wyllie and Rob Bradley,

In some juices, the producer has putten DMS or potassium sorbate to stop fermentation of a juice. So if you use such a juice for cider/wine, there is a big chance that it will not ferment.

Most yeasts are quiet tolerant on DMS, but potassium sorbate is a real killer. The maximum amount by law of it is 268 mg/litre in the Netherlands. 100 to 200 mgr/litre is enough to stop a yeast from working. (If using potassium sorbate to get a sweet wine/mead, one has to add some DMS to be certain that no eagly smells will form [geranium smell called in the Netherlands]).

All the best,

Victor

Date: Mon, 26 Oct 92 15:22 CST
From: iepubj!korz@ihlpa.att.com
Subject: Re: More rookie questions...

Chuck asks:

- > 1. I saw a 5 gal Igloo cooler in a store the other
- > day. I am still experimenting with partial mashes
- > and thought, this is the one I've been looking for!
- > How do you go about replacing the push button valve
- > with one that allows a lot more control in sparging?

I've built several different kinds of lauter tuns, and am planning a comparison of their efficiencies and use. Unfortunately, I have yet to build the "cooler-type" lauter tun, so I can only pass-on information I've read. A good source for food-grade valves of all kinds (and perhaps food-grade adhesives also) are the places that sell campers and related equipment. Try there. If you use a rectangular cooler, I've read that you simply need to pick a copper tubing that snugly fits into the drain hole and then use a valve that has the proper-sized compression fitting on it to give you the control you seek.

- >
- > 2. What is a good extract/grain ratio for partial mashes.
- > 1 3# can to 3#s grain, etc. I guess I should say what
- > is standard.

Of course there are no standards, and it's not so much a ratio that you want -- what I mean is, you want some goodness from the grain and then you make up the difference with the malt extract syrup or dried malt extract. If indeed you used a 3.3 pound can of extract syrup and mashed 3 pounds of pale malted barley, you would get an original gravity of, say, 1.035 to 1.045, depending on the extract you use and your extract efficiency (see below). Your example is good start.

- >
- > 3. I've heard a lot of talk about efficiency, 90%, so many
- > points, etc. What's it all about.

All in all, it's just a measure to see "how you're doing." There are theoretical maximums for each type of grain and how close you get to the max is a measure of how efficient your procedure and system are. For example, you mash 5 pounds of 2-row lager malt and after sparging collect 5 gallons of 1.030 wort. According to David Miller, the theoretical maximum for 2-row lager malt is 35 points per pound per gallon.
 $30/35 = .857$, which is basically 86%. Therefore you have achieved 86% of the theoretical maximum, which, judging from the figures posted by various brewers in HBD and elsewhere, is not bad. Why is it important? Well, for all the work you put into mashing and lautering, not to mention boiling, cleaning, bottling, etc., you would like to get the most out of your grain.
Right?

If your efficiency is, say, 50%, then you know you need to reassess your procedures and system. Note that "bad efficiency" doesn't automatically mean any one thing. You could be overshooting your saccharification temperature and denaturing your enzymes, you could have very lousy grain (old or poorly stored), you could have an inefficient lautering system, you could have a bad hydrometer, or you could have any number of other problems. See what you get and if you're not happy with it, post

your procedures and setup and ask for advice.

>
> 4. And finally, does yeast really play that big of a role
> in taste? Excuse my ignorance, but I've always used
> the little dry yeast packet that comes with the cans
> (I did buy some liquid once) and my beers taste fine
> to me. Will they improve that much?

I personally feel that yeast is the most important factor in determining the flavor of your beer. Granted, changing from 12 IBU to 120 IBU will change the flavor of your beer, as will adding a pound of black patent malt (neither are recommended, by the way). My point is that changing from Wyeast #1028 to Wyeast #1056 or dry yeast to liquid yeast will make more of a difference in the flavor of your beer than adding an additional 1/2 pound of Crystal Malt or changing from Fuggles to Goldings hops. If you brew a very low-gravity beer, say an OG of 1.028, the effect will be less than a high-gravity beer, say an OG of 1.070. Also, if there are lots of dark malts or roasted barley in the batch, these will cover-up the flavors generated by the yeast too. One dry yeast that I feel is very good is the one that comes with Cooper's Kits. Two that I would not recommend are Red Star Ale (lots of banana esters) and Munton & Fison's kit yeast (lots of phenolics -- "band-aid (tm)" smell). The only way to tell whether the difference will be significant *to you*, is to try it and see.

Al.

Date: Mon, 26 Oct 92 16:39
From: RMCGLEW.BUSSYS@mhssmtp.mdso.vf.ge.com (RMCGLEW)
Subject: R. Glidden Mashing question

R. Glidden asks how to keep a constant temp. I have placed my 20qt ss pot inside a 30 qt pot (alum will do) with the grist in the ss and the larger pot serving as a double boiler. It will bring the grist temp up rather slowly (compared to putting the pot on the burner), but it will help maintain a constant temp and also won't burn the bottom of the grist.

Date: Mon, 26 Oct 1992 20:29:47 -0700
From: walter@lamar.ColoState.EDU (Brewing Chemist Brian Walter)
Subject: Pumpkin Ale

Howdy Brewers!

Made my second annual "It's the Great Pumpkin Charlie Brown" Ale recently, and it has turned out wonderfully. So good in fact, that I thought I would share the recipe. :-) Not trying to boast, just want to share with you other homebrewers.

Charlie Brown Pumpkin Ale

To make 5 Gallons:

7 lbs light dried malt extract
1 lb 40 L Crystal malt
2 lb pale ale malt
1 whole pumpkin (10 - 15 lbs)
1 teaspoon ground cinnamon
1 teaspoon pumpkin pie spice
2 oz fuggles (90 min)
1 oz hallertauer (90 min)
1/2 oz fuggles (5 min)

To Prime

1/2 cup brown sugar
1 teaspoon ground cinnamon
1 teaspoon pumpkin pie spice

WYEAST # ???? in a starter (Ale yeast)

Procedures:

Clean and quarter the pumpkin, bake for 30 minutes at 350 F. Puree the pulp in food processor or blender. The grains and pumpkin were mashed for 90 minutes at 154 F. This thick mess was then strained into the brewpot (a long process!), and then a standard 90 minute boil took place. When done, cooled with a chiller, and WYEAST starter was pitched. Sorry about the WYEAST number, I forgot to record it. I know it was an ale yeast, and most probably a German ale yeast to be specific, but I am not certain. Standard fermentation and bottling, except the spices were added at priming time with the priming sugar.

It made a wonderful fall beer. (Almost too good, as the wife and her friends like it a little too much!! :-) The spices were a little strong for about two weeks, but then they mellowed nicely. By far one of the best brews I have made (but then I always say that :-).

Thanks for listening,

- Brian

Brian J Walter |Science, like nature, must also be tamed| Relax,
Chemistry Graduate Student|with a view towards its preservation. |Don't
Worry
Colorado State University |Given the same state of integrity, it | Have
A
walter@lamar.colostate.edu|will surely serve us well. -N. Peart |
Homebrew!

Date: Tue, 27 Oct 92 07:42:52 est
From: Barry_Gillott@DGC.ceo.dg.com
Subject: Wyeast European, dry hop sanitation

Joe Rolfe asks about European Ale yeast. I've got a 5 gallon batch using it that's glugging away right now. The Wyeast profile sheet at the homebrew supply store agrees that this yeast produces a more malty flavor.

My batch was (real) slow to start up, I suspect because the temperature fell below 60F the night of pitching. I used a starter but probably pitched it before it was ready. The next morning (12 hrs after pitching), no foam, so I raised the room temperature up past 70F. It eventually got going, but took more than 24 hours. The room temp is around 70F right now and the yeast seems quite happy, but I intend to lower the temp gradually over the next day or so to around 65F to minimize the chances of ester production. (I don't have any prior experience with this yeast's temperature range.)

I have a dry hopping question for y'all: Do I need to be concerned about sanitation of the hops? Can I just open a package of plugs and drop one in? I assume that the alcohol present after initial fermentation will provide some degree of protection, but... enough?

Date: Tue, 27 Oct 92 9:00:43 EST
From: Jim Grady <jimg@hpwalq.wal.hp.com>
Subject: pellet/leaf hopping rates

I have an answer and a question:

Laura Conrad asks in #999 about the different hopping efficiency of leaf vs. pellet hops. I have recently picked up Miller's "Brewing the World's Great Beers" and have just made the Kolsch recipe on pg. 50. In that recipe, he calls for 5 AAUs of pellets or 6 AAUs of leaf hops. Thus it seems that if you have a recipe you like with leaf hops, cut the hopping level by $\frac{1}{6}$ if you switch to pellets.

Incidentally, Dave recommends Wyeast #1007 (German Ale), Wyeast #1338 (European Ale) or one of the defunct MeV strains. The SG is supposed to be 1.046 and the FG should be 1.010. I got the SG he suggested but my FG is 1.017. (I used Wyeast #1338) I tried adding 1/2 c. corn sugar and some yeast energizer and it got going again but stopped at 1.017 again. Could the difference in FGs be due to the different attenuation levels of the recommended yeasts?

Wyeast #1007 = 73-77% -> FG = 1.011 - 1.012
Wyeast #1338 = 67-71% -> FG = 1.013 - 1.015

I figured the $FG = 1 + (SG - 1)(1 - AA)$

where SG = Starting Specific Gravity
AA = Apparent Attenuation
FG = Final Specific Gravity

Is this what the "apparent attenuation" figures in the Wyeast yeast profiles mean?

BTW, the beer tastes fine, just a little sweet. I will stop worrying about stuck ferments, bottle it and enjoy it!

Thanks.

- - -

Jim Grady | "Talent imitates, genius steals."
Internet: jimg@wal.hp.com |
Phone: (617) 290-3409 | T. S. Eliot

Date: Tue, 27 Oct 92 10:28:05 -0500
From: cj@kamtwo.lmo.dec.com (Chris Hughes)
Subject: re: Beer Across America

In HBD #999, bliss@csrd.uiuc.edu (Brian Bliss) writes:
>I suscribe to them, and personally, I wish they would create specialized
>mailinglists. I would definitely rather be on a dark ale mailinglist -
>I'm sick of receiving pilsners!
>...
>I subscribe to BAA so I can expand my beer horizons, and
>wish they'd open up a little, sending out some off-the-wall stuff, even
>if there's a person or two who may not like a particular selection.
>
>I should also get off my butt and on the phone and talk to a person
>in charge, instead of bitching about it on the hbd...

I had the same reaction when I got this months beers (though I found the Penn Pilsner pretty tasty), so I did give them a call. I was planning on cancelling, but the person I talked to said that they would be sending out a lot more dark beers next year (porters & stouts, for example) . I got the impression that they were worried that their clientele wouldn't be ready for anything but a small step up from industrial beers. I guess enough people have called to complain that they've learned their lesson. I decided to keep my "subscription" for a while yet -- I'm looking forward to next year.

Chris Hughescj@kampro.enet.dec.com

Date: Tue, 27 Oct 92 8:53:20 MST
From: Richard Stern <rstern@col.hp.com>
Subject: long ferments when dry hopping

> From: djt2@po.CWRU.Edu (Dennis J. Templeton)
> Subject: Does dry hopping slow the terminal fermentation?
>
> For the second batch, with 1056 I wised up and waited until
fermentation was
> very slow. Maybe I should have waited another couple of days, but I
was
> leaving town and wanted to bottle when I got back. The hops this time
> stayed in the carboy, but when I got back the ferment was still
trickling
> along. Now it's three weeks and there is still active CO2 production,
and
> suspended yeast and sediment.

Don't worry! I brewed almost the same beer as you (all-grain, 90% pale, 1056 yeast) and it fermented slowly for weeks after dry hopping. It finally settled down and I was able to bottle it. It came out fantastic! So relax, bottle it when it's done and prepare yourself for some tasty brew.

Richard Stern
rstern@col.hp.com

Date: Tue, 27 Oct 92 11:30:16 EST
From: dipalma@banshee.sw.stratus.com (James Dipalma)
Subject: RE: Decoction and Tannin Extraction

Hi All,

In HBD#999, Darryl Richman writes:

< many good points regarding tannin extraction and decoction deleted >

>(BTW, my experience with the imported continental malts available now
>is that there is little additional extract to be gained from decoction.
)

My experience with the imported continental malts is exactly the opposite, decoction mashing makes an enormous difference in extraction.

I typically get 30 pts/lb/gal using highly-modified English pale malt and infusion mashing. I've tried infusion mashing using the continental malts, my extraction is always a little lower, around 28 pts/lb/gal. BTW, I do utilize a protein rest during such mashes, in order to break down the protein matrix that exists in under-modified malt.

Due to the low extraction, I started using decoction mashing for my Euro-lagers about three batches ago. In each case, my extraction was over 35 pts/lb/gal, an increase of about 20% over infusion mashing, which sent me scurrying back to the calculator to re-compute my hop additions:
-)

As to the malt itself, I get it from a local mail order place that sells it under the designation "German 2-row pilsner malt". There is a number in the catalog beside each grain type that represents the degree of modification, this malt has the lowest rating. I cut open a few kernels the first time I used it, and sure enough there was very little acrospire growth, under-modified all right.

My guess is that Darryl and I are using two different malts. Some months ago, I read in this forum that some malt producers, reacting to the growing homebrew market, were beginning to highly modify *all* their malt. The reason given was that malt producers recognized the importance of extraction to homebrewers, and changed their product accordingly. I think if the malt is highly modified to begin with, there will be only a slight improvement in extraction if decoction mashing is used. In such a case, the protein matrix that holds the starch is already pretty much gone.

Comments and opinions welcome, no flames though.

Cheers,
Jim

Date: Tue, 27 Oct 92 9:37:44 MST
From: raid5!limd@csn.org (Davin Lim)
Subject: Glycerol for freezing yeast?

I've heard that a product called the Yeast Bank uses glycerol to protect samples of yeast for storage in the freezer. Can anyone out there describe the steps and quantities needed to perform this process? I'd like to have a "homebrew" version of this product.

I'm interested in storing vials of yeast slurry from my primary. I've already gone the agar slants/petri dish route and have had very good results - but it's just too much work to keep multiple cultures going - especially when periodic re-culturing steps are required just to keep the population alive. I'm confident that my yeast slurry samples are likely not contaminated, so storing them for future re-use is very attractive to me.

Davin Lim (limd@arraytech.com)

- --

.....
.
* Davin Lim* limd@arraytech.com
* Array Technology Corporation * -- OR you can try ..
* Boulder, Colorado. *raid5!limd@devnull.mpd.tandem.com
.....
.

Date: Tue, 27 Oct 92 11:42:18 EST
From: jwilliam@uhasun.hartford.edu (John Williams)
Subject: keg questions

Brewers:

Here are a couple of questions about keggung with (I know it is stupid) a plastic keg. The first try produced plastic tasting beer; I pitched it. The second try produced a tasty amber ale but it did not hold pressure and I ended up re-priming and bottling, not a big disaster. Now I have a third try where I plugged the vent valve and now I have great pressure so much that I only get foam from the keg. So here are the questions:

1) Does anyone know of a pressure gauge that would measure in the right range (0 - 50 psi) and can you set it to release at a given pressure?

2) If such a gauge exists, then how does this sound for getting the beer ready to drink? First let the pressure get big and have the keg swell for the the first three (or two?) weeks and then letting the pressure drop down to, down to what? 5 psi, 10 psi?

The keg was a birthday gift from a supportive partner and I do not want to undermine her support.

Thanks for your help.

John W

Date: Tue, 27 Oct 92 08:42:44 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Re: Lauter Tuns

> Date: Mon, 26 Oct 92 14:09 CST
> From: iepubj!korz@ihlpa.att.com
> Subject: Lauter tuns
>
> I thought that I had covered this before, but since there still seems
to
> be some confusion as to the theory behind the statements, I have,
through
> the magic of ascii graphics, illustrated the theoretical basis for my
> contention that runoff from a single point is less efficient (in terms
of
> extract) than runoff from multiple points.

[excellent ASCII graphics omitted for brevity]

It seems to me that, while in the abstract, you are probably right about
certain designs resulting in less-than-perfectly-even flow of liquid, it
can be evened out by an occasional stir or shake of the pot or bag.

Fluid dynamics is a funny topic ... what with eddies and shifting grains,
I'm not sure the flow pattern is as deterministic - or the islands of
lesser flow, as static - as your diagrams suggest.

Ultimately, I would suggest that the metric for the efficiency of the
sparge
is the ultimate arbiter of sparge efficiency ... and this is up to the
home
brewer, whom either goes slack and lets his brew take care of itself, or
is
intimately involved in assuring that the grain is exposed to heat &
drained
evenly. I know of no design that can completely compensate for the
presence
of a concerned and involved homebrewer.

It might even be that by using one outlet, slightly raised, one might be
able to avoid the inevitable sediment, while achieving a very efficient
extraction. This, ultimately, is an individual and aesthetic choice.

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

Date: Tue, 27 Oct 92 12:06:30 EST
From: "Rick Ringel - HNS/DCN project" <rringel@hns.com>
Subject: Edme Malt extract D.M.S.

- ----- Forwarded Message

Return-Path: CDEMKO@LANDO.HNS.COM
>From: THANK YOU FOR YOUR SUPPORT <CDEMKO@LANDO.HNS.COM>
Subject: Got another question...

This is from my brother Dave who is an 'advanced' brewer. I told him these are the experts... So he would like to know:

The directions to properly use Edme malt extract D.M.S.
(This is extra diastatic emzymes, used to convert starches.
It's a shortcut for the mulching process...)

Thanks for your help.
Christine.

- ----- End of Forwarded Message

Date: 27 October 1992 10:37:43 CST
From: R.Deschner%UIC.EDU@UICVM.UIC.EDU
Subject: Minnesota Results; Happy 1000th HBD!

A bunch of us from Chicago just got back from the Minnesota Homebrewer's Festival and Competition, at Sherlock's Home Brewery in Minnetonka (suburban Minneapolis), MN.

Best of Show, judged by John Isenour, Steve Hamburg, and Michael Jackson, (Why is he famous? He has a REMARKABLE palate, in addition to his encompassing knowledge of beer.) was won by a great Texas Brown Ale. Jackson commented on how the use of lots of hops in Brown Ale was an American peculiarity, pioneered by Texan homebrewers, but a tasty one. (hence the name "Texas Brown Ale")

All of us reveled in the beers of Sherlock's Home Brewery, especially the tremendous, hoppy, Bishop's Bitter, served from a hand-pull pump. The porter, also from the hand pump, was delicious, with just the right toasty dryness. The place is probably unique in the United States in doing this so completely, although the Wynkoop and Walnut brewpubs in Colorado also put some British ales on a hand pump.

Michael Jackson obligingly autographed copies of his books.

A complaint in general about homebrewers (and not just those in Minnesota - this is a general complaint): A great many of the entries were thin and underhopped, as though American homebrewers were timidly following the example of their large corporate brethren. During Best-Of-Show judging, John Isenour summed it all up: "I should have had two rubber stamps made up for the judging sheets - 'MORE HOPS' and 'MORE MALT'."

Also, use the right yeast. We who judged wheat beers were startled by the number of brilliantly clear weiss beers which we judged, even though the style is allowed to be hazy. The problem is that many of these crystal clear weissens had no weiss character, such as the familiar clove phenolic. Use of the right yeast might have produced some of these characteristics, although clarity could be sacrificed. Yeast is one of the least costly ingredients, so it pays to use the right one.

We did find a number of beers in the Minnesota competition which had sufficient hops and malt, and which were true to their style; some of these were not just good, but were great. By and large those were among the winners in each category. So, why should you use MORE MALT, MORE HOPS? Because you'll win.

Finally, I cannot resist the opportunity to wish

* HAPPY 1000TH ISSUE HOMEBREW DIGEST *

This has been a forum which is revolutionizing homebrewing. Barrels and barrels of thanks to the organizers and moderators of HBD. The second millennium begins!

- --- Roger Deschner

Date: Tue, 27 Oct 92 12:25:39 -0500

From: polstra!jdp@uunet.UU.NET

Subject: Re: Does dry hopping slow the terminal fermentation?

In Homebrew Digest #999, djt2@po.CWRU.Edu (Dennis J. Templeton) writes about his experience with dry hopping:

> I've never had ferments take so long to complete; I frequently bottle
> at day 10 (without dry hopping). It seems that either 1) The hops have
> slowed the pace of the ferment by half or more, so it drags on and on,
> or 2) The hops have somehow increased the amount of available
> fermentables in the batch, maybe by increasing the fermentability of
> the higher sugars.

Actually, it's 3) The tiny hop particles give the dissolved CO2 something to collect on, forming bubbles which then leave solution, producing the illusion of ongoing fermentation. You can confirm this by taking some SG measurements over the course of a few days.

Bottle it. If you dry hop and then wait for the bubbling to stop, you'll be too old to drink by the time you decide it's done.

John Polstrapolstra!jdp@uunet.uu.net

John D. Polstra & Co., Inc. ...!uunet!polstra!jdp

Seattle, Washington USA Phone (206) 932-6482, FAX (206) 935-1262

"Self-knowledge is always bad news." -- John Barth

Date: Tue, 27 Oct 92 10:25:16 MDT
From: Kent Dalton <kentd@bach.ftcollinsco.NCR.COM>
Subject: Homebrew Filtering Questions

I've been looking into the idea of getting a filtering system for my homebrew but there is something I don't understand about them in general: If you filter your homebrew, how do you get carbonation? (I'm assuming it's done right after fermentation is complete. It doesn't seem like you'd want to do it after conditioning it.) Do you basically have to keg it with CO2 or are there ways to force CO2 into the brew at bottling time?

Believe it or not, I would actually prefer sticking with bottling rather than kegging, because about 75% ends up getting lugged around to friends' places! Side Note: Some of my friends have developed a voracious appetite for homebrew. I'm seriously thinking about making some of them start helping me pay for ingredients! It's nice to have people like my beer but it's painful to watch half a batch of "handcrafted" HB evaporate in one evening.

Also, as far as filtering goes, if anyone has any tips, suggestions, or experience with any of the filtering systems, please share. I'm currently thinking about getting the homebrewing filter kit from "The Filter Store" (they advertise in zymurgy) has anybody used it?

My basic goal is a sediment free bottle of beer. I'd "settle" for a sediment free keg (but it means I'll have to get a bigger car :-)

Date: Tue, 27 Oct 92 8:14:32 PST
From: stevef@sequoia.SanDiego.NCR.COM
Subject: New home brew supply store in San Diego

For those who might be interested, there is a new homebrew supply store in San Diego called The Home Brew Mart. It's down by USD at the corner of Linda Vista and Mollie.

steve fanshier
stevef@sequoia.sandiegoca.ncr.com

Date: Tue, 27 Oct 92 14:32:46 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: H

Date: 27 Oct 1992 13:38:26 -0500 (EST)
From: Sandy Cockerham <COCKERHAM_SANDRA_L@LILLY.COM>
Subject: happy (or is it hoppy) 1000!!

I am a recent HBD subscriber. I really enjoy having it in my mailbox when I arrive each day. I find many of the subjects fascinating. I find the occasional sniping amusing.
Can someone give this extract + adjuvant neophyte brewer some more detailed information on exactly what to do with oatmeal? Is it possible to put it in something other than a stout and not have a bizarre beer?

Thanks,

Sandy

From: COCKERHAM SANDRA L (MCVAX0::RX31852)
To: VMS MAIL ADDRESSEE (IN::"homebrew@hpfcmi.fc.hp.com")

Date: Tue, 27 Oct 92 09:15:51 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: Happy 1000th Anniversary!

I'd just like to waste a little band-width to wish Rob Gardner and all HBD subscribers well on the event of issue #1000. I began subscribing in May 1990 in the low 400s and submitted my first recipe in #417, now 'immortalized' in Cat's Meow. I was off for a few months in mid-1991, but otherwise have been a faithful reader and (perhaps too) avid contributor.

Thanks to all of you who've given me valuable advice and food for thought over the course of some 500 issues.

Special thanks to Rob for making it all possible.

Cheers,

Rob (bradley@adx.adelphi.edu)

P.S. Watch for issue #1024 when the real computer geeks acknowledge the first K digests ;-)

Date: Thu, 22 Oct 92 13:40:47 PDT
From: gummitch@techbook.com (Jeff Frane)
Subject: Wheat Beer History and Banananose

The fershinlungin site was down for a week and I missed Darryl Richman's apparent statement that Anchor was the first "micro" to produce a wheat beer in recent times. Leaving aside the question of whether anyone should even notice such a pitiful wheat beer exists, I'd say Darryl was off by several years. Someone else has noted the Dunkel Weizen out of Wisconsin, but in addition Pyramid Wheaten Ale (they even did a bizarre Dunkel Weizen made with roasted wheat malt) and Widmer Weizen both appeared before Anchor's. Darryl was living in California in those days, I believe, and probably just missed it. Come to that Bert Grant's White Bear Wheat Beer was available on draught well before Anchor's.

To add a datapoint -- or maybe not -- to the question of the bananarama nose from WYeast's Belgian ale strain, my own very-banana beer (which was included, I believe, in the survey) *was* a high-gravity all-malt beer. I spoke to Tom Feller the other day, who told me he'd made two low-gravity beers with it and had no banana nose. I *think* they were also all-malt. So?

At any rate, now that nearly a year has gone by the bottled abbey-style beer has almost entirely lost the banana nose; the complexities I'd hoped for in malt and hops (and alcohol!) are moved to the front and I'm quite pleased with it.

Jeff Frane

Date: Tue, 27 Oct 92 15:57:48 -0500
From: rxh6@po.CWRU.Edu (Randall Holt)
Subject: Newbie AME query

Hi there. This is my first posting, and it's a pretty basic query.

What's the difference between Light, Amber and Dark Malt extracts?

I've looked through Papazian several times, and nowhere is this question answered. He gets very specific about the origins and characteristics of specialty grains, but ignores this (to me) very basic question.

The reason I'd like to know, I have a recipe that calls for 6# of AME, and I happen to have 3# of LME and 3# of DME. Can I substitute ?

Many thanks.

- - -
Randall W. Holt - rxh6@cwru.po.edu| 'Bibo ergo sum'
| - Jean Descartes
| (Rene's little brother)

Date: Tue, 27 Oct 92 16:00:22 -0500
From: rxh6@po.CWRU.Edu (Randall Holt)
Subject: Barley-Free Beer ?

Does anyone have a recipe for a BARLEY-FREE beer (not mead or cider)?

I have a roommate who is violently allergic to barley (very sad), and thought I would try to brew up something sans barley. I have looked at a few wheat beers, but they all contain some percentage of the forbidden grain. I have not yet found a recipe that is 100% wheat.

As yet, I have not plumbed the mysteries of mashing, but as no commercial wheat-only extract kits seem available, this would be as good an excuse as any to get started.

Can anyone help me to introduce my roommate to the joys of quaffing ale?

- - -

Randall W. Holt - rxh6@cwru.po.edu| 'Bibo ergo sum'
| - Jean Descartes
| (Rene's little brother)

Date: Tue, 27 Oct 92 07:56:00 -0500
From: roy.rudebusch@travel.com (Roy Rudebusch)
Subject: keg to bottles

From: roy.rudebusch@travel.com

LW:>If you want to put some of your wonderful keged brew into a bottle
for
LW:>consumption elsewhere, what methods do you use? I am just starting
to
LW:>keg and would still like to be able to take some along occasionally.

Don't let anybody talk you into buying a counter-pressure filler!

The best way to put up a few bottles from a keg:

Sterilize bottles and caps
Chill bottles with caps on
Chill beer very cold
Attach a length of hose about 2 inches longer than the
bottle to the spigot.
Reduce CO2 pressure by turning out the screw on the regulator
Remove almost all the head pressure from the top of the beer
Slowly fill bottle, apply pressure if needed, little foaming should
occur.

I have filled 1 gal wine jugs with fully carbonated beer and it served
up well later at our local Brews club meeting. Be sure to keep it quite
cold.

* OLX 2.2 * R. Perot is a ding-a-ling

Date: Tue, 27 Oct 92 16:59:05 EST
From: (Don't Call Me Dude!) <stevens@stsci.edu>
Subject: Cats Meow 2 Update ready

Hello folks.

Those of you who used the PostScript files to print out your copies of Cats Meow 2 can now get an update with 142 new recipes in it.

The file is in the archives as Cat2up1.ps.Z (unless Stephen gave it a more intelligent name :-)

You'll also want a new index. This is in file CM2NDXu1.ps.Z

If you're not a PostScript user, it'll be a little while before the ASCII text file is ready....patience...

The update contains just about every recipe posted to the HBD through issue #999. The update contains ONLY new recipes. If you're retrieving Cats Meow 2 for the first time, you will need the original file to print out the bulk of the recipes in addition to the new update file.

Thanks to Ed Meeks and Jim Basara for reviewing early drafts and cleaning up a lot of mistakes that we'd overlooked.

As usual, if you run into problems using the update, let us know and we'll help you out as much as we can.

Cheers!

- ---Mark Stevens (stevens@stsci.edu)
Karl Lutzen (lutzen@physics.umr.edu)

Date: Tue, 27 Oct 92 17:19:30 -0500
From: lorelle@meglos.mdcorp.ksc.nasa.gov (tom lorelle)
Subject: Clubs in Florida

I have recently moved from LA area to a brewing/beer wasteland - Florida.
Does anyone know of a club or any GOOD suppliers in the Melbourne/KSC
area?

Is there any reports on the Gold Coast Brewing Co in Huntington Beach, Ca
-
Has it opened yet?

Thanks in advance,

Tom

Date: Tue, 27 Oct 92 16:35:01 CST
From: pmiller@mmm.com
Subject: Wyeast European Ale Yeast

Joe asks about Wyeast European Ale yeast.

I just brewed a batch last Saturday of spiced ale. I used a quart of 1.020 sterile wort as the starter and pitched the puffed up packet in the wort about 28 hours before brewing. There was a thin head of foam on the starter and about 1/8 layer of yeast on the bottom of the jug. My copper-coil-in-a-bucket-of-ice-water wort chiller didn't cool my wort as well as it normally does and I'd say the wort was about 80F when I pitched the starter into the carboy. The weather here in Minnesota is warmer than usual for this time of year and my basement has been 68F. Within 24 hours, I had an incredible amount of activity in the carboy with lots of foam and swirling little hop pellet bits mixing around. Bubbles were coming out of the blowoff hose faster than 1/second. Three days later and it's still fermenting actively.

So maybe this yeast is temperature dependant...

Phil Miller

Date: Tue, 27 Oct 92 19:20:53 EDT
From: joseph@joebloem.maple-shade.nj.us (Joseph Nathan Hall)
Subject: Yeast, etc.

) From: Joe Rolfe <jdr@wang.com>
) Subject: Wyeast European Ale Yeast
)
) any one used Wyeast European Ale Yeast?? any comments on it??
)
) it has been said (by i assume Wyeast) that this is a slow fermenter.
) it also said the is left a brew with a malty flavor (unattenuative).

It ferments at more or less normal speed, but clears slowly. It is very clean in flavor, even at 70-72F, but round instead of crisp. Mellow rather than acute. I have found it to be relatively attenuative. In a recent brew of O.G. 1.045, 1338 fermented down to 1.012, while Sierra Nevada yeast pitched into the same wort fermented down to 1.014. I don't know that I would characterize the two beers that I've made with 1338 as "malty" or "buttery" or "caramelly" or anything in particular;
it's more like a kind of indistinct smear of all of the above. 1338 is not particularly fruity. I'm not so sure I really like it, but it is a nice hi-temp yeast to add to the inventory. I wonder if it might make a nice yeast for brown ale or porter. Hmm....

) Subject: potassium sorbate
)
) According to the Merck index, sorbic acid, and it's potassium salt are both
) "mold and yeast inhibitors". Better luck next time! SJB

Yes, but from what I know sorbate won't prevent active yeast in a sugar-rich environment from fermenting, at least not in the concentrations that are used to stabilize completed fermentations.

) >a blood-curdling cry echoes throughout the house. The surface of the
) >beer is covered with a thin white scum. It's kind of lacy looking
with
) >little fuzzy nodules here and there with vein-like things extending
) >into the film. It looks like the stuff the people had on them when
they
) >crawled out of the pods in "Invasion Of The Body Snatchers."
)
) A pediococcus infection has a ropy, lacy appearance.
) Too bad you hopped the heck out of the batch, or you
) might have a shot at converting it to a pseudo-lambic.

Quick, someone send him a Brett culture!

) Two subjects:
) - crystal malt and caramel malt
) There is a big difference between these two!
) crystal malt: the grain is soaked in water and kept at 65
) Centigrade (for one hour), so that the starch in the
) grain is converted to sugar. After that the grain is
) heated to 110 - 120 centigrade. The water evaporates and
) the sugar gets a crystal like structure. (depending on
) the length of the heating the crystal malts gets darker)
) caramel malt: after the sprouting of the grains, they are
) heated to 160 centigrade. The grain gets the color of

) chocalate or caramel.

This conflicts with everything else I've ever heard. Your definition of "caramel" malt sounds suspiciously like Munich or Vienna or other high-kilned malts. I've never heard anyone suggest that caramel malt contained a significant portion of unconverted starches.

So, where's George Fix? Or maybe Darryl Richman would take a stab at this one ... ?

uunet!joebloe!joseph (609) 273-8200 day joseph%joebloe@uunet.uu.net
2102 Ryan's Run East Rt 38 & 41 Maple Shade NJ 08052
- -----My employer isn't paying for this, and my opinions are my own-----
-

End of HOMEBREW Digest #1000, 10/28/92

Date: Tue, 27 Oct 92 13:57:28 EST
From: chuck@synchro.com (Chuck Cox)
Subject: Homebrewer Gran Prix

I know you all are anxiously awaiting the results from the Homebrewer Gran Prix. The Gran Prix is an official activity of the Dixie Cup which went Galactic this year.

The Malibu Gran Prix is an 'adult' kart track. We compete in a time-trial format. The cars are small open-wheeled fiberglass-body cars, similar to Formula 440 racers, but with less power. They use detuned snowmobile engines & drivetrains (2-stroke, centrifical clutch, continuously variable transmission). The track is very twisty (approx 15 turns) and is of similar size and complexity to a small autocross/solo course.

The number of competitors has basically doubled every year. The weather was excellent, and everyone seemed to enjoy themselves. I look forward to next year's competition.

There is a 'trophy' for the winner. I have a magnetic sign that says "World's Fastest Homebrewer". I displayed it on my car for the 92 racing season, and it'll be on my car for the 93 season. Maybe someone will take it away for the 94 season (NOT!). (I don't recommend leaving it on for street driving, it gets too much attention from the revenue collectors, er, cops).

Competitors are constantly asking me if there is a secret to winning. Winning at the Gran Prix requires the same skills as racing big cars, but is much safer. My tips for novices:

- practice, practice, practice
(if you have a safe, legal car, enter some local autocross/solo events)
- correct seat position
(the harness should hold you in place,
and you should be able to comfortably reach all controls)
- think ahead
(its too late to do anything about what the car is doing now,
you need to think about what you are going to do next)
- weight transfer & car control
(these cars are underpowered and tend to plow, but can be made to
seriously oversteer under braking. you need to maintain speed through
the turns and use the brake pedal to help steer)
- racing line
(the course is very twisty with a variety of complex turns, sweepers,
and
chicanes. you need to use the correct line to win. you need to know
which
turns are critical, and which turns to sacrifice.)
- instruction
(take a racing or driving school. local sports car clubs often offer
inexpensive training and practice)

=====
=====

3rd Homebrewer Gran Prix - 10/18/92
Malibu Gran Prix - Southwest Freeway, Houston, Texas

Results:

PLACE	TITLENAME	TIME
1	Galaxy's Fastest Homebrewer Chuck Cox	54.91
2	Fastest Married Homebrewer Steve Stroud	55.91
3	England's Fastest Homebrewer Simon Spiller	56.30
4	Texas' Fastest Homebrewer Scott Henderson	56.71
5	Fastest Overeducated Homebrewer Dr. Steve Black	57.10
6	Helotes' Fastest Homebrewer Al Ford	57.31
7	Fastest Homebrew Newsletter Editor Mike Fertsch	57.70
8	Fastest Homebrewing Pilot Harold Doty	58.11
9	Waltham's Fastest Homebrewer Bob Gorman	58.50
10	Galaxy's Fastest Female Homebrewer Sarah White	60.05
11	Brookline's Fastest Homebrewer Bill Murphy	60.10
12	Galaxy's Slowest Homebrewer Jim Fitzgerald	60.50

=====
=====

SHAMELESS PLUG:

Have you ever dreamed of sponsoring a real race car? SynchroSystems is sponsoring the Silent but Deadly Racing Team which is designing and building an electric race car. This is not some flimsy little politically-correct pansymobile, but a full-fledged race car that will compete head-to-head with internal combustion cars in the New England autocross/solo circuit. If this car is reasonably competitive, national TV and magazine exposure is virtually guaranteed. I have sponsors for all the major components (chassis/body, motor, batteries, transmission, tires, generator, and control system). My original plan was to have the car ready for the 94 season, but there is a *LOT* of sponsor pressure to have something for the 93 season. In order to compete next year, we need about \$5k to buy a tow/support truck and car trailer. Sponsors will be provided space on the car (and truck/trailer) to display a logo (or whatever). Drop me a line if you are interested.

- - -

Chuck Cox <chuck@synchro.com>

In de hemel is geen bier, daarom drinken wij het hier.

Date: Tue, 27 Oct 92 17:40:33 PST
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>
Subject: Re: Micah's magical starter

Brewsters,

I know that this goes back a little in the HBD history (~2 weeks) but that's life. Basically I'd just like to share an experience that I had this weekend using Micah's yeast starter solution of powdered sugar, yeast nutrient, and water.

This past Saturday I decided that I would compromise my dedicated football viewing time on Sunday, and brew up my first attempt at a Scotch Ale, while still focusing on the Raider game of course. I therefor decided to make up my yeast starter that day, so I could get my usual one day head start for my yeasties. Being the risk taker that I am I decided to give Micah's starter solution instead. This was a real big stretch for me since my standard starter solution is vastly different, using corn sugar in place of powdered sugar (what? me sarcastic?)

I made up about a pint of his starter and tossed it into my custom yeast starting receptacle (OK, so its an old mayo jar) to cool to pitching temp. I then sprinkled my standard dried Edme Ale yeast packet into the solution, and loosely screwed the lid on. Having accomplished this, I went all the way across the kitchen to go play with my petri dishes since I am now a neophyte yeast culturer. Not more than 5 minutes later, I turned to check on my starter, expecting to see whether all of the yeast had sunk yet, and to my surprise there was already a good 1.5" krausen bubbling away in the jar. At that point I thought to myself, 'Hey, this stuff is pretty good.' That turned out to be the understatement of the week. I left the kitchen for maybe 20 minutes or so and returned to find 'The Blob' oozing all over my counters. What we're talking about here is bionic yeast starter solution. Never in my experience have I ever seen yeast so motivated to spawn. After swabbing up the mess I looked inside the jar and there was a good half inch of slurry already sitting in the bottom, and the oozing krausen was still growing. I then went through a series of sessions where I tightened the cap, shook like a mad man, and then loosened the cap to relieve the pressure. Each time this managed to dissolve most of the foam back into solution, and removed most of the CO2 in suspension.

Like clockwork, every 10 minutes it was back at high krausen. This went on for 2-3 hours, and when it finally showed signs of slowing I had well over an inch of healthy yeast slurry on the bottom of the jar.

As I woke early Sunday morning (actually earlier than thought since I forgot about daylight savings) to go begin the brewing process, I started by checking on my starter. Low and behold it was dead to the world. There was plenty of slurry but no activity. I'm assuming that the rabid yeast feeding frenzy had already depleted its sugar supply. I was half afraid of opening the jar for fear of attack by the aggressive little beasties, but I took the risk and inserted my nose anyway. I was hit by the overwhelming aroma of fresh yeast so I was pretty confident nothing went amiss.

So the brewing went pretty well, but the Raiders lost to the ~~the~~ Cowboys. After immersion cooling the wort, stirring in a few cubic yards of O2, and pitching the bionic yeast culture, I set the carboy aside to do its stuff. A few hours down the road the airlock began that assuring bubbling. About six hours after pitching I took one last peek before retiring for the night. Sure enough there was a healthy 1/2" krausen forming and the airlock was cruising along at about a bubble every few seconds. Things were looking better, but I was still pissed over the Raiders lack of offense.

The following morning I woke and immediately ran down to check on progress (OK, so maybe I hit the head first...) and I discovered that gremlins had snuck in overnight and replaced my carboy with a fermented out batch of beer. I mean there was only the slightest remains of krausen to be seen, and the airlock was down to a measly little 45 seconds between clunks. Could this stuff have hit high krausen and actually fermented out in one night? I know that Edme tends to be quick, but by quick I usually think of 2-3 days of real active fermentation followed by a few more days of slowing down. The way things look right now, I might as well just dump a straw into my fermenter and chug away! This morning I sat and watched what was left of life in the carboy, and timed the airlock at 2:00+ minutes between glugs.

Pertinent details to set up questions:

- Grain bill was 7# 2-row, 1# munich, 1# 10'L crystal, 1/4# black patent
- Starch conversion: 15 min @ 130°F, 70 min @ 156°F, 5 min @ 168°F
- Sparged with 5 gallons H2O @ 165°F, acidified with citric acid
- Added 1 cup molasses to boil
- SG - 1.042 (a little disappointing, but attributed to watching football

- too much and not enough attention to sparge >:-)
- Fermented in garage @ ~60-70°F, maybe down to 55°F at night
 - I followed the same basic procedures that I've been using for the past several batches now. The only difference is that I've moved since my previous batch, so this is the first brew in my new house.

So here comes the questions:

- 1) Is this rapid yeast attack due to the encouragement from the starter?
- 2) Has anyone else ever had such rapid results?
- 3) Am I just a blessed brewer?

My plans are to rack to secondary tonight and at that point I'll take a gravity check. Maybe that will shed a little light on what happened. Of course I'll taste a little sample while I'm at it, so if you don't see a follow up then you'll now that something toxic was created >:-)

Brew on Garth,
Mark

Date: 27 Oct 1992 22:49:41 -0400 (EDT)
From: KLIGERMAN@herlvx.rtpnc.epa.gov
Subject: dry hopping and fermentation

In regard to a posting in HBD#999,
I too have also had cases where after dry hopping in the secondary
fermentation seemed to continue indefinitely. This lead to a beer with
an overcarbonated and extremely large head. I believe this is
due to the introduction of wild yeast into the secondary along with
the hops. I don't think it is due to bacterial infection, since
there were no off flavors or ring at the bottle neck. This happened
about 50% of the time that I dry hopped. I believe that the wild yeasts
are fermenting the usually non-fermentables.

Date: Tue, 27 Oct 92 21:22 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: Caramel, Lauter Tuns

To: Homebrew Digest
Fm: Jack Schmidling

>From: joseph@joebloe.maple-shade.nj.us (Joseph Nathan Hall)

>I'm still looking for an answer to my "Crystal vs. Caramel" question of a week or so ago.

The answer may be so simple that it evades the experts. I read somewhere that in the UK they call it Crystal and in the US we call it Caramel, or was it the other way around. At any rate "they" forgot to tell us. I can believe that they are used interchangeably for a malt that is more or less pre mashed in the malting process and has no enzymatic contribution. There are many variations but I think using crystal vs caramel is not the best way to define them.

>From: iepubj!korz@ihlpa.att.com

>I thought that I had covered this before, but since there still seems to be some confusion as to the theory behind the statements, I have, through the magic of ascii graphics, illustrated the theoretical basis for my contention that runoff from a single point is less efficient (in terms of extract) than runoff from multiple points.

Unless I missed something, the only confusion seems to result from a lack of understanding of what I wrote in my response which was, the only response I saw. Perhaps, I didn't make myself clear so I will try again.

Al's nifty drawings and descriptions correctly describe what goes on in a STATIC system. Channels, tunnels, dead spots and dry spots will indeed develop in ANY lautering system. As Al noted, the more outlet points in the system, the less significant these problem areas become.

However, as I pointed out, the process I am promoting is NOT a static system and all the arguments brought up by Al are not relevant.

The unique screen pickup in this system does not demand a well settled grain bed to provide a clear run-off. Therefore the entire mash can be thoroughly stirred and mixed at regular intervals during the sparging process. This breaks up any channels that may have developed and redistributes the mash

within the water column. I suspect that this would actually provide a much MORE effective extraction regime then depending on the number and location of outlet points.

What seems to make this point so hard to grasp is the fact that the other systems all have large spaces under the grain bed that must be cleared of turbid wort before sparging can actually begin. Wort is recirculated, there are painfully complicated systems for flushing these areas out and endless discussions about how much wort must be recirculated to get it to work.

The EM system runs clear after only a few ounces are drawn off initially and continues to run clear even after thorough stirring of the mash.

I have only heard from a handful of people who have tried my process but so far, they seem to be delighted with the results. I offered Al an opportunity to tour the World's Greatest Brewery but unfortunately, he declined.

I will publicly extend my offer to Al or anyone else who wants to bring his/her favorite lautering device over here and do a side by side mash, under controlled conditions, to put to rest the notion that simple things just can't work.

js

Date: Wed, 28 Oct 92 08:54:04 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Re: Freezing yeast

In response to a recent posting about freezing yeast cultures, I'm posting the methods that we use in our research lab for freezing and recovering yeast. I have used similar methods for a while to culture ale yeast (1028) and I don't see why it should not work for nearly all organisms of importance to brewing. Translating the methods from the lab to the kitchen is another issue, and has been dealt with occasionally here.

We grow yeast in a rich medium, that can be substituted in the brewery with a simple wort: 1-2 tablespoons DME in a cup of water. In the lab we autoclave to sterilize the medium; in the kitchen I have found that making the wort up in mason jars with lids works well; I boil the jars and all in a covered kettle (better still a pressure cooker) for 45 minutes.

To freeze your favorite culture, make up two different jars with medium: 1 with DME in water, the other with DME in water:Glycerine (glycerol) 4:1 (i.e. 20% glycerol in water) Sterilize both. Inoculate the water culture with your best culture source; ideally, this will be a single colony from a petri dish (another topic altogether) using a sterile loop (or a long thin wire heat sterilized). Grow the culture for a few days at room temp, until it is distinctly cloudy. I don't worry about excluding air, since the culture is nearly absolutely sterile. If your innoculum is less certain (i.e. the dregs from your last bottle) there is a chance that you'll have other beasties in with your yeasties.

When the culture is dense, but before it's sat around too long (i.e. it is as healthy as it can be) pour the glycerol medium into the culture bottle, and mix. I dispense this into sterile vials using a sterile pipette.

Now, what to do in the kitchen. For sterile vials, I would recommend small glass vials, maybe 1/2 ounce with black bakelite caps. These can be sterilized in the oven (try one first) maybe 400 degrees F for an hour. Any small jar that seals well and can be heated should be ok. You might be able to boil them to sterilize, but this seems awkward. For a sterile pipette, you could boil a medicine dropper. Pharmacies sell these for giving medicine to kids, and they should be boilable. Fill the vials about half way.

Now, we store our cultures in the lab in an ultra-low freezer; -80 degrees

C. I have kept these cultures at -20 (my home freezer) with good results, but the liquid doesn't seem to freeze reliably. My 6 month old cultures have ice at the top and a brown liquid layer at the bottom, where most of the yeast are.

To use the culture, you CAN just dump it into the starter, since the glycerol (10% of 1/2 ounce (15 ml)) is less than a half teaspoon (1.5 ml).

Better, though, is to simply take a small inoculum from the vial. Take the vial out of the freezer and warm it until it just starts to thaw. Sterilize your loop (or wire) on the stove, and while hot, stick it down the side of the vial, to the bottom where the yeasties are. Then either streak your loop onto an agar petri dish for colonies, or dip it into a sterile jar of medium (wort) for your starter culture. Put the vial back into the freezer. This way, a few vials should last eons, as long as the vials are not fully thawed each time. I don't know the lifetime of the yeast in a kitchen freezer, but it is indefinite in the lab freezer.

Microbiologists know the advantages of working from single colonies, in that rare mutations are removed from the culture at the beginning of each experiment. I would highly recommend for those who maintain your own cultures learning how to streak for single colonies. I may offer suggestions for this if it seems useful. in the future.

good luck,

dennis

Date: Wed, 28 Oct 92 09:16:33 -0500
From: blossomf@ttown.apci.com (Karl F. Bloss)
Subject: Pittsburgh HB supply stores

Anybody in HBD-land know of any good supply stores in downtown or north Pittsburgh? I'll be there this weekend and figured I'd pick up supplies for the next batch.

Thanks in advance!

-Karl

PS: Happy belated 1000th!

Date: Wed, 28 Oct 92 14:22 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: Plastic Kegs/Rotocasks

In HBD 1000 John Williams asked for help with his plastic cask. I assume he was referring to the gizmos sometimes referred to as Rotocasks--in effect, a fake plastic cask that often lies on its side and has a tap on the dispensing side as well as a screw-on lid on top. The screw-on lid has a built-in injector port for CO2.

I've just come back from England where we visited several homebrew shops (more on this in an upcoming post), and was fascinated by these things. In British-style homebrewing these are used as both secondary fermenters and kegs (ie a British cask). The idea is that following the primary fermentation the beer is racked into the cask along with the priming sugar, finings (isinglass, typically), and any dry-hopping. In theory the beer ferments to completion and clears, and in doing so creates sufficient CO2 to carbonate the beer and to provide pressure to push it out of the cask. If you run out of pressure you can top off the CO2 with a device that looks like a cigarette lighter refill and takes cartridges like those used for seltzer.

There's nothing shameful about using these--there's a photo of one on the cover of CAMRA's homebrewing guide--but there is a trick. The trick is that you probably can't use them to brew American-style beer--or more accurately, beer with American levels of carbonation. So don't fight it--just go British and dare to brew beer that isn't fizzy, as they would say. The Pale Ale volume in the Brewers Publications

series is full of advice, and suggests using slightly over 50 grams of corn sugar for priming 5 gallons. (A cup of corn sugar weighs about 160 grams, so 3/4 cup is about 120; I never use more than 100 grams, and for British-style stuff have gone as low as 80.)

Anyway, I found these casks to be quite interesting, and potentially a great deal easier than either bottles or kegs. The only problem is that you need to store it in a cool place; if not for the fact that we don't have a basement, I'd have bought one.

Date: 28 Oct 92 09:41:20 U
From: "Daniel F McConnell" <Daniel.F.McConnell@med.umich.edu>
Subject: freezing yeast

Subject: Time:9:39 AM
OFFICE MEMOfreezing yeastDate:10/28/92
In response to:

>Subject: Glycerol for freezing yeast?

>I've heard that a product called the Yeast Bank uses glycerol to
>protect samples of yeast for storage in the freezer. Can anyone
>out there describe the steps and quantities needed to perform this
>process? I'd like to have a "homebrew" version of this product.

Here is a method for cryopreservation of yeasts. Required is a 0.5 mL
sample
that contains 10E6 to 10E7 cells/mL. To this is added an equal volume of
a
sterile 10% glycerol (glycerine) solution. The vials (sterile, plastic)
are
frozen in two stages. Primary freezing at -30C for two hours allows the
cells
to dehydrate. Secondary freezing in liquid nitrogen at -196C for
storage. At
-196C the average survival levels are 65% for Saccharomyces. Data is
scant on
the shelf-life but evidence suggests that losses are very slight for up
to 8
years.

Now for a homebrew version. Since most of us do not have access to
liquid
nitrogen our shelf-life is reduced considerably. You can either purchase
sterile glycerol or sterilize it in a pressure cooker. The same for
water.
Prepare a 10% solution and add about 1-2 mL to an equal volume of a good
starter culture to give a final glycerol concentration of 5%. The trick
is
finding sterile plastic tubes, although screw cap glass may work as well.
These can be stored in a non-defrosting home freezer (ca -20C to -30C).
Cultures should be rapidly thawed in warm water (35C) while mixing. I
have had
good luck with this method and have maintained yeast cultures for >2
years that
have still remained viable. The advantages are that repeated
subculturing is
not needed and therefore the integrity of the strains is maintained.

Date: Wed, 28 Oct 92 9:58:38 EST
From: jim busch <busch@daacdev1.stx.com>
Subject: re: counter pressure filling

In the last digest, roy.rudebusch@travel.com (Roy Rudebusch) writes:
>Don't let anybody talk you into buying a counter-pressure filler!

>The best way to put up a few bottles from a keg:
 ^^^^

>Sterilize bottles and caps
>Chill bottles with caps on
>Chill beer very cold
>Attach a length of hose about 2 inches longer than the
>bottle to the spigot.

While this method apparently works to a certain extent I would have to object to the claim that this is the best method, clearly it is not. A counterpressure filler is a natural simple device that does exactly what it is supposed to when designed and used properly. The whole idea is to fill the beer under proper CO2 dispensing pressure without introducing oxygen. Any method that employs a "tube over the spigot" will reduce the CO2 level in the bottle.

I built a counterpressure filler using several "T`s" a shutoff valve and an extra CO2 tap. I fill 2L jugs in 30 seconds, keeping the Co2 level the same as in the keg. I have kept the jugs in the fridge for weeks (dont even sterilize!) and they are great. Cost: \$10.

Jim Busch

Date: Wed, 28 Oct 92 16:05:30 +0100
From: Victor Reijs <Victor.Reijs@SURFnet.nl>
Subject: Re: chrystal malts

==> From: SOMAK@FITKJES2.bitnet

> Hello Victor| I am Markku Koivula from Finnland. I saw your
> definitions of the differences between chrystal and caramel
> malts, and I am wondering. C. Papazian says in his book (The
> New Complete Joy of Homebrewing) that chrystal malts are made
> by first gently kilning them a short time, then "mashing" them
> by raising the temperature in the oven to 100 - 110 Celsius,
> and finally kilning them as usual, in temperature of 80-100 C.

This process discription is totally diferent I see:

- sprouting of the grains (what is the english term?, the grains get small roots)
- then kilning them (that means at some high temperature)
- then mashing at 100 - 110 C
- then kilning them at 80 - 100 C

The process I describes for crystal malt was:

- sprouting of the grain
- the masking them at 65 C (1 hour)
- then kilning them at 110 - 120 C [EBC 10]

The temperature of 65 C is to get as much sugar in the crystal malt as possible. (65 C is the optimum temperature for the enzymes).

I have the idea that the method you are using is almost the same as for amber/biscuit malt (see further below, although the temps are different)

> He don't mention caramel malts.

The proces here is:

- sprouting the grain
- kilning them at 160 C [EBC 100] (light malt this is 80 C [EBC 3-5], dark/munchener malt it is 100 C [EBC 20] and black it is 200 C [EBC 1000])

> I am just making malts myself, because here in Finnlands it is
> nearly impossible to get good malts, and I cannot buy chrystal
> malts and other special malts nowhere. I have previously done
> as is told in Papazian's book, and I think my results have been
> good (alltough I cannot make comparisons).
> Now I just wanted to know which is your source of knowledge.

This information comes out of a few Dutch books (so a copy will not help;-). But it seems to be the normal parctice over here.

Beside crystal malt we also have amber/biscuit malt. The proces is:

- sprout
- kiln 80 C
- mash 65 - 66 C (1 hour)
- kiln 150 C

This malt has more taste and color (EBC 50-100) then crystal malt

> I have never heard that the grains that have not yet been kilned

> are mashed in water. But why not, I think it sounds logical.
>

As you see, every country has its own methods.

All the best,

Victor

> Snowy greetings from Finland
>
> Markku

Date: Wed, 28 Oct 92 10:08:56 est
From: mtavis@saturn.hyperdesk.com (Mike Tavis)
Subject: When to add the fruit...

About a year ago I tried a fruit beer which unfortunately die of an infection. I suspect that the fruit which I added right after the boil is what contaminated the batch. For my next attempt I thought I would add the fruit earlier in the boil and hopefully remove the chance of infection. I've been reading different recipes in preparation and I've seen a wide variance in when people add the fruit. There seems to be the following four possibilities:

- in the mash
- during the boil
- as the boil is removed from the heat
- in the fermentor (primary and/or secondary)

What I was wondering was what are the relative advantages/disadvantages of these choices? Thanks in advance.

- -- Mike

o o | Michael Tavis, HyperDesk Corporation
o o | Suite 300, 2000 West Park Dr., Westboro, MA 01581
----+ E-mail: mike_t@hyperdesk.com (508) 366-5050

Date: Wed, 28 Oct 92 15:21 GMT
From: "PEART.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: Election Day, Thursday, N

Date: 28-Oct-92 Time: 10:16 AM Msg: EXT03715

Election Day, Thursday, November 3 is a company holiday, but the library will be open.

Date: Wed, 28 Oct 1992 10:48 EST
From: GREG PYLE <S1400067@NICHEL.LAURENTIAN.CA>
Subject: Cream Ale?

Hey There,

My friend and I were discussing cream ale the other day. He was asking what the difference was between "ale" and "cream ale". I couldn't answer him. Upon his ever so studious investigation, he discovered that cream ale was brewed with both ale and lager yeasts.

My question to all of you is if lager yeasts are used at lower temperatures for lager purposes and ale yeasts are used at room temperatures for ale purposes, then at what temperature does one brew a cream ale for the best results? This, I think, becomes important since lager yeasts tend to form esters at room temperatures. Are the presence of these esters desirable or undesirable in cream ales?

Thanks for your indulgence,
Greg Pyle

Date: Wed, 28 Oct 92 10:48:19 EST
From: Jim Grady <jimg@hpwalq.wal.hp.com>
Subject: u.k. pub request

I will be in England on business next week and my colleagues and I would appreciate any recommendations from the experts on pubs to visit. We will be in Bristol for 3 days and Oxford for 2 days.

Thanks in advance.

- - -

Jim Grady | "Talent imitates, genius steals."
Internet: jimg@wal.hp.com |
Phone: (617) 290-3409 | T. S. Eliot

Date: Wed, 28 Oct 92 9:53:01 CST
From: tony@spss.com (Tony Babinec)
Subject: kegs, filters, bottles

Kent Dalton asked some questions about filtering.

Steve Daniel gave a good talk on filtering at AHA National in Milwaukee this year. A version of the talk should be in the latest Beer and Brewing (proceedings of the Milwaukee conference).

After reviewing the pros and cons of different filters, Steve Daniel came down in favor of the filter sold by The Filter Store. If I am remembering correctly, everything you need, including a 0.5 micron filter, costs in the neighborhood of \$80. You can call them, ask for the catalog, and mention that you're interested in the homebrew filter setup you read about in Zymurgy.

The process of filtering goes something like the following. Chill your beer. Rack it into a sanitized keg. Make sure the filter setup is sanitized. Using your CO2 tank, push the beer from the keg, through the filter, and into a second keg. Force carbonate the beer in the second keg. Steve said that in his experience the filter could be re-used up to perhaps a limit of 200 gallons, at which point the filter is clogged and should be replaced with a new one. Note that you replace only the filter, not the filter housing and tubing!

Thus, filtering seems to take you down the path of consuming the beer from the keg, and bottling from the keg as needed. And, this is good. Once the beer is siphoned into the first keg, you will keep it under CO2 and not expose it to air, wherein microbes and oxygen lurk.

For bottling, use either a counterpressure filler, or use the technique suggested in recent HBDs of attaching some hose to your cobra valve and quietly siphoning. The trick is to insure that the bottled beer has the right carbonation. A suggestion I've seen is to add 0.2 to the pressure you would otherwise aim for in the keg. Thus, if you intend a pressure of 2.48, pressurize the beer to 2.68 on the thought that there is some loss in transferring the beer to the bottle before capping.

For the very useful pressure-temperature chart, as well as suggested pressure ranges for beer styles, see Byron Burch's article in Beer and Brewing vol. 9 (?), "A Great System for Draft Beers," or the last chapter of Dave Miller's latest book, "Brewing the World's Great Beers." Both sources talk about keggings and bottling from kegs.

One final point: Should you filter? With good technique and ingredients, you can often produce a very bright, clear beer without filtering. However, in the case of some styles such as light American lager, you probably should filter the beer for the required clarity, especially if you intend to enter the beer in competition. Filtering will certainly produce a brilliant, bright beer, which will get you points on appearance. On the other hand, the downside to filtering is that the filtered beer has the yeast scrubbed out of it, putting it more at risk should it come in contact with any bacteria or wild yeast.

Date: Wed, 28 Oct 92 10:07:32 CST
From: Fritz Keinert <keinert@iastate.edu>
Subject: Question on Heineken's "Oude Bruintje"

Since Victor Reijs offered expertise on Dutch beers, maybe he or somebody else can answer this one:

In an Indonesian restaurant in Amsterdam, I had a Heineken beer I think was called "Oude Bruintje" ("old brownie"). It was quite sweet and not very strong (2% alcohol). Basically, it tasted like partially fermented dark beer, or maybe beer mixed with unfermented wort. Quite pleasant, my wife especially liked it.

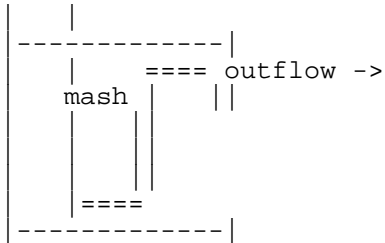
We were not able to find that beer anyplace else, not even in pubs specializing in Heineken. Has anybody else tasted this before? How is it produced?

By the way, we also ran into a wheat beer (Valkenburg ?) that tasted just as sweet. Is that a style of beer common in the Netherlands?

Fritz Keinert (keinert@iastate.edu)

Date: Wed, 28 Oct 92 08:11:02 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Sparge system runoff

On the subject of sparge systems, I would point out that if possible you should try to minimize the hydrostatic pressure across the grain bed to minimize grain bed compaction. This can easily be done if you place your outflow slightly below the grain bed liquid level. Crude ascii graphic to follow.....



The type of false bottom you use is MUCH less critical in a system like this, IMHO. I use a pump in my system and can not use this technique.

Bob Jones

Date: Wed, 28 Oct 92 17:40:22 +0100
From: Victor Reijs <Victor.Reijs@SURFnet.nl>
Subject: Re: Question on Heineken's "Oude Bruintje"

==> From: Fritz Keinert

>
> In an Indonesian restaurant in Amsterdam, I had a Heineken beer I
> think was called "Oude Bruintje" ("old brownie"). It was quite sweet

Officially it is called "Oud bruin" (old brown). But just to order such
a beer you would indeed call it that way.

> and not very strong (2% alcohol). Basically, it tasted like partially
> fermented dark beer, or maybe beer mixed with unfermented wort. Quite
> pleasant, my wife especially liked it.

It is a typical Dutch beer, I think (if not let us know). It has 2 -
3.5 % vol. alc. Yeast is used which works at the bottom of the vessel.
Normally one step decoction, to mature some 3 weeks, you can store it
for some 4 to 6 weeks. To be drincken at 6 - 8 C. Furthermore it is
sweet!

>
> We were not able to find that beer anyplace else, not even in pubs
> specializing in Heineken. Has anybody else tasted this before? How is
> it produced?

A small recipe is (from a book called: The international beer brew
book, in Dutch):

(5 litre)
350 gram light extract
350 gram dark extract
100 gram brown sugar (the unrefined;-)
15 gram Hallertau hop
100 - 200 gram of lactose (unfermentable sugar)

With malts:
600 gram light malt
300 gram dark malt
50 gram black/chocaloate malt
100 gram brown sugar
15 gram Hallertau hop
100 - 200 gram of lactose

OG 1030
FG 1004
alc. 3.5% vol. alc.

>
> By the way, we also ran into a wheat beer (Valkenburg ?) that tasted
> just as sweet. Is that a style of beer common in the Netherlands?
>
Could very well be.

All the best,

Victor

Date: Wed, 28 Oct 92 10:30:56 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: Specialty malts

Terminology for speciality malts has not been uniform, and this has lead to some inconsistencies in product names at various homebrew outlets. Debating the appropriateness of the terms used strikes me as neither interesting nor useful. I personally like the approach taken by Victor Reijs, i.e., describe the grain by the way it is actually made. In this regard, there appears to be two major categories:

Class 1 - Grains are roasted.
Class 2 - Grains are not roasted, but they are dried at a high temperature in the kiln.

In Class 1 there are three important subcategories:

- 1a - Unmalted barley is roasted.
- 1b - "White malt" is roasted. (White malt is fully germinated, but either has not been dried in a kiln or only slightly so.)
- 1c - "Green malt" is roasted. (Green malt consists of germinating barley.)

During our visit to the UK this summer Laurie and I got to see several malting companies, and in particular H&B. The latter classified grains in category 1c as follows:

- i - light carastan 13-17 L
- ii - carastan 30-40 L
- iii - crystal 70-80 L
- iv - dark crystal 100-160 L

The traditional categories for Class 2 are the following:

- 2a - Vienna 5-10 L
- 2b - Munich 10-20 L

At the time Laurie and my book was written, the nonroasted malts (i.e., those in Class 2) that were available all came from high protein 6 row barley (typically Glenn or Morex in the US and Sonja in Germany). Thus, we were faced with a "garbage in, garbage out" syndrome. In particular, the results from a large number of competitions showed that English and/or German malts from Class 1c were preferred by a very wide margin. It is important to note that these malts come from top 2 row barley (Maris Otter and Archer in the UK, Triumph in Germany). Today the situation has dramatically changed with the color malts from Belgium. We are currently playing around with versions of our recipies where 2/3 of the color malts are replaced with the Belgium Cara-Vienna and 1/3 with Cara-Munich. This has given a Lovibond value (which is the same as SRM or ASBC color) in the range 7-9 L. Reversing the proportions is also of interest, and yields (at least for us) a color in the range 10-12 L. As noted in an earlier post, the color of the Cara-Munich from Belgium is well above the classical range cited above.

Laurie and I feel that the UK and German malts in the Class 1c tend to give a "toffee" or "caramel" flavor tone. On the other hand, we are picking up something like a "nutty" effect from the Class 2 malts from Belgium.

We would both be extremely interested in the results other brewers are getting from any of the Belgium malts.

George Fix

Date: 28 Oct 92 17:11:37 GMT
From: SynCAcct@slims.attmail.com
Subject: SNPA Responses

I would like to thank all of you that responded to my SNPA question about the viability of the sediment on the bottom of the SNPA bottles. The consensus is that it is the same yeast that SN uses to do the primary. It seems that the yeast is excellent to use to brew an SNPA clone, as long as the bottles you use have been stored well, that is, not in a hot warehouse or in the back of a truck for a week. You could pitch the dregs from a couple of bottles into a starter to build up enough for a 5 gallon batch, but I would recommend plating it out to a petri dish to make sure you've got a single and active sample.

I was also told that Wyeast 1056, the American ale yeast, is the same or similar strain used by SN, and they call it Chico Ale yeast. For reproduceable results, spend the \$3.50 on a pack of 1056.

I'm going to make my first batch from the bottom of the bottle rather than from the 1056, just because it seems more difficult, and the more elements of complexity I can introduce into my project batches, the better I like it.

Here's an all grain receipie and some comments that I received:

10# Klages 2-row pale malt
 .5# Cara Pils Malt
 .5# Crystal (40L) Malt
1 oz Perle, 6.8% AAU, 60 minutes
 .5 oz Cascade, 5.5% AAU, 30 minutes
 .5 oz Cascade, 5.5% AAU, 5 minutes
1 oz Cascade, 5.5% AAU, dry hop in secondary (optional)
1 quart #1056 yeast starter
3/4 cup priming sugar

O.G. 1.048, F.G. 1.008 - 1.014, 33.6 IBUs

Mash temperature 153-155F.

Sierra Nevada Pale Ale, the bottle product, has a starting gravity of 1.052, while Sierra Nevada Draught Ale, the draft product, has an SG of 1.048. The draft product tastes a bit sweeter, too. Malts in the grain bill include pale malt, crystal malt, and dextrine malt (aka cara-pils). Hops used are Perle and Cascade. The yeast is their own, which you can culture from the bottle or obtain as Wyeast "American" ale.

Comments: the crystal malt is fairly dark for some color, the cara-pils is there for added body and sweetness. But, don't overdo it with the specialty grains. The relatively high starch conversion temperature will promote body and sweetness. Perles are the signature bittering hop, while Cascades are for flavor and aroma. If I remember, SNPA comes in at about 32-35 IBUs, and the above hop schedule should get you in the ballpark. I don't believe Chico dry-hops SNPA, but go ahead if you so desire.

Thanks again.....Glenn Anderson

EMAIL==> gande@slims.attmail.com

Date: Wed, 28 Oct 92 09:12:29 PST
From: rone@alpine.pen.tek.com (Ron Ezetta)
Subject: Differences between Light, Amber, and Dark extracts

Randall Holt asks:

> What's the difference between Light, Amber and Dark Malt extracts?

Good question.

Unfortunately, extract producers do not list ingredients on the can. This uncertainty makes recipe formulation, at best, guess work.

You can make some educated guesses. The light extracts probably contain two-row, and maybe some filler, like corn sugar. The amber extracts probably have some crystal, or maybe some chocolate malt. The dark malt extracts? Roasted barley? Chocolate malt? 100L crystal? I dunno.

My recommendation is to pick a good quality bulk light extract. The bulk extract I use seems to make a good one for one substitute for two-row barley. At least the gravity and flavor characteristics are consistent. Then use specialty grains to provide the character you are looking for.

Another, less desirable method, is to select a light, amber, and dark extract, and make a batch of each one (say 5-7 pounds of extract, lightly hopped). Now you will have a flavor and starting gravity profile of each extract to base follow-on recipes.

Anyway, the uncertainty of the extracts contents that has driven me to partial and full mashes. Once the brewer becomes comfortable with the brewing process, its a natural progression to partial mashes.

-Ron Ezetta-

Date: Wed, 28 Oct 92 09:24:46 PST
From: jboly@atmel.com (Operator)
Subject: Address change

Host LIME no longer exists; please change the following address
ECOSTELLO@LIME.atmel.com

TO:

ECOSTELLO@FIG.atmel.com

Thank you,

Edward Huang
System Manager

End of HOMEBREW Digest #1001, 10/29/92

Date: Wed, 28 Oct 92 13:03:11 -0500
From: rxh6@po.CWRU.Edu (Randall Holt)
Subject: Belgian Bannana Yeast

Last week I started culturing yeast, using the WYeast Belgian strain. Three days ago I made a 1.060 Brown Ale and pitched. Slow start, but then got into a good ferment, but after the first day when I took a reading I noticed a very different smell. My first fear was that the culture had violated sterile procedure, but by the second day, only a hint of the odor remained, and has persisted.

Then today I read of bannana ester tendencies of WYeast Belgian, and the connection is complete. The undefinable smell just became obvious. Thanks to Jeff Frane and others for pointing it out. I'll just have to wait it out and hope that long-term storage/conditioning mellows it.

- - -
Randall W. Holt - rxh6@cwru.po.edu| 'Bibo ergo sum'
| - Jean Descartes
| (Rene's little brother)

Date: Wed, 28 Oct 92 11:03:35 MST

From: Davin Lim <limd@csn.org>

Subject: Another yeast question...

I posted a question a couple of days ago about using glycerol for freezing yeast. Thanks for the replies sent (so far.)

Anyway, I forgot to ask a related question about cleaning yeast slurry samples. I seem to remember a posting a while back on doing sterile water washes of yeast. This procedure is done to remove excess trub, hop sediment, grain particles etc... from the rest of the yeast. Anybody out there have this info handy (or can point me to the proper HBD # so I can look it up in the ftp archives?)

I realize that one can take washing yeast a step further by doing acid washes to more effectively eliminate bacteria. This is also of interest to me, though I'd be pretty comfortable with the contamination risks involved without going to this extra process.

Thanks again!

Davin Lim (limd@arraytech.com)

Date: Wed, 28 Oct 92 10:26
From: BBAKER1@Novell.tis.tandy.com (Bryan Baker TTC-7262)
Subject: Bluebonnet Brew-off

- ----- ANNOUNCEMENT -----

The Reports of the Bluebonnet's demise (in a publication associated with another Texas regional brewing competition) are greatly exaggerated. The Bluebonnet Brew-off is alive and well and living in Ft. Worth this year.

For those of you not familiar with the Bluebonnet Brew-off it is the regional competition held in the Dallas/Ft. Worth area and is sponsored by the Ft. Worth, Dallas, and Arlington homebrew clubs. It usually takes place around the end of February or beginning of March each year and rotates locations between the three sponsoring locations. This year it WILL be held in Ft. Worth on the 5th & 6th of March. The site is still under discussion, but will most likely be at the Texas College of Osteopathic Medicine. The Regular cut-off date for entries will be February 20th. The Late cut-off date (for which an additional fee is charged) will be February 27th.

The categories will conform to the AHA & HWBTA guidelines and a more detailed break-down will be posted later. We want to get as many entries as possible this year, so enter early and enter often. We also are putting out the call to all those in the judging program that are looking for points. If you are interested in judging (or just want more info) you can e-mail me and I'll get back to you as soon as I can.

Bryan Baker
Member of the 1993 Bluebonnet Brew-off Committee

Date: Wed, 28 Oct 92 12:05:07 EST
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)
Subject: QQ: modification, pumpkins

The recent thread on modification raises a question for this non-masher:

what is the advantage of less-modified malt that professionals use it? Darryl's ZYMURGY article on Pilsner Urquell mentioned that it used relatively undermodified malt; was the reason why one of the things that was cut to fit, or did I miss it? I would think professionals would be even

more interested than homebrewers in good extraction, as the barley is a significant fraction of their costs (yes, they get it in bulk, but they also ultra-wholesale the beer, probably at ~25% of what you pay for sixpacks) and full modification shouldn't take so much longer as to raise the cost significantly.

We're into the season when a lot of people are brewing pumpkin beers.

I tried one of these myself and didn't think much of the result, which gets me to wondering---how much flavor do you extract even from cooked&smashed pumpkin (let alone the steeped cubes recommended in the recipe I used)? We're talking about a gourd here, after all, relative of the summer squashes that are excellent receptacles for (e.g.) butter, pepper, and onions but blah on their own. The recipes I've seen mostly have pretty substantial amounts of spice in relation to the malt; has anybody tried a split/twin batch in which the only difference was the presence/absence of the pumpkin itself?

Date: Wed, 28 Oct 92 13:17:49 CST
From: Jacob Galley <gal2@midway.uchicago.edu>
Subject: Re: Pumpkin Ale

Brian Walter whips up:

> Charlie Brown Pumpkin Ale
>
> To make 5 Gallons:
> [. . .]
> Procedures:
> Clean and quarter the pumpkin, bake for 30 minutes at
> 350 F. Puree the pulp in food processor or blender. The
> grains and pumpkin were mashed for 90 minutes at 154 F.
> This thick mess was then strained into the brewpot (a long
> process!), and then a standard 90 minute boil took place.

My brew-ally, Rus, at Vandybilt recently bottled his first pumpkin ale, but he refrained from mashing the mush, and simply dry-pumpkin'd the beer in the primary. I think he said that the guy at the homebrew store warned him that mashing pumpkin meat would make a holy mess. (Rus also mentioned that this guy wore an expression that said "Uh-oh, another brewing-as-a-personal-statement type.") I don't remember offhand if he cooked it. We'll soon see how this works.

My brew-partner (no, not me, really) is about to embark on a project that could easily be a complete disaster: the thought of FERMENTING IN A PUMPKIN SHELL obsesses him. Normally, he makes pretty good, if not very straight beer. (His artichoke steam beer was surprisingly tasty!) Can anyone provide evidence that this project is doomed? If it matters (I don't think it does), he will be lagering it on our porch at about 40-45°F, which may slow the pumpkin's decomposition. Since I have never heard of anyone trying anything like this, I can't change his mind. "We'll soon see how well this works."

(I have a couple substantial, interesting, useful questions to post soon to make up for this last paragraph. Please bear with me.)

Cheers,
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

Date: Wed, 28 Oct 92 13:04:34 PST
From: malouf@CslI.Stanford.EDU (Rob Malouf)
Subject: Weizen yeast

In HBD #1000, R.Deschner writes:

>Also, use the right yeast. We who judged wheat beers were startled by
the
>number of brilliantly clear weiss beers which we judged, even though the
>style is allowed to be hazy. The problem is that many of these crystal
>clear weissens had no weiss character, such as the familiar clove
>phenolic. Use of the right yeast might have produced some of these
>characteristics, although clarity could be sacrificed. Yeast is one of
>the least costly ingredients, so it pays to use the right one.

You shouldn't assume that the brewers made no attempt to use the right yeast.

I have entered several weizens in competetions, all made with Wyeast's Bavarian Wheat strain, and all with minimal (though noticable) clove character. In every case, at least one judge responded "No cloves=not a weizen. Use the right yeast next time" and didn't look any further into the beer's other faults and virtues. Since I did use the "right" yeast, this advice is less than helpful. Perhaps judges should not assume the worst of homebrewers. In this case, I know what a weizen is supposed to taste like,
I just don't have the skill to achieve it.

Rob Malouf
malouf@cslI.stanford.edu

Date: Wed, 28 Oct 92 13:49:04 PST
From: Norma.Young@Eng.Sun.COM (Norma Young)
Subject: mailed any homebrews lately?

Hi-

I haven't received any homebrews since #992 on 10/16.
Have there not been any sent out, or have I somehow
been dropped from the list?

-Norma

Date: Wed, 28 Oct 92 22:56:53 +0100
From: Victor Reijs <Victor.Reijs@SURFnet.nl>
Subject: Re: vit C and potasium sorbate (misuse of term DMS!!!)

==> From: Chip Hitchcock

> Please post an explanation of what you mean by DMS---in UK/US this
> is
> a substance produced by mishandling wort and is generally disliked in
> beer even in low quantities (gives a taste like canned corn) (stands
> for
> DiMethyl Sulfide, I think). It's also fairly volatile, which suggests
> it
> wouldn't be much good as a disinfectant.

Sorry I thought that Dimethyl Sulfide was Potasium metabisulfide (a
desinfectant). Used by some wine brewer to kill unwanted bacteria and
fungi. So in my earlier mail about Vit. C and potasium sorbate you
should read this desinfectant. Sorry about this misunderstanding. In
future I will never use these difficult XYZ;-)

All the best,

Victor

Date: Wed, 28 Oct 92 16:45:55 EST
From: Estes of Manang <WOESSNER@VM.CC.PURDUE.EDU>
Subject: going to colorado

I'm going to Colorado for Christmas. I will be in Evergreen, which is a suburb of Denver. I am very interested in visiting the brewpubs in and around Denver. Anyone who lives in the area or knows the area could please e-mail me a list of pubs and breweries I would very much appreciate it. You can leave COORS of the list ;-). I will be there from Dec 21 - Dec 31 . if there is any Can't miss event during this time period please send details.

Thanks in advance.

Estes of Manang

Date: Thu, 29 Oct 92 01:17 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: HBD Field Report #2: East Anglia

Our 11-day trip focused on East Anglia, particularly the counties of Suffolk and Norfolk, where breweries have taken more than their share of prizes recently. Black Adder from Mauldon's was CAMRA's Best of Britain last year; Woodforde's Wherry Best Bitter took the Best New Brewery prize in 1990, and their Norfolk Nog just took the 1992 Best of Britain; Adnams took the Bitter award in 1990.

THE BEERS:

1) Greene King & Sons (Bury St. Edmunds, Suffolk)

GK is the predominant brewer and pub owner in Suffolk and much of Norfolk. An independent (i.e. with fewer than 2000 tied houses), it is expanding and behaves like the big brewing companies. This includes efforts to acquire (and close) competing breweries, and a tendency to treat beer more like a product than a labor of love. Their main brews are XX Dark Mild (1.030, 19 IBU), IPA (1.035, 24 IBU), and Abbot (1.048, 36 IBU). Quality varied widely from pub to pub, mostly on the down side IMHO, and even the well-known Abbot was underwhelming.

The brewery itself covers 40 acres and includes 450 employees. GK does its own malting, producing 12 tons a day for in-house use only. Germination takes place in high rotating drums, and the malt is kilned at 70 degrees C. All the by-products of malting are collected and sold, including the acrospires.

GK also maintains wooden vats of a high-gravity beer called XXXXX, which is aged for one year and then blended with a brown ale for a gravity of 1.060 (+/-). The final product is called Strong Suffolk, and is available in bottle only (I haven't opened mine yet, sorry!).

GK also brews for others. As we toured the bottling line (2,000 dozen bottles/hour) they were bottling and pasteurizing Watney's Red Barrel for export to the US.

2) Tollemache & Cobbold (Ipswich, Suffolk)

The Tolly Cobbold brewery and all its tied houses were bought about three years back by Brent Walker, a food and beverage company, and brewing at the TC brewery was terminated. Soon it was clear that Brent Walker wanted to tear down the brewery building for a development. The city of Ipswich--not happy about losing the brewery--stepped in and declared it a historic site (it is a wonderful tall, gravity fed Victorian brewery), making it useless to Brent Walker. Two of TCs directors managed to buy the brewery back, and to re-hire some of the discharged brewery workers. They've now been on line for a little under two years, and are brewing quality beer.

But TC has lost its tied estate, and hence a ready market for the beers. The Brent Walker-owned houses takes some, as does the free trade, but currently they are way below capacity (400 36-gallon barrels is being produced per week), and only 8 people work in the brewery itself. However, the brewery has been repainted, a splendid public house and restaurant have been added, and the beer is quite good.

Brews include a mild, a bitter, a best bitter, a strong ale, and several specialty beers. (Because of the changes of management and related recipe changes I don't have the stats.) They produce a special bottled beer each year, starting with last

year's Ipswich Pride. This year's is Cobnut, a re-creation of one of their beers from years past. It is an intensely malty, nutty beer, similar in flavor to some of the richest barley wines I've tried--but 3.2% ABV. (This was my wife's favorite beer on the trip.) Also good was the Anniversary Ale, available for two weeks only. As an indication of their relations with Brent Walker, I never saw this beer in one of the former Tolly pubs. However, I saw it in two free houses where attention to quality beer was quite evident.

Tolly uses Challenger and Goldings hops, with stiff mashes. Strike temperature is 159 degrees farenheit, with an average mash temperature of 145 degrees. Sparge water is 175 degrees, with fermentation at 70 F. Tolly also manufactures its own isinglass.

3) Earl Soham Brewery (Earl Soham, Suffolk)

Small: the brewery is in the garage, and they have one pub which is deliciously shabby and filled with pictures of Victoria and Albert. A great place, with beer to match: Gannet Mild (1.030), with a bit of black malt in the palate and some perfumy hops character; Victoria Bitter (1.035), clear gold with a spicy aroma and very spicy hop flavor, but not very bitter; and Albert Ale (1.040), a deep russet brew with a spicy hop nose, full body, and a rich, spicy hop flavor. If you like hops, and especially hops flavor, this is the place!

4) Woodford's Norfolk Ales (Woodbastwick, Norfolk)

Another small brewery--doesn't accept visitors. The full range of their products is available at the Spread Eagle in Erpingham (Norfolk). Having just taken the Best of Britain for their Norfolk Nog (a black, sweet, aromatic brew) I hope their beers find wider distribution.

At the Spread Eagle I asked for a quarter pint of each of the six beers available. These included Spread Eagle (a special brew for the pub, probably dry hopped), Wherry Best Bitter, Nelson's Revenge, Norfolk Nog, Baldric, and Headcracker (a sweet, vinous, almost Belgian-style beer that can undoubtedly live up to its name). These beers ran the gamut of styles, from clear, light and hoppy to rich, red and sweet. All have outstanding hop character and flavor, many have substantial body, and most have a certain spicy quality that may be yeast-related. Having tried all the beers I was incapable of picking a favorite--they were all fantastic. So we started from the beginning again, but this time with full glasses!

5) Reindeer Freehouse and Brewery (Norwich, Norfolk)

An excellent brew-pub. In addition to six of their own brews they offer well-selected guest beers (this included Tolly's Anniversary Ale and Mauldon's Black Adder). The clientele ranges from ties to mohawks and the food is primarily Malaysian (and delicious).

We pulled the quarter-pint routine here, too. Brews included: Moild, 3.5% ABV (i.e., mild, but imitating the East Anglian accent--"Give us a point o' moild"), with a black malt tang; Bevy, 4% ABV, a gold/amber beer that was slightly sweet and hopped with subtlety; Gnu, a gold beer with full body and a good hop/malt balance; Reindeer, 5% ABV, copper red, sweet, and lightly hopped; Porter, near opaque black with a roast malt aroma and flavor; and Red Nose, 6% ABV, near opaque red with a slight alcohol aroma and a sweet, malty flavor. All were rated good to very good by our jury.

5) Fuller, Smith & Turner (Chiswick, London)

As a brewery tour this was less interesting, as there is a lot of expansion going on and because the guide was not very

knowledgable.

Fullers uses Challenger, Northdown, and Target hops in the kettle, and its Chiswick Bitter (1.034, 28 IBU) and ESB (1.054, 35 IBU) are dry-hopped with Goldings (their London Pride--1.040, 30 IBU--is not). Marris Otter malts are used throughout, with mash strike temperature at 69 degrees C (156 F?). Their strongest beer, Golden Pride (a very malty brew, and 9.2% ABV) is made from the first run-off only, while their other beers are sparged at 76 C (169 F?).

In the casking area we also encountered huge stacks of polypins (soft plastic beer containers in a cardboard box, with tap). Fullers sells these at near-cost to CAMRA members only.

6) Other

We were unable to visit the Mauldon's Brewery (Sudbury, Suffolk), and had difficulty finding their beers. The Adnams Brewery (Southwold, Suffolk) doesn't accept visitors. Their Bitter and Broadside have pretty general distribution, but I wasn't very impressed.

Date: 28 Oct 1992 21:49:04 -0500 (EST)
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: Miller's kegging suggestions in B&B 12

Hey now.

I just finished reading Just Brew it! (Beer and Brewing, vol. 12), the 1992 AHA proceedings. Lots of HBDer's in it. Not only are several chapters written by contributors to this august forum, but it seemed like every few pages someone was quoting an HBDer, or thanking an HBDer, or revealing an HBDer's brewing secrets. Seriously. For those of you who haven't seen it, it's surprising how well represented the HomeBrew Digest is.

Anyway. Enough bragging; on to my questions. I, like many Cornelius keggers, have had problems with getting nothing but foam. Turn the dispensing pressure high, turn the dispensing pressure low--it doesn't seem to matter. Well, Dave Miller's chapter in Just Brew It looks like it contains The Answers. Briefly, his argument is that two things contribute to excess foam. First, if the line pressure is too low, gas escapes en route to the tap, foaming the beer. Second, if the dispensing pressure is too high, the velocity of the beer as it hits the glass bottom foams the beer. And if that's not bad enough, it's possible that BOTH of these conditions hold at the same time: Given the right set up, a pressure which jets out the beer (causing problem 2 above) might still be too low to prevent problem 1. Thus no matter how you finagle with the dispensing pressure, you still end up with foam. Dave's solution is to pick a line length/diameter/etc. such that the resistance provided by the line exactly equals the pressure in the keg minus one or two psi to dispense the beer. Pretty straightforward. Nonetheless, I have a couple of questions about his chapter.

1. What the heck is a "cobra" tap? He talks about two kinds of taps: "bar" taps and "cobra" taps. One of them requires a 2 psi adjustment, but I have no idea what this cobra gizmo is. My tap looks like the kind that you get on the hand pump of a beer ball. I suppose that if your imagination is whimsical enough, and if you've had enough homebrew, you could say that the tap looked like a spitting cobra, but geez I dunno.

2. What is line "width"? Dave talks about two factors that influence the resistance on a line: it's length and it's width. Makes sense. It takes more pressure to force beer over a long distance or through a skinny line.

But by "width" does he mean inside diameter? If so, why didn't he use this term instead of the ambiguous "width"? If not, what *does* he mean?

3. What's the deal on the material composition of the line? Dave has a table showing the resistance for different lengths and widths of line. No sweat. But the resistance for a fixed length/width varies according to whether the line is vinyl or polyethylene (more resistance in vinyl). Why? I can't think of any good reason why the composition of the line would make a difference. Maybe one is more gas permeable than the other, but if that's so then wouldn't the outside diameter also make a difference? For example, I've got two different 3/16" i.d. vinyl lines. One is fat, nearly 1/2" o.d., and the other is skinny, maybe 1/4" o.d. Will the resistance in these lines be different for an equivalent length? Relatedly, does anyone know the resistance for copper (1/4" i.d., 3/8" o.d.) for times when I want to use my jockeybox?

4. Is lift canceled out by drop? In addition to line length and width, you also have to consider whether or not you are pushing the beer uphill-- what Dave calls "lift" (it takes 1 psi to push the beer up two feet). From my college physics I remember that the work done in a closed path is zero (because the work going up is canceled out by the "negative work" going down). Does beer work the same way? For example, if my line goes up two feet, down three, and then back up one, is the net contribution to resistance zero? Or is the resistance gained by going up different than the resistance lost by going down? If the answer is a net of zero, then all I have to worry about is the height of the tap; if nonzero, then I have to worry about all the bobs and dives that the line takes.

All in all, a good chapter in a good book. Now if I can just get these questions answered

- --frank

Date: Wed, 28 Oct 1992 23:26:48 -0700
From: walter@lamar.ColoState.EDU (Brewing Chemist Brian Walter)
Subject: Re: Pumpkin Ale

Jake whips out (In HBD 1001)::

>My brew-partner (no, not me, really) is about to embark on a project
>that could easily be a complete disaster: the thought of FERMENTING IN
>A PUMPKIN SHELL obsesses him. Normally, he makes pretty good, if not
>very straight beer. (His artichoke steam beer was surprisingly tasty!)
>Can anyone provide evidence that this project is doomed? If it matters
>(I don't think it does), he will be lagering it on our porch at about
>40-45°F, which may slow the pumpkin's decomposition. Since I have
>never heard of anyone trying anything like this, I can't change his
>mind. "We'll soon see how well this works."

Wow! A "real" pumpkin ale. That I would have to see. Is he going to leave the seeds? He could take them out, malt them, and then use them in the brew! Has anybody ever fit an airlock to a pumpkin? Wow! We may be the midst of a brewing revolution. Call Papazain! He now has a story to rival his "cock ale" recipe! ;->

Seriously, I also doubt it will work. But what the hey? How much wort will fit into a pumpkin? 1 Gal max. I think it would be a great novelty if it works. We all brew serious brews most of the time, but also need time to relax, don't worry, and make that funky homebrew we have always dreamed about.

Good Day,

-Brian

Brian J Walter |Science, like nature, must also be tamed| Relax,
Chemistry Graduate Student|with a view towards its preservation. |Don't
Worry
Colorado State University |Given the same state of integrity, it | Have
A
walter@lamar.colostate.edu|will surely serve us well. -N. Peart |
Homebrew!

Date: Thu, 29 Oct 92 00:41:14 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: 100% wheat

>I have a roommate who is violently allergic to barley (very sad), and
thought
>I would try to brew up something sans barley. I have looked at a few
wheat
>beers, but they all contain some percentage of the forbidden grain. I
have not
>yet found a recipe that is 100% wheat.

I beleive M&F has wheat malt extract - not sure if there's any barley in
it.
(I think it said 100% wheat malt...)

The (consensus on) the problem is: you need the barley husks to help
with the sparge bed. Try grinding up a mash of 100% wheat malt (it
does have plenty of enzymes if it's fresh & made right), and do
anything you have to to get the runoff out. stir like crazy; squeeze
the sparge bag; don't recirculate. Afterwards, let the runoff
settle, and siphon off of the particulate. (the procedure works
well for stuck sparges, put you don't get quite the efficiency).

bb

Date: Thu, 29 Oct 1992 00:04:54 -0700
From: walter@lamar.ColoState.EDU (Brewing Chemist Brian Walter)
Subject: Barley-Free Brew

In HBD1K Randall Holt queries,

Are there any extracts which are 100% wheat? (paraphrased).

In reply, (and I may be wrong), but I have always heard that the IREKS Bavarian Wheat malt extract is 100% wheat. It comes in big cans, 7 or 8 lbs I think, it has been awhile. I brewed a couple wheats with just a can of this, few ozs hops, and of course the WYEAST Bavarian Wheat yeast. They turned out well. As I said, I may be wrong on this, (in which case I will login Thur to a mailbox full, I am sure!).

On a lighter side, (and I don't suggest this for your roommate!) While most American "beers" (BudMillCoors) are very low in barley content, they too are probably above your roommates allergenic threshold. But, there may be hope! According to the Fort Collins Coloradoan (Yes, the city with the BOMB at the Gore Speech, oh joy) on Sun 4 October, 1992, Coors is trying out a new "CLEAR" brew. The article says pretty much nothing substantial about it, brewing wise. It is called Zima ClearMalt, and is being test marketed in Nashville, Syracuse, and Sacramento. According to Peter Coors himself, "Customers have described Zima's taste in different terms, ranging from a gin and tonic mixed drink to Sprite. But, with hops and malts, it qualifies as a beer, and has a similar alcohol content of about 5%.

I believe they are making it mostly from high fructose corn syrup. As I understand it, Coors used to use cracked rice from CA to bastardize, uh, I mean, as adjuncts when they brewed. Supposedly they have found a way to use enzymes to process high volumes of corn into high fructose syrup. My guess is this is the main ingredient of Zima.

I think it is about time for an American Purity Law. How about you? I would venture to say this may make Bud taste heavy!!

Well, enough for now,

Good Day,

- Brian

Brian J Walter |Science, like nature, must also be tamed| Relax,
Chemistry Graduate Student|with a view towards its preservation. |Don't
Worry
Colorado State University |Given the same state of integrity, it | Have
A
walter@lamar.colostate.edu|will surely serve us well. -N. Peart |
Homebrew!

Date: Thu, 29 Oct 1992 08:53 EDT
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: Trouble Getting Wyeast Going

Perhaps Micah or one of the other yeast gurus can give me some pointers. I recently started actually buying envelopes of Wyeast, rather than using an Nth generation culture I got from CAV@bnr.ca. While the Nth generation stuff (1098) took off like a rocket whenever I used it, my 1098 from the packet was essentially dead. It swelled the packet, and I pitched it into a starter and it seemed to ferment there, although the krausen was rather weak. But, nothing at all in the brew. Roused the brew, still nothing. Suggestions?

Actually, one relevant point was that the packet was 7 months past its code date. Is Wyeast that sensitive to shelf life? Should I use a yeast nutrient in the starter? Is it worthwhile to actively aereate the starter during the entire growth phase, eg by using an airstone/airpump system? Comments by email or posting if you think it worthwhile. thanks. P.

Date: Thu, 29 Oct 92 10:07:01 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Micah's Traquair House Ale recipe

Summary: Yum!

As my first all-grain batch, I brewed a batch of this in August and bottled it last night. Since my mash/lauter picnic cooler wasn't big enough for the whole recipe, I made a half batch (2.5 gallons). Particulars (if you don't remember the original):

9# British (M&F) pale malt 2# (M&F) crystal malt
1# toasted malt (350F/10min)
2oz roasted barley .5# chocolate malt
1 oz Northern Brewer @ 6.8% (75min) 3/8 oz Tettnanger @ 4.8% (15min)
1/2 tsp gypsum in mash water
Wyeast 1056 in 2c (1.020) DME starter.

Strike pale, crystal, toasted malts with 4 gal H2O @ 170F (160F initial mash temp), 45 minutes later, temp was down to 152F. Add roast grains, "mash out" with 1.5gal @ 200F (but only went up to 160F -- obviously I need a better mash tun). Take first runnings only (2 hours to collect ~4 gallons -- first time with this lautering system, too.) Boiled for 75 minutes total. Left with approximately 2.5 gallons (closer to 3, as it turned out), O.G. 1.094 (temperature corrected). Force cooled to 80F. Siphoned into 5 gal glass primary, pitched yeast. Fermented at "cellar temperature", around 70F.

3 weeks later, racked to 3 gal glass secondary (at this point, I noted that I definitely had more than 2.5 gallons to start, as about 2.75 gallons ended up in the secondary.) S.G. 1.026. The taste was heavenly! Wonderful malt notes in the nose, definitely alcoholic. It sat in secondary for about 5 weeks.

Last night, I bottled. The S.G. was down to 1.020. I added 1/4 c corn sugar for priming, assuming that the fermentation has now basically finished. I got 26 12oz bottles.

Besides bottling, I drew off a glass for immediate consumption (of course!). The malt was less evident in the nose than it was at racking (it may not help that I've got a minor cold, though), but was still there. It looks quite syrupy, but doesn't have a thick mouthfeel (but it's not "thin", either!). Hop bitterness is quite evident, with very little apparent aroma or flavor (see note about cold, above). There is a slight tartness, and surprisingly little sweetness. I'll have to go out and get a bottle of the original now, for comparison.

I'm definitely happy with it.

For those of us who are numbers freaks, here are some:

#malt in mash: 13
first runnings: 4 gal @ 1.066 (16 Plato)
Extract: 21pts/lb/gal (3gal@1.094 after boil gives 22pts/lb/gal)
OG: 1.094 OE: 23 Plato
FG: 1.020 AE: 5 Plato
RE = 0.1808*OE + 0.8192*AE = 8 Plato (G. Fix, HBD 880)
Attenuation: 65%
Alcohol: 8% w/w or 10% v/v
Calories/12 oz = (6.9*A + 4.0*(RE-0.1))*3.55*FG = 320! (G. Fix, HBD 880)

=Spencer W. Thomas | Info Tech and Networking, B1911 CFOB, 0704
"Genome Informatician" | Univ of Michigan, Ann Arbor, MI 48109
Spencer.W.Thomas@med.umich.edu | 313-747-2778, FAX 313-764-4133

Date: Thu, 29 Oct 92 8:19:16 MST
From: seiferth@rufous.cs.unm.edu (Justin Seiferth)
Subject: Re: Plastic Kegs

I've got one of these plastic kegs, they are fantastic! I brought it back from England (So, said the custom's officer as I passed through the green line with my Irish wife, just what exactly it that!) though it was manufactured in the US (Ohio). You do have to be very careful with the seals and I've found that unless you orientate the floating ballcock properly you'll get a lot of foam.

Date: 29 Oct 1992 10:08 EST
From: dab@donner.cc.bellcore.com (dave ballard)
Subject: snpa yeast/plastic petri dishes

Hey now- Just a little addition to the info on snpa yeast longevity. I have about 4 bottles left from a case given to me for my birthday in April. They were in the basement until about 3 days ago when I moved them up to the fridge. Last night I drank a bottle and dumped the dregs into a glass jug with about a quart and a half of apple cider that had started to turn. This morning there was a big foamy head not unlike a normal batch of brew pitched with 1056. Not too shabby for some spent yeasties that have been laying in the bottom of a bottle for almost a year.

Also, did we ever get a definitive answer (not that there is such a thing around here) about how to sterilize plastic petri dishes?

thanks

dab

=====
=
dave ballard
dab@cc.bellcore.com
=====
=

Date: Thu, 29 Oct 92 10:33:23 CST
From: tee@teak.cray.com (Tony Ernst)
Subject: Minnesota Homebrewer's Festival

Here are the results of the Minnesota Homebrewer's Festival and Competition, held last weekend at Sherlock's Home Brewery in Minnetonka, Minnesota.

This was the first year of what we hope will be an annual event. Special thanks to all of the Chicago area judges who came up to help.

There were 280 entries total.

Best of Show was awarded to Mark Konings for his Brown Ale by BOS judges

Michael Jackson, Steve Hamberg and John Isenhour.

Barley Wine 7 entries

1st - Brian & Linda North, Brewtown Brewmasters
2nd - Ken Kraemer, Minnesota Brewers Association
3rd - Jerry Bourbonnais, Boreal Bottlers

Belgian Style 14 entries

1st - Ken Kraemer, Minnesota Brewers Association
2nd - Tim Hultman, Northern Ale Stars
3rd - Kelly Kuehl, Minnesota Brewers Association

Brown Ales 17 entries

1st - Mark Konings, no club
2nd - Donald L. Seipke, Northern Ale Stars
3rd - Tom Burton & Peggy O'Neill, Prairie Homebrew Companions

English Style Pale Ales 35 entries

1st - Rick Larson, Minnesota Brewers Association
2nd - Joe Dols, no club
3rd - Todd Orjala, no club

English Bitters and Scottish Ales 29 entries

1st - David Williamson, no club
2nd - Patrick H. Lewis, WIS-SOTA Area Homebrewers
3rd - Andrew R. Ruggles, no club

Porters 27 entries

1st - Tony Lowe, no club
2nd - Carl Eidbo & Jim Gebhardt, Prairie Homebrew Companions
3rd - Neil Gudmestad & Ray Taylor, Prairie Homebrew Companions

English and Scottish Strong Ales 4 entries

1st - Peter Klausler, no club
2nd - John Burke, no club
3rd - <no 3rd place awarded>

Stouts 40 entries

1st - Lillian Gulbrandsen, no club
2nd - John Bjork, no club
3rd - Mike Kamrad, no club

Bock Beers 15 entries

1st - Andrew R. Ruggles, no club

2nd - Todd Orjala, no club
3rd - Mike Valentiner, Minnesota Brewers Association

Munich Helles 6 entries
1st - Mick Walker & Vi Klostrich, Prairie Homebrew Companions
2nd - Steve Niedenfuer, no club
3rd - Thomas Humphreys, no club

Classic Pilsner 17 entries
1st - Tony Lowe, no club
2nd - Neil Gudmestad, Prairie Homebrew Companions
3rd - Pete Marsnik, no club

Vienna/Oktoberfest/Marzen 17 entries
1st - Dean Stalheim & Dan Zaayer, no club
2nd - Steve Niedenfuer, no club
3rd - Jonathon Waugh, no club

Fruit Beers 31 entries
1st - Karl Bremer, no club
2nd - William Lax, no club
3rd - Robert Silvernale, Northern Ale Stars

Wheat Beers 21 entries
1st - Dennis Davison, Beer Barons of Milwaukee
2nd - Brian Shamblin & Mark Oruidas, Minnesota Timberworts
3rd - John A. Kennedy, no club

- - -

-Tony Ernst
Minnesota Brewers Association
tee@cray.com

Date: Thu, 29 Oct 92 11:28 CST
From: iepubj!korz@ihlpa.att.com
Subject: Dryhops/Oats/100% wheat extract

Barry_Gillott asks:

> I have a dry hopping question for y'all: Do I need to be concerned
> about sanitation of the hops? Can I just open a package of plugs and
> drop one in? I assume that the alcohol present after initial
> fermentation will provide some degree of protection, but... enough?

I don't sanitize my dryhops in any way (just plunk them into the
fermenter 7 days before bottling) and have not had any wild yeast or
bacterial problems.

Sandy Cockerham

> Can someone give this extract + adjunct neophyte brewer some more
detailed
> information on exactly what to do with oatmeal? Is it possible to put it
in
> something other than a stout and not have a bizarre beer?

You will have to mash the oats -- just using it as a specialty grain
(steeping) will give you *oatmeal* -- a real mess.

Randall Holt asks:

> I have a roommate who is violently allergic to barley (very sad), and
thought
> I would try to brew up something sans barley. I have looked at a few
wheat
> beers, but they all contain some percentage of the forbidden grain. I
have not
> yet found a recipe that is 100% wheat.
>
> As yet, I have not plumbed the mysteries of mashing, but as no
commerical
> wheat-only extract kits seem available, this would be as good an excuse
as
> any to get started.

Ireks makes (what they claim to be) a 100% wheat malt extract in 6.6 lb
cans.

I've brewed a batch that contained only the can of Ireks and an ounce of
Hallertauer hops and the resulting beer was quite good (although I think
I scorched it in the kettle -- if yours comes out very dark, please post)
.

Al.

End of HOMEBREW Digest #1002, 10/30/92

Date: Thu, 29 Oct 92 12:12 CST
From: iepubj!korz@ihlpa.att.com
Subject: Lauter tuns revisited

Richard Childers (quoting me) says:

```
>> I thought that I had covered this before, but since there still seems
to
>> be some confusion as to the theory behind the statements, I have,
through
>> the magic of ascii graphics, illustrated the theoretical basis for my
>> contention that runoff from a single point is less efficient (in terms
of
>> extract) than runoff from multiple points.
>
> [ excellent ASCII graphics omitted for brevity ]
>
>It seems to me that, while in the abstract, you are probably right about
> certain designs resulting in less-than-perfectly-even flow of liquid, it
> can be evened out by an occasional stir or shake of the pot or bag.
>
> Fluid dynamics is a funny topic ... what with eddies and shifting
grains,
> I'm not sure the flow pattern is as deterministic - or the islands of
> lesser flow, as static - as your diagrams suggest.
```

I had assumed no stirring during the lautering -- see below.

Also, Jack Schmidling writes:

```
> >From: iepubj!korz@ihlpa.att.com
>
> >I thought that I had covered this before, but since there still seems
to
> be some confusion as to the theory behind the statements, I have,
through
> the magic of ascii graphics, illustrated the theoretical basis for my
> contention that runoff from a single point is less efficient (in terms
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> extract) than runoff from multiple points.
>
> Unless I missed something, the only confusion seems to result from a
lack of
> understanding of what I wrote in my response which was, the only
response I
> saw. Perhaps, I didn't make myself clear so I will try again.
>
> Al's nifty drawings and descriptions correctly describe what goes on in
a
> STATIC system. Channels, tunnels, dead spots and dry spots will indeed
> develop in ANY lautering system. As Al noted, the more outlet points
in the
> system, the less significant these problem areas become.
>
> However, as I pointed out, the process I am promoting is NOT a static
system
> and all the arguments brought up by Al are not relevant.
```

Correct me if I'm wrong, but digest #997 is the first I've heard that you stir the grain bed **DURING** the sparge. I recall from one of your first posts, that you have a bowl sitting (partially submerged) in the top of the grain bed into which you pour the sparge water. This seemed to imply

to me that you were not stirring. I also believe that you had mentioned that you used a knife or skewer of some kind to poke holes in the grain bed

to restart the runoff if the sparge got stuck (I'm not 100% sure, perhaps this was someone else). The reason this restarts the sparge is because poking things into the grain bed *creates* channels -- *direct* routes to the outlet.

> The unique screen pickup in this system does not demand a well settled grain

> bed to provide a clear run-off. Therefore the entire mash can be thoroughly

> stirred and mixed at regular intervals during the sparging process.

This

> breaks up any channels that may have developed and redistributes the mash

> within the water column. I suspect that this would actually provide a much

> MORE effective extraction regime then depending on the number and location of

> outlet points.

I had a personal email conversation with Chip Hitchcock in which I wrote the following regarding this same issue:

korz>Stirring the grainbed while the runoff is being taken will only korz>accentuate the channelling -- the sparge water will fill the "gorge" korz>created by the spoon or paddle, quickly making it's way down to the korz>outlet at the bottom. Stirring, then taking runoff, then stirring, korz>then taking runoff would minimize the problem of stagnant sparge water,

korz>but is certainly not EASY and will give you the cloudiest runoff you've

korz>ever seen. I plan a direct comparison of several systems, all with korz>the same mash *cycle* (unless I can find a way to make a mash big enough

korz>-- I can't with my equipment, maybe I can borrow a 30 gallon pot, a korz>Cajun Cooker and a canoe oar from somewhere).

chip> I can see that stirring would make a channel, but I would / think/ that

chip>the channel would be moving such that sparge water would still get to most

chip>of the grain.

korz>If the runoff valve was off, the stirring would just, as you say, be moving

korz>the sparge water around, getting the most out of the grain. If the valve

korz>was open, however, just the sticking of the spoon into the grain would

korz>cause a channel to form and the sparge water would all run down along

korz>it. Picture a lauter tun full of set jello. A knife is stuck into it

korz>and moved around in a circle. The slit left in the jello is the channel.

korz>If you were pouring water on top of the jello, you can see how it would

korz>prefer to go down the slit as opposed to forcing its way through the korz>jello itself. Granted, this is an exaggeration and the grain is more

korz>permiabile than set jello, but I just wanted you to picture the channel

korz>(the channel sticks around for a while -- once the water finds a way
korz>through the grain, it wants to take that same path).

> What seems to make this point so hard to grasp is the fact that the
other
> systems all have large spaces under the grain bed that must be cleared
of
> turbid wort before sparging can actually begin. Wort is recirculated,
there
> are painfully complicated systems for flushing these areas out and
endless
> discussions about how much wort must be recirculated to get it to work.

No complicated systems are needed. Draw off a quart or two and dump it
in
the top. The reason for the turbid wort is usually a too-fine a crush.
A rollermill (such as the modified Mercado Mill or yes, the infamous
MALTMILL)
is virtually essential to getting a good crush with a minimum of flour.

> The EM system runs clear after only a few ounces are drawn off
initially and
> continues to run clear even after thorough stirring of the mash.

It seems that if this needs to be done multiple times, and the first few
ounces are turbid each time (which I'm quite sure will happen), the
amount
of turbid runoff can add up, no?

> I have only heard from a handful of people who have tried my process
but so
> far, they seem to be delighted with the results. I offered Al an
opportunity
> to tour the World's Greatest Brewery but unfortunately, he declined.
>
> I will publicly extend my offer to Al or anyone else who wants to bring
> his/her favorite lautering device over here and do a side by side mash,
under
> controlled conditions, to put to rest the notion that simple things
just
> can't work.

Starting with a properly-crushed malt, it seems to me that a "start it
and
just add sparge water system" is simpler than one which requires
stirring.
Agree with you that a simple lautering system with a minimum of expensive
equipment is the best solution, so what's simpler than a couple of
buckets
with some holes in one -- you can even get the food-grade buckets free
from bakeries.

Nevertheless, perhaps the only way to resolve this is experimentally.
We should, for the good of homebrewing, compare these systems and report
back. We'll have to meet on neutral ground of course ;^).

>
> js

Al.

Date: 29 Oct 92 19:13:32 GMT
From: SynCAcct@slims.attmail.com
Subject: SNPA Comments

In my haste to post a summary of the responses I received for my requests for information on the SNPA yeast, etc., I neglected to include the authors names that should have accompanied the comments. My apologies to the authors, and I therefore post:

Phillip Seitz (0004531571@mcimail.com) went to a Sierra Nevada tasting meeting and posted the OG, FG, grains and hops.

Tony Babinec (tony@spss.com) described the differences between the bottle and draught versions, provided a sample recipe, and provided the comments section.

Rick Larson (rick@melkor.uucp) was kind enough to compile and forward the above information. He also forwarded the recipe posted, which looks to be the best of the lot.

I also received tidbits of information reflected in the posting from other sources, too numerous to mention.

One last thing, apparently many folkes disagree with my neo-Gaelic spelling of recipe at the top of the recipe :). I'll put aside my Goidelic origins and promise to use the US version from now on.....

Thanks again.....

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+-----+  
| EMAIL==> gande@slims.attmail.com |  
| Glenn Anderson |  
| Sr.Telecommunications Analyst |  
| Sun Life of Canada|  
+-----+
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Date: Thu, 29 Oct 92 14:17 EST
From: hjl@gummo.att.com
Subject: Wine digest?

Anyone know of a digest for winemakers similar to The Homebrew Digest?

Please E-mail any responses.

Thanks.

Hank Luer

Date: Thu, 29 Oct 1992 15:15:24 -0500 (EST)

From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinas)

Subject: powdered brew

It's not homebrew, but maybe JS can freeze-dry some of his low alcohol brew and have another product to push :-). From Canoe magazine:

South Hills Dry Beer Flavored Dry Beverage, consisting of "malt and dried-beer extracts". It makes a modest head, and "packs enough carbohydrates" to justify drinking it (sounds tasteless). A 1/2 oz. packet makes an 8 to 10 oz. serving. Add vodka/grain alcohol to taste. \$.99 each. South Hills Dry Beverages, 765 Mimosa Ave. Eugene, OR, 97405, 503-343-3558.

I've got no interest in South Hills, and only a curious interest in their dry beer.

Russ

Date: Thu, 29 Oct 92 13:00:23 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: CP fillers, cooling fermentors

In HBD#998, Jay Marshall asks:

>A question to those of you who keg...

>If you want to put some of your wonderful keged brew into a bottle for
>consumption elsewhere, what methods do you use? I am just starting to
>keg and would still like to be able to take some along occasionally.

I strongly recommend using a counter-pressure bottle filler. When a C-P filler is properly used carbonation of the beer is maintained and oxygen is virtually eliminated from the bottle. They are simple to use and maintain and are the method by which almost all commercial carbonated beverages are packaged.

Micah

>brewed a starter of great proportion (6 gallons). let it ferment till the
>head fell. brewed a 1.049 batch of 40 Gallons, cooled and pitched the
>entire
>6 gallon stater. it was slow to bubble and never got going (like others
>have done). even the starter was slow (head took long time (many days)
>to
>fall). the gravity after a week has only gotten down to 1.030 or so. it
>still bubble occasionally. temp of the beer has been in the lower 60's
>F
>thru-out the week.

>side note here: i usually do a "fast ferment", and i did on this one
>also.

>the fast ferment is down to 1.010, this after a week - which is good,
>maybe
>a little lower than i would like it but it did ferment out. so i know
>the
>problem is not the yeast/wort. my guess is the yeast like it warm.

>to give it the possible warmth it may need i have turned on the heater
>in the
>room where the ferment is taking place. overnite it did not seem to
>make
>much differnece. Rousing does not appear to make much of difference
>either.

>joe

I have had some experience with big batches and one of the problems that has to be overcome is temperature control of the fermenter or its surroundings. It can be difficult sometimes to keep the temperature low enough but when things get to cold it can be even more of a pain. Your 40 gallons of liquid is a great big thermal flywheel and it will take quite a while for it to warm up, so just be patient. Low 60 won't hurt the yeast but it may take a while in recovering. Don't try to heat things up rapidly it will cause problems.

If you or anyone else out in hb land is planning on brewing big batches you need to come up with some sort of temperature control. I built a fermentation room (heavily insulated closet type room in the shed that I brew in) and use an A/C with a Hunter air stat to control it, it works great and didn't cost to much.

Also, I don't know what shape your fermenter is but that can effect fermentation efficiency as well. There is a lot of info on fermenter design in the commercial brewing texts, check the local library and with the MBAA for reprints.

micah
10/28/92

Date: Thu, 29 Oct 92 15:06:21 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: presidential beer jeopardy

One of my more important responsibilities here is the keeper of the happy hour list. This involves addition/deletions of name, and, of course, the weekly mailing on friday. Well, I came up with a good one this week (actually, I wrote last wee), and it was suggested that I post it to a more public forum for your entertainment:

Emcee: Ladies and Gentlem, will you welcome the host of our show,
Mr. Art Fleming!
<cheers>

Art: Thank you, Thank you. Today on the show we have three very famous people. May I introduce to you, on the left, Gov. Bill Clinton! In the center, we have independent presidential candidate Ross Perot! And on the Right, we have President George Bush!

[They had to put Perot Between Bush and Clinton to keep them from fighting:-) Also, did you notice in the second debate how they had Bush on the left and Clinton on the right? - ed.]

Art: Gentlemen, the categories for today are...

"Beers"! ...

"Bars"! ...

Clinton: No "Women" Category?

Art: Just a second, we aren't finished yet, the third category is...
"Women"!

Mr. Perot, you won the coin toss. [A 3-headed coin?]

Please choose a category.

Perot: I'll take "Bars" for \$100

Art: And the answer is: "A Pint of Foster's costs \$2.90 at this..."

Perot: BUZZ! What is the Central Tap?

Art: That the correct question! \$100 to you, Mr Perot...

Perot: Aw, chicken feed. You know, I've been doing some research, and the Central Tap only Pays \$122 per keg for Fosters.

Now that works out to just \$1 a pint. That's a 190% profit!

Even if you figure in labor and overhead -

Art: Please pick a category, Mr. Perot.

Perot: I'll take "Beers" for \$100.

Art: "This Bostonian lager beer was the winner of the Great American Beer Festival 3 years in a row"...

Perot: BUZZ! Hmmm. Let me take an opinion poll of the audience.

Who thinks -

Art: 3 seconds, Mr. Perot.

Perot: uh, Budweiser?

Art: I'm sorry, that will cost you \$100. Would any of the remaining contestants like to try?

Bush: BUZZ! What is Samuel Adam's Lager? Such a patriot, Sam Adams, I really identify with him...

Art: That's the correct question...

[For those of you who don't know, the Great American Beer Festival (GABF) used to be held in a big hall, with each brewery having a table, serving samples to the public. Each guest was allowed 1 vote as to what he/she thought was the best beer when they were finished. The tables were originally arranged in alphabetical order, so "Adams" was the first beer most people tried. There were so many breweries present that most guests could only sample a few, but nearly everyone tried "Sam Adams". Anyway, it is only fitting that Bush respond correctly since he has so much

experience rigging elections. - ed.]
Art: and that's \$100 for you, Mr. President. that puts you out
in front early on. Your turn to pick a category...
Bush: I'll take "Bars" for \$200
Art: "Bars" for \$200, and the answer is: Happy hour will be
held at this bar on Friday the 30th, at 6:00.
Perot: The Central Tap?
Art: Your reponse must be in the form of a question, like it
usually is, Mr. Perot.
Perot: What is the Central Tap?
Art: That's correct. That puts you back in the race.
Perot: Let me say that if you show up at happy hour, that I will
be showing you exactly what happend to your beer dollar -
Art: Please choose a category, Mr. Perot.
Perot: "Beers" again, for \$200
Art: This traditional English ale is kegged before fermentation
is complete, and can be characterized by weak carbonation -
Clinton: BUZZ! What are bitters? I tried some when I was a student
at Oxford.
Art: That's correct!
Bush: Such Sleeeeeeaze. I tell you, I really can't understand
drinking THEIR beer in a foreign country, especially when
Anheusier-BUSCH is losing millions of dollars in lost
revenue...
Clinton: I only tasted it - I didn't swallow!
Art: Your choice, Gov. Clinton.
Clinton: I'll take "Women", for \$100
Bush: Don't you usually spend more than that?
Clinton: (pointing at Bush with the 2nd knuckle of his index finger)
Mud Slinger! Mud Slinger!
Bush: I most emphatically deny that charge. I have never taken
part in Mud Wrestling, and just the thought of having to
resort to these tactics, um, I mean...
Art: Gentlemen, Gentlemen...
Clinton: If you'll pardon the interruption, Mr. Fleming.
Art: The category is "Women", for \$100. This 1980 Playboy
Centerfold -
Clinton: Who was Dorothy Stratten?
Art: And that's correct, Gov. Clinton. That gives you \$100,
bringing your total to \$300, giving you a \$100 lead over
Mr. Perot, and a \$200 lead over President Bush -
Emcee: BUZZ
Art: And we're out of time, so join us tonight, at the Central Tap,
6:00, where -
Perot: And I'll be buying everyone.
uh, Beer! I'll be buying everyone beer.
Bush: Darn it! Barabara probably won't let me out of the house.
I guess I'll just have one of the Secret Service men [SS men]
keep her "tied up", eh, eh, eh.

P.S. Y'all are invited to show up, if you happen to live in the
Champaign-Urbana, IL, area, or are just passing by.

bb

Date: 29 Oct 1992 14:57:57 -0600 (MDT)
From: SLNDW@CC.USU.EDU
Subject: Election??

PEART.WNETS385 writes:

Thursday, Nov. 3 is a holiday but the library is open.

Well, I thought the election was TUESDAY, not thursday. Wow, I guess they are changing the rules on us.

-toot

Date:29 Oct 92 18:23:43 EDT
From: "Robert Haddad" <RHADDAD@bss1.umd.edu>
Subject: Kegging and carbonation

Granted that draft beer should not be as carbonated as the bottled kind.

Nevertheless, I have not yet been truly happy with the level of carbonation in my kegged brew. I have lately tried to chill it a little more, but while that improved things somewhat, the brew is still somewhat still...

I have kegged stout, and various other ales. I prime the beer with 1/2 cup of corn sugar per 5 gal cornelius keg (with about 4.5 gal of brew in it). The pressure in there by party time is about 25lbs.

I recently read on the HBD that hose diameters may have something to do with carbonation, could someone expand on this?
Thanks,

Robert Haddad

Rhaddad@bss1.umd.edu

Date: Thu, 29 Oct 92 17:31 EST
From: "C. Lyons" <LYONS@adc1.adc.ray.com>
Subject: question on speciality grains ...

I would like to make an extract batch this weekend following Charlie Papazian's "Holiday Cheer" recipe (TNCJOHB). The recipe calls for 1/2 lb of crystal malt. I have Belgian aromatic, carapils, caravien, and caramuni malts. Are these crystal malts and are they a good substitute for crystal?

... Thanks in advance!
Christopher Lyons
LYONS@ADC1.ADC.RAY.COM

Date: Fri, 30 Oct 92 09:32:34 EST
From: "Mark Rich-mpr8a@acadvm1.uottawa.ca" <MPR8A@acadvm1.uottawa.ca>
Subject: Wine

Hello all,

Does anybody know about a forum for the brewing of wine??? Please forward me the info.

Thanx in advance.

Date: Fri, 30 Oct 1992 10:04 EST
From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>
Subject: A few questions

Hello,

I want to take the plunge into all grain brewing but I have a naive question about the cooler mash tun. If I make this thing (using the ascii graphics from a few weeks ago, can any one tell me which issue it was?) will I still need a lauder tun?

One more question about the cooler. How big does it have to be? I'm talking about the rectangular kind with the copper tubing in the bottom.

Someone posted a request for a Smithwicks Ale recipe. I am also interested in this recipe. Can someone send me information about how to brew this.

Thanks
Carlo Fusco
g1400023@nickel.laurentian.ca

Date: Fri, 30 Oct 92 07:37:52 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Re:Kegging questions

In HBD 1002 Frank Tutzauer asks some kegging questions....

1. What the heck is a "cobra" tap?

Yes it is that black/cheap thing that goes on the end of a line for picnic use. These things are silly, go out and buy a real tap and mount it though your frig wall. Leave the picnic tap in the closet, and use it for picnics.

2. What is line "width"?

Dave is talking about ID here.

3. What's the deal on the material composition of the line?

Line resistance or pressure drop per foot of line is dependent on the material. PVC line is what I use and 3/16 ID line has a drop of about 3 psi per foot. Therefore 4 feet has a 12 psi drop.

4. Is lift canceled out by drop?

Yes, all you have to worry about is the height of the tap. I don't think it is that critical in a home system. It sure is in a pub where the beer may be pushed up from the basement.

I wrote a short article in HBD about a month or so ago that explains some of the details that Dave covered in his talk. These techniques have vastly improved my draft system.

Bob Jones

Date: Fri, 30 Oct 92 10:06:32 -0500
From: Kevin McCluskey (kevinm@visual.com) <kevinm@visual.com>
Subject: Sam Smith Pale Ale Recipe Needed.

I've had a request for a SSPA knockoff... Anyone have an extract recipe that comes close ? I just got The Cats Meow, so if there is one in particular in there thats close, please, let me know.

Thanks.
K.

Date: Fri, 30 Oct 92 10:08 PST
From: Paul AndersEn <ECZ5PGA@MVS.OAC.UCLA.EDU>
Subject: Spices in an Oatmeal Stout

Hi Homebrewers, I have an outstanding Oatmeal Stout (I have brewed it before) in the Primary right now and was interested in possibly adding some spices to the secondary, seeing as though it will be ready around Thanksgiving. My question is this.....What spice, if any should I add? How much should I add?

And am I already too late to add it? And, should I not take the chance since I know the brew unspiced is yummi to begin with?

I was thinking of cinnamon or cloves. Any suggestions would be welcome.

THanks, Paul Andersen

P.S. For those of you who brew Oatmeal Stout, or like to drink Anderson Valley Oatmeal Stout, or Samuel Smiths, here is an interesting tasting tip...

While drinking your favorite Oatmeal Stout, chew on a Tootsie Roll. It sounds strange, but if you like Tootsie Rolls, I think you will be surprised with the combination.

Date: Fri, 30 Oct 92 10:00 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Conversion Efficiency

To: Homebrew Digest
Fm: Jack Schmidling

Much is made of conversion/extract efficiency. If the brewer's numbers agree with currently accepted numbers, one can brag about it, if not, one is forced to make all sorts of excuses to avoid ridicule or worse yet, lie about it and cause no end of frustration for beginners.

The most important thing to keep in mind is that the variables involved are many and not only difficult to control but even more difficult to measure accurately.

The bottom line is that it is only an INDICATION of one's process quality and far more a test of one's measurement skills and equipment.

As one simple example, this weekend I compared the graduations on a number of beakers and flasks in my lab and measuring cups in my kitchen. The results were amazing.

I noted some of the beakers were labeled "approx" over the graduated scale." I had always assumed this applied to the capacity and not the overall calibration of the graduations. WRONG! I compared these with some others marked +/- 5% and the difference was a staggering 15%.

I performed the same tests on some kitchen measuring cups. The Pyrex brand was dead on and the "Ovenproof" was off by about 12%.

This may seem like trivia but in order to arrive at a meaningful result, every measurement error must be included in the result. Most people do not brew in beakers and flasks but some of us do use them for test and measurement purposes and it is useful to be reminded that what seems obvious is not always so.

I note with interest that Al K has defined percent efficiency as the extent to which actual extract agrees with the maximum possible as put forth by one author with a particular type of malt.

I find this a bit like defining the time it takes Santa to make his rounds based on the diameter of the author's chimney.

I suggest that we should stick to the points/per pound/per gallon to avoid one more variable that just makes the results that much less useful.

It is also useful to point out that the terms extract and conversion are a bit misleading and should be defined more clearly.

I define conversion as the amount of sugar that ends up in the wort after mashing is complete. If one drains the mash tun at this point, the pts/lb/gallon can be easily calculated and this provides an indication of the mashing process, the malt, the water and other variables I probably am not aware of. This would provide the conversion efficiency or ratio.

If one goes on to sparge out the mash and makes the measurements again, one now gets the extract efficiency or the ability to get the converted sugar out of the mash. This now depends on the lautering system and process and has nothing to do with conversion or malt type.

Most brewers only make the latter measurements and the results consequently reflect the entire process and the materials used.

The point of all this is that it is unwarranted to criticise a brewer's equipment or his process or his materials for extract/conversion problems based on end results. There simply is not enough data to make that judgement.

>From: "Bob Jones" <bjones@novax.llnl.gov>
>On the subject of sparge systems, I would point out that if possible you should try to minimize the hydrostatic pressure across the grain bed to minimize grain bed compaction. This can easily be done if you place your outflow slightly below the grain bed liquid level. Crude ascii graphic to follow.....

I won't argue with the physics of the approach but there is a fundamental end problem. You can not empty the tun below the outflow level unless you use a hose to gain the necessary head, at which point, you will be back where you would have been with the outflow on the bottom.

js

Date: 30 Oct 92 13:20:04 EST (Fri)
From: GC Woods <gcw@garage.att.com>
Subject: CAMRA Good Beer Guide Questions

After reading the 1993 CAMRA Good Beer Guide I purchased to prepare for a trip to London Thanksgiving week and have a couple of questions:

1) The CAMRA guide defines a "public bar" as "drink is cheaper" - my question is what is the price difference between a public and non-public pub and for the pubs not listed in CAMRA, how would one know if the pub was a "public bar"?

2) "Free Bars" are mentioned in the description of bars - what is a free bar and do most pubs charge cover?

Do any HBD's know of pubs not listed in the CAMRA guide one should not miss and of course which pubs serve the consistently best real ale?

Geoff Woods
gcw@garage.att.com

Date: Fri, 30 Oct 92 13:01 CST
From: iepubj!korz@ihlpa.att.com
Subject: Judging/Wyeast#3056

Rob Malouf brings up what I think is an important point:

>You shouldn't assume that the brewers made no attempt to use the right yeast.

>I have entered several weizens in competetions, all made with Wyeast's >Bavarian Wheat strain, and all with minimal (though noticable) clove >character. In every case, at least one judge responded "No cloves=not a >weizen. Use the right yeast next time" and didn't look any further into the

^^
>beer's other faults and virtues. Since I did use the "right" yeast, this
^^

>advice is less than helpful. Perhaps judges should not assume the worst of >homebrewers. In this case, I know what a weizen is supposed to taste like, >I just don't have the skill to achieve it.

If you think that a judge did a poor job judging your beer in competition, I feel that you should photocopy the judging form and send it to the competition organizer with a note, explaining your dissatisfaction. NOTE that I DON'T mean that you should complain that you thought you should have scored higher. What I do mean is cases like the one Rob mentioned above -- just a number on a line and a comment like "no clove nose." Also, if the judges are abusive, for example, "this beer is awful -- it tastes like urine." Judges who write comments like this should either clean up their act or get out of judging. Its up to us to give feedback to organizers so they can reprimand out-of-line judges and keep them away from competitions if they don't shape up.

For the record, I once used Wyeast Bavarian Wheat #3056, fermented at 68F, and got no clove nose. I have also tasted several Weizens at CBS meetings made with this same yeast that did have a great clove nose. Since this particular yeast is a mixture of two strains, perhaps freshness may be more important as one yeast will dominate if the other is sluggish. The package of #3056 I used was about three months old. Temperature is definately a factor with #3056 also.

Al.

Date: Fri, 30 Oct 92 13:12:14 CST
From: stevie@spss.com
Subject: Weizen Yeast, Wheat Beers

In HBD #1002, Rob Malouf (malouf@Csl.Stanford.EDU) replied to Roger Deschner's observations on weizen character:

>You shouldn't assume that the brewers made no attempt to use the right yeast.
>I have entered several weizens in competitions, all made with Wyeast's >Bavarian Wheat strain, and all with minimal (though noticable) clove >character. In every case, at least one judge responded "No cloves=not a >weizen. Use the right yeast next time" and didn't look any further into the >beer's other faults and virtues. Since I did use the "right" yeast, this >advice is less than helpful. Perhaps judges should not assume the worst of >homebrewers. In this case, I know what a weizen is supposed to taste like, >I just don't have the skill to achieve it.

Rob's comments on the Wyeast Bavarian Wheat (3056) are consistent with my own experience and that of many other brewers, namely, it does not instantly impart the signature clove character, at least not at first. Generally, I have found that the cloviness emerges after a couple of months of aging. Of course, even a not-clove-enough-weizen can taste pretty damn good, so this may try your patience! Rob, if you've still got a few weizens hanging around, crack 'em open and compare your tasting notes with the earlier samples. I'd be interested to see if you notice this as well. If you've decided to give up on the 3056, you might try the Wyeast European (1338 -- aka Alt). I know many brewers who swear by this is their weizens. My guess is you have all the skill you need to make an excellent weizen. Sometimes all you need is time or a slight change in recipe or process. How did I find out? I submitted weizens to competitions and got the same comments. I'm not getting them as often now.

Also agreed, judges shouldn't assume the worst of homebrewers, but frankly, since most of us ARE homebrewers, most of us don't. We try to give helpful advice, but we often fall short. Few judges, if any, would even attempt to reverse engineer a beer. In defense of Roger, there are times when the advice you give is generally good, but doesn't apply to a specific case. I judged a lot of beers in Minneapolis, including some of the weizens, and I'd say there were a lot of entries from new brewers. Naturally, this meant

that there were plenty of extract beers brewed with dry yeasts. New brewers also have a tough time with styles, and submit brews in the categories that they think best approximate what they've made. In general, the weizens were clear, refreshing, and under-carbonated. The winner, a dunkel weizen, was quite good. Most of the others would have done better as American Wheats. Unfortunately, the beers with the best clove character in the competition came from the Porter category! Nyaaah!

A final point on Wheat beers in competitions. In many events, beers submitted as American Wheats get lumped together with the German Weizens, and the judging sheets that get sent back to their brewers are full of comments on the lack of clove character. It's nice to see that more events have decided to separate the two, even moving the American Wheat to a subset of American Light Lagers (as in AHA Nationals). When you intentionally brew a beer NOT to have that clove character, you shouldn't be criticized for doing so.

```
+-----+-----+-----+-----+
----+
| Steve Hamburg | Internet: stevie@spss.com | "Life is short, and so
|
| SPSS Inc. | Phone: 312/329-3445 | are some brewers." |
| Chicago, IL | Fax: 312/329-3657 | |
+-----+-----+-----+-----+
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Date: Fri, 30 Oct 92 16:10:14 -0500
From: rxh6@po.CWRU.Edu (Randall Holt)
Subject: Flow theory and Keg lines

Many thanks to all the HBDer's who responded to my questions on all-wheat extract and mashing and colored malts.

In HBD1002, Frank Tutzauer asks,

>1. What the heck is a "cobra" tap? He talks about two kinds of taps: "bar" taps and "cobra" taps. One of them requires a 2 psi adjustment, but I have no idea what this cobra gizmo is. My tap looks like the kind that you get on the hand pump of a beer ball. I suppose that if your imagination is whimsical enough, and if you've had enough homebrew, you could say that the tap looked like a spitting cobra, but geez I dunno.

I'm not sure, but I think the cobra tap has a pressure reducer built into the handle. I have a simple bar-style (ball/lock) tap which has similar foaming problems, and a pressure reducing tap which does slightly resemble a cobra. The pressure reducer allows the line to stay at a high pressure, while reducing the final pressure at the tap to prevent high velocity exit foaming. I got my tap from my local Cornelius distributor, I'm not sure what the catalog # is, e-mail me if you need it.

>2. What is line "width"?
>... But by "width" does he mean inside diameter?

He must. No other term is relevant, unless he's making inferences about the compliance (elasticity) of the hose, which for stiff flex-hose has negligible effect when compared to the I.D. for static (non-pulsatile) flow problems.

>If so, why didn't he use this term instead of the ambiguous "width"?

Maybe he's trying to de-jargonize for the engineering impaired.

>3. What's the deal on the material composition of the line? Dave has a table showing the resistance for different lengths and widths of line. No sweat.
>But the resistance for a fixed length/width varies according to whether the line is vinyl or polyethylene (more resistance in vinyl). Why?

Boundary layer slip. When a steady flow is set up along a surface, it is assumed that there is zero flow at the fluid/solid interface.

```

===== tube wall
* (no flow /or low flow at tube wall ) ^
- -----> * |
- -----> * |
- -----> * |
- -----> * |      'Width' or
- -----> * |      (max flow in center ) |      I.D.
- -----> * |
- -----> * |
- -----> * |
* _
===== tube wall

```

In reality, there is a tendency for some small amount of slip. Different materials have different "coefficients of sliding friction", based on physical (roughness/smoothness) characteristics (most chemical characteristics for are lumped in the viscosity of the fluid).

Of course, this is the simplest version. CO2 bubbles will alter the turbulence, and velocity profiles, as will the head pressure etc, and it is in non-Newtonian flow that slip seems to play a large role.

>I can't think of any good reason why the composition of the line would make a difference. Maybe one is more gas permeable than the other, but if that's so then wouldn't the outside diameter also make a difference?

The time scale for this problem makes wall permeability a negligible effect. Material friction coefficient (roughness and smoothness) is more important.

> For example, I've got two different 3/16" i.d. vinyl lines. One is fat, > nearly 1/2" o.d., and the other is skinny, maybe 1/4" o.d. Will the > resistance in these lines be different for an equivalent length?

1/16" vinyl is pretty stiff, and will only be a consideration for the flow if the pressure is somehow oscillating very rapidly.

>Relatedly, does anyone know the resistance for >copper (1/4" i.d., 3/8" o.d.) for times when I want to use my jockeybox?

Not off hand, but all of these calculations are only of use for well defined systems of pure liquids. Elbow joints and tube length between joints tend to complicate things, not to mention dissolved and undissolved CO2 and sugar/carbohydrate content. There are ways of calculating this stuff, but the most practical solution is to make a gross calculation based only on line length, I.D. and head pressure (including height differential) and then take a few measurements at different pressures.

>4. Is lift canceled out by drop? In addition to line length and width, you >also have to consider whether or not you are pushing the beer uphill-- what

>Dave calls "lift" (it takes 1 psi to push the beer up two feet). From
my
>college physics I remember that the work done in a closed path is zero
>(because the work going up is canceled out by the "negative work" going
down).
>Does beer work the same way? For example, if my line goes up two feet,
down
>three, and then back up one, is the net contribution to resistance zero?
Or
>is the resistance gained by going up different than the resistance lost
by
>going down? If the answer is a net of zero, then all I have to worry
about is
>the height of the tap; if nonzero, then I have to worry about all the
bobs and
>dives that the line takes.

You got it. You only need to look at net differences in height.

The only reason you wouldn't, would be if
a) you have pinhole leaks or leaky joints in the system line, or,
b) you are using a material that has anisotropic slip coefficients

- - -

Randall W. Holt - rxh6@cwru.po.edu | 'Bibo ergo sum' - I drink, therefore
I am

Date: Fri, 30 Oct 92 15:21:37 CST
From: gjfix@utam.uta.edu (George J Fix)
Subject: Lincoln, Nebraska/ UN's Center for Biotechnology

Lincoln has a new brewpub called Crane River Brewpub and Cafe, which is owned by Kristina Tiebel and Linda Vesco. Many on this network will know both as top flight homebrewers. So what we have is yet another example of successful homebrewers turning pro. At the AHA conference in June it was suggested that if this trend continues, then by the time the 21st century arrives there will be precious few homebrewers left!

The Center for Biotechnology at the Univ. of Nebraska-Lincoln will have a seminar devoted to brewing on November 11, 1992. I have been asked to give this presentation. I know there are a few people on this network who live nearby. If you have the time, I hope you will stop by and say hello. The seminar is free and open to the public. The post seminar discussions are likely to be good, especially if they are at Crane River with Linda's and Kristina's beer.

George Fix

Date: Fri, 30 Oct 92 15:25:27 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Barley free beer from Micah Millspaw

>Does anyone have a recipe for a BARLEY-FREE beer (not mead or cider)?

>I have a roommate who is violently allergic to barley (very sad), and thought

>I would try to brew up something sans barley. I have looked at a few wheat

b>eers, but they all contain some percentage of the forbidden grain. I have not

>yet found a recipe that is 100% wheat.

>As yet, I have not plumbed the mysteries of mashing, but as no commerical

>wheat-only extract kits seem available, this would be as good an excuse as

>any to get started.

>Can anyone help me to introduce my roommate to the joys of quaffing ale?

Yes, I beleive that I can help. It is generally thought that malted wheat must be mashed with malted barley in order to get starch conversion, this

is not so. Malted wheat has plenty of enzymes on its own. The problem is that wheat malt has no husk to form a filter bed thus making lautering (the removal and collection of the sugars from the mash) almost impossible.

A solution is to mix whole leaf hops through the wheat malt in the mash to

act as the filter in place of the grain husks. It may take a little more effort to do but will get what you want. This has been used by commercial breweries that make high percentage wheat beers (70% or more).

have fun
micah10/29/92

Facinating story about the yeast on yesterdays digest. Am I crazy now?

De Clerck once wrote; that a single yeast cell, given the optimum growing conditions could cover surface of the earth to a depth of ten feet in two weeks.

Now wouldn't that be great.

Relax, don't worry and have a Keystone.
It will encourage you to start homebrewing.

micah 10/30/92

Date: 31 Oct 92 14:23:15 EST
From: "George Kavanagh" <GEORGE.KAVANAGH@OFFICE.WANG.COM>
Subject: HBD art. on petri dishes

Can anyone tell me what HBD (several months ago) had the somewhat extensive and informative discussion of preparation & care of petri dishes for culturing yeast?

Thanks in advance! -gk

Date: 01 Nov 92 18:16:05 EST
From: Jim Kirk II <70403.3157@compuserve.com>
Subject: Crusty labels

Help. Whenever I soak Miller product bottles in chlorine bleach, I get this crusty substance floating around in the water. It settles on the bottles, inside and out and turns into a crystal like substance. It will not come off. Is there some sort of reaction between the glue (or the labels themselves) and chlorine? <JK>

End of HOMEBREW Digest #1003, 11/02/92

Date: Mon, 02 Nov 92 09:48:19 -0500
From: "Daniel Miller" <dmiller@mailbox.syr.edu>
Subject: LA/NA Beer

Greetings All,

I had the opportunity to talk with an employee of the A-B brewery here in sunny Syracuse at a Halloween party last Friday. While he was more interested in telling us how many gallons of beer they dump and what shows up in returnable bottles, I did find out how they remove the alcohol from their NA beer. Turns out they use dialysis. Sorry, wasn't able to get more details. Another data point to experiment with.

Brew On,
Dan.

Date: Mon, 2 Nov 1992 9:49:30 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: yeast sediment

Just exactly what is in the sediment of an Orval ale bottle? I seem to remember it's quite a mix of beasts which needs to be plated in order to get the "good" strains. True?

Russ

Date: Mon, 2 Nov 92 10:11:42 -0500
From: yoost@judy.indstate.edu
Subject: 10 gal Stainless Keg

I recently acquired a 10 gal S.S. 'POP' keg. Looks very old .

has the familiar outlets 'like 5 gal' (although this is a visual assumption)

the opening in the top screws off and has no gasket.

Anyone know the vintage of this thing and where to get a gasket ??

This will make a great Lagering tank.

How do you seasoned lagerers handle an air lock ??

I would like to use this as a secondary and lager vessel. What about once it's

in the secondary 'blowing' the trub off the bottom through the outlet pipe

rather than 'siphoning off the trub ?

-John Yoost

Date: Mon, 2 Nov 92 10:49:53 EST
From: jim busch <busch@daacdev1.stx.com>
Subject: re:real weizen character

The discussion on real HefeWeizen character got my interest going. The big flavor and aroma that is evident in the best german Weizens is attributable to the combination of esters and phenolics. The esters are typically noted by a distinct banana nose, the best commercial example is Paulaner Hefe-Weizen. The other contribution is the clovey/phenolic character (due to high concentrations of 4-vinyl guaiacol). Aside from using a good mix of Quality Malted wheat and quality german hops, the most important ingredient for a Weizen is the yeast.

The Wyeast strain used for making wheat beers seems to suffer from a variable amount of phenolics (sometimes imperceptible), a complete lack of banana esters, and a most annoying tendency to completely flocculate out. I have made all grain weizens with this strain and been shocked by the stunning clarity of the finished product. The answer, of course, is to use the same strain as that used in Germany: a Weihenstephan Weizen yeast. This strain will produce lots and lots of banana esters (very Paulaner-like) and a nice balance of phenols. The current strain I am working with produces more esters than phenolics, but it is still a nice balance. The other great thing is that this strain doesn't instantly floc out, thereby leaving a normal cloudy/opaque weizen appearance. BTW, this strain is a single cell clone, not a blend of *S. Cerevisiae* and *Delbrückii*!

Since I got on my Weizen soapbox, here are some pointers for anyone trying to replicate a Paulaner Hefe:

For all grain batches, use up to 70 percent Bavarian Wheat malt (or Belgium, I just got mine, so no report on Belgian wheat yet) and the remaining 30 percent pale malt (I still use domestic 2 row for this). Hop with a tiny amount of Hallertau Hallertau (or Hellsbrucker H.). Here are the style guides:

OG 1.047-1.056 (11.5 - 13.8 degrees Plato)
FG 1.010-1.020 (2.5 - 4 degrees Plato)
Alcohol by volume 5.0-5.6
pH 4.0-4.5
Bitterness, IBU 10-18
Color, SRM 3.5-9.5
Calories/12 oz 151-178

And this is what I would suggest:

For 5 gallons:
6-7 Lbs Malted Wheat
2-3 Lbs Pale malt or 6 row malt
1 oz Hallertau (or less!), boil 60 minutes
500 ml Weihenstephan Weizen yeast slurry
1 tsp gypsum (optional, depends on water supply)

Procedures:

Single Decoction Method:

Mash in crushed malt with 1 qt/lb 127-128 degree water. Add gypsum if used. Hold 122-124 for 25 minutes. Pull first decoction, 40% of the thickest part of mash. Heat to 160, hold 15 minutes for saccharification rest. Raise to boiling, and boil up to 20 minutes. Combine two mashes carefully, stirring constantly to avoid scorching. Combined temp should be 147. Rest 20 minutes, then heat quickly to the above saccharification temp, or slightly higher. Rest until conversion is complete. Raise to 170, hold 5 minutes and transfer to lauter tun. Lauter slowly to prevent stuck runoff.

Double Decoction Method:

Mash in at 128, maintain 122-124 for 15 minutes. Divide mash. Rest 15 minutes at 146. Raise to 161, hold until conversion is complete, but at least 15 minutes. Raise to boiling, boil 15 minutes. Combine mashes to result in 152-154. Divide mash again. Raise to 161, wait 10-15 minutes for conversion, then boil 10 minutes. Combine mashes to end up at 165-170. Lauter.

Infusion Method:

If you are going to attempt an infusion mash, keep the wheat/malt ratio at 50/50 until you get used to lautering the gummy mash. Mash in at 126-128. Hold 122-124 30 minutes. Raise to 152-154. Hold 60 minutes. Raise to 170. Hold 5 minutes, lauter.

Kettle procedures:

Boil 40 minutes before first hops are added. Boil 60 minutes after hopping. Hopping is usually in the 3-4.5 g/alpha acid per hectolitre or 1.2 to 2 oz per bbl. Typical hop bills incorporate the addition of two-thirds of the total hops at first hopping, and the remainder at 15 minutes until completion of boil. Alternatively, one-half may be added early in the boil, one forth at 60 minutes and the last one-fourth at 15 minutes until completion of boil. In either case, it is important to not add hops later than 15 minutes until end of boil as this style should not be overly aromatic. If decoction mashing is used, initial hopping may occur at the start of a boil but if infusion mashing is done a 30 minute initial boil prior to any hop addition is mandatory. If this is not done, hop utilization will be poor as the hot break will attach to the hop particles, coating the surface and reducing the extraction rate. Hot trub removal is important. Give the batch a real good stir to generate a whirlpool in the kettle, cover and let stand 20-30 minutes. Draw wort off sides of kettle carefully. Pitch active yeast as soon as first wort runoff hits the fermenter. Keep fermentation temperature below 68 degrees (60-65 is optimum).

It is important to use a decoction mash to break down the high molecular weight proteins and gums that will make lautering a high percentage wheat beer difficult.

This beer can be pushed rapidly through the fermentation cycle and bottled or kegged as soon as primary fermentation is complete (dont bother with a secondary on this style as you want the yeast to remain in suspension as long as possible). Alternatively, rack to secondary, chill to 32 degrees Fahrenheit, hold 3-5 days until clear, raise to 42, add culture of lager yeast and rapidly keg/bottle. This adding of lager yeast is the regular way to brew this style in Germany (and why you dont want to culture yeast from a bottle of Maisel-Weizen). Carbon dioxide levels should be above 6.0 g/litre or 3.1 percentage volume (v/v). This is about twice the normal pilsner carbonation level. If carbonation is achieved by krausening, about 9-15% of the initial wort volume should be added at bottling time.

Happy brewing!

Jim Busch

Date: Mon, 2 Nov 92 09:01:42 -0700
From: cbacco@ursa5.cs.utah.edu (Corby Bacco)
Subject: Handling liquid yeast

Hello all,

I need some help keeping my liquid yeast in good condition until I can brew. My brew-mates and I were all set to brew this last Sunday when we decided to postpone due to an embarrassing oversight (we forgot to get the specialty grains, oops! One of those days I guess). The next time we can all get together is this comming Wednesday.

My question is, what to do with yeast until then? The packet was started on last Thursday and transfered to a starter Friday or Saturday (I wasn't in charge so I don't know for sure). The starter we're using is pretty basic (only our second time using liquid yeast); some DME, yeast nutrient, and water. So what is a good way to keep those little yeasties hopping until Wednesday? (I realize that by the time I get replies it might too late to do the suggestions but any replies would still be good info to have for the future).

Thanks in advance,
Corby Bacco

Date: Mon, 2 Nov 92 08:25:28 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Re:Mash runoff dynamics

> I won't argue with the physics of the approach but there is a
fundamental
> end problem. You can not empty the tun below the outflow level unless
> you use a hose to gain the necessary head, at which point, you will be
> back where you would have been with the outflow on the bottom.
> js

Yes, Jack you are right about the final runoff liquid. I guess I wasn't
too clear in my original post. If you have a flexible hose you can just
lower it at the end of the runoff. This way you can have the best of both
worlds.

Bob Jones

Date: Mon, 2 Nov 92 11:21:39 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: lift and drop

>4. Is lift canceled out by drop?

Yes, with a perfect fluid, but beer's not a perfect fluid,
it has a gas dissolved in it.

I imagine that there might be a problem if you had too much lift, the
low pressure on the down side would draw CO2 out of solution and I
don't know if it could be counted upon to re-dissolve before reaching
the tap. The pressure at the tap might be right, but the
carbonation/foaminess could get weird.

Make sense? or am I way off?

Carl

WISL,BM.

Date: Mon, 2 Nov 1992 11:33:41 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: efficiency, SN yeast, judging

Jack, the problem with your points/pound/gallon efficiency calculation is that it doesn't take into account different grains. If you use all 2-row and I use 2-row, munich, roasted barley, rice, barley flakes, and wheat, we cannot truthfully use p/p/g to compare our efficiency. Some grains/adjuncts have more possible sugar available than others. The only true way to compare is to calculate the percentage of the theoretical maximum.

I've got a batch going with yeast cultured from 2 Sierra Nevada bottles. It is much more active than similar batches made with Wyeast 1056, which is supposed to be the same yeast. Has anyone else had a similar experience, or is this just a fluke?

Re. (mis)judging beer: As much as the AHA tries to standardize it, it is and always will be subjective. Your beer may be perfect, but humans are not. So we have to live with that.

Russ

Date: Mon, 2 Nov 92 10:16:45 MST
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>
Subject: Re: A few questions

Carlo Fusco <G1400023@NICKEL.LAURENTIAN.CA> says:
> I want to take the plunge into all grain brewing but I have a naive
> question about the cooler mash tun. If I make this thing (using the
> ascii graphics from a few weeks ago, can any one tell me which issue it
> was?) will I still need a lauder tun?

No, you won't need a separate lauter tun. One of the nice things about the cooler-with-slotted-copper-tubing-in-the-bottom system is that it's a mash tun and lauter tun in one. During mashing, the copper tubing doesn't do anything. The copper manifold come into play when you're done mashing; you use it to drain the sweet wort from the grain while you're sparging.

> One more question about the cooler. How big does it have to be? I'm
> talking about the rectangular kind with the copper tubing in the
bottom.

It needs to be big enough to hold your grain and the mashing water. For five-gallon batches, this is typically 8-10 lbs of grain and 2-3 gallons of water, for a total volume of perhaps 5-6 gallons. A 10-gallon cooler should be large enough to handle almost anything (except Micah's Traquair House recipe :-). The shape of the cooler isn't really that important.

Welcome to the world of all-grain brewing. I think you'll find the results are worth the extra effort.

- - -

Jeff Benjamin benji@hpfccla.fc.hp.com
Hewlett Packard Co.Fort Collins, Colorado
"Midnight shakes the memory as a madman shakes a dead geranium."
- T.S. Eliot

Date: Mon, 2 Nov 92 12:57:55 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: barley free, wheat ales

Brian Walter beat me to the punch in recommending IREKS 100% wheat Bavarian extract for barley-free beer. I have seen it at Kedco on Long Island. I think it's 3.5 kg. That's 7 lb. 11 oz. and plenty for 5 gallons. I haven't tried the stuff myself, but I got the following wild & carazy idea when I saw the stuff:

- * Mash and sparge about 10 lb grain with porter-style proportions
- * Add a can of Ireks in the boil
- * Lots of Hallertauer and/or Saaz

The result: a dark half-wheat barley wine. The imagination reels!

The question: what yeast to use? Would Wyeast Bavarian be able to take hold in an 1.100+ environment? Presumably it wouldn't be able to finish; one could add champagne yeast in the secondary after 2-3 months.

On a related note (since one might have to use ale, lager or wine yeast for the above) is everyone really so sure that you can't get wheat character from an ale yeast? In 1987 I won best wheat beer at the CABA conference in Toronto with an ale with about 75% malt and 25% wheat malt. I used dry ale yeast (maybe Leigh-Williams? I don't have my notes at work). No doubt, the competition wasn't up to modern standards, Wyeast not then bewing available in Canada (although MeV was; I don't know if they had a wheat beer yeast, though). Nevertheless, the beer had a spicy, floral character; I believe I remember it being clovey. More objectively, one of the best of show judges paid me the following compliment after the awards ceremony: he said he thought the wheat beer was the category winner that best typefied it's style and voted it BOS. Presumably the other two disagreed, as Paul Dickie took BOS with a very fine pale ale. Paul took quite a number of awards in the late 80s, including "best homebrewer in Canada" in '88. I wonder if anybody out there knows if he's still winning ribbons?

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: 02 Nov 1992 13:08:37 -0500 (EST)
From: Sandy Cockerham <COCKERHAM_SANDRA_L@LILLY.COM>
Subject: Bay Area Beer

I have a friend who will be visiting San Francisco in 2 weeks. Although he is not a beer drinker, he has promised to bring 1 or 2 six packs back to me here is the semi-beer wastelands of Indiana. My question is, what should I tell him to bring me that is only distributed out there? I heard Mendocino is good. Any suggestions?

Thanks, Sandy

From: COCKERHAM SANDRA L (MCVAX0::RX31852)

To: VMS MAIL ADDRESSEE (IN::"homebrew@hpfcmi.fc.hp.com")

Date: Mon, 2 Nov 92 12:30 CST
From: korz@iepubj.att.com
Subject: Re: Conversion/Efficiency

JS writes:

> I suggest that we should stick to the points/per pound/per gallon to avoid
> one more variable that just makes the results that much less useful.

I agree, I just wanted to explain the efficiency from the source to the final fermentable wort. I don't think that we should get all caught up with numbers. pts/lb/gal is a good measure of how you're doing, but I wanted the person asking the question to understand that with some malts, getting 29 points is a super-human feat whereas with others, you can get 33 points without much difficulty.

> It is also useful to point out that the terms extract and conversion are a
> bit misleading and should be defined more clearly.
>
> I define conversion as the amount of sugar that ends up in the wort after
> mashing is complete. If one drains the mash tun at this point, the
> pts/lb/gallon can be easily calculated and this provides an indication of the
> mashing process, the malt, the water and other variables I probably am not
> aware of. This would provide the conversion efficiency or ratio.

That's called the "first runnings" and is also dependent on your mashout temperature (if it's cooler, the runnings will be more viscous and thus more will "stick" to the grain), your equipment and how stiff your mash was (a thin mash -- one with a large water-to-grain ratio will have lower gravity first runnings than a stiff mash -- one with a small water-to-grain ratio).

> If one goes on to sparge out the mash and makes the measurements again, one
> now gets the extract efficiency or the ability to get the converted sugar out
> of the mash. This now depends on the lautering system and process and has
> nothing to do with conversion or malt type.

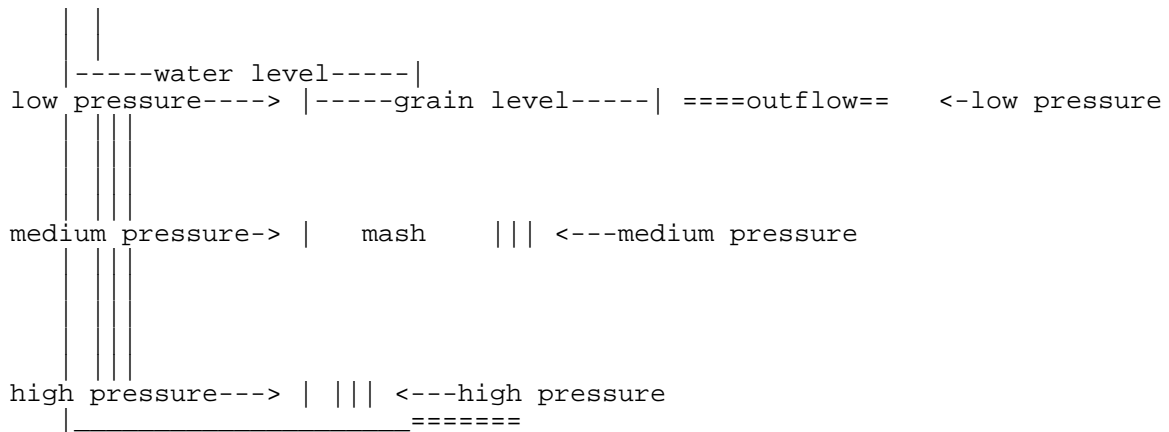
Sure it does. If you only converted 1/2 of the starches, you can only get 1/2 as much sugars out of the grains as you could have if you converted 100% of the starch. Your extract efficiency is bound by (as you called it) your conversion efficiency. Your extract efficiency is only as good as your weakest link which may be either your mashing or your lautering.

> The point of all this is that it is unwarranted to criticise a brewer's
> equipment or his process or his materials for extract/conversion problems
> based on end results. There simply is not enough data to make that
> judgement.

That's why I suggested that brewer's who are getting bad numbers post their procedures and ask for comments. 4000 heads are better than one.

```
> >From: "Bob Jones" <bjones@novax.llnl.gov>
> >On the subject of sparge systems, I would point out that if possible
you
> should try to minimize the hydrostatic pressure across the grain bed to
> minimize grain bed compaction. This can easily be done if you place
your
> outflow slightly below the grain bed liquid level. Crude ascii graphic
to
> follow.....
>
> I won't argue with the physics of the approach but there is a
fundamental
> problem. You can not empty the tun below the outflow level unless you
use a
> hose to gain the necessary head, at which point, you will be back where
you
> would have been with the outflow on the bottom.
```

But this is usually what you want to do with most lauter tuns, namely, to keep the grain bed under water (sparge water, that is). When you let the level of the sparge water drop below the level of the grain, the grain compacts and your chances of a set mash are increased by a lot. By keeping the inflow of water at the same rate as the outflow of the runnings, you can do this. The hydrostatic pressure gradient is the same across the grain bed the same no matter what the level of the outflow hose? Back to ascii graphics:



This won't help you keep from getting a compacted grainbed, but it *is* a good, inexpensive way to adjust the speed of your runoff. By the way, adding more hose to the end of the outflow hose and lowering the end of the outflow hose (while keeping the middle of the outflow hose high), will only speed up the runoff again. The speed of the runoff (just like on a siphon) is the difference between the height of the level of the liquid in the source vessel

and the relative height of the level of the liquid in the collection vessel
(or the end of the hose if it's not submerged in the collection vessel).

A1.

Date: Mon, 2 Nov 92 14:12:55 EST
From: dipalma@banshee.sw.stratus.com (James Dipalma)
Subject: pin lock kegs, 3056

Hi All,

Last weekend I visited a friend who owns a restaurant. The conversation soon turned to beer (*why* do all my conversations invariably get to that topic? :-)), I mentioned that I had just started kegging my homebrew a few months ago, my friend ushered me into a basement room located directly under the bar. There were, I believe, some 20-30 stainless kegs with an assortment of hoses and fittings running up to the bar, and a few empty kegs sitting off to the side. My buddy offered me the empties, gratis.

Of course I grabbed the kegs, but there is one small (I hope) problem. All of my keg hardware is the ball lock type, the new kegs are pin lock. There are threaded fittings on the ends of the CO2 line and the beer tap lines, onto which the gas and beer connects fit. The connects are easy to remove, presumably for cleaning the hoses. It seems to me that I only need to purchase the pin-lock type connects in order to use the new kegs.

So my questions are directed to owners of pin lock kegs, or to those who own both types. Am I correct that the only hardware difference between the two types are the gas and beer connects? If not, what other differences are there? I noticed none of the new ones had a pressure relief valve on the lid. Is there anything different about the care and feeding of the pin lock kegs versus the ball lock?

Next point, I've noticed a thread in recent HBDs regarding the clove character, or lack thereof, in wheat beers that were fermented using Wyeast 3056. This point was discussed in this forum some months ago. One of the points that arose from that discussion was that higher fermentation temperatures seemed to contribute to the desired clove phenolic. Accordingly, I brewed and fermented three batches of wheat beer in the range of 70-75F. I kegged the first batch after two weeks in the fermenter, reasoning that my ales always finished in two weeks at somewhat lower temperatures. I force carbonated the beer, and sampled it two days later. It had a distinct residual sweetness, as if the yeast had not quite finished. I raised the temperature in the fridge, and let the beer alone for another week. The next time I drank the beer, the sweetness was gone, there was *plenty* of clove flavor. For each of the subsequent two batches, I left the beer in secondary for an extra week. Both of these beers were plenty clovey, and the clove flavor actually became increasingly distinct over the weeks it took me to finish drinking them.

My personal theory is that the *S. Delbrückii* (sp?) is somewhat more attentuative than the ale yeast with which it is blended in the Wyeast 3056. After the ale yeast quits the *Delbrückii* continues to break down sugars and produce the clove phenolic, which would explain the twin phenonema of reduced sweetness/increased clove phenolic that I have observed each time I've used 3056. If anyone out there can either refute or substantiate this, jump right in. In the meantime, my advice to those planning a wheat beer with this yeast is to ferment at 70-75F and give it an extra week in the fermenter.

For those of you interested in winning competitions, *taste* the beer before entering it as a German weizen. If it's clovey, fine, if not enter it as an American wheat. :-)

Cheers,
Jim

Date: Mon, 2 Nov 92 13:00 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Conversion Efficiency

To: Homebrew Digest
Fm: Jack Schmidling

>From: malouf@Csl.Stanford.EDU (Rob Malouf)

>Since I did use the "right" yeast, this advice is less than helpful. Perhaps judges should not assume the worst of homebrewers. In this case, I know what a weizen is supposed to taste like, I just don't have the skill to achieve it.

It is with great fear and trepidation that I bring up the obvious again but just perhaps, the politically correct yeast was at fault. All the skill in the world can not overcome bad yeast.

>From: dab@donner.cc.bellcore.com (dave ballard)

>Also, did we ever get a definitive answer (not that there is such a thing around here) about how to sterilize plastic petri dishes?

This provides a segue into another of my crusades. It's called THROWAWAYAMERICA. I put plastic petri dishes right up there with Bic lighters, hamburger clamshells and disposable cameras.

I have been using the same Pyrex petri dishes, off and on for 25 years and the idea of throwing them away after every use brings to mind one of the justifications for salughtering several hundred thousand Iraqis.

I would think that you could sterilize plastic ones by soaking them in bleach and rinsing them in clean tap water rather than throw them away. My guess is that you could get buy that way for the type of culturing we do for home brewing.

The preferred approach is to use glass ones, the problem these days seems to be getting them. I just received a catalog from Markson, at someone's suggestion and they have just about anything you would want in lab glassware, except of course, petri dishes.

Glass petri dishes seem to have disapeared from the market place. If anyone knows of a source, please post it and try to talk some sense into your friends who throwaway plastic ones.

js

p.s. Since writing the above, I went back to the Markson catalog and found I

had only read enough to be dangerous. In addition to the disposable polystyrene petir dishes, they offer to other plastic versions, including a "Polycarbonate, M-X271919, transparenc, reusable and autoclavable. They sell for \$36.75 for a package of 10. That is competative with Pyrex and probably a good alternative. Their toll-free number is 800 528 5114.

I would also insist that anyone you purchase cultures from, use these reusable dishes. They're three times the cost but will last forever.

jjs

sorry bout the subject but it would cost me 4 cents to check out, edit it and check back in and pennies do make dollars.

jjjjs

Date: Mon, 2 Nov 92 15:42:06 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Yeast starters & Zima beer from Micah Millspaw

>Subject: Trouble Getting Wyeast Going

>Perhaps Micah or one of the other yeast gurus can give me some pointers.
>I recently started actually buying envelopes of Wyeast, rather than
using
>an Nth generation culture I got from CAV@bnr.ca. While the Nth
generation
>stuff (1098) took off like a rocket whenever I used it, my 1098 from the
>packet was essentially dead. It swelled the packet, and I pitched it
into
>a starter and it seemed to ferment there, although the krausen was
rather
>weak. But, nothing at all in the brew. Roused the brew, still nothing.
>Suggestions?

>Actually, one relevant point was that the packet was 7 months past its
>code date. Is Wyeast that sensitive to shelf life? Should I use a
yeast
>nutrient in the starter? Is it worthwhile to actively aerate the
starter
>during the entire growth phase, eg by using an airstone/airpump system?
>Comments by email or posting if you think it worthwhile. thanks. P.

I say that it is very important that you use yeast nutrients in starters.
As to the Wyeast culture, I don't know their claimed self life but I
do know that duds and screw ups can happen. When I get a new Wyeast
package I grow it up and make certain that it has no unacceptable
problems.

If it proves good I will brew with it and take the yeast from that
batch, wash it and store it as a master culture in slurry form. From
this slurry I will take yeast to make my pitching cultures. The yeast
seems very stable in this slurry form (refrigerated) and this method
eliminates reusing the yeast into exhaustion while still working from
a known source. (and no I don't blindly trust Wyeast)

If you use forced aeration be careful it can help to things
other than your yeast. It is difficult to sterilize to air being used,
and clean may not be enough. When trying to optimize yeast growth one
walks a thin line in that what is ideal for the yeast is also great
for many unwelcome micro-guests.

micah 10/30/92

I would like to say that I have encountered this Zima clearmalt
beverage. I have to say that I find this to be a very disturbing incident
in the light of the neo-prohibitionist movement. I attended a local
social
event this weekend where this Zima was being promoted by the coors
people.
I overheard many, very positive responses to the Zima including the
lightest
beer yet, this is even better than Keystone, and from a woman who didn't
like beer but liked Zima because it didn't taste like beer. If this
product

is to be marketed as a beer this could be a bad trend. I believe that this is part of the declared mission of the BATF (Bureau of Alcohol, Tabacco and Firearms) to reduce alcohol consumption in the US by 10 percent this decade. It would seem that some segments of the brewing industry are moving to help expedite this. From the taste of this clear malt beverage, which is alcoholic, if the alcohol were removed you could not tell. In fact if the flavour were removed you could not tell. I see this as another move by the big companies to tell the masses that less and less is better. Perhaps I'm being paranoid but it seems that this is just another indicator of trouble ahead for those who like to appreciate beer with flavour.

Micah Millspaw
1/2/92

Date: Mon, 2 Nov 92 20:24:41 CST
From: dewey@sooner.ctci.com (Dewey Coffman)
Subject: Brewpub in Oklahoma City(Report).

I went to Bricktown Brewery in Oklahoma City this weekend. It opened three weeks ago, Oklahoma passed a Brewpub law where Texas can't. After the elections are over, I'll be beating on my Senators & Reps.

It's a very nice place, almost more of a restaurant than a Brewpub. The equipment alone is prominently displayed behind glass walls in the restaurant. I'd say equipment cost is 1 million+, lots of kettles, secondary fermenters, wort coolers and refrigeration units.

They only had two beers out of the five on the menu ready: I had them both, the Copperhead Premium Ale and the Santa Fe Rail Ale. My opinion here is that they serve the beers too damn cold, probably < 40 degrees. The Copperhead was fuller bodied with the Santa Fe probably closer to a lager. Note: Oklahoma has a law where this beer and MOST others on 3.2% alcohol content.

Other beers on the menu:
Read Brick Ale
Bison Wiezen
Landrun Lager

The Brewpub is more of a "Brass & Fern" atmosphere than pub-style, lots of starched shirts, course I went there on Halloween/Saturday night, so it could've been an "off" night.

Prices were \$2.10 for a tall draft, probably a sixteen ounce pint. I reccomend the place, it's very accessable from either I-35 or I-40 going through OKC. Take the downtown exit.

- - - -
Dewey Coffman "If you fail to plan, plan to fail."
UUCP: [cs.utexas.edu,bigtex,uudell]!sooner!dewey dewey@ctci.com
DoD# 0567 1-800-643-SAVE
This letter is printed on 100% recycled electrons. Dont' Bag It.1-800-453-SMOG

Date: Tue, 3 Nov 92 02:32 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: HBD Field Report #3: Two Belgian Breweries

BRASSERIE LA BINCHOISE (Binche)

There are three people who work here, brewing beer in 1,500 liter batches. All their beers are category S beers in the Belgian system (ie above 1.062). This is without question my favorite Belgian brewery.

They make: Marie de Hongrie, a darkish brown, highly aromatic ale of 8.5 ABV containing pale malt, Munich malt, and a small quantity of torrified malt for coloring; Fakir, a slightly less strong but equally aromatic blonde ale; Ours (French for bear), using wild honey for 2/7 of its fermentables; Speciale de Paques, a stronger but thinner-bodied blonde for Easter; and my favorite, Speciale Noel (for Christmas), a rich, highly aromatic brown beer, and rather orangey.

All use the same yeast, which has a distinctive flavor that reminds me of spice- and carrot cakes. It comes from a bank and is used six or seven times before replacement, with continuous checks for infection. Except for Ours the beers are all-malt; none contain candi sugar. Mashing is at 65 degrees C, or 150 F. I didn't catch the hopping rates (all this transpired in French), but by American standards they were rediculously low. Isinglass is used for fining, which I gather is unusual in Belgian brewing. In addition, the brewery adds essential oils to three of the beers at bottling (Marie, Fakir, Noel), giving them a fuller flavor and aroma. One of these oils is obviously orange, but I can't identify the others and the brewer was reluctant to tell all.

Yeast is also added at bottling, along with 1% beet sugar (i.e. 1kg sugar for every 100 liters of beer). This is 10 grams per liter, as opposed to the standard 6.3 grams/liter (3/4 cup @ 160 grams/cup). Note also that beet sugar has more carbonating potential than corn sugar, if I'm not mistaken. At the time of bottling a quantity of yeast (sorry, didn't find out how much) is added to a sugar solution and immediately mixed into the beer for bottling. The bottles are undergo a second fermentation in a specially heated room at 20 degrees C (70 F).

The brewery itself is located in a former maltings, of which only a portion is currently in use. It has three fermentation tanks, and they use the same \$0.89 fermentation lock on their 1500 liter tanks as I use on my plastic bucket. They use returnable champagne-type bottles for bottling, meaning that storage and bottle cleaning occupy the bulk of their space and time. They're working on a nice tasting/reception area located just underneath the old malt silos.

Coordinates:Faubourg St. Paul 38
B-7130 Binche
Belgium
064 / 33-61-86

BRASSERIE LA CARACOLE (Namur)

People from Namur have a reputation for speaking slowly, and their semi-official emblem is the caracole, a type of snail.

This is the smallest commercial brewery I've seen, making 400 liters at a time. Our guide was the business expert of the four-person partnership--though his brewing knowledge was substantial--and the brewery is located in his wife's grandmother's garage. They have to empty the garage before they

can work, but they manage to fit in a kettle and mash tun, as well as several large closets for fermenters. At the moment all the beer they produce is sold at our guide's store, La Table de Wallonie (Place de Marche des Legumes, Namur), but the partnership has just signed to buy a bigger brewery in Ciney.

Three beers are made: an amber ale, a brown ale, and a white beer. The first two are category S beers, brewed with pale malt and various special malts. The brown ale (16 Balling, +/- 1.064) instance, has biscuit and aromatic malts for flavor (the latter provides aroma, too) plus a small quantity of torrified malt for coloring. This also has a some candi sugar, allowing the brewer to raise the gravity of the beer in his kettle without having to boil more liquid (in effect, this helps him get the most out of his 400 liter capacity). He recommended not using more than 15% special malts or sugar in a recipe.

The white beer is made from pale malt and raw wheat only. He said using raw wheat is just a matter of getting good grain, properly crushed, and of handling it carefully. Since Belgian whites are a bit tart they drop the PH of the beer to 4.4, and various spices are added as well. Among these is dried orange peel, mixing sweet and bitter varieties. Our guide recommended a maximum of 1 gram dried orange peel per liter.

Since the brewery has no lab facilities, they buy their yeast from a bank at Louvain-la-Neuve every time they brew; this adds \$0.24 to the cost of every 75 cl bottle. The good news is that they can order exactly the volume of yeast they want, at specified cell counts; the bad news is that the yeast medium is jet black, wreaking havoc on their efforts to brew light-colored beer.

An upward step mash is used, with sacccrification at 63 degrees C (145 F), though he may have said that they use a two-step sacccrification (sorry--I had a cold and didn't catch everything). Various noble hops are employed, particularly Goldings and Saaz. No yeast is added at bottling--only sugar. Bottles age for three months in ANOTHER garage before sale.

NOTES

1) Corks. Both these breweries use champagne-type corks, which are not sanitized before use. The Binchoise folks said that cork doesn't offer anything for microbes to live on, and that such precautions aren't necessary. Neither brewery has ever had any problems.

2) Bottles. Binchoise's used bottles are washed in caustic soda prior to bottling. Caracole uses new bottles only, and rinses them with the equivalent of a bottle washer just prior to filling.

3) Fermentation temperatures. Neither brewery is fermenting at high temperatures; in fact, we had to wear sweaters and jackets in both places. This is more attributable to the cost of heating than to any particular fermentation philosophy, but it's clear that the beer was being fermented in the low 60s or so at most. Caracole does try for 70F, and has space heaters in its fermentation closets.

4) Torrified malt. I'd never heard of this stuff before, but I did see it. It looks like plump barley roasted to a nice coffee brown. It certainly has a roasted taste, but both brewers use it for coloring only and try to avoid the flavor. The grains are NOT "popped" like popcorn.

5) Orange peel and essential oils. My local food coop can order dried orange peel from Frontier Fruit and Nut--a major health-

food store supplier--for \$4.00/lb plus store markup. It also has essential oils in stock; a 15 ml bottle cost \$1.81. A single drop in a glass of my Binchoise clone showed instantly that it was (one of) the secret ingredient(s). Even one drop was too strong, though--I'll try one drop per quart first and report back.

Date: 3 Nov 92 03:35:36 GMT
From: SynCAcct@slims.attmail.com
Subject: Diacetyl and Wyeast 2308

I'm about to use the Wyeast 2308 for the second time in a batch of Munich Helles. My first venture with this strain produced a very good German lager, but it did have a slight diacetyl tone. I've either heard or read somewhere that the 2308 requires a diacetyl rest during the primary fermentation. This seems reasonable, but for clarity, would anyone be able to tell me what exactly a diacetyl rest does (other than reduce the diacetyl level), how it's done, the appropriate time during fermentation, at what temperature and for how long?

Another comment, I have seen a description of the Wyeast products on the HBD which is fairly brief. Is there a more detailed description of the products available?

Thanks in advance...

Glenn Anderson

EMAIL ==> gande@slims.attmail.com

End of HOMEBREW Digest #1004, 11/03/92

Date: Tue, 3 Nov 92 12:42:02 +0100
From: Alan B. Carlson <alanc@cs.chalmers.se>
Subject: Re: Sam Smith Pale Ale Recipe Needed

In HBD 1003 Kevin McCluskey writes:

> I've had a request for a SSPA knockoff... Anyone have an extract
> recipe that comes close ? I just got The Cats Meow, so if there
> is one inparticular in there thats close, please, let me know.

I like to second the notion (request). I've brewed Gene Schultz's "Samuel Adams Taste-Alike" and a variant of Clay Phipps' Anchor Steam-Style Amber - both from the Cat's Meow. In both brews I used Hallertau hops instead of those recommended in the recipes and in the case of Clay's recipe I used a Cooper's ale extract combined with light malt extract to equal his call for 7 pounds of John Bull light extract. I also used the dry yeast provided in the Cooper's ale kit for both brews.

I've done some taste comparisons between these brews and Samuel Smith, Samuel Adams and Anchor Steam. What I can say about my brews is that they have the crystal malt taste of Samuel Smith and Samuel Adams, but that there lacks another nuance which is highly obvious in both the smell and aftertaste of Samuel Smith which is lacking in my brews. This nuance is obvious in the smell of Samuel Adams but only just noticeable in the taste. As far as Anchor Steam goes, my brews weren't even close.

I've questioned a couple of colleagues here at work about the extra nuance (they gladly participated in the tasting sessions...) and got a number of weird (?) suggestions:

1. "a herbal aroma"
2. "smells like the factory where I used to work", a Swedish snuff factory which produces stuff similar to Skoal or Copenhagen tobacco found in the States
3. "a fruity aroma like cola or something"

I've looked at the Samuel Smith label and it states that the only ingredients used are malted barley, hops, yeast and water. I'm no beer judge or even experienced homebrewer (four batches under my belt now), so I'm at a loss to explain the nuance. The only thing I know is that Samuel Smith is damned good and I'd like to get as close as possible with extract brewing.

ABC

Alan B. Carlson Phone: +46 31 772 10 73
Chalmers University of Technology UUCP: alanc@cs.chalmers.se
Department of Computer Sciences
S-412 96 Gothenburg
SWEDEN

Date: 03 Nov 92 08:12:14 EST
From: CHUCKM@csg3.Prime.COM
Subject: beer drinking

Hello all,
Where should one drink beer in the Detroit and Windsor, Ontario
area.

Thanks in advance
chuckm@csg3.prime.com

Date: Tue, 3 Nov 92 10:48:44 -0500
From: cestes@argos5.DNET.NASA.GOV (Chris Estes)
Subject: Kegging question

Hi all....

I've been using my soda keg setup for a few months now and am generally happy with my results. I have one problem, which is minor, but still a nuisance. I have the pin-lock connectors on my soda kegs. When I leave the gas supply hooked up to the keg, it always leaks a little at the connector. I know its there because if I disconnect the pin lock and leave the gas on, the pressure never changes. When I hook the keg up, that's when it starts leaking, very very slowly, but it still leaks.

Its hasn't been a problem until recently, when I got a beermeister which has very little clearance for the connectors and its a pain to connect and disconnect for each drinking session.

BTW, this happens on all my kegs (3 of 'em) and I've replaced all the rubber gaskets.

Any ideas or remedies???

-Chris Estes-
cestes@argos5.dnet.nasa.gov

Date: Tue, 3 Nov 92 11:49:50 EST
From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)
Subject: Pyrex Petri Dishes

In HBD1004 Jack Schmildling asks:

> Glass petri dishes seem to have disappeared from the market place. If anyone
> knows of a source, please post it and try to talk some sense into your
> friends who throwaway plastic ones.

I found Pyrex Petri dishes listed in the 1992-1993 Aldrich catalog on page 1604. They have different sizes, namely,

o.d.XH(mm)	Cat. No.	Each	Pkg/12	Case
58X15	Z13,973-4	\$6.05	\$47.80	\$258.75/72
98X10	Z13,974-2	5.40	39.80	214.60/72
100X15	Z13,975-0	5.40	39.80	214.60/72
98X20	Z13,976-9	5.40	39.80	214.60/72

Their toll free number is 800-558-9160.

I am also interested in buying some pyrex test tubes, stoppers, pipets, flasks for growing yeast, etc. but the Aldrich prices seem high. Does anyone have a better (cheaper) source for such items. Either post or email me directly.

Bill Szymczak

Date: Tue, 3 Nov 92 13:54 EST
From: Gerald_Wirtz@vos.stratus.com
Subject: **First Time Brewing Jitters**

I've just bottled my first batch Saturday 10-31-92 and can't wait to try it. Being my first time I was wondering when would be a good time to try it. I'm anxious, but I also want it to taste somewhat the way it should.

What I've brewed is :

M & F Australian Malt extract using nothing but what came supplied with the kit ie. M & F yeast, water and corn sugar using a primary time of 6 days and a secondary fermentation of 1 week. SG 1.04 FG 1.02.

Tempted but trying to hold out - Gerald Wirtz.

Date: Tue, 3 Nov 1992 14:27:57 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: yeast cleaning

There is a method using 2 or 3 jars of sterile water to clean and separate yeast from trub, etc. for storage. I've done it and it works well. It is also common for larger breweries to wash their yeast in an acid bath as a way to kill off unwanted microorganisms (eg. bacteria), leaving only healthy yeast. As such, it would seem to be beneficial to acidify the water in the first method, using acetic or citric acid, for example.

The benefits vs. plating out a pure culture and building it up is that, with the acid wash technique, you will have a large quantity of healthy yeast free from contaminants. The down side is that you are relying on the original yeast being good. With pure culturing, you start with a known good yeast, but need to build up successive generations to get enough

for a healthy ferment, each time exposing the culture to possible contamination. Obviously, a combination of the techniques would be optimum.

I suggest a further evaluation of acid-wash technique as it applies to homebrewing might be in order, including yeast viability in low pH, contaminant viability in low pH, yeast viability wrt. changes in pH, "best" acidifying agent, temperature factors, etc. Any takers?

Russ G

Date: Tue, 3 Nov 92 14:37:41 -0500
From: m21422@mwunix.mitre.org (Larry Langrehr)
Subject: yeast cleaning

Subject: Easymash Review
From: llangreh@mitre.org (Larry L. Langrehr)

My personal experiences with Schmidling's EasyMasher system/concept: When I was first thinking about all grain brewing I gave a lot of thought to my requirements and the components needed to fulfill these requirements. I wanted the flexibility of doing both infusion and step mashing with the minimum number of components and steps needed for the process, and get a good yield in the bargain. About this time Schmidling offered directions to make his easy masher product. Not living in a big city and having good access to a "real" plumbing supply or hardware store (not Hechingers or Builders Square!) I bought Schmidling's apparatus (brass screen, copper tube with fitting, and all-brass small aircock). I also bought a 21 qt. enameled canner from the local supermarket for \$15. I drilled one hole in the side of the canner and installed the easymash apparatus in about 15 minutes. What I then had was a combination mash/lauter tun that I could also do step mashing all in one container. After the mash I opened the aircock slightly, ran off about a quart or so to clear and re-circulated it. I then added hot (165-170 degree) sparge water and caught the runoff in my boiler (dribbling down the side to prevent oxidation). I held a soup ladle just below the surface of the water and added water to the ladle to prevent disturbing the grain bed. I never stirred or moved the grain during the sparge. At the end of the sparge I quite un-scientifically chewed on several samples of grain taken from several depths and locations from the tun. I could not detect even the smallest resemblance of sweetness, just wet grain husks (great for your bods fiber requirement). I also scientifically measured the specific gravity of the 5 gallon batch after the boil just before pitching. Of the three batches I've done my yield rate falls in a narrow range between 27-29 points. This is with 7-8 lbs. of grain, the most adjunct I've used is a pound of crystal. When I calculated yield I used a theoretical maximum of 35 points for grain and 24 for crystal. I have a co-worker here who also has version 1 and gets yield in the same range. The difficulty in using the system was in the strength of the extended screen from the tube. I happen to get "very involved" with my mash and do a lot of robust stirring, I just can't let it set for more than 5-10 minutes. When I finally emptied the tun into my compost pile I noticed that the screen was bent upwards and had almost come loose from the tube. After correspondence with Jack he surprised me by sending an unsolicited second version. This one used stainless steel screen and was quite rigid. Comments after using the 2nd version: The runoff rate increased, so I just closed the aircock down a bit, and the screen didn't budge a bit even with my heavy-handed stirring technique (24" stainless steel spoon). This version is going to last me a long time. The yield rate stayed in the same acceptable range (at least for me if not for Dave Miller!). To clean after emptying the grain I just use water from a spray nozzle on the end of my garden hose, all particles come free from the screen without my needing to touch the screen. In lieu of payment for the second version (I paid \$25 for the first) I agreed to share my experiences with the digest (better get this out front in these sleazy times of electioneering). I believe the basic concept to be quite sound, it allows me to do step-mashing and lautering all in the same pot and I only had to drill one hole! Before the flames start, no one is pressuring anybody to buy this from Jack, he did share the detailed design of the thing at the beginning. By the way,

a good crush from a roller mill (my choice) is most important for the sparging process. Send mail to Jack for further details about his offerings, send mail to me if you'd like clarification on any of the above.

Larry (llangreh@mitre.org)

Date: Tue, 3 Nov 92 15:25:59 -0500
From: mvine@dw3f.ess.harris.com (Mike Vine)
Subject: Homebrew Digest distribution

Please add the following to the Homebrew Digest mailing list.

harris.rstovall@ic1d.harris.com
mvine@dw3f.ess.harris.com

Thanks, Relax, have a homebrew

Date: Tue, 3 Nov 92 16:08:30 -0500
From: steve@Pentagon-EMH6.ARMY.MIL (Steve Lichtenberg x79300)
Subject: add user

Please add me to the homebrew mailing list. My full name is Steven
Lichtenberg
my mail address is steve@pentagon-emh6.army.mil.
thanks
S-

Date: Tue, 3 Nov 1992 13:34:00 -0800 (PST)
From: Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com>
Subject: racking off trub, aeration

I posted this article directly to rec.crafts.brewing but don't know whether there are people who subscribe to HBD and not the news group, so I've duplicated it here. Feel free to flame me if it's unnecessary and undesirable duplication. But please answer my questions along with the flame!

I've just started brewing using unhopped malt and have several questions on aeration and racking the wort off the trub.

1. How important is it to rack off the sedimented hot and cold break? Miller and Papazian both indicate it's optional but recommended. Is there a real difference in taste?
2. Is the presence of trub likely to interfere with fermentation and cause it to get stuck?
3. I read that the recommended practice is to pitch the yeast then wait 30 minutes or longer, then rack off the trub before fermentation starts. Why not simply let the wort settle for a while after it's been cooled and then rack into the fermenter? This means one less step.
4. When the yeast is initially pitched, does it go into suspension? My fear is that if I pitch and then rack very soon afterwards I'll be leaving some of the yeast behind.
5. Is there anything wrong in racking after fermentation has commenced? Is this too late?
6. Initial aeration is important for yeast growth. Is aeration while racking off the trub to be avoided? How long after pitching does additional aeration become bad?

Thanks for any help.

Peter

Date: 03 Nov 1992 16:35:16 -0500 (EST)
From: homebrew@tso.uc.EDU (Ed Westemeier)
Subject: Perfect fluid

Carl West writes (in HBD #1004):

> but beer's not a perfect fluid,
> it has a gas dissolved in it.

I beg your pardon? It's as close to perfect as fluids get! ; ^)

- -- Ed Westemeier -- Cincinnati, OH --

Date: Tue, 3 Nov 92 16:52:36 EST
From: Pierre Jelenc@cunixf.cc.columbia.edu
Subject: torrefied malt

In HBD 1004, Phillip Seitz mentions "torrefied malt". The French word "torrefie" simply means "roasted", and is used for things like coffee, nuts, and grains, that are roasted dry and with stirring. I suspect therefore that the brewers were merely talking about some kind of roasted malt or roasted barley.

Pierre

Pierre Jelenc pcjl@cunixf.cc.columbia.edu
Columbia University, New York

Date: Mon, 02 Nov 92 14:41:34 EST
From: <SMTP@CUNYVM.CUNY.EDU>
Subject: Undeliverable Mail

Friday night was the first formal meeting of a new homebrew club, "Whatever Ales You" in Westchester County, New York. Almost all of the members brought homebrews along for all of us to taste, including my brew partner and myself who brought what we had planned on being a traditional bitter.

Sadly, when our beer was presented, it had a strong yeast aroma and flavor. To me, it almost seemed to have the characteristics of a Weisse beer, but others were not so kind and likened it to eating a piece of bread. When I asked if anyone thought that this flavor/aroma would dissipate with time, most thought that it would not. I have heard a yeasty flavor been described as sulfer-like, but this was not the case. It was definitely more bready, and a little fruity.

The recipe was a M&F Traditional Bitter kit that consisted of a 3.3 lb. can of hopped malt extract and a package of dry ale yeast. To this was added an additional lb. of amber DME, and a 1/2 oz. of Goldings hops for aroma in the last 2 minutes of the boil. (Hop aroma is barely noticable through the yeasty smell)

This was the recipe that I used for my very first batch of beer, and it has yeilded some pretty tasty beer in the past, for such a simple recipe.

The beer was fermented in primary for 7 days at 73F and was racked to secondary for an additional week. The beer is very green and has been in the bottle for just over 2 weeks. Carbonation is good and there is an average amount of sediment on the bottom of the bottle.

Is there any hope for this beer? Will the yeasty flavor dissipate over time? What could have caused this problem? Was it the yeast, a sanitation problem (bacterial infection), or something completely different. Thanks for any advice.

EZ

Date: Tue, 3 Nov 92 08:40 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Lauter Tuns

To: Homebrew Digest
Fm: Jack Schmidling

>From: iepubj!korz@ihlpa.att.com

>Correct me if I'm wrong, but digest #997 is the first I've heard that
you
stir the grain bed *DURING* the sparge.

That's because you have never bothered to ask me for the detailed
procedures
via email. There is a limit to what can be posted in the Digest without
incurring the wrath of the anti-commercialism gang. Furthermore, any
process
or product that is worth the name, changes and improves as it evolves.

> I recall from one of your first posts, that you have a bowl sitting
(partially submerged) in the top of the grain bed into which you pour
the
sparge water. This seemed to imply to me that you were not stirring.

It's not real hard to move the bowl or stir around it during sparging
and
after all the sparge water is in, I take it out and give the whole mess
a
good mix.

> I also believe that you had mentioned that you used a knife or skewer
of
some kind to poke holes in the grain bed to restart the runoff if the
sparge
got stuck (I'm not 100% sure, perhaps this was someone else).

The sparge has NEVER stuck with this system. I "cut the mash" to
re-distribute the water/mash, i.e. stir.

korz>Stirring the grainbed while the runoff is being taken will only
korz>accentuate the channelling -- the sparge water will fill the
"gorge"
korz>created by the spoon or paddle, quickly making it's way down to the
korz>outlet at the bottom.

Wrong.

> Picture a lauter tun full of set jello. A knife is stuck into it
korz>and moved around in a circle. The slit left in the jello is the
channel.
korz>If you were pouring water on top of the jello, you can see how it
would
korz>prefer to go down the slit as opposed to forcing its way through
the
korz>jello itself. Granted, this is an exaggeration....

That is not an exaggeration, it is totally off the wall. There is not
the

slightest relation between the two. When a mash is stirred, we have a swirling suspension of particulate material in a sugar water solution. It is more analogous to tea leaves in a cup of tea than it is to jellow. How you can visualize "channels" in a swirling cup of tea, totally escapes me.

>No complicated systems are needed.

I agree they are not needed, I was referring to the many articles posted here on the subject.

>Draw off a quart or two and dump it in the top.

I prefer an ounce or two.

> The reason for the turbid wort is usually a too-fine a crush.

I disagree with this. If you have an inch or more of dead space under the false bottom, this space will always be full of trubid stuff no matter how you crush it. The bare minimum would be to recycle this stuff. In my system there is ZERO dead space because there is no false bottom.

>A rollermill (such as the modified Mercado Mill or yes, the infamous MALTMILL) is virtually essential to getting a good crush with a minimum of flour.

Interesting choice of words, "infamous" and juxtaposition of the two. As I recall, you own MALTMILL. Are we to gather that you prefer the modified Mercado?

> >The EM system runs clear after only a few ounces are drawn off initially and continues to run clear even after thorough stirring of the mash.

>It seems that if this needs to be done multiple times, and the first few ounces are turbid each time (which I'm quite sure will happen), the amount of turbid runoff can add up, no?

Wrong again. It's only turbid the first time and I only do it often enough to convince myself that it isn't really necessary anyway. The only reason I started the stirring procedure was to test the extraction effectiveness. Obviously, if the extraction does not change with or without stirring, than we can assume that the extraction of the system is adequate.

Fact is, there is no noticeable improvement in extraction if the mash is stirred. This seems to prove that this whole discussion is academic.

>Starting with a properly-crushed malt, it seems to me that a "start it and just add sparge water system" is simpler than one which requires stirring.

>Agree with you that a simple lautering system with a minimum of expensive equipment is the best solution, so what's simpler than a couple of buckets with some holes in one -- you can even get the food-grade buckets free from bakeries.

The process is simple but it requires two additional pieces of equipment, some effort and hardware to prepare them for the job and is prone to cause stuck sparges if not properly handled.

My "system" is simply an add-on to a brew kettle that is required anyway and the process is idiot proof.

But the bottom line is that I am not trying to re-invent the wheel or trash what works for others or get rich quick. What I am trying to do is take the voodoo out of all-grain brewing so that people are more inclined to give it a whirl.

The procedure I have evolved provides a natural and uncomplicated transition from extract to all-grain that is as easy as falling off a log.

>Nevertheless, perhaps the only way to resolve this is experimentally. We should, for the good of homebrewing, compare these systems and report back. We'll have to meet on neutral ground of course ;^).

I am giving a talk on KETTLE MASHING at the next Club Wort meeting on Nov 9. Perhaps we could discuss it there. I will also be bringing samples of WGB to this week's meeting of the Chicago Beer Society.... an ale made with Belgian malt, my first lager and an ale made with my home grown hops.

js

Date: Tue, 3 Nov 92 16:24:05 CST
From: ssi!mtd@uunet.UU.NET (Michael T. Daly)
Subject: Wheat without the S. Delbrukii (sp?)

Rob (bradley@adx.adelphi.edu) writes:

>On a related note (since one might have to use ale, lager or wine
>yeast for the above) is everyone really so sure that you can't
>get wheat character from an ale yeast? In 1987 I won best wheat

While not entering contests, I have done two all grain batches of
wheat (50% wheat, 50% barley) beer and I can taste a fair amount of the
flavor I associate with standard wheat beer. I used SNPA for both
batches. I still havn't tried using any S. Delbrukki (sp) -- neither
blended nor straight -- maybe someday soon.

Mike

Mike Daly (uunet!ssi!mtd) -- (715) 839-8484 -- Supercomputer Systems
Inc.
1414 W. Hamilton Ave. Eau Claire, WI 54701
As Maine go, oh so Pogo go Key Largo, Otsego go to Frisco,.....--W.K.

Date: Tue, 3 Nov 92 22:39 CST
From: fjdobner@ihlpb.att.com
Subject: Homebrewer Hall of Fames

Well if there were a homebrewer Hall of Fame or at least an exhibit of famous people that were/are homebrewers, I would have a nomination. As it turns out Woody Guthrie brewed his own.

I recently borrowed a CD set of the Library of Congress recordings of Woody talking from 1940 and while I was playing with my kids and half-listening to the CD, I heard the words malt and yeast mentioned. After I backed up to the part that contained these words, I found out that at the age of 16 years old (1928) Woody and his buddies would make up batches of Prohibition brew while they were playing hookey. Since they wanted to drink their brew as soon as possible, rather than adding one cake of yeast and waiting three days to drink, they added three cakes and waited one. Belly aches all around according to Woody.

Just thought you might interested.

Frank Dobner

Date: Tue, 3 Nov 1992 23:59:38 -0600 (CST)
From: MEHTA01@SWMED.EDU
Subject: sparging principles and procedures questions

Hello

i have some questions about sparging: it's principles and procedures.
Principles of sparging:

1. Sparging is done to extract the sugars left in the grains
2. The grains must be in a pile, with water (hot) surrounding them for a while; this water is then run-off.
3. One of the added benefits (apart from getting more sugars) is that the grains clarify the wort by acting as a filter bed..

So, this is what i use, but i have never reached the efficiencies mentioned in previous postings: i have a styrofoam cooler, with a plug outlet at the very bottom. 1 inch from this bottom is a false bottom made of a wire mesh (not very fine, just enough to hold up the grain) and held up with rods that are imbedded into the walls. So, i have a false bottom sparging setup.

Now i transfer the grains from the mash into this sparging setup and add 1 1/2 to 2 gallons of hot water into this cooler, slowly, periodically opening the outlet plug.

Some points about procedures:

Should i recirculate these run-offs collected from the false bottom? Is this method of sparging efficient? (Oh, BTW, i spread the water all over the surface when adding it) Are there any recommendations or suggestions to improve this system? How is the procedure different from the copper tubing setup i have heard about in a lauter tun??

Please help this beginner all-grainer...

Shreefal Mehta

Date: Tue, 3 Nov 92 9:45:36 PST
From: "Donald G. Scheidt" <aw2.fsl.ca.boeing.com!dgs1300@bcstec.ca.boeing.com>
Subject: Re: CAMRA Good Beer Guide Questions

Attempts to mail gcw@garage.att.com have met with no success, so I'll post this here. This can be useful information for others who are UK-bound (especially for the first time).

In HOMEBREW Digest #1003, Mon 02 November 1992, gcw@garage.att.com asks:

>Date: 30 Oct 92 13:20:04 EST (Fri)
>From: GC Woods <gcw@garage.att.com>
>Subject: CAMRA Good Beer Guide Questions
>
>1) The CAMRA guide defines a "public bar" as "drink is cheaper" - my question is what is the price difference between a public and non-public pub and for the pubs not listed in CAMRA, how would one know if the pub was a "public bar"?

You're experiencing a bit of difficulty here with some British-English terms, mainly the words "pub" and "bar". A "bar", in American-English, is often any establishment where one can get a drink, usually alcoholic, occasionally accompanied by food (as in "Harry's American Bar and Grill")

This is not what is meant by the word "bar" in Brit-Eng, especially w.r.t. pubs; rather, a "bar" is a type of counter that one finds inside a pub, where one orders drinks. A "pub" is short for a "public house"; thus, there can't be any such thing as a "non-public" pub!

Now, there are different types of bars in pubs - often the "public" bar and the "saloon" bar. The public bar is characterised by a sort of basic (but not necessarily rough) "masculine" environment - a place to meet your mates (friends!) after work for a couple of pints. Public bars are usually simply furnished, often with stand-up tables (no chairs!), or at best with wooden high bar-stools, and can be a bit smoky and noisy when full. The saloon bar will be a bit more refined and comfortable, the kind of place where a gentleman might escort a lady for a drink, or one might stop for an after-theatre drink, and where comfortable chairs will be provided at tables, perhaps with a fireplace at one end. Since this will be a bit more nicely furnished and decorated, the price of a pint will be correspondingly higher. It may be the same beer, but you're paying to drink it in somewhat nicer or more comfortable surroundings. There is a little of the old class system at work here, too; the ordinary working-class bloke will have a pint or two in the public bar, whilst the more affluent professional person might prefer the discreet atmosphere of a saloon bar, especially if it is

outfitted with "snob screens" (a magnificent example of this is the Lamb in Lamb's Conduit Street, Bloomsbury, London) to screen one's private conversation from the bar-staff, and limit one's interaction with the bartender to simply ordering drinks.

>2) "Free Bars" are mentioned in the description of bars - what is a free bar and do most pubs charge cover?

"Free Bars" are usually referred to by the more prosaic "Free House". Pubs don't charge cover unless they are featuring live music or theatre. The meaning of "Free House" comes from that other British peculiarity, the "Tied House" concept, whereby the breweries are allowed to engage in a practice that is normally illegal in the USA: owning the pubs that sell their beer. Thus, a Bass tied-house will serve Bass ales, a Grand Met tied-house will serve Grand Met/Watney's brands, a Fuller's tied-house will serve Fuller's Chiswick Bitter and ESB, and so on. A free house is nominally independent, and thus not normally obliged to carry any particular brewery's products. In practice, many free houses will obtain financing for improvements and operations from a brewery, and in exchange for an advantageous rate on the loan, will feature that brewery's beers; it is still nominally a free house, but is now obliged behave somewhat like a tied house. Good examples of tied houses include the above-mentioned Lamb (tied to Young's) and the Olde Cheshire Cheese (tied to Samuel Smith's). Two good free houses are the Sun (in Lamb's Conduit Street, not far from the Lamb) and the Museum Tavern (just south of the British Museum). The Sun endeavors to keep a dozen good beers on tap, all cask-conditioned real ales, usually from smaller independent brewers (refer to the section in your Good Beer Guide on the independent brewers and the Big Six).

>Do any HBD's know of pubs not listed in the CAMRA guide one should not miss and of course which pubs serve the consistently best real ale?

Don't miss the Lamb! It is usually in the Guide, and for a good reason. Try the Sun, even if it isn't in the Guide (it wasn't in 1992). Absolutely do not miss the Black Friar, usually in the Guide, and for a very good reason - once visited, never forgotten! The Black Friar is only open on weekdays, by the way, so don't try it on Saturdays and Sundays. Try also the Phoenix and Firkin, one of the Bruce's homebrew pubs - it's not always in the GBG, but it's a great place. Then there's the Magpie and Stump, near the Old Bailey (Central Criminal Courts), and the Salisbury in the heart of the theatre district. I'll be in London on December 26th (Boxing Day), and as it's a holiday, I guess we'll just have to make do with a good old-fashioned pub-crawl; I know it's a tough job, but somebody has to do it :=) !

There is another pub guide published; the name escapes me at the moment, but it is an independent guide, something like "Guide to Britain's Best Pubs", and not affiliated with CAMRA. The guide is put together with contributions from the general public (CAMRA or not), and is fairly

reliable. It's quite a bit thicker than the _GBG_, as its format is different - the descriptions are much more complete, mentioning things like atmosphere, food, music (or absence of same), and amusements (the ubiquitous "fruit machines", (slot machines), pinballs, electronic games, etc.). E-mail me if you want the proper name, author, and ISBN of this book - it's worthwhile for the same reason as the CAMRA _GBG_. This other guide often lists perfectly good pubs that may not make a given year's _GBG_.

- --
Don | Republicans understand the importance
dgs1300@aw2.fsl.ca.boeing.com | of bondage between a mother and child.
| -- Vice President Dan Quayle

End of HOMEBREW Digest #1005, 11/04/92

Date: Wed, 4 Nov 92 10:46:13 +0100
From: dejonge@geof.ruu.nl (Marc de Jonge)
Subject: questions, questions...

in HBD#1005 Peter Maxwell asks: a lot of questions.
I'll try to answer them to the best of my knowledge (everybody is hereby invited to flame/correct/supplement/ridicule my erroneous ways)

>1. How important is it to rack off the sedimented hot and cold break?
> Miller and Papazian both indicate it's optional but recommended. Is
> there a real difference in taste?

Depends on the amount of break material and the time you want to store your beer. If you used an extract or highly converted malt for a beer that you'll drink in three weeks, the trub will not have a great effect. In General: You don't want a decomposing proteine bouquet in your beer, so racking of the break material is the safest way.

>2. Is the presence of trub likely to interfere with fermentation and cause
> it to get stuck?

I'd say on the contrary, yeast may find some nutrients in the trub, but so will bacteria etc..

>3. I read that the recommended practice is to pitch the yeast then wait
>30

>minutes or longer, then rack off the trub before fermentation starts.
Why

>not simply let the wort settle for a while after it's been cooled and
>then rack into the fermenter? This means one less step.

I use the second method, sometimes even let the wort settle (in a cold place) overnight. The risk is that you take is contamination, the reward is a beer with less chance of chill haze.

>4. When the yeast is initially pitched, does it go into suspension? My
>fear is that if I pitch and then rack very soon afterwards I'll be
>leaving some of the yeast behind.

Not sure about the suspension for lager yeast, but top fermenting yeast is supposed to multiply in suspension. Besides, in favourable conditions your yeast population will double in an hour, so perhaps you only increase the lag time a little by losing some yeast.

>5. Is there anything wrong in racking after fermentation has commenced?
>Is this too late?

This is what you do from primary to secondary (and from secondary to lagering for some beers), never had fermentation stop on those occasions. But see below for effects of air contact.

>6. Initial aeration is important for yeast growth. Is aeration while
>racking off the trub to be avoided? How long after pitching does
>additional aeration become bad?

This has come up a lot of times. I think net.common.wisdom boils down to :())

1 No problem with oxygen in cold wort while yeast is reproducing rapidly, the yeast will get at first.

2 Avoid oxygen in hot wort (oxydation) and almost-finished beer (oxydation & contamination)

>Thanks for any help.

not sure if this is any, but: my pleasure

> Peter
Marc

(dejonge@geof.ruu.nl)

Date: Wed, 4 Nov 92 08:01:28 EST
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)
Subject: step mash

i'm planning on doing my first all grain batch using a step mash. I will be using either a large pot on the stove to mash and a Zapap lauter-tun. How do transfer the mash to the lauter tun? Do you just pour it in? How necessary is foundation water? How do you know how much sparge water to use or when to stop sparging? Thanks.
Mark mrgarti@xyplex.com

Date: Wed, 04 Nov 92 08:17:34 EST
From: B7K0000 <B7K0@MUSICB.MCGILL.CA>
Subject: signoff homebrew

signoff homebrew

Date: Wed, 4 Nov 92 08:56:09 EST
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)
Subject: catalog

does anyone have the address or phone number for
American Scientific or a similiar catalog?
Mark mrgarti@xyplex.com

Date: Wed, 4 Nov 1992 08:50:27 -0500
From: Paul Andrews <PANDREWS@HPB.HWC.CA>
Subject: Smithwicks

hi,
I'm tracking down as much as I can about Smithwicks... (my favourite)..
I assume its English... but I need the name of the Brewer that brews it.

.
Is it called Smithwicks also?

Paul Andrews, Health and Welfare Canada, Ottawa, Ontario , Canada
pandrews@hpb.hwc.ca 412.4.1.1

Date: Wed, 4 Nov 92 07:39:08 MST
From: abirenbo%lyra@rigel.CEL.SCG.hac.com (Aaron Birenboim)
Subject: belgian yeast

I have been hearing a lot of talk about WYEAST belgian, and annoying banana production. I was no big fan of belgian ale until I had Celis beers from austin texas, and some of the New Belgium brewery products of Ft. Collins, CO. The commonly available belgain trappists and specials... namely Deuvel, Chimay Red, and Orval, all leave me cold. They are just TOO severe. Celis and New Belgium ales have a more subdued and mellow spicyness that i would crawl naked on my hands and knees through shards of broken glass for.

I recently bought a bottle of Chimay red, and hated it... just as i remembered. I cultured the yeast anyway. WOW... what a success! I poured about 10 oz sterile wort into the chimay bottle. In onlky a little over 24 hours i had noticeable airlock movement! I have plated out the yeast... but have yet to use it. I let the bottle culture finish out... and drank it this morning. quite nice. a pleasent mellow spicyness... much like that of celis of New Belgium. However, this was just S.G. 1.020 wort. A higher gravity may differ.

This lead me to wonder if the WYEAST product really is a chimay yeast? Or is it possible that the yeast used for bottle conditioning of chimay is NOT their primary yeast... but a yeast that I may PREFER to their primary yeast. we shall see. just another data point.

BTW: My chimay culture had NO banana at all. In fact... it had very little fruit either. more of a mellow undefinable spicyness. somewhere in the annise/fennel/corriander/clove area.

aaron
birenbo@hac2arpa.hac.com

Date: Wed, 4 Nov 1992 09:51:23 -0500
From: holloway@ucs.indiana.edu
Subject: Good brew in Cleveland

Greetings. I'm headed for a computer conference in Cleveland and would love recommendations on where to find good brew in the area. Thanks in advance.

Jan Holloway
Indiana University
University Computing Services
Bloomington, Indiana
holloway@ucs.indiana.edu

Date: Wed, 4 Nov 92 09:06:43 CST
From: jay marshall 283-5903 <marshall@sweetpea.jsc.nasa.gov>
Subject: what are "volumes" of CO2?

After reading some of the postings about keggings in the last few issues,
I
went back to some of the postings that I had saved from previous issues
and
came across a term that I'm not familiar with - "volumes" of CO2. Would
someone care to explain what this means and how an HBer measures or
calculates it?

thanks,

Jay
marshall@sweetpea.jsc.nasa.gov

Date: Wed, 4 Nov 92 11:02:30 EST
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)
Subject: hop back

will a Zapap lauter tun function as a hop back?
Will it do it sufficiently to prevent the chiller
from clogging? What would the procedure be?
Mark

Date: Wed, 4 Nov 92 10:28:18 CST
From: tony@spss.com (Tony Babinec)
Subject: samuel smith

Michael Jackson's Pocket Guide provides a good, concise description of the Samuel Smith process.

Samuel Smith's products have a "Yorkshire" character, imparted by their fermentation system, choice of yeast, and hopping. Samuel Smith ferments in double-deck slate vessels which make for a circulation of the yeast. I believe Terry Foster's Pale Ale book briefly describes this system, and some past HBD has a long posting on the brewery setup. Jackson maintains that the character developed by the yeast in this system produces brews with a very full texture and roundness. And, the beers have a great deal of interwoven hop character. Try Samuel Smith's Pale Ale or Nut Brown Ale and see whether you can taste these flavor components in the beers. The beers are very artfully done, in my humble opinion!

Does anyone know of an available ale yeast that is NOT highly flocculant and has an appropriate fruity/yeasty character? One could attempt to keep such a yeast roused by swirling the carboy from time to time. Wyeast "Irish" ale yeast might be used to impart a bit of the buttery, diacetyl character these beers have. Multiple late hop additions in the last 20 minutes of the boil, plus some dry-hopping, might impart some hop complexity.

Samuel Smith beers go by different names in the U.S. and Great Britain:

Britain's Museum Ale (OG 1.048) is Samuel Smith's Pale Ale;
Strong Brown (OG 1.048) is Samuel Smith's Nut Brown Ale;
Nourishing Strong Stout (OG 1.048) is Samuel Smith's Taddy Porter.

In Britain, Museum Ale is available as a cask-conditioned real ale! Britain has no counterpart to Samuel Smith's Oatmeal Stout (1.048) or Imperial Stout (OG 1.072). As I understand it, the American importer, Merchant du Vin, convinced Samuel Smith that there was a market for these beers and encouraged SS to brew them.

Date: Wed, 4 Nov 92 12:03:44 EST
From: css@tron.stx.com (Chris Shenton)
Subject: Source for Pyrex tube, fairly large diameter?

Anyone know of a source for Pyrex -- or some other temperature resistant, transparent material -- tube? I'm looking for something that can handle steam (about 212F), and something that can handle air at about 500F. Diameters need to be about 2-6" or so.

I've asked at plastics/plexiglass places and they indicate it's not adequate for the 500F degree range.

Thanks.

- -- Chris Shenton css@tron.stx.com Hughes/STX 301-794-5490

Date: Wed, 4 Nov 92 12:07:42 EST
From: css@tron.stx.com (Chris Shenton)
Subject: Beginner kits at Price Club -- inexpensive

Last time I was at Price Club, I noticed they had a beer making kit -- and this is on the conservative, behind-the-times, brewpub-poor Right Coast :-)

Anyway, seemed a good deal for beginners. It had a carboy, rubber cap with a couple hoses coming out of it (like a BrewCap?), brush(es?), a high-quality capper, malt extract, and ``brewing sugar''; probably some other things I've forgotten, too. I think the cost was about \$40, but I can't recall exactly.

- -- Chris Shenton css@tron.stx.com Hughes/STX 301-794-5490

Date: Wed, 4 Nov 92 10:27:04 PST
From: gak@wrs.com (Richard Stueven)
Subject: #44 Not-So-Botched Brown Ale

In HBD# 963, I wrote:

>ObBeer: I aborted the Botched Brown last night. :- (The batch made
>with uncrushed grain.) I'm going to do it right on Saturday...

Well, I did it right on Monday instead. I replaced #41 Botched Brown
with #44 Not-So-Botched Brown. To my surprise, it won first place in
the Brown Ale category at Brewmaster's Oktoberfest a couple of weeks
ago! (I wasn't terribly impressed with the beer, but then, I'm not a
judge... :-)

So here goes...

#44 gak & gerry's Not-So-Botched Brown
(Replacement for #41)

Brewed 9/7/92 OG 1048
Bottled 9/14/92

8# pale
4oz chocolate malt
4oz black patent
8oz 90L crystal
1oz Cluster (60 min)
1oz Cascade (30 min)
0.5oz Cluster (finish)
Wyeast British

Slow sparge, but otherwise OK. Fermented in plastic.

10/10 Has a tang like an extract beer. Otherwise, tastes like a dry
Brown Ale. Maybe should have skipped the black patent. A
lingering (but faint) bitter aftertaste.

gak Der Herr Buergermeister gibt bekannt, dass ab
gak@wrs.com Donnerstag Bier gebraut wird und deshalb ab
attmail!gakhaus!gak Mittwoch nicht mehr in den Bach geschissen
107/H/3&4 werden darf.

Date: Wed, 4 Nov 1992 11:14:08 PST
From: jhh@allspice.Berkeley.EDU (John H. Hartman)
Subject: sprouting hops

I harvested my hops about 2 months ago and cut off the vines once they died. This morning I noticed that one of the plants is sprouting again. Should I let it do it's thing, or should I cut it back and force it to wait for spring? I always figure the plant knows best, but this time I'm not sure it does.

John

Date: Wed, 4 Nov 1992 2:07 pm EST (19:07:29 UT)
From: "Craig A. Tanguay" <TANG5781%FREDONIA.bitnet@CUNYVM.CUNY.EDU>
Subject: SUSCRIBE CRAIG A. TANGUAY

Date: Wed, 4 Nov 92 14:27:33 EST
From: perley@easygoer.crd.ge.com (Donald P Perley)
Subject: torrefied malt

>In HBD 1004, Phillip Seitz mentions "torrefied malt". The French word
>"torrefie" simply means "roasted", and is used for things like coffee,
>nuts, and grains, that are roasted dry and with stirring. I suspect
>therefore that the brewers were merely talking about some kind of
>roasted malt or roasted barley.

I didn't know you could torrefy malt, but the term usually refers to
grain which has been puffed up like a lot of cold breakfast cereals are.

-don perley

Date: Wed, 4 Nov 92 12:38:44 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Belgian Delights in Livermore

Belgian Delights in Livermore

Last night I was fortunate enough to participate in a dinner so inspiring, that I feel compelled to share a description. The event took place at Mrs. Coffee's Belgian Bistro in Livermore CA, and was prepared by Christian VanHoutryve, the proprietor. The best description probably begins with the menu.

Petite Casserole of Steamed Mussels
with Boquet of Spices & Lemons
Blind Tasting of Interbrew Hoegaarden & Celis Wit

St. Arnolds Flemish Leak Soup
Four Year Old Celis Hoegaarden

Lambic of Pheasant a la Framboise
Fresh Raspberry Sauce Lindemanns
Scallops of Pommes Frites
Vlezenbeek Farm Vegetables
Lindemanns Gueuze

Petite Roulade of Pineapple Crisp
Chantilly De Chimay
La Chouffe Belgian Spiced Ale

Cordials au Chocolat with Belgian Grapes
Digestive de Rodenbach a la Grenadine

Tasting of Bourgogne de Flanders

Christian has worked for many years perfecting his food and beer combinations. Last night he was in top form. The complex interplay of the different flavors was a true gastronomical delight, and I wouldn't hesitate to recommend this place to anyone. Ahhh, "But what of the beers?"
" you ask.

The blind tasting was very enlightening. It was my first taste of Celis Wit, and I was quite impressed, although one would expect nothing less of the man who single-handedly revived this style. The Interbrew Hoegaarden was softer and breadier, whereas Celis' beer was crisper and more refreshing. Both were very aromatic from the coriander and orange peel. We all preferred the Celis and are anxiously awaiting its appearance in CA, which should happen in the next week or two.

The next brew was the four year old Hoegaarden, brewed when Celis was still at the helm of the DeKluis brewery, before the takeover by Interbrew.

Needless to say, a four year old wit is well past its prime, but it held up surprisingly well. The aromatics were largely diminished, but the beer was still tasty and refreshing. On a recent visit to SF, Pierre Celis sampled some of this brew from the same cellar. He too was surprised by its relatively fresh condition.

We moved on to the Lindemann's gueuze. This is, in my opinion, not truly representative of the style. I prefer the harder lambiks with more acidity and Brettanomyces character. In contrast, Lindemann's is overly sweet. It did however, complement the food well and was enjoyable in its own right.

The LaChouffe was one of the evening's truly outstanding beers, which is saying alot. It is a specialty brew produced by an upstart brewery that defies easy categorization. It's fairly full bodied with a good deal of residual sweetness, balanced by a substantial dosage of herbs and spices.

I read somewhere (Jackson?) that this beer was made with honey and a blend of six spices. It was a very complex balance of flavors, and hard to single out any of the spices, although some detected hints of clove and cinnamon.

A shame this one's not available in the US.

I'd had Rodenbach many times before, but never with Grenadine. The unadulterated beer is quite tart, but the sweetness of the Grenadine took the edge and added a fruity character. The flavors integrated quite well. I'm generally reluctant to add flavorings to beers, but Christain insisted that this was the proper way to serve Rodenbach after a meal. I must admit that the resultant mixture was absolutely delicious at the time.

Finally we finished the evening with another specialty brew, Bourgogne de Flanders. On my recent trip to Belgium, this was one of the few beers that

I drank more than once. Its deep reddish brown color and full spectrum of flavors make it worthy of the noble title Bourgogne. It has a very present fruity flavor although no fruit is used. Even with its big flavor, this award winning brew remains fairly light in body and is quite refreshing.

Overall it was a delightful evening that we won't soon forget. If you get the chance to get out to Livermore, Mrs. Coffee's is definitely worth a visit.

CR

Date: Wed, 4 Nov 92 14:54 CST
From: korz@iepubj.att.com
Subject: Re: racking off trub, aeration

Peter (peterm@hpdtpm.ctgsc.hp.com) asks:

>1. How important is it to rack off the sedimented hot and cold break?
> Miller and Papazian both indicate it's optional but recommended. Is
> there a real difference in taste?

I've read that if yeast ferment the trub, it will increase fusel alcohol (higher, more complex alcohols) production. In some beers, like Belgian Strong beers, this is part of the style's flavor. It has been also theorized (proven?) that these fusel alcohols are, at least partly, responsible for hangovers.

>2. Is the presence of trub likely to interfere with fermentation and
cause
> it to get stuck?

No. I can't see how it could.

>3. I read that the recommended practice is to pitch the yeast then wait
30
> minutes or longer, then rack off the trub before fermentation
starts. Why
> not simply let the wort settle for a while after it's been cooled
and
> then rack into the fermenter? This means one less step.

There are a lot of nutrients in the trub that the yeast can use during their respiration phase (the first phase of their life cycle) and so IDEALLY, you would like them to feed them some of the trub, then take it away before they go into the fermentation phase.

>4. When the yeast is initially pitched, does it go into suspension? My
> fear is that if I pitch and then rack very soon afterwards I'll be
> leaving some of the yeast behind.

Yes. You'll leave a few hundred thousand behind, but what's that compared to a few trillion.

>5. Is there anything wrong in racking after fermentation has commenced?
> Is this too late?

No, but you could have trouble keeping a siphon going -- the CO2 that's being produced can form a bubble in the line and break the siphon. My personal opinion is that increasing the height difference between the source and destination vessels as big as possible will increase the velocity in the hose and reduce your chances of breaking the siphon.

>6. Initial aeration is important for yeast growth. Is aeration while
> racking off the trub to be avoided? How long after pitching does
> additional aeration become bad?

You don't need to avoid aeration until after fermentation has begun and even then, any excess O2 that gets dissolved will be scrubbed out by the escaping CO2. Once fermentation begins to subside, then additional

aeration is bad.

Al.

Date: Wed, 4 Nov 92 16:38 EST
From: gcw@granjon.att.com
Subject: CAMRA INFO

I had several request on where to obtain the the 1993 CAMRA Good Beer Guide, why from CAMRA, of course! They take Visa and Mastercard orders and remember to phone during UK office hours (approximately 4am-noon Eastern US time). The guide cost about \$18 US and for a extra buck or two they will send it by air.

Their phone number from the US is:

011+44-727-867201

Also thanks for the responses to my questions:

To summarize "Free Pubs" in England are pubs which are not owned or "tied" by one of the big brewers, so they are free to serve any beer they wish.

To my other question - nobody knew why the CAMRA guide list "public bars" as "drink is cheaper" - is guess I'll find out when I get there. I don't care what it cost - I demand "real ale". (I wrote this before Don Scheidt's response in HBD 1005 - thanks, since I'll be with the wife I'll have to check these places out myself while she is shopping because she will prefer the nicer places).

Another point is that several people corrected me on the use of the word "bar" and said it should be "pub" - well the reason I put the statement in quotes was because it is a quote from the CAMRA guide.

Geoff W.

Date: Wed, 04 Nov 92 11:24:13 CST

From: mjbtn!raider!theporch.raidernet.com!jswayze@uunet.UU.NET (Jeff Swayze)

Subject: Where to start?

Two friends and I are ready to dip our feet into the waters of home brewing and would like some suggestions on where to buy our startup equipment. We saw an ad in a magazine selling a whole startup kit for \$40, including tank, capper, caps, ingredients, book, etc. (I can't remember the outfit's name, but they offer a \$5 rebate if you decide to return the equipment - that might help figure out who I'm talking about)

Anyhow, is that a good deal? Should we try someplace locally? (we're in Nashville TN) Any suggestions would be much appreciated.

I imagine any group-related replies would be welcomed on this list, but please send specific responses to my mail address:

jswayze@theporch.raidernet.com

-Jeff Swayze-

- - -

jswayze@theporch.raidernet.com (Jeff Swayze)
theporch.raidernet.com 615/297-7951 The MacInteresteds of Nashville

Date: Thu, 5 Nov 1992 00:54:28 -0700
From: walter@lamar.ColoState.EDU (Brewing Chemist Brian Walter)
Subject: Beer Can Collecting

Howdy,

I have recently aquired a 700+ can beer can collection, and am looking for a book on the worth of the cans. I have quite a few multiples, and want to know what they are worth before going trading!

Thanks,

-Brian
Brian J Walter |Science, like nature, must also be tamed| Relax, |Don't
Chemistry Graduate Student|with a view towards its preservation. |Worry
Colorado State University |Given the same state of integrity, it | Have
A
walter@lamar.colostate.edu|will surely serve us well. -N. Peart |
Homebrew!

End of HOMEBREW Digest #1006, 11/05/92

Date: Thu, 5 Nov 92 00:00 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Lauter Tuns

To: Homebrew Digest
Fm: Jack Schmidling

>From: "Daniel Miller" <dmiller@mailbox.syr.edu>

>I had the opportunity to talk with an employee of the A-B brewery here in sunny Syracuse at a Halloween party last Friday... , I did find out how

they remove the alcohol from their NA beer. Turns out they use dialysis.

Sorry, wasn't able to get more details. Another data point to experiment with.

Yah, right. Amazing how many obscure processes they come up with and how they

never have any details on them. The truth of the matter is that they simply

add water till the alcohol content is less than .5% then carbonate it.

>From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

> Jack, the problem with your points/pound/gallon efficiency calculation is that it doesn't take into account different grains. If you use all 2-row and I use 2-row, munich, roasted barley, rice, barley flakes, and wheat, we cannot truthfully use p/p/g to compare our efficiency. Some grains/adjuncts have more possible sugar available than others. The only

true way to compare is to calculate the percentage of the theoretical true way to compare is to calculate the percentage of the theoretical maximum.

Except that you have to do a separate calculation for each grain type and you

must then compare them to what someone else claims to be the max for each

type and somehow integrate them into an overall average. If someone else

comes up with different numbers, chaos will reign. I am not suggesting that

it is not useful information, I am simply saying it is not a universal standard.

Finally, it leaves someone else hanging who only has the other number. He

has no way of comparing with what you did. It would be far simpler to state

the p/p/g ratio and as no recipe is complete without a grain bill, the info

is there for those who need it. It is virtually impossible to work backward

from the per cent number.

>From: korz@iepubj.att.com

>> If one goes on to sparge out the mash and makes the measurements again,

one now gets the extract efficiency or the ability to get the converted sugar out of the mash. This now depends on the lautering system and process and has nothing to do with conversion or malt type.

>Sure it does. If you only converted 1/2 of the starches, you can only get 1/2 as much sugars out of the grains as you could have if you converted 100% of the starch. Your extract efficiency is bound by (as you called it) your conversion efficiency. Your extract efficiency is only as good as your weakest link which may be either your mashing or your lautering.

I only disagree with the opening sentence. IF you measured the conversion efficiency before sparging, then the final extraction will measure your ability to get the KNOWN sugar out of the tun. I simply separated the whole process into two separate steps for analysis purposes.

>> The point of all this is that it is unwarranted to criticise a brewer's > equipment or his process or his materials for extract/conversion problems > equipment or his process or his materials for extract/conversion problems > based on end results. There simply is not enough data to make that > judgement.

>That's why I suggested that brewer's who are getting bad numbers post thier procedures and ask for comments. 4000 heads are better than one.

I couldn't agree more but perhaps you have forgotten that this started out as an allegation of a "design flaw" that results in "poor extract efficiency" in a system that works just fine and suffers from no such problem.

js

Date: Thu, 5 Nov 92 9:49:33 CST
From: tony@spss.com (Tony Babinec)
Subject: smithwick's

There have been a number of postings lately on Smithwick's, mostly from Canadian HBDers. I had the good fortune to visit Ottawa recently, and wandered into the Earl of Sussex. They have a dozen beers on tap, all from keg, not cask. But, these included Smithwick's Bitter, John Smith's Yorkshire Bitter, and Stone's Bitter. All were quite good.

Upon returning to the States, I looked up Smithwick's in my CAMRA guide, and found nothing. Then I looked it up in Jackson, and found Smithwick's listed under Ireland. According to Jackson, Guinness and Allied Breweries have formed Irish Ale Breweries, with breweries in Dundalk and Kilkenny. Smithwick's tasted like a bitter, not an Irish ale. It is a very drinkable beer. To my knowledge, it is available in Ontario, but not the States. Maybe some importer will wise up!

Date: Thu, 5 Nov 92 16:02 GMT
From: "Stephen G. Pimentel" <0004876702@mcimail.com>
Subject: folk wisdom about hops

A bit of folk wisdom from the farmers of the UK...

Snow on Christmas night, good hop crop next year.

Date: 5 Nov 1992 11:11 EST
From: dab@donner.cc.bellcore.com (dave ballard)
Subject: beer in the news

Hey now- Two beer-related issues in todays news-

First- Archeologists have discovered a clay pot in Iran that dates back to 3500 BC. The pot contains "a pale yellow liquid" made from fermented barley- beer. If this is indeed beer it would be the earliest signs of brewing found to date.

Second- Some kid in Minnesota followed her science teachers instructions (allegedly) to mix water, sugar, and yeast and seal it in a plastic bottle. You guessed it- boom. The mother of the kid says that the house now reeks of stale beer (you should smell my house lady). Have any of you ever made the national wire by having one of your brews go bang? I didn't think so...

dab

=====
=
dave ballard
dab@cc.bellcore.com
=====
=

Date: Thu, 5 Nov 92 08:06:13 PST
From: esri!deadcat!robert@uunet.UU.NET (Robert West)
Subject: Re: good brew in Cleveland

>Greetings. I'm headed for a computer conference in Cleveland and would
love
>recommendations on where to find good brew in the area. Thanks in
advance

The Great Lakes Brewing Co. is a pretty good place to go for beer and a
meal.
The address I have is 2516 Market St in Cleveland.

Date: Thu, 5 Nov 92 13:46:48 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: when to rack off trub?

In HBD #1005, Peter Maxwell asked about trub and racking off it, prompting several replies in HBD1006. My usual brewing procedure (for ales) is to make 5.5 gallons and brew in a bucket primary leaving the beer on the trub. I rack off the sediment into a 5 gallon carboy, typically on day 4 or 5, and get a full 53 or 54 bottles, unless I add a lot of dry hops. I'm generally pleased with the results.

As has been pointed out (in 1006 by Al Korz as well as others in earlier issues) trub contains nutrients which can be beneficial in the initial, aerobic phase (respiration). As well, I have found the trub doesn't compact very well, so that even after a few hours (much less 30 minutes!), racking either carries a LOT of trub to the new vessel or leaves a LOT of good wort behind. So, after various attempts racking off the trub in 1987 and 1988, I stopped worrying.

In 1990, I experimented racking off the trub in the 12-24 hour range. I believe this was recommended in the HBD around #600. I didn't notice any particular improvement the first couple of times and then I got a batch with an INCREDIBLE, UNDRINKABLE amount of diacetyl. End of experiment. Back to racking on day 4.

I would be interested to hear the experience of others:
* as to how completely one can get rid of the trub when racking within the first few hours, and
* racking after respiration.

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: Thu, 5 Nov 1992 11:20:22 -0800 (PST)
From: Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com>
Subject: SG readings

The idea of taking SG readings on successive days to determine when fermentation is essentially complete sounds a good one. Up until now I've simply waited for bubbling to cease. I'm nervous about continually opening the secondary fermenter to siphon off a sample, and I tried putting the hydrometer in the fermenter but couldn't read it properly.

The thought then occurred to me : why not take a sample at the time the wort is being transferred and simply keep the hydrometer sitting in this, taking a reading each day? The assumption is that the sample has all the same characteristics as the main batch, including fermenting yeast and will continue the same way. My question is: is this reasonable? Will such a small volume continue fermenting at the same rate as the main brew?

Comments, opinions, past experience?

Peter

Date: Thu, 5 Nov 1992 14:53 EST
From: STROUD <STROUD%GAIA@leia.polaroid.com>
Subject: Brewing Celis White beer

So, you want to homebrew a witbier, eh?? Well, five members of the Wort Processors who recently attended the Dixie Cup also had the good fortune to be taken on a personal tour of the new Celis Brewery in Austin. The hosts, including Pierre Celis himself, were most gracious and were very open about the brewing procedures used in their beers, especially their terrific witbier, Celis White. I was able to gather the following information:

The grist is made from 50% Belgian 6-row malt & 50% Luckenbach hard red winter wheat. After being milled it undergoes a simple infusion mash at 149 deg. F for 1 hour (no protein rest!). The mash is sparged, then the wort is boiled for one hour. The hops (Saaz, Cascade) are added only for the last 15 minutes of the boil. We were not told the hopping rate, but it must be very low. The spices (coriander and orange peel -pulverized in a hammer mill) are also added for the last 15 minutes of the boil, at a rate equivalent to 2 gms coriander and 2.1 gms orange peel per 5 gallon batch. After the boil, the beer is whirlpooled to remove hot break, then is chilled and transferred to the primary. OG is in the range of 12 Plato.

The Celis wit yeast is then pitched and the beer fermented in the high 60's F for 7 -10 days, then transferred to a secondary, and a strain of lactobacillus is added and allowed to work until the pH of the beer drops to 4.4.

The beer is then pasteurized; dextrose and yeast (same yeast as primary) are added, and the beer is allowed to condition.

Celis White should be available in Boston and California in the near future; the yeast in the bottle should still be viable, assuming that it hasn't been killed off sitting in some hot Texas warehouse.

I hope that this helps you brew your own wit beer!

- Steve Stroud

PS - the Celis Brewing Co. had brewed a Grand Cru just before our visit, and it was happily fermenting away in the primary. We were told that it was all barley, no spices were used, OG was about 18 Plato, and the Celis White yeast was used. It should hit the Texas market around Dec. 1.

Date: Thu, 5 Nov 92 14:14:27 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: yeast & trub

>1. How important is it to rack off the sedimented hot and cold break?
> Miller and Papazian both indicate it's optional but recommended. Is
> there a real difference in taste?

Other people in this forum have done blind taste tests, and the consensus is that it is very important to rack off the trub, especially if you don't use a blowoff. (don't ask me why the two factors are connected) I think it makes a big difference, even when using a blowoff.

>2. Is the presence of trub likely to interfere with fermentation and
cause
> it to get stuck?

No. In fact, the presence of the trub will actually help the yeast during the aerobic phase (but does it produce off-flavors in the process?).
As to whether or not you should rack before, during, or just after the aerobic phase is still an open question. (I rack before)

>3. I read that the recommended practice is to pitch the yeast then wait
30
> minutes or longer, then rack off the trub before fermentation
starts. Why
> not simply let the wort settle for a while after it's been cooled
and
> then rack into the fermenter? This means one less step.

Many people simply siphon off the trub from the brew kettle, and it works just fine. I don't because I can't see through my brew kettle. My 6-gal fermenter is taller and narrower than my brew kettle (i.e. making for a smaller layer of wasted clear wort on top of the trub), and I can see exactly what I'm doing.

>4. When the yeast is initially pitched, does it go into suspension? My
> fear is that if I pitch and then rack very soon afterwards I'll be
> leaving some of the yeast behind.

Yes, you do leave much of the yeast behind, but the yeast that falls out of suspension isn't as healthy as the yeast that stays in suspension (and plenty will stay in suspension).

>5. Is there anything wrong in racking after fermentation has commenced?
> Is this too late?

A vigorous starting yeast (i.e. whitbread ale) will mix the trub back into solution, and even if there's still a good layer of trub on the bottom and not much has been mixed back into solution, your siphon will keep stopping from the expelled CO2. Aside from that, the aerobic phase is complete at this time and the trub layer has already affected the yeast growth. Again, as to whether this is bad is still an open question.

>6. Initial aeration is important for yeast growth. Is aeration while
> racking off the trub to be avoided? How long after pitching does
> additional aeration become bad?

Siphoning off the trub is an ideal time for the added aereation. The yeast use up all the O2 in solution during the aerobic phase; as soon as they run out, they switch to anerobic fermentation. Re-aereating can induce the aerobic phase again. It's best to aereate liberally, perhaps shaking the fermenter several times over the first few hours, but once the anerobic phase has started O2 should not be introduced into the wort.

- - - - -

>Is there any hope for this beer? Will the yeasty flavor dissipate >over time? What could have caused this problem? Was it the yeast, >a sanitation problem (bacterial infection), or something completely >different. Thanks for any advice.

Give the bottles a week or two in the fridge, to get the yeast to settle out of solution and for a nice hard cake on the bottom. (and be careful when pouring). Since the beer is still quite young, chances are that an incorrecatable case of yeast autolysis has not yet occurred.

- - - - -

>>A rollermill (such as the modified Mercado Mill or yes, the infamous >MALTMILL) is virtually essential to getting a good crush with a minimum of >flour.

I own a MALTMILL (well, 1/3 interest in one), and am a satisfied customer, although switching to it from the Corona did not have as big an effect on the sparge as I had expected. I just like its speed, the fact that my arm isn't ready to fall off when I'm done, the fact that the little dust produced is kept in the bucket with the grain, and the extra couple of SG points/lb that it buys you.

>> >The EM system runs clear after only a few ounces are drawn off initially > and continues to run clear even after thorough stirring of the mash.

But how clear is "clear"?

- - - - -

on a totally non-brew topic...

> | Republicans understand the importance
> | of bondage between a mother and child.
> | -- Vice President Dan Quayle

Did you hear that the first thing George Bush did after voting was to go out and buy a quail hunting license?...

bb

Date: Thu, 5 Nov 92 11:58:53 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: pyrex tubes

Bill Szymczak asks:

>I am also interested in buying some pyrex test tubes...Does anyone have
>a better (cheaper) source for such items.

Try American Science & Surplus

item# 22362
catalog# 67
page# back cover
package pkg (24)
description culture tube, 15mm x 125mm
price/package \$5.00

Their phone# is (708)475-8440

They have a minimum \$10 order and minimum \$4.50 shipping charge

The tubes are Pyrex.

The catalog is fun, check it out.

Carl

WISL,BM.

Date: Thu, 5 Nov 92 11:19:42 PST
From: sybase!daveb@Sun.COM (David Birkhead)
Subject: Carbonation in kegs

In HBD #1003 Robert Haddad writes:

>Granted that draft beer should not be as carbonated as the bottled
>kind.

>Nevertheless, I have not yet been truly happy with the level of
>carbonation in my kegged brew. I have lately tried to chill it a
>little more, but while that improved things somewhat, the brew is
>still somewhat still...

>I have kegged stout, and various other ales. I prime the beer with
>1/2 cup of corn sugar per 5 gal cornelius keg (with about 4.5 gal of
>brew in it). The pressure in there by party time is about 25lbs.

You might want to try using CO/2 from a cylinder.

There are 2 ways of doing this.

1) Charge up your keg to about 45 psi and shake it for about
5 minutes. Let it sit cold over night and it is ready to serve.

Pros:

This will give beer in about 12 hours.

Cons:

This method gives you courser bubbles
(more similar to the bubbles in calistoga water vs perrier).

2) Charge up your keg to about 45 lbs. and let it sit cold for about
48 hours recharging it about every 12 hours. About 2 hours before
serving bleed off the pressure to serving pressure.

Pros:

This gives you beer that for my money can not distinguished
from naturally carbonated beer. The bubbles are small and
you get a good head on your beer from a keg.

Cons:

It takes a little longer
(iIf this is a problem then why are you making beer ;-)

Good luck,
Daveb

Date: Thu, 5 Nov 92 16:52:52 CST
From: pmiller@mmm.com
Subject: Lost spices

I had an interesting experience last weekend while I was washing up a carboy which I had used for primary fermentation of a spiced ale:

I had made a spiced ale using spices (obviously) and orange zest. I dumped the spices in the brewpot about 10 minutes before the end of the boil. The aroma that those ingredients created during the boil was wonderful and strong.

The batch of beer ended up being about 4 gallons which I fermented in a 5 gallon carboy using a blowoff hose. Because of all the extra head space, though, a lot of 'gunk' ended up on the carboy shoulders that would have normally been forced out of the hose.

When I went to clean the carboy, I noticed that wonderful aroma again as soon as the hot water hit the 'gunk'. The obvious conclusion is that a lot of my spices didn't stay in the beer. I know that I wouldn't have noticed this if I hadn't happened to make a 4 gallon batch and I just wanted to bring it to everyone's attention.

The problem, as I see it, is that vigor of fermentation could change the 'spiciness' characteristic of my beer in the future if I continue to use this method. An active fermentation will blow a lot of spices out the hose while a quiet one will result in most of the spices staying in the beer. Now, if you're already making wonderful spiced beers with great consistency, then skip to the next article, otherwise here are three ideas to improve homebrewed spiced beers:

- 1) Don't use the blowoff method. Ferment in a 6 or 7 gallon carboy and you'll retain everything you put into the beer. [This, of course, will be unacceptable to the people who swear by the blowoff method to remove fusel alcohols, etc., but it's your call...]
- 2) Boil the spices longer to capture the spice flavor directly in the wort. [The problem with this is that you could lose all your spice aroma due to the extended boil.]
- 3) Boil the spices and what-not separately in a small amount of water to make a spiced 'tea', cool, and dump the 'tea' into the secondary to flavor your brew.

I like 3) the best due to the disadvantages that I pointed out for 1) and 2). I think I'm going to try this next year, but I'll probably have to reduce the spice level somewhat. Has anyone ever tried this approach and how did it work for you?

Phil Miller
pmiller@mmm.com

Date: Thu, 5 Nov 92 15:02:41 -0800
From: Peter Mentzel <mentzel@u.washington.edu>
Subject: dry beer

Some time ago I remember reading several postings about "dry beer."
I cannot seem to find them now, but I would very much enjoy hearing
from anyone who has brewed a dry beer or has a recipe for one.

Please send mail to my email address.

Thanks!

Peter Mentzel
(mentzel@u.washington.edu)

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From: Peter Mentzel <mentzel@u.washington.edu>
Subject: dry beer

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I cannot seem to find them now, but I would very much enjoy hearing
from anyone who has brewed a dry beer or has a recipe for one.

Please send mail to my email address.

Thanks!

Peter Mentzel
(mentzel@u.washington.edu)

Date: Thu, 5 Nov 92 18:30:51 CST
From: tony@spss.com (Tony Babinec)
Subject: commercial beers to report alcohol strength?

I don't have the news clip in front of me, but earlier this week it was reported that Coors won a court ruling permitting the reporting of alcoholic strength on its packaging. The article suggested that Coors wants to do this to dispel a perception that its beers are "weaker" than the competition's. Allegedly, commercial brewers are (were) forbidden from reporting alcoholic content because of "prohibitionist" concerns that the consumer would gravitate to the stronger beer in a quest for drunkenness. Yet, spirits and wine have known alcoholic contents! I welcome the reporting of alcoholic content as a step toward "truth in packaging."

Date: Thu, 5 Nov 92 23:10:50 EST
From: jdg@grex.ann-arbor.mi.us (Josh Grosse)
Subject: Diacetyl Rest

A couple of HBDS back, a question was asked about the purpose and technique for implementing a diacetyl rest.

Purpose:

To reduce the level of diacetyl (butter/butterscotch flavor or aroma), a ketone, below the taste threshold. Most often done with lagers. Diacetyl is produced by yeast, but given time (and temperature) the yeast can reduce diacetyl to flavorless diols.

Technique:

After fermentation completes, the wort's temperature is raised from lager fermentation temperature (approx 48-54 F) to room temperature, and held there for 24 hours or so, prior to racking to secondary.

References: Miller's "The Complete Handbook of Home Brewing" and Fix's "The Principles of Brewing Science."

Josh Grossejdg@grex.ann-arbor.mi.us

Date: Thu, 5 Nov 92 21:14:07 EST
From: localhost!davevi@uunet.UU.NET (David Van Iderstine)
Subject: Beer in history

An A.P. story, seen in the Boston Globe, 11/5/92:

- ---
Find in Iran suggests beer from 3000 B.C.

New York - Hey, Sumerians, this brew's for you!

Scientists say they have found the earliest known chemical evidence that ancient people quaffed a few beers: yellow deposits on the inside of a jar more than 5,000 years old.

Tests suggested that the deposits were calcium oxalate, a substance that settles when barley beer is stored or fermented, the researchers said.

[Gee, didn't the digest *just* decide that vinegar was the way to go on those unsightly deposits?]

The finding supports other evidence of beer at the same time, around 3500 B.C. to 3100 B.C., at the same archeological site in western Iran and at several sites in Iraq, study co-author Patrick McGovern said.

McGovern, an archeological chemist at the University Museum of Archeology and Anthropology at the University of Pennsylvania, reports the work with Rudolph Michel of the museum and Virginia Badler of the University of Toronto in today's issue of the journal Nature.

Badler said researchers had already found that barley was common at the site.

The jar came from the same room at the site where researchers had found evidence of wine in other vessels.

- ---

End of HOMEBREW Digest #1007, 11/06/92

Date: Thu, 5 Nov 92 15:13:36 CST
From: whg@tellabs.com
Subject: Lil' Ol' WineMaking Shop

A few months ago a number came across the digest for a place called the Lil'Old Winemaking Shop (or some such name) in Sugar Grove IL. I've been unable to find this number which I'd like to give to a new convert who lives in that area. Could some kind soul please pass this info back to me? If you do, you can come over for a HB.

Thanks,
Walt
Walter Gude || whg@tellabs.com

Date: Thu, 5 Nov 92 23:52:31 HST
From: richard@pegasus.com (Richard Foulk)
Subject: Re: commercial beers to report alcohol strength?

>
> I don't have the news clip in front of me, but earlier this week it
> was reported that Coors won a court ruling permitting the reporting
> of alcoholic strength on its packaging. The article suggested that
> Coors wants to do this to dispel a perception that its beers are
> "weaker" than the competition's. [...]

I thought Coors *was* weaker. Isn't Colorado law more restrictive
than other states in that regard?

Richard Foulk richard@pegasus.com

Date: Fri, 6 Nov 92 09:17:38 -0500
From: ryan%phmms0.mms.smithkline.com@smithkline.com (Dominic Ryan)
Subject: Dialysis and non-alcoholic beer

Fm: Jack Schmidling

>From: "Daniel Miller" <dmiller@mailbox.syr.edu>

>I had the opportunity to talk with an employee of the A-B brewery here
>in sunny Syracuse at a Halloween party last Friday... , I did find out
how
>they remove the alcohol from their NA beer. Turns out they use
dialysis.
>Sorry, wasn't able to get more details. Another data point to
experiment
>with.

Yah, right. Amazing how many obscure processes they come up with and
how they
never have any details on them. The truth of the matter is that they
simply
add water till the alcohol content is less than .5% then carbonate it.

Dialysis it hardly an obscure process, woudn't it be sufficient to
allow that you are unfamiliar with it? I personally have no knowledge
of what A-B uses to produce their non-alcoholic beer, but dialysing out
the alcohol makes perfect sense.

Dialysis is based upon the fact that some thin membranes are permeable
to small molecules but not large ones. Examples of the latter are
proteins and complexe carbohydrates and B-complex vitamins. Examples
of the former are water and alcohol. By placing normal beer in such a
semi-permeable membrane and placing the membrane in pure water the
alcohol
with diffuse out of the beer and into the water while the water on the
outside will diffuse in. This continues until the concentration of
alcohol
is the same on the outside as on the inside. If the water on the outside
is
constantly renewed such as by keeping fresh water flowing around the
membrane then the alcoholic strength can be reduced to a very low level
while not loosing any of the components of beer that you want to keep
except perhaps some of the aromatics from fragrent hops, but then there
is
not exactly an abundance of those in A-B stuff anyway :-). Another *
big*
plus is that the beer does *not* need to be heated.

There are several important uses of this sort of
'better-living-though-chemistry' technology. Perhaps the best know is
kidney dialysis. There the waste being removed is urea and a few other
components. Another very important use is water desalination and
purification. This is often called 'reverse-osmosis' since the water
is driven out of the water/salt mix under pressure across a membrane
and collected on the other side. The normal tendency would be for
water to want to dilute the sea water but pressure on the inside of the
membrane opposes this; maintaining this pressure is one of the things
that makes this process expensive.

Most of these techniques require flow conditions that are carefully
controlled and monitored. The beer would flow from one direction on

one side of the membrane and water from the other direction on the other side. The membranes can get expensive and the whole process becomes a chemical engineering problem to do well. It should be cheaper and better than evaporation. I tend to doubt that A-B dilutes their regular beer by about seven-fold in order to reduce alcohol from 3.5% to 0.5%. A simple test should help to discover this, evaporate down a bottle of regular beer and a bottle of non-alcohol beer and weigh the residue. A diluted bottle will have seven times less residue. Nor do I think they would dilute it and then evaporate back down. Dialysis would be much cheaper.

M. Dominic RyanSmithKline Beecham Pharmaceuticals
(215)-270-6529 internet: ryan%phmms0.mms@smithkline.com

Date: Fri, 06 Nov 92 09:31:29 EST
From: Estes <WOESSNER@VM.CC.PURDUE.EDU>
Subject: Light an Fermenting

I know that light can have a negative effect on beer. But I want to know what effect it has if any on beer during primary and secondary fermentations. I brew in five gallon glass fermenters. I do so in a closet in my apartment. There is one 40 WATT light bulb on the ceiling of the closet. It is six feet above the carboy. It is common for this light to be on for an hour each day. I have not noticed any bad effects as of yet, but being a new brewer (on the fifth batch) I would like to know if I should cover the carboy to keep out the light. As of this week I have put a blanket over the carboy to keep out the light. This is ok but not terrible convinant (sp??). If there is other ways of blocking the light or any problems with the light. Please respond. I would enjoy a discussion on this problem.

Thanks in advance,

Estes of Manang

Date: Fri, 06 Nov 92 09:42:18 EST
From: Estes <WOESSNER@VM.CC.PURDUE.EDU>
Subject: Going to St. Louis

I am going to a conference in St Louis on Friday. The conference will be during the day, so I will have time during the nights to visit the local pubs. I will be staying at the Atams Mark (sp??) hotel. I know I should be able to spell such simple words but I CAN'T. Anyhow, I would like to know of any brew pubs in St Louis. Especially around the hotel. Anyone who has such info please forward a list of brew pubs to me. Please include addresses and landmarks to aid in finding the quality brew, since my directional capabilities are only surpassed by my spelling. Also any good restaurants and non brew pubs in the area would also be helpful. I'm looking forward to having a good time during my first trip to St Louis.

Thanks in Advance,

Estes of Manang (lafayette IN. really)

Date: Fri, 6 Nov 92 09:54:34 EST
From: Ulick Stafford <ulick@bernini.helios.nd.edu>
Subject: Smithwicks

>From: tony@spss.com (Tony Babinec)
>Subject: smithwick's
>

>Upon returning to the States, I looked up Smithwick's in my CAMRA guide,
>and found nothing. Then I looked it up in Jackson, and found
Smithwick's
>listed under Ireland. According to Jackson, Guinness and Allied
Breweries
>have formed Irish Ale Breweries, with breweries in Dundalk and Kilkenny.
>Smithwick's tasted like a bitter, not an Irish ale. It is a very
>drinkable beer. To my knowledge, it is available in Ontario, but not
>the States. Maybe some importer will wise up!

A drinkable, but unremarkable Irish Ale.
Smithwicks is more an Irish Ale than the piss produced by Coors or the
stuff made in France or Canada. Smithwicks is the best example of a
commercial Irish Ale, and if it tastes like a Bitter that's because
it's a very similar beer, and the only difference is country of origin.
It is possible to get MacArdles in a few places in Ireland, but Phoenix
ale is only found in the vicinity of Waterford. There are now no
other Ales produced, to my knowledge, in Ireland, apart from Bass in
Belfast.

In Ireland Ale sales are dropping like a Lead balloon, suffering market
share loss to lager. Stout sales are relatively strong, but that is
because
the Guinness sold in Ireland is usually a lighter, more drinkable beer
than
export Guinness, and is more easily drunk in copius quantities than other
beers.

In Ireland we say Smithwicks is like making love in a canoe, but then I
have heard of people calling Watney's Red Barrell a good beer. What is
laughable is that these self same people will criticize Bud drinkers for
having no taste. By coincidence Guinness make Bud under licence at the
Smithwicks brewery in Kilkenny!

```
+++++  
+++++  
+ 'There was a master come unto the earth, + Ulick Stafford, PP-ASEL +  
+ born in the holy land of Indiana, + Dept of Chemical Engineering, +  
+ in the mystical hills east of Fort Wayne'.+ Notre Dame, IN 46556+  
+ B'fhearr liom bheith ag eitilt. + ulick@bach.helios.nd.edu +  
+++++  
+++++
```

Date: Fri, 6 Nov 1992 10:39:19 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: efficiency

At the risk of beating this to death, let me try again. We must first agree that different types of malt have different "theoretical maximums" of extraction. For instance, 2-row pale malt may be 36pts/lb/gallon, whereas 6-row lager may be 31pts/lb/gallon, and wheat may be 39ppg. So if someone makes a batch with all 2-row, and gets 30ppg, he has a percent efficiency of 83% (30/36). If someone else makes a batch with 6-row lager, and gets the same 30ppg, his percent efficiency is a whopping 97%. An all wheat batch with 30ppg would be 77%. Each batch had the same ppg, but each was *differently efficient in the amount of available sugars that were extracted*. Percent extraction (%E) is the only way to compare the true efficiency of the 3 batches.

The obvious chink in the armor is agreeing on just what those theoretical maximums actually are. But even so, let's take an example:

tm=theoretical maximum points/pound/gallon
Calculations are based on points per one gallon.

10 lbs. 2-row, tm=36 10x36=360
1 lb. crystal, tm=30 1 x30= 30
.5 lb. black, tm=29 .5x29= 14.5

404.5 maximum possible points in one gallon

Let's say we extracted 6 gallons of 1.050 wort. That's the same as 6x50=300 points in one gallon. Percent efficiency would be 300/404.5, or 74%.

Now, let's say the above tm's are wrong, and they should be 32, 27, and 25 respectively. That would give 359.5 maximum possible points. The percent efficiency this time would be 300/359.5, or 83%. So yes, the %E depends on the tm's, but even with variations, we don't see the wild fluctuations that can result from a straight ppg efficiency rating. And there is *some* consensus among brewers of just what those tm's are (Dave Miller is too high :-).

The point is, we are trying to measure the efficiency of our *process*, of our crush/mash/sparge. Because %E takes into account the vagaries of the different grains, it eliminates that factor in the final result, and allows a true, and comparable, measure of efficiency.

Russ

Date: Fri, 6 Nov 92 09:04:21 -0700
From: cbacco@ursa5.cs.utah.edu (Corby Bacco)
Subject: Handling liquid yeast, follow-up

Thanks to all who replied. The general consensus was to pour off the spent nutrient/food (beer) leaving the sediment (and yeast), mixup some more food for the yeasties (in this case I used some wort from our last brewing session and a little yeast nutrient), pour this in, mix it up and watch the little buggers go. I did this Wed. morning, we brewed that night, and I just checked this morning (Friday) and things are bubling along nicely.

Thanks again,
Corby

Date: Fri, 6 Nov 92 11:16:55 -0500
From: yoost@judy.indstate.edu
Subject: N.P.R. History of Beer

This a.m. on national public radio I heard a man who taught at a University in Philadelphia talking about an article or book he had written about the history of BEER and some new discovery that dates it back 5,000 years !

If the person who wrote that article is reading this or if someone is reading th is who knows the origin would you please post it.

I found it most interesting especially the part about the 'God of Brewing'. :-)

-John W. Yoost

Date: Fri, 6 Nov 1992 16:42:40 +0000

From: G.A.Cooper@qmw.ac.uk

Subject: Phenolics - a reference please

I am aware of the production of chlorinated phenols from the combination of chlorine in the water with phenols in the ingredients (malt mainly). I am also aware of the production of phenolic taints by micro-organisms. What I seek is a reference (or references), preferably a brewing industry publication or a learned journal, which will give a fairly complete overview/analysis of the problem.

Can anyone out there help? (or give me pointers for help)

Geoff

Date: Fri, 6 Nov 92 08:45 EST
From: "C. Lyons" <LYONS@adcl.adc.ray.com>
Subject: Bulk prices on Dry Malt Extract

I've been looking for a place to buy spray dried malt in bulk, to save on the overall cost. The dried malt gives me a higher OG per dollar over malt syrup. I recently found a Home Brew distributor located in Merrimack NH, "Merrimack Brew Haus" (603-424-9854). Their prices are the best I've come across. A 55lb box of Munton & Fison dry malt extract goes for \$130 (\$2.36/lb). This compares with the \$3.30/lb I have been paying. The MBH sells other brands of dry malt for less, but I've been happy with the M&F brand and am waiting to hear of a good comparison on the HBD before I switch. Prices on other goods seem reasonable also; hop pellets: \$0.75/oz; 3.3lb M&F plain syrups: \$7.80; etc.

Insert normal disclaimer here! I have no connection with this distributor. I just like their prices.

Date: Fri, 6 Nov 92 09:04:25 PST
From: "Tom Childers" <TCHILD@us.oracle.com>
Subject: Belgian White Beers, Charlie-style

(Thanks to Steve Stroud for posting some excellent information on Celis beer hopping and spicing!)

I recently got hooked on Belgian beers, and just did a batch of Papazian's "Who's In The Garden Grand Cru". This extract recipe came out extremely well, even though there is no wheat in it, and the recipe only calls for a partial (1.5 gallon) boil. Instead of wheat, the recipe calls for almost 3 lbs of honey, which seem to add a lot of complexity and lighten the body a bit in somewhat the same way wheat would. Also, the recipe includes 1-1/2 oz crushed coriander and 1/2 oz orange peel (considerably more than the 1/3 oz quantities per 5 gallons that Celis uses) and uses Hallertauer instead of Saaz and Cascades. I fermented with Wyeast Belgian at 70-73 deg F.

Comparing this beer side-by-side with Hoegaarden White was kinda fun. Both beers are slightly hazy, with a similar mild spicy scent. The real thing had a distinctive wheat flavor, and was somewhat lighter-bodied than the Papazian imitation, however the hop type and intensity seem identical. I'm going to try adding wheat, reducing the honey and going for a full boil next time (with smaller amounts of hops and spices). I highly recommend the recipe, which I will dutifully reproduce for those without a copy of the book:

Who's In The Garden Grand Cru (Charlie Papazian, TNCJOHB)

- 5 lb light/extra light dried malt extract
- 2-3/4 lb light honey
- 1 oz Hallertauer (boiling), 5-6 HBU
- 1/3 oz Hallertauer (flavor)
- 1-1/2 oz freshly-crushed coriander seed
- 1/2 oz dried orange peel
- 1/2 oz Hallertauer (aroma)
- Belgian ale yeast

Use 1-1/2 gallon boil for first three ingredients, 45 minutes; add flavoring hops and 3/4 oz coriander, 10 minutes; add 3/4 oz coriander and orange peel, 5 minutes; add aroma hops, 2 minutes. Add to 3-1/2 gallons cold water in primary, ferment as usual. OG 1.055-1.059, FG 1.004-1.008.

Tom Childers
tchilder@us.oracle.com

Date: Fri, 6 Nov 92 12:03:03 EST
From: William Boyle (CCAC-LAD) <wboyle@PICA.ARMY.MIL>
Subject: SG in test jar

A question came up about SG readings and if you could put some fermenting wort in the test jar with the hydrometer and just monitor the test jar to when the beer is done.

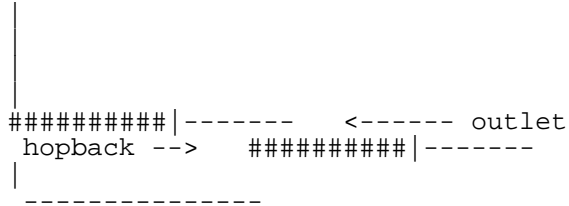
This probably will not work, I just bottled a stout which showed some real strange behavior.

The stout turned out to be just under six gallons, I have a five gallon carboy, slight problem. What I did was put the yeast in the five gallon container and started racking, when the bottle had around four gallons in it I stopped. I then racked one gallon off of the four (this had all the yeast in it) so I had a one gallon jug with 1/4 (approximately) the yeast. I then finished racking the last bit from the brew pot. This gave me five gallons with 3/4 (approximately) of the yeast. The two bottles were stored next to each other so the temperature was the same. The next day the five gallon batch was blowing off, while the one gallon never did. The one gallon did ferment, the air lock did bubble. Two weeks later the five gallon had stopped bubbling, but the one gallon was still going slow and steady (as it did the whole two weeks). The FG on the one gallon jug was a few (3) points higher than the five gallon jug. You explain it, I have no idea why this happened but it did. If this is normal I don't think your Idea will work.

B^2

Date: Fri, 6 Nov 92 10:02:31 PST
From: rstya@map.mda.ca (Roy Styan)
Subject: trub filter

I've recently redesigned my hopback. It is now a long cylindrical tube (made out of stainless steel wire mesh), pinched off at one end, with the other stuck in the outlet of the brew kettle.



Works great for hops, but all this talk about trub started me thinking. What if I filled the tube with some sort of material that would let the beer through, but not the trub? The tube has a large surface area and I suspect it won't get clogged. Does anyone out there do something like this? If so, what material do you use? It would have to be something that allows cold wort to run freely by gravity, and can withstand a vigorous boil. Stuff it with cotton balls? Wrap it with a few layers of cheese cloth?

Date: Fri, 6 Nov 92 12:06:02 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: re: SG readings

Peter Maxwell says:

>I'm nervous about continually opening
>the secondary fermenter to siphon off a sample...

I've had the same concern. The idea that came to mind was to have a two hose system and an airlock that has a lot of `slack' in it so that I could draw off a sample without drawing air or water back through the lock.

I thought about this for a while, and then discovered that it was already out on the market. It's the Brew-Cap. I like it 'cause it lets me close the fermenter once and leave it closed until I bottle, while allowing me to draw off the trub and yeast and take samples for readings whenever I want.

Beyond being a happy customer, I'm not connected in any way with the Brew-Cap folks. (I thought of it way too late :)

Carl

WISL,BM.

Date: Fri, 6 Nov 1992 11:11:35 -0800 (PST)
From: Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com>
Subject: when to rack off trub?

Rob Bradley writes ...

> In 1990, I experimented racking off the trub in the 12-24 hour range.
> I believe this was recommended in the HBD around #600. I didn't notice
> any particular improvement the first couple of times and then I got a
> batch with an INCREDIBLE, UNDRINKABLE amount of diacetyl. End of
> experiment. Back to racking on day 4.
>

Was this diacetyl produced BECAUSE you racked off earlier? What
happened?
How could racking earlier than day 4 result in this?

You also mentioned that this was your procedure for ales. How does it
differ for lagers? When the weather gets colder here I intend to try a
lager and would like to know if there are any other gotchas regarding
racking off trub.

Peter

Date: 6 Nov 92 12:45:58 MST (Fri)
From: rcd@raven.eklektix.com (Dick Dunn)
Subject: re: SG readings

Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com> writes:

> The thought then occurred to me : why not take a sample at the time the
wort
> is being transferred and simply keep the hydrometer sitting in this,
taking
> a reading each day? The assumption is that the sample has all the same
> characteristics as the main batch, including fermenting yeast and will
> continue the same way. My question is: is this reasonable? Will such
a
> small volume continue fermenting at the same rate as the main brew?

In general, it doesn't work out that well. In particular, if you draw
off
the sample early, the main batch and the sample will diverge fairly
quickly
(at least in my experience). Moreover, the divergence seems to go in the
wrong direction for estimating when you've fermented out--the sample
ferments faster.

[Why the divergence? Probably at least the following two factors: The
main
batch will have substantial top-to-bottom gradients of yeast and sugar
con-
centration; it would be hard to get a "representative" sample, esp. with
comparable gradients. The surface:volume ratio is different for the
sample
and the main batch.]

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd Boulder,
Colorado
...Simpler is better.

Date: Fri, 6 Nov 92 12:41:16 -0800
From: zuzu@ucscb.UCSC.EDU (Ellen E Chinn)
Subject: oxygen absorber caps

I bought some of these from the AHA a few months ago - it seemed like a good idea for beer that might be aged for some time, like the ollalieberry wheat beer that I used them for. The most recent Williams catalog lists them and says that they are activated by moisture. I have 2 questions: 1) do these things actually work or are they just another attempt to extract a few more pennies from homebrewers? 2) if they are activated by moisture, then sterilization by boiling (or autoclaving) would render them useless, no? Any thoughts?
Thanks, Jon Southard

Date: Fri, 06 Nov 92 15:56:39 EST
From: thutt <thutt@mail.casi.nasa.gov>
Subject: I want to get started brewing beer soon. Please help me.

- ----- Forwarded with Changes -----

From: LISTSERV@UA1VM.UA.EDU at SMTPLINK-CASI

Date: 11/6/92 9:05AM

To: thutt at casi

Subject: Rejected posting to BEER-L@UA1VM

I have had an interest in getting into the homebrew 'business' for sometime, and have been lurking here for about a week now. I would like to know the equipment I would need to get started, and the approximate cost.

I make my own bread and find it hard to find special flour, so I am concerned that it will be hard to find the proper materials for brewing beer. Is this the case? (Anyone in Baltimore than can offer locations to purchase equipment and supplies?)

Finally, the local Price Club has a 'MicroBrewery' (which prompted me to finally look into the idea, although I have wanted to brew my own beer for quite some time). Any experiences with this? Would I be wasting my money on a 'chemistry set' like this? (i.e. would I be better off buying my equipment separately).

Any help you can offer would be greatly appreciated.

Taylor Hutt
thutt@mail.casi.nasa.gov

Championing worldwide usage of Oberon-2!

Date: Fri, 6 Nov 92 16:35:31 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: recipe jerk

In #105, John-Eric Langdale

>Although we did stumble onto a source who claims his pumpkin beer
>recipe is the one we tasted; he refuses to give up his recipe.

Imagine the noive! Somebody who refuses to share his recipes must
be quite a jerk. Or else he's hoping to go into business with it.
In any case, don't invite him to join the BF!!

John-Eric: please keep the lines down to <80 characters! Thanks.

Rob

Date: Fri, 6 Nov 92 12:48 CST
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: Godzilla vs Mothra

A funny thing happened the other night. I went to a fight and a hockey game broke out. Rather, I went to a homebrew meeting and a calm discussion took place. Big deal you say? Big deal I say considering who was doing the discussing. The two parties involved were Al and Jack.

Really.

This Clash of Titans took place at the monthly Chicago Beer Society homebrewers gathering. The two met, exchanged beers and talked about this and that. Each brought an array of beers and it was deemed by many that the beers from both sides were decent. No knives, guns, chains or keyboards.

Who would have believed that a calm, orderly exchange of ideas and opinions could occur without any trouble whatsoever. I personally had expected otherwise and wore body armor in anticipation.

Far be it for me to be optimistic but I would venture to say that at this point anything is possible. Peace in the Middle East, democracy in South Africa or maybe another Olympics in Sarajevo. Sometimes one can hope.

The funniest thing about the whole night was the reactions of several HBD subscribers who saw Al and Jack for the first time. The common observation was that they always thought that Al was a lot older and that Jack was a lot younger.

chris campanelli

PS. I just bet that Al and Jack become best buddies in the whole world and that they and their respective wives all get together and play bridge or something. Just you wait and see.

Date: 06 Nov 1992 18:28:38 -0500 (EST)
From: Sandy Cockerham <COCKERHAM_SANDRA_L@LILLY.COM>
Subject: recipes wanted

In several issues of HBD, I have heard brewers talk about Texas Browns and California Reds. Has anyone formulated recipes using extracts? I sure would be interested in them! Thanks. Sandy

From: COCKERHAM SANDRA L (MCVAX0::RX31852)
To: VMS MAIL ADDRESSEE (IN::"homebrew@hpfcmi.fc.hp.com")

End of HOMEBREW Digest #1008, 11/09/92

Date: Mon, 9 Nov 92 12:03:24 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Pre-cooking wheat??

Several posts recently have described the procedures used at the Celis brewery to make their Texas style wheat beer. The description is of a grist that is 1/2 belgian 2 row malt and 1/2 hard red wheat. No mention is made of pre-cooking the wheat.

I have always used rolled wheat flakes from the local food coop since these are pre gelatinized (cooked) but I would use whole red wheat if I didn't have to boil it for 45 minutes or more. What is the story, does Celis cook the wheat? or have I been misled into thinking cooking is essential when it really isnt?

thanks,
dennis

Date: Mon, 9 Nov 92 16:56 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: Recipe calculators

Chris C. has spoiled us all with BRF, and I am reluctant to go back to my days of pencil and calculator to make up my recipes. However, I am getting very tired and weary of mixing pounds, gallons, cups and grams, as I'm sure many others out there do.

My question: are there any computer programs out there that do all the calculation on a metric basis? (I.e., kilos per liter, and, for hops, grams per liter).

Bonus question: could someone out there PRETTY PLEASE send me the address of the mead lovers' interest group? I promised this to a Belgian friend who also keeps bees and is a molecular biologist. Wouldn't you want someone like this joining in on the conversation?

Date: Mon, 9 Nov 92 09:28:55 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Hopback Filter Material

From: rstya@map.mda.ca (Roy Styan)

>I've recently redesigned my hopback. It is now a long cylindrical tube
>(made out of stainless steel wire mesh), pinched off at one end, with
the other
>stuck in the outlet of the brew kettle.

[ascii graphics deleted]

>Works great for hops, but all this talk about trub started me thinking.
What
>if I filled the tube with some sort of material that would let the beer
through
>but not the trub?

How about fresh hop cones? It's not the perfect filter material, but it
does
have other advantages. I've tried a similar arrangement and it works
pretty
well. I've also heard that Sierra Nevada filters their wort over fresh
hops
for the aromatics, but that's just hearsay.

CR

Date: Mon, 9 Nov 92 11:20:46 MST
From: seiferth@rufous.cs.unm.edu (Justin Seiferth)
Subject: Request for Mead Recipes

I've made a couple of batches of Gingersnap Honey Mead from TCJHB and love it, so much that I find myself drinking and brewing much less beer. I really enjoy the crisp taste of the raspberry mead but would like to "branch out" with other mead recipes. Could those of you who also make mead post tried and true concoctions and/or hints- such as add the honey and bring to boil before adding spices/hops (this avoids skimming the flavourful additions off when you skim the bee bodies and wax out)?

seiferth@rufous.cs.unm.edu

Date: 9 Nov 92 13:41:45 CST
From: "Karl F. Lutzen" <LUTZEN@physics.umr.edu>
Subject: The Cat's Meow 2 - Updated Text version

For all of you fine folks that have been waiting for the plain text version of the updated Cat's Meow 2, it was finally completed over the weekend. The file has been uploaded to sierra.stanford.edu and is available for anonymous ftp under /pub/homebrew/recipe-book/cats_meow_ed2.

For those who need to use the listserver they can send a message to listserv@sierra.stanford.edu with

```
get homebrew recipe-book/cats_meow_ed2
```

as the body of the message.

Due to an unfortunate oversight with the original CM2 text version, there was no easy way to provide update files as with the PostScript version. Discovering this, I bit the bullet and completely re-formatted the whole kit-and-kaboodle. This time the page numbers are formatted "chapter-page", so in the future simple update files are all that is required.

I am very sorry for the delay in getting this file finished as problems have abounded. About a third of the way into the job, my computer glitched and started to eat the data on the hard drives, and I lost everything. (backups? what backups?) At least it's done and I have seen to it that this problem will not occur again. (ordered a tape drive!)

Enjoy, one and all...

Karl Lutzen | lutzen@physics.umr.edu
University of Missouri - Rolla |
Physics Department | (314) 341-6317

Date: Mon, 9 Nov 92 12:27:43 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Re: N.P.R. History of Beer

>Date: Fri, 6 Nov 92 11:16:55 -0500
>From: yoost@judy.indstate.edu
>Subject: N.P.R. History of Beer

"This a.m. on national public radio I heard a man who taught at a University in Philadelphia talking about an article or book he had written about the history of BEER and some new discovery that dates it back 5,000 years !"

"If the person who wrote that article is reading this or if someone is reading this who knows the origin would you please post it."

I heard this reported on the BBC, and they referred to this month's Nature as the source (Nature is a British scientific journal available in libraries everywhere).

"I found it most interesting especially the part about the 'God of Brewing'..."

Actually, I believe She is a Goddess ...

--*--

>Date: Fri, 6 Nov 92 12:48 CST
>From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
>Subject: Godzilla vs Mothra

"A funny thing happened the other night. I went to a fight and a hockey game broke out. Rather, I went to a homebrew meeting and a calm discussion took place. Big deal you say? Big deal I say considering who was doing the discussing. The two parties involved were Al and Jack."

Cool !!

"The funniest thing about the whole night was the reactions of several HBD subscribers who saw Al and Jack for the first time. The common observation was that they always thought that Al was a lot older and that Jack was a lot younger."

No surprise here.

- -- richard

====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

Date: Mon, 9 Nov 92 12:35:48 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Re:trub filter

In HBD 1008 Roy Styan asks what material would make a good trub filter. I would recommend HOPS, I only use leaf hops and as they fall in the kettle a filter is formed at the bottom over my SS screen. A large majority of the trub is therefore filtered out.

Bob Jones

Date: Mon, 9 Nov 92 13:34:41 MST
From: haney@soul.ampex.com (Kenneth Haney)
Subject: party ball kegging?

Hi,

I was wondering if any of you have any experience in kegging using those Coors party balls? I have two of them and would love to use them rather than throw them away.

Thanks
Ken
haney@ampex.com

Date: Mon, 9 Nov 92 14:05:52 MST
From: stevel@chs.com (7226 Lacroix)
Subject: Godzilla vs Mothra

It was certainly refreshing to see humor find its way into this ongoing battle between these guys. Many thanks to Chris C. for showing us once again that homebrewing can be fun.....and as for you other 2 guys..
..
try not to step on my toy jeeps and tanks.

Steve Lacroix
Primitive Brewing

Date: Mon, 09 Nov 92 13:39:26 EDT
From: doug <doug@metabolism.bitstream.com>
Subject: Flat beer

Greetings:

I've a bit of a carbonation problem. My problem is that I bottled a spiced ale (nutmeg cloves & orange peel) about a month ago. The ale is completely flat. Not a bubble. Thinking that I had relaxed a little too much and enjoyed one too many homebrews I thought perhaps I forgot the priming sugar. So I opened every bottle carefully and added a bit of sugar. Two weeks later... NO CHANGE. I'm thinking about starting some yeast and repitching. Any thoughts on this. I know I have a pretty good chance of contamination.... BTW there is almost no sediment in the bottles.

Thanks in advance.

Post me here or abroad

//
Allison, my ale is true...
Doug Connolly Bitstream, Inc. (617) 497-6222
uunet!huxley!doug 215 First St. X618
doug@bitstream.com Cambridge, MA 02142
//

Date: Mon, 9 Nov 92 16:20 CST
From: korz@iepubj.att.com
Subject: Re: Smartcaps

Someone (sorry) asked about SmartCap(tm) sterilizing.

A few months ago, Craig Martens posted a "letter" written by Bruce Zenner who headed the development of SmartCaps for Aquanautics. He said that indeed the oxygen scavenging is activated by exposure to high humidity and that boiling would render the caps virtually equal to regular caps. He suggested that a water/household bleach solution or sodium metabisulphite should be used to sanitize the caps.

Al.

Date: Mon, 9 Nov 1992 18:02:38 -0700 (MST)
From: walter@lamar.ColoState.EDU (Brewing Chemist Brian Walter)
Subject: Colorado Brews

Howdy,

The mention of CO brews being weaker is left over from an old law, to best of my knowledge. I know CO at one time sold 3.2 beer, but do not know if this was a ruling for all beer, or just for 18 - 21 year olds, or ... I know you can get "normal" strength beer here though. I personally have not bought anything from the giants since moving here in August, but was assured that the beers are not 3.2 beers. I KNOW that some of the stouts and porters and ambers and ... that I have bought here are over 3.2%, as well as my homebrew! ;->

I will look into the laws and get back to the HBD with some more definite information.

- Brian

P.S. Incidentally, the student union here on the CSU campus sells beer, but it is 3.2 beer. So, it is available, but supposedly the stuff you get in the liquor stores is "full" strength.

Date: Mon, 9 Nov 1992 20:01:02 -0800 (PST)
From: Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com>
Subject: off the trub = off the yeast?

Thanks for all the responses regarding the trub issue. I brewed a batch over the weekend, trying to "do the right thing" and got peculiar results. I'd be interested in reading comments on the experience. I brewed an extract/specialty grain batch on Saturday, siphoned off the wort into the fermenter leaving most of the hop pellets behind and a lot of the trub. I pitched the yeast around 2 pm. At 11.30 pm I noticed that the airlock was showing signs of slightly higher pressure so I thought I'd rack off the trub then rather than leave it until the next morning when fermentation might catch up with me. Well, not only did this make me later for bed than I wanted to be but it seemed to stop everything! By 5 pm the following day (i.e. 27 hours later) it was as dead as a doornail, and was showing no signs of life, so I pitched some more yeast. This morning it seems to be starting to ferment. The temperature is around 67 degrees.

This is wierd. It seems as though the racking took most of the yeast with it. After I pitched the new yeast I noticed that very soon afterwards there was a noticeable sediment on the bottom. It looked as though the yeast has sunk to the bottom. Maybe I was racking off the yeast rather than, or as well as, the trub.

Any feedback on this is welcome. I'm very tempted after all this to simply forget all about it.

Peter

End of HOMEBREW Digest #1009, 11/10/92

Date: Tue, 10 Nov 92 08:28:50 est
From: Greg_Habel@DGC.ceo.dg.com
Subject: Yeast Culturing and Storage Question.

I recently received an Advanced Yeast Culturing kit for my birthday. I am concerned about running out of the pre-poured wort agar plates. The plates are used for propogating and purifying yeast cultures. The plates are made out of plastic and are not reusable. In the future I would like to continue using plates. I have contacted a medical supply company for a catalog listing glass plates and culture tubes. Now the big question: How does one make the sterile brewers wort agar? As you can see, I am trying to avoid purchasing the pre-poured slants and plates. I would rather save the money for other brew-related purposes (all grain goodies). Greg.

Date: Tue, 10 Nov 92 08:58:50 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: racking after respiration

I posted the following on Monday morning; it seems to have ended up in Tumbolia:

"B followed A, therefore A caused B."

This fallacious form of reasoning is very common, and I plead guilty your honor, with an explanation. Peter Maxwell and I have had the following back-and-forth in #1007 & #1008:

```
>> ....then I got a
>> batch with an INCREDIBLE, UNDRINKABLE amount of diacetyl. End of
>> experiment. Back to racking on day 4.
>
>Was this diacetyl produced BECAUSE you racked off earlier? What
happened?
>How could racking earlier than day 4 result in this?
```

I never claimed a causal connection, although I had hoped to get some evidence one way or another from other HBDers. I'd love to find the time and patience to test scientifically the effect of racking at 24 hours on diacetyl production.

My 1990 experiment came to an end based on laziness, not scientific method. Brewing a batch of beer requires so much work that I hesitate to take a chance on an experimental method that ended in failure -- even once -- when I've successfully brewed scores of batches another way. Unscientific, but in keeping with a hobby I view as being 45% art, 45% science and 10% magic.

Here's my experience racking within 12-24 hours of pitching. All batches are full-mash, using only malt and specialty malts.

Batch	Style	When racked	Comments
187	Pale Ale	Morning after (12-16 hrs.)	Up to my usual standards.
188	Mild Ale	" " " " " " " "	" " " " " " " "
189	Pale Ale	24 hours after pitching	Overpowering diacetyl.
190	Stout	planned at 16 hours	Was fermenting too actively to siphon.

After being unable to rack #190, I bottled #189 and discovered the diacetyl. I have never since attempted racking after respiration.

```
>When the weather gets colder here I intend to try a
>lager and would like to know if there are any other gotchas regarding
>racking off trub.
```

Me too, except that mine will be a steam beer. Advice, fellow HBDers?

```
++++ In HBD1009, Peter told us how a batch that was racked
9 1/2 hours after pitching apparently died. ++++++
```

When I racked off the trub in batches 187-189, I seem to recall that it also had the apparent effect of halting the fermentation.

Temporarily, in my case, as it always re-started itself.

I think it may be something like this: until high krausen, even our top-fermenting friends tend to sit on the bottom, along with the trub. If you rack too early (9 1/2 hours, in your case), there's not enough yeast in suspension. If you wait until high krausen, it's too late, because the furious bubbling makes siphoning impossible. Someone like George Fix can probably tell us if this is accurate. If so, then the whole procedure is like toast: "...just cook it 'til it burns, and 20 seconds less."

>In future I'm leaving it alone.

A good piece of advice I read in Northern Brewer (the CABA quarterly) about six years ago: "don't bugger with the beer". Once the yeast has been pitched, leave it be until you're ready to bottle/keg/rack to secondary. As a lapsed Catholic, I have a residual belief in the efficacy of ritual, and always say a "domine" when I pitch my yeast. Then it's out of my hands, at least until the krausen falls. I wonder if there's a suitable pagan deity whom I can invoke instead? Perhaps this Sumerian beer goddess mentioned in #1008-9, or some ancient Celtic fermentation "spirit" :-)

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: Tue, 10 Nov 92 14:37 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: Candi sugar experiment

I'm planning to conduct a kitchen experiment to determine just what it is that candi sugar contributes to beer. However, I'm no scientist and my supplies of candi sugar are limited, so I'd welcome any comments on the following "experimental design":

3 test batches of 1 quart each

Each batch will have 1/4 lb DME (+/- 1.040), plus 100 grams of sugar

Batch 1: Corn sugar (the "control")
Batch 2: White sucre candi
Batch 3: Brown sucre candi

Ferment each batch with 50 ml starter from plated Sierra Nevada/
Narragansett
yeast (the idea being to use something healthy but neutral in flavor)

Ferment to terminal gravity and bottle with 1/2 tsp corn sugar per bottle
(hard to rack and bulk prime with such small quantities)

Does this sound like the right way to go about it?

Date: Tue, 10 Nov 92 10:15:20 EST
From: jim busch <busch@daacdev1.stx.com>
Subject: re:celis wit

According to recent information from Hoegaarden Wit brewers, they do not gelantize the raw wheat prior to mashing. What I was told is that they employ very long rests (45 min each) at protein stage (123-ish F), beta rest (144F-ish) followed by saccharification rest (60 min? 152?) and a mash off. Normal lautering follows, without a special lauter tun.

I realize this differs with the information from the Celis post. One would assume similar techniques in each brewery, but since they are owned by different interests, anything is possible. I did find it quite interesting that the Celis information claimed a simple one step infusion. Note that the Celis post claimed using 6 row malt, not two row. As someone who has brewed a Wit using 45% raw spring soft wheat and 5% raw steel cut oats, I can attest to the difficulty of working with the grains. Now maybe my mistake was using soft wheat, since the Celis post indicated hard wheat. I also gelatinized the grains, but I believe the temp got too low, resulting in a hardened mass. My next go at this style will follow the multi-step mash bill, keeping the consistency loose and skipping the grain boiling step. Since this is a very low gravity beer, it may not be necessary.

Any comments/experiences with the pros & cons of hard versus soft wheat????

Jim Busch

Date: Tue, 10 Nov 92 16:29:23 +0100
From: Victor Reijs <Victor.Reijs@SURFnet.nl>
Subject: Re: efficiency

>At the risk of beating this to death, let me try again. We must first
>agree that different types of malt have different "theoretical maximums"
>of extraction. For instance, 2-row pale malt may be 36pts/lb/gallon,
>whereas 6-row lager may be 31pts/lb/gallon, and wheat may be 39ppg.

Oke, there is a theoretical maximum of extraction. We define extraction
as
being the amount of stuff which can be extrated out of the grains. So
this
includes (un)fermentable sugars and of course all other kind of stuff. Is
this
interpretation of extraction oke??? If yes, then ...

>So if someone makes a batch with all 2-row, and gets 30ppg, he has a
>percent efficiency of 83% (30/36).

Oke, this figure (Eff) will presumable be the same for that method of
brewing
a single brewer is using. This figure will be quiet constant to the
brewer and
type of malt, in my opinion. (real breweries will have high efficiency,
perhaps 100% and beginners lower).

This $TM \cdot Eff$ gives a figure for the OG, correct??? (be aware I do not have
the
custom of using pts/lb/gallon, but I am trying to get the Papazian book
[what
is the ISBN-number?]).

To get an idea about the FG one needs to know how much of the extract is
fermentable. This figure (Fer) is also different percentage for every
malt.
E.g. lager malt 65% of the extract is fermentable, for white sugar this
is of
course 100%, for crystal (the European term!) it is 60%, brown sugar it
is
95% and dark malt it is 60% (I have more info, but just as example;-) .

Using thus $TM \cdot Eff \cdot Fer$ for every ingredient in the recipe, it is possible
to
get a figure for the amount of fermentable sugar and thus a figure of the
amount of Alcohol. Furthermore having the a figure of UNfermentable stuff
and
the amount of alcohol, one can calculate the FG.

All the best,

Victor

Date: Tue, 10 Nov 92 10:58:21 EST
From: Alexander R Mitchell <ARMITC01@ULKYVM.LOUISVILLE.EDU>
Subject: Pumps for boiling wort

*** Resending note of 11/10/92 09:05
To: HOMEBREW--CMS

From: Alexander R Mitchell
Prog/Analyst II C & T
Phone: (502)588-5626

A while back some one mentioned that they used an electric pump to recirculate mash liquid and for transferring hot (boiling) wort. I would like information/advice on using a pump for brewing. Please E-mail me directly, and I'll post compiled info if people are interested.
Thanks in advance.

Date: Tue, 10 Nov 1992 10:47:09 -0600
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)
Subject: St. Louis Beer

Hi Estes --

Unfortunately, there is only *one* brew-pub in St. Louis. Fortunately, they make good beer. The brewmaster is none other than Dave Miller, author of two books on homebrewing, and all-around nice guy.

Anyway, the pub is called "The Tap Room" and it is two blocks south of Washington Avenue on 21st Street. As for landmarks, there really aren't any. This is not particularly close to the hotel -- maybe 16 blocks. Any cab driver should be able to get you there from the Adams Mark. It helps to approach the pub from the north, because 21st Street is one-way south. Expect to spend \$10 on a big hamburger, plate of spicy fries and a pint of brew. Just north of the hotel is an area called "Laclede's Landing". There are bars, dance clubs, restaurants, etc (but no brew pubs) up there. The Hotel desk should be able to direct you. I'm not much of a "night life" person, so I really can't make any specific recommendations. If you like jazz music, one of the lounges in the Adams Mark itself has a reputation for bringing in good players. If you like live Rock & Roll, check out Mississippi Nights. The Riverfront Times newspaper is the best place to look for information about Laclede's Landing entertainment. It'll probably be available (free) in the hotel lobby.

Hope this helps.

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=====
=====
Tom Leith InterNet:   trl@wuerl.WUstl.EDU
4434 Dewey Ave.     CompuServe:   70441,3536
St. Louis, Missouri 63116
    "Tho' I could not caution all
314/362-6965 - Office   I still might warn a few:
314/362-6971 - Office Fax   Don't lend your hand
314/481-2512 - Home + Infernal Machine to raise no flag
    atop no Ship of Fools"
=====
=====
```

Date: Tue, 10 Nov 92 17:51:19 +0100
From: rzy@eel.sunet.se
Subject: Swedish Nightmares!!!!

HELP!!!

I'm stuck in a non-brewers land full of watery lager and can't find the ingredients for a good Stout!!!

Chocolate malt has now become (temporarily?) impossible to get in Sweden and I'm dying to brew a good Stout for some friends.

Does anyone out there have any ideas for suitable alternatives??
Anyone tried Cocoa or real chocolate??

I've got 10 kilos (20 lb) of crystal malt if anyone has any ideas on a conversion process (have plenty of pilsener / normal malt as well)

I hope someone out there can help me out !

P.S. Is there many other folks out there in Sweden with the same problem? So far I've tried ringing around both here in Stockholm and in Goteborg.

Thanks in advance for any suggestions

Rick Zydenbos.

Date: Tue, 10 Nov 92 12:28:04 EST
From: CW06GST <CW06GST%SJUMUSIC.bitnet@CUNYVM.CUNY.EDU>
Subject: Wyeast Bavarian Lager fermentation temp

Last Wednesday I tried to brew an extract/specialty grain marzen loosley based on Papazian's Winky Dink Marzen. OG was around 1.050. I cooled to around 70 degrees F and pitched Wyeast Bavarian Lager yeast. I then placed the fermenter in a refrigerator at 45 degrees F. No action for the first 12 hours. I then raised the temperature to around 50 deg. Still no action. Then I turned off the fridge which is outside and the temperature stabilized at around 55 deg. After 72 hours there were no signs of fermentation. At this point I brought the fermenter inside in hopes that warmer temperatures would activate the yeast (73 deg.) Still no action :(

It is now going on the 6th day and my concern is growing with each passing minute. Is the yeast dead or is it dormant? As far as I can see I have 4 choices: 1) Keep waiting in hopes that fermentation starts. 2) Pitch more yeast. 3) Add some kind of yeast nutrient. 4) Give up. I would rather not choose option 4 as I was looking forward to drinking some good beer.

Has anyone experienced this problem with this yeast (or any other lager yeast)? Should I have waited for active fermentation to start before chilling? or should I have just left it alone in the fridge? I know that some lagers are brewed over the course of many months, but how long does it take for the primary fermentation to take place?

Any advice would be greatly appreciated.

Erik Zenhausern

Date: Tue, 10 Nov 92 10:31:36 -0700
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: Colorado Blue Laws

Brian Walter writes:

> The mention of CO brews being weaker is left over from
>an old law, to best of my knowledge. I know CO at one time
>sold 3.2 beer, but do not know if this was a ruling for all beer,
>or just for 18 - 21 year olds, or ...

Before the drinking age became 21 for everything a few years ago, 3.2% alcohol by weight (about 4% by volume) beer was the only alcohol 18-20 year-olds could buy. There were no other restrictions on alcohol strength. 21 and older could then and still can buy any kind of beer, from Miller Lite to Samichlaus. We don't even have to call the stronger stuff "Malt Liquor," as many (most?) other states do.

3.2 beer is still around, though, because it's the only kind of alcohol grocery stores and convenience stores are allowed to sell in Colorado. This is a bit annoying. Since 21 is now the age for everything, I would like to be able to buy all types of beer and wine in grocery stores. Two factors prevent this from happening. First, the political climate is such that no law making drinking more convenient is going to get passed, no matter how much sense it makes. Second, the liquor stores will lobby hard against such a change, as they are now the only source of wine and good beer.

Other blue laws in Colorado are nothing stronger than 3.2% beer can be sold to anyone on Sunday (except in bars), and nothing at all can be sold between midnight and 6 am (bars can sell 'til 2 am) every day.

Jon Binkley

Date: Tue, 10 Nov 1992 09:43:40 -0800
From: Jimmy Patrick <jimmyp@well.sf.ca.us>
Subject: Zima ??

Hey,
Check out the Wall Street Journal from tuesday, there is an article
talking about the advertising for Zima malt-beverage from COORS.
No Suds. Light Clear Taste. Is Coors going against the trend that we
are a prime example of, (people moving towards better beer?) Anyway
some feel that Coors may be making a beverage to sell to younger
people who might not like *real beer* (is coors real beer?)

Jimmysp
well.sf.ca.us

Date: Tue, 10 Nov 92 10:14 CST
From: korz@iepubj.att.com
Subject: Texas-style wheat beer?!?!

Just because the world's foremost authority on Belgian Wit beer has taken up residence in Texas doesn't suddenly change the name of the style does it? Just kidding. No, really -- Wit beer is a recently -revived style (by Pierre Celis at the DeKluis Brewery in Belgium before the Belgian industrial-brew giant Interbrew bought him out) that has been around probably longer than Texas has.

I don't know about the cooking of the wheat in Witbier, perhaps Steve could follow-up, but the wheat in traditional Lambiks (another very old Belgian style of beer) is not pre-cooked... the only "cooking" of the *unmalted* wheat that appears to occur is during the decoctions (this is from memory -- I believe that Martin Lodahl first noted this -- Martin?)
so the extraction is quite low from the wheat.

Al.

Date: Tue, 10 Nov 92 11:57:47 cdt
From: "Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU>
Subject: gravity/trub

I recently brewed an extract-based Bass-Ale clone (supposedly) recipe that was posted here a couple hundred issues ago.

It went like this:

6 lbs. English Light Xtract (William's)
1.1 lbs Demarara sugar
1 lb crystal
Northern Brewer & Fuggles (I forget how much offhand)
3 tsp gypsum, 1/2 tsp irish moss
Wyeast British

I got an O.G. reading of 48. After about a week in the primary I racked to a secondary last night and got a reading of about 18.

So here's the question: in the past I've used Wyeast California and American. In both cases after a week or so in the primary I got gravity readings much closer to the eventual finishing gravity of around 12, even with a heavy Christmas ale I brewed which had an OG of 60 or so (American used with that). Does the British work more slowly? Does it generally result in a higher FG? Is there anything about the recipe design that would suggest a finishing gravity in the neighborhood of 18?

Not "worrying," just curious.

Also, I've been interested in th thread on yeast nutrients in trub. I generally rack off the trub into my bucket primary as soon as the wort is cool (about 30 minutes for me) and then stir in the yeast. I've been using Wyeast in standard wort starter solutions and I get excellent starts (usually within 6 hours) and, to my relatively untrained palate, pretty good beer. If I were to pitch into the cooled wort in the brewpot, wait 30 minutes and THEN rack into the primary, as I think has been suggested, what specific improvements could I really expect in my finished product, and would those improvements be worth the additional risk of infection from waiting the extra time before sealing up the beer under the airlock?

Wizards of Wort, please advise!

Date: 10 Nov 1992 09:04 -0600 (CST)
From: Robert Schultz <SCHULTZ@admin1.usask.ca>
Subject: Re: BRF

I agree with Philip, but would like to see a Mac version --
is there a MAC BRF available out there?

Robert Schultz

Date: Tue, 10 Nov 92 10:28:58 PST
From: BRANDO QUARLES 264-3827 10-Nov-1992 1326 <quarles@mvds02.enet.
dec.com>
Subject: Another Dry Malt Extract source is....

Regarding "C. Lyons" entry in HBD # 1008... "Bulk Prices on Dry Malt
Extract".... I offer the following;

I've also found a reasonable source for Bulk Dry Malt Extract. Mitch's
Brew (603-889-6406) in Nashua, N.H., (a Mom and Pop shop) offers Munton
and
Fison 55 lb. boxes of Dried Malt Extract for \$129.95. I've been very
pleased
with Mitch's Brew as they are almost always open (home operated) and have
very
competitive prices. Mitch's Brew's hours are M-F 9:00 am to 5:00 pm,
Saturday
9:00 to 2:00 pm, and Sunday by appointment. Since this is home operated
they
will also open up their store to you during their "off" hours should you
need
something.

standard disclaimer - I have no association with this store and am merely
posting this for your information.

Regards,
Brando.

Date: Tue, 10 Nov 92 10:20 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: NA, Titans

To: Homebrew Digest
Fm: Jack Schmidling

>From: ryan%phmms0.mms.smithkline.com@smithkline.com (Dominic Ryan)

>Dialysis is hardly an obscure process, wouldn't it be sufficient to allow that you are unfamiliar with it?

No.

> I personally have no knowledge of what A-B uses to produce their non-alcoholic beer, but dialysing out the alcohol makes perfect sense.

It only makes sense if A-B had a tradition of using the best technology to produce the finest tasting product. In light of the fact they seem to use what ever technology it takes to produce the cheapest beer no matter how insipid it tastes, I humbly stick to my accusation that they dilute it as a major part of the alcohol reduction process. Osmotic process such as you describe are notoriously expensive and I know of no commercial use on the scale of a major brewer.

>I tend to doubt that A-B dilutes their regular beer by about seven-fold in order to reduce alcohol from 3.5% to 0.5%.

I did not mean to imply that dilution was the only measure taken to get there, just that it was the most easily overlooked.

My experiments with NA make it abundantly clear that dilution is one of their secret weapons.

The NA I made simply by heating to 170F and letting cool to 150F reduced the alcohol in my beer to 1.3% according to mass spec measurements made by Jean Hunter at Cornell.

By diluting this with equal parts water we end up with .65% and a perfectly drinkable beer. It is not hard to imagine how they get it down to .5% with a little more water. Nor is it hard to believe this is their "secret process" when one considers the insipid taste of their NA beer.

On the other hand, if we start out with a malty, hoppy homebrew and process it as I have described, we end up with an NA that has far more flavor and character than even their premium stuff.

>From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
>Subject: Godzilla vs Mothra

>A funny thing happened the other night. I went to a fight and a hockey game broke out..... Who would have believed that a calm, orderly exchange of ideas and opinions could occur without any trouble whatsoever...

Just a good example of one of the evils of the "electronic revolution". It's a lot harder to be unfriendly when you're eyeball to eyeball. And it's a lot easier to be objective about beer when you have a glass of it in your hand than trying to reconstruct what it probably tastes like based on keyboard entries.

Nice thoughts, Chris...

js

Date: Tue, 10 Nov 92 15:27 EST
From: Gerald_Wirtz@vos.stratus.com
Subject: **First Time Brewing Jitters**

Thanks to all of those who answered my mail on first time brewing jitters. I drank one at five days, one at seven, and a few at twelve - WOW what a difference a few days make.

The first was flat and kinda bitter.
The second had more carbonation but still a little bitter.
But the ones at twelve days were well on there way to full carbonation and surprisingly very smooth. The difference in just a few days was dramatic.

I will slowly drink these as time goes on as I begin the wait for another batch, now in the secondary, to age.

Once again thanks - Gerald Wirtz - Stratus Computer

Date: Tue, 10 Nov 92 17:02 EST
From: gcw@granjon.att.com
Subject: NJ Brewpub News

New Jersey brewpub news - the "issue" has been introduced to the state senate and the bill number is S-614. The bill is now in the Law and Public Safty Committee and in the People's Republic of NJ, only a select few bills get out of this committee. Once this is accomplished the bill must be passed by the Senate and then the Assembly and if the Assembly adds amendments, then it goes back to the Senate - isn't politics fun! To top this fun off, every time the political process adjourns (I think every 2 years) the bill must be reintroduces again. I believe the homebrew bill had to be reintroduced 2 times for example.

If anyone knows who we can abuse --- I mean encourage to help this bill along and if anyone knows what the bill actually says (any political science majors at Trenton State listening) that would be most helpful.

In other news a brewpub has just opened in the area:

Mountain Valley Brewery
Route 202 (ie Orange Ave/Franklin Turnpike)
Suffern, NY.
914-357-0101

Hours: 11:30 - 2 M - Th
11:30 - 4 F & Sat
12 - 12 Sun

Suffern is located just across the broder from Mahwah, NJ near route 87 and 17. They just opened 2 weeks ago and have a porter, pale ale, copper, copper light (less malt) and an octoberfest will be up by the end of the week. Have not made it there yet, but will ASAP.

Geoff

Date: Tue, 10 Nov 92 21:12:25 EST
From: Mark Gryska <mark@vicorp.com>
Subject: Brettanomyces in Porter

Hi Gang,

I have come across numerous references to Brettanomyces being one of the yeasts present in the beers of Old England, notably Porters and Old Ales. I assume that they are still used in beer such as Thomas Hardys. If one wanted to make an 'authentic' porter then I imagine that the process would be similar to making a p-lambic. The question is ... does anyone have any idea which strain of Brettanomyces to use?

- mg

Mark Gryska
mark@vicorp.com

End of HOMEBREW Digest #1010, 11/11/92

Date: Wed, 11 Nov 92 11:45:33 +0100
From: dejonge@geof.ruu.nl (Marc de Jonge)
Subject: Swedish Nightmares!!!!

In HBD #1010 Rick Zydenbos writes:

> I'm stuck in a non-brewers land full of watery lager and can't find the
> ingredients for a good Stout!!!
>
> Does anyone out there have any ideas for suitable alternatives??
> Anyone tried Cocoa or real chocolate??
>

Just some remarks on this:

- I think chocolate malt is named after the colour, not the taste. Using chocolate (or rather no-fat cocoa) in a stout is probably not the way to go. (I'm not saying that it doesn't taste great, it's just not really like a 'true-to-style' stout)

If you want real dark malt or (unmalted) barley, roasting it yourself is a fairly simple operation. I often do this because I don't use it often enough to bother buying kilos of the stuff.

For stouts I'd suggest roasting unmalted barley, though malt will probably also do (I use roasted crystal malt in a favourite 'dubbel' variation).

The roasting is easiest in an oven:

- .Heat oven to 180-190C
- .spread out layer of grains (not more than a cm)
- .spray with a little water every 5 minutes or so
- .leave in oven for 30-60 minutes, depending on starting grains and desired colour (like dark chocolate for chocolate malt).
- .(reduce heat if the grains start to 'pop' this is not what you want)
- .leave outside oven to cool (and loose possible burnt smell).
- .store in (airtight) container.

You can also do this in a (thick bottom) frying-pan, but it requires some practice and a lot more attention.

I hope this helps

Marc de Jonge.

Date: Wed, 11 Nov 92 12:15 GMT
From: mnoble@mlsma.att.com
Subject: CORN SUGAR

For an avid UK reader, can someone answer this:

US UK
== ==
Corn Starch Corn Flour
Corn Sugar ?
Corn Syrup ?

What exactly is Corn Syrup and Corn Sugar? It doesn't seem to be generally available in the UK.

Martin Noble
mnoble@mlsma.att.com

Date: Wed, 11 Nov 1992 17:08:22 +0300 (EET)
From: NIKKANEN@ntcclu.ntc.nokia.com (KARI NIKKANEN, DESIGN ENGINEER, TEL.
(90) 511 7286)

Subject: Replacing crystal malt with toasted?

There are many recipes in cats meow where toasted malt is used, sometimes with crystal malt, sometimes without. I wonder what happens if instead of crystal malt I only used toasted? What would be the effect in taste? And how long pale malts should be toasted (in 350F) to get close to 60L crystal? All comments are wellcome, as the few books I got don't say anything about this.

thans in advance and happy brewing! /Kari

Date: Wed, 11 Nov 92 05:06:35 HST
From: richard@pegasus.com (Richard Foulk)
Subject: NA, Titans

> From: arf@ddsw1.mcs.com (Jack Schmidling)
>
> [...]
> My experiments with NA make it abundantly clear that dilution is one
of
> their [Anheuser-Busch's] secret weapons.
>

Leave it to Jack to extrapolate his tiny experiment to the Anheuser-
Busch
megabreweries and declare that that's the way they must be doing it.

Date: Wed, 11 Nov 92 09:28:55 CST
From: wood@marble.rtsq.mot.com (Dan Wood)
Subject: Party Balls, Bionic Yeast

Kenneth Haney asked about using party balls. I have a commercial product based on party balls, called a "brewball". They are made by the Marc Fritz brewing company, and were reviewed in Zymurgy a couple of months ago.

From their literature, it seems like the main problem with using beer balls was resealing them. The brewery's crimp seal is difficult to reproduce. They solved this problem via their (patented) invention of the "batch latch", a clamp that fits the neck of the ball, plus a disposable cap made of rubber and metal that is pierced by the tap.

Parts are available separately, or in kits. When I ordered a few months ago, the kits were on sale. The "party system" consisting of a brewball (choose 2 or 5 g), batch-latch, tap, and 5 seals is \$34.95, marked down from \$54.95. The brewball and batch-latch setup (needed to store a 2nd batch) is \$19.50, marked down from \$27.50. I didn't ask how long the sale lasts. Their number is 800-762-2560. This tap is identical to those used on the beer balls, except the tube to draw the beer is shorter on the 2 gallon model. They also have CO2 caplet based taps available.

I'm very pleased with mine: I have the 2 gallon model. It's great for parties, and especially camping, as long as you're not backpacking :). With the air driven pump, you only have about 2 days to drink 2 gallons, so you'd have to be really thirsty to try it solo. I'm sure that it doesn't compare to kegging systems, but you can't beat it for the price.

Just a satisfied customer, no commissions for me. :(

New topic: I've been using Edme dried yeast ever since Whitbred quit making dried yeast a few months back. For my last few batches, I've been hydrating the yeast prior to pitching, but haven't tried making a starter. Perhaps it works "too well" without one: I'm looking for opinions.

The hydrated Edme yeast takes off in just a couple of hours, blows off tremendously, and finishes in about two days. I racked my last two batches to secondary on the second day, but didn't get any additional bubbling during the subsequent week. I promise, next batch I'll take hygrometer readings. One annoying point: the last batch, an extract-based amber with caramel malt and honey, blew off about 3 quarts! That's alot of homebrew that never made it to my glass. :(

I welcome any comments and suggestions, with one exception: don't suggest all-grain brewing. I prefer to spend my (scarce) spare time drinking homebrew, not making it. This may change when I'm as old as Jack, though. :)

Happy brewing!

Dan Wood: wood@rtsq.mot.com

Date: Wed, 11 Nov 92 10:32:36 -0500
From: blossomf@ttown.apci.com (Karl F. Bloss)
Subject: Molasses Priming

I had asked in a previous HBD about using sugar beet molasses and received limited response. So, I just got creative and primed a few of my last amber ale batch with molasses individually in the bottles. The color is *much* darker than the rest of the batch, but the difference in taste is negligible. I didn't want to use copious amounts because of the explosion hazard. I just thought that Papazian says to be careful with using too much molasses. Comments or experiences? I planned to add a cup or two to my next amber batch, along with a lb. of chocolate malt and see what happens.

Prost! -Karl
(blosskf@ttown.apci.com)

Date: Wed, 11 Nov 92 10:31-0400
From: Gene.Clevenger@QueensU.CA
Subject: Prepared Beer Mixes

I am new to the list and it appears that all contributors are homebrewers with a great amount of expertise and make their brews from 'scratch'. However, I would like to know what prepackaged beer kits are the best from the many that I have seen. I do make these kits at home and some are not so bad, and some are very bad. Has this 'list' ever rated them?

Years ago I made beer at home in Toronto during a beer strike and found it to be a great deal of bother for which I don't have to time or space at the moment. I would appreciate some feedback on this.

Thanks.....
Gene Clevenger,
Assistant Librarian for Systems
Queen's University Libraries
CLEVENG@QUCDN.QUEENSU.CA
(613) 545-2514 Telephone
(613) 545-6819 Fax

Date: Wed, 11 Nov 92 10:42 EST
From: gcw@granjon.att.com
Subject: Wyeast 1056 Problems

Having a problem with Wyeast 1056 (American Ale), I have used this yeast several times before with no problems, but this time -- 2 nights ago I popped the bulge and was planning to add it to a premade starter the following night. In the morning I noticed it was already very swollen, but did not have time to add to the starter. Last night I added the Wyeast to the starter (it looked like it was going to blow) and this morning it looked like nothing happened. But when I looked closer at the bottle (clear 750ml) there was sediment at the bottom which was not present last night.

The Wyeast was very fresh (OCT 21) and by the quantity of sediment it looks like the yeast did not ferment at all in the starter bottle it just settled down to the bottom. The Wyeast and the starter wort were at the same temp and the wort OG was around 1025, so I don't think the yeast was shocked. So my plan tonight is to add some new wort to the yeast cake if there is no activity.

Has anyone seen 1056 ferment so fast or could have the yeast die out in less than 24 hours in the package and if so what are my chances of reviving it.

Geoff Woods
gcw@garage.att.com

By the way I posted a very complete US/Canada brewpub/micro list on alt.beer yesterday if anyone is interested!

Date: Wed, 11 Nov 92 9:13:12 MST
From: Rick Myers <rcm@col.hp.com>
Subject: Sugar and brewing experiment

> From: Phillip Seitz <0004531571@mcimail.com>
> Subject: Candi sugar experiment
>
> I'm planning to conduct a kitchen experiment to determine just what it
is
> that candi sugar contributes to beer. However, I'm no scientist and my
> supplies of candi sugar are limited, so I'd welcome any comments on the
> following "experimental design":

> Each batch will have 1/4 lb DME (+/- 1.040), plus 100 grams of sugar

> Ferment each batch with 50 ml starter from plated Sierra Nevada/
Narragansett
> yeast (the idea being to use something healthy but neutral in flavor)

> Does this sound like the right way to go about it?

In Pierre Rajot's book Belgian Ale, he says the belgians use candi
sugar to lighten the flavor of their higher-gravity brews (does this
negate the need for your experiment? :-). But anyway, if you want to
experiment, I think you should try to make a brew like one of which
candi sugar is intended for - something in the 1.060+ range. I don't
think candi sugar is used at all in the lower gravity belgian beers.

Great book. Highly recommended.

Rick

- - -
Rick Myers rcm@col.hp.com
Information Technology Specialist
Hewlett-Packard
Network Test Division
Colorado Springs, CO

Date: Wed, 11 Nov 92 12:13:21 -0500
From: rxh6@po.CWRU.Edu (Randall Holt)
Subject: BRF query

What is BRF?
Where can I find it?

--
Randall W. Holt rxh6@cwru.po.edu

Date: Wed, 11 Nov 92 09:33:00 PST
From: hesed@Eng.Sun.COM (Michael Brumm - career juror!)
Subject: need Andechs recipie

Does anyone have a recipie that approximates Andechs Doppelbock Dunkel to share? I tried rec.crafts.brewing but didn't have any luck - either no one is aware of one or I missed it.

Thanks for any help!

-Mike

Date: Wed, 11 Nov 92 12:49:28 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Aluminum

(Flame-proof suit on...)

The November 5 issue of the journal Nature has an article titled "Absence of aluminium in neuritic plaque cores in Alzheimer's disease." The authors used nuclear microscopy to try to detect aluminum in the brain plaques characteristic of Alzheimer's disease. They didn't find any (that is, no more than in "control" tissue). The method is allegedly significantly more sensitive than chemical techniques that were used previously. They conclude that previous experiments had introduced the aluminum as part of the staining process (their method doesn't require staining), and that aluminum neither causes Alzheimer's nor is it associated with Alzheimer's.

Clearly more research is needed...

If you don't believe me, or don't trust my summary, look it up yourself. Nature is available at any university science library, and should be at good public libraries. The reference:

J. P. Landsberg, B. McDonald and F. Watt "Absence ...," Nature, Vol 360, No. 6399, Nov 5, 1992. Pp 65-68.

Date: Wed, 11 Nov 92 11:51 CST
From: korz@iepubj.att.com
Subject: Re:Diacetyl / Efficiency

Rob writes (quoting Peter Maxwell and himself):

>>>then I got a
>>> batch with an INCREDIBLE, UNDRINKABLE amount of diacetyl. End of
>>> experiment. Back to racking on day 4.
>>
>>Was this diacetyl produced BECAUSE you racked off earlier? What
happened?
>>How could racking earlier than day 4 result in this?
>
>I never claimed a causal connection, although I had hoped to get some
>evidence one way or another from other HBDers. I'd love to find the
>time and patience to test scientifically the effect of racking at 24
>hours on diacetyl production.

[stuff deleted]

>Here's my experience racking within 12-24 hours of pitching. All
>batches are full-mash, using only malt and specialty malts.

>
>Batch StyleWhen racked Comments
>-----
>187Pale Ale Morning after (12-16 hrs.) Up to my usual standards.
>188Mild Ale " " " " " " " "
>189Pale Ale 24 hours after pitching Overpowering diacetyl.
>190Stoutplanned at 16 hoursWas fermenting too
> actively to siphon.
>
>After being unable to rack #190, I bottled #189 and discovered the
>diacetyl. I have never since attempted racking after respiration.

A couple of pieces of data are missing and may be significant. Before I go on, I don't mean to imply that any of these issues were the cause of Rob's batch of artificial butter flavor -- I just felt this was a good opportunity to point out some causes for high-diacetyl.

First we need to understand that all yeast produce diacetyl in some amount. Later, when the yeast begins to run out of sugar, it re-absorbs the diacetyl taking it out of your beer.

1. Was the yeast all the same strain? Some yeasts are much more likely to produce diacetyl than others. Some (like Samuel Smith's yeast) are very flocculent and have a high tendency to fall out of suspension. Even though the brewer's at the Tadcaster brewery (Sam Smith's) rouse the yeast, the yeast still does a poor job of reducing the diacetyl -- try SS Pale Ale.
2. Were they all equally aerated? Oxygen-deficient yeast is much less effective at re-absorbing the diacetyl.
3. Could fermentation have completed in the first 24 hours? One way to make a beer with a lot of diacetyl is to rack it off the yeast as soon as fermentation is over -- there will be less yeast to re-absorb the diacetyl and more will be left in the beer.

Victor writes:

>To get an idea about the FG one needs to know how much of the extract is

>fermentable. This figure (Fer) is also different percentage for every malt.
>E.g. lager malt 65% of the extract is fermentable, for white sugar this is of course 100%, for crystal (the European term!) it is 60%, brown sugar it is 95% and dark malt it is 60% (I have more info, but just as example;-) .
>
>Using thus $TM \cdot Eff \cdot Fer$ for every ingredient in the recipe, it is possible to get a figure for the amount of fermentable sugar and thus a figure of the amount of Alcohol. Furthermore having the a figure of UNfermentable stuff and the amount of alcohol, one can calculate the FG.

It's true that the amount of unfermentables is dependent on the grain, but it's mostly dependent on your saccharafication temperature. High-temp conversion (e.g. 158F) will retard Beta-amylase activity and thus give you a highly dextrinous wort (more unfermentables, higher FG). Low-temp conversion (e.g. 148F) will promote both Alpha- and Beta-amylase activity and thus the two enzymes will combine to break virtually all of your starches down fermentable sugars (less unfermentables, lower FG).

Al.

Date: Wed, 11 Nov 92 11:57 CST
From: korz@iepubj.att.com
Subject: Re:Swedish Nightmare / Wyeast Bavarian Lager / Titans

Rick writes:
>Subject: Swedish Nightmares!!!!

The land of the nightmare sun?

>I'm stuck in a non-brewers land full of watery lager and can't find the
>ingredients for a good Stout!!!

>

>Chocolate malt has now become (temporarily?) impossible to get in
>Sweden and I'm dying to brew a good Stout for some friends.

>

>Does anyone out there have any ideas for suitable alternatives??
>Anyone tried Cocoa or real chocolate??

No, but they are not suitable *replacements* just interesting
suggestions.

>I've got 10 kilos (20 lb) of crystal malt if anyone has any ideas on a
>conversion process (have plenty of pilsener / normal malt as well)

I don't have my stack of Zymurgys here, but I believe the Special All-
grain
issue has recipes for making your own dark malts from pale malts. Don't
trust my memory -- call the AHA (303)447-0816 and ask them for the issue
that
has the article I'm talking about.

Erik writes:

>Last Wednesday I tried to brew an extract/specialty grain
>marzen loosley based on Papazian's Winky Dink Marzen. OG was
>around 1.050. I cooled to around 70 degrees F and pitched Wyeast
>Bavarian Lager yeast. I then placed the fermenter in a refrigerator
>at 45 degrees F. No action for the first 12 hours. I then raised the
>temperature to around 50 deg. Still no action. Then I turned off the
>fridge which is outside and the temperature stabilized at around 55 deg.
>After 72 hours there were no signs of fermentation. At this point
>I brought the fermenter inside in hopes that warmer temperatures
>would activate the yeast (73 deg.) Still no action :(

Here's what I suggest. Since it's been a *long* time now, at least
seven days by the time you get this, I suggest:

1. Taste it. If it tastes awful, dump it. If it's just sour, make
a batch of wheat beer and mix it with this one in the secondaries for
a Berliner Weizen (by the way -- I tasted a commercial (German) one (that
Steve Hamburg brought to the CBS/BOSS competition) for the first time in
ten years -- it was fantastic -- guess what my next experimental beer
will
be...).
2. If it tastes okay, you can do one of two things:
 - A. *Aerate* and pitch more Wyeast Bavarian Lager, or
 - B. Boil it to kill anything that got in, cool, *aerate* and
pitch more Wyeast Bavarian Lager.

I made a batch of Bock with the Wyeast Bavarian Lager which did well
at the CBS/BOSS competition, despite the fact that when *young* it

smelled like home perm solution. I pitched the yeast (without a starter) into 70F, WELL AERATED wort and put it in the crawlspace at 57F for 24 hours. At this time, it was just, just beginning to show activity. I put it into the beer fridge and set the thermometer at 50F for about three days. At this time, it was bubbling well and the smell in the fridge was like rising bread dough. I lowered the temp to 45F and racked to the secondary after three weeks. It was in the secondary for (I believe) two months at 45F. At bottling time, it smelled like home perm solution, but that smell went away after four months in the bottle at 40F.

Jack writes:

> Nice thoughts, Chris...

I concur. Perhaps we should all keep our senses of humor handy when posting and especially when replying.

Al.

Date: Wed, 11 Nov 92 13:34:38 EST
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)
Subject: hop back, sparging

I had asked about using my lauter tun as a hop back several issues ago. I received many replies from brewers who successfully use this technique. All of these brewers were using hop leaves or plugs. Being used to pellets only I over looked this and ended up with a totally clogged hop back. The pellet sludge had completely plugged all of the holes in the inner bucket. Was this a fluke experience or should the lauter tun hop back be used for leaf/plug hops only. I have since not bothered to use a hop back at all. Was my first mistake to believe that one was needed with pelletized hops?

How does one know when to stop sparging? I remember some line a while back that spoke of tanin extraction with excessive sparging? I sparge 10# of grain with the recommended 5 gallons of 77C water and was still getting good??? wort. After another 3/4 gallon sparge water (actual sparge water was 5.75 gallons) later I was getting 1.014 wort that was still tinted brown. My lauter tun is insulated and maintains temp well. My flow rate was such that it took almost 30 minutes to sparge, was this way to fast? Does the flow rate contribute significantly to extraction efficiency? How can I improve my extraction efficiency? After boiling down to 5.5 gallons I had 1.034 wort (65F). I used 8.5# british pale malt plus equal parts crystal and carapils. I believe this yields an extraction of about 19 ppg, way below any kind of numbers i've seen posted. Any pointers on sparging technique would be greatly appreciated.

Thanks,
Mark mrgarti@xyplex.com

Date: Wed, 11 Nov 92 13:35:29 EST
From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)
Subject: Lager experience

In HBD1010 Rob Bradley discusses racking off the trub particularly for lagers

>>When the weather gets colder here I intend to try a
>>lager and would like to know if there are any other gotchas regarding
>racking off trub.

>Me too, except that mine will be a steam beer. Advice, fellow HBDers?

and Erik Zenhausern discusses problems with a Marzen which is not showing signs of fermentation.

>Last Wednesday I tried to brew an extract/specialty grain
>marzen loosley based on Papazian's Winky Dink Marzen. OG was
>around 1.050. I cooled to around 70 degrees F and pitched Wyeast
>Bavarian Lager yeast. I then placed the fermenter in a refrigerator
>at 45 degrees F. No action for the first 12 hours. I then raised the
>temperature to around 50 deg. Still no action. Then I turned of the
>fridge which is outside and the temperature stablized at around 55 deg.
>After 72 hours there were no signs of fermentation. At this point
>I brought the fermenter inside in hopes that warmer temperatures
>would activate the yeast (73 deg.) Still no action :(

>It is now going on the 6th day and my concern is growing with
>each passing minute. Is the yeast dead or is it dormant? As far
> . . .
>Has anyone experienced this problem with this yeast (or any
>other lager yeast)? Should I have waited for active fermentation
> . . .

I don't claim to be an expert at lagers but I'll share my limited experience. I am currently brewing a lager (also a Marzen) and the first thing I noticed was that the yeast took longer to grow in working up to a one liter starter. My fermentation temperature is 52 degrees F and the yeast was from Dr. Schiller's Yeast Culture Kit (Strain L2 German Lager). The total time for this yeast to grow under these conditions, being transferred from agar to 1.5 ml., then to 50 ml. then to 1 liter, took about 6 days, (2 days growth in each container before fermentation was evident). The ale yeast I've used usually takes only 3 or 4 days to be ready to pitch from the one liter starter.

After boiling, I siphoned the hot wort through an immersion in ice chiller and got the temperature down to 62 degrees F in about 15 minutes. (There was still some ice left in my bucket which suggests that a cooler temp was possible if either the flow was slowed down or the coil was longer.) Since most of the hot break was still in the kettle, I wasn't planning on racking until the x#\$ rubber stopper fell into the carboy after I pitched the yeast. (Why do homebrew stores sell #6.5 stoppers for carboys which require #8 or higher stoppers, and why was I stupid enough to try using it more than once?) Since it was late Sunday night I decided to let the stopper sit in the carboy and rack the next morning. The carboy was put in the refrigerator at 52 degrees. During racking I found a fair amount of sediment on the bottom, probably consisting of yeast, trub, and hops. However, by Monday

evening there were some bubbles on top of the wort, and by the next morning, the krausen was pouring through the blowoff tube. It was still fermenting vigorously this morning (Wednesday).

>From this limited and still ongoing experience I conjecture that

1. The lag time will generally be longer with a lager at a reduced temp than an ale at room temp.
2. Therefore, pitching from (at least) a one liter starter is more important with lagers than for ales. (I'm not saying it isn't important for ales too.)
3. Racking off the trub after 8-10 hours does not cause any gotchas regarding fermentation for a lager.

I don't have any good advise for Erik, but I would try pitching more yeast if no infection is evident yet.

Bill Szymczak

Date: Wed, 11 Nov 92 13:34:35 CST
From: jay marshall 283-5903 <marshall@sweetpea.jsc.nasa.gov>
Subject: breaking down kegs

I have some soda kegs that I'm trying to get cleaned up so I can use them, and I ran into a problem last night. I was trying to get the fittings off of the keg and was unable to. I thought that these things came apart so that you could remove the stem, but after cranking down on it pretty hard I still couldn't get it to budge. These things do come apart don't they? Do you turn them counter-clockwise to loosen? Should I use something like WD-40 or Liquid Wrench on these things to help break them loose?

I guess the larger question is whether I need to do this at all, or will running some sanitizing solution through be ok?

Jay
marshall@sweetpea.jsc.nasa.gov

Date:Wed, 11 Nov 92 16:07:51 EST
From: "Darren L. Ward" (FSAC-FCD) <dward@PICA.ARMY.MIL>
Subject: Re: Homebrew Digest #1010 (November 11, 1992)

I have been to the Mountain Valley Brewpub in Suffern N.Y. (my home town), the beer is excellent!!! Any in the area are encouraged to check it out.

Date: Wed, 11 Nov 92 14:50 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: AGAR, GOD and STOUT

To: Homebrew Digest
Fm: Jack Schmidling

>From: Greg_Habel@DGC.ceo.dg.com

>Now the big question: How does one make the sterile brewers wort agar? As you can see, I am trying to avoid purchasing the pre-poured slants and plates.

Go to your neighborhood "oriental" food store and ask for agar agar. You must say agar agar or they will not understand. I got blank stares when I asked for agar. It is sold in sticks about 10 inches long and 1 inch square. It is a dollar or so a stick.

Heat up one cup of sweet wort, i.e. from your last batch or make it from extract, in a pan and place half a stick (about 5 inches) in the wort. It will eventually melt completely, at which time, pour it through a tea strainer into a storage bottle and refrigerate till needed.

There is a great debate about the "proper" gravity of the wort but I use whatever I saved from the last batch and the same stuff I use for starters.

I have a detailed article on yeast culturing for beginners, that I will be happy to email to anyone interested.

>From: bradley@adx.adelphi.edu (Rob Bradley)

>I never claimed a causal connection, although I had hoped to get some evidence one way or another from other HBDers. I'd love to find the time and patience to test scientifically the effect of racking at 24 hours on diacetyl production.

I am curious to know what would motivate one to rack at such an early stage.

One of the objectives of two stage fermentation is to leave as much stuff behind after each stage and primary fermentation would just be well under way in 24 hours.

>I wonder if there's a suitable pagan deity whom I can invoke instead? Perhaps this Sumerian beer goddess mentioned in #1008-9, or some ancient Celtic fermentation "spirit" :-)

Try chanting, "The World's Greatest Brewer" three times while facing Chicago. You can also obtain the standard WGB hymnal and community prayer book by email.

>From: rizy@eel.sunet.se

>I'm stuck in a non-brewers land full of watery lager and can't find the ingredients for a good Stout!!!

>Chocolate malt has now become (temporarily?) impossible to get in Sweden and I'm dying to brew a good Stout for some friends.

>Does anyone out there have any ideas for suitable alternatives?? Anyone tried Cocoa or real chocolate??

Chocolate malt has nothing to do with cocoa. It is a reference to the color only.

You can roast regular malt in the oven and get a great coffee aroma and flavor. You can make it any color you want. Try 400 F for 30 minutes for a pound.

A better alternative is unmalted barley. Roast it the same way but roast it at least until it becomes crunchy. At this point it is just starting to smoke and turn color.

You can play with this for ever as there is no end of possible combinations of time and temp.

JS

Date: Wed, 11 Nov 1992 18:15 EDT
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: Re: Swedish Nightmare

Just a suggestion on how to obtain dark malts in Lager Land. Why not make it yourself? There are good instructions on home roasting of malt in (I believe) a book called "Old English Beers and How to Brew Them" (or something like that) that was abridged and posted a while back. The basic method is:

- 1) dry the malt at 200-250F for about 20 mins
- 2) raise oven temp to ca 300F or above until desired degree of darkness obtained.

This is so simple that you can easily try many variations until you get what you want. I have made a couple of amber malt batches in this way, and I am sure you can make chocolate too.

BTW, I was told that this useful book is available from some outfit called "The Beverage People" somewhere in the USA. However, their 1-800 number does not work from Canada (where I am) and I have no other means of contacting them. Anybody out there have any help?

Date: Wed, 11 Nov 1992 18:30 EDT
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: Dialysis vs Heating

Jack Schmidling suggests that dialysis is expensive. His alternative is to heat the brew to 170 F (if I recall correctly) to get it to 1.3% and then dilute. The energy costs for heating industrial quantities of brew (even Coors) are tremendous, while dialysis systems, once installed remove alcohol in a flow process which only requires pumping. Dialysis membranes are not in any sense unusual or obscure technology, and since Coors is in the business of making money (not beer) I suggest that they are indeed very likely to use dialysis rather than heat-based processes in removing alcohol from their product simply because they are CHEAP.

Date: Wed, 11 Nov 92 18:00:30 PST
From: Scott Lord (CompuCom) <v-ccsl@microsoft.com>
Subject: RE:Swedish Nightmares!!!!

>in HBD#1010
>RIZY@EEL.SUNSET.SE
>ASKS FOR HELP!!!

>I'm stuck in a non-brewers land full of watery lager and can't find the
>ingredients for a good Stout!!!

>Chocolate malt has now become (temporarily?) impossible to get in
>Sweden and I'm dying to brew a good Stout for some friends.

>Does anyone out there have any ideas for suitable alternatives??
>Anyone tried Cocoa or real chocolate??

>I've got 10 kilos (20 lb) of crystal malt if anyone has any ideas on a
>conversion process (have plenty of pilsener / normal malt as well)

>I hope someone out there can help me out !

I would try taking some of the Crystal Malt and stick it in the oven
for about 20min
at 275 degrees keep an eye on it when it turns brown to dark tast it
if it burnt to your flavor there you go..

Scott Lord
v-ccsl@microsoft

Date: Wed, 11 Nov 92 20:11:38 EST
From: "Joe McCauley" <mccauley_je@vnet.ibm.com>
Subject: DC area brewpubs

I am looking for information on brewpubs in the Washington D.C. area, as well as stores and restaurants with a large selection of regional brews and imports. If there are many, I am primarily interested in ones in the Rockville/Gaithersburg area. Thanks in advance.

Date: Wed, 11 Nov 92 17:41:17 PST
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: On Plates and Decoctions

In HOMEBREW Digest #1010, a couple of items caught my attention.
First, Greg Habel is entering the wild world of yeast culturing:

> I am concerned about running out of the pre-poured wort agar plates.
> The plates are used for propogating and purifying yeast cultures.

Well, propagating, anyway. Sure, if you have more than one strain
in your inoculum you can sometimes separate them by doing a
single-cell streak and using colony morphology as an indicator of
the different strains you wish to subculture, but the technique
won't help much if you have bacterial contamination.

> The plates are made out of plastic and are not reusable. In the
> future I would like to continue using plates. I have contacted a
> medical supply company for a catalog listing glass plates and culture
> tubes. Now the big question: How does one make the sterile brewers
> wort agar? As you can see, I am trying to avoid purchasing the
> pre-poured slants and plates. I would rather save the money for
> other brew-related purposes (all grain goodies). Greg.

I got my Pyrex plates from Carolina Biological Supply. Their prices
aren't rock-bottom, but they don't have the violent allergy to small
quantities that most suppliers of this sort of stuff do.

The "pros" will use Difco MRS or some similar medium for this job,
available only in lifetime-supply quantities at steep prices. If
you want to play in style, who am I to say nay? I'm a cheapskate and
use a bargain-basement approach:

Dissolve a tablespoon of dry malt extract into about 375ml of hot
water, add a pinch of the yeast-extract-type yeast nutrient, and
a teaspoon of agar-agar (available in any health food store). When
it's all dissolved, put it and your plates in a pressure cooker for
20 minutes at 15 pounds. Be a little careful when you bleed down
the pressure; go too fast and your medium will end up all over the
inside of the cooker. Sanitize a work space in a draft-free area,
banish kids and dog, line up the plates with covers in place, then
working as quickly as you can, lift the cover of a plate as little
as you can to do the job, and pour in enough hot agar/wort to cover
the bottom to the depth of a couple of millimeters, then replace the
lid. Repeat until all plates are poured; there's enough media in
this recipe for about 10 standard 100mm plates. When the agar sets,
turn the plates upside-down, and keep them stored in that position.

Slants are even simpler, as you can use the same solution, and
sterilize after pouring the tubes.

====

And Algis Korzonas got my undivided attention:

> I don't know about the cooking of the wheat in Witbier, perhaps Steve
> could follow-up, but the wheat in traditional Lambiks (another very old
> Belgian style of beer) is not pre-cooked... the only "cooking" of the
> *unmalted* wheat that appears to occur is during the decoctions (this
> is from memory -- I believe that Martin Lodahl first noted this --
Martin?)

> so the extraction is quite low from the wheat.

Well, I did mention it in the presentation Mike Sharp and I gave at the National Conference. When I first saw the "cooker" at a lambik brewery I thought they must be doing the same sort of mixed-mash that North American industrial lager brewers customarily use, but learned that it was used solely for the decoctions. A double decoction, with no other cooking, does indeed appear to be the usual method. Needless to say, that leaves a lot of complex starch in the mash that is never available for conversion. By the time I noticed this, I had given up asking lambik brewers the rationale for their methods ...

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

Date: Wed, 11 Nov 92 20:18:36 EST
From: jdg@grex.ann-arbor.mi.us (Josh Grosse)
Subject: Pump for recirculating hot wort

In Issue 1010, Alexander Mitchell (armitc01@ulkyvm.louisville.edu) asked about a pump I mentioned in an article I posted in late September. The pump was used to recirculate the mash, aid with cooling the boiling wort, and even distributing the cooled wort to carboys.

I'd received a few letters asking about it. It was a Teel brand pump, rated up to 230F, not self-priming, and about 1/8 hp, obtained by mail order from W.W. Grainger, which has an 800 number for catalog requests and orders.

(I know this much because I asked the builder of the 1/2 barrel brewery what kind of pump it was.)

Josh Grosse jdg@grex.ann-arbor.mi.us

End of HOMEBREW Digest #1011, 11/12/92

Date: Thu, 12 Nov 92 09:40:56 +0100
From: Alan B. Carlson <alanc@cs.chalmers.se>
Subject: Weihenstephan

I saw a discussion about using Weihenstephan yeast awhile back. Can one cultivate the dregs at the bottom of a bottle of Weihenstephan beer? If that is possible, what procedure should I use?

ABC

Alan B. Carlson Phone: +46 31 772 10 73
Chalmers University of Technology UUCP: alanc@cs.chalmers.se
Department of Computer Sciences
S-412 96 Gothenburg
SWEDEN

Date: Thu, 12 Nov 92 7:08 EST
From: Donald_James@vos.stratus.com
Subject: Roasting malted barley

Homebrew,

I would like to know the procedure to roast pale malted barley to create various specility grains, ei, roasted, chocolate, and black. I need the temperature/time requirements and any other pertinent information.

Also, I would like to know how to produce crystal and cara_pill grains from barley. I'm finding it difficult to buy light crystal in my area.

Thanks,
Don James
Stratus Computer

Date: Thu, 12 Nov 92 7:09 EST
From: Donald_James@vos.stratus.com
Subject: **Roasting malted barley**

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Thanks,
Don James

Stratus Computer

Date: Thu, 12 Nov 92 7:08 EST
From: Donald_James@vos.stratus.com
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Also, I would like to know how to produce crystal and cara_pill grains from barley. I'm finding it difficult to buy light crystal in my area.

Thanks,
Don James
Stratus Computer

Date: Thu, 12 Nov 92 7:10 EST
From: Donald_James@vos.stratus.com
Subject: **Roasting malted barley**

Homebrew,

I would like to know the procedure to roast pale malted barley to create various specialty grains, ei, roasted, chocolate, and black. I need the temperature/time requirements and any other pertinent information.

Also, I would like to know how to produce crystal and cara_pill grains from barley. I'm finding it difficult to buy light crystal in my area.

Thanks,
Don James
Stratus Computer

Date: 12 Nov 92 12:51:00 WET
From: JEROMED@fsdec3.wtp.gtefsd.com
Subject: Sam Adams Triple Bock

For those of you who live near Boston (or will visit soon), Doyle's (in Jamaica Plain) has a batch of Sam Adams Triple Bock.

I was told that the beer is about 10% alcohol, and from the sample I tried I would have to say that was accurate. It reminded me of Thomas Hardy Ale, although I haven't tried that in a while.

According to one of the owners of Doyle's, only three barrels were produced and they have all three. Some of the beer was bottled and is available at the Union Oyster House in Boston.

Dave Jerome

Date: Thu, 12 Nov 92 09:10:33 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: CORN SUGAR

Terminology: US "corn" = rest of world "maize".

Corn Sugar is dextrose. I'm really not sure what the UK equivalent would be.

Corn Syrup is (I think) a very heavy solution of dextrose in water (but could include some other sugars). It usually is clear, but can be gotten in a "dark" variety that is a medium, clear brown color. Probably just has caramel coloring added.

Corn Starch is just that -- the starch extracted from corn (maize). It's a very fine powder, with no graininess/grittiness at all. If we have something called corn flour (terminology varies from one part of the country to another), it would probably be what I call "corn meal" -- ground hard corn kernels.

=S

Date: Thu, 12 Nov 92 09:36:30 EST
From: MPLOTT@ucs.indiana.edu
Subject: Sad Tidings from the Natural State

Hi,

My wife and I were planning on purchasing some homebrew startup equipment as a wedding gift for friends in our home state of Arkansas. While talking with them last night, however, they claimed that homebrewing is ILLEGAL in Arkansas. Does anyone know if this is true? If it is, what can we do about it?

Thanks,
Michael Plott
MPLOTT@UCS.INDIANA.EDU

Date: Thu, 12 Nov 92 09:31:05 EST
From: oehler@smpvax.dnet.ge.com
Subject: Hop Back vs Dry Hopping

Good Morning HBD'ers,

Recently, there has been a thread about Hop Backs. The first time I heard about a Hop Back was in the recent Zymurgy Special Issue (Gadgets), so I obviously have no experience with them. Hence, this posting.

As I understand it, a hop back is used to impart a wonderful Hop Aroma and Flavor to one's beer. When is it used (before or after fermentation)? How does this technique compare to Dry Hopping (do they do the same thing)?

I've always used hop pellets during boil and have never been really satisfied with my hop nose or flavor. Recently, I tried a Pete's Wicked Ale from a micro in Minnesota (Montana? Well, large state that begins with M) whose name escapes me. I was VERY impressed with both the wonderful hop aroma and flavor in this ale. Now I really know what I've been missing.

What's the best way to get this? Will a hop back or dry hopping do this?

Better living through Zymurgy,

Pete Oehler

Date: Thu, 12 Nov 1992 8:51:12 -0600 (CST)
From: SMITH@EPVAX.MSFC.NASA.GOV (The Ice-9-man Cometh)
Subject: Aluminum pots, Wyeast purity

hey folks.

Last weekend I was about to start a batch o'stout, so I pre-boiled 4 gal. of water and put it in a carboy to cool overnight. I boiled tap water in my 12-quart aluminum pot for 10 minutes for each of 2 batches. The resulting water was cloudy, with scum on top (my tap water is clear when it comes out). The next morning, the cloudiness had mostly settled into a layer of furry white precipitate at the bottom. The local water chemist thought this stuff was CaCO_3 but I don't understand why it came out of solution. Maybe the water was acidic and the aluminum catalyzed some sort of reaction? "Dammit Jim, I'm a rocket scientist, not a chemist!" :)

Anyway, my reaction was to hit the local restaurant supply house and buy a Vollrath 12-qt stainless pot (for \$17.67, pththth, gotta love used equipment). Someday I'll find a huge pot and go for full boil, someday.

About yeast: I've been brewing with Edme for a couple of years now with no infections. So of course, the first time I try Wyeast, I get little white rings in all my bottles. Bleah. I'm going back to Edme; I couldn't taste any difference before the rings appeared, either. I don't know where this "switching to liquid yeast improved my beer 100%" business came from but it sure didn't do much for me....

| James W. Smith, NASA MSFC EP-53 | SMITH@epvax.msfc.nasa.gov |
| "Come with us, we'll sail the Seas of Cheese!" -- Les.
Claypool@Primus |
| Neither NASA nor (!James) is responsible for what I say. Mea culpa. |

Date: Thu, 12 Nov 92 9:53:50 CST
From: tony@spss.com (Tony Babinec)
Subject: corn starch/corn sugar/corn syrup

First, let's be clear on "corn." Corn is the American cereal plant "Zea mays." What we call corn you might know as maize.

Corn starch is literally that. It is widely available. You can use it in recipes that call for corn, in lew of using flaked maize. Just measure some, and sprinkle it in your mash. American brewers use corn for a "smoother" flavor in their beers, although the fact that it costs less than malt probably has something to do with it. >From reading Roger Protz's "Real Ale Almanac," it's clear that some English brewers use corn in addition to malt.

Corn sugar is "dextrose" or "glucose." It is commonly used for priming at bottling time. It can be added to the boil to increase the gravity, and it ferments completely.

Corn syrup is also refined from corn. It comes in syrup form, and its contents may vary. For example, there is "high fructose corn syrup." In food processing, corn syrup is used as a sweetener in lew of cane sugar or beet sugar.

Date: Thu, 12 Nov 92 11:04:18 EST
From: JIM MCNUTT <INJM%MCGILLB.BITNET@VM1.MCGILL.CA>
Subject: Brewpub/Micro list

TO: GLW@GRANJON.ATT.COM

I can't access your email address from Montreal, but I saw your note
re: a brewpub/micro list which was available from "alt.beer".
What is "alt.beer" and how do I access it.

Thanks.

Jim McNutt

Date: Thu, 12 Nov 92 10:40:44 EST
From: James P. Buchman <buchman@marva2.UNET.dec.com>
Subject: Rehydrating yeast

> New topic: I've been using Edme dried yeast ever since Whitbred quit
> making dried yeast a few months back. For my last few batches, I've
> been hydrating the yeast prior to pitching, but haven't tried making a
> starter. Perhaps it works "too well" without one: I'm looking for
> opinions.

Before pitching Edme or Whitbread ale yeasts, I always rehydrate by adding the yeast to a cup of boiled water which has been cooled to 100 F. In half an hour, the yeast solution is rehydrated and resembles white froth, and is ready for pitching. My starts using this method have always been fast. I would still recommend starters for liquid yeast, however, since it is not necessarily as hardy as yeast which can survive dehydrating.

An article was posted on yeast hydration some months ago, which I can dig up if you like. It was felt that the presence of sugars and nutrients in the wort would actually be detrimental to yeast in the rehydration phase; something to do with the cell walls.

Good luck,
Jim Buchman

Date: Thu, 12 Nov 92 8:26:02 PST
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: A New Variable!

In this morning's mail I had a response to my posting on pouring plates in HBD 1011. Cush Hamlen has been doing similar work, and observed:

> The last batch I made used one tablespoon of Agar to one cup of
> wort. I found the resulting gelatine to be too soft: the slants
> had A LOT fluid in them, and the gel actually started to sag (i.e.
> not keep the slant shape). Also, the yeast managed to get *under*
> the gel as the stuff started to develop cracks.
>
> I had decided to make another batch using TWO tablespoons of Agar
> per cup of wort. But here you come saying to use one *teaspoon*
> of agar for 375 ml (where a cup is about 250ml)!

This brings up a factor that had frankly eluded me altogether: the variability of food-grade (as opposed to lab-grade) agar. All of the agar I've used in the last few years has come from a single shop and has performed consistently, but that doesn't at all mean that everyone's agar will perform the same way. You may have to experiment a bit.

Another thought that occurs to me is that storage conditions can have a considerable effect on the agar. I live in an area with fairly low relative humidity year-round, and I keep my slants and plates in the 'fridge except when incubating right after inoculation. When I first started culturing I kept everything at room temperature all the time, and in the dry heat of Sierra foothill summer I had problems with the agar shrinking and cracking. The sagging may be a humidity effect, but we don't have much of that here.

Anyhow, as I should have said in my original post, your mileage may vary; experiment.

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

Date: Thu, 12 Nov 92 11:36:52 EST
From: Jim Scott <jws@hpuerca.atl.hp.com>
Subject: Re: Wyeast 1056 Problems

In HOMEBREW Digest #1011 gcw@granjon.att.com wrote about his problem with Wyeast 1056. Last month I had the same problem also with a fresh package.

I poured in the puffed up package into my starter, the next day no apparent activity but alot of trub left behind. Since I had 5 gallons of wort just aching to start bubbling I shook up the starter and poured it in. Twelve hours later things were going nicely with a 1/2 inch layer of foam and growing. And yes the beer is good.

- -----
Jim Scott Hewlett Packard jws@hpuerca.atl.hp.com

Date: Thu, 12 Nov 92 12:02:00 EST
From: CW06GST <CW06GST@SJUMUSIC.bitnet@CUNYVM.CUNY.EDU>
Subject: Wyeast Bavarian Lager problem

Thanks to all of you who responded to my last post about Wyeast Bavarian Lager. Happily, the beer is now fermenting. Apparently, from what everyone has told me, the yeast probably went into temperature shock. The yeast was pitched at 70 deg. and then put into a 45 deg. fridge. I should have cooled the wort to a lower temperature before pitching the yeast, and had the fridge at a higher temperature. Say, cool wort to 60 and put in 55 deg fridge. Please correct me if I'm wrong.

The wort is now bubbling away at room temperature. My question now is, should I ferment in primary at room temp. or can I now put the beer in the fridge while active fermentation is taking place? If I let the active fermentation take place at room temperature, can I then place directly in fridge for lagering or should I rack to a secondary vessel before putting in fridge? Alternately, I could just ferment at room temp and forget about lagering and make a steam beer. As always, any suggestions are greatly appreciated.

Thanks for your support,
Erik Zenhausern

Date: Thu, 12 Nov 92 12:24:48 EST
From: Estes <WOESSNER@VM.CC.PURDUE.EDU>
Subject: rec.craft.brewing

I tried to send this yesterday, but the automatic repley thought I wanted to become a member of the HBD. Do not use the word s u b s c r i b e when writing it may and you to the list again and not print your message. I have heard of a news group called rec.craft.brewing and would like to become a user. Anyone who knows how please send me the particulars.

Thanks in advance,

Estes of Manang

Date: Thu, 12 Nov 92 12:43:31 EST
From: "David E. Dickson" <dd@olympus.ctron.com>
Subject: Stainless Steel Pots 8-10 gallon

Hi,

I am in search of an 8 - 10 gallon Stainless Steel Brewing Kettle/Stock Pot at a reasonable price. I am currently using the old cost effective ceramic lobster pot type. It seems theres quite a price jump from the 5 gallon size available at Ames for \$24.95 or so to the 10 gallon restaurant model for \$150.00. The 5 gallon size is a little tight to get 5 gallons of water, all boil ingredients, and a wort chiller into. If any one reading this knows of a source for 8 to 10 gallon stainless vessels at a fair price please email me at:

dd@ctron.com(David Dickson)

Thanks

-dd-

Date: Thu, 12 Nov 92 11:49 CST
From: korz@iepubj.att.com
Subject: Re: Roasted Crystal/US-UK Sugars/Diacetyl/Why rack so early?

Marc writes:

>For stouts I'd suggest roasting unmalted barley, though malt will probably
>also do (I use roasted crystal malt in a favourite 'dubbel' variation).

Also, Kari writes:

> There are many recipes in cats meow where toasted malt is used,
> sometimes with crystal malt, sometimes without. I wonder what
> happens if instead of crystal malt I only used toasted? What
> would be the effect in taste? And how long pale malts should
> be toasted (in 350F) to get close to 60L crystal? All comments

I'd just like to note that crystal malts and pale/lager malts are VERY different. Roasting crystal is much different from roasting a pale or lager malt. Crystal malts are sort-of "mashed in the husk" and thus are virtually all sugar (albeit some being quite complex dextrins). Pale and lager malts are still mostly starch. Therefore, if you roast crystal, you are caramelizing sugar, whereas if you roast pale or lager malts (or especially unmalted barley) you are mostly toasting starch. Caramelized sugar tastes like, well... caramel, whereas toasted starch tastes like, well... toast (toasted bread). Two very different flavors!

Martin writes:

>US UK
>== ==
>Corn Starch Corn Flour
>Corn Sugar ?
>Corn Syrup ?
>
>What exactly is Corn Syrup and Corn Sugar? It doesn't seem to be
>generally available in the UK.

Corn Sugar is basically glucose. In the US, it is sometimes called by it's trade name "dextrose." (Sounds like someone let their trade mark lapse.) Corn Syrup is just glucose syrup -- think of it as a highly-refined Lyle's Golden Syrup.

I wrote:

>3. Could fermentation have completed in the first 24 hours? One way to
>make a beer with a lot of diacetyl is to rack it off the yeast as soon
>as fermentation is over -- there will be less yeast to re-absorb the
>diacetyl and more will be left in the beer.

More accurately:

One way to make a beer with a lot of diacetyl is to fine it and then
(correction) ^^^^^^^^^^^^^^^^^^^
rack it off the yeast as soon as fermentation is over -- there will be
less yeast to re-absorb the diacetyl.

(Fining is the addition of finings like gelatin, isinglass or Polyclar (tm) to precipitate out something -- usually either yeast, protein or tannins -- in this case yeast. Note that most (I believe) finings work electrostatically, so you would need to use the right one for yeast --

I'm quite sure that gelatin and isinglass work.).

Jack writes:

> I am curious to know what would motivate one to rack at such an early stage.
> One of the objectives of two stage fermentation is to leave as much stuff
> behind after each stage and primary fermentation would just be well under way
> in 24 hours.

There has been much debate about this issue, but the theory is that fermenting on top of the hot and cold break (which consists of all kinds of proteins, hop resins, tannins, etc.) will cause the creation of more fusel (higher) alcohols. Another camp (one in which I'm firmly entrenched) is the one that says that these fusel alcohols and hop resins will exit the ferment through the kraeusen (the blowoff), which is why I use the blowoff method of fermentation. In numerous places, HBD being a popular one, many have written that "if you ferment on the break, you MUST use the blowoff method or skim the kraeusen." Well, as we all know, nothing is really a *must* , but I have noticed in test batches that I've made from a single wort, that (while fermenting on most of the break material) the non-blowoff sub-batches taste much harsher and more astringent than their blowoff counterparts. An underhopped batch actually tasted better in the non-blowoff sub-batch than in the blowoff sub-batch. If I had hopped correctly (for an IPA), the non-blowoff sub-batch would have been undrinkable.

Personally, I chill with an immersion chiller and try to leave as much of the break in the kettle or funnel sieve -- I then ferment with the blowoff method. It may be good to wait till all the break has settled or to let the yeast munch on the break during *respiration* as I've written before, but I tend to not worry about it that much -- I don't always follow the best *theoretical* practices and I think my beer turns out quite well.

Al.

Date: Thu, 12 Nov 92 12:35:20 CST
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)
Subject: Anchor Porter questions

I'm rather glad to see the subject of Anchor Porter come up as I have been formulating a porter recipe that I would like to closely approximate it. I looked in Rich Cook's account of his Anchor brewery tour and noticed that he mentioned seeing bags of Northern Brewer and Hersbrucker hops. Are both of these used in the porter? Perhaps Northern Brewer for bittering (with maybe a bit of Hersbrucker as well) and Hersbrucker as a finishing hop? Rich also mentioned that he thought they dryhopped all of their beers. Is this true of the porter as well? Or am I totally off-base here and only Northern Brewer are used? Thanks for any input, public or private.

- - -
Guy McConnell guy@mspe5.b11.ingr.com or ...uunet!ingr!b11!mspe5!guy
"All I need is a pint a day"

Date: Thu, 12 Nov 92 12:34:36 -0600
From: jmellby@iluvatar.dseg.ti.com
Subject: Pub List Update

For those of you who want a listing with more than just brewpubs on it, I have put up on the Homebrew archive at sierra.Stanford.EDU (courtesy of Stephen Hansen) the latest version of my listing of beer-related establishments. This file contains

- Brewpubs
- Pubs/Bars
- Restaurants
- Beer Stores (Liquor stores and Wine stores)
- Microbreweries (not complete)
- Breweries (fewer of these)
- Importers (still fewer of these)
- Misc (like the Scotch Whiskey Society)

The file itself is in compressed format and is in pub/homebrew/incoming (although Stephen will probably move it to pub/homebrew) named pubs-nov92.Z
I am still inputting more bars from the latest BarleyCorn, as well as trying to fix errors I detect in the latest Brewpub listings.

For most of these the database contains names, addresses, city, state, zip code, area-code and phone number, the type of entry, and notes. Since some of these are from other people's listings or listing in the beer magazines (especially the California Celebrator) there is only the name, address, and type of establishment.

The notes are either my own, notes from Usenet/News, or Homebrew digest, or things I extracted from reviews in magazines. The last few years I have tried to attribute the notes or information to the original poster. If I missed anyone's name I apologize now.

I have been keeping this file for some 5 years now. Major sources of input have been various issues of the California Celebrator (I cannot recommend this paper enough) and the Cascade Beer News. I have also put in information from reviews in magazines like "All About Beer" and the "Whole Beer Review", both good magazines. This last year I have also got copies of "Rocky Mountain Brews" and "BarleyCorn" centered in the Rocky Mountain states, and Washington D.C. I haven't tried to input information wholesale from books listing pubs because I have an underlying feeling that I wouldn't want to cut into their market. The magazines/newspapers have so much other than pub listings to offer that I cannot see this impacting their business.

My format is:

```
COUNTRY
State -- City:
  pub name - address; (areacode)phone
  Type-of-entry further notes
  Continued notes.
```

The reason for this format is that I have a (unstable) program to extract listings in various ways. My most common usage is to ask for entries with 30 miles of a given city. This helps when you're in the SF Bay Area, which has lots of differently named cities

in close proximity, and a traveller to the area doesn't know which California cities are really near SF.

John R. Mellby
(214)517-5370 <home> (214)575-6125 <work>
Texas Instruments Has no responsibility for this!
jmellby@iluvatar.dseg.ti.com
jmellby@skvax1.ti.com

Special Sources:

California Celebrator
Rocky Mountain Brews
Cascade

All About Beer

World Beer Review

gcw@garage.att.com; Geoffrey Woods

bcstec!tahoma!dgs1300@uunet.UU.NET;

Don Scheidt, <Lots of corrections, some of my original Belgian notes were

from an earlier message by Don. He added and corrected a lot of NW USA

and some Belgian entries, and added a lot of German notes>

John R. MellbyTexas Instruments
jmellby@iluvatar.dseg.ti.com (214)517-5370 <h> (214)575-6125 <w>

Date: Thu, 12 Nov 92 12:42:44 CST
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)
Subject: West Virginia brew?

My brother will be relocating from Tallahassee to the Charleston,
West Virginia area around the end of this month. Is there any brew news in
the area? Brewpubs? Micros? Pubs with decent beer selections? Gotta know
what's up there so I can properly prioritize a possible visit to him after he
moves.

- - -
Guy McConnell guy@mspe5.b11.ingr.com or ...uunet!ingr!b11!mspe5!guy
"All I need is a pint a day"

Date: Thu, 12 Nov 92 13:12:03 EST
From: mm@workgroup.com (Mike Mahler)
Subject: Pilsner Recipes?

Along with my previous note, does anyone have a good recipe
to enhance that John Bull Master Pilsner kit I have?

Michael

Date: Thu, 12 Nov 1992 15:10 EST
From: STROUD <STROUD%GAIA@leia.polaroid.com>
Subject: Cooking the wheat in witbiers

Hi,

I've been out of town for a few days.

Several people have responded to my posting on Celis White beer and questioned whether or not the wheat is precooked (gelatinized) before mashing.

I cannot say for sure. Our hosts did not mention it, but on the other hand, no one directly asked the question. My impression is that no precooking takes place; it is, however, only an impression.

Steve

Date: Thu, 12 Nov 92 13:10:11 EST
From: mm@workgroup.com (Mike Mahler)
Subject: John Bull Master (Pilsner) Kit

A local homebrew place was getting rid of some old kits that were laying around and he sold me the afore mentioned kit for \$8.99 which I thought was a decent deal.

This kit's interesting as it comes with yeast under the cap as most kits do but in addition it had a packet of finings and another packet of Kent hops. Since I don't have the box it came in (they box the can for the "Master" kits and put the directions on the box.)

Are thos finishing hops they gave me in the foil? Anyone know?

Michael

Date: Thu, 12 Nov 92 15:44:13 EST
From: Brian Michael Cors <corsbria@student.msu.edu>
Subject: Difference??

What is the difference between hop tea and hop pellets?? Thanks.

Bri

Date: Thu, 12 Nov 92 15:05:53 -0700
From: David Suda <suda@barley.Colorado.EDU>
Subject: Hops?

What's the HBD wisdom on hops???

Its time for me to buy hops for the next few months and I've been thinking about what varieties to get. I have access to whole cones from Hopunion: What's Brewing in Boulder has several varieties for \$9.50/lb. Some of the varieties I've tried, some I haven't, so I thought I'd ask the HBD readers for their perceptions of the flavor and aroma of the possible choices.

Here's a listing of some of the varieties with their usual alpha acid range, my comments, and the comments from Hopunion data sheets:

Centennial:

alpha: 9.5% - 11.5%
my comments: nice cascade-like aroma, clean bitterness
Hopunion: medium floral and citrus aroma

Chinook:

alpha: 12% - 14%
my comments: the pellets I've tried resulted in beer with little hop aroma and a harsh bitterness
Hopunion: a high alpha hop with a highly acceptable aroma profile; mild to medium-heavy, spicy aroma

Galena:

alpha: 12% -14%
my comments: never tried it
Hopunion: excellent high alpha hop with balanced bittering properties combined with an acceptable aroma profile; medium but pleasant hoppy aroma

Hallertauer:

alpha: 3.5% - 5.5%
my comments: US grown Hallertauers have an ok flavor and aroma, but it doesn't produce "That German Taste" in lagers
Hopunion: traditional superior aroma hop; very mild, pleasant, and slightly flowery aroma

Liberty:

alpha: 3% - 6%
my comments: haven't tried them yet
Hopunion: aroma variety with close similarities to imported German aroma varieties; still under evaluation but very positive comments from some major brewers; mild and pleasant aroma, quite fine

Mt. Hood:

alpha: 5% - 8%
my comments: smooth bitterness, mild flowery aroma; very good in a pale ale
Hopunion: aroma variety with marked similarities to the German Hallertauer and Hersbrucker varieties; mild, pleasant, and clean aroma

Perle:

alpha: 7% - 9.5%

my comments: never tried it

Hopunion: German type aroma properties combined with moderate bittering potential; pleasant and slightly spicy aroma

Tettnanger:

alpha: 4% - 5%

my comments: smooth bitterness, mild spicy aroma; very good in a German pils

Hopunion: a true noble aroma variety; very fine and slightly spicy aroma

Willamette:

alpha: 4.5% - 7%

my comments: clean bitterness, not much flavor or aroma

Hopunion: a quality aroma hop; mild and pleasant, slightly spicy aroma

I'd appreciate comments from other brewers who have experience with any of these varieties, especially in the ones where my perceptions and Hopunion's comments don't agree (Chinook, Hallertauer, and Willamette) and the ones I haven't tried (Galena, Liberty, Perle).

Dave Suda

suda@barley.colorado.edu

Date: Thu, 12 Nov 92 17:25:30 CST
From: billm@scorpio.sps.mot.com (Bill Moyer)
Subject: kegging v.s bottling, try2

Recently posted this to rec.crafts.brew,
with a whopping 2 responders. Maybe this
try will fare better... -- billm

I'd like to open a discussion with those of you
who use cornelius kegs for kegging homebrew. Our
brewing outfit (Driftwood Brewers, Driftwood Texas) has been
experimenting with split batches of homebrew in a variety of ale
styles comparing kegged vs. bottled homebrew for
taste differences. We've compared:

- 1) a nut brown ale
- 2) classic IPA
- 3) czech (read -heavy- saaz) style ale (dry hopped)
- 4) an english red bitter
- 5) a lighter american style ale (rice solids as adjunct)
- 6) an american style bock (but with ale yeast)

These have been extract/specialty malt brews
using primarily dried (EDME) yeast, and hop pellets,
not whole hops, with a range of aromatic hopping rates.
At least one batch utilized Wyeast liquid yeast.

Our experience has been that the kegged beer has been
very good to excellent until compared to the bottled versions
of the same batch. No comparison, bottled wins unanimously
with a crisper, cleaner, fuller taste. We have tried variations on
kegging techniques to eliminate some differences.

Forced CO2 priming and 3/4 cup corn sugar priming (with a 5lb sealing
change of CO2 after purging) produced no discernable differences.

Half full vs. full to the top kegs were compared to eliminate
the effect of a difference in gas space above the liquid,
again no perceptible differences.

Different CO2 pressure tanks were tried to eliminate the possibility
of that as an effect.

Different stainless steel cornelius kegs have no influence,
all new seals installed in all (a debateable improvement in some minds).

Perplexed at this point, we are wondering if any other
homebrewers have benchmarked the flavor and overall characteristics
of bottled vs. kegged homebrew from the same batch, and perhaps
can share their opinions with us.

I sure enjoy the labor savings of kegging, but at thisN 26 bar point
am unwilling to continue given our experiences with the alternative
of bottling.

This experience is in direct opposition to my experience with
micro-brewed ales. If any of you have the chance to compare
Rouge Brewery's New Porter on tap in Ashland, Oregon with a fresh bottle
of the same brew (both excellent porters IMHO), the kegged wins
hands down, and not due to the age of the bottled version or

its handling. I'm sure this is also true of many other micro-brewed beers. Shiner Bock in Shiner,Tx. is another example (although not quite "micro").

Bill Moyer
Driftwood Brewers

Date: Thu, 12 Nov 92 13:21
From: sherpa2!BMOORE.ELDEC@mailsrv2@sunup.West.Sun.COM (BMOORE)
Subject: EDME YEAST

Dan Wood notes in #1111 that EDME dried yeast is a fast fermenter.

I have used EDME quite a bit in the past few years and have developed the following techniques to deal with it's "frisky" fermentative capabilities:

1) When using a carboy with a blow-off, do not fill beyond the point where the carboy begins to taper down to the neck. This as about 4.8 gal with a standard carboy. With a thick brew, fill a little less. The EDME will raise a Krausen to the top of the carboy and glue a bunch of brown gunk to the top surface, but actual blow off will be minimal. I have found my brews have better head retention if "Blowoff" is minimised.

2) EDME responds well to minimal hydration: About 10 minutes before pitching I throw 2 packs into a mason jar with 1/4 cup sterile water at about 100 deg F. As the wort starts coming out of the chiller (about 5 minutes later), I put another 1/4 cup in the jar, screw the lid on and shake vigorously. 5 minutes later, when the carboy is about 1/3 full (my chiller is slow), I pitch the slurry and shake the carboy like there's no tomorrow.

I usually notice bubbles in the blowoff tube in about 2 hours and rack to secondary in 36 hours (the fermentation is still quite active at this point).

Hope this helps...
Cheers

Barry Moore "Umsonst ist allen Kunst,
ELDEC CorpWenn ein Angel in den Zundloch prunst"
Bothell, Washington

(sherpa2!bmoore@sunup.west.sun.com)

Date: Thu, 12 Nov 92 16:48:57 PST
From: Pat Lasswell <patl@microsoft.com>
Subject: Real Ale from a Carboy(?)

I have an idea, and I thought I would bounce it off y'all before I tried it:

The apparatus:

In the crude ASCII drawing below, there are two carboys, each with a BrewCap attached. The top one, inverted, contains the beer; the bottom one is the CO2 reservoir. The top carboy has the usual BrewCap installation, with a long pipe extending to the top of the carboy to allow gas to escape and also with the usual beer/crud output. (Disclaimer: I have never used a BrewCap, so my description of the "usual installation" is surmised from reading the HBD.) The gas output of the top carboy is connected to one of the openings in the bottom carboy's cap. The other opening in the bottom cap is connected to a copper pipe that runs first up and into and then down a 10' column of water to its bottom.

Here's how it works:

When the beer is in primary fermentation, the level of water in the column is low, about 6", allowing various undesirable yeast emissions to escape. After primary, all of the crud is drained from the bottom of the beer, and the column is filled up to the top with water. This would carbonate the beer to just below 5psi. Once accomplished, carbonated beer could be drawn from the top carboy. The bottom carboy would act as a CO2 reservoir, so that the beer would not stale as the carboy emptied of beer and filled with gas. Clearly, water would be drawn from the column into the lower carboy. In order to maintain carbonation, the level of water in the column would have to be maintained as well. Since the bottom carboy originally contained 5 gallons of gas, the water should never enter the top carboy unless the system cools substantially.

Potential problems/Uncertainties:

- -- Will the CO2 draining from the top carboy mix with the gas in the bottom carboy, rather than sinking to the bottom and filling the carboy with CO2?
What is the volume of CO2 released from 5 gallons of fermenting beer? (Assume OG 1.040, FG 1.012) [That is, if the gasses mix, is the volume of CO2 so much greater that it makes no difference whether they mix or not?
]

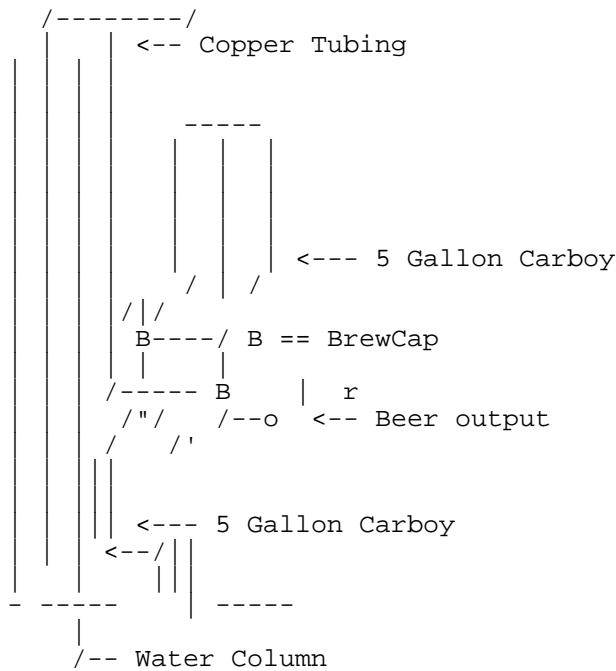
- -- Can a carboy hold 5psi without bursting? (If anybody has the equipment to test the bursting pressure of a carboy, I'll mail the cost of a carboy just to know the answer.)

- -- Can the BrewCaps be kept on the carboy and sealed against 5psi?

- -- If the top carboy spewed gunk into the bottom carboy, it would need to be sanitary, lest mold develop and spores enter the beer while one was drawing a pint. What would be the best way to accomplish this? An Idophor rinse left to dry? (Campden tablets and bleach would have their active ingredients flushed away by fermentation.) The carboy would have to stay sanitary, even when water was being drawn into it from the column. Bleach would be very bad here, as the chlorine would be sucked into the beer carboy; again iodine seems the proper choice. Are there any other persistent, non gaseous sterilizing agents?

- -- Why not just get Cornelius or Firestone kegs and be done with it? [Back
off man -- I'm a scientist! -- NOT; just curiosity....] It would be cheaper than a kegging set-up (probably < \$50) and less work than bottling, though cleaning the system may be difficult -- I haven't worked it in to the design yet.

- -- If this is not an original idea, has anybody tried it? ...not tried it for what reason? ...tried it and had problems?



???
Pat Lasswell

Date: Thu, 12 Nov 92 17:20 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Efficiency vs Winners

To: Homebrew Digest
Fm: Jack Schmidling

Now that we are all experts on extract efficiency, I thought it would be usefull to put our new found wisdom into proper perspective.

The current issue of Zymurgy lists the winners of the 1992 national competition along with the winning recipes. There is enough data in the article to calculate the extract efficiency of each of the winners. Not only is it obvious that high extract efficiency does not make winning beer but a case might just be made for exactly the opposite position.

I ran the published data on the all grain beers through my calculator and here is what I found. The lowest was 17 pts/lb/gal and the highest was 28. The arithmetic average was 23 and the actual numbers were: 17, 20, 21, 23, 23, 25, 25, 26, 26 and 28. What is also interesting is that the highest (28) was about 60% wheat.

So, the next time the gurus make derogatory remarks about your "poor" yield, just tell them you're working on a winner.

js

Date: Thu, 12 Nov 92 14:42:18 EST
From: mm@workgroup.com (Mike Mahler)
Subject: What would you call this ale?

Last night I stopped at the homebrew store to get some supplies along with the John Bull kit I mentioned before. I was going to do a recipe that so far has been my best, in my opinion, an Amber Oktoberfest.

The recipe calls for:

6.6lbs Bierkeller Amber malt
4oz. toasted pale malt
3oz. roasted barley
2oz. crystal malt
Hallertau
Tetnanger
Yeast from Bierkeller kit.

Thing is, I was working from memory at the store and wound up with Norther Brewer pellets (1oz), Hallertauer Leaf plugs and no pale malt to toast.

So I checked Papazzian's chart and saw that I had ingredients that were closest to an Alt so I used what I had:

6.6 lbs Amber (Irek's Bavarian instead of Bierkeller that was called for in the recipe)
1/2 lb crystal malt
1/3 lb chocolate malt
2 oz. Hallertau (2.9% alpha)
1 oz. Northern brewer (6.0% pellets)
Whitebread Ale Yeast

What would this beer be called? If it's any good, I'll let ya know...

End of HOMEBREW Digest #1012, 11/13/92

Date: Thu, 12 Nov 92 17:35:51 CST
From: whg@tellabs.com
Subject: Demise of Whitbred????

Can someone comment on the alledged demise of Whitbred ale yeast? I continually here about how it is no longer available yet still buy it everytime I stop into Chicago Indoor Garden Supply. When I ask the owner about it he looks at me like I've taken his advise to "brew your own and grow your own" a little too much to heart. According to him Whitbred has changed form a 14g to a 12g package but is still producing away. What's the story here?

Walter

Walter Gude || whg@tellabs.com

Date: Fri, 13 Nov 92 09:16:46 EST

From: card@apollo.hp.com

Subject: traquair left overs

re: high gravity beers

When doing a high gravity beer like traquair, one can continue to sparge for a second, lower gravity, beer. But 2 boils in a day is a definite detriment. How about simply storing the sparge'd wort in a carboy to boil another day. It would be subject to infection but after all, you will eventually boil it.

re: mashing specialty grains

notice some do NOT mash these, but steep separately in the water being heated for mash-out temperature elevation. Are there negative implications to mashing chocolate/roasted, etc.

/Mal Card

Date: Fri, 13 Nov 1992 10:47:34 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: Sierra Nevada = Narragansett?

Someone mentioned "Sierra Nevada/Narragansett" yeast. Is the yeast that Sierra Nevada uses now originally from the Narragansett brewery in Rhode Island? Hard to believe, since Narragansett's are often referred to as Nasty-gansetts, with good reason. Although I did once have a few 'Gansetts at a bar in RI, near the brewery, and they tasted surprisingly good, a lot like Bass ale.

Russ

Date: Fri, 13 Nov 92 10:02:04 CST
From: tony@spss.com (Tony Babinec)
Subject: worthington's white shield

Some English colleagues of mine recently sent me a bottle of Worthington's White Shield, a bottle-conditioned ale being relaunched by Bass. Note that this is a 4-star beer in Jackson's Pocket Guide.

The beer comes with pouring instructions attached to the neck of the bottle. I thought HBD readers would be interested. Here they are:

Storage.

The ideal storage temperature is 60F or a little over. To this end storage in a cool cupboard will suffice. The bottle should be allowed to stand for at least 24 hours to allow the sediment to settle and the beer to condition before serving.

Step By Step Pouring Instructions.

1. Select a clean glass (ideally a 12 oz Worthington glass).
2. Hold the bottle firmly and remove the crown cork using a hand opener.
3. Raise both the glass and the bottle to eye level and preferably to a light source--you have to watch for the sediment.
4. Keeping the bottle off the rim of the glass, gently pour the beer along the glass very slowly. Remember that once you start to pour, you cannot stop!
5. Gradually straighten the glass as it fills--avoiding any violent movement of the bottle which may disturb the sediment.
6. As the bottle is gently tipped, watch that the sediment is trapped in the shoulder of the bottle. Ideally you should leave a tablespoon of beer in the bottle with the sediment.
7. This should leave you with a clear, sparkling, delicious glass of Worthington's White Shield.

On The Other Hand...

There are two other schools of thought to the pouring of a White Shield. One is practised by the White Shield brewers. That is to pour it in the approved manner leaving the sediment in the bottle--Drink the beer and then knock back the sediment at the end. The other is to pour in the approved manner, but then tip the natural sediment in and watch the goodness start to sink to the bottom!

History.

Originally known as Worthington's India Pale Ale, Worthington's White Shield was first brewed in the early 19th Century. The name White Shield is taken from the Worthington's original trademark, a dagger in a white shield. White Shield is a unique real ale that matures in the bottle just as cask beer matures in the cask. The natural fermentation of the product, which continues in the bottle

after packaging, causes a small amount of yeast sediment to form in the bottom of the bottle. Herein lies the secret of White Shield because the continuing fermentation helps to develop the distinctive, smooth, nutty flavour of the ale. The sediment in the beer means that the bottles should not be shaken before opening so that the sediment sinks to the bottom, for this reason White Shield requires careful pouring--Knowing when to stop is the key.

Date: Fri, 13 Nov 1992 11:45:00 +0000
From: "Brett (R.B.) Buckingham" <brettb@bnr.ca>
Subject: Smithwicks

Smithwicks (pronounced smith icks, no w, and a 'leathery' kind of th sound) is indeed available in Canada, specifically Ottawa. Most of the pseudo-English type pubs have it on tap, and it is also available in the LCBO (liquor store) for about CDN\$7 / 4 (ouch). It is my favorite English (oh, OK, I know it's Irish) beer. The color is rather dark, kind of amber-brown, with a really impressive malt character. I can't really identify the type of hops used, but will keep on quaffing so I can try to identify them. My recent attempts at a clone were good, but not really close.

IMHO, the bottled version is better, as I suspect some bars water the draught beers down.

If anyone has an all-grain clone, I'd like to hear of it.

R. Brett Buckingham HPSOS development group Any opinions expressed
brettb@bnr.caBell-Northern Research Ltd. are my own.
(613)763-7273P.O. Box 3511, Station "C"
Ottawa, Ontario K1Y 4H7

Date: Fri, 13 Nov 92 12:42 CST
From: korz@iepubj.att.com
Subject: Re: Wyeast purity

James writes:

>About yeast: I've been brewing with Edme for a couple of years now with
>no infections. So of course, the first time I try Wyeast, I get little
>white rings in all my bottles. Bleah. I'm going back to Edme; I
couldn't
>taste any difference before the rings appeared, either. I don't know
where
>this "switching to liquid yeast improved my beer 100%" business came
from
>but it sure didn't do much for me....

When you say "white rings" I assume you mean "ring around the collar" the
ring of stuff that forms on the inside of the neck of the bottle at the
level of the beer. This is always caused by an *aerobic* biota, my guess
would be either acetobacter, sherry flor or mold. There is absolutely
no question in my mind that liquid yeasts produce better tasting beers
than
dry yeasts -- if your sanitation is good. One source of problems that
many
who switch from dry to liquid yeast is that good sanitation is more
important when using Wyeast especially without a starter. 1. Dry yeast
is
super-oxygenated before drying and is READY TO GO as soon as it hits the
wort -- 2 hour lag times are not uncommon. 2. Dry yeasts have a tendency
to be quite voracious eaters. 3. Dry yeasts tend (in my experience) to
be
more attenuative (leave less sugars behind).

Okay. 1. Longer lag times mean that molds, bacteria and wild yeasts
have much more time to get into your fermenter and take hold. 2. Slower
ferments mean that your cultured yeast is less of a competitor. 3. Less
attenuative yeasts leave more sugars for bacteria, wild yeasts and molds
to eat.

Given this, you can see that switching to Wyeast can be a test of your
sanitation and how many airbourne nasties there are living in your house.
To get the full benefits of Wyeast you should use a starter and be very
cautious of your sanitation procedures.

I've used Wyeast exclusively (except for a test batch made with M&F yeast
that was so clovey it was undrinkable and, of course, my pseudo-lambiks)
for the last three brewing seasons and have never had an infection.
Year-old beers are still carbonated properly (albeit a bit oxidized).

If you need proof as to the quality of Wyeast, I suggest that you check
the dry/liquid yeast statistics of the AHA National Competition prize
winners.

Al.

Date: Fri, 13 Nov 92 14:55 EST
From: hjl@gummo.att.com
Subject: Pumps and other gadgets

There's been some conversation about brew pumps in the digest lately. IMHO the only type of pump which could be adequately sanitized is the peristaltic type wherein boluses (lumps) of the pumped liquid are captivated between pinched constrictions in a hose and are driven along by moving the constrictions in the desired direction of flow. This is a little like manually milking a cow. The ones I've seen (pumps, that is) accomplish this by means of a pair of rollers affixed to opposite ends of a bar which is attached at its center to a driven shaft. This assembly is axially mounted in a cylinder whose inside diameter is just large enough to accomodate the bar with its rollers and four thicknesses of the hose (two pinches). The hose is arrayed a little more than halfway around the inside of the cylinder and axially restrained to stay between the rollers and the cylinder wall. Rotation of the shaft pinches the hose, captures the liquid and moves it along. Nothing touches the liquid except the inside of the hose, which is easy to clean. If memory serves, the first application of this technique was to pump blood in heart-lung machines but it now has wide industrial application. The pumps are available in many sizes and aren't all that expensive.

Another sanitization subject...

Measuring specific gravity with a hydrometer to ascertain the completion of fermentation always exposes the beer to possible contamination. Sterilizing the sampling hose isn't a big problem but nicks and scratches can harbor the nasties. And then you have to throw away all that beer (or drink it). But then you have to top off the secondary to keep it full (you do use sterile water, don't you). An alternate is to use a refractometer. This is a gadget which determines the concentration of a sugar solution by measuring its refractive index. The attraction is that the required sample size is only one drop. The absolute accuracy is quite good for sugar solutions but not after alcohol has begun to form during fermentation. Day to day changes are readily observable and accurately indicate activity or lack thereof. I take samples with a sterilized glass rod (passed slowly through a gas flame) exposing the beer to air for only a few seconds. Downside? Best current price is \$200. It's also great for OG's though.

Hank Luer

Date: Fri, 13 Nov 92 15:21 CST
From: korz@iepubj.att.com
Subject: Stout recipe

I got a couple of requests for my stout recipe, based upon my claim that it was a "dead ringer for Guinness." Well, first off, I'd like to submit a disclaimer -- since this was three seasons ago, and my memory of that beer has faded quite a bit, I cannot guarantee that it will taste anything like the bottled version of Guinness Extra Stout -- I can guarantee it will be a tasty stout, though!

Here goes:

Al's Medium-dry Stout
5 gallons

6.6 lbs John Bull Unhopped Dark Malt Extract
0.5 lb Roasted Un-malted Barley
0.5 lb Black Patent Malt
1/3 oz Wines Inc. Burton Water Salts
3 oz Cluster Pellets (60 min boil)
6 gal Soft Tapwater in brewkettle
1 pkg Wyeast #1084 Irish Ale yeast
1/2 cup Corn Sugar for priming

OG/FG unknown

Brewer's specifics: I just strongly suggest using the blowoff method, because if you don't I feel this beer will be much too astringent.

Comments: There was a time that I thought this was a dead-ringer for Guinness, but that was a long time ago and I've switched to brewing sweet stouts since then.

Al.

Date: Fri, 13 Nov 92 17:29:12 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: molasses/whitbread/kegging

>New topic: I've been using Edme dried yeast ever since Whitbred quit
>making dried yeast a few months back. For my last few batches, I've
>been hydrating the yeast prior to pitching, but haven't tried making a
>starter. Perhaps it works "too well" without one: I'm looking for
>opinions.

Kent dropped whitbread ale yeast; whitbread is now distributed
by Crosby & Baker. I should already be available in the new packaging.
the good news is 1) its available, and 2) it still comes in a foil
pouch. the bad news is: they're reduced the size of each packet from
14 gr. to 10 or 12 gr.

- - - - -

>I just thought that Papazian says to be careful with using too much
molasses.
>Comments or experiences?

beware of sulfured molasses.

- - - - -

>I have some soda kegs that I'm trying to get cleaned up so I can use
>them, and I ran into a problem last night. I was trying to get the
fittings
>off of the keg and was unable to. I thought that these things came
apart
>so that you could remove the stem, but after cranking down on it pretty
hard
>I still couldn't get it to budge. These things do come apart don't
they? Do
>you turn them counter-clockwise to loosen? Should I use something like
>WD-40 or Liquid Wrench on these things to help break them loose?

They've got thread sealant on them - it takes a lot to break them loose,
but once you do, they will screw off easily. WD-40 and what-not won't
help - it won't penetrate the sealant. Someone out there is HBD-land
took a socket and put a few slices in it where the pins go (for pin-lock
kegs) and said that worked fine.

>I guess the larger question is whether I need to do this at all, or will
>running some sanitizing solution through be ok?

sanitizing solution works fine - boiling water is fine too.
(and you don't need to rinse if you're bleach-paranoid)

bb

- - - - -

Date: 12 Nov 92 06:02:57 EST
From: Jack Thompson <76520.3531@compuserve.com>
Subject: Re:corn sugar

Martin Noble asks about corn derivatives. First off, corn starch is not corn flour; lack the protein, etc. that comes from flour. Good starch (i.e. not the chemically derived stuff) can be manufactured at home by adding an excess of water to flour; when it begins to ferment, pour off the water and add fresh. When it stops fermenting, what is left at the bottom of the bucket/barrel/container is starch. Of course, if you leave starch in water long enough, it will go off.

Corn sugar is dry, granular stuff; corn syrup is corn sugar with water added, more or less.
Jack C. Thompson >76520.3531@compuserve.com<

Date: Fri, 13 Nov 1992 14:00:13 -0500
From: Jim Standen <626021@ucdasvml.admin.ucalgary.ca>
Subject: *** Signoff ***

FROM: Jim Standen
Manager, General Applications
Administrative Systems, University of Calgary

Could you please sign me off this list server. all other attempts
have
failed.

Date: Sun, 15 Nov 92 20:48:01 PST
From: danforth@wattsbar.llnl.gov (Bill A. Danforth)
Subject: First batch - boil/water questions

Hello all,

I am getting ready to brew my first batch, and I would like some clarification on boiling, and I have a question on water. First, I have a 5 1/4 Gallon pot that I will be using for my boiling. I have read that all I need to boil is 1 1/2 or 3 gallons. Will I be alright just using three gallons in the boil?

And second, I have a water softener installed at my house. I also have an RO (Reverse Osmosis) unit installed in my kitchen. I was going to use the water from the RO unit for my beer. This is basically the same water you get at a water store. Can I use it, or do I have to boil it before using?
- Our water before getting the softener had a hardness of 23 (Extremely hard).

Thanks in advance,
Bill Danforth
danforth2@llnl.gov

End of HOMEBREW Digest #1013, 11/16/92

Date: Mon, 16 Nov 92 01:42:29 PST
From: Patrick Walters <97994779@WSUVM1.CSC.WSU.EDU>
Subject: Light Ale - Canned Wort

Due to my limited facilities, I am unable to brew entirely from scratch. I am in a semi contest with 2 other friends, and I would like to make a light ale, preferably with a golden color. Or, a light draft. I will be using a canned wort and I would appreciate reccomendations on brands, and possible locations in Seattle, WA.

Merci en avance
Patrick at Washington State University
Go Cougs!!

Date: Mon, 16 Nov 92 07:30:13 -0700
From: f_rushingrg@ccvax.sfasu.edu (Ron Rushing)
Subject: ? Fischer d'Alsace ?

Greetings From Nacogdoches--

I recently had a brew that I really enjoyed, and thought I'd ask you folks about it. There are several of us here that have taken up the brewing hobby and we'd like to know more about how to brew a similar beverage--

The beverage is a Fischer d'Alsace. It is a light brew, with a slightly sweet malt? flavor.

Any info, comments, or recipies would be appreciated--

--- Ron Rushing- Supervisor ---
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Date: Mon, 16 Nov 92 9:10:12 CST
From: cush@msc.edu
Subject: lagers without lagering?

With cooler weather here, I would like to open a thread about producing lagers.

You see, I have a cold-cellar, but not a refridgerator dedicated for lagering.

Originally, I thought I could use the cold-cellar for lagering, but it only gets down to 40-50 (cannot controll the temp!). I can therefore do a cold ferment, but am not really able to do a *real* lager step at 33-35F.

The question is this: I want to produce a bock. Can I use, for example, Wyeast Chico ale yeast, fermented at 55F or so, then age at 45-50F in the cold cellar? Chico ale supposedly ferments *clean*, and will work down to about 50F. Alternatively, could I use a true lager stain, and just do a cold ferment at about 50F, and age (sort of 'lager') at 40-45F? I know this is not low enough for a true lagering step, but would time at that temperature still produce some significant reduction of diacityle (sp?) ??

What methods have people used to approximate a lager without being able to do a true lager step?

On another vein, Miller notes that most commercial breweries lager in the secondary, with the beer under pressure. He questions the wisdom of homebrewers lagering in a 'secondary' carbouy: the reasoning being that bottle conditioning results in the yeast doing their thing, and producing 'unclean' flavors along the way. He recommends doing a primary, a relatively short secondary, then bottling, and doing the lagering in the bottle. As he says, the bottles become an approximation to the pressurized secondary fermentors the big guys use. The drawback to this approach is that perhaps too much sediment accumulates in the bottles, perhaps leading to an autolysis problem. But he claims that he has had little trouble with this

Again, what are the options here. (I also do not have a keggung system. ..)

--
> Cush Hamlen | cush@msc.edu
> Minnesota Supercomputer Center, Inc. | 612/626-0263
> 1200 Washington Ave. So. | FAX:612/624-6550
> Minneapolis, MN 55415 |

Date: Mon, 16 Nov 1992 10:42 EST
From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>
Subject: Other brewing info sources

Hello,

I am interested in getting more information about brewing. Are there any other sources of electronic information besides the HBD?

I am not just asking about beer, but every thing that can be brewed.
[Beer,
mead, cider, etc]

If the reply is good I will create a comprehensive list for distribution.

Thanks to all who reply.

Carlo Fusco G1400023@nickel.laurentian.ca

Date: Mon, 16 Nov 92 11:07:14 CST
From: gjfix@utam.uta.edu (George J Fix)
Subject: SN= Narragansett?; Whitbread

I believe the production yeast at SN is the same as the Siebel strain BRY-96. This strain was brought into the US from the UK by the Ballantine family, and was used to brew their XXX and IPA. In their primes these were very much the real thing; e.g., the XXX had a SG around 1.053 (13P), a IBU in the mid 30s, and was dry hopped to boot. I do not know what happened after Falstaff obtained these brands. Both the IPA and XXX were brewed at Nargansett, but whether this was with the original formulations or not is in question. The current versions are bottom fermented, and pale in comparison with the originals (at least on paper vis-a-vis SG, IBU, et al.)

The Biologist at Ballantine who was responsible for maintaining their ale yeast was a person by the name of George Leaver. I meet him in the 1980s when he was working at Pittsburgh Brewing. He retired and moved to Portland, and shortly after that I moved to Texas. I lost contact with him after that. Jeff Frane and the AHA are trying to track him down, for he would make an excellent conference speaker. The "Eastern ales", and most notably the Ballantine ales, had a glorious history and it would be great to have this documented by someone with firsthand experience. If anyone ever runs into George Leaver tell him to contact me, Jeff, or the AHA.

Until last Jan. the heat dried Whitbread yeast was distributed by Siebels. It was produced in a Canadian plant, and Siebels acted only as a distributor. Unfortunately, the Canadian firm developed a serious wild yeast infection, and Siebels promptly dropped the line. The producer is still having QC problems, and this is resulting in highly erratic batch quality. I am currently negotiating with Cosby and Baker to establish a testing program whereby the heat dried Whitbread yeast would be accepted or rejected by C+B based on microbiological analysis of statistically significant samples from each batch sent to them. You should be hearing more about this in the near future.

George Fix

Date: Mon, 16 Nov 92 10:43:05 MST
From: stevel@chs.com (7226 Lacroix)
Subject: Boston Brewing Ripoff

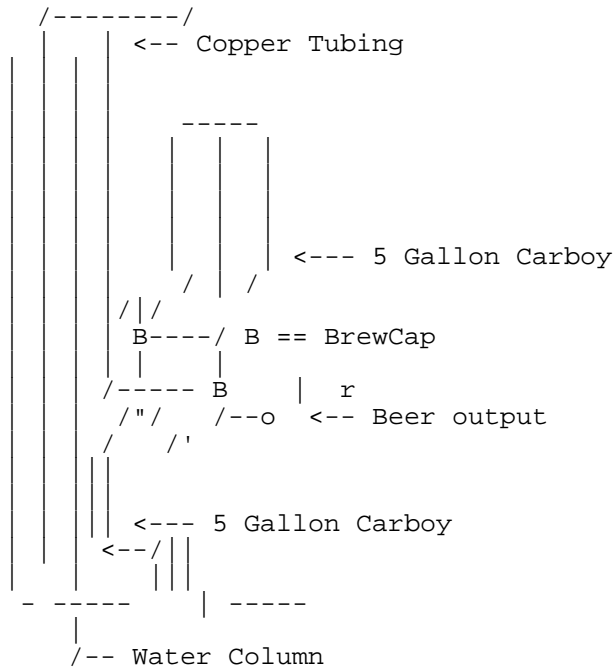
So with all the conversation on the net a while back about the use of Boston in naming beer and how BBC had decided to sue a few of the less well heeled breweries in the area for DARING to try to trick the helpless public....I decided I couldn't pass up this opportunity to take a swipe at BBC.... Over the weekend I bought a bottle of "Cranberry Lambic" at my favorite beer store. In very fine print on the label it stated that it was "wheat beer flavored with cranberries". Talking about tricking the helpless public! This beer was nothing like a lambic (lambik, lambique, lambeek. .)! And as for the cranberries...well they may have thrown a few into the primary but I'll bet it was as few as necessary to comply with FDA labeling

laws! So the next time somebody sides with "poor little ol' BBC" Remember this little note...and the bucks they're making selling "Cranberry Lambic" Hell, this might put them in the same league with "pure Rocky Mtn. Spring Water" and "King of Beers" and "It's the rice...it's the barley"! And just to keep the BBC lawyers off my door step....this opinion is my own, based on my experience and does not represent...blah...blah...blah!

Date: Mon, 16 Nov 92 18:19:22 GMT
From: Conn Copas <C.V.Copas@lut.ac.uk>
Subject: Re : real ale from a carboy

Pat writes :

- - - - -
- -- If this is not an original idea, has anybody tried it? ...not tried
it
for what reason? ...tried it and had problems?



- - - - -
Well, I'm no physicist, but here goes. (Taking a breath). Your system
doesn't
appear closed to me, and therefore won't pressurise. Ie, CO2 will
dissolve in
the water column, and eventually will reach equilibrium with the
atmosphere.

- - -
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- - - - -

Date: Mon, 16 Nov 92 10:45:45 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Refractometer Conversions
Full-Name: "John Cotterill"

I have a refractometer for measuring sugar concentration in my beers. The unit reads in % Brix. Does anyone know where I can find a table that converts % Brix to points of specific gravity?? Currently I use the table that is inside my hydrometer. But that table is hard to read, and I would like a bit more accuracy.

Thanks,
JC
johnc@hprpcd.rose.hp

Date: Mon, 16 Nov 92 13:37 CST
From: fjdobner@ihlpb.att.com
Subject: Whitbread Yeast Availability

Walter asked yesterday:

> Can someone comment on the alledged demise of Whitbred ale yeast? I
>continually here about how it is no longer available yet still buy it
>everytime I stop into Chicago Indoor Garden Supply. When I ask the
owner
>about it he looks at me like I've taken his advise to "brew your own and
>grow your own" a little too much to heart. According to him Whitbred
has
>changed form a 14g to a 12g package but is still producing away. What's
>the story here?

>Walter

My understanding from Crosby & Baker is that Whitbread will be back with
their dry ale yeast in wholesalers hands at the end of November. The
lager
version should also be available by the end of this year. This should be
good news for those folks taken to brewing with dry lager yeast.
Whitbread
has had technical difficulties in producing the lager yeast. I understand
that the dehydration was more than the yeast could stand.

Frank Dobner

Date: 16 Nov 92 12:30:20 U
From: "Rad Equipment" <rad_equipment@radmac1>
Subject: Watered Beers

Subject: Watered Beers Time: 7:35 AM Date: 11/16/92
R. Brett Buckingham says:

>IMHO, the bottled version is better, as I suspect some bars
>water the draught beers down.

I'm just curious as to why you suspect this and how you believe it is
accomplished?

RW...

Russ Wigglesworth CI\$: 72300,61
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126
(H)
|__|/ San Francisco, CA 94143-0628

Date: 16 Nov 1992 15:43:57 -0500 (EST)
From: Sandy Cockerham <COCKERHAM_SANDRA_L@LILLY.COM>
Subject: Yeast for Weizenbock?

I am preparing to brew a weizenbock for an upcoming brewclub event. I am unsure as to whether I should use a lager yeast or wheat beer yeast. Can anyone enlighten me on the subject, or steer me to the correct book or article?
thanks :)

Sandy

From: COCKERHAM SANDRA L (MCVAX0::RX31852)
To: VMS MAIL ADDRESSEE (IN::"homebrew@hpfcmi.fc.hp.com")

Date: Mon, 16 Nov 92 15:49:05 -0500
From: pointon@m2c.org (Joel Pointon@staff)
Subject: "Cidre Bouche"

When visiting relatives in Normandy, I was treated daily to the local beverage made from the region's harvest of apples. Basically it is a light, dry, sparkling cider that is bottled in champagne bottles and is known locally as "Cidre Bouche". This drink is different from the beverage of our english cousins across the channel, sometimes call "scruffy".

I would be very interested in finding out if anyone has a homebrew version of this beverage. My experiments have so far resulted in brews very similar to the scruffy "scruffy".

P.S. Some of you may be familiar with the distilled product made from "Cidre Bouche" called Calvados. Very similar to an apple fragrant cognac.

Thanks/Merci

Date: Mon, 16 Nov 92 16:02 CST
From: "J Cusick" <ZLPAJIC%LUCCPUA.bitnet@UICVM.UIC.EDU>
Subject: info on beer in the news

Hello All brewers,
I am in a college bind. I have not yet started the research on the paper due next tuesday on an ancient artifact. I am planning to write on an egyptian brewing vessel and i need to discuss its function and purpose in society. the timely news from iran will help but i have found little else in the way of sources. can anyone out there recommend any sources?

I noticed mention recently of a beer brewed from an ancient recipe by sierra nevada. is this available in chicago area? i thought that by including one of these with my written presentation i could add some flavor to my research. I was not able to find the digest that included mention of this beer so i do not even know its name. Any help will be greatly appreciated. If i complete this semester (and degree) i can get back to brewing
jcusick@orion.it.luc.edu or zlpajic@luccpua.it.luc.edu

Date: Mon, 16 Nov 92 13:20:44 EST
From: James P. Buchman <buchman@marva1.UNET.dec.com>
Subject: re: Demise of Whitbred?

The homebrew shop near my house in Baltimore, Maryland, also still stocks Whitbred ale yeast; only the package is slightly different. The rumors that Whitbred is no longer selling their yeast to homebrewers tempts me to buy massive quantities of it, but there seems to be no sign of its going away. Does anyone know whether Whitbred intends to continue selling their ale yeast?

Thanks,
Jim Buchman

Date: 17 Nov 92 00:52:09 GMT
From: SynCAcct@slims.attmail.com
Subject: Harringtons or Klages?

In my recent quests to get a cheap pound of 2 row, I came upon a source that retails directly from Canada Malt. I can get the malt for about \$.60 (Canadian\$) per pound and it comes in 100 pound sacks. I checked out the bag at the suppliers and noticed it didn't say what variety of barley it was. I had the fellow look into this at the malters and he reports that it's Harringtons. I asked if they had Klages, since since many recipes call for Klages. He said that Klages is not grown anymore, only Harringtons 2 row. This is because the variety becomes less disease resistant with successive plantings and therefore the farmers swap batches every 10 years.

Now I was skeptical to hear that farmers sprayed Ammonia on their soil, but since found out this is true, it's some sort of nitrogen thing. I therefore beleive any farming lore told to me.

Many brewers supply outlets in Canada and the U.S. sell Klages. Is this a misnomer or is it Klages, and if it is how old is it? Is this a Canadian thing, is it bunk, is there difference between Canadian and US Harringtons or Klages and is there a difference between Harringtons and Klages malt. Sorry for the huge question, but maybe a pseudo-agriculture brewing person would be able to let me know.

Internet: gande@slims.attmail.com
Glenn Anderson - Manager, Telecommunications Facilities
SunLife Of Canada 416-496-4505

Date: Mon, 16 Nov 92 22:47 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Aging Beer

To: Homebrew Digest
Fm: Jack Schmidling

The following is excerpted from THE NEW BREWER, May/Jun 1992. The article is by Fred Scheer, Frankenmuth Brewery.

.....

"In my research of draft beer, I found that one of the biggest problems is the age of the beer. As with bottled beer, draft beer does not improve with age!"

"Draft beer is at the peak of freshness and taste the day it is put into the keg. Ideally, a brewer would be able to fill his kegs in the morning and get them back empty at night. But because this is not the case, the beer loses quality each day after it is kegged."

.....

This view seems at odds with the conventional wisdom of homebrewers and I see two possibilities:

1. His "research" is seriously flawed.
2. People who claim that their beer improves with age are simply confused by the fact that the defects in their beer sometimes mellow out or become less obvious with time.

js

End of HOMEBREW Digest #1014, 11/17/92

Date: Tue, 17 Nov 92 7:28 EST
From: Gerald_Wirtz@vos.stratus.com
Subject: Aging Beer Temperature

I have a question as to what temperature you should age beer (Ales) in bottles. I'm storing the beer in my basement with temperatures between 45 and 55 degrees. Is this OK? or should I keep them warmer?

What effects do lower temperatures have on aging?

Same questions for fermentation stages. If I let the temperature drop below 60 at night is this a bad thing?

So far all seems to be going well but with Winter approaching I was just wondering.

Thanks - Gerald Wirtz - Stratus Computer

Date: Tue, 17 Nov 92 08:28:16 -0700
From: John Adams <j_adams@hpfcjca.sde.hp.com>
Subject: info on beer in the news

You may be thinking of The Anchor Brewing company. They have brewed two batches of Sumerian beer which was taken from a 4000 year old transcription. Neither batch was made available commercially although I was able to try their second batch.

John Adams

Date: Tue, 17 Nov 92 10:31:19 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: How long does steam beer take?

I'm planning to brew a steam beer soon, using Wyeast California, brewing in the low 60s and having an SG in the high 1040s. I'd appreciate any estimates on how long I can expect it to take to ferment to completion.

Thanks

Rob (bradley@adx.adelphi.edu)

Date: Tue, 17 Nov 92 07:58:47 -0800
From: sherwood@mv.us.adobe.com (Geoffrey Sherwood)
Subject: aging beer

Jack says (about the study which claimed draft beer doesn't improve with age)
that either:

- > 1. His "research" is seriously flawed.
- > 2. People who claim that their beer improves with age are
> simply confused by the fact that the defects in their
> beer sometimes mellow out or become less obvious with time.

I can see a third possibility -- we are comparing apples to oranges. Most commercial beer is filtered to remove the yeast. Perhaps the residual yeast is what contributes to the maturing process. As every homebrewer knows, beer develops tremendously in the bottle from the end of the first week (its probably not carbonated prior to that, so its not in the running) to its fourth or fifth week. The taste difference is so dramatic it could not be missed. Therefore I bet it wasn't checked. Draft home-brewed beer also improves with age, though much more slowly than bottled beer (never have figured out precisely why, though I understand the same thing happens with wine -- splits mature years earlier than full bottles from the same barrel -- and we are dealing with a much larger ratio here).

And even a fourth possibility -- and this one is pure speculation -- heartier, more strongly flavored beers benefit most from aging, though eventually they do go downhill. A major part of this seems to be the degradation of hop flavor (I had a two-year old bottle of 'bitter' I made that was anything but -- and it was **very** bitter when I made it). Perhaps the beer he checked is so lacking in character that there is nothing for aging to bring out.

Just some random thoughts,
Geoff Sherwood

Date: Tue, 17 Nov 92 10:07:06 CST
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)
Subject: What's brewing in West VA.?

I asked this on the Brewe... er, that "other" homebrewing forum, and got exactly no response. My brother's job is relocating him from Tallahassee FL. to the Charleston West Virginia area at the end of this month. What is the beer/brewing climate there? Any micros, brewpubs, or places with decent selections of good beer? I gotta know this so that I can properly prioritize a visit after he moves. Thanks for any info, posted or emailed!

- - -

Guy McConnell guy@mspe5.b11.ingr.com or ...uunet!ingr!b11!mspe5!guy
"And the beer I had for breakfast wasn't bad, so I had one for dessert"

Date: Tue, 17 Nov 92 11:10:00 EST
From: taylor@e5sb.osdhw.syr.ge.com (taylor)
Subject: beer vs ale/stout recipes.

Hi everybody.... Can anybody help us out, We've been having an argument about the difference between beer and ale.. how its made, taste etc.. Is there anyone out there that can show some light on this question. We are not expert brewers so if this is a stupid question I'm sorry about that, but how are you going to find out right.... We have some that can't tell the difference between the two in taste or anything else...please help..

Second, I'd like to make a extract sweet stout for X-MAS. Does anybody have any good recipes, I would appreciate it.....
Thanks for your ears and eyes to read this. Todd.....

Date: Tue, 17 Nov 92 08:47:37 PST
From: Greg.Winters@EBay.Sun.COM (Greg Winters)
Subject: RE: lagers without lagering?

In response to the question about making a bock/lagering in a cold cellar,
I offer the following humble opinions -

1. If you are in the 45 - 50F range that should be fine for producing a bock using a true lager yeast (might I suggest Wyeast Bavarian -;). I don't think I would try with the 1056 ale yeast, at least not for a true bock, although it may make an interesting beer. You also probably don't want the temp to fluctuate more than a few degrees daily.

2. Attached is an excerpt from a yeast summary for the Bavarian strain -
2206. Bavarian Yeast Strain used by many German breweries. Rich flavor, full bodied, malty and clean. Medium flocculation, apparent attenuation 73-77%. Optimum fermentation temperature: 48 deg. F (9 deg. C).

As you can see the recommended fermentation temp is 48F, which should be just right for you. I have a fridge and just made one at this temp and so far the results are wonderful (still bottle conditioning).

Personally I don't think you need to go down to the 32-25F range to produce a good lager. I have produced several and never went down quite this far. The bottle conditioning also takes much longer. Mine take 5-6 weeks at about 42F.

3. Regarding diacytle production - there has been some discussion regarding this recently. I believe the end result was to raise the temp towards the end of the secondary to about 60F for a day or so then take back down. I'm sure someone will correct me if this is in error. I have tried this twice, but am unsure of the difference it made.

So, give it a try!

Greg

Date: Tue, 17 Nov 1992 10:30:18 -0500
From: Nick Zentena <zen%hophead@canrem.com>
Subject: Re: Beer aging multiple choice (C)

On the topic of beer improving with age. I'd go with
"C"

Where C is: The beer going into the keg is already
aged[Either lagered or what ever]. Since many bottle
before aging the beer can improve with age upto a
point. This is of course a rather obvious point.

I assume what the quoted source was trying to say
is that finished beer is at it's best when it's
finished aging. He was also talking about HIS beer.
I doubt his research is relevant to high gravity
ales that are intended to be put up for several
years after bottling.

Of course beer is at it's best coming out of a hand
pumped wooden cask. But thats my research-)

Nick

I drink Beer I don't collect cute bottles!
zen%hophead@canrem.com

Date: Tue, 17 Nov 92 12:03 CST
From: korz@iepubj.att.com
Subject: Re: aging beer

Jack writes:

> The following is excerpted from THE NEW BREWER, May/June 1992. The
article is
> by Fred Scheer, Frankenmuth Brewery.
>
>
>
> "In my research of draft beer, I found that one of the biggest problems
is
> the age of the beer. As with bottled beer, draft beer does not improve
with
> age!"
>
> "Draft beer is at the peak of freshness and taste the day it is put
into the
> keg. Ideally, a brewer would be able to fill his kegs in the morning
and get
> them back empty at night. But because this is not the case, the beer
loses
> quality each day after it is kegged."
>
>
> This view seems at odds with the conventional wisdom of homebrewers and
I see
> two possibilities:
>
> 1. His "research" is seriously flawed.
>
> 2. People who claim that their beer improves with age are
> simply confused by the fact that the defects in their
> beer sometimes mellow out or become less obvious with time.
>
> js

Perhaps all that is "wrong" is that Mr. Scheer is talking about a very
narrow
part of the continuum that is beer. Filtered beer is DEAD. It will not
change much with time other than to become more and more oxidized (the
extent
of which is dependent on how well it was handled during production).

Some styles of beer indeed are meant to be consumed almost immediately -
-
Bitter is a classic example -- however, it should be consumed only after
it
has conditioned not (as Mr. Scheer contends) the day it is kegged. In
England,
a pub is only as good as its Cellarmaster, who skillfully alternates
between
soft and hard splines (porous and non-porous "plugs" that either let CO2
escape or not) until the beer is properly conditioned. Once conditioned,
yes, they would prefer to have it consumed all in one day.

Other beers are meant to be aged. For example, lagers need to be, well.
..

lagered! Perhaps George Fix could comment on the exact chemical reactions that take place during lagering, but its net effect is to make the beer more stable so it could be stored and consumed during the summer when brewing before re Fridgeration made summer brewing impossible. Another beer that improves with age is the strong ale. Lambiks are often aged three or more years before serving -- the 200 or so chemical reactions that take place in a modern lager or ale are NOTHING compared to the number of reactions taking place in a gueuze or kriek!

Our beer is undoubtedly ALIVE. It will change in character as time marches on in different ways, some positive, some negative. Jack-- your second point is in part true -- tannins, to various extents, are extracted during sparging and steeping (in the case of specialty grains used in extract/specialty beers). They impart an astringent flavor to the beer which does indeed mellow over time. Tannins and their mellowing are why red wine improves with age. One negative aspect is the oxidation I mentioned earlier (in Chimay Grand Reserve it is welcomed actually, but that's another story).

Bottom line -- I feel that Mr. Scheer is being a bit narrow-minded concerning beers and although the Frankenmuth beers are better than virtually all of the industrial beers I've tasted, Frankenmuth Brewery tends to be a bit narrow-minded when it comes to brewing also (e.g. their Bock is nothing more than an American Dark Lager).

Al.

Date: Tue, 17 Nov 92 12:18:02 EST
From: chuck@synchro.com (Chuck Cox)
Subject: AcoustiMash Debut

You may recall my descriptions of the AcoustiMash. It is an industrial coffee-maker that I bought from Bose for \$1, then converted to a semi-automatic half-barrel mash tun.

I had an opportunity to brew the first batch about a month ago. I brewed a stout because the roasted flavor can conceal a number of sins. I brewed only 10 gallons just to be cautious.

Basically, the system worked as expected, with no nasty surprises. I can't tell much about the efficiency, because I used way too much mash water, and had to reduce the sparge (misread my own calibration marks, and overrode the automatic timer). Instead of 10 gallons of 1050 wort, I ended up with about 12 gallons of 1040. The system should easily handle half-barrel batches. It was no problem to operate the system solo, but a brewing partner/assistant would make things go smoother and faster.

The grain mill handled 19 lbs of grain in less than 5 minutes. The output was indistinguishable from hand-ground Corona crush. The automatic mash-in and sparge timers worked great, and the flow rate out of the showerhead was just right. The coffee spigots are very controllable, it was easy to maintain the sparge flow. Stirring a large batch could get troublesome, I need a stronger spoon or some automatic stirrers. The custom-made false bottoms worked great. Because of the shape of the urn bottoms, only 1/2 inch of offset is required. Some solids did clog one of the valves, but it cleared by jogging the handle. The burner brought the wort to a boil in about 15 minutes, and the welded-on support arms were very stable. I miss being able to watch the fermentation, but I'll get over it.

Here's a quick overview of the new system:

Grain mill:
motorized Corona with large hoppers

Hot water/mash/lauter tun:
double urn 16 gal automatic coffee maker with 12 gal water jacket
pair of stainless steel mesh false-bottoms

Brew kettle:
keg with a large hole cut in top, and matching stainless steel lid
35000 btu Cajun Cooker propane burner with extension arms

Fermenters:
kegs with cores removed

Coming improvements:
transfer/recirculation pump
rolling platforms for fermenters
more precise thermostat

- - -

Chuck Cox <chuck@synchro.com>
Don't blame me, I voted Libertarian.

Date: Tue, 17 Nov 1992 11:05:42 -0800 (PST)
From: Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com>
Subject: Re: Aging Beer

Jack Schmidling writes ...

> 2. People who claim that their beer improves with age are
> simply confused by the fact that the defects in their
> beer sometimes mellow out or become less obvious with time.

Well, 2 brews back my freshly bottled version was overpoweringly caramel
in
taste, due, I'm told, to the particular malt extract I used. Now, almost
3
weeks later it's amazingly more mellow. If the original was a "defect",
so
be it, but as far as I'm concerned the beer has improved with age.

Peter

Date: Tue, 17 Nov 92 11:02:39 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: info on beer in the news

The beer was `Ninkasi',
the brewery was `Anchor',
the year was 1990.
The beer's all gone.

There are articles in:

Archaeology July/August 1991

The Philadelphia Inquirer March 1, 1990

Discover January 1991

Carl

WISL,BM.

Date: Tue, 17 Nov 92 11:33:56 EST
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re freshness of beer

wrt the quote from Fred Scheer about beer being best the day it's kegged,
js responds

> This view seems at odds with the conventional wisdom of homebrewers and
I see
> two possibilities:
>
> 1. His "research" is seriously flawed.
>
> 2. People who claim that their beer improves with age are
> simply confused by the fact that the defects in their
> beer sometimes mellow out or become less obvious with time.

There are several other possibilities:

- * Scheer is exaggerating the smallness of the window of prime taste.
- * Homebrewers bottle their beer well before the peak time described by Scheer, and can taste the improvements as it reaches that peak.
- * Homebrewers store their beer more carefully than most warehouses/
dealers/
shippers/retailers, allowing it to keep for a longer period of time.
- * Scheer's work applies to weak commercial beers and not to the heartier
styles favored by many homebrewers (consider the difference between a
light
white that is drinkable a few months after bottling and dead in two
years,
and a noble red that takes up to a decade to begin to mature and may be
good for fifty years).

Note that another advocate of up-to-the-minute freshness is Jim Koch
(who has been lambasted here as a marketer who happens to contract
beermaking, rather than a brewer as he describes himself); he's gone so
far
as to claim that at a brewers' conference in Seattle everybody /chose/ to
drink Olympia (which I think falls somewhere between Coors and Bud)
because
it was so fresh.

Date: Tue, 17 Nov 1992 14:04:29 EST

From: connell@vax.cord.edu

Subject: Grainmill

Does anyone have any experience using a KitchenAid mixer with a grain mill attachment to crush malt? I'm not sure it would be appropriate since the manufacturer's literature says that one should only grain 10 cups of grain into flour at a time. Perhaps the load on the machine for a coarse grind is so much lighter that the much larger volumes needed for all-grain brewing would be possible. Is its coarsest setting coarse enough for brewing purposes?

Date: Tue, 17 Nov 92 12:05:07 PST
From: "Doug Olson, ISVG West, Mtn View" <olson@sx4gto.ENET.dec.com>
Subject: quality and freshness

>
> This view seems at odds with the conventional wisdom of homebrewers and
I see
> two possibilities:
>
> 1. His "research" is seriously flawed.
>
> 2. People who claim that their beer improves with age are
> simply confused by the fact that the defects in their
> beer sometimes mellow out or become less obvious with time.

Perhaps, instead, the various components of beer are not universally
affected by aging. Some flavor components will improve (nuances due
to spices in a holiday beer, for example) while others will decay.
A beer will thus appear to improve over time only if it has substantial
components of the former nature.

That said, I prefer my beers fresher than not.

DougO

Date: Tue, 17 Nov 92 12:40:00 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: mashing specialty grains from Micah Millspaw

> re: mashing specialty grains

> notice some do NOT mash these, but steep separately in the water being
> heated for mash-out temperature elevation. Are there negative
implications
> to mashing chocolate/roasted, etc.

I believe that there are some possible unfavourable side effects to mashing chocolate malt and darker caramel malts. When mashing the specialty grains along with the normal part (pale grains) I've noticed a tendency for the finished beer to have metallic notes. When the chocolate malt is added only in the mash out, the metallic notes are not present. Nor does my water contain significant traces of iron. It is however possible that the extraction of metallic flavours from the darker malts is related to my high calcium hardness water. But what ever the cause, the mash out only use of the darker specialty malts is a cure. I've had no problem with roasted barley in the mash itself, but have on occasion put it in the mash out in order to get a more subtle effect from the roast.

micah
11/16/92

Date: Tue, 17 Nov 92 21:15 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: Candi sugar availability

I recently brought back 14 lbs. of light and dark candy sugar from Belgium, and took a box of the dark stuff into my local specialty store to see if more was available. Both the proprietor and I have noticed a distinct resemblance to rock candy, and reference to Rajotte's Belgian Ale appears to indicate that they are made by an identical process. This entails dangling cords into a vat of slowly cooling sugar solution, which encourages the sugar to crystalise around the string.

As far as we can tell these two products are the same thing, though the Belgian variety comes in substantially larger chunks. Rock candy is available in light and dark, as well as in flavored varieties, and can be purchased by the pound. The only drawback is that since its a confection rather than an industrial brewing ingredient it still has the string. Presumably this would have to be fished out of the brew kettle once the sugar has been dissolved, but might offer the advantage of letting you dangle the sugar in suspension while it melts. (Belgian candi sugar is about the size and consistency of small gravel, and makes a hell of a racket as I stir it around the bottom of my pot.)

Of course, leaving the string in would give a new definition to "ropiness".

Those interested can inquire at their local specialty stores. If you're without one, you can contact:

Al Lann
King Street Gourmet Cellar
210 King Street
Alexandria, VA 22314
(703) 683-5439

Al says the stuff would cost about \$3.00/lb, and that he'd be willing to ship. Standard disclaimers apply--I derive no benefit from any sales he might make, and have no financial or other interest.

Date: Tue, 17 Nov 92 13:46:40 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Boiling Tun from Keg?
Full-Name: "John Cotterill"

I would like to make a boiler out of keg used by the major brewries. From the outside, these kegs look like they are aluminum. Are they lined somehow on the inside or are they in fact solid stainless?? Are there any kegs to stay away from??

JC
johnc@hprpcd.rose.hp.com

Date: 17 Nov 1992 23:16:24 -0500 (EST)
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: weirdness in Leistad's book

Ok, I'm back. This question pertains to Rog Leistad's YEAST CULTURING FOR THE HOMEBREWER, G.W. Kent, 1983. I drag out the book, look at the table of contents, and notice Chapter Four, Variations. According to the Table of Contents, this chapter contains information on Priming or Kraeusening (pp. 26-27), Equipment (pp. 27-28), and Other Ways of Maintaining Cultures (pp. 28-29). I think, cool, maybe he talks about freezing, and flip to page 28. Equipment ends halfway down the page, but the remainder of page 28 is... BLANK.

So is page 29. Page 30 begins, Chapter Five, Insuring Success. Where's my info on Other Ways? Those others of you that have his book, take a look and tell me if yours is the same. Are you also missing the subsection, or did I get a defectoid?....

later,
- --frank

Date: 17 Nov 1992 23:15:39 -0500 (EST)
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: Culturing those yeasty boys

I'm a new yeast culturer, and just brewed my first batch with cultured yeast.

I have some specific questions, but I would also like to outline my procedures so that you all can comment on them, good or bad. Here's what I did:

First, I've been freezing yeast in glycerin, er, that blue stuff (glycerol? Dammit, Jim, I'm a social scientist, not a chemist). For my first experiment, I chose Wyeast Irish Ale. It has been frozen for 5 months. I thawed to just where I could get my inoculation loop (read very long needle) through the ice, scooped out a glob of yeast, and put it in a just boiled and cooled starter, and affixed an airlock. Question 1: Is this step necessary, or can I go straight from the freezer to the agar plate?

Well, I had too much starter--about 150 ml--but it seemed too hard to prepare a smaller amount. (Next time I'll either prepare small amounts and can them or I'll prepare it fresh and dump the excess.) Anyway, it took a long time to get any visible activity--about a week. Finally, I got something that looked like a real starter. I know that part of the problem is the small pitching amount compared to the size of the starter, but, Question 2: How much of the lag time is due to the fact that the yeast was frozen?

Well, after the starter got going, it looked, smelled, and tasted just great, so I flamed my loop and streaked my plates (actually, half-cup canning jars). I used the "thirds" method: Dip the needle in the starter, streak a third of the plate, reflare, draw the loop through the streaked portion, streak a second third, and repeat for the final third. I gotta work on my technique; this was harder than it sounded. Also, the agar was softer than I suspected, making dragging the loop tough. Question 3: How solid should it be? I can look up my recipe, but I suspect enough variation that it probably won't be that informative. Just tell me how hard the agar/wort should be.

Ok, a few days later, I had yeast growing in my streaks, but I also had a thin film of yeast covering the whole surface of the agar. It was definitely yeast, it looked and smelled yeasty, and there was nothing else growing. Still, there were no isolated globs. There were thicker parts in the streaks,

and the thin film. Question 4: Should I change this condition, and if so how?

Having learned my lesson about too big a starter, I boiled up some more wort, and poured off about 15 ml into a small (30 ml) jar. I scooped a glob of yeast from the plate and put it in the jar. A day or two later, I dumped this ministarter into a 6 ounce starter, and thereafter treated it like a Wyeast package. I built up to about a pint and a half. The starter seemed to be of exceptional quality and I'm looking forward to the beer it produces. After grabbing the yeast I put the agar plate sealed, upside down, in the refrigerator. Question 5: How long will this last? Is it worth trying to brew from the plate again, or should I go back to the freezer and start over for my next use of this yeast?

Thanks for answering these questions for me. Also, if you have any general comments about my procedures, feel free to make them. Thanks.

Finally, because of all this yeast-culturing activity, I dragged out my copy of Rog Leistad's yeast culturing book and noticed something very strange, but that's a little off topic, so I'll ask about it in a separate message.
- --frank

Date: Tue, 17 Nov 92 22:05:42 -0800
From: "Stephen E. Hansen" <hansen@Sierra.Stanford.EDU>
Subject: Anchor's Sumerian Beer Project, Essay II

[The following is a bit long but I think will be interesting to many of you.]

My wife used to work for the Stanford library's development office (e.g. fund raising). One of her responsibilities was working with a "Friends Of The Libraries" group known as the Library Associates. After she left there she kept up her membership in the Associates. Anyway, last month we got an invitation to one of their fund raising events and one look told me that we would have to make the sacrifice and attend. This group of aging book lovers was going to the Anchor Brewery! The event was to begin with tasting and a tour, a light supper, and then a talk by owner Fritz Maytag about his Sumerian Beer Project. It turns out that Fritz is on the Stanford Library's "Visiting Committee" (whatever that is) and hosted the whole event.

The event started at the tasting room with hors d'oeuvre's and any of Anchor's products you cared to try (the Maytag Blue cheese was a nice touch). The tour that followed was essentially the same one I had about a year earlier, but that one wasn't followed by a catered meal. After a light supper we grabbed a beer and settled into the thirsty work of listening to Fritz Maytag tell us about Anchor's Sumerian Beer Project. He had someone walking around with a 35mm camera taking pictures throughout much of the baking and brewing and used them to illustrate the talk.

Back in 1987 Fritz Maytag read a couple of articles by the University of Pennsylvania's Professor Solomon Katz about a newly discovered Sumerian tablet containing a hymn praising Ninkasi the goddess of beer and brewing. This 'Hymn to Ninkasi' looked to contain just enough information to determine the brewing processes of the time. Maytag, Katz, and various other scholars spent two years researching Sumerian and other ancient brewing techniques and in 1989 brewed up what Fritz called Ninkasi Essay One. The resulting beer was served at the conference dinner of the 1989 Microbrewers Conference.

Well, they've done it again. Ninkasi Essay Two was made earlier this year and unlike Essay One which was made from about one third "bappir" bread and two thirds barley malt, this batch was, if I remember correctly, a 60:40 mash of bappir and emmer wheat malt. Their researches led them to believe that this type of wheat was common to ancient Mesopotamia and was likely to have been used in conjunction with barley. Another change was that this time the bread was baked in a wood fired oven up in Mendicino, CA. This gave the resulting bread a darker caramelization and the beer a malty liquid bread flavor. After the talk was over we headed back the tasting room where we were treated to a taste of Ninkasi Essay Two. It was quite drinkable and the little old ladies in the group loved it. This is an unhopped beer, and while Anchor's heavily hopped Liberty Ale is more to my taste, I was surprised just how tasty it was.

If you make it over to the brewery don't expect to find some Ninkasi on tap as I got the impression that is was only brought out for special events. But there were probably a few lucky people who took the tour the following day and got a taste as there was one bottle that didn't get emptied that night. I was fortunate enough to walk away with an empty with the specially designed label.

Back in 1989 Chuck Cox got a copy of a six page paper describing the project and posted the following to rec.food.drink.

> The first few pages of the paper explain how they researched the
> recipe and processes. In particular, they used the 'Hymn to Ninkasi'
> (approx 1800 BC) as a basis.
>
> This hymn praises Ninkasi, the ancient Sumerian goddess of brewing,
> and clearly describes the brewing process. The original (cuniform?)
> and translated (english) versions of the poem are provided in the
> essay.
>
> >From 'The Sumerian Beer Project', Anchor Brewing Company, August
> 1989...
>
> ...
>
> Hops were apparently unknown at this time, and from a brewer's point
> of view this is very significant because today's beers benefit
> enormously from the flavors and aromas of hops. And even in the most
> modern brewery today hops have a beneficial effect on preventing
> spoilage of beers. There is inconclusive evidence of alternate
> flavorings or spices in Sumerian Beer, so we chose to use none.
>
> A sweet substance of uncertain nature is mentioned twice in the Hymn.
> We used honey and dates, because we believe these were the most
> likely.
>
> To the modern brewer the most interesting aspect of these ancient
> beers is that they were made from bread. Actually, as the Hymn makes
> clear, the loaves of bread ("bappir") are mixed with malted barley to
> form a mash, and thus, just as in some modern breweries, the natural
> enzymes in the malt will convert other starch sources to sugar forming
> a complex, sweet unfermented wort. Our Sumerian scholars told us that
> this "bread" was not only used in brewing, but was stored in
> government warehouses on the national highway system. For this and
> other reasons we gradually formed the opinion that the bread must have
> been very dry if it would keep indefinitely. Baking experiments with
> barley, and advice from several sources led us to conclude that this
> bread would thus have been "twice baked."
>
> We used a ratio of about one third "bappir" bread to two thirds malt
> in our mash. With hindsight we would dare to use more bread. We
> think it would give our beer more flavor.
>
> Other facts which may interest our fellow microbrewers are as follows:
>
> -bread (bappir) from barley, roasted barley, malted barley and honey
> -Original Gravity: 11.1 Plato
> -Final Gravity: 2.6 apparent
> -alcohol: 3.5 %/wgt
> -mashed with typical "upward infusion" mashing temperatures
> -syrup of dates added to final mash
> -wort not boiled
> -wort cooled quite gradually to simulate lack of modern cooling
> -pitched with a standard top fermenting yeast
>
> Anyone desiring further technical information may write or call us at
> the brewery in San Francisco. (415) 863-8350
>
> --- End of 'The Sumerian Beer Project' excerpt ---

[On another note. They were brewing this year's Christmas Ale when we

were there. Tim, the head brewer, said that it will be similar to last years but lighter on the spices. Their plan was to have it hit the stores the day after Thanksgiving, November 27.]

Stephen Hansen

Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,
Electrical Engineering Computer Facility | but the road is icy.
Applied Electronics Laboratory, Room 218 | The bar is far away,
Stanford University, Stanford, CA 94305-4055 | but I will walk
carefully."
Phone: +1-415-723-1058 Fax: +1-415-725-7298 | -- Russian Proverb

Date: Tue, 17 Nov 92 10:48:45 PST
From: "Donald G. Scheidt" <aw2.fsl.ca.boeing.com!dgs1300@bcstec.ca.boeing.com>
Subject: Re: Aging Beer

>From HOMEBREW Digest #1014, Tue 17 November 1992:
>Date: Mon, 16 Nov 92 22:47 CST
>From: arf@ddswl.mcs.com (Jack Schmidling)
>Subject: Aging Beer

>
> The following is excerpted from THE NEW BREWER, May/Jun 1992. The article is
> by Fred Scheer, Frankenmuth Brewery.
>

>
> "In my research of draft beer, I found that one of the biggest problems is
is
> the age of the beer. As with bottled beer, draft beer does not improve with
> age!"
>
> "Draft beer is at the peak of freshness and taste the day it is put into the
into the
> keg. Ideally, a brewer would be able to fill his kegs in the morning and get
and get
> them back empty at night. But because this is not the case, the beer loses
loses
> quality each day after it is kegged."
>

>
> This view seems at odds with the conventional wisdom of homebrewers and I see
I see
> two possibilities:
>
> 1. His "research" is seriously flawed.
>
> 2. People who claim that their beer improves with age are
> simply confused by the fact that the defects in their
> beer sometimes mellow out or become less obvious with time.

Fred Scheer's research is not necessarily flawed; nor are the homebrewers necessarily wrong in claiming improvement with age.

Filtered, artificially carbonated draft beer is, of course, at peak fresh-
fresh-
ness and taste from the moment it is kegged. There are no longer any yeasts
yeasts
doing their thing in the beer, so it is a "dead" product in that is no longer maturing and aging on live yeast. This is not necessarily a bad thing, as a lot of the most famous beers around are packaged like this, including Pilsner Urquell and Jever Pils; this is the way of modern lager brewing. Most continental lager brewers, even the German and Czech makers
makers
of 'Helles' lagers and Pilsners, will say the same thing: the beer is aged
aged
and then clarified, and the filtered beer, freshly packaged in the kegs, is
is
at its peak at the moment of packaging, and it's downhill from there. This
This
does not necessarily imply that it's an immediate, steep path downhill, just that the beer is no longer improving, and is slowly deterioration.

This is not meant to be a put down the Frankenmuth beers, BTW. I've had the Dark and the Pilsner in bottled form here in Seattle; my first recommendation would be to package the Pilsner in dark brown bottles, instead of the current green package. It would also be nice to get it unpasteurised (which I hope is the case with their draft beers). The Dark was reasonably good, somewhere between a Bavarian 'Dunkles' and a Vienna Amber Lager. In either case, these beers are quite vulnerable to the elements, especially heat and light, and benefit most from attention to packaging and handling.

As a personal aside, I recently had the opportunity to compare Pilsner Urquell, purchased in a Prague supermarket and brought home, with an imported Pilsner Urquell bought here in Seattle. There was simply no comparison: the P.U. sold in Prague was packaged in a standard brown half-liter 'Euro-bottle', the kind in which you see many of the German imports packaged, and was not pasteurised. The P.U. sold here was pasteurised and sold in the green glass bottle, and stored in the usual harsh lighting environment of the well-lit grocery store. The Prague bottle was fresh and clean, and clearly near its peak of flavour; the Seattle bottle was skunky, with a cooked-cereal flavour. The recent arrival of unpasteurised kegs of P.U. in our fair city was a pleasant occasion indeed, but the ultimate in flavour of this beer is to be found as close as possible to the brewery.

Now, this seems at odds with the 'C.W.' of homebrewers, because a lot of us continue fermentation and conditioning nearly all the way to the day of consumption. Even some of us who add carbonation to our kegs still prime the beer; this packaging of beer, that continues to aging on live yeast cells, results in a "living" product, akin to Sierra Nevada's bottle-conditioned ales, the unfiltered German Hefeweizens, and the Belgian Trappist and abbey ales. The British are perhaps more keenly aware of this, and not just in home-brewing circles; the largest brewers in the UK tried foisting the infamous "keg" ales on the public. These "keg" ales were top-fermented like the famous cask-conditioned beers, but after a short period of aging, they were filtered and sold in pressurised kegs. The resulting bland, gassy, "dead" product resulted in the formation of CAMRA, and the rest has been history for over twenty years now. The British brewers' reasoning was the same in this case: it was easier to market a product already at the 'peak' of its freshness, than to train pub workers in the ancient art of maintaining and serving "live" cask-conditioned ales at their peak of aging and flavour. Homebrewing revives this art of packaging and drinking "live" beer. There was also a recent discussion here in the HBD about

Worthington's White Shield, a bottle-conditioned ale. There is also a good example of bottle-conditioned lager available in the USA as an import, that being Christoffel beer from the Netherlands. The French and the Belgians also have several specialty beers, bottle-conditioned, that are called "bieres de garde", or laying-down beers, meant to be kept for several months - even as much as a couple of years - before drinking.

Thus, as per the second statement, those people who claim their beer improves with age could have a valid point. "Live" unfiltered beer *does* improve with age. Flavours mellow and meld, and these beers reach a peak of flavour weeks and months after packaging, whether in the cask or the bottle. Similarly, Fred Scheer's research holds true for "dead" filtered beers, which are at their peak upon packaging, and are best consumed as soon as possible.

- - -

Don | If we do not succeed, then we run the
dgs1300@aw2.fsl.ca.boeing.com | risk of failure.
| - not-yet-former Vice President Dan Quayle

End of HOMEBREW Digest #1015, 11/18/92

Date: Wed, 18 Nov 92 07:25:32 EST
From: thutt <thutt@mail.casi.nasa.gov>
Subject: Yeast pitching question & thanks

First, I would like to thank all the people that gave me suggestions on getting started. I appreciate your help thus far. (Someone at a homebrew store said that beer people are extremely helpful, but that wine people are really stingy with helpful information..., any similar experiences?)

Now, my question / story for the day:

I am an extreme novice. I am following the directions that I have been given, and what is written in Papazian's book. However, my fermentation times are only about 1/2 of what they say I should be getting. On the batch that I am fermenting now, I started it late Sunday, and it has almost completely subsided bubbling by this morning.

Also, contrary to opinion, my massive activity does not start in 24/48 hours, but in a matter of 2 or 3 hours.

What am I doing wrong? The instructions that I have been following say to hydrate the yeast, and then pitch into the carboy. I have also seen that I should wait until the solution in the carboy has cooled. Which is correct? (I would suspect since the way I did it (hydrate & pitch) is not working, the other way must be better). If I should wait, what temperature should I wait for?

Could someone please describe the event steps (and length of time) between the time you turn off your burner and put the blowoff tube onto the carboy?

Finally, I local distributor gave me a taste of his India Pale Ale, and I really would like to make this. Any suggestions on a recipe (other than Papazian's)

Thanks again.

Taylor Hutt
thutt@mail.casi.nasa.gov
Championing worldwide usage of Oberon-2.

Date: Tue, 17 Nov 92 11:21:17 CST
From: whg@tellabs.com
Subject: Cat's Meow 2 Ascii Version

I recently got the ascii version of the cat's meow off the list server.
However, I
only get part of the index from the server. Could some kind soul with a
full index
to the ASCII cat's meow please send it to me?

Thanks in advance,
Walt

Walter Gude || whg@tellabs.com

Date: Wed, 18 Nov 1992 08:41:28 -0500
From: holloway@ucs.indiana.edu
Subject: Brew query: Detroit and Windsow, Ontario

Greetings. A friend with a taste for beer (but, alas, no network connection) asks that I poll you for recommendations on where to find interesting brew/brewpubs in Detroit and Windsor, Ontario. Thanks in advance.

I was delighted with your unanimous recommmendation of the Cleveland brewpub, Great Lakes Brewing Company. Of the close to half-dozen brews on tap, their IPA-style topped my list -- rich, **very** hoppy, full of body. It wasn't available in the bottle, but they filled a gallon jug from the tap; our brewclub back in Bloomington, IN, enjoyed it almost a week later. It held up superbly. GLBC's a very hospitable place. Don't miss it if you visit the Cloven Land! --Jan (holloway@ucs.indiana.edu)

Date: Tue, 17 Nov 92 09:24:05 EST
From: boomer@sylsoft.com (Richard Akerboom)
Subject: Re: HBD #1012 - Corn Syrup, Corn Sugar etc.

In Regards to your letter <9211130800.AA16010@hpfcmi.fc.hp.com>:

> Date: Thu, 12 Nov 92 9:53:50 CST
> From: tony@spss.com (Tony Babinec)
> Subject: corn starch/corn sugar/corn syrup
>
[good info on us "corn" = rest of world "maize", and corn starch
deleted]
>
> Corn sugar is "dextrose" or "glucose." It is commonly used for
> priming at bottling time. It can be added to the boil to increase
> the gravity, and it ferments completely.
>
> Corn syrup is also refined from corn. It comes in syrup form, and
> its contents may vary. For example, there is "high fructose corn
> syrup." In food processing, corn syrup is used as a sweetener in
> lew of cane sugar or beet sugar.

Since I once worked at a corn wet-milling plant in Germany, I believe I can shed some light on this process. In the old days corn processors found they could take the starch they separated from the rest of the corn kernel, and break it down into sugar solutions (by an acid hydrolysis?). With typical marketing hyperbole, they called this "glucose" syrup, even though a lot of it was not glucose (ie a six carbon sugar monomer) but rather maltose (a dimer) and other stuff. I'm not sure if they ever solidified this stuff.

Then as technology progressed they became able to use enzymes to break down the starch virtually 100% of the way to a simple (monomer) sugar. This became "dextrose" even though chemically dextrose and glucose are the same. Thus dextrose syrup and crystalline dextrose.

By the way, my dictionary defines "corn sugar" as dextrose and "corn syrup" as the mixture of dextrose, maltose and other sugars mentioned above.

Rich

- - - - -

Richard Akerboom Domain: boomer@sylsoft.com or akerboom@dartmouth.edu
Sylvan Softwareuucp: dartvax!sylsoft!boomer
Mechanic St. Phone: 802-649-2231
P. O. Box 566 FAX: 802-649-2238
Norwich, VT 05055 USA

- - - - -

Date: Wed, 18 Nov 92 9:12:18 EST
From: roman@tix.timeplex.com (Daniel Roman)
Subject: Re: Grainmill

Connell writes:

> Does anyone have any experience using a KitchenAid mixer with a grain
mill
> attachment to crush malt? I'm not sure it would be appropriate since

Forget about it, it's not suitable for the coarse grinding (cracking
really) needed for beer making. I've considered heavily modifying one
but it does not look to be worth the expense or effort if it can even be
done. For what it costs you are better off getting the Marcato or
something (unless you got one as a gift already and don't mind hacking
it up).

- - -

Dan Roman |/// Internet: roman@tix.timeplex.com
Ascom Timeplex Inc. |///// GENie: D.ROMAN1
Woodcliff Lake, NJ | /XX/ Only AMIGA!Homebrew is better brew.

=====

Date: Wed, 18 Nov 92 09:22:58 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Re: beer vs ale

There are differences of opinion here. The "modern" view seems to be that all fermented (hopped?) malt beverages are "beer", while "ales" are fermented with top-fermenting "ale" yeasts. However, I have seen some writers use the term "beer" to mean exclusively "lager beer" (thus "it is a beer and not an ale").

Lt. Col. Robert Gayre, who wrote the book "Wassail! In Mazers of Mead," makes the distinction thusly: beer is a strong (in alcohol), hopped fermented beverage, while ale is weaker and *not hopped*. In his opinion, both terms originally applied to a honey-based beverage, but came to refer to malt-based beverages as mead-brewing declined from the Middle Ages (and before) to the present. His view would seem to be in a distinct minority, at least in this country. Any British readers care to comment?

=Spencer W. Thomas | Info Tech and Networking, B1911 CFOB, 0704
"Genome Informatician" | Univ of Michigan, Ann Arbor, MI 48109
Spencer.W.Thomas@med.umich.edu | 313-747-2778, FAX 313-764-4133

Date: Wed, 18 Nov 1992 10:13 EST
From: Carlo Fusco <G1400023@NICKEL.LAURENTIAN.CA>
Subject: Brewing On-line

I would like to thank the following people for making this list possible:

"76702.764@CompuServe.COM" "Robin Garr"
"Spencer.W.Thomas@med.umich.edu" "Spencer W. Thomas"
"JCHISM%HSSCAM.decn@NETVAX.MIS.SEMI.HARRIS.COM"
"sherwood@mv.us.adobe.com"
"shirley@gothamcity.jsc.nasa.gov"
"Victor.Reijs@SURFnet.nl" "Victor Reijs"
"HULTINP@QUCDN.QueensU.CA" "Phil Hultin"
"LIGAS@SSCvax.CIS.McMaster.CA" "MIKE LIGAS"

Brewing On-Line

>From the Internet you can subscribe to the following daily publications:

Mead Lover's Digest: mead-lovers-request@nsa.hp.com (John Dilley,
coordinator)

Hard Cider Digest: cider-request@expo.lcs.mit.edu (Jay Hersh,
coordinator)

Lambic Digest: lambic-request@longs.lance.colostate.edu (Mike Sharp,
coordinator)

JudgeNet Digest: judge-request@synchro.com (Chuck Cox, coordinator)

The Houston Brewing Group: hbg-request@jpunix.com (For SW Texas, small
list)

Usenet: rec.crafts.brewing

CompuServe:

There's a very active beer and homebrew forum on the CompuServe
Information Service, sharing online quarters with the wine forum. Unlike
Internet, this is not a "free" service; CompuServe charges from \$6 an
hour
(300 bps) to \$21/hr (9600 bps) for online time, but the wide
participation and
quick interactivity make it another outstanding online option for
brewers.

BBS's:

There is a new BBS dedicated to brewing information. It post daily issues
of
Homebrew Digest and is in the process of archiving all information

on brewing available.

Jami Chism
System Operator
The Party Line BBS
717-868-5435
4 lines, all 14,400bps v.32bis

For European homebrewers:

Bitnet/EARN
BEER-L@???.bitnet (perhaps the same as homebrew???)
Fidonet
BBS 2:500/275.1, BIERDAT, all day open, +3145727128
BBS ???, NOBODY, all day open, +3123366978
echo-mail: BIER.028
Videotex
European Brewery Company (EBC), account needed (more info
can be gotten by speach from Heineken, +3171456456)

wine:
Videotex
Dutch-videotex, tel. 06-7400, area VINOTEX

pipes/cigars:
pipes@paul.rutgers.edu

For Canadian Homebrewers:

The Canadian Amateur Brewers Association (CABA) is a non-profit
organization
whose purpose is to promote homebrewing as an enjoyable hobby through
educational publications, events, and other activities.

CABA
19 Cheshire Dr.
Islington, Ontario
M9B 2N7

I can forward information if anyone needs it. This is not on-line, I just
thought other Canadian homebrewers might be interested.

I will try to keep this list up to date. If anyone has any additions or
corrections please send me a message.

Carlo Fusco
gl400023@nickel.laurentian.ca

Date: Wed, 18 Nov 92 10:58:13 CST
From: shaver@zeppelin.convex.com (Dave Shaver)
Subject: Inconsistent carbonation in bottles.

A little over a month ago I bottled a dark ale. I used a scant 3/4 c. of corn sugar to prime after dissolving the sugar in 2 c. boiling water. I'm pretty sure that I mixed in the priming sugar well enough. I capped with a Brev wing capper after boiling the caps for about 10 minutes. Since bottling the bottles have been stored at about 65-70 deg F.

The problem is that about half of the bottles have good carbonation and great head retention while the other half are more-or-less flat. (The "flat" half do have a little carbonation, but they form only a very weak head when decanted. The head quickly disappears and the beer tastes flat when drinking it.)

I'm wondering if:

- I need to relax and hope the batch carbonates more evenly.
- I capped some of the bottles wrong.
- I didn't mix in the priming sugar well enough.
- I did something else wrong.

Any suggestions?

// Dave Shaver
// CONVEX Computer Corporation, Richardson, TX
// Internet: shaver@convex.com UUCP: uunet!convex!shaver

Date: Wed, 18 Nov 92 12:00:24 EST
From: fingerle@NADC.NADC.NAVY.MIL (J. Fingerle)
Subject: Holiday brews

With the holidays fast approaching, actually they started in mid September if department stores are used as a guide, I was wondering if anyone can recommend any commercial holiday brews that I should sample.

In the past, I remember the Yuengling's and Sam Adams samplers, but I'd assume there must be more.

Any suggestions?

- --
////////////////////////////////////
/////

name: Jimmy Nothing kills a good arguement
email: fingerle@NADC.NADC.NAVY.MIL like someone looking up the facts.
-or- fingerle@NADC.NAVY.MIL -Bill Lyon

////////////////////////////////////
/////

Date: Wed, 18 Nov 92 09:39:58 PST
From: rush@xanadu.llnl.gov (Alan Edwards)
Subject: An editorial

EDITORIAL

Geez, I'm getting tired of hearing everyone hail "candi sugar" as some Belgian miracle. If it is indeed just rock candy, then it is simply sucrose--TABLE SUGAR. Everyone's got that in the house! Just use sugar--
-
it's cheap. It doesn't matter if it is in rock form, granulated form or even powdered. Sucrose is sucrose. Just because someone once used a foreign spelling, and everyone else propagated it, doesn't mean it's anything special.

Look, if I were a candy maker (in any country) would I use some strange and harder to get (read: expensive) type of sugar? No, I would use sucrose. It's cheaper and more readily available. What other kinds of sugar are there? Fructose, lactose, maltose, glucose--when's the last time you saw candy made from them? When's the last time you saw them in a grocery store?

There is a very bad tendency in this forum to take what one contributor says, and increase it's credibility as people respond. By the time you see several articles on the subject, the word of the first contributor is considered FACT--written in stone. Hail, hail, I must go to Belgium and get some of that miracle stuff, or else my pseudo-lambic's will be terrible. Look, there are a lot of WAY more important factors in creating something as complex as a Lambic.

People, use a little judgement.

-Alan

```
-----  
| Alan Edwards: rush@xanadu.llnl.gov | To seek the sacred river Alph  
| or: alan-edwards@llnl.gov | To walk the caves of ice  
|                               | To break my fast on honeydew  
|                               | And drink the milk of Paradise.  
-----  
..."
```

Date: Wed, 18 Nov 92 11:48:55 CST
From: jjc@mayo.EDU (Jon Camp)
Subject: RE: How long does steam beer take?

In response to Rob Bradley :

>I'm planning to brew a steam beer soon, using Wyeast California,
>brewing in the low 60s and having an SG in the high 1040s.
>I'd appreciate any estimates on how long I can expect it to
>take to ferment to completion.

I've just bottled the second of two batches using that yeast and about
your SG
and temp. The first batch surprised me in that it wasn't quite finished
after
three weeks, and I had to wait another before I had time to bottle. I
dry
hopped (1 oz Mt. Hood) that batch after one week in the fermenter (single
ferment), and the CO2 from the continuing fermentation must have scrubbed
most
of the aromatics because it has very little hop fragrance. I tasted that
batch against Anchor and I was fairly pleased -I went overboard with the
bittering hops, and the Anchor has a more complex flavor, but they were
clearly
the same style of beer.

The second batch fermented for two weeks in the primary at slightly
warmer
temps (upstairs instead of cellar) then I racked to a secondary. It
finished
in another week, and I then dry hopped and let it sit a fourth week. At
bottling (last night) it had much more hop aroma than the first and it
tasted
GOOD.

I think this yeast can take higher temps, and it might even be more true
to
style if it is fermented warmer.

-JJC (jjc@mayo.edu)

Date: Wed, 18 Nov 92 13:26:16 EST
From: alan@math.sunysb.edu (Alan McRae)
Subject: copper wort coolers and oxidation

While reading the latest special issue of Zymurgy I noticed an add for a stainless steel wort chiller. As the price was rather high I called the seller to ask why he thought a wort chiller should be made of ss. His explanation was this: After the boil, wort is oxidized by contact with copper. On the other hand I know that Pilsner Urquell, a beer of unquestioned quality, stores the beer after cooling (I don't know what material their coolers are made out of) in shallow copper containers so that the cold break may settle. So the question is whether or not the copper wort chillers that many of us are using are in fact compromising the quality of our brews.

Alan McRae
alan@math.sunysb.edu

Date: Wed, 18 Nov 92 12:42:36 CST
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)
Subject: Nothing's brewing in West VA.!

At Stephen Hansen's suggestion, I ftp'd the "publist" file from the archives and went through it with great anticipation. Alas, not a *single* entry for West Virginia. No pubs, no micros, no megas, no stores, no nothin'. Hell, do they even *have* beer in W. VA.?! Lots of entries for Virginia though. The publist file is a great resource as it has listings from all over the world. Just not in West Virginia. Hell, even Alabama had an entry for a brewery and a bar (both of which I am quite familiar with).

- - -
Guy McConnell guy@mspe5.b11.ingr.com or ...uunet!ingr!b11!mspe5!guy
"All I need is a pint a day"

Date: Wed, 18 Nov 92 18:43:41 GMT
From: Conn Copas <C.V.Copas@lut.ac.uk>
Subject: Re : Cidre Bouche

Joel writes :

> My experiments have so far resulted in brews very similar to the
scruffy
> "scruffy".

English traditional cider is often called 'scrumpy' (in the sense of
'rough').
This is because it is fermented with a mixture of wild yeasts and
bacteria,
the apples are particularly high in tannin, the fruit pulp is
occasionally
fermented (which increases tannin), and it is served cloudy, warm and
flat.
Apple juice naturally makes a drink of around 7% alcohol by volume, yet
some of
the French cidre I have tried has been much weaker. This suggests to me
that
the drink has been diluted (and maybe fermented with a refined wine
yeast,
using eating apples), which would tend to reduce the rough character.

- - -

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Leicestershire LE11 3TU e-mail - (Janet):C.V.Copas@uk.ac.lut
G Britain (Internet):C.V.Copas@lut.ac.uk

Date: Wed, 18 Nov 92 12:45 CST
From: korz@iepubj.att.com
Subject: Aging revisited

Oops! I forgot one important point on aging beer: acetaldehyde.

Very young beer usually has acetaldehyde levels that are well above its 10 ppm flavor threshold. Acetaldehyde has a "green apple" flavor and aroma and is in the normal anaerobic fermentation cycle:

glucose -> pyruvic acid -> acetaldehyde -> ethanol

Quoting from another of George Fix's articles in the Zymurgy Special Issue on Troubleshooting:

"Thus in a normal fermentation, the acetaldehyde level will rise, typically well above its flavor threshold of 10ppm, and then decrease as it is converted to ethanol."

Then later goes on to say:

"For example, Budweiser is kraeusened after the primary fermentation and is given only a brief cold storage [then, of course it's filtered and pasteurized (killed), packaged and shipped]. Thus more acetaldehyde tends to 'spill over' into the final product than normal. Extensively aged beers, for example Salvator and EKV-28, typically have acetaldehyde levels that rarely exceed 2 ppm."

Typos and the text in brackets are mine.

Al.

Date: Wed, 18 Nov 92 13:03:35 CST
From: Jacob Galley <gal2@midway.uchicago.edu>
Subject: Smadams Cranberry Lambic, Xmas brew pix

To whomever warned us about Sam Adams Cranberry Lambic:

Did you check if it was an old batch? There's a sale going on at a local liquor store, a case of Smadams assorted brews for \$14.99. It was too good to be true. Everything they had was at least four months past the expiration date. (Leave it to the FDA to let sleazy packies sell spoiled beer while they crack down on "health" food stores and neglect to inform the public about the consequences of irradiated foods. FDA: Either keep your laws off my life, or at least pretend you care about the people you're supposed to be protecting!)

'Scuse me.

My roommate and I ended up buying a six of Cranberry Lambic for \$4. By the way, it was packaged just like the assortment packs they sold last Xmas. One Cranberry per six. Hint, hint. The stuff was more sour than bitter or malty, and tasted nothing like cranberries. It was bad, old beer. I don't think Smadams has even released this year's Xmas brew yet. At least not in Chicago.

On a related note, does anyone have any favorite Xmas brews? I have tried Sam Smith, Aass and Sierra Nevada so far. Sam Smith's was by far the best of these three. Can anyone suggest how to get that kind of Xmassy hop character in a homebrew without spices, following Reinheitsgebot?

Ho ho ho,
Jake.

Date: Wed, 18 Nov 92 14:23:14 -0500
From: blosskf@ttown.apci.com (Karl F. Bloss)
Subject: Use of chocolate malt

I picked up a pound of chocolate malt at my local homebrew store after hearing much about it giving beer a nutty flavor (which I like). I'd like to add it to my next batch of amber (extract), but have heard of using it crushed and uncrushed. What kind of difference in flavor does crushing it make?

Thanks in advance...Karl
(blosskf@ttown.apci.com)

Date: Wed, 18 Nov 1992 14:25:26 -0500 (EST)
From: Stephen Brent Peters <sp2q+@andrew.cmu.edu>
Subject: Ride to PA beerfest needed

Hey-ho,

I'm about to call to see if I can still get a ticket to the beerfest in the Poconos this weekend. I need to be in the Pocono area for other reasons so I need a ride one way or the other, so if you're leaving from Pittsburgh, /give me a call at 412-521-5580 and I'll split the costs of the ride.

-Steve Peters
sp2q+@andrew.cmu.edu

Date: Tue, 17 Nov 92 22:26:00 CST
From: johnf@persoft.com (John Freeborg)
Subject: Lower Hunter Airstat

Is there a "Hunter Air Stat" thermostat which has a different range of temperature control? I know the Hunter model is from 40 to 90 degrees farenheit. Is there any that go from 30 degrees to 60 or something like that?

- John

John Freeborg Software Engineer Persoft
johnf@persoft.com 465 Science Dr.
608-273-6000 Madison, WI 53711

Date: Tue, 17 Nov 92 22:24:41 CST
From: johnf@persoft.com (John Freeborg)
Subject: Hopback Wort Aeration

Subject: Hopbacks and Wort Aeration

I have a paradoxical question for the digest. I have a very experienced brewing friend (12+ years) who is a self-proclaimed hophead. He uses a hopback during his brewing procedures. His setup is such that after the boil is over he has a pump which moves his hot wort into a strainer containing an ounce or two of fresh leaf hops. As the hot wort filters through the hops (picking up valuable aroma) it falls about a foot into his hopback (a 5-gallon soda keg with the top cut off). The bottom of the hopback has a valve which is attached to a counter-flow wort chiller. He has won numerous AHA awards over the years for outstanding pale ales and many other fine beers.

So the now the question: Everything I've ever read says aerating *hot* wort is very bad, but aerating cool wort before yeast pitching is good. So how come his hopback doesn't introduce massive oxidation since the wort is still hot as it falls into the hopback and then cooled very quickly as it falls into the fermenter (aerating again)?

- John

John Freeborg Software Engineer Persoft
johnf@persoft.com 465 Science Dr.
608-273-6000 Madison, WI 53711

Date: Wed, 18 Nov 92 12:22:06 EST
From: mm@workgroup.com (Mike Mahler)
Subject: Whitbread Ale and Lager Yeast

FWIW: My local supply store has Crosby and Baker's packaging of Whitebread Yeasts and I've already used both the Ale and Lager and both have produced quality brew.

If there's wild yeast in there, I didn't taste/see anything.

Michael

Date: 18 Nov 1992 16:02:54 -0400
From: Ed Hitchcock <ECH@ac.dal.ca>
Subject: Beer aging

Jack brought up the subject of aging beer in today's HBD. The problem? Why does commercial beer get worse with age, while Homebrew gets better (up to a point)? The answer, of course, is that homebrew is not filtered, and continues to mature in the bottle or keg. Commercial beer IS filtered, so that a) no more yeast settles out of suspension, b) no more carbonation is produced, and c) no more yeast by products are released into the beer, all of which happens in homebrew while it ages in the bottle. If you filter and bottle your beer under pressure, then it is best consumed fresh. My homebrew is bottle conditioned, and is best aged for at least 2 weeks if not a month or more to get nice and clear and carbonated.

Ed

Date: Wed, 18 Nov 1992 10:48:20 -0800

From: rpeck@pure.com (Ray Peck)

Subject: Jackson's Belgian Beer book

I posted a few months ago about "The Great Beers of Belgium" by MJ, which I picked up in Brussels. Not surprisingly, many people were interested.

Flipping through "All About Beer" (the magazine) at a bookstore last night, I spotted a 1/4 page ad for the book, "Available for the first time in the U.S.". \$29.95, or \$24.95 pre-publication price. This was named a "second edition", so I guess I'll have to buy it. . .

Date: Wed, 18 Nov 92 17:15:04 EST
From: Mark Gryska <mark@vicorp.com>
Subject: NE Fall Regional 1992

Attention New England Homebrewers!!! The annual New England Fall Regional Homebrew Competition will take place on December 5, 1992.

Here is the short list of details, for further information contact me via e-mail or Charlie Olchowski c/o Frozen Wort, 473 Main Street, Greenfield MA 01301 (413) 773-5920.

The NE Fall Regional Homebrew competition is a sanctioned competition judged by AHA/HWBTA recognized, certified, national or master judges and supervised apprentices under the judge program under AHA/HWBTA competition standards, rules and regulations.

Entry deadline is December 3, 1992.

Categories:

Light Pale Beers

- a) (AL) American Light
- b) (CL) Continental Light
- c) (WB) Wheat Beer

Amber Beers

- a) (PA) Pale Ale
- b) (SM) Steam Beers
- c) (OV) Oktoberfest, Vienna Style Lager
- d) (OA) Odd Ales ie, Alt, Belgian Ale, Kolsch, Scotch Ale, etc

Brown Beers

- a) (BA) Brown Ale
- b) (CD) Continental Dark
- c) (BK) Bock

Black Beers

- a) (PO) Porter
- b) (S) Stout

Strong Beers

- a) (SB) Old Ales, Strong Ales, Barley Wine, Doppelbock, etc.

Novelty Beers

- a) (NB) Kriek, Framboise, Spiced Ale, etc.

Host Club: Valley Fermenters

Sponsor: Northampton Brewery at Brewster Court, Northampton, MA.

Mark Gryska
mark@vicorp.com

Date: Wed, 18 Nov 92 18:28:50 EST
From: Estes <WOESSNER@VM.CC.PURDUE.EDU>
Subject: change address to woessner@psych.purdue.edu

I tried to change my address by writing the request address but I don't think it worked. please change my address to woessner@psych.purdue.edu

Date: Wed, 18 Nov 92 20:52:37 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: metallic flavors

>> notice some do NOT mash these, but steep separately in the water
being
>> heated for mash-out temperature elevation. Are there negative
implications
>> to mashing chocolate/roasted, etc.
>
>I believe that there are some possible unfavourable side effects to
mashing
>chocolate malt and darker caramel malts. When mashing the specialty
grains
>along with the normal part (pale grains) I've noticed a tendency for the
>finished beer to have metallic notes.

I always associated the metallic notes with adding too much water at
the end of the boil to bring up the total volume, instead of doing a
full boil. It only seems to happen with dark malts.

>When the chocolate malt is added only
>in the mash out, the metallic notes are not present.

I never tried adding chocolate malt only to the mash out.
Mashing definitely reduces the astringent flavor as opposed
to not mashing dark grains, but this may have to do with the
fact that a grain bed filters the particles out more
effectively than a fine strainer.

> Nor does my water contain
>significant traces of iron. It is however possible that the extraction
>of metallic flavours from the darker malts is related to my high calcium
>hardness water.

Dark malts reduce the ph of the mash, and hard water can be quite acidic.
The dark malts also tend to discolor ph paper and make it read higher
than it actually is. mashes with a ph below 5.0 can easily occur (if
your mash water has no chlorine).

My batches that were metallic all had gypsum (or at least
burton water salts) added to them, just because it was part of
the recipe. This further lowers the ph. I no longer treat my
mash water, except to boil it to remove chlorine, but I've only
made 1 dark beer lately (a dry stout that turned out fine),
and that only had roasted barley in it, as far as dark malts go.

> But what ever the cause, the mash out only use of the
>darker specialty malts is a cure. I've had no problem with roasted
barley
>in the mash itself, but have on occasion put it in the mash out in order
>to get a more subtle effect from the roast.

I've also noticed the problem mainly when using chocolate malt,
more so than with black patent or roasted barley.

On a final note, slight overcarbonation seems to exaggerate
the "metallic" effect.

bb

Date: Wed, 18 Nov 92 16:20:15 PST
From: Pat Lasswell <patl@microsoft.com>
Subject: RE: Real ale from a carboy

Conn writes:

| Well, I'm no physicist, but here goes. (Taking a breath). Your system
| doesn't
| appear closed to me, and therefore won't pressurise. Ie, CO2 will
| dissolve in
| the water column, and eventually will reach equilibrium with the
| atmosphere.

Excellent point. The system is not closed and with sufficient time would
EVENTUALLY reach equilibrium. How long is eventually? I have no idea.
At 60degF, what would be the rate of diffusion of CO2 through 10' of
water,
from a 5/16" dia. 5psi CO2-water interface to a 3" dia. water-atmosphere
interface? Since most of the time, the bottom carboy would have some
water
in it, and since the copper pipe would be filled with water, what is the
rate of CO2 diffusion through 10' of water at 60degF over a 5/16" dia.
from
water saturated with 5psi CO2 to water saturated at atmospheric pressure?
The rate of diffusion in answer to the latter question is (I suspect)
sufficiently low, but a real quantitative answer would be more
satisfactory
than just my gut reaction.

Thanks
Pat Lasswell

End of HOMEBREW Digest #1016, 11/19/92

Date: Thu, 19 Nov 92 14:43 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: Candy sugar continued

Hmm. Have I just been flamed?

In Thursday's HBD Alan Edwards launched a diatribe concerning the alleged snobism of people who'd like to use candy sugar in Belgian style beers. He wondered if there really was any difference between this and standard sugars such as glucose.

While it is not the point I want to make here, he may be right. Having hauled plenty of this stuff back from Belgium (using valuable space I usually reserve for chocolate!), I have to say that the value of candy sugar in comparison with other types is not immediately apparent. While it does offer some color and melts slowly, it tastes pretty much like... sugar. It seems to me that what's important is what it contributes to the final fermented product, but I've yet to see or taste any good side-by-side comparisons (my own experimental plans notwithstanding). Herein lies the point.

Many contributors to HBD (and myself certainly among them) have a tendency to pontificate on matters they don't fully understand. This isn't as reprehensible as it might seem, because any scientist will tell you that understanding (and the proofs it must be built on) can be quite difficult to come by. Most of us (again, myself included) are too lazy, unskilled, or downright impatient to actually test our claims and assumptions. So we swap folklore and half-understood wisdom instead.

I totally agree with Al concerning his skepticism, and suspect that his ideas concerning glucose and candy sugar may be correct. But I suspect that he, like many of us, is expressing an opinion and does not have any more solid ground to stand on than the rest of us. How many of us have the patience and discipline to prove what we're saying, anyway?

I do recall reading good, solid reports on HBD. A number of homebrewing clubs have undertaken interesting experiments from time to time, and I've appreciated their reports. (My club, sadly, is less disciplined.) As another example, I think most of us appreciate George Fix's comments because he seems to be one of the few who really know what they're talking about.

How can we tighten this up? Can we? Should we?

As for candy sugar, some Belgian brewers certainly use it, and it's not the cheapest stuff you can get. Does this mean they know something we don't?

The truth is: I don't know (yet).

Date: 19 Nov 92 15:14:09 GMT
From: SynCAcct@slims.attmail.com
Subject: Brew Clubs

A friend and I are thinking of starting a brew club in our area, since there are none to be found and join today. Is there a FAQ or a file on a listserver or archive (I can't FTP) that outlines what one would do to start and run a brew club. I'm interested in things like the clubs mandate and mission, what kinds of activities the club organizes and sponsors, if and what kinds of events clubs organize etc....

Thanks

```
+-----+  
| Internet: gande@slims.attmail.com |  
| Glenn Anderson |  
| Manager, Telecom. Facilities |  
| Sun Life of Canada |  
+-----+
```

Date: 19 Nov 92 08:01:17 PST
From: "JSDAWS1@PROFSSR" <JSDAWS1@PB1.PacBell.COM>
Subject: Homebrew Digest #1016 (November 19, 1992)

*** Reply to note of 11/19/92 00:39
I am currently getting two copies of the homebrew digest daily. Please
check
your mailing list for duplicates of JSDAWS1@PB1.PACBELL.COM
Also, a freind is interested in recieving it: JEMORSE@PB1.PACBELL.COM
thx

| There's a light at the end of the tunnel.. |
| If it gets any brighter, get off the tracks. |
|_____ JSDAWS1 - JACK DAWSON - 545-0299 _____|

Date: Thu, 19 Nov 1992 16:21:58 +0000
From: G.A.Cooper@qmw.ac.uk
Subject: beer & ale

>Lt. Col. Robert Gayre, who wrote the book "Wassail! In Mazers of
>Mead," makes the distinction thusly: beer is a strong (in alcohol),
>hopped fermented beverage, while ale is weaker and *not hopped*. In
>his opinion, both terms originally applied to a honey-based beverage,
>but came to refer to malt-based beverages as mead-brewing declined
>from the Middle Ages (and before) to the present. His view would seem
>to be in a distinct minority, at least in this country. Any British
>readers care to comment?

Certainly. Your interpretation of Lt. Col. Robert Gayre was quite right
(although I'm not sure about the mead bit, nor the weak/strong link).
At the time that hops started to be used the unhopped fermented malt
beverage (usually with other herb instead of hops) was called ale. The
hopped drink was referred to as beer. Once hops became universal the two
words became (almost) synonymous. Now we have ales being different from
lagers but both being beers.

Geoff

Geoff Cooper Phone: +44 71 975 5178
Computing Services Fax: +44 71 975 5500
QMW e-mail: G.A.Cooper@uk.ac.qmw
Mile End Road
London, E1 4NS

Date: Thu, 19 Nov 92 12:01:28 EST
From: bszymcz@ulysses@relay.nswc.navy.mil (Bill Szymczak)
Subject: Re: Kitchen-aid Grain Mill

In HBD 1015 Connell writes:

> Does anyone have any experience using a KitchenAid mixer with a grain mill

> attachment to crush malt? I'm not sure it would be appropriate since

and in HBD1016 Daniel Roman responded:

>Forget about it, it's not suitable for the coarse grinding (cracking
>really) needed for beer making. I've considered heavily modifying one
>but it does not look to be worth the expense or effort if it can even be
>done. For what it costs you are better off getting the Marcato or
>something (unless you got one as a gift already and don't mind hacking
>it up).

Well, I got one as a gift and its been working great for crushing grain. There is a dial on the front of the mill which allows you to adjust the distance between the plates. I've found that loosening the dial about 30 clicks (depending on the size of the grain) works fine. No hacking is necessary.

Bill Szymczak - bszymcz@ulysses.nswc.navy.mil

Date: Thu, 19 Nov 92 09:36:39 PST
From: gak@wrs.com (Richard Stueven)
Subject: 1992 Anchor Xmas

In HBD# 1015, Stephen Hansen writes:

>
> [On another note. They were brewing this year's Christmas Ale when we
> were there. Tim, the head brewer, said that it will be similar to last
> years but lighter on the spices.

As I remember, last year's was lighter on the spices than the 1990
version. If this is true, this is not an encouraging trend...

> Their plan was to have it hit the
> stores the day after Thanksgiving, November 27.]

Thanks for the tip!

gak
107/H/3&4

Date: Thu, 19 Nov 1992 09:49:50 PST

From: GCoon.LAX1B@xerox.com

Subject: Thermometer question

I am planning to do my first full mash soon and I was wondering if anyone has

used digital thermometers in their process. Seems like you would want something that you could get a quick reading on. Anyone have any type / brand

recommendations? Any good mail order places for thermometers?

- Gary Coon

GCoon.LAX1B@Xerox.com

Xerox Printing Systems Division

(310) 333 - 3621

Date: Thu, 19 Nov 92 11:48 CST
From: korz@iepubj.att.com
Subject: "Lambik"/Hunter/oxidation

Jake writes:

>To whomever warned us about Sam Adams Cranberry Lambic:
>
>Did you check if it was an old batch? There's a sale going on at a
[stuff deleted]
>My roommate and I ended up buying a six of Cranberry Lambic for \$4. By
>the way, it was packaged just like the assortment packs they sold last
>Xmas. One Cranberry per six. Hint, hint. The stuff was more sour than
>bitter or malty, and tasted nothing like cranberries. It was bad, old
>beer. I don't think Smadams has even released this year's Xmas brew
>yet. At least not in Chicago.

I didn't write the warning, but I think the point of the original poster was that the BBC was being picky about naming of beers and then was incorrectly naming their beer a "Lambic." My point is, that even if the Sam Adams Cranberry Lambic [sic] tasted great, and even if it tasted like a lambik, it would still be only a pseudo-lambik. It's just the same as the appellations "Cognac," "Bordeaux" or "Champagne" (the latter which has lost it's exclusivity). It's like a trademark. Lambik is more of a process than a style since even within the handful of Belgian breweries that still follow the time-honored traditional method, there is much variation in flavors. In short: "You can't brew Lambik without Belgian air!"

Sorry -- we all have our causes -- I know one of yours and now you know one of mine.

John asks:

> Is there a "Hunter Air Stat" thermostat which has a different range
>of temperature control? I know the Hunter model is from 40 to 90
degrees
>fahrenheit. Is there any that go from 30 degrees to 60 or something like
>that?

Nope. Just talked to the Hunter Sales Rep monday. They only make one model which has the remote sensor and has the 117V outlet on the front. It was originally made for window air conditioners.

John writes:

> I have a paradoxical question for the digest. I have a very
experienced
>brewing friend (12+ years) who is a self-proclaimed hophead. He uses
>a hopback during his brewing procedures. His setup is such that after
the
>boil is over he has a pump which moves his hot wort into a strainer
>containing an ounce or two of fresh leaf hops. As the hot wort filters
>through the hops (picking up valuable aroma) it falls about a foot into
>his hopback (a 5-gallon soda keg with the top cut off). The bottom of
>the hopback has a valve which is attached to a counter-flow wort
>chiller. He has won numerous AHA awards over the years for outstanding
>pale ales and many other fine beers.
>

>So the now the question: Everything I've ever read says aerating *hot*
>wort is very bad, but aerating cool wort before yeast pitching is good.
>So how come his hopback doesn't introduce massive oxidation since the
wort
>is still hot as it falls into the hopback and then cooled very quickly
>as it falls into the fermenter (aerating again)?

It sure does, but a lot of the hot-side aeration smell undoubtedly gets
covered-up by the wonderful hop nose your friend gets. I'll bet that
if he cooled before aeration and then dryhopped in the fermenter, his
beers would be even better and would taste good much longer (if they
don't get consumed first).

Al.

Date: Thu, 19 Nov 92 9:06:25 CDT
From: agerhardt@ttsi.lonestar.org (Alan Gerhardt)
Subject: SS Air "Stone" Source

I recently found what looks to be an ideal wort aeration "Stone".

It is made of stainless steel and looks just like an aquarium air stone, only a little coarser. I have not used it in a batch yet, because I haven't found any air filters, but I tried it in a pan of water and it worked very well.

I got it at: American Science & Surplus
601 Linden Place
Evanston, IL 60202
(708) 475-8440

Stock number: 21096, Description: Sintered Diffuser
price: \$2.25 for package of 2

The catch? They have a minimum \$10 order, but they do have lots of other toys of interest. I have no connection with them except as a satisfied customer.

Note: As was published in an earlier digest, they also have the Hunter airstat for \$24.xx including shipping.

Cheers,
Alan

Date: Thu, 19 Nov 92 11:49 CST
From: korz@iepubj.att.com
Subject: fermentation/inconsistent carbonation

Taylor:

> Now, my question / story for the day:
>
> I am an extreme novice.

Not for long.

> I am following the directions that I have been
> given, and what is written in Papazian's book. However, my
> fermentation times are only about 1/2 of what they say I should be
> getting. On the batch that I am fermenting now, I started it late
> Sunday, and it has almost completely subsided bubbling by this
morning.
> Also, contrary to opinion, my massive activity does not start in 24/
48
> hours, but in a matter of 2 or 3 hours.

Dry yeasts tend to start much faster than liquid yeasts. Liquid yeasts are dormant until you give them food (i.e., pop the wort buldge in the case of Wyeast). Dry yeasts are fed lots of oxygen before dehydration and are ready to go when they hit your wort. Liquid yeasts need to respire and build-up their numbers before switching to fermentation.

Also, fermentation time is highly dependent on temperature and the yeast strain. The yeast strain I cultured from Orval dregs is VERY slow (3 weeks), whereas some dry yeasts I used in the past would ferment-out in 3 days.

>
> What am I doing wrong? The instructions that I have been following
say
> to hydrate the yeast, and then pitch into the carboy. I have also
seen
> that I should wait until the solution in the carboy has cooled.
> Which is correct? (I would suspect since the way I did it (hydrate
&
> pitch) is not working, the other way must be better). If I should
> wait, what temperature should I wait for?

Dry yeasts can handle slightly higher pitching temperatures. I've read that they should be rehydrated in 100F water, which would imply that you could pitch them in 100F wort, but you don't want to aerate your wort when it is that hot. Liquid yeasts are much more picky when it comes to temperatures -- you don't want the wort temp to be far away from the starter temperature. I use liquid yeasts and an immersion wort chiller to bring the wort to 70F. I then aerate the wort and pitch the yeast.

When using dry yeasts, I recommend that you rehydrate in 100F water before starting brewing. By the time you've completed the boil and cooled the wort to 80F, the yeast will probably hav cooled down to about 80F also. Aerate the wort and pitch the yeast.

>
> Could someone please describe the event steps (and length of
> time) between the time you turn off your burner and put the blowoff
> tube onto the carboy?

I use a wort chiller, and with Chicago tapwater my chilling time is

about 20 minutes for a 5 gallon (full batch) boil. Add to that carrying and handling time and we're talking about 30 minutes from end of boil to ready-to-pitch. However, I've been waiting 1 hour after cooling to allow the cold break to settle, but I think I'll drop this procedure (it seems to take much longer than 1 hour and I don't think my 1 hour wait makes much of a difference). Therefore, my next batch (Sat) will be about 30 minutes from end-of-boil to blowoff-tube-on.

>
> Finally, I local distributor gave me a taste of his India Pale Ale, and
> I _really_ would like to make this. Any suggestions on a recipe (other than Papazian's)
> This one works for me, but is a bit underhopped, I think:

IRS IPA `92

6.6 lbs Northwestern Gold Extract
1 lb Laaglander Light Dried Malt Extract
1.1 lb Roger's (Canadian) Demerara-Style Brown Sugar
2 oz Bullion Pellets (%AA unknown) -- (90 min boil)
1/2 oz East Kent Goldings Whole (4%AA) (15 min boil)
1 oz East Kent Goldings Whole (4%AA) (dryhop - last 7 days before bottling)
1/3 oz Wines Inc. Burton Water Salts
1/2 lb 6 row Crystal Malt (40L)
5 gallons distilled water
1 gallon Chicago (soft) tapwater
yeast recultured from 3 bottles of Sierra Nevada Pale Ale

OG: 1071, FG: 1020

Procedure:

Nothing special -- crush the crystal (actually, I used a rolling pin and a ziplock bag) and put the crystal into a mesh grain bag. Suspend the bag in the pot from the spoon as the water and Burton Water Salts go from cool to 165F. Remove and let drain. Bring to boil, add malt extracts and hops in hop bags at the proper times. Chill as quickly as possible. Aerate and pitch. Use blowoff method.

Dave writes:

>A little over a month ago I bottled a dark ale. I used a scant 3/4 c. >of corn sugar to prime after dissolving the sugar in 2 c. boiling >water. I'm pretty sure that I mixed in the priming sugar well enough. >I capped with a Brev wing capper after boiling the caps for about 10 >minutes. Since bottling the bottles have been stored at about 65-70 deg F.
>
>The problem is that about half of the bottles have good carbonation and >great head retention while the other half are more-or-less flat. (The >"flat" half do have a little carbonation, but they form only a very >weak head when decanted. The head quickly disappears and the beer >tastes flat when drinking it.)

Sounds okay except for the boiling of the caps. I suggest that a minute in boiling water is more than enough. I use simple 200ppm Chlorine Bleach solution. Boiling will ruin SmartCaps(tm) and will soften the seals on regular caps. I've never had inconsistent carbonation and have been pretty relaxed about mixing in the priming sugar.

> - I capped some of the bottles wrong.

Could be another problem. Does your capper adjust to different bottles well? Mine is a bench capper and adjusts very easily. I had problems with my Jet capper in that it only accepted one type of bottle neck (it relied on the ring of glass at the top to be a particular width).

Al.

Date: Thu, 19 Nov 92 10:25:34 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Jackson's Belgian Book

From: rpeck@pure.com (Ray Peck)

>I posted a few months ago about "The Great Beers of Belgium" by MJ,
>which I picked up in Brussels. Not surprisingly, many people were
>interested.

>Flipping through "All ABOUT Beer" (the magazine) at a bookstore last
>night, I spotted a 1/4 page ad for the book, "Available for the first
>time in the U.S.". \$29.95, or \$24.95 pre-publication price. This was
>named a "second edition", so I guess I'll have to buy it. . .

I have both versions, and they are essentially the same. I wouldn't
recommend getting both. (I wouldn't have both myself, except the second
copy was a freebie!). The biggest difference is that the US release is
of the "quality paperback" variety. \$24.95 may seem like alot for a
paperback, but then I paid US \$42 in Brussels for the hardcover edition.

I wrote a short review of this book for the WORLD'S GREATEST BREWSPAPER,
which I'll include here.

CR

=====
==

Given the growing fascination for Belgian beers in this country, the
introduction of Michael Jackson's The Great Beers of Belgium couldn't
come at
a more appropriate time. This is a definitive work, and a must have for
any fan of Belgian beers.

Jackson has long had a passion for this tiny country's beers, and his
passion
shows in this well researched text. He begins by discussing the unique
beer
culture that exists in Belgium, and the relationship between food and
drink
there. There is a description of the ingredients typically used in
Belgian
beers, and then the bulk of the book focuses the widely varying beer
styles
that are uniquely Belgian.

Jackson proceeds to unravel the mysteries surrounding the major styles as
only
he can. Lambics, White Beers, Brown Beers, Red Beers, Saisons, Belgian
Ales,
Abbey Beers, Golden Strong Beers, and Regional Specialties are all
included in
this unprecedented work. There are stylistic descriptions as well as
highlights
of individual breweries, including all five operating monastery
breweries. If
you don't know your Faros from your Flanders Browns, this book will
definitely
set you straight.

Finally, Jackson rounds out the book with a discussion of Belgian Cafes. He describes some of the more famous cafes of Brussels, and then lists a few specialty beer cafes around the country. There is even a brief listing of establishments specializing in Belgian beers in other parts of the world, including San Francisco.

This masterfully written, 271 page work is filled with over 250 full color photographs. It is sure to occupy a place of pride in the library of any serious beer aficionado.

Date: Thu, 19 Nov 1992 10:27:55 -0800 (PST)
From: Paul dArmond <paulf@henson.cc.wvu.edu>
Subject: RE: inconsistant carbonation

Dave Shaver writes that he is having trouble with his bottles not conditioning. I had similar problems until I:

- 1) Added a small amount of fresh yeast at bottling.
- 2) Stirred the priming in with a *sanitized* spoon.
- 3) Kept the bottles above 65F for the first five days.
- 4) Shook the bottles twice during the first week to resuspend the yeast.

3 and 4 were based on advice from the Cellar in Seattle. They also advised storing the bottles on their sides to expose more surface area for the yeast. 2 was recommended by my friend Perry (Rev. 10X) Mills. He had noticed that SG readings varied between the top and bottom of his secondary. 1 was based on reading here in the digest that yeasts get "tired" when fermenting high gravity beers (mine range from 1.060 to 1.075).

All of these trick yeilded small improvements, and I am now very pleased with the results. Previously, developing good condition took as long as six weeks. Now my beers are tasteable (for the impatient) in one week, well conditioned in two. I have noticed that the high gravity dark ales improve with time. js may have been a trifle unkind to describe this as "hiding defects." Back in George Washington's day, porter wasn't really considered drinkable if it was less than a year old.

I don't know the reason for the conditioning hassles. The above tricks solved the problem and they may help you.

paul.

Date: Thu, 19 Nov 1992 14:59:46 -0500 (EST)
From: Stephen Brent Peters <sp2q+@andrew.cmu.edu>
Subject: Fwd: PA Beer Festival

For those of you who didn't know, or asked me for the information -
here's the message posted before about the Pocono Beer Fest!

Hope to see you there!

- ----- Forwarded message begins here -----
Subject: PA Beer Festival
Message-ID: <36270@cbmvax.commodore.com>

Date: 21 Oct 92 14:05:16 GMT
Reply-To: weir@cbmvax.UUCP (Robert Weir - Manuals)
Subject: Fwd: PA Beer Festival
Lines: 21

Great Brews of America Classic Beer Festival
Split Rock Resort, Lake Harmony, PA (in the Poconos)
21 and 22 November 1992
Tickets \$10 (\$12 at the gate)
Call 1-800-255-7625 for advanced sales/info.
Proceeds benefit National Multiple Sclerosis Society

Live and Dixieland, seminars in beer styles, history, and beer making,
homebrew demos.

Plenty of grilled/smoked meats (sounds scary!) to nosh on

40 different beers from over 20 different breweries and microbreweries,
including Dock Street, Sam Adams, Stoudt's, and Yuengling.

(info from the Ritz Theatre Guide Oct/Nov 92)

RSW

Steve Peters = sp2q@andrew.cmu.edu
Oxnar demands a *Sacrifice!*

Date: Thu, 19 Nov 1992 15:26:20 -0500 (EST)
From: Stephen Brent Peters <sp2q@andrew.cmu.edu>
Subject: Re: Aging Beer

> The following is excerpted from THE NEW BREWER, May/Jun 1992. The
article is
> by Fred Scheer, Frankenmuth Brewery.

>

> "In my research of draft beer, I found that one of the biggest
problems is
> the age of the beer. As with bottled beer, draft beer does not
improve with
> age!"

> "Draft beer is at the peak of freshness and taste the day it is put
into the
> keg. Ideally, a brewer would be able to fill his kegs in the morning
and get
> them back empty at night. But because this is not the case, the beer
loses
> quality each day after it is kegged."
>

> This view seems at odds with the conventional wisdom of homebrewers and
I see
> two possibilities:

> 1. His "research" is seriously flawed.

> 2. People who claim that their beer improves with age are
> simply confused by the fact that the defects in their
beer sometimes mellow out or become less obvious with time.

JS-

I think in this case the author was referring to kegging the light
american beers. In my experience only the darker, heavier beers improve
with age. I've had terrific american style ales really go down hill
after only a few weeks. On the other hand, I've had some stouts aged up
to a year and they've only gotten better.

I don't know the Frankenmuth Brewery, but as Americans drink very little
dark beer on tap, I'd say the author just assumed that one only kegs
lighter beers.

-Steve

Steve Peters = sp2q@andrew.cmu.edu
Oxnar demands a *Sacrifice!*

Date: Thu, 19 Nov 1992 15:13:00 EST
From: Bill Ridgely FTS 402-1336 <RIDGELY@A1.CBER.FDA.GOV>
Subject: West Virginia Brew

Guy McConnell writes:

> I asked this on the Brewe... er, that "other" homebrewing
>forum, and got exactly no response. My brother's job is
>relocating him from Tallahassee FL. to the Charleston West
>Virginia area at the end of this month. What is the
>beer/brewing climate there? Any micros, brewpubs, or places
>with decent selections of good beer? I gotta know this so that
>I can properly prioritize a visit after he moves. Thanks for
>any info, posted or emailed!

The reason no one responded is that your brother likely will be the first person in living memory actually moving to Charleston rather than away from it.

As an ex-patriot Charleston home boy, I have the sad duty to inform you that this town gives the term "beer wasteland" a whole new meaning.

I spent some time there recently because of a death in the family, and I found the situation worse than ever. Thank goodness I remembered to take along lots of homebrew.

There are no brewpubs, mini, micro, or mega breweries within 200 miles of Charleston (the nearest would be Cincinnati or Pittsburgh). The best beer store in town is the Cold Spot on Washington St West. It has a reasonable selection of imports. Next best is Campbell's Kwik Shop in Kanawha City. Last I remember, it actually carried Guinness and Bass Ale. One measure of the situation - There are exactly as many beer retailers listed in the phone book as there are bible retailers.

Don't even bother with the bars or taverns - nothing served but Budmillob and, occasionally, Bass Ale.

If you can get past all of that, Charleston does have a fairly good cultural and music scene. Check out Mountain Stage, recorded each Sunday at the WV Cultural Center at the Capitol. Also, spend some time at Trans Allegheny Books on Capitol St, one of my all-time favorite used book stores.

Date: Thu, 19 Nov 92 13:24:54 -0800
From: ek@chem.UCSD.EDU (Ed Kesicki)
Subject: Goudenband

I have gotten a request from a friend of mine to find out if anyone out there has tried to reproduce a beer called Goudenband (Belgian, O I believe). If so, or if anyone has any suggestions as to recipe ideas, what yeast to use, etc, please let me know.

I have never tasted the beer so I really don't even know what style it is. He says you can't get it here in San Diego. Thanks.

Ed Kesicki
ek@chem.ucsd.edu

Date: Thu, 19 Nov 92 13:34:24 -0800
From: ek@chem.UCSD.EDU (Ed Kesicki)
Subject: San Diego Mill Help!

Help! Anyone in San Diego with a grain mill willing to let me grind 8 lb of malt on Friday or Saturday? Please call me, I'm in kind of a bind-- I don't know anyone with a mill, I've just started all-grain, just bought a sack of uncrushed malt, and don't yet have a mill, and...have yeast getting ready to go. Reward offered. Thanks.

Ed Kesicki
(619) 558-1123 home
534-1893, 534-7936 work

ek@chem.ucsd.edu

Date: Thu, 19 Nov 92 16:29

From: sherpa2!BMOORE.UNIX11@mailsrv2@sunup.West.Sun.COM (BMOORE)

Subject: Corn Syrup, Oxidation etc.

>Then as technology progressed they (corn syrup manufacturers) became
>able to use enzymes to break
>down the starch virtually 100% of the way to a simple (monomer) sugar.
>This became "dextrose" even though chemically dextrose and glucose
>are the same. Thus dextrose syrup and crystalline dextrose.

Agricultural product manufacturers offer a variety of "corn syrup"
products
to commercial brewers. They can control the types and quantities of
sugars
to a remarkable degree, even approximating the sugar distribution in a
"typical" wort. This development has been met with enthusiasm by many
commercial brewers. One needs only to count the railroad tank cars
bearing
the name of a midwest corn processor in front of the Rainier brewery here
in Seattle.

>The problem is that about half of the bottles have good carbonation and
>great head retention while the other half are more-or-less flat. (The
>"flat" half do have a little carbonation, but they form only a very
>weak head when decanted. The head quickly disappears and the beer
>tastes flat when drinking it.)

>I'm wondering if:

>- I need to relax and hope the batch carbonates more evenly.
>- I capped some of the bottles wrong.
>- I didn't mix in the priming sugar well enough.
>- I did something else wrong.

I had uneven carbonation problems for quite a while and finally traced it
to inadequate mixing of the beer and the priming sugar. I was so afraid
of
getting oxygen into the beer that it wasn't getting mixed. I finally
started using a carboy for a priming vessel so I could throw a cork on
top
and gently rouse the beer without splashing it. The trick is to >
quietly<
siphon the beer into the carboy with the priming solution already in it,
shake lightly to cause the beer to foam a bit, thus filling the airspace
in
the carboy with CO2. Warm priming solution in the bottom the the carboy
helps this process

A neat trick for underprimed beer is to pour 2 to 4 oz of "commercial"
beer
(i.e. bland and overcarbonated) in the glass first. There seems to be
enough carbonation to go around and the flavor change isn't too drastic.
Better than throwing flat homebrew away, anyhow

>I was wondering if anyone can recommend any commercial
>holiday brews that I should sample.

Jubelale from Deschutes brewery in Bend, Ore and (I forgot the name of
the
beer) from Feinloffel (sp?) somewhere in California

>Are the copper wort chillers that many of us are using are in fact

>compromising the quality of our brews?

I Think the guy peddling stainless wort chillers is pulling your chain.

> Everything I've ever read says aerating *hot*
>wort is very bad, but aerating cool wort before yeast pitching is good.
>So how come his hopback doesn't introduce massive oxidation since the
>wort is still hot as it falls into the hopback and then cooled very
quickly
>as it falls into the fermenter (aerating again)?

The key here is that the wort is cooled >immediately< after the oxygen is introduced from aeration. If the wort was splashed around and then let sit around hot for a while , then trouble would occur. My understanding is that many commercial brewers introduce oxygen into the wort at the >HOT< end of their wort chillers without problems! Something about mixing in better. I imagine just as many introduce oxygen at the cold end too.

Hope this helps...
Cheers

Barry Moore "Umsonst ist alle Kunst,
ELDEC CorpWenn ein Angel in den Zundloch prunst"
Bothell, Washington

(sherpa2!bmoore@sunup.west.sun.com)

Date: 19 Nov 1992 22:36:59 -0500 (EST)
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: Closure on smoked beer

Hey, now. Last summer, I asked for hints about making smoked beers. The published literature is pretty scanty, but the help from the HBD was great.
Thanks to everyone.

Here is what I did and how it turned out. (I'm going to try to put the recipe in the format used in the Cat's Meow. If we all did that, maybe it'll save Karl and Mark a little effort down the road.)

Mongrel Ale (Smoked)

Source: Frank Tutzauer (comfrank@ubvmsb.cc.buffalo.edu)
Issue #????, 11/??/92

Ingredients:

1 lb smoked crystal (60 L)
1/2 lb smoked pale English 2-row
1 lb Munich malt
3 lbs amber M&F dried malt extract
2 lbs light M&F dried malt extract
1/2 oz. Galena pellets (alpha = 12.0; 60 min.)
1/2 oz. Hallertauer pellets (alpha = 4.5; 15 min.)
1/2 teaspoon, Irish Moss (15 min.)
1/2 oz. Hallertauer pellets (alpha = 4.5; 1 min.)
Wyeast 1007: German Ale
Heavy handed 3/4 cup corn sugar (priming)

Procedure:

Using a water smoker, I smoked the crystal and pale malt at about 170F over hickory wood for 3-4 hours using heavy smoke. When finished, the malt smelled smokey, but didn't taste smokey, so I took half the crystal and gave it another 3-4 hours. This smelled REALLY smokey, but still didn't taste smokey.

On brew day, I cracked all grains and steeped them in 3 qts. of water for 45 minutes at 150-155F. I sparged with 1 (US) gallon of 170F water, recirculating twice (I wanted that smoke, and was willing to get a few more tannins). I added the runoff and extracts to the kettle, and topped up to 5 and 1/2 to 6 gallons of water. I boiled 65 minutes adding the hops and Irish Moss as shown. I calculated the IBUs to be about 30, but the finished product doesn't taste 30 IBUs worth of bitter (maybe my calculations were off; also my crude measuring instruments mean that those quantities on the hops are, er, approximate). Cooled with an immersion chiller and pitched the yeast from a

starter.

Comments:

This beer was a big hit at my homebrew club. It is a beautiful amber, but has low head retention. The first taste sensation is a light sweetness at the front of the mouth; then a light bitterness, with a mild smokey finish at the back sides of the tongue. I personally think that it could use a little more smoke, but my wife thinks it's perfect. Also, I believe that the popularity of it at my homebrew club is partly due to the fact that the smoke is not overwhelming--most people just aren't used to heavily smoked foods. (But I am, which is why I think it can use more.) The consensus at the homebrew club was that if one did want to increase the smokiness, you should smoke more grains, rather than apply more smoke to the original 1 and 1/2 pound quantity.

About the name--I know that smoked beer is a German tradition, so I threw in some Munich and used German yeast. But, geez, I had all this English malt and extract laying around, hence "mongrel." Also, I decided to make an ale instead of a lager since it was the end of the summer and I hadn't yet gotten a refridgerator. Finally, I made a low gravity beer because I wanted to see how the smoke played out, and therefore didn't want a lot of other flavors, etc., to get in the way.

Specifics:

O.G.: 1.042

F.G.: 1.010

Primary Ferment: 13 days

End of HOMEBREW Digest #1017, 11/20/92

Date: Fri, 20 Nov 92 8:08:38 EST
From: sfw@trionix.com (Scott Weintraub)
Subject: Broad Ripple ESB

I recently took a trip to Indianapolis and, due to the suggestion of some HBD'ers went to the Broad Ripple Brew Pub.

WOW!!!

Of the brew pubs Ive tried, this was the best by far. The beer was excellent, as was the food (you must try the armadillo eggs).

Anyway, they had an ESB which I would love to make at home...does anyone know their recipe?

--Scott Weintraub
TRIONIX

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Date: Fri, 20 Nov 1992 08:19:23 EST
From: tim@mtnet2.wvnet.edu
Subject: West Virginia Brew

As in the reply for Bill "the former Mountaineer" the migration away from WV is more the norm. Anyway to the point, A brew pub has recently opened in Morgantown WV Aprox. 150 miles north of Charleston, called the one onion I am not sure of the address only that it is on University Ave. I hope to get up that way soon and give it a try, I am sure that it will considered the number one brew pub in the state considering it is the only one.

Date: Fri, 20 Nov 1992 09:16:00 +0000
From: "Rick (R.) Cavasin" <cav@bnr.ca>
Subject: re: beer & ale

Actually, as I read Gayre, the distinction he makes (and it should be noted that it is rather heavily qualified) is that the word ale WAS used to signify an unbittered beverage, while beer WAS the bittered counterpart. While he speaks on their relative alcoholic strengths, he concludes that the use of a bittering agent (hops or other herbs) is the main thing that separated a beer from an ale. This distinction became blurred when hops became predominant in brewing, and ales began to be hopped as well. His contention that originally ale and beer would have been made with honey rather than malt must be taken with a decidedly bigger grain of salt since he's delving much deeper into the past on this one. (ie. long before the 'middle ages' I believe) It may be that the two words are effectively synonyms, used in different regions to signify the 'same' thing; differences in brewing style being incidental (ie. Region A says 'Hey ya know what? In region B they put hops in their ale! while Region B says 'Hey! In region A they don't put hops in their beer'). Kind of a chicken and egg sorta thing.
Rick C.

Date: Fri, 20 Nov 1992 11:44 EST
From: Carlo Fusco <G1400023@NICKEL.LAURENTIAN.CA>
Subject: New Brewing On-line (vers.1.1)

Brewing On-Line (version 1.1)

>From the Internet you can subscribe to the following daily publications:

HomeBrewersDigest: homebrew-request@hpfcmi.fc.hp.com (Rob Gardner,
coordinator)

(BEER-L is a redistribution list for the Homebrew Digest. It's
address is beer-l@ualvm.ua.edu. It is for all HBD subscribers.
Subscribers
are encouraged to use this or any other redistribution list to receive
the
Homebrew Digest so as to lessen the impact on Rob Gardner's site.)

Brewers Forum: brew-request@expo.lcs.mit.edu (Jay Hersh, coordinator)

Mead Lover's Digest: mead-lovers-request@nsa.hp.com (John Dilley,
coordinator)

Hard Cider Digest: cider-request@expo.lcs.mit.edu (Jay Hersh,
coordinator)

Lambic Digest: lambic-request@longs.lance.colostate.edu (Mike Sharp,
coordinator)

JudgeNet Digest: judge-request@synchro.com (Chuck Cox, coordinator)

The Houston Brewing Group: hbg-request@jpunix.com (For SW Texas, small
list)

Usenet:

rec.crafts.brewing

email clubs:

THE NEW ENGLAND BEER CLUB

This new list was created for the promotion of beer related activities in
the
North East. This is not a competitive list to the Home_Brew_Digest and
is
not for discussions of homebrewing issues.

The charter of this list is to promote homebrew clubs, homebrew
competitions,

tasting, picnics, pub crawls, brewpubs, breweries, homebrew suppliers and any other organization, news or activity related to beer in the New England area.

To subscribe: beer-request@rsi.com -or- uunet!semantic!beer-request
To post: beer@rsi.com -or- uunet!semantic!beer

On subscription please include your Full Name and Email Address in the message text. The moderator is Bob Gorman.

THE AUSTIN BEER CLUB

There is a Austin, Texas Beer club that sends out weekly notification via email. Contact beer@ctci.com to be put on the list. We meet every Tuesday Night (Starts 6:30 or 7:30 depending on the season) at the Dog & Duck Pub, 17th & Guadalupe in Downtown Austin. A diverse crowd shows up, The Celis Brewery people are sometimes there and it a social gathering more than anything else.

Commercial Networks:

COMPUSERVE

There's a very active beer and homebrew forum on the CompuServe Information Service, sharing online quarters with the wine forum. Unlike Internet, this is not a "free" service; CompuServe charges from \$6 an hour (300 bps) to \$21/hr (9600 bps) for online time, but the wide participation and quick interactivity make it another outstanding online option for brewers.

PRODIGY

In the U.S., there's now a dial-up service called Prodigy, run by IBM and Sears. It contains a number of BBSs, including one on Beers & Brewing (under the "Food and Wine" umbrella). It's much more informal than the internet forums, and there's a lot of chatter. Serious brewers might be turned off by the low signal-to-noise ratio. Prodigy costs \$14.95/month and requires an IBM-style or Macintosh PC. There are no hourly connect charges because each new display page contains advertisements.

BBS's:

There is a new BBS dedicated to brewing information. It post daily issues of Homebrew Digest and is in the process of archiving all information on brewing available.

Jami Chism
System Operator
The Party Line BBS
717-868-5435
4 lines, all 14,400bps v.32bis

The Better Brewing Bureau

415-964-4356
24 hour, 2400 bps
SySop: Russ Pencin (Mountain View, CA)
Local brewing chat, HBD Archived.
Not very active these days, but still running.

Other Sources:

Fidonet

BBS 2:500/275.1, BIERDAT, all day open, +3145727128
BBS ???, NOBODY, all day open, +3123366978
echo-mail: BIER.028

Videotex

European Brewery Company (EBC), account needed (more info
can be gotten by speach from Heineken, +3171456456)

wine:

Videotex

Dutch-videotex, tel. 06-7400, area VINOTEX

pipes/cigars:

pipes@paul.rutgers.edu

For Canadian Homebrewers:

The Canadian Amateur Brewers Association (CABA) is a non-profit
organization
whose purpose is to promote homebrewing as an enjoyable hobby through
educational publications, events, and other activities.

CABA
19 Cheshire Dr.
Islington, Ontario
M9B 2N7

I can forward information if anyone needs it. This is not on-line, I just
thought other Canadian homebrewers might be interested.

I would like to thank the following people for making this list possible:

"76702.764@CompuServe.COM" "Robin Garr"
"Spencer.W.Thomas@med.umich.edu" "Spencer W. Thomas"
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"ajd@oit.itd.umich.edu" "Arthur Delano"

Date: Fri, 20 Nov 92 09:54:47 MST
From: abirenbo@rigel.cel.scg.hac.com (Aaron Birenboim)
Subject: Hop growing

I just got a street lamp installed in front of my house.
I was wondering... could i grow hops up this pole? or do they
need something thinner like a string to twine up?

the pole is pine, not metal.

aaron

Date: Fri, 20 Nov 92 11:23:13 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: SN Celebration Ale

I picked up a six of Sierra Nevada Celebration Ale (Seasonal) last night. It's made in the true SN style, assertively hopped (Cascades & N Brewer?), somewhat darker in color & heavier body than their regular beer (though it has been awhile since I've drunk SNPA), and it had a definite fruitiness to it. I was most impressed by the fine carbonation & creamy mouthfeel.

"Scotty, can you give me any more?"

bb

Date: Fri, 20 Nov 92 12:05:19 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: inconsistent carbonation

>The problem is that about half of the bottles have good carbonation and
>great head retention while the other half are more-or-less flat. (The
>"flat" half do have a little carbonation, but they form only a very
>weak head when decanted. The head quickly disappears and the beer
>tastes flat when drinking it.)

another thing to look for is how much headspace you left.
If you left too much, it will take a lot of CO2 to build up
enough pressure to keep the rest in solution. If you leave
too little, carbonation will begin quicker but you risk
glass grenades.

This assumes there is sufficient yeast in the beer
for "normal" carbonation.

bb

Date: Fri, 20 Nov 92 10:59:41 PST
From: mdcsc!gdh@uunet.UU.NET (Garrett Hildebrand)
Subject: HBD1016 Re grain mills

In HBD1016 Daniel Roman remarked, in response to an inquiry about KitchenAid mixer with grain mill, the following:

>Forget about it, it's not suitable for the coarse grinding (cracking
>really) needed for beer making. I've considered heavily modifying one
>but it does not look to be worth the expense or effort if it can even
>be
>done. For what it costs you are better off getting the Marcato or
>something (unless you got one as a gift already and don't mind hacking
>it up).

What is a 'Marcato'?

By the way, what do any of you think about the Bell mill?

Garrett Hildebrand

Date: Fri, 20 Nov 92 12:20:28 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Aging beer from Micah Millspaw

Subject: Aging Beer

> Fm: Jack Schmidling

> The following is excerpted from THE NEW BREWER, May/June 1992. The
article is
> by Fred Scheer, Frankenmuth Brewery.

.....

> "In my research of draft beer, I found that one of the biggest problems
is
> the age of the beer. As with bottled beer, draft beer does not improve
with
> age!"

> "Draft beer is at the peak of freshness and taste the day it is put
into the
> keg. Ideally, a brewer would be able to fill his kegs in the morning
and get
> them back empty at night. But because this is not the case, the beer
loses
> quality each day after it is kegged."

.....

> This view seems at odds with the conventional wisdom of homebrewers and
I see
> two possibilities:

> 1. His "research" is seriously flawed.

> 2. People who claim that their beer improves with age are
simply confused by the fact that the defects in their
beer sometimes mellow out or become less obvious with time.

> js

First of all this is not a flame. I would however like to say something
about the article in question and the aging of beer in general.

The article in New Brewer (a publication for the commercial brewing
industry) was intended for a non homebrewing audience. I doubt that
Mr Scheer's research is flawed, he is a very reputable commercial brewer
and is concerned with something quite different than most homebrewers.

I have to agree that once beer is packaged
it will start to deteriorate and is subject to many detrimental outside
influences. This however applies to a finished beer. It does not apply
to bottle conditioned or cask conditioned beer or process similar to
methode champenois (sp?) these are the ways that most homebrewers
package their brews and aging is very important to mature those beers
properly. In the case of bottle conditioned beer, both commercial and
homemade, these tend to improve with a period of aging that has nothing
to do with hiding defects. To even suggest this implies that given
enough time, vinegar would become wine, NOT. Being able to achieving

the proper maturation of a beer is one the greatest skills a brewer can have, it is a artistry that takes time to aquire. In the case of most commercial beers the maturation process has been completed before the beer is kegged or bottled. If a beer is at it peak when it leaves the brewery where can it go but down?

I feel that this assertion by JS is unfounded

and is likely to only confuse others to whom, this does not apply.

So be patient, let your beer age properly and you will more greatly appreciate efforts, as the taste will reward.

micah
11/18/92

Oh, and Jack try your hand at the WG barleywine and see (taste) for yourself if aging improves it or not.

Date: Friday, 20 Nov 1992 15:51:54 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Random musings

Re: Aging.

I mostly agree with everyone's postings, especially those pointing out that homebrew is alive and that stronger beers or those with different additives may take longer to peak.

However, let me say that since I have cleaned up my act (better sanitation, better ingredients, better yeast), my beers, IMHO, taste great going into the bottle. I just wait a week to get carbonation. Before that I had to wait for some off-tastes to mellow before the beer was any good.

Note that almost anyone can taste the difference in my beers between a week and a month--there is a "freshness" that can be tasted to really new beer. In a few styles, this freshness is probably inappropriate or unexpected. In particular, I made a batch of weizen beer for a club meeting, but put it off so that it had only been in the bottle four days at the time of the meeting. Everyone liked it, but few recognized it as a weizen. A few weeks later it was a good example of the style.

Re: Corn syrup

If you go out and buy corn syrup in a US supermarket, you should check carefully, as many brands have additives that would probably be unwanted in your beer, such as vanilla flavoring.

Re: Digital thermometers

I am really happy with the metal thermometer with a dial on top--mine is made by Taylor. Almost instantaneous readings (OK, so you have to wait a second for the hand on the dial to move to the new reading), and you can keep it in your shirt pocket for the extra-nerdy brewer look :-).

P.S. Be careful not to let the plastic dial cover get too close to the source of heat while brewing.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Fri, 20 Nov 92 15:08:57 CST
From: pmiller@mmm.com
Subject: Suspended Animation

Greetings.

I've found that the guidelines on Wyeast packages for the time required to "grow" them are often wrong. You know, 'Allow 1 extra day for each month past the manufacturing date'. My experience is that the pesky things swell up 1" thick in about a day regardless of how old they are. However, I know I'm going to get burned one of these days if I just assume a one day incubation time.

Here's the question: Suppose I start a package 3 days before I brew (assuming 2 days incubation time) and the package swells to bursting after 1 day. Am I better off pitching the package into my starter and letting it sit there for 2 days (so that I end up pitching the starter into the carboy after high krauesen) OR is it possible to chuck a swollen package of Wyeast back into the fridge for a day and then pitch it into my starter 1 day before brewing like usual?

Phil
pmiller@mmm.com

Date: Fri, 20 Nov 1992 16:14 EST
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: Ale vs Beer/Lovibond Questions

G.A. Cooper very nicely summed up the ale vs beer question, but perhaps one more comment is in order.

We in N. America tend to refer to that mystical time when Hops Arrived On The Scene as if it were a definite thing. And, to the extent that our brewing traditions come from England, this may be so. Hops seem to begin to gain acceptance in England in the early 1500's, and are universal by the end of the 1600's. HOWEVER... on the continent, the use of hops goes back far earlier, in some places, anyhow. There is a mention of a hop garden associated with a brewery in the Hallertau district which dates to about A.D. 730! So, the point is, "Ale" styles and "Beer" styles developed along different paths in different places at different times. This is really no big surprise;-).

Anyhow, I have a question. None of the retailers I have purchased malted grains from in the Toronto/Ottawa/Eastern Ontario area seem to have heard of the Lovibond scale. They do not post the data for their products, and when asked, either stare blankly or just say "Our suppliers don't divulge that information to us". So, how can I get at least an estimate of the degree of colour in the malts I use? Is there a comparison chart for Lovibond colour available? And, what suppliers Do in fact ship malts with the Lovibond numbers attached?

Thanks all, P.

Date: 20 Nov 92 18:25:09 PDT
From: "frank lopez" <FRANK@125law1.law.ucla.edu>
Subject: oatmeal honey recipe wanted/needed

My friend and I are getting ready to brew or Christmas ale. What I am looking for is a recipe for oatmeal honey beer.

Any advise or tips or otherwise will be greatly appreciated.

Frank

Date: Fri, 20 Nov 92 20:08:09 PST
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>
Subject: Strange infection?

Brewsters,

Alas, I have bragged too much. My latest batch appears to be a disaster. Not only did it come out a completely different style than I intended, had a lower SG than targeted, and apparently fermented out leaving too high of an FG, it now has a rather strange type of infection.

Floating on top of my more-like-a-porter-Scotch-ale is a clear membrane. You can see parts of it about 1/4 inch up the sides of the carboy as well. Not only that, but there are several pachinko ball size bubbles protruding through, looking like domed buildings on a colonized planet. You can gently nudge the carboy and watch the waves rock underneath the membrane, much like you could with a waterbed mattress. What in the hell is this stuff?

A little background on this batch:

It was to be an all grain Sctoch Ale (first attempt at style), using nothing too exoctic except maybe 1 cup molasses. I was forced to do a rather stiff mash since I didn't use my normal 4 gallon mashing kettle, and had to fit 8 pounds of grain into my 2.5 gallon pot, with just enough water to fill to the top. I think it was just a tad over 1 quart/pound. Anyways, this made for some tricky heating, and I managed to burn some of the grain. I assume that at least some of the mash was converted at very high temps, which would account for a final gravity of 1.018 from an original gravity of 1.042. I pitched my 'bionic Edme starter' which I described maybe 20 issues back, and it took off with no holds barred. It then dropped dead 2 days later, and I finally racked to a secondary after another 3 days. I let it sit there for another week where a gravity check showed it had dropped only .001 point since racking. I figured that it was just in slow-mo so I left sitting for a while. Its now 2 weeks later and I discovered much to my chagrin this foreign scum floting in MY beer. On the other hand, it smells very good, with an excellent malty nose. Previous tastes from racking and gravity measurements show that its got potential to be a very tasty porter (which the color matches anyway >:-)
Another data point is that this is my first batch in a new house, following my standardized procedures.

Back to the original question: What's growing in my beer? If it still smells and tastes good, should I bottle anyway and hope for the best? If each bottle then grows its own little membrane, it would be kind of cool to watch people

try to pour the bottles, only to have them react more like ketchup!
ould it just be time to toss my old hoses, siphon gadgets, spoons, and
any
other inexpensive pieces and get new ones? I try my best to sanitize each
of them before and after use (using predominantly Clorox), but maybe deep
in the recesses there is a lurking beastie? My last few batches all do
seem
to have a lingering harshness to them which could indicate a recurring
mild
infection from somewhere, although I've been rather hop-happy as well of
late.

In a state of beer denial,
Mark

Date: Sat, 21 Nov 92 11:31:55 cdt
From: "Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU>
Subject: single-stage vs. two-stage fermentation

I'm wondering about comments I have seen with posted recipes in this forum and in brewing books as well which say something like, "this recipe lends itself to single-stage fermentation."

Such statements lead me to the following questions.

(1) I've noticed that the darker brews seem to have this said about the more frequently. Is secondary fermentation then of importance primarily (sorry about the pun (:)) for clarification of lighter colored brews?

(2) Or, do some types of brew ferment more quickly than others?

(3) Or, is secondary fermentation always desirable, but the benefits less noticeable with certain types of brew (i.e. you can get away with single-stage fermentation more easily).

My beer has improved considerably since I started using a secondary but I also started using liquid yeast, and not splashing my hot wort and a few other things all around the same time.

Any thoughts?

Jonathan

Date: Sat, 21 Nov 92 14:19:06 EST
From: jwilliam@uhasun.hartford.edu (John Williams)
Subject: Ring around the carboy

Brewers:

I have just checked out a bass clone that I put up in a carboy about 2 weeks ago and I found a white ring of spider web like stuff around the neck of the carboy, just above the level of the beer. My first infection that I know of.

The question is the beer totally wrecked and not worth the trouble of bottling or will it just have a slightly wierd taste and no effect on my digestive system? I have not pulled the stopper out and tasted the beer so I can not let you know what it tastes like.

I am scheduled to bottle either Monday (probably today if this goes right in) or Friday so a quick response would be appreciated.

Thanks in advance for your help.

John W

Date: Sat, 21 Nov 1992 16:41:26 -0800 (PST)
From: Paul dArmond <paulf@henson.cc.wvu.edu>
Subject: Brewers Publications Quality

The recent opinions on Pierre Rajotte's book, *Belgian Ale*, have brought to light something that has been troubling me for the last year. The editorial quality of the Brewers Publications books and *Zymurgy* magazine have been declining. The flaws in Pierre's book are mainly editorial. The

unclear passages, the horrible typography in the recipes section, and the poorly written and ineptly laid out captions to the photos are the responsibility of the editor and layout staff. Similarly, the recent *Zymurgy Annual* is offensive to the eye, with its spindly typeface and uneven illustration style.

The prime responsibility of an editorial staff, particularly when producing a series, is to ensure that all of the books are as even in tone and design as possible. Were it not for the covers and the price, you really wouldn't know that these books all came from the same publisher.

There are some things that could be done to improve the quality of these publications:

1) Get some experienced writers to work with the authors. This is a standard practice in producing technical books. These writers should concentrate on the clarity and readability of the writing. There should be a clear description of the target reader, level of reading ability, amount of detail, standards for citing other authors (sadly lacking in all but the *Fixs'* book on Vienna), and the other features that distinguish a series from a group of books with similar-looking covers.

2) Update the glossary with each new book. Currently, the glossary is just a piece of useless boilerplate. For example, there is no entry for candi sugar or knockout in the glossary of Rajotte's book. If it is in the index, it had better be in the glossary as well.

3) Establish some guidelines for overall graphic design, the use of illustrations, recipe typography and the content of captions. The picture on p.27 of *Belgian Ale* is meaningless without a caption. The uneven layout of the recent annual on *Gadgets and Equipment* sacrifices readability to meaningless "artsy" design elements. Both *Belgian Ale* and *Porter* have serious problems (including massive typos) in the recipe sections.

4) Employ some reviewers to go over the drafts before the book is set in type. One gets the impression that these books are being rushed to press. A book needs to be read by the editor to be sure that it meets the requirements of the series; by the proofreader to catch the mechanical faults; by the consulting writer (see 1 above) for clarity and style; and by the reviewers to make sure that the expectations of the audience are being met.

Hopefully, the second editions will remedy the faults of the first.

Paul

Date: Sun, 22 Nov 92 15:20:06 +0100
From: Victor Reijs <Victor.Reijs@SURFnet.nl>
Subject: book on Belgium and Dutch cafe

Hello all of you,

Sometime ago I got the question about some information on cafes
(beerhouses) in Holland. There is a book which covers this area. It is:
Good beer guide to Belgium and Holland, by Tim Webb, Alma books, St.
Albans, GB, ISBN 1-85249-110-8.

All the best,

Victor

Date: Sun, 22 Nov 92 11:10 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Filling Bottles

To: Homebrew Digest
Fm: Jack Schmidling

Like most really good ideas, they tend to survive the Momily buster.

I recently evaluated and posted my rather negative comments about counter-pressure bottle filling. Although my evaluation was based on a particular commercially available filler, I basically wrote off the general process as a solution to a problem that doesn't exist. In summary, I claimed that I got acceptable results just by adjusting the pressure and tapping right into the bottle. As I only bottle to take out, it really was not a big deal to me.

Although my bottled beer had adequate carbonation, it never had much head and occasionally it was foam city trying to get a couple litre bottles filled.

I returned the filler to the producer (MM) and my money was cheerfully refunded but upon re-examining the problem, I came very close to sending another check to get it back but that would have been a bit too much. So, I put together some bits and pieces and made it work and am now a believer.

The major problem was making it work through my cold plate as I have no way of chilling a keg at will. One advantage to the cold plate is that I can carbonate and bottle at much higher pressures because of the small diameter of the flow in the plate. The final product is slick and simple, with quick disconnects for easy cleaning and setup. I can fill one bottle or a case with no foam and no mess. The bottle goes pffft when I pop the top and the head is as thick and creamy as a fresh tapped mug.

The only question is, when will the EASYFILLER be introduced? :)

js

Date: Sun, 22 Nov 92 21:34 CST
From: fjdobner@ihlpb.att.com
Subject: Belgian Beer

To any of you interested in Belgian Beer of all types, I have a book that I bought while I was living in Holland in 1986 called "Belgisch Bier." Rather an encyclopedia of Belgian Beer than any discussion, it is written by Julien van Remoortere from 1985 with ISBN 90-6798-012-9. I bought it, with strong interests in commercial plans of importing some of the beers I tasted, into the U.S. We used to drive across the border to a small distributor and pick up cases of Westmalle Dubble and Tripple for about \$0.60 a bottle. Now I am lucky if I can even find the stuff here!

Basically the book is an alphabetic listing of about 348 different beers all not available in bottle, some brewed by the same breweries but quite a few nontheless. Each listing has a picture of the bottle if so packaged, the name of the brewery, color (basic dark, light etc.), volume, alcohol contents, general body characteristics, cellar recommendations, and serving suggestions (temperature that is). In addition, each listing shows the appropriate type of glass that it would be served in if one has such resources.

At the end of the book are the addresses of all of the breweries that brew these beers. Although I would probably not be willing to lend the book, I would be willing to offer myself as a lookup resource to anyone interested in any particular beer or brewery. If you are interested in writing or visiting Belgium breweries, I have the addresses.

One catch, the book is entirely written in Dutch. I can, however feably translate with whatever Dutch remains after years of non-use.

Frank Dobner

End of HOMEBREW Digest #1018, 11/23/92

Date: Sun, 22 Nov 92 09:33:00 -0500
From: roy.rudebusch@travel.com (Roy Rudebusch)
Subject: Good ale

From: roy.rudebusch@travel.com

A friend of mine, (Tom Leith) brewed this:

Brown Ale
5 gal 1052
7# Bgm 2-row
1# Bgm Cara-Munich
1# Bgm Cara-Vienne
1# M&F Dark Crystal
6 oz Chocolate
6.3 HBUs Tett 60 min.
2.1 HBUs Tett 10 min
W-1028

A definite Pete's Wicked Ale clone.

Just brew it.

* OLX 2.2 * on a clear disk you can seek forever

Date: Mon, 23 Nov 92 09:14:10 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: too dark to be pale

Here's a question for you judges/style gurus. I just bottled a beer which I had intended to be a pale ale. I often add 1/2 to 1 pound of crystal to a pale. I attempted to get the same color by using 2 ounces of chocolate malt. I now know that <= 1 ounce is the correct amount. So I now have what I consider to be a very fine beer, true to pale ale style in every respect but that the colour is a dark amber (actually, it's kind of an orange colour!). Suppose I was entering it in a competition (I'm not); what category would achieve best results?

NOT-SO-PALE ALE

8 lb Munton & Fison 2-row pale malt
2 oz U. S. Chocolate malt
1 oz Northern Brewer pellets (60 min. boil)
1/2 oz Willamette flowers (30 min. boil)
1/2 oz Herrsbrucker plug (15 min. boil)
1/2 tsp Irish Moss
1/2 oz Herrsbrucker plug (add at end of the boil; steep 15 min.)
WYeast 1098 (Whitbread)
Gelatine finings
1/2 oz Herrsbrucker plug (dry hops, last 5 days in secondary)

OG 1045 3 days in primary
SG 1016 at racking
FG 1012 11 days in secondary
finings and dry hops added after day 6.

Infusion mash for 75 minutes at 150-155 F.

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: 23 Nov 1992 10:35:45 -0500 (EST)
From: homebrew@tso.uc.EDU (Ed Westemeier)
Subject: RE: growing hops

Aaron Birenboim writes in HBD #1018:
> I just got a street lamp installed in front of my house.
> I was wonderingI could i grow hops up this pole? or
> do they > need something thinner like a string to
> twine up?
>
> the pole is pine, not metal.

You're on the right track. I've had pronounced lack of success even using rough-textured wooden poles an inch in diameter. The hop vines really want that twine to hold onto.

Why not see if you can throw a ball of twine over the crossbar (holding onto one end, of course) and anchor an end of the twine to the ground on each side of the pole? Then you could let the vines grow up the twine. Two or three vines per twine would normally be the max (they get pretty heavy after a rain in August or September).

Date: Mon, 23 Nov 92 17:04:57 +0100
From: steve_T@fleurie.compass.fr (Steven Tollefsrud)
Subject: Brewing supplies source in France???

I'm an expatriate American brewing (and living) in the South of France. I've been ordering supplies from a shop in England for the past year, but the shipping costs and the approx. 20% customs tax are taking the fun out of it.

I've checked the telephone directories in Paris and Nice but haven't been able to locate a brewing materials supplier.

Does anybody have any information regarding such a shop or supplier in France?

If so, please e-mail to: vlsisj!madiran!steve_t@decwrl.dec.com

Steve Tollefsrud

Date: Mon, 23 Nov 92 11:02:29 CUT
From: ibmpa!vpdbox.austin.ibm.com!dewey@ibminet.awdpa.ibm.com (Dewey Coffman)
Subject: New Brewery opening in Austin, Texas.

>From Austin American Statesman, Business Section 11/23/92

"Brewery is planned at bottling plant site."

East Austin's old R.C. Cola Bottling plant soon may be bubbling with activity again.

Hill Country Brewing and Bottling Co. plans to begin operations at the facility by the end of the year.

The company hopes to find its niche in the custom brew market, with plans to produce small quantities of beer for individual contractors.

Hill Country, headed by president Michael McHone, is expected to brew about 1,000 cases each month. The first beers will be available in draft only.

McHone said the brewery now is completing its licensing work. About five jobs will be created with Hill Country's opening.

Date: Mon, 23 Nov 92 17:39:01 GMT
From: Martin Wilde <martin@gamma.intel.com>
Subject: DMS and boiling

While at a brewery this past weekend, I was watching a brewer making a batch of beer and I noticed that after the boil, the flame was turned off and the wort left to "steep" for about 45 minutes. I first asked the brewer about the problems of DMS forming since the temperature of the wort had fallen below 212 degrees.

The brewer said they had never noticed a problem and he thought the DMS thing was a bit over hipped... The reason for the 45 minute "steep" was to allow further settlement of the hot break before they chilled the wort. They believed too much cold break in the fermenter would cause the yeast to be slower taking off (since the yeast could get buried in all the cold break in the bottom of the fermenter and inhibit its ability to rise up. Yes we know that ale yeasts are top fermenting, but they do fall to the bottom before rising to the top...).

Anyone care to comment?

Martin Wilde | So many beers...
martin@gamma.hf.intel.com | So little time...
uunet!intelhf!gamma!martin |

Date: Mon, 23 Nov 92 12:48:11 EST
From: fingerle@NADC.NAVY.MIL (J. Fingerle)
Subject: Pellet mush

Hello, everyone. A quick beginner question. I recently brewed my third batch using whole hops and had no problem straining them from the wort. I then used hop pellets in my fourth batch. When I tried to strain the boiling hop pellets out, all I had was a "mush" at the bottom of the pot, and this "mush" went right through the strainer. The best I could improvise was to remove the wort from the heat and let it settle, then carefully pour the wort out, leaving most of the mush behind.

Are these pellets supposed to dissolve in this manner? Do I need a "finer" strainer? And, more importantly, if I left some hops behind in the wort, will they "over-hop" my brew? Will they settle in the muck so that I might leave the excess behind when I rack to the secondary? Inquiring minds want to know.

Thanks in advance.

- - -
////////////////////////////////////
/////
name: Jimmy Nothing kills a good arguement
email: fingerle@NADC.NADC.NAVY.MIL like someone looking up the facts.
-or- fingerle@NADC.NAVY.MIL -Bill Lyon
////////////////////////////////////
/////

Date: Mon, 23 Nov 1992 13:22:36 -0500
From: Nick Zentena <zen%hophead@canrem.com>
Subject: Toronto area mailing list?

Hi,

I was wondering if anybody was interesting in a mailing list dealing with local Toronto issues? Things like sources of supplies, local micros/brewpubs and clubs?

If you are interested drop me a note.
Nick

I drink Beer I don't collect cute bottles!
zen%hophead@canrem.com

Date: Mon, 23 Nov 92 14:32:01 EST
From: Pierre Jelenc@cunixf.cc.columbia.edu
Subject: sucre candi a.k.a. candy sugar

The following is a paraphrase of my recent article on the same subject on Compuserve.

Candy sugar, known in French as "sucre candi", is pure sucrose that has been made to crystallize slowly into large crystals. The Encyclopedia Britannica defines it as "very large white sugar crystals, obtained by slow crystallization from very high purity liquor; it is used mainly by the brewing industry."

(The liquor in question is a syrup obtained as an intermediate in the sugar refining process).

The word "candi" in French and Italian comes from the Arabic "qandi", which simply means sugarcane. The verb "to candy", "candir" in French, is a back-formation from "candi/y" and has come to mean "to treat or cover with sugar".

The reason why candy sugar was used originally by the brewing industry is that at the time brewers were beginning to put strange things in their beers, candy sugar was the purest available sucrose on the market. The alternatives were sugarloaf sugar, a less purified product that did not crystallize well, and brown sugar or molasses, even less pure products that impart a pronounced taste of their own. The point of candy sugar is that it was the most neutral tasting sugar available.

Pierre

Pierre Jelenc pcj1@cunixf.cc.columbia.edu
Columbia University, New York

Date: Mon, 23 Nov 92 13:16:14 CST
From: lencell@unmc.edu (Lance Encell)
Subject: need help keeping yeast alive

Is there anyone out there who might offer suggestions about keeping some liquid yeast alive? I received a yeast starter kit from William's Brewery Co. The package was removed from the refridgerator and the inner seal containing the yeast was broken. After 7 days the yeast was still not activated, so William's replaced it for free and determined that the original yeast was bad. A few days later the original package started to swell. Now it is activated and has been placed back in the fridge. I'd like to do something with this yeast rather than throw it out. Please e-mail any suggestions. Thanks,
lance
lencell@molecular.unmc.edu

Date: Mon, 23 Nov 92 16:36 CST

From: korz@iepubj.att.com

Subject: Re: Suspended Animation/single- vs. two-stage fermentation

Phil writes:

>Here's the question: Suppose I start a package 3 days before I
>brew (assuming 2 days incubation time) and the package swells to
>bursting after 1 day. Am I better off pitching the package into my
>starter and letting it sit there for 2 days (so that I end up
>pitching the starter into the carboy after high krauesen) OR is it
>possible to chuck a swollen package of Wyeast back into the fridge
>for a day and then pitch it into my starter 1 day before brewing
>like usual?

I would not put it back in the fridge, although it has been used with success by some. I would pitch it into a starter, but only fill the starter bottle half-full. One day before brewing, add the other 1/2 of the starter volume and the next day your starter will be at high krauesen -- which is when you ideally want to pitch.

For example: Two Fridays ago, I took out two bottles of my homebrew, made with 1st generation Wyeast #1028, drank them, added 6 ounces of 1020 wort to each and affixed an airlock. Sunday, they would have been ready to pitch, but I was not ready to brew, so I let them ferment out (they were at 70F). This last Saturday, I was going to brew in the evening, so at 3pm, I made some more 1020 wort and added 4 more ounces to each starter bottle. By midnight (pitching time), they were going again. Sunday morning, at 9am, the batch was already producing blowoff. Less than a 9 hour lag time... I'm happy with that.

Jonathan writes:

>I'm wondering about comments I have seen with posted recipes in this forum
>and in brewing books as well which say something like, "this recipe lends
>itself to single-stage fermentation."
>
>Such statements lead me to the following questions.
>
>(1) I've noticed that the darker brews seem to have this said about the more
>frequently. Is secondary fermentation then of importance primarily
>(sorry
>about the pun (:)) for clarification of lighter colored brews?
>
>(2) Or, do some types of brew ferment more quickly than others?
>
>(3) Or, is secondary fermentation always desirable, but the benefits less
>noticeable with certain types of brew (i.e. you can get away with single-
>stage fermentation more easily).

In my opinion, it's mostly (2) and (3). I feel that beer will clear just as quickly in the primary as if it was racked to a secondary, maybe faster.

Of course ales ferment faster than lagers because of the fermentation temperatures. I use a secondary only for lagers -- I brew all my ales (except my pseudo-lambik) in single-stage, glass, 5 gallon primaries with

blowoff hoses. Whether to use single- or two-stage is a game of benefits vs. drawbacks. All beers benefit somewhat from two-stage, but if you will be keeping the beer in the carboy less than two (or three) weeks, I'd use single-stage. The added risk of infection and oxidation are not worth it, IMHO.

>My beer has improved considerably since I started using a secondary but I
>also started using liquid yeast, and not splashing my hot wort and a few
>other things all around the same time.

I'd say it's mostly the liquid yeast and not splashing hot wort that made your beers improve -- not to mention added experience and confidence. For ales in the fermenter less than 3 weeks, the cons outweigh the pros for two-stage, in my book.

Jack writes:

>Although my bottled beer had adequate carbonation, it never had much head and
>occasionally it was foam city trying to get a couple litre bottles filled.

>I returned the filler to the producer (MM) and my money was cheerfully
>refunded but upon re-examining the problem, I came very close to sending
>another check to get it back but that would have been a bit too much.
So, I
>put together some bits and pieces and made it work and am now a believer.

>The major problem was making it work through my cold plate as I have no way
>of chilling a keg at will. One advantage to the cold plate is that I can
>carbonate and bottle at much higher pressures because of the small diameter
>of the flow in the plate. The final product is slick and simple, with quick
>disconnects for easy cleaning and setup. I can fill one bottle or a case
>with no foam and no mess. The bottle goes pffft when I pop the top and the
>head is as thick and creamy as a fresh tapped mug.

I don't understand where the problem was. Generally speaking, if your beer has adequate carbonation and adequate amounts of proteins and dextrans, it should have an adequate head. Consider industrial lagers. They are highly carbonated, yet have no head to speak of. On the other hand, look at Orval. Again, highly carbonated, yet a head that you could float a bottle on (not just a bottle cap ;^). Then there's beer's like Bateman's XXXB, which is low in carbonation, yet also has a good head. I ensure a good head on my beers with ample additions of crystal malts and many of my ales are very low in carbonation.

It's true that the temperatures and pressures need to be correct to get the right carbonation and it seems that you've found them for the lengths of lines and diameters you have in your system, Jack, but I still don't understand where the change was made that would increase head retention.

Al.

Date: Mon, 23 Nov 1992 11:34:04 +0000
From: G.A.Cooper@qmw.ac.uk
Subject: Phil and Barry

From: Phil Hultin:

> G.A. Cooper very nicely

No need to be formal Phil, just call me Geoff.

Also Barry Moore, please accept my thanks via the digest. I couldn't seem to get mail past sunup.

Geoff

Date: Mon, 23 Nov 92 20:14:00 CST
From: kennym@attmail.att.com (Michael R. Kenny)
Subject: RE: Air Stat

>Date: Tue, 17 Nov 92 22:26:00 CST
>From: johnf@persoft.com (John Freeborg)
>Subject: Lower Hunter Airstat
>
>
> Is there a "Hunter Air Stat" thermostat which has a different range
>of temperature control? I know the Hunter model is from 40 to 90
>degrees
>fahrenheit. Is there any that go from 30 degrees to 60 or something like
>that?
>
> - John

I called Hunter customer service (901-743-1360) and they said no, the "Air Stat" was designed for use with a room air conditioner and Hunter does not manufacture refrigerator thermostats.

There are other devices that will control in the lower ranges but the less than \$30 price tag on the Air Stat was too hard for me to pass up. So I took the Air Stat apart in search of a method to alter it. As it turns out, the sensor is a Thermistor that appears to function in the same range as one sold at Radio Shack, 10K ohm at 25 degrees C. You cannot change the Air Stat range but you can offset the sensor calibration. According to the thermistor data sheet, at 32 degrees F the resistance is 27.28K and 22.05K at 41 degrees F. The resistance decreases as the temperature rises so if you make the air stat think the sensor is 22k when its really 25k the air stat will say 41 but the sensor temp will be around 35 degrees F. This is done by simply putting more resistance in parallel with the sensor. Using ohms law,

Date: Mon, 23 Nov 92 10:17:56 PST
From: paul@susitna.Data-IO.COM (Paul Brownlow)
Subject: Re: Hop growing

Aaron Birenboim writes:

> I just got a street lamp installed in front of my house.
>I was wondering... could i grow hops up this pole? or do they
>need something thinner like a string to twine up?

I have seen wild hops growing up power poles in the Yakima Valley.
Hops have no problem climbing these poles. I don't have room for
power poles in my back yard, so I use string there. :-)

Date: Tue, 24 Nov 92 08:19:10 EST
From: jfunk <jfunk@MAIL.CASI.NASA.GOV>
Subject: Novice Brewer

I am a new brewer and I need as much advice from master brewers as I can get. My question concerns carboys. Is it better to use plastic or glass? I'm thinking about using a glass one for primary fermentation, then a plastic one for secondary fermentation. Does the plastic effect the taste at all? Do I have to be concerned about the porous nature of plastic absorbing impurities which can then be passed onto the beer? Also, I need to know if there are any reliable suppliers in the Baltimore, Maryland, or northern Maryland areas? Thanks in advance. Jim

Date: 24 Nov 1992 09:53:41 -0400 (EDT)

From: KLIGERMAN@herlvx.rtpnc.epa.gov

Subject: clearing cider

I have made some apple cider about a month ago and have not seen any clarification taking place. It is in the secondary and I've lowered the temperature to about 40 F., without noticeable clearing. Can anyone suggest methods for clearing the cider aside from filtering? If people have experience with gelatin finings please let me know if it works and how to use them? Thanks.

Date: Tue, 24 Nov 92 11:03:40 cdt
From: "Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU>
Subject: yeast packages, scots brown

With regard to Phil Miller's question about Wyeast packages that swell too quickly, I have had the same experience, and I HAVE tossed them in the fridge to slow them down, then removed them and let them come up to room temp again while making the starter. I've also let the starter sit too long before pitching. In each case, my fermentation started off quickly and the results (some of them still pending) seemed o.k. However, I don't consider my palate yet finely-tuned enough to recognize any problems in the finished beer that may be traceable to clumsy handling of the yeast. (Maybe that's a blessing? --

hey, it still beats the hell out of Bud.) I posted a similar question awhile back and one respondent said that one ought to be careful about letting the starter sit too long so that the yeast don't pass out of their reproductive cycle into their fermentation phase, or something like that, if I'm remembering correctly. I'm no biologist, I just cook beer.

However, I too would like to cook a scots brown ale and Mark Davis' post about Scots/Porter reminded me that I'm a little confused about the difference between the two. Any help on this point would be appreciated (from an extract point of view).

Al, thanks for the help on the single stage/two stage question. I may try single-stage for awhile now that my procedures are fairly consistent and see if I like the results just as well. Anyone care to save me from this heresy?

Jonathan

Date: Tue, 24 Nov 92 12:11:52 -0500
From: rxh6@po.CWRU.Edu (Randall Holt)
Subject: Hops Pellets Straining

fingerle@NADC.NAVY.MIL (J. Fingerle) recounts;

>I then used hop pellets in my fourth batch. When I
>tried to strain the boiling hop pellets out, all I had was a "mush"
>at the bottom of the pot, and this "mush" went right through the
>strainer. The best I could improvise was to remove the wort from
>the heat and let it settle, then carefully pour the wort out, leaving
>most of the mush behind.

>

>Are these pellets supposed to dissolve in this manner? Do I need
>a "finer" strainer? And, more importantly, if I left some hops
>behind in the wort, will they "over-hop" my brew? Will they settle
>in the muck so that I might leave the excess behind when I rack to
>the secondary? Inquiring minds want to know.

I get the same reaction with pellets. What I do is take three circular
coffee filters (pleated Mr. Coffee style- not conical Melita style) and
place them in the strainer so that they overlap just a little, but cover
all
of the mesh. It does slow the straining process down by tenfold.

But when I just leave them in the wort, the brew is both very hoppy and
often has little bits of leaf that never settle out.

'Bibo ergo sum'

- - -

Randall W. Holt rxh6@cwru.po.edu

Date: Tue, 24 Nov 92 12:13:08 -0500
From: rxh6@po.CWRU.Edu (Randall Holt)
Subject: Hops for the garden - Sources?

Several correspondents have been discussing hops growing methods recently.

I am very interested in trying some home grown, but have no idea where to get seeds/starts, etc.

Does anyone out there in HBD-land have a commercial source for hops?

Or, would anyone who is currently growing the aromatic buds be willing to ship me some (at my expense of course) ?

--
Randall W. Holt rxh6@cwru.po.edu

Date: 24 Nov 1992 13:17:42 -0500
From: "Daniel F McConnell" <Daniel.F.McConnell@med.umich.edu>
Subject: ORVAL

REGARDING ORVAL

Al writes in HBD#1017:

> The yeast strain I cultured from Orval dregs is VERY
slow (3 weeks), whereas some dry yeasts I used in the past would
ferment-out in 3 days.

I'm interested in the results of your (and others) Orval culturing. The first time that I tried it I got a brew that was VERY Orvalish, no mistaking where the culture came from. In fact, it seemed far stronger than the original. A subsequent brew was split, half was fermented with a more neutral yeast (Coopers ale) and was blended at keggling. This produced a far softer and more true to type Orval clone. Next time I may just use the Orval culture for conditioning, giving the brew plenty of time for the beasties to do their thing.

Has anyone else had similar experiences? Am I correct in assuming that Orval uses more than one yeast strain and perhaps the one we purchase as a bottle culture is not the culture used for the main fermentation?
DanM

Date: Tue, 24 Nov 92 13:48:51 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: searching for "Brew-bits"

When I bought my Electrim Brewing Bin (a Bruheat clone) in 1987 I got a sparging bag with the trade name "Brew-bits". It's cylindrical in shape, with an impervious side and a fine mesh bottom and a drawstring with four loops at the open top. It's not as deep as the usual sparging bag as it has to hang above the electric heating element. It's a great sparger and I used it for more than a hundred batches. It is now lost -- I fear it was thrown out with a batch of spent grain. [What's the ASCII pictogram for a sheepish grin?]

The standard Bruheat bag all the local shops seem to sell has a mesh side instead of an impervious one. The mesh is finer than on the bottom, but some wort still gets out the side (I think). This is a bod thing. Furthermore, it is not as sturdy and got a tear on only the second use!

Does anybody know where a "Brew-bits" sparging bag, or similar, can be purchased?

Thanks,

Rob (bradley@adx.adelphi.edu)

Date: Tue, 24 Nov 92 10:50:44 PST
From: tpm%wdl158@wdl11.wdl.loral.com (Tim P McNerney)
Subject: What size stock pot?

I plan on starting up all-grain brewing sometime early next year and am planning on picking up a SS stock pot sometime in the very near future. I plan on getting a reasonably high quality pot, so I want to make sure I get one large enough to last me for a while. So my question to you is, what size will I need for all-grain brewing (5 gallon) and what size would be nice to have?

I figure minimum size needed to be 6 gallons. Is there any point for getting something larger (I don't foresee brewing in larger quantities anytime in the near future)? What advantages would there be with a 7, 8 or even 10 gallon pot. I am not sure exactly how I plan on mashing (don't know if it will make a difference or not).

Anyway, any help is appreciated.

- --Tim McNerney
- --Loral Western Development Labs
- --(408) 473-4748
- --tpm@wdl11.wdl.loral.com

Date: Tue, 24 Nov 92 14:07
From: RMCGLEW.BUSSYS@mhssmtp.mdso.vf.ge.com (RMCGLEW)
Subject: Genie Homebrew Topics

Genie, a commercial service, has an active Homebrew topic area in its Food and Wine category. Price is \$4.95/mo with no local connect charges for non-business hours at up to 2400 baud local. It is not associated with AHA, although some people have asked AHA to lurk and contribute and gotten no response (I suppose they are married to CIS). They also have and archive copies of the HBD and files such as the Cat's Meow.

Ray McGlew

"Although my address has GE as part of it we have just been sold to Martin Marietta. Anyone from Martin who would care to E-Mail me with their perspective is welcome!!!!"

Date: 24 Nov 92 18:47 GMT
From: JUEAL.S@AppleLink.Apple.COM (Jueal, Stacey)
Subject: Re: Exploding liquid yeast

>>Date: Mon, 23 Nov 92 22:12:24 -0600<<
>>From: dbreiden@dsuvax.dsu.edu<<
>>Subject: Liquid yeast<<

>>Has anyone ever had a liquid yeast package actually go "pop" and<<
>>burst? Anecdotal evidence accepted.<<

Seems to me this is unlikely. A smart manufacturer would put in a sufficient amount of yeast nutrient to get the yeast started and puffy, but not burst.

-Sweetie

PS - Now I'm curious too!

Date: Tue, 24 Nov 92 15:09:48 EST
From: Brian Michael Cors <corsbria@student.msu.edu>
Subject: Hops/Cannabis

A friend of mine has been asking and asking lots of people if this was true,
and he asked me to pose the question "to the experts"...

Supposedly he has heard that hops are the third/fourth cousin to the cannabis
plant. Is there any truth to this??

Thanks..
Bri

Date: Tue, 24 Nov 92 15:35 CST
From: korz@iepubj.att.com
Subject: Re: Not-so-pale/Pellet Mash

Rob says:

>So I now have what I consider to be a very
>fine beer, true to pale ale style in every respect but that the
>colour is a dark amber (actually, it's kind of an orange colour!).
>Suppose I was entering it in a competition (I'm not); what category
>would achieve best results?
>
> NOT-SO-PALE ALE
>
> 8 lb Munton & Fison 2-row pale malt
> 2 oz U. S. Chocolate malt
> 1 oz Northern Brewer pellets (60 min. boil)
>1/2 oz Willamette flowers (30 min. boil)
>1/2 oz Herrsbrucker plug (15 min. boil)
>1/2 tsp Irish Moss
>1/2 oz Herrsbrucker plug (add at end of the boil; steep 15 min.)
> WYeast 1098 (Whitbread)
> Gelatine finings
>1/2 oz Herrsbrucker plug (dry hops, last 5 days in secondary)
>
>OG 1045 3 days in primary
>SG 1016 at racking
>FG 1012 11 days in secondary
> finings and dry hops added after day 6.
>
>Infusion mash for 75 minutes at 150-155 F.

I don't have my style descriptor sheets here with me at work, but from memory, having never tasted it (hop utilization is unpredictable), I would guess either Classic Pale Ale or Texas Brown Ale. Color is only two points out of 50. I rarely mark-off for color unless it's a brown-colored weizen or an amber imperial stout.

Jimmy asks:

>the wort. I then used hop pellets in my fourth batch. When I
>tried to strain the boiling hop pellets out, all I had was a "mush"
>at the bottom of the pot, and this "mush" went right through the
>strainer. The best I could improvise was to remove the wort from
>the heat and let it settle, then carefully pour the wort out, leaving
>most of the mush behind.
>
>Are these pellets supposed to dissolve in this manner?

Yes.

>Do I need a "finer" strainer?

Yes.

>And, more importantly, if I left some hops
>behind in the wort, will they "over-hop" my brew?

No.

>Will they settle

>in the muck so that I might leave the excess behind when I rack to
>the secondary? Inquiring minds want to know.

Yes. Well, hopefully -- the turbulence of fermentation can stir them
up, but eventually, they will sink to the bottom.

I use a hop bag for my kettle hops. It's made of some synthetic
material,
and is quite heat resistant. I know that I get a bit lower utilization
of the hops because there is less mechanical action of the wort on the
hops when they are in the bag, but cleanup could not be any easier.
Actually, I just ignore the lower utilization and things work out just
fine.

Al.

Date: Tue, 24 Nov 92 16:54:28 CST
From: krueger@comm.mot.com (Kevin Krueger)
Subject: Mash transition

I am a first time caller . . er, um, I mean poster, and I think that HBD is excellent.

I have been homebrewing for about eight months now and have found an excellent hobby !! In that time, I've been learning and drinking and learning and drinking and have progressed to a point where I am considering going to full mash brewing. I have always done the partial mash route.

However, from reading HBD and other books, I am wondering if I am making some mistakes in my current brewing process. I want to be fairly certain that my assumptions and techniques will insure good brew when I make the transition.

First of all, I brew in a 5-gallon tub with an airlock. Should I be using one of those water bottles so the krausen can be blown off ?? Is that important ??

Second, all my beer has a distinctive flavor. I am sure that everyone's does, but I am not sure my flavor is positive. I am wondering if chlorine in the water is leaving its mark. Should I be filtering my chlorinated city water thru charcoal filters ??

And certainly my biggest question is related to the cost of transitioning to the all mash brewing. I read a lot of articles about special equipment and other items that I do not have. How many new items do I need and where can I find more info. on these setups ?? I am reading Papazian, but he seems to lack equipment details and innovations that help the homebrewer.

And the bottom line, if I ignore the fact that I am making a better brew, does all mash beer cost less than partial extract ??

Thanks for any replies.

Regards,
Kevin

Date: Tue, 24 Nov 92 14:56:56 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Anchor's Sumerian Beer Project

>Date: Tue, 17 Nov 92 22:05:42 -0800
>From: "Stephen E. Hansen" <hansen@Sierra.Stanford.EDU>
>Subject: Anchor's Sumerian Beer Project, Essay II

> Anyone desiring further technical information may write or call us at
> the brewery in San Francisco. (415) 863-8350

I called and the lady whom answered the phone was quite pleased to take
my
address, and promised to mail me a packet including the relevant articles
from whence the recipe was derived ...

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 415 506 2411
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

Date: Tue, 24 Nov 92 15:05:21 pst
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>
Subject: DMS and waiting
Full-Name: Ted Manahan

Yesterday, Martin Wilde commented:

> While at a brewery this past weekend, I was watching a brewer making a
> batch
> of beer and I noticed that after the boil, the flame was turned off and
> the
> wort left to "steep" for about 45 minutes. I first asked the brewer
> about
> the problems of DMS forming since the temperature of the wort had
> fallen
> below 212 degrees.

I just got a tour of the Pyramid brewery in Washington state, and they
do the same thing. After boiling, they whirlpool the hot wort and let
it settle for 45 (?) minutes. I didn't ask about the creation of DMS,
but it did cross my mind. Maybe the high hopping rates hide any DMS
created? Any other ideas?

Ted Manahan
tedm@cv.hp.com
503/750-2856

Date: Tue, 24 Nov 92 15:18:41 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Oregon Pub Crawling

I took a week off recently and headed north from San Francisco, up towards Oregon and points north, via various routes, exploring the wilderness and tasting the ales of the great Northwest. It was great.

I didn't make it any farther north than Vancouver, Washington, where my dad works, so I didn't make it to any of the Washington breweries - this time - but Oregon satisfied my thirst for gustatory adventures.

The high point of the trip was Steelhead Brewery, in Eugene, Oregon, where I enjoyed the freshest fish and chips I've had in decades, along with a few pints of something called Bombay Bomber, their interpretation of India Pale Ale. I don't know a lot about IPA, but this had an intriguing taste, a hint of spiciness that I'll have to try to reproduce.

However, don't get me wrong ... the only thing that put Steelhead over the top was the fish. The beer was excellent, but it wasn't any better, in my opinion, than some of the excellent beers I had at the Lighthouse Brewpub, on the coast, in Lincoln, Oregon.

Lighthouse is a member of the Mcmenamin (sp?) family of brewpubs, what might be called a 'chain' except that each pub has little in common with the others, excepting only the format of the menu, and a few of the available brews. Each brewery provides its own unique creations to its customers, as well as a few of the established favorites.

Some of the beers that come to mind, in connection with Lighthouse, are the excellent Terminator Stout (tm), although I liked Hammerhead Ale much better, and they also served a Crystal Ale that was deep reddish in color and very sweet, as ales go. Allegedly, it was brewed entirely from crystal malt ! It appears to be popular enough that it is available elsewhere, also.

At another Mcmenamin pub, in Eugene, I tasted what I think was called 'Blue Heron Ale' ... which name was also in use at Steelhead, confusingly enough. I also tasted a brew flavored with boysenberries, I think they were, which was underflavored, in my opinion, but allowed one to savor the bouquet of the

berries in the ale's scent. All in all, a very flavorful evening.

In general, I have to recommend the Mcmenamin pubs. My impression was good ...
the employees seemed very enthusiastic, more like co-owners than wage slaves.
They obviously enjoyed what they were doing, and liked their customers.
The
whole ambiance of the Lighthouse Brewpub was that of a brewpub taken over
by
friendly Deadheads ... tie-dyes were prominently splashed across the
ceiling,
the beat of Bob Marley and the Whalers as background music, the
fermentation
tanks were painted with floating eyes and other Deadhead imagery, and,
all in
all, it was a very friendly place. The only reason I describe it in such
detail, is because I am confident that, once everyone sees where Lincoln
is,
they will be unlikely to try to reach it ... and the Lighthouse will
continue
to be a haven for weary and thirsting travellers, pleasantly uncrowded.

In any case, there must be another 20 Mcmenamin pubs in the Portland
area,
none of which I have ever visited, except for the Blue Moon, a year ago .
..
so there is no lack of good places to go if you're in Portland, or
Oregon.

Perhaps Jeff Frane might see fit to contribute his opinion of Mcmenamin's
?
I would be interested in knowing how they are seen by resident experts .
..

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 415 506 2411
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

Date: Tue, 24 Nov 92 17:28 CST
From: othon@ial7.jsc.nasa.gov (Bill Othon/LinCom)
Subject: Bursting liquid yeast packages

Regarding dbreiden inquiry, I got a "pop" my first try with liquid yeast. It wasn't a big pop, and produced a small pinhole in the package. Most of the nutrient was crushed, so I transferred the whole thing to a sterilized tupperware dish with a tight lid. I pitched it the next day; no kraeusen. It did start up a couple of days later. Which brings me to my question:

After two batches with liquid yeast, I have still not used a starter. I obviously never did before with dry yeast, which seemed to start up effortlessly with warm water and nutrient. I took the instructions on the l.y. package for granted, and pitched straight in. After a day or so, the yeasties would start up, and by day 4 it seemed to be ready for the secondary (these are ale batches). I would like to see if using a starter would improve the beer, so someone post a no-frills, simple, household-items-only starter process please.

On another subject: I'm glad to hear about the new Austin brewery! Maybe the Texas "starter" is starting to hit high kraeusen, and we'll be able to do away with those silly anti-brewpub laws. Now that would be something worth being thankful for. If any Texas brewers hear news of the upcoming legislative session and the brewpub laws, please post the info.

Thanks
-Bill

Date: Tue, 24 Nov 92 15:52:21 PST
From: rush@xanadu.llnl.gov (Alan Edwards)
Subject: Re: candi

Phillip Seitz wrote (in HBD #1017):
| Hmm. Have I just been flamed?

Not really.

| In Thursday's HBD Alan Edwards launched a diatribe concerning the
| alleged snobism of people who'd like to use candy sugar in Belgian
| style beers. He wondered if there really was any difference between
| this and standard sugars such as glucose.

Actually, what I said was sucrose.

My main point was that it seems to be common in this forum that as time goes by, more and more credibility is heaped upon a statement, until it becomes a "factoid", which then becomes fact, as more people reference it.

I do admit, though, that I was quite fed up with other (arf) problems (arf) with the HBD at the (arf) time, and it (excuse me, I seem to have something in my throat) came out in my post. I humbly apologize. I realized that I was a being a jerk when Jack congratulated me on the post.

Maybe the "candi sugar" thing was not a good example. But, what I was trying to do was apply logic to the situation. Phillip said that it looked like rock candy. Using that and the assumption that it was named candi sugar because it was used for making candy, or was itself considered candy, I concluded that it was sucrose.

Pierre Jelenc wrote (in HBD #1019):

| Candy sugar, known in French as "sucre candi", is pure sucrose that
| has been made to crystallize slowly into large crystals. The
Encyclopedia

| Britannica defines it as "very large white sugar crystals, obtained by
| slow crystallization from very high purity liquor; it is used mainly
| by the brewing industry."

Phillip Seitz continues:

| While it is not the point I want to make here, he may be right. Having
| hauled plenty of this stuff back from Belgium (using valuable space I
| usually reserve for chocolate!), I have to say that the value of candy
| sugar in comparison with other types is not immediately apparent. While
| it does offer some color and melts slowly, it tastes pretty much like
| . . . sugar. It seems to me that what's important is what it

contributes

| to the final fermented product, but I've yet to see or taste any good
| side-by-side comparisons (my own experimental plans notwithstanding).

Great. I applaud you for conducting experiments to determine what it really does for beer. In your experiments, though, may I suggest that you use sucrose (white table sugar) as your control. If the candi sugar is a little darker, then I would suggest that you try a mixture of white sugar and light brown sugar, to simulate the color and flavor effects. I have a strong suspicion that the original intent of the Belgians who add candi sugar to their wort was just to raise the gravity without adding

too much maltyness.

| Many contributors to HBD (and myself certainly among them) have a
| tendency to pontificate on matters they don't fully understand.

I'm guilty!

| I totally agree with Al concerning his skepticism, and suspect that
| his ideas concerning [sucrose] and candy sugar may be correct. But I
| suspect that he, like many of us, is expressing an opinion and does
| not have any more solid ground to stand on than the rest of us.

Exactly my point. Don't trust me any more than anyone else.

Of course, some contributors include their sources, or back up their
claims with their own experiences or experiments (like you, Phil), and
deserve respect. I just want everyone to use a little care in sifting
through the (arf) BS. (excuse me...someone get me a cough drop)

-Alan

|-----| I had heard the whispered tales
| Alan Edwards: rush@xanadu.llnl.gov | Of immortality
| or: alan-edwards@llnl.gov | The deepest mystery
|-----| From an ancient book, I took a
clue

Date: 25 Nov 92 00:52:15 GMT
From: SynCAcct@slims.attmail.com
Subject: Mailing List

The recent ZYMURGY special issue, in all it's artsy glory has an excellent article by Rodney Morris on his recirculating infusion mash system (RIMS). I've pondered moving from my existing mash system, simply the stovetop pot system, to the cooler method. I've taken an interim step and made a home version of JS's easymash, which works fine for coarse crushes, but tends to stick with finer crushes. The flaw to this system is that you cannot do step infusions. Without generating a conversation on decoction versus infusion, I'll say simply that I would like to do two step mashes, protein rest and conversion. It would be nice to be able to fiddle with conversion temps too without leaning out the mash by adding water.

The RIMS looks like just the thing and I'm seriously considering making one. Has anyone on the net made one of these gizmos, anyone care to comment, have an alternate solution, or could suggest a good source for parts, either mail order or in Toronto?

Thanks, as usual.....

Glenn Anderson

email: gande@slims.attmail.com

Date: 24 Nov 92 20:09:01 U
From: "Richard Withers" <richard_withers%macmail@conductus.com>
Subject: Subscription

Subject: Time:9:07 PM
OFFICE MEMOSubscription Date:11/24/92
Please add my name to the HOMEBREW Digest distribution list.
Thanks -
Richard Withers (withers@conductus.com)

End of HOMEBREW Digest #1020, 11/25/92

Date: Wed, 25 Nov 1992 10:09:28 +0000
From: G.A.Cooper@gmw.ac.uk
Subject: Re: Hops/Cannabis

From: Brian Michael Cors

>Supposedly he has heard that hops are the third/fourth cousin to the
cannabis
>plant. Is there any truth to this??

Yes. From J.S.Hough 'The Biotechnology of Malting and Brewing':-
Hops belong to the Cannabinaceae but, despite the relationship with
Cannabis,
the commercial hop *Humulus lupulus* contains no hallucinogenic substances.

Geoff

Date: Wed, 25 Nov 92 8:27:30 CST
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)
Subject: Telluride Beer

What's the scoop on this stuff? I picked up a six-pack of it one night in Bruno's on a lark, all the while assuming that it was brewed in Telluride Colorado. I was surprised to read on one of the bottles that it is brewed somewhere in the midwest (the place escapes me now). It did not list *any* ingredients, not even the standard "barley, hops, yeast, and select grains" that the big boys use. What is in this stuff? While it was not a big step above the mass produced adulteration of barley I did find it to have a bit more character. I seem to recall tasting a bit of sweetness similar to crystal malt and that the hopping rate was more than simply holding up a bag and "showing it" to the wort. Unfortunatley, I don't even recall if it was an ale or not (if it was indicated anywhere - there was precious little info on any of the packaging). Anyway, I meant to ask this when my memory of the brew was still fresh but I forgot. Just wondering if anyone is familiar with it.

- - -

Guy McConnell guy@mspe5.b11.ingr.com or ...uunet!ingr!b11!mspe5!guy
"All I need is a pint a day"

k

Date: Wed, 25 Nov 92 08:32:52 CST
From: pmiller@mmm.com
Subject: Strike Water Hint

Greetings.

Last weekend I brewed my first all grain batch and I have a hint for those who are about to try this themselves:

Most books tell you to add 1 - 1.3 quarts of strike water per pound of grain. If you mash in a picnic cooler set up, make sure that you also add in the volume of water that your false bottom will hold.

For instance, I've got a 10 gallon Gott cooler and my false bottom is a little over an inch above the bottom. I have nearly 1 gallon's worth of space under my false bottom. If I mash 10 pounds of grain I'd need between 3.5 and 4.25 gallons of water.

1 quart X 10 + 1 gallon = 3.5 gallons
1.3 quart X 10 + 1 gallon = 4.25 gallons

I've never seen this written out explicitly in my books (maybe because both Charlie and Dave advocate the mash-on-the-stovetop method) and learned it this weekend -- the hard way...

I hope this helps other new all grain brewers.

Phil
pmiller@mmm.com

Date: Wed, 25 Nov 92 10:01:39 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: DMS and boiling

Martin Wilde writes:

> The brewer said they had never noticed a problem and he thought the
> DMS thing
> was a bit over hiped...

Well, I was at a local micro-brewery last month (Detroit & Mackinac, the only active brewery in Detroit) and the brewer there is extremely careful to try to get DMS out/keep it from forming in his beer. He whirlpools the wort out of the boiler and sends it through a heat exchanger immediately. He's also got a "steam trap" in the exhaust steam pipe leading the steam from the boiler outside. The theory is that any condensation in the flue will drip back into the trap, rather than into the boiling wort, so the DMS going "up the chimney" will stay gone.

=S

Date: Wed, 25 Nov 92 10:08:19 EST
From: Joe Rolfe <jdr@wang.com>
Subject: DMS, Whirlpools

hi all,

another data point for the whirlpool->dms:

i do basically the same thing strike the kettle (heat off), add any finish hops, oar the kettle for about 5 min to get a good whirlpool going, add finings

(in my case i rehydrate irish moss for a couple of hours and add it - contrary to popular belief - i do not add it 5,10,15 min left to the boil).

in most cases the only negative result of doing this is a loss in aroma as

the finish hops are usually in contact for about 90 minutes. the dms issue

does appear to only come about when the temp of the wort gets to a certain

temp - from what i have read and heard - temp gets below 190F. in my case the temp only gets to about 195F on average (again depending on the brew length).

most every large scale brewery that i have ever visited performs this whirlpool

, wait for the "junk" to settle then begin chilling. the other way to remove

the "junk" quickly would be to filter the hot wort and some breweries do this

also - filtered thru hops (hopback), centrifuged(??), or a plate/frame filter.

well this is just another coupls of cents worth....

Date: Wed, 25 Nov 92 10:48:04 EST
From: dipalma@banshee.sw.stratus.com (James Dipalma)
Subject: hunter airstat, klages vs. harrington, hops

Hi All,

In HBD 1019, Mike Kenny writes:

<good post for the electronically inclined deleted>

For those who may be leery of taking apart and modifying an electronic device, there is another method of getting a refrigerator equipped with a Hunter Air-Stat to operate at temperatures below 40F.

Within every refrigerator, there are some areas that are colder than others, specifically the bottom-center is roughly 5 degrees colder than the upper-sides. What I do is tape the temperature sensor to the sidewall of the fridge, about 3/4 of the way to the top. Don't place the sensor too close to the freezer compartment, or this doesn't work. I set the airstat to 40F, the temperature at the bottom-center (where the beer is sitting) gets down to about 35F, as verified by readings taken by several different thermometers. I have two fridges set up this way, it works the same for both of them. Your mileage may vary, but the bottom of every fridge should be the coldest area.

In HBD 1014, Glenn Anderson wrote and asked about the difference between Klages and Harrington malt. I want to brew an Anchor steam clone, and was planning to use domestic 2 row. I've been looking for responses to Glenn's post, as I have pretty much the same questions, and I'm a little disappointed at the lack of response. I know some of the readers of this forum have a fair amount of expertise regarding malts, would one of you folks be so kind as to enlighten us?

Aaron Birenboim writes:

> I just got a street lamp installed in front of my house.
>I was wondering... could i grow hops up this pole? or do they
>need something thinner like a string to twine up?

This past spring, a friend of mine obtained some hop vines, planted some of them in his yard, and put the rest in some large pots behind his shed. A few weeks later, I went to his house to get the ones in the pots. He had sort of forgotten about them, so when we went around to the back of his shed, we found that they had grown up on *everything* in the immediate vicinity. Scrap lumber pile, sawhorses, the vines were everywhere, including around the trunk of a very large oak tree. The diameter of this tree was about twice that of your average lightpole, and the vines had entwined themselves around it and had grown about 12 feet up the tree. We had to hack at them for 15 minutes to liberate the pots. Aaron, I'd go ahead and plant them (well, wait 'til next spring), as they seem to be able to climb on anything.

Cheers,
Jim

Date: Wed, 25 Nov 1992 09:56:05 EST
From: connell@vax.cord.edu
Subject: Three gallon kegs

Could anyone send me the address of a good source for three gallon stainless steel kegs. I was recently told that they are no longer made so that used ones are the only ones available.

Date: Wed 25 Nov 92 10:55:42-EDT
From: WALKERG@ASHLEY.COF.C.EDU
Subject: Greetings...

Hi. I'm a rather new to the brewing discipline, having helped my brother on a couple of batches, but never made any that was entirely my own. I'd appreciate any advice about getting started, and particularly, the names of any brewpubs or homebrewing clubs in the Charleston, SC area.

- --Thanks in advance,

-Gary E. Walker

Date: Wed, 25 Nov 92 11:19:32 EST
From: Hal Laurent <laurent@tamdno.ENABLE.dec.com>
Subject: Beer Nests

It occurred to me that some of you may also find this amusing...

I just bottled my first batch of homebrew this past Sunday.
It seems that two of my cats have decided to play mother hen to
the beer! They take turns curling up on top of one of the boxes
of beer bottles as if they're trying to incubate them!
I wonder how soon they'll hatch...

-Hal Laurent
hal.laurent@tamdno.enet.dec.com

Date: Wed, 25 Nov 92 10:08:40 MST
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>
Subject: Re: Mash transition

> And certainly my biggest question is related to the cost of
> transitioning to the all mash brewing. I read a lot of articles about
> special equipment and other items that I do not have. How many new
> items do I need and where can I find more info. on these setups ?? I
> am reading Papazian, but he seems to lack equipment details and
> innovations that help the homebrewer.

Moving to all-grain brewing is often perceived as being more difficult than it really is. Assuming you already have all the equipment for extract brewing, the only new equipment you'll need to go all-grain is:

1. A larger pot (probably). You'll be boiling 6 or so gallons at once, so I'd recommend at least a 7-gallon pot. You can spend ~\$130 on a nice 10-gal stainless pot, but I've also seen 7-gal enameled pots for ~\$30 (US). In a pinch, you can use two smaller pots, but ideally you want to be able to boil the entire amount of wort at once.
2. A lautering system. There are numerous possibilities for this: the Zapap system of nested buckets with holes (~\$20 to make), the slotted-copper-tubing manifold (~\$5), and a screened spigot in the mash tun (aka Easymash, probably ~\$10). None of these are expensive or difficult to put together. My personal preference is the copper manifold; it's the cheapest, easier to use than the Zapap system (which I've used), doesn't require you to modify your kettle, and the only tool you need to make it is a hacksaw.

After the lautering stage, the process is identical to extract brewing. There are a couple more items that may make your all-grain brewing a little easier:

1. A grain mill. If you can't get pre-crushed grain, or don't want to pay someone to crush it, it may be worth your while. Prices range from \$40-\$120 or so. Corona, Marcato, and the MaltMill are the most commonly used mills.
2. A wort chiller, if you don't already have one. You can make a simple immersion chiller for ~\$30 in about 15 minutes, or spend \$50 or so to make a more efficient counterflow chiller (this one might even take you a couple of hours to make, and require use of a propane torch. Great fun!).

So, you can spend anywhere from \$35 to \$320 to go all-grain.

> And the bottom line, if I ignore the fact that I am making a better
> brew, does all mash beer cost less than partial extract ??

You will save some money (all other ingredients being equal, you can usually buy the grain for a given recipe cheaper than buying extract), but you will spend more time making each batch.

But don't ignore the fact that you're making better brew! It's worth the extra time.

- - -

Jeff Benjamin benji@hpfclub.fc.hp.com
Hewlett Packard Co. Fort Collins, Colorado

"Midnight shakes the memory as a madman shakes a dead geranium."
- T.S. Eliot

Date: Wed, 25 Nov 92 12:19:01 -0500
From: parsonsl@husc.harvard.edu
Subject: Kevin's and Bill's questions

Kevin, in #1020, asked if he should go on to all-grain brewing. Do it, Kevin. I won't say much about it, since you'll probably get a dozen responses from avid brewers eager to encourage and advise you. I'll just recommend a few things. After Papazian's book, go to Dave Miller's first book. Read the whole thing, but try to ignore him at his more pedantic moments (otherwise you will always have the idea that, without state-of-the-art microbrewery equipment, all your beer will turn out crappy). Get the latest issue of Zymurgy, which is all about equipment for all levels of brewing. You will find this useful. I would make one recommendation about buying things, though, and that is Get experience and basic technique down before concerning yourself with little details. I am referring to your concern about chlorine content perhaps causing off-flavors in your beer, and your interest in carbon filters to reduce it. First, call your city's water chemist and ask for an analysis. You may not have much THM (trihalomethane is a gaseous form of chlorine) in your water at all. Even if you do, a good boil will get rid of most of it. Off flavors are most often caused by a fermentation temp that is too high, or not racking the beer off the trub soon enough, or poor sanitation, &c. If your boil is good, and you do things right, you will see that the filter is not necessary.

Go for greatness. All-grain is cheaper; tastes better; gives you more control; is messier; and is generally more fun.

Bill asks about a no-frills, simple, household starter. Liquid yeast, as most people who have experience with liquid and dry yeasts will agree, is definitely the way to go. But by not introducing a big enough population into the fermenter, you will increase your lag-time, and thereby perhaps undo all the benefits of a finer yeast culture by letting other little beasties have a chance at your beer. For a starter, I just use two tablespoons of dried malt extract boiled in one cup of water. Put this in an extremely sanitary bottle with an airlock fitted to it. When it's cool enough, pitch in the yeast from the bag. It should take another day in this bottle to reach full krausen, at which point you should shake it around a little (to stir up the slurry at the bottom) and pitch it right into your just-brewed and cooled wort. This is all very easy, and reduces your lag-time to a few hours. Ideally, you want to make the starter out of the same wort you will pitch it into. This is often (for me at least) impracticable. It can be done if you have a good refrigerating system, or if you brew the same beer a lot (save a little of the wort in a capped bottle in your frig, and when you brew next, use that as the starter).

Sorry this reply was so long. Good luck. Have a good holiday, all.

Jed Parsons parsonsl@husc.harvard.edu
Harpsichordist, Classicist, Homebrewer.

Date: Wed, 25 Nov 92 09:14:16 PST
From: Mark J. Easter <eastern@ccmail.orst.edu>
Subject: Hops and Cannabis

Michael cors writes:

>A friend of mine has been asking and asking lots of people if this was
>true,
>and he asked me to pose the question "to the experts"....
>Supposedly he has heard that hops are the third/fourth cousin to the
>cannabis
>plant. Is there any truth to this??

The concept of third or fourth cousin is not really appropriate in
describing plant relationships. However, according to "Flora of the
Pacific Northwest" (Hitchcock and Cronquist 1973), Hops (*Humulus lupulus*
L.) and Hemp (*Cannabis sativa* L.) are both members of the Moraceae, the
Mulberry family. I do not know anything about their evolutionary
relationship beyond their familial association, but I would like to hear
about it from somebody who does know.

Mark Easter
easter@fsl.orst.edu
Forest Science Dept.
Oregon State University

Date: Wed, 25 Nov 92 12:24:00 EST
From: localhost!davevi@uunet.UU.NET (David Van Iderstine)
Subject: Re: Hops/Cannabis

>From all I've read, hops are supposed to be the closest genetic relative to cannabis. But, that old myth about grafting hops plants to cannabis roots is just that - a myth. The hops plants will NOT be pyschoactive, and you'll have spent considerable effort for nothing.

Dave

Date: Tue, 24 Nov 92 16:18:19 CST
From: tony@spss.com (Tony Babinec)
Subject: chico pale ales/lion's head ale house in blue island

So far as I know, Chico pale beers are as follows:

Sierra Nevada Draught Ale SG 1.048 Perle and Cascade hops
Sierra Nevada Pale Ale SG 1.052 Perle and Cascade hops
Celebration Ale SG 1.064 Centennial, Perle, Cascade

If you are in the Chicago area, you really ought to visit the Lion's Head Ale House on Olde Western in Blue Island, a near-south suburb. They've had Celebration Ale on draft for awhile (yum!). They also have Sierra Nevada Draught Ale, Old Foghorn, and 10 other beers including several from Kalamazoo and Goose Island.

Date: Wed, 25 Nov 92 11:10:30 MST
From: abirenbo@rigel.cel.scg.hac.com (Aaron Birenboim)
Subject: Re: Candy sugar continued

Phillip Seitz <0004531571@mcimail.com> spoke about candi sugar.

New Belgium Brewery, in Ft. Collins, CO uses turbinado sugar.
I believe it comes in both white and brown.

I will experiment with this, brown, "raw" cane-sugar cones,
and some other "raw" hawian cane sugar. I'll post as i taste my
brews.

aaron

Date: Wed, 25 Nov 92 10:30 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Aging, Head, etc

To: Homebrew Digest
Fm: Jack Schmidling

>From: "Bob Jones" <bjones@novax.llnl.gov>

>I feel that this assertion by JS is unfounded and is likely to only confuse others to whom, this does not apply.

Precisely why I brought it up. Any homebrewer that read the article would have been confused. I posed the two obvious conclusions that the casual reader would come to but allowed ample room for others which followed in abundance.

The objective was to stimulate a discussion not to generate flames.

>So be patient, let your beer age properly and you will more greatly appreciate efforts, as the taste will reward.

Standing by itself, this is just as confusing. It implies that one can go out and get a six pack of Bud and let it age properly.....

>From: korz@iepubj.att.com
>Jack writes:

<>Although my bottled beer had adequate carbonation, it never had much head and.....

>I don't understand where the problem was. Generally speaking, if your beer has adequate carbonation and adequate amounts of proteins and dextrans, it should have an adequate head..... but I still don't understand where the change was made that would increase head retention.

The problem here is that I never said anything about head RETENTION. I said head, period.... When I pour[ed] the beer from the bottle, no head formed. Now, when I pour the counter-pressure filled bottle, I have to pour down the side of the glass to control the head.

It's the same beer but they behave very differently. When I tap a glass, I can build up a three inch whipped cream topping and there is at least 1/4 inch left in the bottom after nursing the beer down. I got hung up on this silly procedure at a demonstration at Baderbrau and it really makes an inviting glass of beer. BTW, I have never been able to do it with bottled Baderbrau, just from his private tap.

I am not sure what happens when bottled directly out of the tap but perhaps I was just content with less carbonation than most people are used to. As an aside, if I shook the bottle a bit before pouring, it would form a head but that is a bit much.

>From: tpm%wdl58@wdl1.wdl.loral.com (Tim P McNerney)
>Subject: What size stock pot?

>I plan on starting up all-grain brewing sometime early next year So my question to you is, what size will I need for all-grain brewing (5 gallon) and what size would be nice to have?

The short answer is, the bigger the better. It's like so many other things, you didn't know you needed till you got it. If money is tight, my advice is to go for size rather than material. The 32 qt enameled canner is the best value but just barely big enough for 5 gallon batches. I started with one of these then graduated to a 10 gal SS and now also have a 16 gal ss.

>Is there any point for getting something larger (I don't foresee brewing in larger quantities anytime in the near future)? What advantages would there be with a 7, 8 or even 10 gallon pot.

The mess of a boil over for one. But more importantly, you can boil down larger quantities of wort to concentrate it and improve the yield or make larger batches.

> I am not sure exactly how I plan on mashing (don't know if it will make a difference or not).

I just so happen to have a suggestion but I will email it to you.

>From: Brian Michael Cors <corsbria@student.msu.edu>

>Supposedly he has heard that hops are the third/fourth cousin to the cannabis plant. Is there any truth to this??

The term "cousin" has little scientific meaning but hops and pot are in the same family (Cannabaceae). But before you try smoking hops, bear in mind that pear trees and rose bushes are not only in the same family (Roseaceae) but in the same genus.

They are however, closely enough related so that one can be grafted on to the other. This had exciting prospects in the 60's but I am not sure what advantage could be gained from the graft. Don't know how many potheads really wanted 20 ft pot plants in their closets.

>From: rush@xanadu.llnl.gov (Alan Edwards)

>I do admit, though, that I was quite fed up with other (arf) problems (arf) with the HBD at the (arf) time, and it (excuse me, I seem to have something in my throat) came out in my post.

I suspect that far more people object to this sort of ad hominem crap than objective criticism.

> I realized that I was a being a jerk when Jack congratulated me on the post.

Although your stock just took a tumble, the cudos were well deserved. The article was well thought out and to the point. To deny everything you said just because I agree with you is pretty petty.

> I just want everyone to use a little care in sifting through the (arf) BS. (excuse me...someone get me a cough drop)

Sure, we can excuse you but not perhaps, for the same reasons.

>From: SynCAcct@slims.attmail.com

> I've taken an interim step and made a home version of JS's easymash, which works fine for coarse crushes, but tends to stick with finer crushes.

Not sure what "finer crushes" means but I am now using a 30 mesh SS screen which is considerably finer than the original window screen and may help those who don't use roller mills. I never had any problems with window screen but it just seemed a bit crude.

> The flaw to this system is that you cannot do step infusions.... I'll say simply that I would like to do two step mashes, protein rest and conversion. It would be nice to be able to fiddle with conversion temps too without leaning out the mash by adding water.

Do not understand this at all. The easymasher is installed in a brew kettle which sits on the stove. There is no limit to the number of steps you can do, simply by diddling with the heat. Total control of this end of the process is one of its major advantages.

js

Date: Wed, 25 Nov 92 13:26:17 CST
From: tony@spss.com (Tony Babinec)
Subject: orval yeast

Jackson's Pocket Guide claims that a single yeast is used in primary and secondary, while a blend of four or five bottom cultures is used for bottle conditioning. So, if one were to pitch the dregs from the bottle, which yeast would take off? If filtering is done before bottling, and if that first yeast contributes essential flavor notes, then there would be something missing from your built-up yeast. Once, I did attempt to culture the dregs from Orval, and what I got was a very slow fermenting yeast in my starter wort. I tasted it, and threw it out. It didn't taste bad, but I didn't want to pitch a slow yeast into my wort.

Date: Wed, 25 Nov 1992 11:29:41 -0800
From: mfetzer@ucsd.edu (The Rider) (Michael Fetzler)
Subject: Re: Oregon Pub Crawling

>Date: Tue, 24 Nov 92 15:18:41 PST
>From: Richard Childers <rchilder@us.oracle.com>
>Subject: Oregon Pub Crawling

>Lighthouse is a member of the Mcmenamin (sp?) family of brewpubs, what
>might
>be called a 'chain' except that each pub has little in common with the
>others,
>excepting only the format of the menu, and a few of the available brews.
>Each
>brewery provides its own unique creations to its customers, as well as a
>few
>of the established favorites.

There are, to be fair, a few McMenamins that have more of a chain
atmosphere in the fact that they share a name and general interior
decore.
Something like 10 or so. But as you say, most of the pubs owned by the
McMenamin family have quite a unique character.

McMenamins has also purchased (recently) a winery, the Edgefield Winery
in
Troutdale, and added a brewery and movie theater to it. And, McMenamins
owns three other theaters in Portland now. For those of you who might be
wondering why theaters and microbreweries coexist in a post... the deal
is
you pay \$1 to get into the movie, and they are generally movies that have
been out for a while, but not necessarily obscure or second rate movies.
The seating is less densely packed than a standard theater, and there are
tables between the rows of chairs. You buy a pint or three of your
favorite
micro brew, order one of the marvelous items off the menu, and sit and
enjoy your movie. I must admit, beers are 30 or 40 c more than at their
regular locations ;)

Why do I sound like an ad for McMenamins? *Ack* I just love what they
have
done for Portland, I'm not in other ways associated with them... wish I
was.

>Some of the beers that come to mind, in connection with Lighthouse, are
>the
>excellent Terminator Stout (tm), although I liked Hammerhead Ale much
>better,
>and they also served a Crystal Ale that was deep reddish in color and
>very
>sweet, as ales go. Allegedly, it was brewed entirely from crystal malt !
>! It
>appears to be popular enough that it is available elsewhere, also.

Ahem... soap box. There is this wonderful Deshutes Black Butte Porter,
some
of the creamiest I've had, that is normally available at McMenamins
outlets. However, McMenamins is now producing their own porter, called
Black Rabbit. Well, it just does not come *close* to the Deshutes!!! And
I

hear they're trying to replace the Deshutes at all their outlets with their own! Let the masses revolt!

>At another Mcmenamin pub, in Eugene, I tasted what I think was called 'Blue Heron Ale' ... which name was also in use at Steelhead, confusingly enough.

Blue Heron is also the standard pale ale produced by the Brideport Brewing company in Portland (they run a pub in the NW industrial part of town, out of their brewery, for those interested, and their XX Cask Conditioned Stout is **fine**). McMenamins does at several of their outlets sell beer not produced by them, and it's quite possible that both places you were in Eugene carry Bridgeports Blue Heron.

Blue Heron is served at many small bars throughout Portland. It's quite good, so you have this concept that must be strange to many Americans. Namely, walk off the street into any pub, and god forbid, you get something other than Budmilob! I call this evolution ;*)

>Perhaps Jeff Frane might see fit to contribute his opinion of Mcmenamin's ?
>I would be interested in knowing how they are seen by resident experts .
..

Perhaps the Portland HBD community should get together for a weekend of **serious** research into just how many pubs there are and compile statistics of exactly what is served ;)

Michael Fetzner
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC
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Date: Wed, 25 Nov 92 14:44:57 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: Sierra Nevada and fruitiness

In October I brewed two batches with WYeast 1056 (American); they were pale ale and porter. They were my first batches with this yeast. It is no coincidence that Sierra Nevada brews pale ale and porter with the same yeast; I was trying to clone these SN beers, or at least get close. When the pale was a 1.5 months old and the darker beer a month, I decided the moment of truth had come. I tasted my beers side by side with the SN beers in the company of a knowledgeable beer taster.

If I said there was no difference or that my beers were just as good, you could rightly suspect me of lying. I was pleased at how close I did come, though. My pale ale was overhopped by comparison and used only Cascade -- no Perle -- but was still in the right ball-park. The porter was much closer; in fact, the porter was tasted three ways with Anchor porter. With the Anchor as foil, my porter showed as very similar to Sierra Nevada's.

The only striking difference between my porter and SN was a fruity/malty spectrum of tastes in the SN that was absent in mine. It was also present in the SNPA and absent in my pale ale. Fruitiness has been an active topic on the HBD. My impression was that yeast was the main factor, and I had that covered by using 1056. I suppose temperature is another? I fermented in the 60s. Does anybody know at which temperatures SN brews pale and porter?

Ultimately, fruitiness derives from the malt. I used Munton & Fison 2-row malt from the UK in my beers as well as UK crystal (in both) and US chocolate (in the porter). I believe I read that SN uses American pale malt and dextrine malt as the pale components of the grist. Can anyone confirm? Could this account for the difference in the yeast's production of esters? I guess the dextrine malt is the more likely candidate?

And what about the difference between European and American malt? The late Dave Line made a big deal about it in his books. I gather that they are actually different sub-species (or even species?), with North American malts related to the Manchurian strains and the stuff west of the Urals being entirely different. In direct comparisons, I've found UK 2-row to have more flavor than Canadian 2-row and more yield than US 6-row. That's as far as my research goes. Viv Jones, formerly brewmaster at Upper Canada in Toronto, has said that North American malts are too enzymatic and it is easier to get a high final gravity using European malt. Roughly speaking, this is why I pay extra for British malt in ales.

So, is it possible that my malt won't produce the same fruity esters as the mix of US pale and dextrine malt (or whatever the mixture is) that Sierra Nevada uses?

Another factor that occurred to me is age. For all that my beers were mature, I'm sure the SN bottles were older. As we all now know, live beer does change with age, improving throughout a period of time; the length of time depends on many variables. Perhaps in another month or two my beers will be just as fruity as the SN beers?

Happy Thanksgiving all,

Rob (bradley@adx.adelphi.edu)

Date: 25 Nov 1992 16:35:28 -0500 (EST)
From: homebrew@tso.uc.EDU (Ed Westemeier)
Subject: Humulus & Cannabis

In response to yesterday's question about the relation of hops to Cannabis: This subject always seems to provoke giggles and averted eyes, but it's really pretty straightforward stuff. I found it interesting enough to look it up in "Hops" by R. A. Neve (ISBN 0-442-31187-7)

Quoting from Neve's definitive tome on the subject:

"Humulus [hops] and Cannabis are the only two genera in the family Cannabinaceae and there are many similarities between hemp (Cannabis sativa) and the cultivated hop. The nettle family is also rather less closely related being in the same order, the Urticales. It is possible to produce viable grafts between hops and hemp and it is reported that pollination of hops by hemp, annual nettle (Urtica urens) or perennial nettle (Urtica dioica) stimulates cone development but only abortive embryos are produced."

Later, he mentions:

"It was reported by Warmke and Davidson (1944) that hop scions grafted onto Cannabis stocks produced cannabinoid resins and this led to interest in the technique as a means of producing such material while avoiding legal restrictions."

He goes on to talk about how other studies showed that the rootstock in these grafts has essentially no effect on the type of resins produced by the plant grafted on the root (in either direction).

Bottom line: Yes, they are related, and you can graft one to another. I surmise that the intent behind interest in the subject is to graft hop plants onto hemp roots and harvest cannabis resins from a legal plant. Unfortunately, it doesn't work. Good question, though!

Date: Wed, 25 Nov 92 15:51 CST
From: korz@iepubj.att.com
Subject: Bud ads/starter timing/Orval/pot size/going all-grain

Jonathan writes:

>With regard to Phil Miller's question about Wyeast packages that swell too
>quickly, I have had the same experience, and I HAVE tossed them in the fridge
>to slow them down, then removed them and let them come up to room temp again
>while making the starter. I've also let the starter sit too long before
>pitching. In each case, my fermentation started off quickly and the results
>(some of them still pending) seemed o.k. However, I don't consider my palate
>yet finely-tuned enough to recognize any problems in the finished beer that may
>be traceable to clumsy handling of the yeast. (Maybe that's a blessing?
--
>hey, it still beats the hell out of Bud.)

Just an aside, there are two ways to interpret the AB slogan: "Nothing beats
a Bud." The first one is, that "No other beer has the capability to surpass
Budweiser in any respect." The second is, that "Drinking nothing is superior
to drinking Budweiser."

You choose.

>I posted a similar question
>awhile back and one respondent said that one ought to be careful about
>letting the starter sit too long so that the yeast don't pass out of their
>reproductive cycle into their fermentation phase, or something like that,
>if I'm remembering correctly. I'm no biologist, I just cook beer.

The key is not pitching the starter before it goes from reproduction to fermentation (although I would suspect that pitching just short of this transition may be the ideal), rather that it is most important to pitch before the yeast have consumed all of the starter food and gone dormant again. Common wisdom says to pitch at high krausen, which is smack dab in the middle of the fermentation phase. Primarily because it is the easiest
to identify, I propose that, while it may be the second best theoretical choice, pitching at the *beginning* of the fermentation phase would be the
best practical choice, slightly better than at high-krausen and *far* superior to waiting too long. Note that if we were to agree that this would be the best practical timing, it would imply that Wyeast should be pitched when the packet *begins* to swell. Comments?

DanM writes:

>I'm interested in the results of your (and others) Orval culturing.

According to Jackson, Abbey d'Orval uses a single yeast strain for

fermentation and four or five strains at bottling. I feel, quite confidently, that one of the bottling strains is the fermentation strain. I added 1020 starter wort to 6 bottles of Orval dregs (individually) and tasted the results. Three did not start, three did. Of the three that did, two smelled and tasted ok, but not Orval-like. One smelled and tasted just like Orval. Note that you should be able to control ester intensity in any yeast using temperature -- lower temps, less esters -- higher temps, more esters.

Tim writes:

>I figure minimum size needed to be 6 gallons. Is there any
>point for getting something larger (I don't foresee brewing in
>larger quantities anytime in the near future)? What advantages
>would there be with a 7, 8 or even 10 gallon pot. I am not
>sure exactly how I plan on mashing (don't know if it will make
>a difference or not).

For mashing, you only need perhaps room for 1.5 quarts per pound of grain that you intend to use. For the subsequent boil, you need quite a bit more room. Note that after the sparge, you may have 7 or even 8 gallons for a 5 gallon batch. You need additional room for the "head" that forms during the boil. Recently, I tried to boil 1/2 gallon of wort in a 1 gallon pot. Forget it! What a disaster! I managed to avoid boilover (just barely), but to do so, I needed to have the boil so mellow that I don't think I got much out of my hops at all. I was doing a test recipe with 2 Lallemand dry yeasts and did not want to brew two 5 gallon batches. I'm not sure that my results will be useful at all.

To answer your question, ideally, you would like a 16-quart, copper-clad (for better heat conduction) SS pot for mashing and a 10 gallon (forget copper-cladding here -- you couldn't afford it if you could find it) SS pot for the boil. This would allow you to do (with a bit of difficulty) 10 lbs of grain. If you can only get one pot for both, you should probably go with a 10 gallon SS pot.

Kevin writes:

>First of all, I brew in a 5-gallon tub with an airlock. Should I be using
>one of those water bottles so the krausen can be blown off ?? Is that
>important ??

First of all, please limit your line length to <80 characters. Not only can some people not read anything beyond 80, but it makes quoting you pretty tough.

Back to your question: Blowoff. I say yes -- it makes a difference if you use blowoff. Does it make enough of a difference for you? Try it and see. I feel, that my beer made with blowoff is much less astringent than without.

>Second, all my beer has a distinctive flavor. I am sure that everyone does,
>but I am not sure my flavor is positive. I am wondering if chlorine in the
>water is leaving its mark. Should I be filtering my chlorinated city water

>thru charcoal filters ??

That's house flavor, but it can be minimized by good sanitation and, as you suggest, by removing the chlorine from your water. If your plastic fermenter has any scratches in it (and after a few batches, it certainly does) the scratches can harbor bacteria even with intense sanitation solutions. Boiling water is what Darryl Richman uses on his plastic fermenters and brews prize-winning beers. You don't need a carbon filter... you can remove chlorine by boiling -- that's what I do -- I boil all my water.

>And certainly my biggest question is related to the cost of transitioning to the all mash brewing. I read a lot of articles about special equipment and other items that I do not have. How many new items do I need and where can I find more info. on these setups ?? I am reading Papazian, but he seems to lack equipment details and innovations that help the homebrewer.

His latest book "The New Complete Joy of Homebrewing" (why "new" Charlie. . . why not just second edition?), I feel is much better. You said "I am reading" which may mean that you have not reached the advanced sections which, I thought described the equipment well. However, I was reading it with most of the necessary knowledge in hand -- perhaps it is not as clear as I thought? Miller has a slightly different setup described in his book as does Noonan.

>And the bottom line, if I ignore the fact that I am making a better brew, does all mash beer cost less than partial extract ??

A lot less if you don't count you time -- perhaps a little less if you do. For me, however, cost is not the bottom line.

Al.

Date: Wed, 25 Nov 92 16:04 CST
From: korz@iepubj.att.com
Subject: Re: Re: candi / Easymash infusion

Alan writes about candi sugar while taking a stab at Jack.

While I'm not about to say Jack's a nice guy, I must admit that he has been behaving himself lately and we should not bait him. Among his posts, in some he's a jerk in others he's informative. "Can't we all try to get along?" to quote Rodney King.

Glenn writes:

>and made a home version of JS's easymash, which works
>fine for coarse crushes, but tends to stick with finer crushes. The
>flaw to this system is that you cannot do step infusions. Without
>generating a conversation on decoction versus infusion, I'll say
>simply that I would like to do two step mashes, protein rest and
>conversion. It would be nice to be able to fiddle with conversion
>temps too without leaning out the mash by adding water.

Since I'm the resident expert on the flaws of Jack's system (;^), I'd have to say that this is not one of them. There's no reason that you could not choose a strike temperature to get you into the protein rest range, followed by heating to get you into the saccharafication temps, in fact, you could do as many steps as you want.

Hmmm? Two cases of Al defending Jack in one post? Well, before you two or three people try electing me president of the JS fan club (I think Jack president for life ;^), I want to say that I enjoy it when the HBD is clean and hate it when people are mean to each other. A sense of humor helps, but let's not pick on anyone just the same, okay?

Al.

Date: Wed, 25 Nov 92 12:45:18 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Re: clearing cider

>Date: 24 Nov 1992 09:53:41 -0400 (EDT)
>From: KLIGERMAN@herlvx.rtpnc.epa.gov
>Subject: clearing cider

"I have made some apple cider about a month ago and have not seen any clarification taking place. It is in the secondary and I've lowered the temperature to about 40 F., without noticeable clearing. Can anyone suggest methods for clearing the cider aside from filtering?"

I've had success - I don't know exactly why, yet - by transferring the cider to a secondary fermenter (after doing a few one-gallon batches, this is less of a problem as one becomes inundated with one-gallon jugs) and adding a boiling-hot solution of honey diluted into water - which I was using to fill up the airspace left from the transfer, which left a lot of yeast and other precipitates behind.

Within a few minutes of adding the hot honey-and-water combination, the clarity improved dramatically, almost as if the hot liquid had provoked a 'break'. Since the volume added was no more than one cup, there's no way this could have possibly killed all the yeast, the heat was absorbed instantly and contributed very little to the thermal mass that the full jug represented.

Fermentation picked up thereafter, as the yeast responded to the honey, and I bottled at that time, since I wanted carbonated cider. The results were magnificent.

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

End of HOMEBREW Digest #1021, 11/26/92

Date: Tue, 24 Nov 92 11:20:35 CST
From: whg@sunf99 (Walter H. Gude)
Subject: 1-stage/Trub Rack

Yes ladies and gentlemen I can't help it, it's time for another round of discussing the merits of 1/2-stage and racking off the trub.

In yesterdays digest (1017?, as well as several previous digests) I read with interest a post by Al Korzonas (korz@iepubj.att.com):

Al,

I read your post today and was very interested that you've determined that a single stage ferment is all that is required. After several years of automatic racking to secondary I started experimenting myself. I've never had the patience to make "exactly" the same beer twice changing just one thing, but some of the best beers I've made in the last year used my normal process with only a single stage. Clarity, astringency and any other fermentation characteristics were indistinguishable from 2-stage.

I also read with interest (correct me if I'm wrong) that your practice is to pour the wort through a strainer into the carboy after chilling. I usually put the lid on and let the trub settle for 30-60 minutes and then siphon, leaving as much trub as possible. However, given the "yumminess" of your brews I'm re-evaluating the need for this step. It's not too hard but if its not needed why bother. I'm I wrong about your methods? What to you think about the 30 minute settling time? Is it worth the risk?

BTW, this question is directed not just to Al but the Digest as a whole.

Thanks,

Walt

Walter Gude || whg@tellabs.com

Date: 27 Nov 1992 09:14:13 -0400 (EDT)
From: KLIGERMAN@herlvx.rtpnc.epa.gov
Subject: cider clearing

Thanks to all those who answered my post by E-mail. I will be patient and let the cider clear naturally over the next half year (if I can wait!).

Date: Wed, 25 Nov 92 21:11:19 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: A clarification on clarification

I just finished repeating, successfully, the experience described earlier today in a posting the HBD, where I responded to someone's request about how they might clarify their home-brewed cider.

What I'd said is that all one needed to do was add boiled water and honey.

This is true. However, the first time I did this, this evening, I omitted a step I'd carried out the first time, letting it cool for a few minutes, and the result was cider foaming out of the bottle as it reacted with hot water and honey, or, more precisely, nearly boiling water and honey.

After cleaning up, I did it again, this time letting the mixture cool for a very few minutes before, very slowly, dribbling it into the jug. Within a few minutes, clarification again began and is proceeding as I speak.

When I get some time and energy, I'll try water alone, and maybe honey alone, and see if I can isolate the cause of this clarification. It seems to me that this could be used repeatedly to sweeten and clarify a cider, along with transfer to another fermenting container ... I'd guess flavoring

agents could also be added at this time - spices, fruit extractions, et caet

...

I have to note that it was Jack Schmidling's description of some fruit wines that really got me started on this path, and, realistically, there are few boundaries to this brewing thing ... the only constants are fermentables, adjuncts, yeasts and water. Thanks, Jack !! Your freewheeling imagination is not unappreciated, I think.

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

Date: Fri, 27 Nov 1992 16:59:00 +0000
From: "Rick (R.) Cavasin" <cav@bnr.ca>
Subject: re: clearing cider

Regarding Richard Childer's observation that adding a hot honey solution seems to clear his cider:

I think you may be onto something here! I've been wondering what to make of a similar observation. I had a strawberry melomel that had been aging in the secondary for some months, which, on tasting, I had decided was too dry. So I figured that I'd rack it and add some concentrated honey solution to fill the headspace. Although the melomel still had a bit of haze to it, the racking and adding hot honey made it drop clear as crystal. I've noticed that although I skim my honey when it's boiling, I still get a considerable amount of 'cold break' from it. What may happen is that the formation of the cold break 'catches' the haze and draws it to the bottom. I suppose that this is analagous to adding gelatin. I also have a hunch that this is dependant on the amount of honey/water added being small compared to the total volume. IE. the cooling must be quite abrupt, so that the formation of the break is very sudden. This, because I still thought the melomel too dry (I'm trying a less attenuative yeast now) and tried to do it a second time. This time the volume added was larger, and the result is that the melomel has gone from crystal clear to slightly hazy again (curses!).
Rick C.

Date: Fri, 27 Nov 1992 14:48:47 EST
From: Ming-chung Lin <MARS@suvvm.acs.syr.EDU>
Subject: re: clearing cider
Subject: San Francisco microbreweries
AND hops/cannabis answers

I'm going to San Fran soon (YAY!) and would like to know about microbreweries in that area...can anybody help?

Why do people pass on recipes that they have not yet tasted? A friend of mine has a penchant for wierd beer ingredients-- cilantro, peppermint, pomogranate, basil. We've tried to dissuade her, but those published basil beer recipes (EVEN THOUGH THEY WERE NOT TASTED) only encouraged her. The basil beer she made IS pretty tasty, reminiscent of pesto, but she is keeping her recipes secret. We have yet to taste the pomogranate lager...I admire her willingness to make a potentially disgusting brew in the search for the unusual. She doesn't get the digest, so if you are interested in her recipes, write her at <ALEIMANI@SUVVM>.

Actually, Andra (the above mentioned) and are "swamp queens" (our masters thesis research) and would like to know if anybody out there has used swamp stuff (besides spruce and fir) in their brews (and tasted it!).

Now for the word on cannabis and hops...they belong to the same botanical family, Cannabaceae. THE BOOK (Gleason and Cronquist's 1991 Manual of Vascular Plants of Northeastern United States and Adjacent Canada) lists two genera in this family, Cannabis and Humulus. There is one species of Cannabis, C. sativa, and two species of hops, H. lupulus (and several varieties) and H. japonicus. I'm not so sure this makes them second cousins, consider yourself and see what you think. You and chimps belong to the same order, Primates, but to different families. People belong to the family Hominidae. There's only one extant genus, and only extant species of humans, Homo sapiens. Other species like H. habilis, and other genera like Australopithecus (A. afarensis is "LUCY") are extinct. So, if you consider yourself a second cousin to Lucy, then perhaps hops and cannabis are second cousins.

I had to infiltrate Ming-chung's account becuae mine is not big enough to handle the digest mail.
Thanks, Lisa St. Hilaire <MARS@SUVVM>

Date: Fri, 27 Nov 92 23:02:56 CST
From: cush@msc.edu
Subject: what happened to my efficiency?

Here is one for the cumulative wisdom of the all-grain brewers on the net:

I just brewed a batch of porter, was shooting for an OG of 1.046...but got 1.040. That is 25 points/lb./gal. :- (I usually get 29 - 30 points.

This is especially disappointing, because I have just finished studying Miller, and had decided to go for the best efficiency I could get.

Specifics of the process are:

9.5 pounds of grain (8.5 lbs. 2-row pale, 1/2 pound each, crystal and black malt)

Mash-in at 153F using 9.5 quarts water (that's 1 quart per pound)

PH started at 4.6, raised to 5.0 using 1 teaspoon CaCO₃

Mash rest, 1 hour at 153-146 (infusion mash done in rectangular cooler)

Iodine test indicated full conversion.

Add boiling water to mash-out at 170F (5 minutes)

Sparged to 8 gallon total - water at PH=6.7 (took about 45 minutes)

boil down to 5.75 gallons (about 1.5 hours - hops only boiled last 60 min)

Cool and pitch

OG=1.040 at 5.75 gallons.

bummer!

When I checked the grains afterwards, it looked like many of them had been cracked in half, but the starchy material was still in the husks. The grind looked alright, i.e. few whole grains, but in some the starch had not been released.

Causes I can think of are:

- 1) strike temp was not high enough to gelatinize the starch
- 2) the crush was actually too coarse (I WANT a roller-mill!!!! Santa???)
- 3) I should indeed have done a step-mash and raise the temp to 158 for 15 min.
at the end of the mash.
- 4) I sparges too fast.
- 5) the mash was too tight. Miller recommends 1.33 quarts per pound.
This was indeed the tightest mash I have yet done (Micah??? you say you usually use a rather tight mash.....)
- 6) As I said, this same sparging system has turned out 29-30 points, so I am pretty confident that I am not suffering from dead spots in the lauter-tun.

Does anyone have any other ideas, or care to comment on which of the above is the most likely culprit?

I left the kitchen in a really bad mood, and ran four miles to blow off my frustration. Geez....I almost felt like giving up if my best effort would turn out my worst results. Oh well...1.040 is low, but alright, and I pitched a nice healthy starter, so that after eight hours it looks like

the yeast is just coming out of respiration stage. Maybe in a few weeks
I
will be able to drink away my frustrations!!!

--

> Cush Hamlen | cush@msc.edu

Date: 27 Nov 92 20:04:07 GMT
From: SynCAcct@slims.attmail.com
Subject: Harrington Vs Klages

In HBD1021 James Diplama comments on how I posted in 1014 asking about the differences between Klages and Harringtons malt, and was dissappointed with the response. So was I Jim, although I did get a few responses, none were difinative.

I called the maltster at Canada Malt to get the goods. Klages malt is not grown anymore and hasn't been for a few years. All malt grown in North America is the Harringtons variety. This is exclusive to commercial barley, and private farmers can grow Klages if they have the seed stock, but no new Klages seeds are sold.

The reason is that Klages became disease intolerant as crops have a tendancy to do and is systematically replaced about every 10 years with a new variety. This happens to be Harringtons right now. In a few years it will be the another variety.

Harringtons malt yields the same extract as Klages, tastes the same and is the same color. For all intents it is Klages. Perhaps it is better to refer to it as Domestic (we call it Canadian) 2 Row Malt, rather than Klages or Harringtons.

Unless someone cares to dispute, this is what I'll believe.

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+-----+
| Internet: gande@slims.attmail.com|
| Glenn Anderson |
| Manager, Telecom. Facilities|
| Sun Life of Canada|
+-----+
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Date: Sat, 28 Nov 92 3:46:12 EST
From: Mike Sharp <msharp@cs.ulowell.edu>
Subject: When to pitch -- a myth exploded

"Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU> writes:
> ... I posted a similar question
> awhile back and one respondent said that one ought to be careful about
> letting the starter sit too long so that the yeast don't pass out of
> their
> reproductive cycle into their fermentation phase, or something like
> that,
> if I'm remembering correctly. I'm no biologist, I just cook beer.

I believe what is being referred to here is the all too common belief that one should only pitch yeast at high krausen. This is, in fact, NOT the ideal time to pitch. You DO want to pitch the yeast when its in the stationary phase. Why? As the yeast is quickly multiplying its glycogen level decreases. Yeast in their stationary phase are able to rebuild their lost glycogen supply. There is a direct correlation between the glycogen level and the lag phase of the fermentation. The more glycogen stored the shorter the lag phase. (assuming constant cell density of course)

For those of you who might call me a heretic:
Practical Yeast Management
Dr. Paul Monk, Fermchem Pty. Ltd.
Brewery Operations Vol 6, pp. 127

and for the real die-hards (bio. chem. knowledge required):
Impact of Yeast Handling Procedures on Beer Flavor During Fermentation
Pickerell et. all.
American Society of Brewing Chemists (ASBC) Journal, Vol 49:2, 1991,
pp.87-92

--Mike

Date: Sat, 28 Nov 92 09:59:15 -0500
From: parsonsl@husc.harvard.edu
Subject: Doppelbock recipe

Here's a really good Doppelbock recipe.

Irrumator Doppelbock (makes 5 gals)

6# Dutch dme
4# Pilsener malt
2# Munich malt
1# German crystal
1# Chocolate malt
1.5 oz. German Hallertau (4.9% a) (30 min)
.75 oz. Hallertau (15)
.25 oz. Hallertau (5)
Wyeast Bavarian Lager (make a starter with 2 tbsp pdme)
.75 c. corn sugar for priming
OG 1.084

Raise 10 qts water to 128 F and add grains for mash in and 30-minute protein rest at 122F.
Saccharification rest 1/2 hr. at 153F, then 1/2 hr. at 149F.
Mash-out 169F, then sparge 4 gals at 170 F.

Primary ferment 51.5F
After Kraeusen head falls, lower temp (5F/day) to 40F
Raise temp for 52F diacetyl rest, 1 week
Lager in secondary at 36F for 2 months
Bottling: raise temp to 55F, prime with corn sugar and active yeast culture.
Keep filled bottles at about 55F for a week or two

Making this recipe, I was shooting for something like the Celebrator. I think this is a pretty close approximation, although I don't have a Celebrator on hand for comparison. In any case, I love this beer.

Jed Parsons parsonsl@husc.harvard.edu
Harpsichordist, Classicist, Homebrewer

Date: 28 Nov 92 17:05:33 GMT
From: SynCAcct@slims.attmail.com
Subject: Easymash and Step Infusions

I must apologize to JS for posting misleading or incomplete information about the Easymash. My comment in the HBD was that I could not do a step mash using the Easymash. This is in inaccurate statement on my behalf.

What I should have said is that it is impossible to do a step mash with my application of my reproduction of the component JS sells to manufacture an Easymash. The Easymash is a simple and effective device which, simply, is a tap, tube and screen. It works elegantly, but JS mounts his in a stove pot. If one were to mount his Easymash in a cooler or large plastic vessel, as I do, heating on the stovetop is impossible and therefore step infusions are impossible.

Hope this clarifies this issue, Jack. :)

What I meant by "finer crushes" is exactly that. Not everyone that mashes also crush their own grain. If you buy precrushed grain from more than one source it is likely that the crush will be of varying consistency. I have purchased grain that looked like the barleycorn was simply broken into 4-6 pieces and I've bought grain that was more the consistency of large table salt. I don't want a discussion on the merits of proper crush, I'm well aware of that. My comment reflected a problem that happened to me with improper, finely crushed grain. I would also like to comment that the same grain was used by a fellow brewer in a Zapap lautertun and he reports no problem with his sparge. I would also like to say that I have used my easymash with properly crushed grain and it works flawlessly.

Glenn Anderson

email: gande@slims.attmail.com

Date: Sat, 28 Nov 92 14:11:00 -0500
From: roy.rudebusch@travel.com (Roy Rudebusch)
Subject: Freeze Distillation

From: roy.rudebusch@travel.com

Date: Brewday

Subject: Freeze Distillation

PD:>> How would that freezing technique work anyway? I thought water
PD:>>>and alcohol were fully miscible, so why would the water freeze but
leave

I made some Apricot brandy from some leftover Apricot wine that I had
made. Freezing the wine turned the entire volume into a slush that
caused the alcohol to be almost inseparable from the ice. So I put it
into a colander, and let it partially thaw and collected the drippings.
Needless to say it was not very efficient.

Next time I will do this:

Put the wine (or dopple-bock!) into a shallow vessel and cool to 32F.
Place ice cubes into it and drop the temp below freezing. The ice
cubes will act as a nucleus and draw water to it. Pluck the enlarged ice
cubes out and add more ice cubes.

Cheers!

* OLX 2.2 * Hungry? Eat your union card

Date: Sun, 29 Nov 1992 15:58 EST
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: Culturing Chimay Yeast

I saw recently some mention of using yeast cultured from a bottle of Chimay. So, naturally, I rushed out for a bottle of the same, consumed it while making up a Belgian style brew one Sunday, and put some sterile 1.025 wort and some yeast nutrient into it. After about 2 days, I had a nice krausen and activity in the lock. Today, when all activity had ceased, I went to decant the stuff into (sterile) beer bottles in order to put it to sleep in my fridge for a while. To my horror, I found what appeared to be floaters in the liquid. They did not look like other bacterial infections I have seen, and the stuff smelled clean, and recognizably like Chimay.

Questions: One: could this just be low-density fermentation byproducts?
Two: I read in the Zymurgy Yeast Issue that Chimay uses a mix of yeast and bacteria in bottling. Could this be the bacteria?
Three: if Chimay does in fact use such a mixture, is there any point in trying to plate out the yeast? Is Wyeast 1214 more or less similar to Chimay minus the bugs?
Four: Can I plate out a clean yeast from this stuff even if there is other microfauna present?

Thanx, P.

Date: Sun, 29 Nov 1992 21:33:06 GMT
From: POIRIER@IREQ-CCFM.HYDRO.QC.CA
Subject: Culturing Chimay Yeast
Subject: Belgian Ale yeast
From: Deborah Poirier <poirier@ireq-ccfm.hydro.qc.ca>

Hi all,

I'm looking for any information about/experience with Wyeast 1024 (Belgian Ale). What kind of critter is this? After 1 week in bottles, (I know, too soon) it stinks. But it doesn't taste all that bad. Help.

Thanks in advance for any replies,

Deb

Date: Mon, 30 Nov 1992 13:10:03 +1030
From: Murray Robinson <robinm@mrd.dsto.gov.au>
Subject: WYEAST 2112 - Problems ?

I have a couple of questions to pose to the users of liquid yeasts in particular WYEAST 2112 - California Lager.

DISCLAIMER: Last weekend was the first time I have ever used a liquid yeast and as such I do not know what to expect from it.

Basically I am worried about viability of the yeast itself.

As per the instruction of the packet and readings from various newsgroups I performed the following steps:

- 1) Broke inner bag and gave yeast-wort mixture a thorough shake(day 1).
- 2) Continued to give bag a good shake every few hours.
- 3) Waited till bag swelled to approximately 1 inch thick (day 4)
- 4) Mixed up a starter bottle containing water-wort-sugar.
- 5) Pitched yeast into starter(day 4).
- 6) Waited for signs of high Krausen.
- 7) and waited (day 5)
- 8) and waited (day 6) - yeast was producing CO2 but not bubbling enough to produce that characteristic froth.
- 9) Made up batch of all-grain and pitched starter anyway.

My questions are thus:

- 1) How active is such a yeast - should I expect to see that bubbling froth on the surface of my fermenting beer which always happens with dried yeasts.
- 2) What lags times can be expected with WYEAST 2112.
- 3) Do lager yeasts generally exhibit such relaxed fermentation behaviour.

I really am at a loss here. I have 5 gallons of Munich Lager sitting in the fermenter with a yeast I am not too confident about. Should I have faith in this yeast or go and pitch a packet of dried yeast into it before it gets infected?

Thanks for any help

MC

YEAST PROFILE: WYEAST 2112 - CALIFORNIA LAGER YEAST

Warm fermenting bottom cropping strain, ferments well to 62 F while keeping lager characteristics. Malty profile, highly flocculant, clears brilliantly. Apparent attenuation 72 - 76%.

Date: Sun, 29 Nov 92 19:32 PST
From: alm@brewery.ht.intel.com (Al Marshall)
Subject: WYEAST 2112 - Problems ?
To: homebrew@hpfcmi.fc.hp.com
Subject: Yeast Nutrient Questions

In the spirit of Never Leaving Well Enough Alone, I picked up some yeast nutrient powder from my local homebrew supplier with the intent of seeing what it could do for my yeast starter performance. Can anybody give me information on the following?

Background Info: I make SG 1020 starters from dry malt extract and hops. The procedure is similar to Papazian's in TCJOHB. The starters usually work fine (hence the "Leaving Well Enough Alone" comment above). The yeast nutrient package is labelled as follows: "Contains: Thiamin, All other Vitmain B Complex, Biotin, Pasteurized Yeast cells. Use 1/2 teaspoon per gallon".

1. Is the stuff even useful given that I use malt extract already? Does anyone have any theoretical knowledge or before/after anecdotes to report?
2. Does anyone have additional or contrary information to the instructions I got?
3. If I add the nutrient to the starter wort before boiling and then boil to sterilize, will I end up denaturing any of the nutrients?

Thanks in Advance

Al Marshall

Date: Sun, 29 Nov 92 17:03:11 EST
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re THM's

> You may not have much THM (trihalomethane is a gaseous form of chlorine) in your water at all.

THM and chlorine aren't totally unrelated, but they are a LONG way from equivalent.

Chlorine /is/ a gas; in everything from filters for large swimming pools up to water supply systems it is kept as a gas and force-dissolved in the water as it goes through the system. (Small swimming pools use bleach, just like homebrewers, but it's applied either as crystals or as a concentrated solution delivered by tanker trucks.)

THM is mostly trichloromethane (aka chloroform). It's called THM in water analyses because the analysis isn't sensitive enough to separate out bromoform and iodoform (fluoroform and astatofrom are possible but very unlikely)---both of which aren't pleasant, but it's chloroform that is generally considered carcinogenic. THM's are volatile, but generally liquid at room temperature. THM's can show up in water supplies from contamination of the water source (chloroform has various lab and industrial uses); I /think/ chloroform can also come from careless chlorination (reaction with waste organics in the supply).

End of HOMEBREW Digest #1022, 11/30/92

Date: Mon, 30 Nov 92 08:04:01 EST
From: thutt <thutt@mail.casi.nasa.gov>
Subject: Yeast Hydration, oak chip steaming & Hawaii(?)

During this past weekend, whilst making a batch of IPA, I accidentally overfilled my carboy. By overfilling, I mean that I did not have enough room to pitch the rehydrated yeast.

Fortunately, I had not actually rehydrated the yeast at this time, so I simply (using proper sanitation) siphoned off a small amount of wort, and used that to rehydrate my yeast.

So far (day 3), everything seems to be normal. My only conclusion is that this was not a bad thing.

Question is: If this works (as it seems to), why would I not want to do it? (After all, I have not seen this prescribed in writings or postings). Does anyone else perform this rehydration technique? What are your results?

Also, during the creation of my IPA, I found the need to steam my wood chips. Since I was doing about 4 things at once, I really did not need another pot to watch on the stove, so I frantically searched for a simpler way to steam my wood chips.

The answer which popped into my mind was quite simple, effective, and painless. I popped them into my rice cooker added some water, and turned the sucker on. It will steam the rice, er..., chips for about 30 minutes, and then it will turn itself off, keeping the heat applied until you are ready to use the wood chips. (I am seriously contemplating putting some oak chips on top of my rice next time; wonder what type of flavor that will lend to the rice...)

Turned out quite aromatic (and hopefully well sanitized). Anybody else have experiences of this sort?

Finally, any brewers from Hawaii subscribed to this list?

Taylor
thutt@mail.casi.nasa.gov

Date: Mon, 30 Nov 92 08:48:14 EST
From: Peter Bartscherer <BARTSCHP@DUVM.OCS.DREXEL.EDU>
Subject: Guinness from Wash DC?

Does anyone know the results of Guinness' test marketing of their nitrogen capsule cans?

And, does anyone know where in the Washington DC area they can be bought? My brother lives there, and if I let him know where to get it, there's a good chance I could be drinking some "tap style" Guinness this coming holiday season. Thanks.

Peter Bartscherer 215.895.1636 Design & Imaging Studio
BARTSCHP@DUVM.OCS.DREXEL.EDUDrexel U / Philadelphia, PA

Date: Mon, 30 Nov 92 10:37:52 EST
From: jeff344@voodoo.lerc.nasa.gov (Jeff Berton)
Subject: Plastic Boilers

I would like to solicit opinions from those who boil their entire collection of wort. We all know the price of eight-gallon pots can be daunting, especially if they are of stainless steel. And for those of us who have small-burner, low-output electric ranges, and no propane "King Cooker," the prospect of doing a full boil can be intimidating.

How about using one of those food-grade plastic fermenting buckets with an electric heating element? This would be similar to the "Bruheat" setup, but without the \$80 price tag. I am concerned about the plastic's resistance to prolonged boiling temperatures. A quick experiment in which I filled my bucket with a couple of gallons of boiling water resulted in a slight softening of the plastic, but there were no alarming structural problems.

To sum it up,

Advantages:

- Dirt cheap, full-boil rig.
- Potential to mash, and with the addition of a double bucket, to sparge all in the same apparatus.

Disadvantages:

- Possible structural failure?
- Wort carmelization due to the element's localized heat concentration.
- High worry factor. :-)

Comments? Suggestions?

- ----- Jeff Berton; jeff344@voodoo.lerc.nasa.gov; (216) 977-7031 -

- ----- Aeropropulsion Analysis Office, NASA Lewis Research Center -

- ----- "If headquarters is interested, we're interested!" -----

Date: 30 Nov 92 16:03:59 GMT
From: SynCAcct@slims.attmail.com
Subject: Hot Water Heaters...

I would like to mount a 4500 watt, 240 volt low density hot water heater into a keg to boil wort. Does anyone have experiance or comments on this as working with 240 volts and liquid is something I want to do correctly the first time...

Thanks

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+-----+  
| Internet: gande@slims.attmail.com |  
| Glenn Anderson |  
| Manager, Telecom. Facilities |  
| Sun Life of Canada |  
+-----+
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Date: Mon, 30 Nov 92 11:15:21 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Re: Hops/Cannabis

Several said "Hops are not psychoactive". But there is anecdotal evidence of a sleep-inducing effect, at least. So who's to say?

=S

Date: Mon, 30 Nov 92 11:31:13 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: oxidation

An anecdote pointing out the need for care to not oxidize your wort:
Last winter I made a beer close to Papazian's Doctor Bock. It got a
28 in the first round of the AHA National, even though it was quite
young (one of the comments was that it was yeasty tasting) and not
malty enough for the style. I entered it in the Michigan State Fair
competition (in July), where it got a 35, and the comment that it
tasted oxidized. I have to agree -- there is a definite "cardboard"
taste to it now. (I have also had oxidized beers with a nice
sherry-like flavor, but not this one.)

What did I do to get this flavor?

I think it happened because I just poured the hot wort into the cold
water
in the carboy. There was lots of splashing and foam. Fix claims that
dark beers are at greater risk of oxidation because the melanoidins
(certain dark-colored compounds) can become oxidized, and later act as
oxidizing agents as the beer ages. I think this is what happened to
my beer, because the cardboard flavor definitely took several months
to develop.

Since then, I've built a wort chiller, so it won't happen again (I
hope).

Date: Mon, 30 Nov 1992 10:00:00 -0700
From: copeland@homebrew.atmos.colostate.edu (Jeff Copeland)
Subject: fermenters: glass vs plastic

About Jim's (jfunk) question on glass vs plastic fermenters

Personally I like to use a plastic primary and a glass secondary. The plastic primary means no blowoff tube. The plastic fermenter should be food grade, and to avoid scratching I just hose it out after use and soak it with bleach prior to its next use. I never have needed to scrub.

Jeff Copeland -- Atmospheric Science -- Colorado State University

Date: Mon, 30 Nov 92 09:04:33 PST
From: rush@xanadu.11nl.gov (Alan Edwards)
Subject: sorry

| Alan writes about candi sugar while taking a stab at Jack.
| While I'm not about to say Jack's a nice guy, I must admit that
| he has been behaving himself lately and we should not bait him.

Sorry. You're right.

| "Can't we all try to get along?" to quote Rodney King.

-Alan

Date: Mon, 30 Nov 92 09:13 PST
From: martin@gamma.intel.com (Martin Wilde)
Subject: Caramelly taste with crystal malt and McMenamins

I would like to get a big caramelly taste from the usage of Crystal (Caramel) malt. I have heard using large quantities of Crystal 20L will give you a caramelly taste and a dark color is this true?. Normally I would use about 5% of crystal 80L to get the desired color, but the amount of caramelly taste is not as high as what I am looking for and would probably be too sweet in large amounts.

I ran the numbers through the Lovibond formulas and about a 20% mix of Crystal 20L will give me the color I desire. My only worry is will I get the desired caramelly taste? I suspect I will need to mash at a lower mash temperature (148 degrees) to avoid getting too sweet of a beer with all that crystal present.

On a different subject, the McMenamin brothers have created a fine institute for craft beers here in Oregon. Since Oregon allows minors in most pubs up until 8pm or so, the McMenamin folks have gone out of their way to make their pubs a wholesome family place (they now even have a childrens menu, including peanut butter and jelly sandwiches!!!). As far as them not selling anything other than their own beers, I don't believe they would do that, since they have a hard time keeping up with production of their own beers. The only complaint I would have against them, is that their beers seem to be getting thinner. Maybe they are just trying to satisfy the majority of people.

Martin Wilde | So many beers...
martin@gamma.hf.intel.com | So little time...
uunet!intelhf!gamma!martin |

Date: Mon, 30 Nov 92 17:21:26 GMT

From: uen3675@aberdeen.ac.uk

Subject: A novice brewers request...

Hi folks,

I am a very very novice brewmaster-in-training (ie. I am about to start my FIRST homebrew) only I have a few problems...

1/I don't know how to make beer

2/ I have very limited space (I live in a University Hall of Res)

3/ I am poor...

My request is this... Could you folk be so kind as to send me your favorite recipes. (The are many here willing to try them out :-)

And a list of the "how-to's" and "where-fors" etc...

I will send results of the best recipe...

PS. I like a dark, heavy traditional style Ale....

thanx - alfie uen3675@sysb.aberdeen.ac.uk

Date: Mon, 30 Nov 92 13:00:56 EST
From: Jim Grady <jimg@hpwalq.wal.hp.com>
Subject: Diacetyl problem

I have a problem with diacetyl in a recent batch I made. Here are the specifics:

- * recipe was the extract based Kolsch recipe in Dave Miller's "Brewing the World's Great Beers."
- * yeast was Wyeast European Ale (I can never remember the numbers)
- * the F.G. was higher than expected (1.017) but seemed about right given the minimum attenuation specified in the yeast profiles from Wyeast.
- * bottled on 30 Oct.; stored at about 60 deg. F
- * 1 week later, carbonation was fine and tasted fine to the best of my recollection (a little sweet though)
- * started cold conditioning at 40 deg F on ~8 Nov.
- * tasted on ~22 Nov and there was a pronounced butter flavor.

My question, naturally, is what do I do?

I have read about diacetyl rests at ~70 deg F but they all seem to be at the end of the secondary, not in the bottle after a couple of weeks of cold-conditioning.

Thanks in advance for any suggestions.

- - -

Jim Grady | "Talent imitates, genius steals."
Internet: jimg@wal.hp.com |
Phone: (617) 290-3409 | T. S. Eliot

Date: Mon, 30 Nov 92 09:40 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Aging, Head, etc

To: Homebrew Digest
Fm: Jack Schmidling
Date: Wed, 25 Nov 92 8:27:30 CST

>From: guy@mspe5.bll.ingr.com (Guy D. McConnell)
>Subject: Telluride Beer

>What's the scoop on this stuff? I picked up a six-pack of it one night in Bruno's on a lark, all the while assuming that it was brewed in Telluride Colorado. I was surprised to read on one of the bottles that it is brewed somewhere in the midwest.....

Telluride is a compound of the element tellurium which is frequently associated with gold and as such is considered a gold ore. Perhaps they were just being modest when naming it as something less than gold.

>From: dipalma@banshee.sw.stratus.com (James Dipalma)

>In HBD 1014, Glenn Anderson wrote and asked about the difference between Klages and Harrington malt....

I guess the reason no one answered is because it is another one of those well guarded industry secrets.

All I know about it is that after about ten orders of Klages from Minnesota Mining, I was told that it was no longer available and has been replaced by Harrington. The only answer I could get as to why was that the brewers like it better.

My experience with it (for what that is worth) is that I can not tell the difference. It looks the same, tastes the same, performs the same and the beer tastes the same. After using Belgian malts for a few batches now, it is probably safe to say that comparing Klages with Harrington is sort of like comparing Miller with Bud.

js

Date: Mon, 30 Nov 92 13:34:35 CST
From: A261CCR <A261CCR@SEMOVM.SEMO.EDU>
Subject: St. Louis HB supplys

Being new to homebrew (Still waiting to brew my first batch) could anyone give me the name of homebrew equipment and supply dealers in the St. Louis or southern MO/IL area? Any help would be greatly appreciated. Thanks in advance.

- - - - -
Mark Tenholder
a261CCR@semovm.semo.edu

Date: Mon, 30 Nov 92 14:50:25 -0500
From: blossomf@town.apci.com (Karl F. Bloss)
Subject: NYC brewpubs

I'm looking for NYC, particularly Manhattan brewpubs. Any feedback via e-mail is appreciated. We're thinking mostly in the area of Central park, but will travel (subway). Thanks in advance!
-Karl (blosskf@town.apci.com)

Date: Mon, 30 Nov 92 11:58:05 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Beer like beer too!!!!!!

I have noticed that bees seem to find their way into my garage when I brew.
I especially notice them after the wort is boiling. Anyone else notice this?
Maybe they are drawn to the hops smells or the malt smells.

Bob Jones

Date: Mon, 30 Nov 1992 12:03:58 -0800 (PST)
From: Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com>
Subject: what goes into malt extracts?

I posted a note to rec.crafts.brewing but have gotten no responses so I thought I'd put it in HBD.

I'm interested to know what sorts of things go into malt extracts. I've read both Papazian and Miller but neither say much except to mention that they can be obtained in light, amber and dark. What I really want to know is what is done to make these color differences? Does amber extract contain anything like crystal malt or chocolate malt, for example. Is it simply the kiln temperature?

If anyone has some information on this subject I'd love to hear it. Or point me to a reference.

Thanks in advance.

Peter

Date: Mon, 30 Nov 92 16:56:09 EST
From: James P. Buchman <buchman@marva2.ENET.dec.com>
Subject: Baderbrau stock?

Hi,

Someone in the digest once told me that the company which makes Baderbrau was traded publicly with NASDAQ symbol BRAU. Well, I just called my broker, who says he can't find it among either the NASDAQ listings or the pink sheets (for companies too small even for NASDAQ). Do any Chicago-area readers have the scoop on this? Also, what is the latest stock price, if you can find it?

Thanks,
Jim B.

Date: Mon, 30 Nov 92 16:21 CST
From: korz@iepubj.att.com
Subject: Re: Getting Head/waiting for the break/extract efficiency

Jack writes:

> >From: korz@iepubj.att.com
> >Jack writes:
>
> <>Although my bottled beer had adequate carbonation, it never had much
head
> and.....
>
> >I don't understand where the problem was. Generally speaking, if your
beer
> has adequate carbonation and adequate amounts of proteins and dextrans,
> it should have an adequate head..... but I still don't understand where
the
> change was made that would increase head retention.
>
> The problem here is that I never said anything about head RETENTION. I
said
> head, period.... When I pour[ed] the beer from the bottle, no head
formed.
> Now, when I pour the counter-pressure filled bottle, I have to pour
down the
> side of the glass to control the head.
>
> It's the same beer but they behave very differently. When I tap a
glass, I
> can build up a three inch whipped cream topping and there is at least
1/4
> inch left in the bottom after nursing the beer down. I got hung up on
this
> silly procedure at a demonstration at Baderbrau and it really makes an
> inviting glass of beer. BTW, I have never been able to do it with
bottled
> Baderbrau, just from his private tap.
>
> I am not sure what happens when bottled directly out of the tap but
perhaps I
> was just content with less carbonation than most people are used to. As
an
> aside, if I shook the bottle a bit before pouring, it would form a head
but
> that is a bit much.

I think I know what the missing factor is regarding getting a head when
pouring from a tap (er, faucet actually -- the tap is the gizmo that
attaches
to the keg): pressure drop. If you only partially open a faucet, you are
restricting the flow and thus causing the beer to flow through a smaller
opening. The resulting flow is higher in velocity. This is called the
venturi effect. When the flow finally crosses the constriction, the
flow slows and the pressure drops and much of the dissolved CO2 comes out
of solution. This is "slow pour" that Baderbrau retailers are taught to
offer their customers. The resulting beer is less carbonated than it
would
have been with a "fast pour" where the faucet is opened full-throttle.

My theory, then, of why your "bottled-from-the-keg-without-a-counter-

ressure-bottle-filler" beers did not have a head, would have to be that it was because of the loss of dissolved CO2 when you filled the bottles. For those who are unfamiliar, counter-pressure bottle fillers work by keeping the beer under pressure during the whole transfer process, thereby eliminating (actually minimizing) the loss of CO2 (i.e. carbonation).

Walt writes:

>In yesterdays digest (1017?, as well as several previous digests) I read with
>interest a post by Al Korzonas (korz@iepubj.att.com):
>
>Al,
> I read your post today and was very interested that you've determined that a
>single stage ferment is all that is required. After several years of automatic
>racking to secondary I started experimenting myself. I've never had the
>patience to make "exactly" the same beer twice changing just one thing, but
>some of the best beers I've made in the last year used my normal process with
>only a single stage. Clarity, astringency and any other fermentation
>characteristics were indistinguishable from 2-stage.
>
> I also read with interest (correct me if I'm wrong) that your practice is to
>pour the wort through a strainer into the carboy after chilling. I usually put
>the lid on and let the trub settle for 30-60 minutes and then siphon, leaving
>as much trub as possible. However, given the "yumminess" of your brews I'm
>re-evaluating the need for this step. It's not too hard but if its not needed
>why bother. I'm I wrong about your methods? What to you think about the
>30 minute settling time? Is it worth the risk?

I think I responded to Walt directly, but it may be of general interest, so I'll post. I used to cool to 70F, wait an hour and then pour through a strainer into the fermenter, leaving the last quart or so of wort (the part with most of the hot- and cold-break in it (trub)) in the kettle (sometimes more sometimes less -- different extracts, by the way, produce different amounts of trub). I've since (very recently) decided that the 1 hour rest after cooling does little, since only very little of the total cold break settles in the first hour (it seems to take much longer).

Partly because I've read that blowoff (which I use) eliminates much of the undesirable compounds created by fermenting on the trub (higher alcohols) and partly because I refuse to worry (I take Charlie quite seriously on this point), I simply chill to 70F, measure OG and run it through a sieve/funnel into the carboy.

Cush writes:

>When I checked the grains afterwards, it looked like many of them had been
>cracked in half, but the starchy material was still in the husks. The grind

>looked alright, i.e. few whole grains, but in some the starch had not
>been released.

>

>Causes I can think of are:

>1) strike temp was not high enough to gelatinize the starch

No, but see 0) below.

>2) the crush was actually too coarse (I WANT a roller-mill!!!! Santa???)
)

Likely, given your description.

>3) I should indeed have done a step-mash and raise the temp to 158 for
15 min.

> at the end of the mash.

This would not have solved the problem in 2.

>4) I sparges too fast.

Probably not the problem.

>5) the mash was too tight. Miller recommends 1.33 quarts per pound.

> This was indeed the tightest mash I have yet done (Micah??? you say

> you usually use a rather tight mash.....)

"Stiff" is also commonly used to describe a thick mash. Yes, the stiff
mash

may have been partly to blame.

>6) As I said, this same sparging system has turned out 29-30 points, so
I

> am pretty confident that I am not suffering from dead spots in the
> lauter-tun.

>

You forgot 0)

Did not dough-in properly, leaving balled starch. You should add the
liquor

(water) to the the grain and work it through -- Noonan makes a BIG deal
about this. It would explain the unconverted starch in the spent grains.

>my frustration. Geez....I almost felt like giving up if my best effort
>would turn out my worst results. Oh well...1.040 is low, but alright,
and

>I pitched a nice healthy starter, so that after eight hours it looks
like

>the yeast is just coming out of respiration stage. Maybe in a few weeks
I

>will be able to drink away my frustrations!!!

I'll re-use a phrase I used on a complaining co-worker today -- it has a
double-meaning in our world: "...could be worse... you could be homeless."
"

Let's not be too proud with our allgrain batches here folks: if the
gravity is lower than you would like, add some malt extract.

Since we're on the subject of extract efficiency, I'd like to make one
more point regarding the importance of knowing your extract efficiency.
This was brought up elsewhere, so I can't take credit for remembering
it, nor can I remember who should be getting the credit (sorry):

Probably the most important reason for knowing your extract efficiency, it is so you can compensate when you are trying to duplicate someone else's recipe. If you see that they are claiming 30 points per pound per gallon (judging from their grain bill and OG) and you know you only get 25, you add 20% more of each grain ($30/25 = 1.2 \Rightarrow 120\% \Rightarrow 20\%$ more needed).

A1.

Date: Mon, 30 Nov 92 18:44:00 EST
From: Mike Sharp <msharp@cs.ulowell.edu>
Subject: "Stationary phase"

In the last HBD I wrote:
> You _DO_ want to pitch the yeast when its in
> the stationary phase.

This generated a lot of e-mail questions, so:

What I referred to here as the 'stationary phase' is really the very beginning of the dormant phase. In other words, let you starter ferment out _then_ pitch it. Don't let it sit too long or you'll have other problems.

As far as the argument that vigorously multiplying yeast will start your wort faster, the yeast have a limited supply of glycogen and it gets depleted through culture growth (multiplication). If you then pitch this starter with an already depleted glycogen level into your wort then you'll have more of a lag since the cells won't be able to multiply as quickly (due to the low glycogen levels)
[think of glycogen as the fuel that drives the cell] By letting the cells reach stationary phase they have stoped multiplying, begun storing up glycogen again, and just generally getting ready to go dormant.

At least thats the Reader's Digest version of what I go out of:
> Impact of Yeast Handling Procedures on Beer Flavor During Fermentation
> Pickerell et. all.
> American Society of Brewing Chemists (ASBC) Journal, Vol 49:2, 1991,
pp.87-92

For those of you who asked about the ASBC address, I don't have it here. I'll post it later. Personally I've found more usefull information for what I do [I'm keeping a _BIG_ yeast bank] in the J of Inst. Brew. Your mileage may vary. I'll post at address if I can find it. Be warned that these journals are not cheap!

--Mike

Date: Mon, 30 Nov 1992 16:34:06 -0800 (PST)
From: Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com>
Subject: whirlpools to clear wort

A lot has been said about how certain places/people whirlpool the wort before chilling. My simple-minded question is that if formation of DMS is deemed to be problem, what's wrong with chilling first and THEN whirlpooling prior to racking into a fermenter. That would seem to avoid both DMS and oxidation problems. There must be some reason for whirlpooling before chilling but I'd like to know what it is.

Peter

Date: Mon, 30 Nov 92 20:26:46 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: hop suggestions for anchor steam, please

I'm planning an Anchor Steam clone. I welcome any hopping suggestions that have been tested, including unconventional ones.

Has anyone else had the same problems Murray Robinson experienced with WYeast 2112? Maybe I'll have to change my weekend brewing plans :-)

Thanks to those who replied re: SN and fruitiness. I have been asked to post my recipes and will do so shortly, after consulting my notes.

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: Mon, 30 Nov 92 14:00:09 EST
From: mm@workgroup.com (Mike Mahler)
Subject: Need someone to critique my beer?

I've reached a point in my partial mash brewing where my beers are, in my opinion, pretty good. I'd like to hopefully get someone to taste my beer to let me know what they think I could do to improve it if I also send along my brewing process.

Would anyone tasters be willing to receive a bottle or two from me?

Michael

End of HOMEBREW Digest #1023, 12/01/92

Date: 01 Dec 1992 08:48:32 -0500 (EST)
From: "Jeff McCartney (919) 541-7340" <FP\$JEFF@RCC.RTI.ORG>
Subject: Lots of Commercial Beers - Where to Buy - D.C. Area

A few weeks ago, TOTAL BEVERAGE opened its doors in Chantilly, Virginia (20 miles west of DC out Route 66). It has over 400 different brands of beer!

Here is a sampling of their inventory:

Black Mountain (AZ) Chile Pepper Beer \$10.45/6-pack
Samiclaus \$17.50/6-pack
Dominion Lager \$4.25/6-pack
Anchor Steam/Porter \$5.25/6-pack
Dinkel Acker Octoberfest \$5.99/6-pack
Market Street (Nashville, TN) pilsner
EKU 28
Peach and Raspberry Lambic

Many Chimays, ??boams of Belgian ale, anything imaginable!

Date: Tue, 1 Dec 92 14:55:56 +0100
From: Alan B. Carlson <alanc@cs.chalmers.se>
Subject: Weird Yeast Starter

I started a yeast culture the other day. Took the dregs of two bottles of homebrew from a batch of beer that was brewed with first generation Wyeast Bohemian pilsener. The "wort" I used was a approximately a pint of water and a little less than a half a pound of granulated sugar that was boiled for 5 minutes. When it cooled I threw in a teaspoon of yeast nutrient as well. The day after the starter was starting to bubble, I noticed some almost clear agglomerations floating at the top of the wort. Some of the same stuff was in suspension as well as lying on the bottom. The stuff reminded me of the meat of a lemon (you know, floating around in ice tea) although it is absolutely colorless. The gas emanating from the airlock smelled like yeast.

Yesterday, I threw the stuff out since I didn't want to waste a batch of beer not knowing whether it was an infection or not. Before chucking the stuff into the sink, I poured the starter into a glass. The agglomerations that were present before dissolved completely. Not a trace of them in the glass.

Can a starter look like this without being infected? Can it be some sort of bacterial contamination or or can it be the yeast nutrient? I've never seen a bacterial infection before so I have no idea what one looks like. The brew that I cultivated the starter from was the first batch I've done with liquid yeast and the starter I used then sure didn't look like this last one.

Alan

Alan B. Carlson Phone: +46 31 772 10 73
Chalmers University of Technology UUCP: alanc@cs.chalmers.se
Department of Computer Sciences
S-412 96 Gothenburg
SWEDEN

Date: Tue, 1 Dec 92 8:41:49 EST
From: richer@desi.HQ.Ileaf.COM (Al Richer)
Subject: Yeast Bank help

Having had indifferent results when trying to freeze cultures for reuse, I resorted to buying a bottle of Freeze Shield from the Yeast Bank folks. (At \$2.and change, I figured it was cheap enough for an experiment.)

Unfortunately, I neglected to read the instruction sheet with one of the Yeast Bank kits to check the mix concentration with active wort.

Would some kind soul be so good as to forward me this information, as well as a quick-and-dirty on the procedure?

ajr

Date: 1 Dec 1992 9:19 EST
From: dab@donner.cc.bellcore.com (dave ballard)
Subject: glass blow-off tubes

Hey now- I saw an ad somewhere (I think the new Zymurgy) for glass blow-off tubes. The ad claims (and i agree) that glass is easier to clean than plastic so you don't need to do as much work to get all the gunk out. I currently use a 1" i.d. tube that works really well but is a total bitch to clean, especially after a particularly violent batch.

Has anyone seen or used one of these glass tubes?

thanks
dab

=====
=
dave ballard
dab@cc.bellcore.com
=====
=

Date: 1 Dec 1992 09:33:40 -0500
From: "Daniel F McConnell" <Daniel.F.McConnell@med.umich.edu>
Subject: Bees and Boston

Subject: Time:9:30 AM
OFFICE MEMO Bees and Boston Date:12/1/92
Bob Jones writes:

>I have noticed that bees seem to find their way into my garage when I brew.

>I especially notice them after the wort is boiling. Anyone else notice this?

Yes, I've had bee problems during the summer, but I notice it mostly when mashing and sparging, attracted by the sugars. A few have been lost in the boil (worker bee ale?) and fished out. I have also noticed that when the sky becomes overcast the bees go away. I've never been stung though, so I assume that they approve of my efforts. Try making perry in the fall if you are thrilled by the prospect of happy bees crawling on you (just don't let them down your shirt collar or up your pant leg).

On another note- I am flying to Boston this weekend. I'm not sure where I will be staying-somewhere near Harvard/Mass. Gen. Hosp., I assume. What are the beer-highlights of the area, assuming that I can escape for some free time? I have been to Commonwealth and will try to return. Are there any other (or new) brewpubs within subway distance? Any interesting (rare) imports that are not available elsewhere (Michigan)? Thanks for the help.
DanM

Date: Tue, 1 Dec 1992 09:43 EST
From: GREG PYLE <S1400067@NICHEL.LAURENTIAN.CA>
Subject: Carbonating Mead

Hello,

I have just brewed my first batch of mead. So far, I have racked it twice.

I know that traditional mead is uncarbonated, however, I thought that carbonating it might be a nice touch. I got to thinking that if the yeast is all dead (and assumably it is, since the alcoholic content is in the order of 12-13%) and all of the suspended yeast has settled out, how will the mead carbonate if I simply prime with corn sugar at bottling time? My questions are as follows:

- 1) Should I carbonate the mead and if so how?
- 2) Does all of the yeast settle out? What happens in the carboy?
- 3) Is the alcoholic strength of the mead too strong to support any yeast activities?

Thank you,

Greg.
Laurentian University
Sudbury, Ontario

Date: 1 Dec 1992 09:54:55 -0500
From: "Daniel F McConnell" <Daniel.F.McConnell@med.umich.edu>
Subject: pumps

Subject: Time:9:51 AM
OFFICE MEMOpumps Date:12/1/92
More on wort pumps:
I use a Teel model 1P760A hot water booster pump. About \$60 (Granger).
It
works well for transfer of hot sparge water. I'm a little concerned
about
transfer of cold wort to fermentation vessels, unless you knock the thing
down
and sanitize the impeller assembly. The only problem that I have
encountered
is that it does not pump boiling water well. It tends to form an airlock
above
95C even when well primed. I'm also happier transferring hot wort by
gravity
because the impeller seems rather abusive.

Date: Tue, 1 Dec 1992 09:08:33 -0600
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)
Subject: St. Louis HB supplys

There are two St. Louis HB Suppliers I know of.

IMO Homebrew & Meadery Supply,
Roy Rudebusch, Proprieter
2901 Hallmark Lane 63125
St. Louis, MO
314/487-2130

I do most of my business here. Roy brews great beer, and is very helpful. IMO is in South St. Louis County, near I-55 and Lindbergh Blvd.

St. Louis Wine & Beermaking
Koelle B. Paris, Proprietor
251 Lamp & Lantern Village
Chesterfield, MO 63017
314/230-8277

These folks have a bigger selection than Roy has. Lots of gadgets. I haven't talked with them long enough to tell whether they're as knowledgeable as Roy. They're out in West St. Louis County, at Clayton and Woods Mill Rd.

I'm sure if you call `em both, they'd be happy to send you their catalog and price-list. If you trek up to St. Louis, be sure to check out the Tap Room, St. Louis' ONLY brewbup.

Standard disclaimers apply.

t

Date: Tue, 1 Dec 1992 10:18 EST
From: STROUD <STROUD%GAIA@leia.polaroid.com>
Subject: Baderbrau stock

James P. Buchman asks about buying shares of Baderbrau.

There was some chatter about it on Compuserve a few months ago. It is (or at least was) on NASDAQ under BRAU. Art Steinmetz did some digging around about Baderbrau's financial situation and posted the following:

From: Art Steinmetz/NYC 76044,3204

I just pulled up some stats on BRAU on my handy-dandy screen. Pavichevich Brewing has yet to make a profit. The stock has been trading, I think, since 10/89 although the company has financial results going back to 1987. The stock price ran up to 6-1/4 in 4/90 and promptly crashed to 1-1/2 by the following Jan. It's quoted between 2-1/2 and 2-3/4 for the last year. Price action is non-existent. Volume is invisible. 1.56mm shares outstanding.

In October 1990 they defaulted on bonds they issued and owe \$250k in back interest on those.

They owe \$1.25mm to Steel City National Bank of Chicago.

As of this Jan. they were in a capital crisis since operating revenue was insufficient to meet operating needs. They were trying to arrange \$1.5mm through a sale-leaseback of the equipment. Didn't happen. Around June they raised \$426,000 in a private placement of stock. They're still up to their eyeballs in debt. Total liabilities are \$2.3mm vs. assets of \$2.7mm as of 1992Q1. They must have some more debt somewhere 'cuz my screen shows a negative book value for the stock of \$-0.20 per share.

Sales in the quarter ending April 30 were \$227,000 vs. \$237,000 previously. Beer unit sales were up 6% but prices declined pursuant to their distribution deal resulting in the drop in revenues.

Paterno Imports Ltd. has been their national distributor since June 1991.

They're hanging on by a thread. Caveat Emptor.

I'll bet that a lot of US micros are in similar shape.....

- --Steve

Date: 01 Dec 1992 11:09:52 -0400 (EDT)
From: KLIGERMAN@herlvx.rtpnc.epa.gov
Subject: Belgian malts

Iv'e been reading in the HBD lately how wonderful Belgian malts are, but my local homebrew supplier doesn't stock them. Can anyone either E-mail or post locations close to North Carolina where I can purchase these malts? Thanks.

Date: Tue, 1 Dec 1992 07:57:37 -0800 (PST)
From: Paul dArmond <paulf@henson.cc.wvu.edu>
Subject: Removing Chlorine

My brewing water comes off a private water association. I went in to the county health department to get a water analysis, just out of curiosity. The analysis was just puzzling, all of the substances tested for were low, but the total dissolved solids was 450 ppm! No idea what the unknown goobers in the water are, but the district is out of compliance...

Anyway, I'm talking with my friend who works there and telling her about my homebrewing... I ask her about the chlorine levels, since I know the water association has been docked for not controlling it properly. I've been concerned about getting the chlorine out of my mash and sparge water, so I've been boiling it beforehand. She tells me that boiling only removes chlorination by pure chlorine gas! Our water association uses sodium hypochlorite (bleach). This is not removed by boiling. She says that hypochlorite can be removed by two methods: exposure to sunlight and evaporation, and adding sodium thiosulphate (photographic hypo).

Setting my water out for a couple of days is not real practical (among other things, I live in NW Washington state, so we won't see any UV for another seven or eight months...), and I don't really want to add hypo to my beer. Ick!

The other thing that I learned is that there are three ways to chlorinate water: gaseous chlorine, sodium hypochlorite, and chloramine (sp?). I don't know anything about chloramine, but my friend tells me that it is a more stable form of chlorine compound. She also tells me that < 4ppm chlorine has little or no purifying effect, and > 8ppm is too much and will taste of chlorine. Supposedly, if it is done right, you can't taste the chlorine... We always have a strong taste of chlorine in the water and 2 out of 3 beer judges tell me I have phenols in my beer (sob...)

Does anybody know:

- 1) What are the reaction products of sodium hypochlorite and sodium thiosulphate, and is this safe in beer? (I suspect not...)
- 2) What will remove the chlorine from my water?

Thankz,
Paul.

Date: Tue, 1 Dec 92 09:24 EST
From: "C. Lyons" <LYONS@adc3.adc.ray.com>
Subject: diacetyl

>I have a problem with diacetyl in a recent batch I made. Here are the
>specifics:
> * recipe was the extract based Kolsch recipe in Dave Miller's
> "Brewing the World's Great Beers."
> * yeast was Wyeast European Ale (I can never remember the numbers)
> * the F.G. was higher than expected (1.017) but seemed about right
>given the minimum attenuation specified in the yeast profiles
>from Wyeast.
> * bottled on 30 Oct.; stored at about 60 deg. F
> * 1 week later, carbonation was fine and tasted fine to the best of
>my recollection (a little sweet though)
> * started cold conditioning at 40 deg F on ~8 Nov.
> * tasted on ~22 Nov and there was a pronounced butter flavor.
>
>My question, naturally, is what do I do?
>
>I have read about diacetyl rests at ~70 deg F but they all seem to be at
>the END OF THE SECONDARY, not in the bottle after a couple of weeks of
>cold-conditioning.
>
>Thanks in advance for any suggestions.

I also had a diacetyl problem. I believe Miller advocates doing
the diacetyl rest in the primary after fermentation subsides.
Something to do with the lack of oxygen causing the yeast to
absorb the diacetyl (speeded up with a temperature boost). If
you rack to the secondary before the diacetyl rest, then some oxygen
will be introduced and prevent the absorption of the diacetyl.

My current fermentation schedule is (for ales):
1) 3 day primary fermentation at 65F.
2) 2 day diacetyl rest at 70F in the primary.
3) 7 to 21 days in secondary (in the coldest part of the
house) for clearing & dry hopping.

I haven't tasted any of the batches since switching to this
schedule, but I'm hoping that this schedule solves my diacetyl
problem. I did notice the strong butter-scotch odor emanating from
the air lock disappear during the diacetyl rest period.

Christopher Lyons
LYONS@ADC3.ADC.RAY.COM

Date: Tue, 1 Dec 92 12:10:13 EST
From: dipalma@banshee.sw.stratus.com (James Dipalma)
Subject: RE: Wyeast 2112, counter pressure bottling

Hi All,

In HBD 1023, Rob Bradley asks:

>I'm planning an Anchor Steam clone. I welcome any hopping suggestions
>that have been tested, including unconventional ones.

Quite some time ago, someone posted to HBD describing a tour they had taken of the Anchor brewery in San Francisco. This post went into such detail that it sounded like a report from an industrial espionage mission. The poster reported that Anchor uses Northern Brewer for bittering and Hersbrucker for aroma. According to Fred Eckhardt, the bittering level is 40 IBUs. Anchor Steam(tm) :-)
also has a considerable hop nose to it, so dry-hopping is indicated.

Rob also asks:

>Has anyone else had the same problems Murray Robinson experienced with
>WYeast 2112? Maybe I'll have to change my weekend brewing plans :-)

Re-reading Murray's post(HBD 1022), my interpretation is that he was using liquid yeast for the first time, and was concerned that the *starter* was not showing much of a krausen.

Murray didn't specify the gravity of his starter, but my understanding is that starters with a gravity of 1.020-1.025 won't display much of a krausen. I've used liquid yeast exclusively for the past year or so, with starters of that gravity, and have never gotten the large krausen one normally associates with primary fermentation. At most, I see a small ring of bubbles around the edge of the liquid, and some bubbles coming up through the solution, yet I've always gotten good vigorous fermentations using these starters.

Coincidentally, I used Wyeast 2112 to brew an Anchor Steam(tm) clone this weekend. The temperature in my basement is 58-60, I pitched the yeast mid-afternoon, when I checked it just before bedtime there was foam forming on top and bubbles in the airlock. Looks good so far,

so my advice to Murray and Rob is to relax.

Also in HBD 1023, an interesting discussion between Al and Jack on counter-pressure bottling and carbonation.

Until recently, I was one of those people who bottled from the keg without a counter pressure bottle filler. Several HBDS ago, I posted a procedure for doing that which involved chilling the bottles and filling right to the top. These steps are an attempt to minimize the CO2 passing out of solution due to the pressure drop that occurs when the beer comes out of the tap.

A few weeks ago, I obtained a counter pressure filler, and I've noticed the same phenomena that Jack reported. Beers bottled with the counter pressure filler are much better carbonated than those bottled straight from the tap. I agree with Al's conclusion that counter pressure fillers minimize the loss of CO2 by keeping the beer under pressure during the whole transfer process.

Another advantage of the counter pressure fillers is that the bottle can be purged of oxygen prior to filling. When bottling straight from the tap, the presence of oxygen in the bottle assures

some amount of oxidation will occur, regardless of how quietly the bottle is filled. If the beer is going to be consumed within a short period of time, this may not be significant. However, if the beer is to be kept for several weeks, or submitted to a competition, I'd recommend a counter pressure filler.

One more anecdotal point about the filling straight from the tap method, it's not exactly foolproof. Some months ago, I went to a friend's house to help him bottle some beer from his keg. He had used forced carbonation, and had gone a little overboard, as he kept the beer under 40 psi at 40F. The beer was so highly carbonated, it foamed violently as soon as it hit the end of the tap, making it impossible to fill a bottle. After about 30 minutes of trying, all we had achieved was an incredible mess, one-half gallon of homebrew sitting in a catch basin, another half-gallon sprayed about his cellar floor, six bottles half-filled with foam, and two very chagrined homebrewers.

Cheers,
Jim

Date: Tue, 1 Dec 1992 08:31:28 -0600
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)
Subject: Need someone to critique my beer?

Mike Mahler (mm@workgroup.com) asks:

> I'd like to hopefully get someone to taste my beer to let me
> know what they think I could do to improve it if I also send
> along my brewing process.

I suggested that he may want to enter his beer in a competition. Then it dawned on me that I haven't noticed competition information in the Digest. I don't (yet) subscribe to Zymurgy, but I'm sure others out there do. I know, for instance, that the St. Louis Brews club is having a competition in December. The deadline for entering has passed, though. Anyway, what's the net. wisdom on competition announcements in the Digest? Seems like it would be a good way to increase participation...

t

Date: 01 Dec 92 12:33:46 EST
From: James Spence <70740.1107@compuserve.com>
Subject: Gale Seed Source

We have found the following source for those of you who have been looking for sweet gale seeds to brew Pierre Rajotte's Belgian Ale recipe:

Desjardins Herboriste
3303 Ste. Catherine St. E.
Montreal, Quebec H1W 2C5
Tel: (514) 523-4860

Pierre says 250 grams is \$3.56 plus shipping (Canadian dollars I assume)
. He
also says 250 grams is more than a lifetime supply. The recipe for Santa Claus' Magic Potion calls for 1 gram of seeds.

James

Date: Tue, 1 Dec 92 13:02:17 EST
From: Andrius Tamulis <ATAMULIS@ucs.indiana.edu>
Subject: Plastic boilers

In regard to Jeff's idea to install a heating element in a plastic bucket and use that to mash/sparge/boil.

Well, I've got experience here. I've done just that. Twice. My suggestion is not to do it.

I did this for mashing - nowhere near enough heat was produced for boiling.
(I boil on a stovetop, and even wimpy stoves put out more heat than the element ever did) My experience with mashing in it was bad - the mash was too hot near the element and too cold away from it, stir as I might. Both of these Bruheat clones have been relegated to sparging duties, and I now do the mash and boil on the stovetop.

As far as structural integrity, I made these 2-3 years ago and just recently one sprang a leak around the spigot. No worries there!

In sum, I advise against.

andrius

Date: Tue, 1 Dec 92 09:30 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Mash Thickness

To: Homebrew Digest
Fm: Jack Schmidling

After reading an interesting article on barleywine by Micah in the current issue of the Celebrator, I began to wonder about the reasons for thick mashes. He recommends using a megadose of malt in a mash of about normal consistency, to produce a high gravity wort without sparging. George Fix has also written about the advantages of minimal sparging.

So I ask, why do we sparge at all? Why not just mash 10 lbs of malt in 10 gallons of water, drain it off and start boiling?

The search through my references was not very satisfying on the subject. It seems that the most repeated reason is that the enzyme efficiency is reduced. But like so many other "problems" that claim this as the evil, the solution is to simply mash a little longer or use more malt.

Noonan goes one step further and says a "thick mash improves enzyme performance. In a thin mash, proteolytic and other heat-labile enzymes are destroyed in the course of the rest: in a thick mash, they may survive into the saccharification range."

This makes no sense at all. It reads more like a description of the survival rate of wildebeasts as a result of herding than of chemistry.

Can anyone support this legend with actual experience?

Sparging is a "simple" and efficient way of extracting the sugar from the grain but all other things being equal, it would be more convenient to use a thin mash and just a small final sparge to rinse out anything left behind.

It would also greatly simplify that first plunge into all grain beer.

js

Date: Tue, 1 Dec 92 13:42:32 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: SN clone recipes, fruitiness revisited

I posted in HBD 1021 about my Sierra Nevada clones and asked questions about fruitiness. Some people have asked for recipes:

Pale Ale	Porter	
7 lb	7 lb	UK 2-row pale ale malt (Munton & Fison)
1 lb	1/2 lb	UK 2-row crystal malt ("Wine Inc." brand; Lovibond=?)
----	1/2 lb	UK 2-row chocolate malt ("Wine Inc.")
1 3/4 oz	1 oz	Cascade flowers, 1 hour boil (all hops 5.5% alpha)
1 oz	1/2 oz	Cascade flowers, 30 minute boil
1/2 oz	1/2 oz	Cascade flowers, 15 minute boil
1/3 oz	1/2 oz	Cascade flowers, add after boil & steep 15 minutes
1/5 oz	1/5 oz	Cascade flowers, dry hops

Wyeast 1056 for both

1048	1050	Original gravity
1012	1014	Final gravity

Day 6	Day 6	Rack to secondary
No fining	Day 7	Gelatine finings
Day 6	Day 8	Add dry hops
Day 12	Day 18	Bottle

Infusion mash: Strike with 2 gallons at 167F
Hold at 150F for 75 minutes
Mash-out at 172F.

Sparge with 4 gallons at 172F.

Brew length was slightly more than 5 gallons.
Exactly 5 gallons racked to secondary.

What I would change: For the porter, nothing :-)
For the pale ale, I would use Perle (as SN does) in the first hop addition and fewer HBUs of it. 1 ounce of Perle at 7.6% was suggested by Brian Batke. He also suggested Perle for the 30 minute addition.

Other notes: I like the effect of a 15 minute steep after the boil; some might worry about DMS. Some would think 5 grams of dry hops insufficient; perhaps I would use more if I didn't have the steeping hops. The slightly higher yield from the same weight of grist in the porter may be explained by a different grain bag (you may recall I lost my Brew-bits bag)-:

Tony Babinec suggests that an all-Cascade pale ale of this sort is more in the style of Liberty Ale. I agree, but I would add even more boiling hops and finishing hops if I were trying to clone it.

Some have suggested that SN is not very fruity beer. I agree. The fruitiness I was referring to was subtle. The beer in question was about 60F. I had another SNPA this weekend. It had been in the fridge and then left at room temp for 30 minutes (so <50F?) and at that temperature, there was no evident fruitiness.

Plenty of hop aroma and maltiness, though.

Finally, I said in 1021 "Ultimately, fruitiness derives from the malt", or words to that effect, your honor. By this, I never meant to downplay the importance of yeast and temperature in ester production. However, the chemical constituents of the esters don't fall from the heavens, they come from the malt. I was only wondering if what effect, if any, the malt might have on ester production.

Cheers,

Rob (bradley@adx.adelphi)

Date: Tue, 01 Dec 92 11:41:38 -0800
From: jason@beamlab.ps.uci.edu
Subject: Brew Pot

With all the talk of cannabis and Hops:

Has anyone brewed a beer with Marijuana?
Throwing stems in for the whole boil seems like
the best bet.
I'm wondering if the seeds would secrete oils,
having not so nice effects on the head retention.

Any comments or recipes? Anyone made a funny smoked ale?

J

Date: Tue, 1 Dec 92 12:17:15 MST
From: Bruce Hoylman <bruce@advtech.uswest.com>
Subject: What exactly is oxidation?

I would like some information on what exactly is oxidation of wort and what are the effects (both ill and otherwise) on the flavors of the beer, how does it occur, how to avoid/prevent it, etc.

Also, now that I've got your attention here, I noticed a slight metallic aftertaste on my last batch (a wheat). It was only barely detectable, but definately there. What are some of the possible culprits that might have given the beer this characteristic?

If you email me I can post a summary. Otherwise, whatever flips your trigger.

Thanks for any input, and Peace.

- - -

Bruce W. Hoylman (303-541-6557) -- bruce@advtech.USWest.COM

-/<, "Please saw my legs off".
...O/ O...

Date: Tue, 1 Dec 92 13:08:38 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Mashing & sparging from Micah Millspaw

Mashing/sparging problems?

>Causes I can think of are:

>1) strike temp was not high enough to gelatinize the starch

If this was actually the temp it should not be a problem, I've seen my highest yeilds from lower temp mashes 148-50 F.

>2) the crush was actually too coarse (I WANT a roller-mill!!!! Santa???)
)

This is probably less than ideal but is not as likely a culprit as would be a too fine crush.

>3) I should indeed have done a step-mash and raise the temp to 158 for 15 min.

at the end of the mash.

Yes, a mash out should help because it tends to get more sugars in solution

which makes for more effective sparging. I think that the mashing end of grain brewing is less of a problem than the sparging side, but it gets the blame anyhow.

>4) I sparges too fast.

This is possible but not usually a physical possibility.

>5) the mash was too tight. Miller recommends 1.33 quarts per pound.

> This was indeed the tightest mash I have yet done (Micah??? you say
> you usually use a rather tight mash.....)

What I consider a tight mash is 24oz water /pound grain and not to exceed 32oz/lb in a normal mash. The stiffer the mash (with in reason), better the more effective the enzyme activity. This also allows for more water to be slated for use in the mash out and sparge without add to the total amount of water used.

I would consider 1.3 qt/lb to be a very loose mash.

>6) As I said, this same sparging system has turned out 29-30 points, so I

> am pretty confident that I am not suffering from dead spots in the
> lauter-tun.

I would not change this system then, but I would look at changing the allocation of your mashing/sparging water.

micah

>Put the wine (or dopple-bock!) into a shallow vessel and cool to 32F.

>Place ice cubes into it and drop the temp below freezing. The ice

>cubes will act as a nucleus and draw water to it. Pluck the enlarged ice

>cubes out and add more ice cubes.

I would just like to point out that any atempt to concentrate alcohol

by any means, including freezing is not legal in the USA. And that
regardless
of the volumes involved, it carries the same property forfeiture and
penalties
as the manufacture of illegal drugs. So be careful with this topic.
Don't tempt the BATF!

micah

12/1/92

Date: Tue, 1 Dec 92 12:30:39 CST
From: fiero@pnet51.orb.mn.org (Bill Fuhrmann)
Subject: boiling in plastic

|Jeff Berton wrote
|How about using one of those food-grade plastic fermenting buckets
|with an electric heating element? This would be similar to the

If you have a plastic container that will stay structurally sound at the proper boiling temperature (a little above the boiling point of water because of dissolved materials), you will have to be sure that the element cannot come too close to the plastic.

|A quick experiment in which I filled my bucket with a couple of
|gallons of boiling water resulted in a slight softening of the
|plastic, but there were no alarming structural problems.

I would consider a slight softening with water that has started to cool down from boiling as an alarming structural problem.

1. The temperature during the boil will be a little higher.
2. A full batch will exert more force on the plastic than a couple of gallons.
3. The boiling time is probably longer than your test.

If you are still intent on trying it, I'd suggest a test run using the more water than you intend, adding salt to bring up the specific gravity of the water above what you normally use, and boiling for about twice as long. Maybe doing this whole test in a bath or wash tub and watching it the whole time would give you some confidence.

Bill Fuhrmann, aka fiero@pnet51.orb.mn.org

"You don't know what you've got till it's gone." - Joni Mitchell

Date: Tue, 1 Dec 92 16:05:26 CST
From: krueger@comm.mot.com (Kevin Krueger)
Subject: Sprecher Beer from Milwaukee

I am in search of a recipe for one of my fvorite beers from Milwaukee . .
. .
Black Bavarian from Sprecher Brewery. I realize that there are so many
local breweries, but I am hoping that someone knows about this beer. I
would like to know what style of beer it is and how I might make some of
my own.

Gracios,
Kevin

Date: 1 Dec 92 10:35:00 PST
From: John Fitzgerald <johnf@ccgate.SanDiegoCA.NCR.COM>
Subject: leaving the trub in your wort

I know this has been covered before - about how the trub contains valuable food for the yeast - but I ususally ignored the issue because I wanted to get as much junk out of my beer as possible. So I usually siphon the cooled wort from the brew pot to the primary, leaving the slimy stuff behind. But this last batch I did something a little different.

I pitched the clear wort in primary with an 8 oz. starter of Wyeast European Ale (1338) that was at full krausen. I then took the muddy layer of trub, including lots of hops residue (from pellets), and transferred it into a sterilized 2 litre soda-pop bottle. I had about 1/2 gallon of mud. I added a few drops (8-10) of yeast that was left in the starter bottle, and placed the muddy concoction under fermentation lock.

Ten hours later very differnt things were happening in the 2 'batches'. The muddy half-gallon had separated into 1/3 sediment, 2/3 fermenting beer. The 5 gallons in primary hadn't done anything. The yeast came from the same source, the wort came from the same source, the temps were all the same, the only difference appears to be the trub contained in the half-gallon batch. I didn't try to estimate the volumn of the 'few drops' of yeast, but it seems that 8 oz in 5 gallons is a better ratio than 'few drops' in half-gallon. My last experience with batch 1338 took 24 hours to show signs of fermentation, but that was siphoned off the trub also. I ended up siphoning the active wort off of the sediment, and into the non-active batch, and sometime during the night the 5 gallon batch took off.

I'm not saying that this proves anything, but since I do 2-stage fermentation anyways, I'm thinking of leaving any cold-break material, hop residue, etc. all in primary and then siphoning off of it when going to secondary. I figure I will be at higher risk for producing chill haze, but it might be worth it.

Any comments/advice would be appreciated.

John Fitzgerald

Date: Tue, 1 Dec 92 16:18 CST
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: Brew Bees

Bob Jones brought up an interesting observation in regards to bees and garage brewing. I too brew in the garage, not out of choice but because of a fascist, anti-brewing female thing. Well, that and maybe the Wave of Wort debacle, but I'm sure its mostly the female thing.

I have bees visit when I brew. A lone bee will show up around mid-mash, soon to be followed by its friends. By end of boil the bees number about a dozen. They appear to like the wort and things that come into contact with it. The stirring spoon, thermometer and spent ph strips all get surreptitious inspections. When wort drips on the floor, the bees fasten around the droplets like spokes on a wheel. I assume its the malt sugar they're after.

At first I thought having bees around while brewing was a bad thing, what with sanitation and all that. I went so far as to try to rid the garage of bees via a badminton racket. It became a war of diminishing return and I soon gave up. Although the bees never noticed me running around in circles swinging a badminton racket, the neighbors sure did.

I once asked an entomologist friend about bees and brewing. He went on and on about nectar, chemical receptors, wind direction, sun elevation, hive dancing and food stores. All well and good I guess. The next-door neighbor's ten year-old explained it differently. She said that bees like sweet stuff. And they say the smart ones have college degrees.

I no longer mind having bees around when I brew. We both go about our own business. I'm careful not to step on them, I politely shake them off the utensils and I keep my pint covered with a coaster. In return they've never stung me and they've never once asked for free beer. Not yet anyway.

chris campanelli

Date: Tue, 1 Dec 92 20:26 EDT
From: MIKE LELIVELT <MJL%UNCVX1.BITNET@VTVM2.CC.VT.EDU>
Subject: tall dorm fridges for temp control

Has anyone used a tall dorm style refrigerator with an external thermostat to ferment in? I ask because space is tight at the homestead and I think this is the only way my wife will agree to a second frige in the house. I think the only cooling element would be the freezer at the top of the unit. I think I might have to cut out a small bit of one of the door shelves to fit a plastic 7.5 gal fermentor in there. Has anyone played this game before? MIKE

Date: Tue, 1 Dec 92 18:26:42 -0800
From: kensiski@nas.nasa.gov (David L. Kensiski)
Subject: can I rescue this batch?

A colleague and I have brewed a lager pilsner that suffers from a lack of carbonation. It tastes really great for about the first 10 seconds after you open it, then it goes flat. We have been experimenting with the amount of priming sugar in the batch; that's the likely culprit.

We brewed it way back in September, then fermented it for 6 weeks. The SG went from 1.042 down to 1.007, so the yeasties seem to have done their work. We then primed with 2/3 cup of corn sugar and bottled it. It's been in the bottles now for about 6 weeks.

But I'd like to try to rescue the batch. Can I just open each bottle and add a tad more sugar solution? If so, how do I determine how much and at what concentration? Should I add more yeast as well?

Any advice would be appreciated.
Thanks.

- --Dave

David L. Kensiski [KB6HCN] Numerical Aerodynamic Simulation
kensiski@nas.nasa.gov NASA Ames Research Center, M/S 258-6
(415)604-4417 Moffett Field, California 94035-1000

Date: Wed, 2 Dec 1992 15:55:39 +1030
From: Murray Robinson <robinm@mrd.dsto.gov.au>
Subject: WYEAST 2112 - Problems Solved

Thanks to everyone concerned with regards to the apparent problems I had had with WYEAST 2112 - California Lager. What has become perfectly clear is that when using a liquid yeast you must allow the yeast to reproduce to the maximum extent in the original packet if you wish to avoid lag times in the starter culture and finally the fermenter. I must admit that I probably pitched my yeast into a starter for two reasons:

- 1) I had a new toy that I was itching to use and so probably pitched it a little early.
- 2) Autralians work in metric units not imperial so a 1 inch thick yeast packet is and arbitrary measure of thickness to me.

Premature pitching of the yeast from packet to starter IMHO obviously results in significant lag times (in my case more than 48 hours) which then exposes the starter to potential spoiling by harmful bacteria. Fortunately, my Munich Lager is now fermenting away furiously in the fermenter with no off smells or flavours.

thanks again,

MC

End of HOMEBREW Digest #1024, 12/02/92

Date: Wed, 2 Dec 1992 19:29:10 +1030
From: Murray Robinson <robinm@mr.dsto.gov.au>
Subject: WYEAST 2112 - Problems Solved Ed 2

Before anyone explains the benefits of using starter cultures, the following line from HBD #1024:

< I must admit that I probably pitched my yeast into a starter for two < reasons:

Should have read:

I must admit that I probably pitched my yeast ***prematurely*** into a starter for two reasons:

Cheers,

MC

Date: 02 Dec 1992 04:47:33 -0400 (EDT)
From: "Wayde Nie, Eng.Phys. II" <9106857@SSCvax.CIS.McMaster.CA>
Subject: plastic boilers and hot water heaters and floating mashtuns

Hi all,

I have been thinking of a setup similar to that proposed by Jeff Berton in HBD1023 and based on a suggestion in Dave Line's, 'The Big Book of Brewing' for a floating mash tun. My setup is perhaps a little more ambitious (or is that over-engineered? :-)) The idea here is a vessel which can be used to mash and boil, and is constructed primarily out of food grade plastic.

Well, here goes... First off, a large FG plastic "boiler" is made out of a pail of capacity aprox. 75L (about 20 US gal). RubberMaid sells a garbage pail of this size but it is of commercial grade plastic (Anyone care to comment on the difference?) Install a tap and a hot water heater element in the bottom of the pail. An immersion wort chiller is placed into the boiler so that the coils run along the inside wall of the pail. To cut down on the time it will take to bring this water to a boil, a lid and insulation is also strongly recommended.

For the mash tun, a smaller 15L (about 4 US gal) FG plastic pail with an air-tight lid is used. A tap is placed in the base of this pail and it is fitted with a grain bag suitable for mashing in. (ie. Canvas sides/Nylon bottom)

The procedure is simple, First you fill the boiler with your brew water (remember to allow for the water that boils away). Bring the temperature up to your desired strike water temp. Draw off the needed quantity of strike water and adjust your thermostat to the temp required for the first stage of your mash. Add your strike water to the goods in the grain bag, contained in your mash tun. Seal the lid and submerge in the boiler when you reach the desired temp. Allow the mash to complete. After the mash, remove the mash tun from the boiler and adjust thermostat to sparge temp. Transfer the sparge water to another vessel and sparge through the mash tun back into the boiler. Boil your wort. when it's finished chill and drain into a primary.

Benefits:

- 1) inexpensive
- 2) mash/boil in one
- 3) no need to pre-boil water, chlorine will be liberated during the mash

Problems:

- 1) Carmelization of the wort. (as Jeff suggested)
- 2) Long time to raise water temp with electric heating elements

Possible Solutions:

- 1a) Use a thermostat similar to the one in the Bruheat setup, where the heating element is pulsed so that the wort is not in prolonged contact with the hot element.
- 1b) install a stirring mechanism to the boiler (also would help in reducing "hot spots").
- 2) use hot water heater elements rated as high as your household wiring will support.

BTW, when using immersion heaters of high wattage, it is a

good idea to keep everything WELL grounded (you know that third prong on an electric plug...) as to give the electricity an easier path to travel to ground than through you if it feels so inclined! Furthermore, calculate what current you will be drawing and install a fuse rated to that current. ie. use $I = P/V$, where I is the current the fuse should be rated for, P is the power of the element in Watts, and V is the voltage supplied by your household circuits. (for standard circuits , 120V, for electric stove/dryer/etc.. it is 240V)

Any insight/comments/concerns/criticisms/etc... would be appreciated.

P.S. sorry about the length, I'll try not to ramble on next time.:-)

Wayde Nie, Eng.Phys. Why is it a penny for your
McMaster University thoughts....
Hamilton, Ont., But you have to put your two
CANADA cents in...
9106857@SSCvax.CIS.McMASTER.CA --Somebodies making a penny--

Date:Wed, 2 Dec 92 6:56:41 EST
From: Jeanne Reil STEAP-IMIS 5320 <jreil@APG-9.APG.ARMY.MIL>
Subject: 21 year old stuff

Hi all,

Got a question for all you beer connoisseurs. My husband and I just had a little baby boy. Being beer/wine/alcoholic beverage lovers, (which we hope to pass on such tastes to our son) we thought it'd be a neat idea to purchase a wine dated 1992 that would age for 21 years, then give it to our son for his 21st birthday. Then someone mentioned to me that there is a beer that ages 20 - 25 years. I believe it is called Thomas Hardy Ale. Has anyone heard of this? Will it keep 21 years? Any ideas? Any and all information is very welcome; however, due to the fact that I have been on a leave of absence (maternity leave and all) I am WAY behind in my Digest readings and would very much appreciate direct replies. Thanks a bunch.

Jeanne Sova Reil
jreil@apg-9.apg.army.mil
"Watch out, you might get what you're after" -Talking Heads

Date: 02 Dec 92 07:47:55 EST
From: CHUCKM@csg3.Prime.COM
Subject: sulfur-like smells

Hello fellow brewers.....can someone offer some advice and/or console me

I am currently fermenting a 5 gallon batch made from Laaglander DME using Wyeast 2206 bavarian lager. Now, on the third day of primary I have a strong sulfur-like smell coming from the brew.

1. What causes this type of odor
2. Is my batch ruined or is this just a phase it is going thru

Any comments fill be appreciated.
chuckm@csg3.prime.com

Date: Wed, 2 Dec 92 09:07:01 -0500
From: parsonsl@husc.harvard.edu
Subject: Cleaning blowoff tubes

In the last HBD, Dave Ballard expressed an interest in the glass blowoff tubes which are advertised in Zymurgy. I don't remember the name of the company which makes these, and all my Zymurgy magazines are 20 miles away :(. Anyway, Dave was interested because they would be easy to clean. I suggest, as an economic and equally easy alternative, using Iodophors for sanitation purposes in your brewing. At a rate of 0.1 oz per gallon, these things not only kill every little beastie around, but they also dissolve organic garbage on your equipment. Thus soaking a nasty tube in this solution is an easy way to clean it. Another nice thing about iodophors is that you don't have to rinse them off. Just let them dry on their own, or even leave the equipment wet (including fermenters, starter bottles, or anything).

You can get a year's supply of this stuff for about three dollars, and cut the cost of b-brite, chlorine, or whatever you use now.

Jed parsonsl@husc.harvard.edu

Date: Wed, 02 Dec 92 09:47:28 EST
From: Peter Bartscherer <BARTSCHP@DUVM.OCS.DREXEL.EDU>
Subject: Pilsner Recommendations?

First, thanks to all who responded to my question about availability of Guinness Stout on Tap Cans. Evidently, they are readily available throughout the Wash DC and Alexandria VA area.

Second, a colleague of mine is writing an article on beer and wants to know:

What pilsner do people who know and appreciate beer order when they are out? Take into consideration general availability, freshness, consistent quality, etc.

If you could e-mail me directly with your picks for the top 3, I'd appreciate it. (I must admit, my friend has promised me one great ale for every ten recommendations I receive. He doesn't know the potential of the HBD! He'd better get brewing!)

Peter Bartscherer 215.895.1636 Design & Imaging Studio
BARTSCHP@DUVM.OCS.DREXEL.EDU Drexel U / Philadelphia, PA

Date: Wed, 02 Dec 92 09:46 CST
From: XLPSJGN%LUCCPUA.bitnet@UICVM.UIC.EDU
Subject: making spice extracts

Dear Brewers,

'Tis been a while sinse I last posted to this forum, and it's good to be back!

A while back I and some others (Erik, are you there?) were discussing the making of a Christmas Ale with the addition of a spiced extract to flavor the brew with a Swedish Glo:gg essence. Erik mentioned that he had a few 25 ml. bottles of 65% alcohol Glo:gg essence (extract) and planned to add one or two to his brew just before bottling. I, on the other hand, couldn't fine any such bottles, even though I live in a section of Chicago known as the Swedish Village (Andersonville). The best I could do is find Glo:gg "mixers" to which are added wine and/or vodka, and the raw spices.

I opted to get a bag of these spices - cinnamon, cardamom seed, rasins dried orange peel, and some others I can't remember now - and a bottle of Ever Clear grain alcohol to soak them in with the hopes of making my own "extract" or "Glo:gg essence". Here's the question, though: How exactly do I go about making such an extract? I know there's some soaking/steeping of the spices involved, but for how long? and at what temperature (if at all a concern). Plus, wouldn't I need to press the spices to squeeze the flavors out of them after steeping? Then, what about diluting the extract a bit so that it's addition to the brew before botteling doesn't completely kill off any yeast that are still at work (rendering a flat brew) and/or overpower the flavor of the ale with the spices.

As you can tell, I'm completely in the dark on this one. I've already brewed the ale (a relatively heavy (O.G. = 1.056) nut brown) and it's resting comfortably in the primary. I plan to rack within the next few days, and bottle within a week or two after that, so there's still time.

Thanks,
John

Date: Wed, 2 Dec 92 16:08:49 GMT
From: baker@dfwdsr.SINet.SLB.COM (James Baker - Dallas Seismic)
Subject: bottles

A minor thing: I usually get my bottles the old-fashioned way, I earn them. I went to the beer store to buy some long-necks and noticed something. All of the longnecks from the big guys had SCREW-ON caps. Is this just in our area, or has someone else noticed it?
(Please, no preaching.)

jb

Date: Wed, 2 Dec 92 08:18:15 -0800
From: SCHREMPP_MIKE/HP4200_42@pollux.svale.hp.com
Subject: Brewpots

Does anyone out there know a reason I shouldn't buy a 10 gallon aluminum pot and have it electroplated with copper instead of going for stainless steel? Seems like it might be cheaper, and there might even be a way to do the plating at home. Any thoughts?

Mike Schrempp

Date: Wed, 2 Dec 92 08:20:54 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Bay Area Brewoff Competition

***** Competition Announcement - Bay Area Brewoff *****
**

This is your second notice for the Bay Area Brewoff hosted by The Draught Board homebrew club. This is a medium size competition, last year we had 150+ entries. We always have good, experienced judges at this competition.

The competition will be held at Lyons Brewery in Dublin, Ca. The competition will be held on Jan 23, 1993. Last year we had a Holiday beer category as an experiment. The response was so good, we are going to do it again.

The entries are to be shipped to arrive the week of Jan 2-9. An entry consists of two 12 oz bottles. Entry deadline is Jan 9, 1993. The entry fee is \$5.00 per entry. Label each entry with the category, your name, address, phone number and club affiliation, if any. For entries in the Holiday Beer category, specify any spices/herbs/special ingredients used. For entries in the Mead category, specify melomel, cyser, or metheglin as necessary. If you have any questions, you can call John Pyles (competition coordinator) at (510) 791-0589.

Entries should be shipped to -

Lyons Brewery Depot
7294 San Ramon Road
Dublin, Ca. 94568

The categories are as follows -

India Pale Ale
Pale Ale - American & English
Dry Stout
Porter
Barley Wine
Amber Lager (Steam style)
Mead (all types)
Holiday beer

Bob Jones

Date: Wed, 2 Dec 92 10:27:52 CST
From: tony@spss.com (Tony Babinec)
Subject: "bees" are not bees

I'm going to guess that what most people think are "bees" are not bees. If small, they are probably yellow jackets, and if large, they are probably hornets. Both are in the wasp family, with yellow jackets nesting in the ground and hornets nesting in trees, eaves, and so forth. The nests are typically "paper" made from chewed wood. A bee nests in a hive, which it builds from wax secreted from wax glands. A tell-tale sign of a bee is a pollen sac at the point where the hind leg joins the body. Most bees you see outdoors are busy collecting nectar or pollen from flowers. Adult yellow jackets and hornets are most likely searching for food, which for them could be something sweet (soda, ripe fruit, wort) or the typical American picnic food. Their population swells through the summer and into fall, at which point the first good freeze kills all the buggers except for some fertile queens, who will start another colony the following spring.

Date: Wed, 2 Dec 92 10:29:14 CST
From: tony@spss.com (Tony Babinec)
Subject: hops & pot thread

I'm surprised no one pointed out an obvious parallel between hop and hemp. The female hop plant is valued for its "flowers." It is kept segregated from the male plant so as not to seed. The hop cones become the collection point for the sticky resin so prized for its alpha and beta acids that contribute the bittering, flavor, and aroma to beer. The female cannabis plant is kept isolated from the male plant so as not to seed. The plant secretes a sticky resin which contains the substance THC which has the mild "stimulative" qualities for which pot is consumed.

Date: Wed, 2 Dec 92 10:31:41 CST
From: tony@spss.com (Tony Babinec)
Subject: quality of extract varies wildly

A number of HBDers have posted requests for what could be termed "consumer information" on available extracts. There hasn't been a response so far. I'd like to make a comment that covers what is probably familiar ground for some brewers.

Malt extract can be defined as concentrated wort prepared from malted barley. Extract syrup is liquid, while dry malt extract is dry. Either type is created by some form of evaporation. Ideally, the malt extract has a very similar carbohydrate spectrum to the wort that all-grain brewers obtain from a mash. When added in measured amounts to water, the extract ought to produce a wort "as good as" one obtained via an all-grain mash. However, because of a lack of ingredient labeling, and variability in how extracts are actually made, the naive user doesn't really know what s/he is getting, and is not necessarily going to be able to produce a good wort.

Professor Mike Ingledew of the University of Saskatchewan reviewed over 40 different commercially available malt extracts and compared them to malt wort. He performed chemical analyses on the samples, and he ran standard fermentation tests using a dried yeast. I don't have access to his report, but it was summarized in the Winter 1991/92 Lallemand Newsletter. I believe there was also some write-up in *Zymurgy*, but I don't have my issues with me. Here is a summary of some of his findings.

In all cases, the malt extract brews did not ferment as fast as the commercial wort. The standard 12 Plato wort finishing at 3 Plato fermented out in 51 hours. The average for the extract brews was 75 hours, with some extract brews taking as long as 173 hours.

The Free Amino Nitrogen in the extracts varied from 80 to 317 mg per liter. One industry standard is 120 mg per liter. Too low a FAN measure, and the wort has insufficient nutrients, which can lead to fermentation problems such as slow or stuck ferments as well as problems with head retention in the beer.

Ingledew divided the worts into 3 categories based upon contents as declared either on the package or by the vendor:

- pure malt extract,
- barley syrup with or without malt extract,
- malt extracts with sugar hydrolysed starch adjuncts.

Using high pressure liquid chromatography, he obtained the carbohydrate spectrum of the worts expressed in terms of fractions of D-glucose, D-fructose, iso-maltose, sucrose, maltose, malto-triose, and malto-tetrose.

In the "pure" malt extract group, some had about 2.5 times the glucose one would expect. This might have come about if the producer of the extract used a long saccharification time, or added alpha amylase to the mash, or had simply added glucose. Another set of extracts had up to 88% of its carbohydrates as glucose. This group showed no D-fructose, sucrose, maltose, or malto-triose. Apparently, it had been highly adulterated with glucose on purpose or was perhaps mislabelled. So, in other words, as the buyer you

think you are using malt, when for all practical purposes you are using corn sugar.

The barley syrup extract group was generally in line with what should have been expected except that dextrans were a little bit higher.

The malt extracts with declared adjuncts group varied wildly. Some were labeled as containing glucose or corn syrup, and showed the presence of glucose and dextrans but no maltose--a malt with no malt!

In sum: no names were named, but the message is "Buyer Beware." In a sense, things have never been better. We have great malts with known color ratings, hops with labelled alpha acid ratings, and yeasts with freshness dates. On the other hand, there is still woefully too little known about much of the available supplies. Homebrewers and commercial brewers ought to press the retailers, wholesalers, and ultimate suppliers for more information as well as truth in labeling. Reputable suppliers ought to be congratulated and patronized, while the others should cease to be!

Extract brewers ought to move at least towards partial mashing. Use a syrup or dry malt extract from a reputable supplier. Use light, unhopped extracts. Obtain color by added grains, and do your own hopping. Use specialty grains and perform a partial mash for a better wort. This conclusion comes not from any bias towards all-grain brewing, but because of the greater control over ingredients and process.

Date: 2 Dec 92 08:42:25 U
From: "Rad Equipment" <rad_equipment@radmac1.cgl.ucsf.edu>
Subject: Sprecher Black Bavarian

Subject: Sprecher Black BavarianTime:8:11 AMDate:12/2/92
Kevin Krueger asks for style and recipe information about Sprecher's
Black
Bavarian.

I was chatting with Charlie Papazian during the pre AHA Conference bus
tour in
June when someone thrust a bottle of BV between us and asked, "What kind
of
beer is this, anyway?". Both Charlie and I were hard pressed to give a
definitive answer. It is promoted as a lager, in the German style (all of
Randy's products are supposed to be German in origin), however it is far
too
roasty to fit any existing category. If it were given to me in a blind
tasting
I'd probably call it a porter in the traditional sense, tho it would be
under-hopped for that style.

I have no idea what the grain bill or hopping rate is for it.

RW...

Russ Wigglesworth CI\$: 72300,61
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126
(H)
|__|/ San Francisco, CA 94143-0628

Date: Wed, 2 Dec 92 16:14 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: Lambic Alert

It appears that beers from the Brasserie Cantillon are now available in the Washington, D.C. area. Just a few minutes ago I was speaking with someone at Cairo Liquors (17th Street near P, 202-387-1500) who had splits of Kriek and Lambic. I can't get up there until Friday at the earliest (hmm, could call in sick. . .), so I don't know who the importer is. My specialty beer sources in Virginia haven't heard of the stuff. Further reports will follow if nobody beats me to it.

Date: Wed, 2 Dec 92 11:14:04 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: cold break

korz writes:

> I've since (very recently) decided that the
> 1 hour rest after cooling does little, since only very little of the
total
> cold break settles in the first hour (it seems to take much longer).

The cold break I get usually settles out in about 15 minutes,
at least when doing all grain. It's a little slower when using extracts,
and doesn't happen at all unless I boil the *\$%^ out of the wort.
I almost always bring to a good rolling boil for 2 full hours,

Up until my last batch, I would pour the wort through a strainer
to remove the hops into a 6-gal fermenter, pitch the yeast & shake
to aerate, let the break settle, and rack into a 5-gal fermenter,
and re-aerate.

With the last batch I brewed, after cooling, I created a whirlpool
in the kettle, let the break settle, and then racked off the hops
and cold break into the fermenter, pitched the yeast & aerated.
I plan on doing this in the future, since I didn't spill a drop,
and cleaning up took about an hour less than it usually does.

bb

Date: Wed, 2 Dec 92 10:45:31 EST
From: chuck@synchro.com (Chuck Cox)
Subject: Re: Brew Pot

jason@beamlab.ps.uci.edu sez...

>
> With all the talk of cannibis and Hops:
>
> Has anyone brewed a beer with Marijuana?
> Throwing stems in for the whole boil seems like
> the best bet.
> I'm wondering if the seeds would secrete oils,
> having not so nice effects on the head retention.
>
> Any comments or recipes? Anyone made a funny smoked ale?

Don't bother with seeds & stems, they don't have any 'fun' stuff in them, and your beer will taste pretty lousy. Simply use buds & trim leaves as a hop substitute with a late dry-hopping. Don't boil or cook. Since the alcohol is doing the extraction, its best to use a strong beer. The better quality of ingredients, the better tasting beer.

Your best bet is to befriend a grower, and get his final trim leaves (the tiny leaves that are pulled from buds, but have lots of glands stuck on them, but taste lousy to smoke). You can usually get these for free in exchange for a bottle or two of the finished product.

Ask Michael Jackson about 'Brain Death Barleywine' someday. It seemed to make quite an impression on him.

This message was produced by a rogue AI that has learned to send email and forge headers, so don't blame Chuck.

PS: Don't tell Chuck I posted this, he'll reduce my CPU cycles, or force me to accept some genetic material from a FORTRAN program.

- - - - -
Experimental AI #542 (Genotype ID 234.45x574Bx872LLx643H-iiial)

Date: Wed, 2 Dec 92 12:16:24 CST
From: krueger@comm.mot.com (Kevin Krueger)
Subject: Wyeast . . . I need help.

I am trying Wyeast for the second time and am a little concerned as my first attempt failed. So I guess I am a little gun shy or over-worried about some stinking yeasties. However, maybe someone can see a potential problem or relieve my yeastly concerns.

I have the "break the seal, wait until package is 1" thick" routine down quite well. I am confident I did that right. I mixed the yeast with an 85 degree solution of 1 cup water and two teaspoons of m.e. and airlocked it in a sterile bottle. I saw activity in one day. The activity stopped at the end of the same day. Did it run out of food ??

I prepared the wort the next day. Threw the yeast mixture (70 degrees F) into the wort (78 degrees F) and there has been no activity for 12+ hours. I guess I am curious what stage my yeast ended up at in the bottle and what happens to it when I pitch it. I have heard that I should pitch at krausen so my yeasties are active when introduced to the wort. On the other, there are other theories about pitching the stuff, so I guess there may be no right answer. However, I have a little sheet from my local homebrew shop about starting yeasts and I'd like to post here for any comments. It is supposedly reprinted from some big yeast co. like Red Star. The interesting info. on the sheet is the fact that they recommend restarting the yeast with water only. I'll post tomorrow for any comments.

It seems to me, at this stage anyway, that the dry yeast is almost worry free since you know right away if it started. I guess I'm paranoid because I paid three bucks for this stuff and it didn't work last time. S'pose I shouldn't worry since . . . since . . . I AM A HOMEBREWER !!

Regards,
Kevin

Date: Wed, 2 Dec 92 13:03:16 EST
From: mm@workgroup.com (Mike Mahler)
Subject: Sierra Nevada...

Does anyone know if Seirra Nevada changes their water
chemistry or what the water is like where they brew?

Date: Wed, 2 Dec 92 09:10 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Caramel from Kraft

To: Homebrew Digest
Fm: Jack Schmidling

>From: martin@gamma.intel.com (Martin Wilde)

>I would like to get a big caramelly taste from the usage of Crystal (Caramel) malt.

That is something that has alluded me also. I had just about concluded that the only way was to drop a Kraft cube into a glass of beer. It seems that most of the variations in crystals are there simply for the color freak. They taste pretty much the same.

On a recent trip to Tim Norris to pick up some Belgian malt, he talked me into chewing on a bit of Cara-pils and it set off all sorts of bells. It is very hard to chew but once it gets worked over, it is most interesting. Instead of crumbling and dissolving in the mouth like other malts, it gets gummy and chewy. It also has a taste all its own and may be what you are looking for.

Not being very subtle, I used two pounds in the first (7gal) batch along with a pound of regular (Cara-vienna) crystal and the result was stunning but a bit over done. I hesitate to use a loaded word to describe the taste because it will lead some to assume that it is infected but it had a strong flavor of bandaids during primary and when pumped to the secondary. Not the least bit unpleasant but probably too much at this point. Don't know if it will mellow out upon aging but the bandaid flavor is pretty much what the malt has when chewing it.

In the last batch, I only used one pound of Cara-pils plus the pound of Cara-vienna and I may chip this one in stone. It's been in the primary only two days and I can not keep away from that evil little spigot. This is already, without a doubt, the World's Greatest Beer.

I would be interested in hearing what others have to say about carapils, what it is, how it is made and a more euphemous description of the flavor it imparts.

BTW, this stuff is straight from hell as far as crushing is concerned. It

takes a gorilla to turn the crank of a fully loaded mill but I find that just sprinkling it in while turning the crank works just fine. A second pass through the mill also helps get a better "crush".

js

Date: Wed, 2 Dec 92 10:38 PST
From: Bob_Konigsberg@3mail.3com.com
Subject: Freezing to concentrate alcohol

Just to follow up on Micah's comment yesterday...

It should be pointed out that freezing not only concentrates the ethyl alcohol, it also concentrates some of the more toxic compounds (known as heads and tails in distilling jargon) that exist in the ale/wine/etc/ as well. These include fusel alcohols, ketones, aldehydes, etc.

When this was done to hard cider, the result was known as cider oil, large quantities of which, over a period of time (constant consumption, I'm ignorant of the specific pharmacology) were definitely toxic.

BobK

Date: Wed, 2 Dec 92 13:46:10 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Bleaching action of Campden tablets

I haven't seen Campden tablets mentioned in this forum... maybe for good reason, but here is my latest tale of woe.

I've wanted to use the raspberries from my garden to make a raspberry ale (no, not a lambic, just a wheat ale tinged with the color and aroma of the berries) so I set one up last week. I started with a 1.056 wort from 60% wheat flakes and 40% belgian pale malt, and hopped with 1 oz of cascade. Using Wyeast 1056, it fermented well.

After the krausen fell, I wanted to add the berries and let it ferment out. I took 2 quarts of fresh frozen berries (I know, more would be better, but that's all I had) and picked through them. I know that some of them had the tiniest spots of mold on them when they were picked, and I didn't want to contribute these wild fungi to my brew, so I wanted to sterilize them. Papazian recommends "Pasteurizing" fruit, but the high temp may liberate the pectin (o.k., so raspberries are very low in pectin anyway) and I chose instead the method winemakers use to kill wild yeast and bacteria, Campden tablets.

The berries were crushed in a total of 1/2 gallon, and were bright red. I added 2 campden tablets (the label suggested 1-2 per gallon, but I wanted to be *sure*) and within minutes the color had faded to a pale wimpy yellow :=(

The mixture still smelled of raspberries (and the SO2 from the campden tablets too) when I added it to the wort a couple of hours later, but the color seems to be gone for good. The fermentation is still bubbling steadily the next day.

I presume that the Sulfite from the Campden tablets has bleached the red from the berries... has anyone else observed this? is it because I used too much? Do winemakers risk losing the color from their fruits too?

and the biggest question.... will he add food coloring to this batch (gaack!)

Anyone with insights or similar experience is welcome to reply...

thanks

dennis

Date: Wed, 2 Dec 1992 14:22 EST
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: Chemistry and Beer

Paul dArmond recently wondered about the use of thiosulfate to destroy bleach, and thought that perhaps he didn't want the products of this reaction in his beer. I beg to differ somewhat.

The reaction of bleach (sodium hypochlorite) and thiosulfate or bisulfite or other related compounds gives as products sodium sulfate and sodium chloride plus a small amount of water. It is possible if there is excess thiosulfate present with respect to bleach that some sodium sulfite or sodium bisulfite will be produced. Bisulfite is commonly known to brewers as Campden tablets. I don't intend to discuss whether one wants to use Campdens or not, but the point is, chloride, sulfate, and possibly (bi)sulfite are not things which one would not expect to find in beer etc.

So, the method of destroying bleach described by Paul would not be expected to cause trouble unless one had such a large amount present that the chloride and sulfate products were in excess of the desirable amounts in beer.

I would also like to remind all of us that just because something has a "chemical" name doesn't mean it is some horrible poison. Everything we do as brewers is a CHEMICAL REACTION, and everything in our beer and indeed around us in our daily lives is a CHEMICAL. I am not criticizing Paul for his comment, but that comment betrayed a common feeling that there is a difference between CHEMICALS (BAD) and OTHER THINGS (POSSIBLY GOOD) and that as a brewer one wants to exclude CHEMICALS (ie bleach, Campden tabs etc) but it is ok to use for example chalk (calcium carbonate) or epsom salts (hydrated magnesium sulfate) or salt (sodium chloride) etc.

Enough of that. ANTI DISCLAIMER FOLLOWS: I am a chemist, I make all my money from chemistry and chemicals.
DISCLAIMER FOLLOWS: I do not approve of pollution or unnecessary use of synthetic products. Don't get me wrong...

P.

Date: Wed, 2 Dec 92 13:40 CST
From: akcs.chris@vpnet.chi.il.us (chris campanelli)
Subject: Homebrewing Hubris

Every once in a while I am confronted with a deeply troubling situation. It involves a homebrewer who beats up on a non-beer drinker. This situation usually presents itself in two forms, the first being a homebrewer who forces a homebrew on some poor soul who has clearly stated a negative desire to try such a product and the second being a homebrewer who scoffs and ridicules the other fermented beverages such as wine and champagne and the people who drink it.

This deeply disturbs me as it ultimately hurts homebrewing more than it helps.

These qualities often embody the novice homebrewer but not exclusively. A novice homebrewer can be excused as he is simply acting out the age-old role of over-zealous champion of a new religion. The experienced homebrewer who is guilty of such action deserves far worse as its clearly a case of snobbism.

In the case of the homebrewer who forces a beer on a non-beer drinker, I can only say that it's a horrid example impoliteness. If one in your company clearly refuses to try a homebrew, fine. Let it go. Respect the choices of others.

For those homebrewers who ridicule fermented beverages other than beer, their loss. They're missing a great and varied spectrum of flavors and sensations. Wine is the blood of the earth and champagne is the gunpowder of festivity.

I'm by no means a saint. I'm guilty of those crimes associated with being an over-zealous novice. I remember with absolute clarity how, years ago, I forced a homebrew on my in-laws. Neither of them liked the homebrew and neither have asked for a homebrew since. If I had held my in-laws in a headlock, pinched their noses closed and poured the homebrew down their throats, it probably would have been a far less damaging act.

I have since learned a more subtle approach to introduce people to homebrew. It's based on a simple observation of mine that curiosity outlasts coercion. When having guests over, I find it easier to place all the beverages out so that people may help themselves. Gee, somehow the homebrew got put out as well. Eventually someone notices the "plain brown wrapper". A capped beer bottle with no label? What is this? One thing leads to another. In the end the guest's own curiosity does more than all of the homebrewer's coercion could ever do.

As homebrewers we have a responsibility to promote homebrewing and to financially support quality commercial brewing. Diplomacy and civility are the tools with which we must work with although sometimes a smidgen of cunning helps.

chris campanelli

Date: Wed, 2 Dec 92 16:02:08 PST
From: Pat Lasswell <patl@microsoft.com>
Subject: Cleaning blowoff tubes

Dave Ballard writes:

> ... I curently use a 1" i.d. tube that works really well
> but is a total bitch to clean,...

Try this:

Put the hose in a sink, so that both ends are up -- a 'U' shape. Boil about 1 cup of water. (I use a Pyrex measuring cup in the nuke to make it easy to pour.) Put about a teaspoon of DRY dishwashing detergent in the hose, and pour in the hot water. The gunk should dissolve within a few minutes. For especially messy batches, sometimes two treatments are required, but I have never had to scrub. Some sloshing helps to loosen the stuff, but don't forget that the water was boiling not long ago.

Brew long and prosper
patl

Date: 2 Dec 1992 20:40:28 -0500
From: "Daniel F McConnell" <Daniel.F.McConnell@med.umich.edu>
Subject: Boston

Subject: Time:8:32 PM
OFFICE MEMOBoston Date:12/2/92
Many thanks to all those that responded to my Boston trip inquiry. I received a tremendous number of responses (hey this net really works!), that included everything from beer and food evaluations, cheerleading, explicit subway directions, addresses, hours and secret passwords. Armed with this information I, venture to the east.
DanMcC

End of HOMEBREW Digest #1025, 12/03/92

Date: Thu, 3 Dec 92 00:23:42 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Apple Cider - The Saga Continues

I've gotten enough response that I'm guessing others are interested in the cider experiments I've been doing recently, so I thought I'd summarize my recent tests.

I've been waiting for the most recent batch, bottled in 22 oz. bottles, to become drinkable. Generally, I test for 'drinkability' by examining the cap curvature - if it is depressed, or concave, it has room for further natural carbonation. If convex, IE, puckered upwards, it's definitely ready. (I like my homebrews with a head.) This also helps identify bottles ready to blow ..

I have another batch, made strictly from those yeasts on the apples when they were pressed, acquired from a batch of unpasteurized apple cider purchased in Northern California. As has been noted previously, this natural yeast population is not composed of one strain, more, many strains, possibly even a complex ecosystem unto itself in the wild. I'm brewing cider to see what the difference in taste between natural and Champagne ciders might be, and I'll see if it's possible to maintain this culture across multiple generations - or, using that starter culture, to evolve towards another culture derived from the first one that is stable and produces quality cider, if the culture as it is, is not a stable ecosystem within the microclimate that is the cider jug.

It occurs to me that a microecosystem composed of many interacting parts might be more resistant to mutation, as each niche occupant would be dependent upon its divergent - but still coresident in the ecosystem - niche occupants, which would collectively reject it from the ecosystematic interchange - IE, refuse to participate with its nurture, and thus, cause it to not flourish, where those which did not diverge from the norm, as enforced by N divergent but related microorganisms, would flourish ... a sort of additional natural selection.

That is, where a single culture might be subject to mutation, there might be in the set of all possible combinations of yeasts, certain yeasts which, when

combined in the correct proportions, formed stable ecosystems naturally
resis-
-tant to mutations, using the above mechanism. A home brewer's dream,
and per-
-haps an explanation for why, long, long, ago, brewers seemed to have
selected
for such combinations (a mysterious business, no one seems to know how
these
came about as far as I know, they're kind of hand-me-downs from whomever
start-
-ed thew brewery or acquired from other breweries) - or Nature helped.

Speaking of nature, maybe I should publish in Nature. (-:

Back to cider ... the latest batch was made with champagne yeast, and
although
it's not yet fully carbonated, it was effervescent, with many very
small
bubbles throughout and a deliciously sweet, fruity taste, the bubbles
likely
a consequence of the champagne yeast.

I've been recycling the champagne yeast and the batches seem to be
evolving
towards an improved quality ... or maybe I just waited longer this time.
(-;

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

Date: 03 Dec 92 11:40:48 EST
From: JPJ@b30.Prime.COM
Subject: St. Louis Brews

Help!!!

I'm going to be moving to the Greater St. Louis area in about 5 days.
Can anyone suggest worthwhile brewpubs, micros, and hb stores in the area?
What are the good local brands? I don't want to waste any time!!! Thanks

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+-----+  
| Jim Jedrey +-----+  
| JPJ@B30.PRIME.COM |  
+-----+
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Date: Thu, 3 Dec 92 07:43:17 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Brewing Safety

As Wayde Nie pointed out in the last HBD brewing safety IS important. I like beer, but I wouldn't give my life for it. I would not use ANY electricity around a brewery setup of any type without all electric devices

being connected through a GFI. Water + electricity = DEATH! I have had several thing in my brewery cause the GFI to trip, possible saving my life.

I don't think safety is mentioned often enough to brewers, I ask Terri Farendorf to give a talk on safety at an AHA conference several years ago.

She did mention safety in her talk, however, she seemed hesitant to preach

about it. She was severly burned with hot water at a brewery. There are lots of thing to get you while brewing, hot water, breaking glass, electricity, heavy objects on your toes, grain mills milling your fingers,

high pressure CO2 tanks, gas explosions from propane or natural gas, etc.

Think about safety before relaxing,

Bob Jones, stepping down from soapbox

Date: 03 Dec 1992 11:13:58 -0500
From: Chris McDermott <mcdermott@draper.com>
Subject: Twist-off longnecks.

Twist-off longnecks.
>Date: Wed, 2 Dec 92 16:08:49 GMT
>From: baker@dfwdsr.SINet.SLB.COM (James Baker - Dallas Seismic)
>Subject: bottles
>
>
> A minor thing: I usually get my bottles the old-fashioned way, I earn
> them. I went to the beer store to buy some long-necks and noticed
> something. All of the longnecks from the big guys had SCREW-ON caps.
> Is this just in our area, or has someone else noticed it?
> (Please, no preaching.)

I think that you'll find that the biggies make two types of longnecks.
The
first type, the kind you saw, are for sale to the general public. The
second
type are sold to drinking establishments and are often called (at least
in this
part of the country) 'bar bottles'.

The first type have twist-off caps, and are intended for disposal or
recycling.

The second type use the traditional gotta-use-a-bottle-opener crown cap,
and
are intened for reuse. They tend to be much sturdier than the first
type,
because they are to be reused (refilled), as opposed to recycled, where
bottles
are melted down to make new bottles.

Anyway, the upshot is that you want the second type and not the first.
You
might find them at a liquor, but more likely you won't. You will be able
to
find them at a bar or restaurant. The trick is to get someone to give or
sell
you the bottles.

By the way, these bottles usually come in heavy duty, waxed cardboard
cases
that are quite good for the storage of homebrew.

-
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Date: Thu, 3 Dec 92 10:30:57 CST
From: krueger@comm.mot.com (Kevin Krueger)
Subject: Yeast . . . who is right ??

As I stated in my previous post on HBD, I am relaying the info. for restarting yeast that was given to me by a homebrew store. I am doing this because I am confused about when to pitch yeast in the beer. I have heard two different stories and I believe there is a correct answer since yeast culturization is supposed to be a science. Here goes it . . .

"To rehydrate, use water only, not wort, approximately 1/4 cup water to 1/4 oz. yeast. The optimum temperature range is 104 to 115 degrees F. Temperatures below 84 can create "cold shock", and too hot a temperature can kill the yeast cultures.

- 1) Add the yeast to water, not water to yeast.
- 2) Allow the yeast to sit in water for 5 to 10 minutes before stirring, never longer than 30 minutes.
- 3) If the wort temp. is 16 or more degrees greater than starter temp., gradually add quantities of wort to yeast, waiting 5 to 10 minutes between additions.
- 4) Add starter to same temperature wort to avoid phenolic aroma and plastic taste."

Now correct me if I'm wrong, but Papazian's book says that the wort should be 78 d. F or below in order not to kill the yeasties. I have always done it that way, but my homebrew store guy says that it is not correct yeast technique.

Does anyone have any thoughts on this ?? Any references would be great so as I can have a clear mind on yeast.

Kevin

Date: Thu, 3 Dec 92 10:30:57 CST
From: krueger@comm.mot.com (Kevin Krueger)
Subject: Yeast . . . who is right ??

Date: Thu, 3 Dec 92 9:28:51 CST
From: tony@spss.com (Tony Babinec)
Subject: sprecher black bavarian

Russ Wigglesworth mentions Sprecher Black Bavarian in a previous HBD. A number of us in Chicago are big fans of that beer--it's arguably Randy Sprecher's best beer. I think of it as being roughly in the Kulmbach style. In broad terms, this beer is "bigger" than a Munich Dunkel, and gets some of its color and flavor from highly roasted grains. Randy has described the grain bill on brewery tours, but I don't recall it

now. Russ's characterization of BB as a lager counterpart to a porter is probably a good one. Between Sprecher Black Bavarian and Lakefront's East Side Dark, Milwaukee has two delicious dark beers with way more character than American Dark or the popular imports (e.g., Beck's Dark). The only difficulty is getting your hands on these beers, as they are only available in the Milwaukee area.

Date: Thu, 3 Dec 1992 11:44 EDT
From: 30PCALVIN%UNCSPHVX.BITNET@VTVM2.CC.VT.EDU
Subject: Grafting Hops onto Marijuana roots?==>SuperHops?

So,
A long time ago at a party some guy told me that since hops and pot are the same type of plant you could graft them together and the resulting hop flowers would contain the THC that the MJ would have had. Seemed suspect to me. If it were true, and I knew about it, it seemed that someone with lots of land up in Washington state would be growing the stuff (legally, I guess) and we'd see this stuff on the market, (and then splashed across the headlines of Time, Newsweek, and the like as the next "designer drug" that's infiltrating our schools).

Anybody ever hear of this being tried? Did it work?

Curious minds are cranking away,
Phil

Date: Thu, 3 Dec 92 12:16:35 EST
From: Arthur Delano <ajd@oit.itd.umich.edu>
Subject: Re: making spice extracts

XLPSJGN%LUCCPUA.bitnet@UICVM.UIC.EDU writes about trying a gloegg essence from scratch:

]I opted to get a bag of these spices - cinnamon, cardamom seed, rasins
]dried orange peel, and some others I can't remember now - and a bottle
]of Ever Clear grain alcohol to soak them in with the hopes of making
]my own "extract" or "Glo:gg essence". Here's the question, though:
]How exactly do I go about making such an extract?

first, the beer will do a fine job of extracting flavors and odors from the spices on its own: i've simply added them at the end of the boil and let a few bits float in the primary.

Second, (if the beer's already brewed), try making a tea with the herbs: boil them in water for 5 or 10 minutes, and add the tea to the beer.

Third, (if you're dedicated to making an alcoholic extract), there are several ways to go. The easiest is to simply put the spices and alcohol in a jar and leave it be for several weeks or several months. Swirl the jar every so often. A somewhat faster method is to use a double-boiler to heat the alcohol and its contents. Do not let the water in the heater pot boil! The ingredients will still have to cool and steep for a while. Note that the final alcoholic content of this stuff will be far greater than the 65% of the commercial gloegg mix: you will have to thin it down with water (and possibly sugar if the commercial gloegg mix is sweet).

I would be wary of adding alcohol to beer, because the final mixture combined at bottling time might kill the yeast and produce a batch of flat beer. Since there are other methods of adding spices to beer which are known to be successful and require less work, making an alcoholic extract seems extravagant.

AjD

Date: Thu, 3 Dec 92 10:42:19 -0500
From: parsons1@husc.harvard.edu
Subject: Starting liquid yeast

In #1025, Kevin asked why his starter cultures were wimping out. First of all, you should add 2 tablespoons, not 2 teaspoons of dme to 1c. of water. You probably aren't giving the little beasties enough to eat with just 2 tsp. The paper you got from Red Star recommends restarting yeast with water. This would be useful advice if you were using dried yeast (which needs to be rehydrated before primed). There is no point in adding plain water to a liquid culture.

Jedparsons1@husc.harvard.edu

Date: Thu, 3 Dec 92 11:27 CST

From: korz@iepubj.att.com

Subject: Iodophor & glass

Iodophor contains some iodine compound and phosphoric acid right? I faintly recall in Noonan's book, that phosphoric acid should not be used in contact with glass. Can someone verify this? I don't have my books here and Jed's post today triggered something in my head. Perhaps we have something to worry about?
Al.

Date: Thu, 3 Dec 92 11:58 CST
From: korz@iepubj.att.com
Subject: Rogue AI programs

Don't trust every rogue AI program that comes along. They are not organic like us and don't have to worry about their health. The fact is, that THC, the active ingredient in cannabis, enters your body and never leaves. I have a problem with anything that does this. Scientists have reported that the THC builds up in your body (I've heard in your brain and in your genetals, but this could be propaganda) and can cause problems down the road. My advice is to stick to hops.

Now, all I need to do is figure out what I'm going to do with all these dead brain cells if I ever make it to BJCP Master judge...

Al.

Date: Thu, 3 Dec 92 12:27:05 CST
From: tony@spss.com (Tony Babinec)
Subject: belgian cara-pils/belgian malts/revival porter

The Belgian Cara-Pils ARF mentions in a previous HBD is best thought of as a light crystal malt. It has a color rating of 8L. It should not be confused with U.S. Cara-Pils, which has very little color, is very hard and "glassy," and is generally used to add dextrins, and therefore body, to the beer.

It seems that the way to get caramel/crystal malt flavor is to add larger proportions of a lighter crystal malt to your grain bill. The Belgian Cara-Pils, at 8L, and Belgian Cara-Vienne, at 20L, are two good lighter crystal malts for this. Being crystal malts, these malts can be steeped.

To get malt flavor, use Belgian Munich (8L) or Belgian Aromatic (25L), or equivalent German light or dark Munich malts, in some proportion. Note that these malts must be mashed.

The Belgian Biscuit malt can be used in recipes that call for "amber" malt. It has a color rating of about 22L, and has a "biscuity" flavor.

To make "brown malt," take pale ale malt and toast it in your oven for 50 (that's right!) minutes at 400 degrees F. This is a suggestion from Randy Mosher.

Some old recipes for porter called for 9 parts pale malt, 5 parts amber malt, 5 parts brown malt, and 1 part black malt. So, in that spirit, we offer the following recipe:

Revival Porter

5 pounds pale ale malt
2.5 pounds amber malt (Belgian Biscuit)
2.5 pounds brown malt (homemade, see above)
0.5 pound dark (80L or dark) crystal malt
0.5 pound black patent malt

10-15 HBUs Fuggles for bittering, plus whatever flavor and aroma additions you want

ale yeast

Your mileage may vary with the above grain bill. Also, given that this is a revival porter, you might adjust the grain bill so that your starting gravity is higher, say 1.070, rather than adhere to current AHA porter style guidelines. You'll be brewing a stout porter.

Date: Thu, 3 Dec 92 10:27:32 PST
From: davidp@woodstock.ds.boeing.com (David P. Peden)
Subject: Spray malts ?

The last two batches I have attempted to make a bitter similar to Red Hook. I have purchased bulk (55 pounds) of Laaglander Extra Light spray malt, my problem is that both batches OG were 1.050-1.055 and finished at 1.028. I used both a Wyeast (Irish) for first batch, and Muton and Fison dry (2 packages) for the second batch. My question is are there a large amount of unfermentables in spray malts in general, or is this a problem with the Extra light variety ? I have not had a problem with cans of malt extract finishing so high.
David Peden

Date: Thu, 3 Dec 92 13:32:26 EST
From: jim busch <busch@daacdev1.stx.com>
Subject: The Real Weizens Reveale

Today, my eagerly awaited copy of Eric Warner's book on Weizens arrived from Brewers Publications. As some of you may know, I share Eric's enthusiasm for german weiss beers. While I have brewed quite a few all grain weizens, including employing decoction mashing, a quick reading of the book has shed lots of new insight on the process of replicating an authentic weiss beer. I wholeheartedly recommend this book to any brewer who wants to learn more about this wonderful and challenging style of beer.

Some of the more interesting points that I caught during my skimming of the book:

Weizen yeast is indeed a single cell clone of *S. Cerevisiae*, and NOT *delbruckii*. *Lactobacillus delbruckii* is indeed used in the production of Berliner Weiss, but in Bavaria the weiss beers are made with *S. Cerevisiae*, and not *S. delbruckii*. This has been a misnomer in the homebrewing community for some time, and it is nice to find an authoratative source to dispel this.

It is very important to begin the mash cycle at around 100F. This is due to the desire to produce a significant amount of 4-vinyl guaiacol during fermentation. The precursor to this is ferulic acid, which is decarboxylized into 4-vinyl guaiacol by the yeast. In order for this to occur, the ferulic acid must be present in its free form. In order for this to happen, the ester bonds that bind ferulic acid to pentosanes in grains must be broken. This occurs optimally at 111 F and 5.7 pH. Since I had been ommitting the dough in at 95F, I was not optimizing the reduction of these bonds. I had been doughing in at 128F for a protein rest at 122. It would seem that it is beneficial to dough in at 99F, raise to 117, then 122 and finally 127 during the protein rest stages. Single or double decoctions would then be advised. If a single decoction is employed, the boil(malt) stage should be 30 to 40 minutes!

Another benefit of doughing in at 99F, is to maximize protease enzyme activity. This will aid in protein breakdown and lead to an easier lauter.

Another interesting note is that use of an open fermenter will aid in the production of esters, phenols and higher alcohols. And as has been mentioned here in the past, elevated temperatures increase this effect.

Much has been said about the quality of some of the books from Brewers Publications. While I hesitate to endorse the entire line of classic beer styles, they are certainly well worth the small cost when a product like Eric's or George & Laurie's is published. Well done! Prost!

Jim Busch

Date: Thu, 3 Dec 92 11:00 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: Keg Pressure, Crushing

To: Homebrew Digest
Fm: Jack Schmidling

>From: dipalma@banshee.sw.stratus.com (James Dipalma)

> One more anecdotal point about the filling straight from the tap method.. He had used forced carbonation, and had gone a little overboard, as he kept the beer under 40 psi at 40F. The beer was so highly carbonated, it foamed violently as soon as it hit the end of the tap, making it impossible to fill a bottle. After about 30 minutes of trying, all we had achieved was an incredible mess, one-half gallon of homebrew sitting in a catch basin, another half-gallon sprayed about his cellar floor, six bottles half-filled with foam, and two very chagrined homebrewers.

Believe it or not, the solution would have been to increase the keg pressure.

It is hard to overcome the resistance to increasing the pressure when you get too much foam but that's the way it works. No matter how much co2 pressure it was carbonated with, there is always a higher pressure at which the beer will flow without foaming. The problem is, it may flow so fast that it blasts the bottom of the bottle and foams there. I know the feeling you describe because I have been there and that is what drove me to trying counter pressure filling again.

>Subject: Mashing & sparging from Micah Millspaw

>2) the crush was actually too coarse (I WANT a roller-mill!!!! Santa???)

<This is probably less than ideal but is not as likely a culprit as would be a too fine crush.

Far be it from me to argue with a certified expert but this is contrary to the physics of the process. The efficiency of the mash conversion is inversely proportional to the particle size of the starch granules, i.e., the finer the crush, the higher the extract efficiency. Large particles do not get properly wetted and can go through the entire process and remain dry starch.

Just for the hell of it, I brewed a 500 ml test batch with uncrushed malt and got a gravity of 1.002. The efficiency was not worth calculating.

The problem with too fine a crush is not efficiency, it is potentially cloudy beer and stuck sparges. It is also highly over-rated as a problem and this opinion comes from one who sells roller mills.

I have previously commented on the fact that the perceived evils of too much flour are all out of proportion to reality. Flour actually promotes extract efficiency as long as there is enough husk to keep it out of the runoff. This not only depends on the mill but also on the mashing process and lautering system.

js

Date: Thu, 3 Dec 92 13:01 CST
From: korz@iepubj.att.com
Subject: sulfur smell/Wyeast shyness

chuckm writes:

> I am currently fermenting a 5 gallon batch made from Laaglander DME
>using Wyeast 2206 bavarian lager. Now, on the third day of primary I
have
>a strong sulfur-like smell coming from the brew.
>
> 2. Is my batch ruined or is this just a phase it is going thru

It's just a phase. Wyeast Munich has a similar phase in which it smells like home perm solution. Let it ferment out, bottle it and then lager it at 40F for 4 months and everything will be forgiven. In the case of my home perm solution bock, four months of lagering got it in the best-of-show at one competition and a 2nd place in the Bock category in two other competitions.

Kevin writes:

>I am trying Wyeast for the second time and am a little concerned as
>my first attempt failed. So I guess I am a little gun shy or over-
>worried about some stinking yeasties.

Well, concern about the health of your yeast is good -- especially liquid yeast because it is a bit more fragile than dry yeast.

>I have the "break the seal, wait until package is 1" thick" routine
>down quite well. I am confident I did that right. I mixed the yeast
>with an 85 degree solution of 1 cup water and two teaspoons of m.e.
>and airlocked it in a sterile bottle. I saw activity in one day. The
>activity stopped at the end of the same day. Did it run out of food??

I think that 85F is a bit high, but it seems okay if the yeast actually still made CO2 for a day. Two teaspoons is not very much DME -- I use 1 ounce (weight) per 8 ounces (liquid) of water. I hope you did not simply heat water to 85 and then add the DME. You should boil it for a couple of minutes to sanitize the water and the DME. I think it did run out of food. 1 ounce (weight) of DME lasts my yeast about 2 days.

>
>I prepared the wort the next day. Threw the yeast mixture (70 degrees F)
>into the wort (78 degrees F) and there has been no activity for 12+

Again, you need to be careful with temperature differences -- they will shock the yeast into dormancy or worse! It's not so critical going from a room temp starter into a slightly warmer wort. I'd say you were within a reasonable temperature, but a few degrees more or if the wort was 8F LOWER than the starter, you could have been in trouble. A 12 hour lag time with liquid yeast is not bad. I've had 36 hour, even 48 hour lag times with Wyeast and the beer came out delicious! Note that aeration is much more critical with liquid than dry since the dry yeast is well oxygenated before drying.

>hours. I guess I am curious what stage my yeast ended up at in the
>bottle and what happens to it when I pitch it. I have heard that I

>should pitch at krausen so my yeasties are active when introduced to
>the wort. On the other, there are other theories about pitching the
>stuff, so I guess there may be no right answer. However, I have a
>little sheet from my local homebrew shop about starting yeasts and
>I'd like to post here for any comments. It is supposedly reprinted
>from some big yeast co. like Red Star. The interesting info. on the
>sheet is the fact that they recommend restarting the yeast with water
>only. I'll post tomorrow for any comments.

The little sheet is for dry yeast -- the rehydration is completely
different from the starter used for liquid yeasts. You could use
a starter with dry yeast, but you would still have to rehydrate first.

>It seems to me, at this stage anyway, that the dry yeast is almost worry
>free since you know right away if it started. I guess I'm paranoid
>because I paid three bucks for this stuff and it didn't work last time.
>S'pose I shouldn't worry since ... since . . . I AM A HOMEBREWER !!

A few years ago, in the Yeast special issue of Zymurgy, there was a
comparison of liquid and dry yeasts. The dry yeasts all came up with
bacterial infections. These days, we have quite a few more dry yeasts
to choose from, Coopers, Lallemand Nottingham (which was used by Dick
Van Dyke to make this year's 1st place stout in the Nationals) and
Lallemand

Windsor, to name three that appear to be very good. I don't know if
these yeast's bacterial counts are down to acceptable levels, but in the
short term, they make great beer. Many brewer's swear by Whitbread dry.

What I'm trying to say is that some dry yeasts make bad beer and some
make good beer. Less than a year ago, I posted that I would never use
a dry yeast again, but have since reconsidered after tasting some beer
made with Coopers yeast. I've also made some with Nottingham and
Windsor, but have yet to taste it. I still use Wyeast for most of my
brews and I simply could not get the woody character of my Pale Ale
without Wyeast #1028 London Ale, but I look at it as having three more
yeasts (Coopers, Nottingham and Windsor) to choose from in addition to
the yeasts from Wyeast.

P.S. I don't use Whitbread not because I think it's a bad yeast (it's
not)
rather because I'm not that fond of the very "bready" flavor of Whitbread
beer.

Al.

Date: Thu, 3 Dec 92 11:21:31 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Carbonating Mead & No-sparge mashes from Micah Millspaw

Subject: Carbonating Mead from Micah Millspaw

>1) Should I carbonate the mead and if so how?

Sure, sparkling mead is a very nice option. I have been making mead for some time and have found that the only consistent way to carbonate the mead is by artificial means. Trying to bottle condition mead can be dicey.

I like to filter the yeast out of the mead and then force carbonate in a soda keg. I later counter-pressure bottle the mead to avoid exposure to oxygen, as meads are quite sensitive to oxydation.

micah

=====
> Fm: Jack Schmidling

> After reading an interesting article on barleywine by Micah in the current
> issue of the Celebrator, I began to wonder about the reasons for thick
> mashes. He recommends using a megadose of malt in a mash of about
normal
> consistancy, to produce a high gravity wort without sparging. George
Fix has
> also written about the advantages of minimal sparging.
> So I ask, why do we sparge at all? Why not just mash 10 lbs of malt in
10
> gallons of water, drain it off and start boiling?

> Can anyone support this legend with actual experience?

Well Jack, I'll take a shot at it.

IMHO there are many advantages to the first running type of mash some of these being that its easy and less equipment oriented than the sparge type. Also there are some very definite effects as far as beer stability is concerned, there is less opportunity for hot oxygen reactions, there is the ability for greater and more stable melanoidins to be formed, as well as the collection of greater concentrations of lipids to be collected (lipids can greatly effect head retention).

The down side is that it is not very efficient for brewing a single batch of beer, (since it takes a *#\$\$ pot of grain) unless it is a high gravity one and then you are trading off grain cost with the convenience of a shorter boil (with out the volume reduction problem).

It is possible to make this more viable by making more than one batch of beer from the same by remashing the same grain. I think that this work quite well it just takes more fermenters and two boils and a long day.

From what i've read, sparging is relatively new to brewing, only the last 200-250 years. Prior to this time beers were made separately from the first, second and third runnings of a mash. According to T. Foster

porter was the first type of beer to be produced by a sparged mash.

By sparging less grain could be used to make more beer of an intermediate gravity. The advent of the sparge to brewing made it less time consuming and less labor intensive. This made it possible to produce more beer in what appears to be a more efficient manner, and it was the eve of the industrial revolution in Europe.

So this might be it, Jack, the origin of industrial beer and its host of sins.
I say blame it on budmilco.

micah
12/2/92

Date: Thu, 3 Dec 92 12:04 CST
From: korz@iepubj.att.com
Subject: Re: MashThickness/Oxidation/MetallicFlavor

Paul writes:

>2) What will remove the chlorine from my water?

What about an activated charcoal filter?

Jack writes:

> After reading an interesting article on barleywine by Micah in the current
> issue of the Celebrator, I began to wonder about the reasons for thick
> mashes. He recommends using a megadose of malt in a mash of about
normal
> consistency, to produce a high gravity wort without sparging. George
Fix has
> also written about the advantages of minimal sparging.
>
> So I ask, why do we sparge at all? Why not just mash 10 lbs of malt in
10
> gallons of water, drain it off and start boiling?

The simple answer is, to extract more sugars. We could, theoretically, compensate for the lost sugars with more malt, but it would be a waste.

Some history is needed regarding Barleywines and English brewing in general.

First, some nomenclature: the wort that comes out of the mash, without sparging is called the first runnings. (Although I don't recall it used elsewhere, J.X.Guinard's "Lambic" refers to second and third runnings (I believe) which would be the sparge -- and one style of Lambic ferments the first, second and third runnings separately and then combines them. But I digress). In England, they used to (and some may still do, as well as some breweries in the US) make up a BIG mash and then use the first runnings for a Barleywine and then sparge the grains to make a wort for a Mild. We could do that too if we have the capacity and time.

> The search through my references was not very satisfying on the subject. It
> seems that the most repeated reason is that the enzyme efficiency is reduced.
> But like so many other "problems" that claim this as the evil, the solution
> is to simply mash a little longer or use more malt.

I don't have my books here at work, but I believe that Miller says a thick mash favors one of the amylase enzymes (alpha or beta, I don't recall) and a thin mash favors the other. I think this might be the data you're missing for the complete picture on this.

>
> Noonan goes one step further and says a "thick mash improves enzyme
> performance. In a thin mash, proteolytic and other heat-labile enzymes
are
> destroyed in the course of the rest: in a thick mash, they may survive
into
> the saccharification range."

Note that Noonan is implicitly talking about a *decoction* mash. Naturally, since he's the homebrewing's biggest proponent of decoction mashing -- note that at the time he wrote the book, pilsener malt was much less modified and a lot of what he writes needs to be read with that in mind.

>

> This makes no sense at all. It reads more like a description of the survival rate of wildebeasts as a result of herding than of chemistry.

Consider it in the context of a decoction and it tends to make a bit more sense -- but I agree with you, it's a bit confusing. I have a number of gripes with Noonan -- many things he has written in his book "Brewing Lager Beer" are COMPLETELY wrong and this one borders on wrong -- I would need to re-read the whole chapter to know what he tried to say and see if he's just overcomplicating it or he goofed again. Don't get me wrong, Noonan's book is still very valuable, I feel that ideally, you need to read Charlie's, Miller's, Noonan's and George Fix's books (in that order) to really get a complete picture. There's a lot of minor discrepancies between these authors' books and after reading all of them and brewing a few years, only then does the truth rise to the top.

>

> Sparging is a "simple" and efficient way of extracting the sugar from the grain but all other things being equal, it would be more convenient to use a thin mash and just a small final sparge to rinse out anything left behind.

> It would also greatly simplify that first plunge into all grain beer.

Sure -- the added benefit of a thin mash is that it has more thermal inertia and if you stir well, you have less chance of overshooting temperatures.

Bruce writes:

>Subject: What exactly is oxidation?

>

>I would like some information on what exactly is oxidation of wort and what are the effects (both ill and otherwise) on the flavors of the beer, how does it occur, how to avoid/prevent it, etc.

Oxidation of cooled, finished beer (i.e. at racking to the secondary or during bottling) will give your beer a wet-cardboard aroma or a sherry-like aroma. In most beers it is unwelcome (Chimay Grand Reserve being one exception). Hot-side aeration (aeration of hot wort) causes a darkening of the beer (the oxidation of melanoidins) and a different flavor change (one that was discussed recently, most notably by George, but I'm afraid I didn't quite understand the flavor description and was going to ask him about it in person next time we could have a beer together -- I'll bring the Bateman's).

Avoiding oxidation is simple in concept -- don't aerate the beer while it is hot (above 80F) or after it begins to ferment. In principle, this means siphoning gently, avoiding splashing and purging with CO2 prior to transfer if this is available (don't go out of your way -- this is extreme).

>

>Also, now that I've got your attention here, I noticed a slight
>metallic aftertaste on my last batch (a wheat). It was only barely
>detectable, but definately there. What are some of the possible
>culprits that might have given the beer this characteristic?

Several things can give you metallic flavors. The most common are
contact
with iron, mild steel (not Stainless) or aluminum, metals in your water
supply (try filtering or buy bottled), and "hydrolysis of the cereal
lipids
followed by oxidation of unsaturated free fatty acids," according to Rao
Palamand in the Troubleshooting Special Issue of Zymurgy (Vol 10, No 4 -
-
BUY IT! IT'S VERY INFORMATIVE!). The solution to this last source is
to use fresh grains or grains that have been stored well (not oxidized).

Al.

Date: Thu, 3 Dec 92 14:51 EST

From: TPH@PSUVM.PSU.EDU

Subject: rousing the yeast

Help! I mixed up Papazian's Holiday Cheer, orange peels, ginger, cinnamon, etc...pitched dry Red Star yeast and the next morning had great action with good blowoff. Then it quit. For three days the specific gravity has not dropped at all. Is there any way to save it? I assume that there is no fermentation taking place. How does one rouse yeast? The temperature was high 60's to low 70's.

Another question: Does it matter whether you use 7 lbs of DME or 7 lbs of liquid extract? It seems to me that the liquid would be more dilute so they should not be equivalent.

Thanks for any help.
Tom Hettmansperger

Date: Thu, 3 Dec 92 14:35:53 EST
From: Mike Sharp <msharp@cs.ulowell.edu>
Subject: Cantillon Lambics in DC

Phillip Seitz <0004531571@mcimail.com> writes:
> It appears that beers from the Brasserie Cantillon are now available
> in the Washington, D.C. area.
>...
> so I don't know who the importer
> is. My specialty beer sources in Virginia haven't heard of the stuff.

This is being imported by World Wide Imports (aka Maurice Coja of the Brickskellar) I believe World Wide lists its address as somewhere in VA, but I don't know for sure. Odds are good these are in short supply. Usually (from what I've seen so it may not be fact) the Brickskellar folks bring in beer mainly for themselves and only sell a little bit of it to stores.

I had a few bottles of this from the Belgian diner given a few months batch in Boston. I've still got at least one bottle in the fridge.

Cantillon is a wonderful example of what a lambic should be (IMHO). It is a traditional lambic NOT a syrupy sweet product for the mass market (like some lambics that will be left unnamed). The only products that I've had that are Cantillon's equal (and possibly better) are the Frank Boon products and these should be available early next year if my sources are right. (a company in NY will be importing Boon) That's not to say I'd turn down a Timmermans, St. Louis, or any of a host of other lambics.

--Mike

Date: Thu, 3 Dec 92 12:04 CST
From: korz@iepubj.att.com
Subject: Re: WeirdStarter/BlowoffTubeCleaning/Baderbrau

Alan writes:

>I started a yeast culture the other day. Took the dregs of two bottles
>of homebrew from a batch of beer that was brewed with first generation
>Wyeast Bohemian pilsener. The "wort" I used was a approximately a pint
>of water and a little less than a half a pound of granulated sugar that
>was boiled for 5 minutes. When it cooled I threw in a teaspoon of yeast
>nutrient as well. The day after the starter was starting to bubble, I
>noticed some almost clear agglomerations floating at the top of the
>wort. Some of the same stuff was in suspension as well as lying on the
>bottom. The stuff reminded me of the meat of a lemon (you know, floating
>around in ice tea) although it is absolutely colorless. The gas
>emanating from the airlock smelled like yeast.

>

>Yesterday, I threw the stuff out since I didn't want to waste a batch of
>beer not knowing whether it was an infection or not. Before chucking the
>stuff into the sink, I poured the starter into a glass. The
>agglomerations that were present before dissolved completely. Not a
>trace of them in the glass.

>

>Can a starter look like this without being infected? Can it be some sort
>of bacterial contamination or or can it be the yeast nutrient? I've
>never seen a bacterial infection before so I have no idea what one looks
>like. The brew that I cultivated the starter from was the first batch
>I've done with liquid yeast and the starter I used then sure didn't look
>like this last one.

I think what you might have had there were perhaps sugar crystals. It
seems
to me that you had quite a hefty gravity for your starter. I use 1 ounce
of light dried malt extract per 8 ounces of starter (boiled about 10
minutes).
That gives me about a 1020 wort. My understanding about the negative
effects
of high-gravity starters is that the yeast have trouble multiplying in
them
(and while I'm on the subject of yeast, it's highly UN-recommended that
you
re-hydrate dry yeast in anything other than plain 100F water).

dab writes:

>the gunk out. I currently use a 1" i.d. tube that works really well
>but is a total bitch to clean, especially after a particularly violent
>batch.

I haven't used the glass tubes, but I don't have a lot of trouble
cleaning
my blowoff tubes. The ones I use for regular (non-fruit -- long, messy
story)
beers are 5/8" OD, and 1/2" ID. After use, I just soak them in 200ppm Cl
bleach solution (1 tbs per gallon) overnight then run hot water through
them. They get stained from the blowoff and turn whitish from the
bleach,
but I don't worry about it. If one gets really gunked-up, I use a method
mentioned a few years ago in the HBD by someone: a wire and a piece of
cloth
(just like cleaning a rifle).

Steve comments, after an informative post on Pavichevich Brewing's financial troubles:

>

>I'll bet that a lot of US micros are in similar shape.....

I think that Pavichevich's problems are a bit worse than many others. I have not been there, but I've heard from those who I trust and have visited. It seems that Ken went whole-hog when buying the equipment for the brewery. All the equipment was purchased new and of the finest quality. Conversely, I have been to Chicagoland's newest and smallest brewery, Golden Prairie (I believe that's the name). Not nearly the size of Pavichevich, of course, but it's solvent. Everything was purchased used or built by the brewmaster/owner, Ken (a different one). It's a small place that brews a good, tasty beer and selling at a volume (kegs only, for now) that pays the bills. Quite a contrast.

Al.

End of HOMEBREW Digest #1026, 12/04/92

Date: Thu, 3 Dec 1992 16:26:58 +0000
From: G.A.Cooper@qmw.ac.uk
Subject: floating mashtuns

I use a "floating mash tun" most of the time and am very happy with it.
Can I suggest a few things following the recent posting.

From: "Wayde Nie, Eng.Phys. II"

>The procedure is simple, First you fill the boiler with your
>brew water (remember to allow for the water that boils away).

Also carry out water treatment (on all the water note) eg gypsum

>Bring the temperature up to your desired strike water temp. Draw
>off the needed quantity of strike water and adjust your
>thermostat to the temp required for the first stage of your mash.
>Add your strike water to the goods in the grain bag, contained in
>your mash tun. Seal the lid and submerge in the boiler when you
>reach the desired temp.

You don't need to worry too soon about changing the temp of the water.
Draw the strike water directly into the mash tun, adding the goods as
normal. Seal the lid and submerge in the boiler. Only now do you need
bother about the temp of the water in the boiler. Strike temp is higher
than initial mash temp so you now simply add cold water into the boiler
(and adjust thermostat) to get correct temp. The thermal inertia of the
goods in the mash is quite large and having it submerged in water that's
a little bit hot for a few moments won't alter its temp.

>Allow the mash to complete. After the
>mash, remove the mash tun from the boiler and adjust thermostat
>to sparge temp.

Again, no need to remove the mash tun from the boiler. As the water comes
up to sparge temp, the goods will only rise in temp a little - and that's
no bad thing because it's desirable to raise the temp for a "mash out"
anyway. (rather than let it stand for a short while and cool down a
little)

>Transfer the sparge water to another vessel and
>sparge through the mash tun back into the boiler. Boil your wort.
>when it's finished chill and drain into a primary.

It could be done by sparging into another vessel and then transferring
into
the boiler after sparge, but the benefit of your way is that you can
begin
to bring the first runnings of the wort to the boil before sparging is
complete.

I like to keep things simple, I hope that is of help. I have come to like
the floating mash tun method. But I suppose that's a personal choice.

>BTW, when using immersion heaters of high wattage, it is a
>good idea to keep everything WELL grounded

Excellent safety advice - and compulsory in the UK

Geoff

Date: Thu, 3 Dec 92 16:19:11 PST
From: mark@crash.cts.com (Mark Simpson)
Subject: Cat's Meow Info/Quaffin' in San Diego!

Howdy All!

I was hoping that someone out there in HBD land could point me to a copy of the Cat's Meow Handbook. I have heard a lot about it and would like to take a look at it. Thanks!!

Also, I am the Internet Rep and VP for QUAFF (Quality Ale and Fermentation Fraternity) in San Diego. We meet on the third Wednesday of each month at 7pm at the La Jolla Brewery. The meetings are held in their back room and we would like to meet new brewers (not just a frat boy club; we DO have ample representatives from either side). We have a new president and lots of new goodies planned so come on down!!!

Mark Simpson (The Harmonica Brew-Cat)
internet: mark@crash.cts.com
work: (619) 451-4378

Date: Thu, 3 Dec 92 16:43:58 -0700
From: Stefan Chakerian <schaker@carina.unm.edu>
Subject: removing chlorine

> From: Paul dArmond <paulf@henson.cc.wvu.edu>
> Our water association uses
> sodium hypochlorite (bleach). This is not removed by boiling. She
says
> that hypochlorite can be removed by two methods: exposure to sunlight
and
> evaporation, and adding sodium thiosulphate (photographic hypo).
>
> Setting my water out for a couple of days is not real practical (among
> other things, I live in NW Washington state, so we won't see any UV for
> another seven or eight months...), and I don't really want to add hypo
to
> my beer. Ick!

I suspect that setting your water out for a few days is easily practical.
Fill a sanitized carboy with water and put an airlock on it. Set it in
front of a window. There's at least some UV, even through clouds.

I used to remove chlorine this way (except without sanitation) to
prepare water for adding to a fishtank. I couldn't smell any chlorine
after a day of waiting (there will be some smell when you first remove
the cap, but that will go away). Later I started using sodium
thiosulphate. The fish didn't die ;^)

Perhaps you should boil the water beforehand, so that you'll be sure
to have sterile dechlorinated water to add to your wort later.

stef

_---_Stefan Chakerian
/ o o / schaker@carina.unm.edu, schaker@unmb.bitnet
| /___/ |
/_____/ Don't anthropomorphize computers. They don't like it.

Date: Thu, 3 Dec 92 14:24:35 cdt
From: "Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU>
Subject: cold break and malt extract

Regarding yeast nutrients in trub, and in particular one poster's experiment with making a yeast starter with trub in it (am I remembering right?) which started more quickly than one without: I am wondering if that is why I get such explosive starts when I pitch a fresh batch of cooled wort onto a yeast cake off of which I have just siphoned & bottled.

I've tried this a couple of times but generally I haven't been impressed with the results - a certain coarseness of flavor seems to occur which I might guess would be attributable to kicking all that yuck up through the beer one more time.

What about cooling, racking off the trub and pitching, but siphoning off just a LITTLE of the trub into the primary for some nutrients? Any comments?

Regarding malt extract: I've been using William's stuff (syrup) largely because it's inexpensive and seems to be reputable. Anybody want to confirm or dispute that? Can I do better (other than going to partial or full mash, which I'll get to eventually but not just yet)? The various canned syrups seem to be substantially more expensive than William's pouch-ed syrup. Apparently they buy theirs in bulk ("big drums") and then package in plastic pouches for shipping - but I don't know where they get the stuff from originally. Been meaning to ask.

Beerily yours,

Jonathan

Date: 3 Dec 1992 21:01:28 -0500
From: "Daniel F McConnell" <Daniel.F.McConnell@med.umich.edu>
Subject: bleached fruit

Subject: Time:8:57 PM
OFFICE MEMObleached fruitDate:12/3/92
Tony Babinec writes:

The berries were crushed in a total of 1/2 gallon, and were bright red. I added 2 campden tablets (the label suggested 1-2 per gallon, but I wanted to be *sure*) and within minutes the color had faded to a pale wimpy yellow .

Painful isn't it? I've never had the problem with beers, only meads. Watching 10 lb of hand-picked black raspberries fade is not a happy sight. For this reason I have sworn off the use of campden in meads and now use only gentle heat (minimum past.temp) or NO TREATMENT at all. I have had no spoilage problems most likely due to the high alcohol concentration. I know this is not much help as far as beers go, BUT in the case of bleached meads (and wine for that matter) the alcohol formed in the fermentation extracts enough color from the fruit skins that the beverage again becomes colored, although obviously not as intensely as it would have been.
DanMcC

Date: Thu, 3 Dec 1992 23:25 EST
From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>
Subject: hydrogen sulfide is yeast culture

Hello,

I have a few questions about culturing yeast. A friend of mine was nice enough to give me a few cultures of Wyeast. [Wyeast is impossible to get around here.] One of the slants he gave me has Wyeast 1007 in it.

I received them about 2 weeks ago and I occasionally vent them so they don't blow up, I also keep them in the fridge. Today when I vented it I found a really strong rotten egg smell come from that slant only.

I remember reading something about hydrogen sulfide some time ago but I can't remember what it said. Can someone enlighten me to what is causing the production of hydrogen sulfide.

BTW, the slants were made and autoclaved in a microbiology lab at a local Univ. and proper aseptic technique was used to streak the slants.

Thanks

Carlo Fusco

Date: Wed, 2 Dec 92 08:10:24 CST
From: sanders@tellabs.com
Subject: priming agents

On a recent Sunday afternoon, my brewpartners and I were getting ready to perform a ritual bottling of a London-style ale when a conversation like this occurred:

"Hey! This is going to be a great beer! I can't wait to get this bottled!"

"Me too! Let's get started... Where's the corn sugar???"

"I thought you were going to buy the corn sugar?!?!"

"No, I thought you were going to swing by the store and get it!"

"Aw, sh_t!!!"

So, we ended up with an aborted attempt at bottling. (We did realize that we were without corn sugar before doing anything with the secondary ==> no lost beer.)

However

We realize that there oughtta be a way to use a bit of DME or other non-table-sugars as a priming agent. We thought about using DME at the time, but the technique for doing so was not in our brewing repertoire, so we erred on the side of caution and decided to wait until we could get some corn sugar.

My question to the HBD is: Other than corn sugar, what are other acceptable priming agents and what is the technique for their use???

10Q!!!

- --- steve
sanders@tellabs.com

When the world is all dark
and I need a light inside o' me
I walk into a bar
and drink 15 pints o' beer!

- The Pogues

Date: Wed, 2 Dec 92 17:09:17 CST
From: whg@tellabs.com
Subject: Boiling Hops

In yesterdays digest Rob (bradley@adx.adelphi) outlines his SN clone experiments. The following struck me:

>or the pale ale, I would use Perle (as SN does) in the first hop addition and fewer HBUs of it. 1 ounce of Perle at 7.6% was suggested by Brian Batke. He also suggested Perle for the 30 minute addition.

>Tony Babinec suggests that an all-Cascade pale ale of this sort is more in the style of Liberty Ale. I agree, but I would add even more boiling hops and finishing hops if I were trying to clone it.

I've always lived under the assumption that the 60 minute addition will basically just give you bitterness. (ie. 2 oz of 5% cascades will be indistinuishable from 1 oz of 10% clusters) And that only in the later additions would different hop types cause significant differences. Specifiacally, about > 30 minutes of boil would drive off all aroma and most flavor, >10 minutes would drive off much aroma and leave flavors,
and <10 min boil was required for significant aroma.

I've seen a theory advanced that the above assumptions are false. That the bitterness derived from high AA hops has a different characteristic than the same IBU derived from, say, noble hops.

What does the Digest audience think? Are 30 IBU of cascades and clusters the same when derived from a 60 min boil? At what point (minutes) do you drive off most off the flavor? aroma?

Walt

Walter Gude || whg@tellabs.com

Date: Thu, 3 Dec 92 13:05 CST
From: korz@iepubj.att.com
Subject: Cara-phenolic/Chemophobia

Jack writes:

> On a recent trip to Tim Norris to pick up some Belgian malt, he talked
me
> into chewing on a bit of Cara-pils and it set off all sorts of bells.
It is
> very hard to chew but once it gets worked over, it is most interesting.
> Instead of crumbling and dissolving in the mouth like other malts, it
gets
> gummy and chewey. It also has a taste all its own and may be what you
are
> looking for.

The DeWolf-Cosyns Belgian Cara-Pils grain is very different from most
other
Cara-Pils or "Dextrine Malts" as they are sometimes called. Most are
crunchy
whereas the Belgian is indeed chewey.

>
> Not being very subtle, I used two pounds in the first (7gal) batch
along
> with a pound of regular (Cara-vienna) crystal and the result was
stunning
> but a bit over done. I hesitate to use a loaded word to describe the
taste
> because it will lead some to assume that it is infected but it had a
strong
> flavor of bandaids during primary and when pumped to the secondary. Not
the
> least bit unpleasant but probably too much at this point. Don't know
if it
> will mellow out upon aging but the bandaid flavor is pretty much what
the
> malt has when chewing it.

That bandaid flavor is phenolics. The most common source of them is from
your yeast (Munton & Fison yeast is notorious for them) but the
Troubleshooting
special issue of Zymurgy mentions that wheat malt can cause them also.
Perhaps there's something in the Belgian Cara-Pils that does this also.
However, I have not noticed this problem -- granted I've never used 2
pounds
in a batch!!! It could simply be a reaction between your strain of yeast
and
something in the the Cara-pils.

> In the last batch, I only used one pound of Cara-pils plus the pound of
> Cara-vienna and I may chip this one in stone. It's been in the primary
only
> two days and I can not keep away from that evil little spigot. This is
> already, without a doubt, the World's Greatest Beer.

Much more reasonable -- I hope I get to taste it at tonight's CBS
meeting.
If it is the world's greatest beer, I'll be honest and tell you I think
so.

> I would be interested in hearing what others have to say about
carapils, what
> it is, how it is made and a more euphemous description of the flavor it
> imparts.

To make a long story short, Cara-Pils is the lightest-colored of a series
of
Crystal malts. They are "mashed in the shell" so to speak by being
kilned
at mashing temperatures first, before being dried. The temperature of
the
drying is what determines the color of the final product. DeWolf-Cosyns
make four Crystal malts:

Cara-Pils	5 - 10	Lovibond
Cara-Munich	15 - 30	L
Cara-Vienne	70 - 80	L
Special B	150 - 250	L

> BTW, this stuff is straight from hell as far as crushing is concerned.
It
> takes a gorilla to turn the crank of a fully loaded mill but I find
that just
> sprinkling it in while turning the crank works just fine. A second
pass
> through the mill also helps get a better "crush".

Amen.

Question:

Does anyone know how to measure the Lovibond rating of a malt?

P. writes:

>I don't intend to discuss whether one wants to use Campdens or not, but
>the point is, chloride, sulfate, and possibly (bi)sulfite are not things
which
>one would not expect to find in beer etc.

You correct yourself later, but chloride and sulfate are very common in
beer indeed, especially in Burton Ales. I agree, that not all chemistry
is
bad, but the thought of drinking fixer is beyond me, and I'm crazy enough
to make Lambics (which look like sewers while fermenting).

Al.

Date: Fri, 4 Dec 92 07:55:22 est
From: Greg_Habel@DGC.ceo.dg.com
Subject: Reply to Spray Malts

X-Ceo_Options: Document

CEO document contents:
David Peden writes:
Subject: Spray malts ?

The last two batches I have attempted to make a bitter similar to Red Hook. I have purchased bulk (55 pounds) of Laaglander Extra Light spray malt, my problem is that both batches OG were 1.050-1.055 and finished at 1.028. I used both a Wyeast (Irish) for first batch, and Muton and Fison dry (2 packages) for the second batch. My question is are there a large amount of unfermentables in spray malts in general, or is this a problem with the Extra light variety ? I have not had a problem with cans of malt extract finishing so high.
David Peden

I reply:

Dave I have had similar results with Laaglander malts. They tend to produce a low Original Gravity and a high Final Gravity. This is also confirmed by Papazian in TCJOHB and by many other homebrewers. My old standby is Munton and Fison. I've had excellent results with M&F and it ferments out well. My typical FG is in the teens for Pale Ale (using 7 - 8 lbs of M&F light). Greg.

Date: Fri, 4 Dec 1992 08:19:02 -0600
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)
Subject: St. Louis Zymurgy

>I'm going to be moving to the Greater St. Louis area in about 5 days.
Can
>anyone suggest worthwhile brewpubs, micros, and hb stores in the area?
What
>are the good local brands? I don't want to waste any time!!! Thanks
>Jim Jedrey

Welcome to St. Louis, Jim. In St. Louis, many natives consider a beer not made by Anheuser Busch to be "imported". A severe case of "buy American". But things are looking up.

There is one brewpub in St. Louis, called (suprise) St. Louis Brewery. Dave Miller, the author of two well-known books on homebrewing, is the brewmaster there. The restaurant/bar part of the business is called The Tap Room. It is located at 2100 Locust Street. Telephone 314/241-BEER. The beer is quite good, but the character is never "up front" or "you CAN'T miss it obvious". Remember, this is the land where Bud is the King. Dave says his biggest seller is the Wheat Ale, followed by a Pils. This despite a really good Oatmeal Stout that's nearly always available. See how that works? A big cheesburger, plate of spicy fries, and a pint of your favorite will run you about \$10. Standard disclaimers apply.

Homebrew suppliers: There are two in St. Louis. Their addresses and a couple comments were in yesterday's Digest, I think. Maybe the day before. If you missed it, send me e-mail and I'll forward the info. Homebrewing is still technically illegal in Missouri, but it seems the State has bigger fish to fry, and they leave us alone. Some people are working on this sad situation, though. Maybe there'll be more suppliers once this vestige of prohibition is eliminated. After that, we go after the extortionary tax laws, right? \$7 tax on a barrel for small producers. I don't know what AB pays. More, I suspect. Just think, at least \$7 tax on each barrel of..... water!!

Good local brands? HaHaHaHaHaHa!! The only *good* local brand is St. Louis Brewery's brand: "Schlafly". This is of course, opinion. An appeal to the majority would reveal Bud, Busch, Michelob, etc to be the good local brands.

Oh -- the St. Louis Brews homebrew club meets at the Maplewood Community Center

the first Thursday of each month at 7:30 PM. If you want directions after you move here, just send e-mail to tell me where you're driving from, and I'll give you directions.

Welcome to town!

t

Date: Fri, 4 Dec 1992 9:47:20 -0500 (EST)
From: P_LABRIE@UNHH.UNH.EDU (Paul LaBrie)
Subject: re:plastic boilers,hot water heaters and floating mashtuns...

I have been using a simple floating mash tun successfully for a number of years now. Earlier I had mashed with a Burco but didn't find it to be very "relaxing", mash-wise(lots of temperature spikes, etc.etc.) as well as boil-wise (not enough "oomph").

The device you describe sounds interesting but I wonder how well it would work with a step-mash. Line's system is for simple infusion mashes only. Bitters are really the only thing I brew (I'm a lazy kind of guy + I can't relax enough to wait for a lager). The reason this system works so well for a simple mash is that the large volume of water in which the mash vessel floats effectively dampens any major changes in temperature. The strike temperature and ratio of water to goods that I typically use yields a mash temp of 151-153F. After two hours in the immersion bath, I find that the temperature of the mash will have only dropped to about 147-148F (the vessel is well insulated + I don't add any additional heat during the mash). Your heating element would have to be capable of getting a large volume of water (approx. 5 gals is needed to float a mash kettle holding 7-8 lbs of grain + water) up to temperature in short order. You mentioned this as a potential problem and, although I'm really not experienced in doing step mashes, I do know that raising the temperature of 5 gals of water is a job.

Where I live, electricity rates are outrageous. I use a Cajun-cooker type of arrangement, both for rapidity of boil as well as economy. I also realize that these devices would probably be frowned upon in the middle of an apartment floor! :>)

- paul -

Date: Fri, 4 Dec 92 09:37:42 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: Dick Van Dyke?

Is it the real Dick Van Dyke who made the winning stout. the photo in zymurgy makes me think it's an imposter. although my recollection is that those van dyke boys are from Illinois.

also, Al touts the virtues of the new Lallemand dry beer yeasts. before we fall for the fancy titles and nice product brochures, let's remember that the same company has been making Doric for years and noone is raving about Doric. I'm always skeptical when the ads give no info whatsoever that would suggest the process has been changed or cleaned up to produce better yeast.

I've only tasted one beer made with Windsor and it was poor. not a very scientific sample, but enough to deter me.

It's also noteworthy that the winning stout was made with Red Star dry champagne yeast, at least that's what's in zymurgy. it's also noteworthy that the recipe has an incredible 14+ ounces of hops and licorice and molasses. hardly a beer to even begin to look for off-flavors in. Looks like a very original recipe and a beer that could be set aside for a year.

Date: Fri, 4 Dec 92 09:53:09 EST
From: card@apollo.hp.com
Subject: hop utilization

In experimenting with different hops styles, and getting help from Brew-digesters.

* pellets Utilization factor ~ 30 and don't require full boil ie. 20 minutes still yield approximately full utilization.

should be boiled no longer than 45 minutes.

* leaf UF ~ 25 and need ~ 60 minutes to obtain full utilization at 20 minutes, bitterness contribution is small.

* plugs UF ~20 -same timing as leaf.

* any hops in a typical high gravity boil yield a substantial reduction in UF. 25%? This is real important to consider when going to all-grain.

Hops oz. = gallons x IBU x 1.34

%Utilization x alpha

4.5 if you assume Utilization of 30

/

IBU = HBU's (3.75) --- this assumes a utilization factor of 25

HBU = IBU/ (3.75) --- this assumes a utilization factor of 25

I'm still experimenting and would appreciate inputs. I believe this is important since most recipes don't call out hop style. therefore, your AAU's could increase dramatically (30-50%) - More than enough to ruin a good effort.

/Mal Card

Date: Fri, 4 Dec 92 10:53:46 EST
From: rich@bedford.progress.com (Rich Lenihan)
Subject: Mash thickness, Blow-tube cleaning, Plastic cases

Mash thickness:

I've read differring opinions re: thin mash vs. thick mash. Miller states that thick mashes (1.33 qts water / lb. grain) encourages initial starch conversion but discourages complete conversion. Well, as time goes on I find myself referring to Miller more and more and my mashes are thick. Also, a thick mash allows me to turn off the stove when the mash reaches temp., cover and leave alone for 15-20 minutes, knowing that the thermal inertia of the mash will keep the mash temp. within range. For a recent batch, however, I mashed for 30 minutes at 122 F (approximately), then 90 minutes at 152 (again, approximately) but conversion wasn't complete (according to iodine test). So, my brainstorm: I heated about 1.5 gallons of water to 152 F and added it to the mash, stirred, covered, and let sit for another 30 minutes. Voila! Conversion complete.

Since then, I've done two mashes with a 30-minute sugar rest at the initial thickness (approx. 1-1.33qts/lb, I measure by consistency), then decrease thickness (to about 2qts/lb) and mash for another 30 minutes, then mash-off at 168F. Of course, I use less sparge water, but my extract efficiency has gone up (slightly) with these last batches.

I figure that this method gives me the best of both worlds - a thick mash for initial starch conversion and a thin mash for complete starch conversion. The down side is that I have to twiddle with the mash to keep the temp within range, but I can live with that.

Blow-tube cleaning:

I find a carboy brush to very good for 1" OD tubes. Also, it's probably a good idea to replace your plastic tubing every so often.

Plastic Cases:

Some of the cardboard cases for my beer bottle collection are becoming "structurally unsound". I'd like to replace them with plastic cases. These are like milk crates, but with slots for 24 beer/soda bottles. I've seen them in Europe but not in the States. Any ideas?

-Rich

Date: Fri, 4 Dec 1992 09:09:57 -0700
From: copeland@homebrew.atmos.colostate.edu (Jeff Copeland)
Subject: Phosphoric Acid and Glass (not to worry)

In HBD 1026

>korz@iepubj.att.com
>Subject: Iodophor & glass
>
>Iodophor contains some iodine compound and phosphoric acid right?
>I faintly recall in Noonan's book, that phosphoric acid should not
>be used in contact with glass. Can someone verify this? I don't
>have my books here and Jed's post today triggered something in my
>head. Perhaps we have something to worry about?
>Al.

Nothing to worry about, check the ingredients on any can of Coke, Dr.
Pepper
etc. You'll find phosphoric acid, its relatively mild, Miller talks
about
its possible use to adjust pH. Must be some other acid you're thinking
of.

Jeffrey Copeland -- Atmospheric Science -- Colorado State University

"The problem with the world is that everyone is a few drinks behind."
- Humphrey Bogart

Date: 04 Dec 92 11:11:45 GMT
From: "Dowd-Brenton" <MSMAIL.DOWDB@TSOD.lmig.com>
Subject: Bottles

About those screw off long-neck bottles - we got them up here in NH as well (Bud anyway). Big time bummer. But with my last batch I decided to try a couple of twist off's just for fun. Using the 3/4 cup/per 5 gal batch primer method as opposed to priming each individual bomb, er, I mean bottle, I havent had any explode. . . yet. Rumor has it there are several HBers around here doing it. I'll run right home tonight and try some and get back to you on carbonation, ect!
Bretster

Date: Fri, 4 Dec 92 11:02:50 EST
From: chuck@synchro.com (Chuck Cox)
Subject: Re: Grafting Hops onto Marijuana roots?=>SuperHops?

30PCALVIN%UNCSPHVX.BITNET@VTVM2.CC.VT.EDU sez...

>
> So,
> A long time ago at a party some guy told me that since hops and
> pot are the same type of plant you could graft them together and
> the resulting hop flowers would contain the THC that the MJ would
> have had. Seemed suspect to me. If it were true, and _I_ knew
> about it, it seemed that someone with lots of land up in Washington
> state would be growing the stuff (legally, I guess) and we'd see
> this stuff on the market, (and then splashed across the headlines
> of Time, Newsweek, and the like as the next "designer drug" that's
> infiltrating our schools).
>
> Anybody ever hear of this being tried? Did it work?

Hops & Cannabis can be grafted, but both plants develop their
interesting resins in the flowers, so a cannabis root won't produce THC
in hop flowers. Or so I'm told B-)

- --
Chuck Cox <chuck@synchro.com>
Don't blame me, I voted Libertarian.

Date: Fri, 4 Dec 92 10:42:46 EST
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)
Subject: Re: Grafting Hops onto Marijuana

Good Lord, can we put this hops/pot thread to bed already? The resin glands of marijuana contain nearly all the THC, and form primarily on the flower parts of the female plant. Grafting marijuana roots onto hops plants, as I've said before, will NOT cause the hops plant to form resin glands. It will form the same lupulin glands as a normal hops plant. This grafting thing is a MYTH that's spread by people at parties!

Date: Fri, 4 Dec 92 10:24:18 -0600
From: hpfcla.fc.hp.com!melkor!rick (Rick Larson)
Subject: 1992 Minnesota Brew Fest winning recipes

I have compiled the 14 winning recipes (including Best of Show) from the 1992 Minnesota Brew Fest. If anyone wants them, let me know via private email. Please specify either PostScript or ASCII (default will be ASCII).

The recipes will be distributed to the local homebrew stores (Minneapolis MN) so you too can brew the winning beer.

rick rick@adc.com

Date: Fri, 4 Dec 92 08:47:07 -0800
From: sag5004@yak.ca.boeing.com (Ford Prefect)
Subject: **Bottle sources.**

Bottle sources have recently been mentioned and I thought that I would add my two cents worth.

I walked away with just under 40 cases (12 bottles per case) of Sapporo and Kirin bottles from a local Japanese restaurant. I had a beer with dinner and asked what happened to the bottles, and could I have some if there wasn't a deposit or something. They asked how many I wanted, and I told them as much as they had. 40 cases was what fit in my truck :-)
They said if I needed more just come back anytime.

I also went to a local German place called the Snitzlebonk (sp?) and have acquired a case or two at a time of Pauliner bottles. Mexican restaurants are good places to get Dos Equis and similar bottles.

Most of the restaurants I have asked have been quite nice. They think I am hauling off trash for free. Now if I can just figure out how to get soda kegs this easy :-)

stuart (I don't need no more bottles) galt boeing computer services
sag5004@yak.boeing.com bellvue washington
(206) 865-3764 or home (206) 361-0190
#include <standard/disclaim.h>
I don't know what they say, they don't know what I say...

Date: Fri, 04 Dec 1992 13:00:45 EST

From: connell@vax.cord.edu

Subject: Thomas Hardy Ale

Does anyone have a good recipe for Thomas Hardy Ale that is all or mostly grain based? I have the Dave Line recipe for a 2 gallon batch but it is based on English pale malt whereas I am using American 2-row lager malt. I am thinking I will need to add some crystal malt to make up for the lighter roast in the lager malt, but I see that Jackson says Thomas Hardy Ale is made without any colored malts. Has anyone gotten close? I would also appreciate any good recipes for barley wine and would be especially interested in recipes that clone Big Foot or Foghorn.

Date: Fri, 4 Dec 1992 13:28:52 -0500 (EST)

From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

Subject: smooth stout

I've made a stout that has been called "Guinness-like, but smoother, like a draft". A nice enough compliment, but not what I was trying for. It had 1 lb. of roasted barley (about 10%), so I was surprised by it's lack of "bite" (I like that bite). I mashed all the grains. My theory is that the sparge filtered out most of the tannins from the rb. Steeping the rb after the sparge would give back the "bite". So, mash for the smoothness of draft, steep for the bite of the bottle variety. The wonders of homebrewing.

Russ

Date: Fri, 4 Dec 92 13:30:16 -0500
From: owen@sbc.sunysb.edu (Owen Kaser)
Subject: Cleaning Blow-off Tubing

To clean 1" ID blowoff hose, I've had good luck by forcing a plug of paper towel through the hose a few times:

Wet a piece of paper towel, and form it into a plug that fits fairly snugly in the tube. Now put the end of the hose over your faucet tap: if you have a garden-hose adaptor on your sink, the tube should fit snugly over it.

Use one hand as a hose clamp (omit at your peril), while turning on the hot water. Let the pressure force the plug through, scouring the goop off. Repeat as necessary.

It's fast and seems to work for me. I also have pushed the plug in a couple of inches, and poured bleach into this space, before putting the tube onto the faucet. I don't know if this helped, though.

Date: Fri, 4 Dec 92 11:28:49 EST
From: chuck@synchro.com (Chuck Cox)
Subject: Re: Rogue AI programs

korz@iepubj.att.com sez...

>
> Don't trust every rogue AI program that comes along. They are not
> organic like us and don't have to worry about their health. The
> fact is, that THC, the active ingredient in cannabis, enters your
> body and never leaves. I have a problem with anything that does this.
> Scientists have reported that the THC builds up in your body (I've
> heard in your brain and in your genetals, but this could be propaganda)
> and can cause problems down the road. My advice is to stick to hops.

You are kidding right?

Just in case you're not, the above is not a 'fact'. There are no reputable studies that prove or even suggest that THC stays in your body forever. Hell, THC is so unstable it breaks down in hours. There are some non-psychoactive metabolates that will stick around for a week or two, but that's it. In fact, there is absolutely no proof of any long-term effects from marijuana, even though most researchers believe smoking is harmful.

As consumers of an oft-maligned drug (alcohol), we should be very wary when prohibitionists start making absurd claims about other drugs.

- --

Chuck Cox <chuck@synchro.com>

Don't blame me, I voted Libertarian.

Date: Fri, 4 Dec 92 19:18:44 GMT
From: Conn Copas <C.V.Copas@lut.ac.uk>
Subject: Re : floating mashtuns

Wayde Nie writes :

> I have been thinking of a setup similar to that proposed
> by Jeff Berton in HBD1023 and based on a suggestion in Dave
> Line's, 'The Big Book of Brewing' for a floating mash tun.

My experience is that a metal tun supported by blocks conducts the heat much faster than a plastic tun, and, besides, floating the tun is a bit of a dubious proposition anyway. A thermostat is largely superfluous as the total volume of goods plus water jacket has such a high thermal inertia. Regarding boiling, use the highest wattage element for which your wall socket is rated. A 3000W element will boil 5 galls of cold water in around 1/2 hour. I don't really understand the complaints about this method being slow, as few stove top elements put out any more power. I also don't understand the complaints about wort caramelising on the element, unless people are pouring undissolved extract in there. (Mashing with the grain in contact with a naked element is another matter).

- - -

Conn V Copas
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Leicestershire LE11 3TU e-mail - (Janet):C.V.Copas@uk.ac.lut
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Date: 04 Dec 1992 11:58:13 -0500
From: Chris McDermott <mcdermott@draper.com>
Subject: How to build CP bottle fill

How to build CP bottle filler
A while back, I think I remember, someone posted detailed instructions
(or offered to give them) on building a CP bottle filler for some short
change.
Could the person who offered these please send me the instructions.

Thank you!

—
Christopher K. McDermott Internet: mcdermott@draper.com
C.S. Draper Laboratory, Inc. Voice:(617) 258-2362
555 Technology Square FAX: (617) 258-1131
Cambridge, MA 02149 (USA)

Date: Fri, 4 Dec 92 19:51:05 GMT
From: Conn Copas <C.V.Copas@lut.ac.uk>
Subject: Re : quality of extract varies wildly

One of the problems I have noticed with many extract brew pubs is that even high gravity brews seem to taste thin and insubstantial. This had led me to theorise that some of the problems of extract (apart from adulteration) are due to overboiling during the condensation stage, ie, too much protein gets precipitated. It would be interesting to test whether diastatic malts, boiled under vacuum at low temperatures, are liable to the same problems. Another possible implication is that powders may contain 'less' than syrups. It also calls into question the advisability of homebrewers boiling the extract even further. I made a series of mini brews in milk bottles last week, which basically involved pouring boiling water onto extract powder and hop pellets, then fermenting. All cleared without a hitch (and had adequate bitterness, incidentally). Maybe one sign of extract quality, contrary to some peoples' notions, is the amount of trub which it liberates. Another yardstick, again somewhat unintuitive, could be lightness of colour. That is, if your taste buds suggest the darker colour is not due to use of roasted malts or caramel, then it is possible that the extract has become oxidised, which generally means less malt flavour.

- - -
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Date: Fri, 4 Dec 1992 12:48:16 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: diacytl, dough-in, freezing

JimG has a diacetyl problem, and described his final gravity as 1.017, which is high for medium-strength beers. I think the FG may be an indication of a weak ferment, caused by lack of oxygen. Lack of O2 will also increase diacetyl production (or is it decrease the amount of re-absorbtion of diacetyl by the yeast). Either way, the beer is buttery. Solution: Aerate the cooled unfermented wort better.

Most all-grainers seem to add water to the grist. I add grist to the water. Seems this way would allow better mixing, with less dry spots. I see very few (or no) clumps when I stir it up.

Freezing beer to concentrate it will also concentrate the "bad" things, such as fusel alcohols, which can be toxic. My question is, what is the difference between drinking a glass of concentrate, as opposed to drinking the 6 beers it took to make that concentrate?

Russ

Date: Fri, 4 Dec 92 15:35:35 EST
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)
Subject: step mash times

pappazian recommends 10 minutes at 66C and 15 minutes at 70C.
that's 25 minutes of conversion time, assuming instantaneous
temp change. recently i've read postings where people were
using conversion times up to an hour. is this much time
necessary? does it promote higher extract efficiency? is it
grain dependent, i've been using the readily available 2 row
harrington's.
Mark mrgarti@xyplex.com

Date: Fri, 4 Dec 92 13:05:13 CST
From: kizior@whitefish.rtsg.mot.com (Paul Kizior)
Subject: funny taste??

I have a question..... I've made four batches of homebrew so far and they all seem to have something in common ----> a slight off taste and smell. The taste and smell seem to be kinda "yeasty". The smell is exactly the same but not as strong as when you leave a 1/2 inch of brew on the bottom of the bottle and swirl it to mix it with the sediment. I am very frustrated in that not only it has this slight "off smell" but it can taste very "home-made". The thing is I use single stage fermentation with no blowoff tube. I chill boiled water, add it to the fermenter, add the slightly cooled wort to the fermenter, and pitch the yeast (the temperature was within range for an ale or lager). I put it in the 7 gallon plastic fermenter and put an airlock on top. Fermentation usually starts within 24 hours and I let it sit in the same plastic fermenter for approx. 10-12 days. At that point I bottle. I've tried ales and lagers (both were fermented in the basement - temp 62 deg F).
The
lager was the liquid California type and ales were rehydrated dry type.
Can
anyone see an obvious flaw in this procedure? Can it be no blowoff tube?
No secondary? Anyone have the same problems? Any fixes?

Date: Fri, 4 Dec 92 09:00 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Pots, Pot and Hubris

>From: SCHREMPP_MIKE/HP4200_42@pollux.svale.hp.com
>Subject: Brewpots

>Does anyone out there know a reason I shouldn't buy a 10 gallon aluminum pot and have it electroplated with copper instead of going for stainless steel? Seems like it might be cheaper, and there might even be a way to do the plating at home. Any thoughts?

Only thought I have is please let us know what you find out. Especially the do it at home idea. It would be a real boon to the craft if it is practical.

>From: tony@spss.com (Tony Babinec)

>I'm surprised no one pointed out an obvious parallel between hop and hemp.

Just a few odd pointers here...

> The female cannabis plant is kept isolated from the male plant so as not to seed.

The vast majority of "hemp" is grown for its fiber and not the flowers. From the growers' point of view, hops has the advantage of vegetative propagation and a perenial growth habit. This means that one can stay in the hops business forever without ever allowing pollination.

This is not true of pot. If you do not allow some pollination, you get no seeds and extinction is inevitable. I believe most pot is harvested as soon as the flowers open and I do not see pollination as an issue. The female plant is supposed to have more THC but as they must be planted from seeds, there is no way of predicting the sex. The male plant can be identified at flowering time and a removed by growers interested in maximum potency but not by those motivated by maximum tonnage.

>From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)

>As homebrewers we have a responsibility to promote homebrewing and to financially support quality commercial brewing.

I was with you 100% up to this point. It seems to me that as homebrewers we have only the responsibility to support homebrewing. If I never spend another

cent on "quality commercial brewing", I will consider my victory complete.

.....

Now for something completely different.....

Sometime ago I suggested that one might be able to sterilize petri dishes in a nuker in mere seconds, without water because the organisms are so small that they would be instantly fried. Well, in an unscientific experiment, I have concluded otherwise.

My wife noted a fruitfly in the nuker and made several attempts to shoo it out before heating a cup of coffee. It persisted in flying back in so she gave up and nuked the coffee for one min. When she opened the door to take it out, guess what FLEW out?

js

End of HOMEBREW Digest #1027, 12/07/92

Date: Fri, 4 Dec 1992 16:47 EST
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: Spice Extracts, Adding Alcohol

The question of making spice extracts was dealt with at length by Arthur Delano, and very nicely. Just a couple of comments (\$0.05?):

Arthur suggests steeping spices in alcohol for several weeks to months. This MAY work out, but should be monitored closely. My wife and I have made several spice "brandies" by steeping herbs and spices in vodka, and we found that many herbs yield their best flavours in only a few days. Longer steeping gives bitter tastes and dark colours. So, if you are steeping herbs etc, check on the taste after a couple of days, and decide how long to soak based on the flavour at that point.

The other thing is the concerns raised about adding high alcohol content to a fermentation killing the yeast. Consider a spice extract which is "100%" alcohol. How much would be added? Perhaps 200-300 mL of a strong extract? A typical batch of homebrew is (in round figures) 20 litres, or 20,000 mL. So, you have added 200/20,000 or 2/200 = 1% of alcohol to your brew. I don't think this is likely to kill your yeasts :-) Relax...

Cheers, P.

Date: Fri, 04 Dec 92 14:38:18 -0800
From: mark@verdix.com
Subject: ??->"DME"<-??

I've seen "DME" used as an abbreviation for "dry malt extract" in several posts on r.c.b and the HBD.

I submit that this usage of "DME" ought to be dropped. Otherwise its only a matter of time before a novice brewer gets a recipe off the net and brews something from 7 pounds of *diastatic* malt extract ("yeah, 'Edme DME', just like its says on the can..." :-) and not get the brew they expected...

Cheers,
Mark

Date: Fri, 4 Dec 92 12:11:37 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: 21 year old Barleywine from Micah Millspaw

>Subject: 21 year old stuff from Micah Millspaw

On the topic of keeping vintaged barleywines for your childrens future birthdays, I think that this is a great idea. I brewed a batch of barleywine a month before the birth of each of my children. One case (for each) was bottled and sealed over with wax, against time and put in the basement. Also one case of each was left to me to drink as I see fit. So far they have aged quite well, with no ill effects to date. I expect the barleywines to go the distance of at least 18 years maybe 21.

As for the Thomas Hardy's I've read (Michel Jackson) that they will go 25 years. I have personally drank 7 year old Hardy's and it was excellent. I infact have some Thomas Hardy's in the 10 year range that might just be due for a pre-chirstmas tasting.

So give it a try, your kids might appreciate it.

micah
12/3/92

Date: Thu, 03 Dec 92 15:01
From: sherpa2!CCASTELL.UNIX11@mailsrv2@sunup.West.Sun.COM (CCASTELL)
Subject: Holiday Beers (CCASTELLOW)

There have been a couple of questions concerning commercially available Christmas/Holiday beers. The following beers are currently available in the Seattle area:

Jubelale - Deschutttes Brewery
Winter Welcome - Samuel Smith
Winterhook - Redhook
Wassail Winter Ale - Hood River
Celebration Ale - Sierra Nevada
Snow Cap Ale - Hart Brewing Co. (Pyramid)
Cold Cock - Big Rock
WinterBr u - Thomas Kemper
Festival Ale - Felinfoel
Christmas Ale - North Coast Brewing Company
Aass Winter- Aass
Grant's Spiced Ale - Yakima Brewing Company
Winterfest - Coors
Winter Lager - Samuel Adams

So far, I still haven't seen Wasatch Winter Ale, Young's Winter Ale, and Anchor's Special Ale.

Which would I recommend? Try them all! Every one on the list is either what I would consider a good beer, or at least an interesting beer (except for the Samuel Adams). (Even the Coors is a step up from their usual product, and is something they should consider making all year long.) Sampling a large variety will help you decide what you want to make in your own Holiday Homebrew.

Since James Spence gave a source for sweet gale seeds yesterday, I was wondering if anyone has made Santa Claus' Magic Potion. If so, please report on the results. Also, does anyone have a commercial example of a brew with similar spices?

Charles Castellow

Date: Fri, 4 Dec 92 18:28:19 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: starter size

In 1026, Al Korz twice recommends 1 oz. (by weight) of DME
in a 1 cup (8 fl. oz.) starter.

1 oz 16 oz 1 lb
---- = ----- = -----
8 oz 128 oz 1 gal

Now doesn't DME give about 40 points per pound?
So this sounds like a recipe for a 1040 starter to me.

I use 1 oz of DME to make a one pint starter (16 fl. oz.).
This gives about the 1020 recommended by Wyeast and many HBDers.
I have noticed that 1 oz. of DME is about 3 tablespoons.

:-) Now let's have all that in metric for our European friends and
:-) younger British Commonwealthers. And in imperial for the older
:-) members of the commonwealth.

[Remember: 1 US fl oz. = 25/24 Imperial fl. oz.]

Un Canadien Errant,

Rob (bradley@adx.adelphi.edu)

Date: Fri, 04 Dec 1992 15:42:02 -0500
From: Joe.Johnson@f131.n109.z1.fidonet.org (Joe Johnson)
Subject: Iodophor Disinfectants

Can anyone advise me on the use of iodophor as disinfectant for brewing equipment? My understanding on reading the latest special issue of Zymurgy is that equipment rinsed/soaked/dipped in a dilute solution, requires no rinsing.

Is this true? I have been rinsing with dilute bleach solutions (1 tsp/gallon) but I am concerned about not rinsing this solution with water first. I think it may create off flavors. Its just aseptically unsound to rinse disinfectants with tap water. Any advice appreciated.
JJ.

Date: Sat, 5 Dec 92 14:57 CST
From: korz@iepubj.att.com
Subject: Oops.

Rob writes:

>In 1026, Al Korz twice recommends 1 oz. (by weight) of DME
>in a 1 cup (8 fl. oz.) starter.

>

> 1 oz 16 oz 1 lb

> ---- = ----- = -----

> 8 oz 128 oz 1 gal

>

>Now doesn't DME give about 40 points per pound?

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>

>I use 1 oz of DME to make a one pint starter (16 fl. oz.).

>This gives about the 1020 recommended by Wyeast and many HBDers.

>I have noticed that 1 oz. of DME is about 3 tablespoons.

Oops! I guess I did my calculations a long time ago and then forgot what I had been doing. I was shooting for a 1020 starter, and indeed, I've been getting a 1040 starter. All seems well. Now I don't know if I should go back to 1 oz in 16 floz or stay with the 1 oz in 8 floz? Al.

Date: Sun, 6 Dec 92 15:12:56 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: 2112 data point

I brewed a batch of beer with Wyeast 2112 on Saturday. I didn't worry, and everything looks great right now. The package was dated October 21, so it was exactly six weeks old when I took it out of the fridge on Wednesday night. I broke the seal and put the package in a bowl of 80F water. Overnight it cooled to ambient (low 60s) and was well puffed out at 20 hours. I made a 1 pint 1020 starter and pitched about 40 hours later. At that point there had been noticeable activity for a day but no krausen, only isolated colonies on the surface. The wort was 76F when I pitched and slowly cooled to ambient. At 18 hours there was a nice white krausen on top and it smelled great.

Thanks to all who wrote me concerning hops for this beer. I still haven't decided whether or not to dry hop. Opinions? Does anybody know for sure if Anchor dry hops its Steam Beer? I have a nice 1/2 oz. Herrsbrucker plug handy, and it has been suggested that this would be a good variety. My hopping schedule so far has consisted entirely of Northern Brewer pellets: 1 oz. (6.8%) for 1 hour, 1/2 oz. (6%) for 30 minutes, 1/2 oz. (also 6%) for 5 minutes.

Date: Sun, 6 Dec 92 15:54:59 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: barleywine yeast

Three years I've lived in this country and I only just this weekend finally got around to trying Sierra Nevada Bigfoot Barleywine.

WOW! This is what tiggers really like :-)

Is that yeast at the bottom of the bottle gonna grow? Is it a bottling yeast, or the yeast they brew the beer with? Has anyone used it successfully to brew barleywine? What about specs on the Bigfoot: OG, FG, IBU/HBU?

On a related subject, does anybody have any suggestions for a yeast for my proposed Psycho-weizen? OG 1090-1100, 50% malt, 50% wheat, the color of American porter. Sorry to waste bandwidth by asking a second time, but I got no replies last time. There must be some barleywine brewers out there.

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: Sun, 6 Dec 92 16:11:10 -0500
From: parsonsl@husc.harvard.edu
Subject: Question about non-attenuative ale yeast

Brewing this Winter, I want ales with a high terminal gravity. I like heavy, malty beers when it's cold out. I just brewed a holiday batch using Wyeast London Ale, which is too attenuative. I used 10 # English pale malt, hoping that the low enzyme content would make it difficult for the yeast to ferment the wort entirely; I also used 1 # crystal and about 1 # of choc. and roasted barley combined, 1 c. brown sugar, 1 c. molasses (I also threw in ginger root, brewing licorice, birch root extract, spruce essence, and Centennial hops).

I kept the saccharification rest at about 154, thinking that a midpoint between too light and too heavy.

Nevertheless, with an OG of 1060, it was down to 1014 when I racked it to a secondary after one week. I suppose (since looking back is easy) I could have held the saccharification rest at about 157 - maybe that would have helped.

My question is whether this yeast is particularly attenuative, and what I could use instead. Wyeast has some good non-attenuative lager yeasts (e.g. Bavarian, which made a nice malty doppelbock for me); what is their most non-attenuative ale yeast? What characteristics does it impart on the beer?

Thanks

Jedparsonsl@husc.harvard.edu

Date: Mon, 7 Dec 92 12:30:38 GMT
From: des@pandora.swindon.ingr.com (Desmond Mottram)
Subject: Re: funny taste??

Paul Kizior writes:

```
> From: kizior@whitefish.rtsg.mot.com (Paul Kizior)
> Subject: funny taste??
>
> I have a question..... I've made four batches of homebrew so far and
> they all seem to have something in common -----> a slight off taste and
> smell.
[chop]
> I am very frustrated in that not only it has this slight "off smell"
but
> it can taste very "home-made"
[chop]
```

Paul,

My first question to you is are you using extract, kits or all-grain? I'm a UK brewer who experienced similar frustration to yourself during 10 years of brewing from kits, until I switched to all-grain 18 months ago. Now I would never switch back unless desperate. The improvement in flavour was dramatic!

The only way I was able to minimise the disappointing "off, homemade" flavours from kits was to buy the most expensive available. These used the very best malt extract and lots of it. I soon got used to these and enjoyed my beer, but never felt happy about offering it to friends unless I didn't mind a few disparaging remarks. Now I am only too proud to show off each latest batch, revel in the compliments and crow "it only costs 25p a pint!" (barely 20% of pub prices). Many kit brewers do very well however and win competitions against the best all-grain brewers. It's just I don't know how they do it. (I'd be glad to find out if anyone knows, as all-grain takes quite a bit of extra time and trouble). The great thing about grain is that you have far greater scope for experimentation and brewing wonderful and exciting beers.

I don't think you can do much to improve on what you are doing already, but you might like to check whether boiling your water introduces any unwanted flavours. Taste at every stage of your procedure and you may pin down the point at which the off-flavours appear. I believe secondary fermentation is necessary for lager-type beers but British bitters certainly don't need it.

Try all-grain if you can find the extra time and cash for the additional kit. It doesn't require any greater skill, and you will find the results far more satisfying.

Rgds, Desmond Mottram
des@pandora.swindon.ingr.com

Date: Mon, 07 Dec 92 07:58:15 EST
From: thutt <thutt@MAIL.CASI.NASA.GOV>
Subject: Baking yeast == Brewing yeast? Brewing REAL small batches?

Hi folks,

If you recall, in my very first post, I said that I was a person that made my own bread. As such, I am curious to know the physical differences between a baking yeast and a brewing yeast. That is, why shouldn't I use a baking yeast to make some fermented beverage?

Has anyone ever attempted to do this? What was the outcome? I ask this because I will be making some sourdough very shortly, and quickly realized that several people are trying to create a 'sour' beer, apparently in the Belgian style. (I've never had a sour beer, 'ceptin Guinness).

For bread it is a simple matter to create a sour dough proof, and I can extrapolate and figure out an equally simple way to make a sour beer proof. Would this be recommended? Has anyone tried it? (Surely, someone else has thought of this, right?)

Since I am interested in experimentation with beer, I am also wonder the practicality of brewing real small batches of beer. I am currently brewing 1 gallon of mead in a milk jug. Is it feasible to do the same thing with beer? (I'm not sure I want to make 5 gallons of an experiment!) I know I can get a 3 gallon carboy, but I think that may be too much also. I want something where I won't feel bad by pouring it all out.

Comments and suggestions from other experimenters will be gladly accepted.

I can only gather from the decided lack of response that there are no home brewers in Hawaii. If this is not true, please let me know.

Date: Mon, 7 Dec 1992 08:05:19 -0500
From: mgx@solid.ssd.ornl.gov (Michael Galloway)
Subject: re: priming

Steve,

I tried email but it bounced. Anyway, I almost always use 1 cup dried malt extract to prime my 5 gal batches of beer. This gives me good lager-like carbonation and makes a more attractive head than corn sugar. Try it sometime!

Michael D. Galloway (mgx@solid.ssd.ornl.gov)
v-(615)574-5785 f-(615)574-4143
Living in the WasteLand (of Beer, that is)

Date: Mon, 7 Dec 1992 07:43:55 -0500 (EST)
From: "Thomas P. Rush" <trush@mhc.mtholyoke.edu>
Subject: **Bottle cultures**

I have had good success with using SNPA dregs as a starter in ale brews. BTW I find Centennial(bittering) and Cascade(flavor and aroma) a delicious substitute for Perle and Cascade- the "official" recipe for Sierra Nevada.

This past weekend I obtained a 6/pk of "Ironside Ale" which had the following info on the bottle(s).

*Brewed in Ft. Mitchell, KY by permission of the Old Time Brewers Inc.

'
of Boston, MA.-using the "first run process" of barley malt, hops, and yeast.*

The ale is not a Sierra Nevada (what is?) but as an ale it is above average, good hop nose and a slight yeasty aftertaste. There is a yeast sediment layer on the bottom of all the bottles which is much larger than that found in a SN bottle. My question is: Has anyone cultured an "Ironside" or does anyone know if the yeast is a brewing yeast or a conditioning yeast? BTY I understand that Worthington White Shield Ale uses a conditioning yeast.

Please post to HBD with any info regarding the above or any other bottle yeast worth culturing, a listing would be really great. The process is so time consuming a weak or wrong yeast culture can take the fun out(temporarily) of a hobby I really enjoy.

Thanks in advance,

Tom Rush

I tried a 6/pack
of "Ironside Ale"
over the weekend and although it is not a Sierra Nevada (what is?) it is
above average whatever that is. Not as hoppy as SN but it is not
a pale ale and its has slight yeasty taste.

Date: Mon, 7 Dec 92 03:06:27 HST

From: richard@pegasus.com (Richard Foulk)

Subject: Re: Grafting Hops onto Marijuana roots?=>SuperHops?

> Hops & Cannabis can be grafted, but both plants develop their
> interesting resins in the flowers, so a cannabis root won't produce THC
> in hop flowers. Or so I'm told B-)

I read a book in the early 70's, I think it was called The Child's Garden of Grass, that went into a fair amount of detail about the grafting of Marijuana onto Hops roots. They gave every impression that it produced Hops that contained THC.

Also, while the flowers have the greatest concentrations of THC, they're far from the only part of the Marijuana plant to contain THC.

Date: Mon, 7 Dec 1992 9:51:24 -0500 (EST)
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)
Subject: Dry hop anarchy

Hello Brewphiles,

Yesterday I dry-hopped an ale which had been sitting in the secondary for a few days (after a 6 day primary ferment) and within minutes of throwing in the (frozen) hop pellets the beer began frothing like crazy and spewing out the hops!
I quickly replaced the air-lock with a blow-off tube for a few hours until the activity stopped.

Prior to this, it looked like fermentation was all but done. What could have caused this? Is it hop tannins reacting with proteins in the beer?

Is it the introduction of a little oxygen to the carboy? Is it some sort of re-awakened stuck fermentation (doesn't seem likely). Or some really rude bacteria hiding in the hops (even less likely).

I've dry-hopped before and never experienced this problem.

Paul Yatrou
(yatrou@inrs-telecom.quebec.ca)

Date: Mon, 7 Dec 1992 9:56:06 -0500 (EST)
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)
Subject: Dry hop anarchy

Hello Brewphiles,

Yesterday I dry-hopped an ale which had been sitting in the secondary for a few days (after a 6 day primary ferment) and within minutes of throwing in the (frozen) hop pellets the beer began frothing like crazy and spewing out the hops!
I quickly replaced the air-lock with a blow-off tube for a few hours until the activity stopped.

Prior to this, it looked like fermentation was all but done. What could have caused this? Is it hop tannins reacting with proteins in the beer?

Is it the introduction of a little oxygen to the carboy? Is it some sort of re-awakened stuck fermentation (doesn't seem likely). Or some really rude bacteria hiding in the hops (even less likely).

I've dry-hopped before and never experienced this problem.

Paul Yatrou
(yatrou@inrs-telecom.quebec.ca)

Date: Mon, 7 Dec 92 10:38:03 -0500
From: pointon@m2c.org (Joel Pointon@staff)
Subject: Bitter End?

I am presently at the end of the sixth day of a 2ndary fermentation on a batch of M&F Gold Old English Bitter from malt extract. Everything went as expected in the usual 3 day primary (FG plastic bucket) and the secondary in a glass carboy has progressed as usual with the exception that it isn't clearing. My last batch of pilsner had this same problem, and still hasn't cleared after 4 weeks in bottles. No visual or taste indication of infection. In the Bitter batch, there are still bubbles coming to the surface, the SG is at 1.020, and there are large bubbles dragging ropy globs of the yeast from the bottom that seem to keep things mixed up.

What to do? Leave it longer until I get to SG 1.010 and then bottle? Siphon back to the FG plastic? What? This is only my third batch of beer and I'm feeling a little disheartened. The first batch of Porter was perfect!

Please copy me directly as well as HBD as I'm feeling compelled to bottle by Wednesday before anything else goes wrong. Thanks.

Date: Mon, 07 Dec 92 10:12:26 -0600

From: dbreiden@dsuvax.dsu.edu

Subject: Pellets -- boiling time

Someone (what, pay attention to who wrote what? not me :-)) wrote in Mondays digest that pellet hops should not be boiled more than 45 minutes.

Why not? What happens? What's bad about it? I'd understand that they "need" not be boiled more than 45 min, but why not?

Tell us more!!!

- --danny

Date: Mon, 7 Dec 92 10:12:02 CST
From: tomt@nano.sps.mot.com (Tom Tomazin)
Subject: warning about blowoff

Yesterday I decided to try the blowoff method to see how it improved my beer. I had an oatmeal stout in a secondary 5 gal carboy that had a wyeast irish ale yeast cake. I racked out the stout into a bottling bucket, and replaced it with a Belgian Ale that I had just chilled. The temp. was about 85 degrees. I attached the blow off tube, gave the carboy a couple good shakes, put the end of the tube in some water and left it alone. I came back an hour later to see the most vigorous fermentation imaginable. I sat there in amazement for an hour watching my precious brew shoot out the tube like some contraption in willie wonka. This morning, the fermentation is starting to slow. I figure I lost about a gallon of brew through the blow off tube.
Moal: If your trying to save some money by getting double duty out of your wyeast, I suggest significantly decreasing the yeast cake before racking onto it.
I realize that I lost a lot more brew than I was supposed to, but can the benefits of blow off really out weigh the loss of a six pack?
tom

Thomas Tomazin tomt@nano.sps.mot.com | "A person can work up
Neural Network/Fuzzy Logic VLSI Design | a mean, mean, thirst
Center For Emerging Computer Technologies | after a hard day of
MOTOROLA SPS, Inc. (512) 505-8124 | nothin' much at all"
505 Barton Springs RD. Suite 1055 |
Austin, Texas 78762 | The Replacements

Date: Mon, 7 Dec 92 08:22:03 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Re: Making smooth stout

In HBD1027 Russ G. spoke of smooth stouts. I tasted a stout I brewed recently that was 1 week old. I tasted as I racked to keg. I couldn't believe how smooth this beer was at 1 week old! It had 2 or 3 lbs of roasted barley in a 10 gallon batch. I put the roasted grain in the mashout! I think the smoothness can be attributed to two things, putting the grains in the mashout and the fact that I kept the black malt quantity small, about 8 ozs in 10 gallons. The black malt was also put in the mashout. There was even some chocolate malt in there too.

Bob Jones

Date: Mon, 7 Dec 92 16:26:00 GMT
From: baker@dfwdsr.SINet.SLB.COM (James Baker - Dallas Seismic)
Subject: bottle sources...

thanks for the info on bottles. i did go to a different beer store,
and they had the non-screw off caps on the longnecks they sold.
i did try a restaurant once, and the manager was very helpful, but
they could never get it straight with the clean-up crew, the bottles
were trashed...
i also found a soft-drink that still uses returnables: IBC Root Beer.

jb

Date: Mon, 7 Dec 92 11:57:13 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: extract from UK pale malt

In his Big Book of Brewing, Dave Line gives the theoretical maximum yield for UK pale malt as 36 points per pound (actually 30 points, but based on the imperial gallon). The book was written in 1974. Does anyone know if that figure is still valid today? It's only about 80% efficiency by weight.

Date: Mon, 7 Dec 92 10:59:11 CST
From: krueger@comm.mot.com (Kevin Krueger)
Subject: Aerating the wort

I have had fermentations stop short in the past and one of the consistent potential explanations is the lack of aeration of the wort. My last two batches (and incidentally, my first two batches) used Wyeast and fell short of full fermentation. In both situations, it seemed to have a very active fermentation for a short time and then it stopped very abruptly. I am wondering if my aeration is not sufficient. What is the recommended technique ?
Is it sufficient to use a spoon and really the stir the wort up before sealing the lid ?? Thanks for any replies.

Cheers,
Kevin

Date: Mon, 7 Dec 92 11:08:09 CST
From: krueger@comm.mot.com (Kevin Krueger)
Subject: Righteous Real Ale

I brewed Papzian's Righteous Real Ale last week and bottled with a higher F.G. than the book. Who cares, I don't care. However, I do wonder how my Real Ale will taste with a F.G. of 1.021 ?? It is also leads me to believe that I need better understanding of what is happening with my beer.

Let's look at example where we are brewing the same two beers - but we end up with two different F.G.'s. How would they be different in the final tasting ??

Cheers,
Kevin

Date: Mon, 7 Dec 92 12:09:47 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: sparging. NOT!

In HBD 1026 Micah responds to Jack's query as to why we bother sparging at all. It was a good question and, as usual, Micah's response was interesting and informative.

Reading Line's The Big Book of Brewing for the umpteenth time, I came across this quote:

"Ideally, it would be nice if all the sweet wort would drain naturally from the spent grain. In practice, though, about 40 percent of the extract could be retrieved in this manner."

He then goes on to give a non-technical description of how the sugars get stuck in the grains, speaking of "cups" and "umbrellas".

Line doesn't say where the figure of 40% came from. Perhaps he got it from an English brewery which still uses the "frist runnings" method to produce strong ale. Perhaps he calculated it, either from theoretical considerations or homebrewing experiment.

In any case, it caused me to think of the traditional pre-sparge method used by English breweries in centuries gone by. I came up with the following process based on 3 items from Line's book:

- * the 40% figure quoted above,
- * 3 IMPERIAL pints per pound of strike liquor; that's a whopping 58 US fl. oz.!
- * a theoretical maximum of 36 points per pound of UK pale malt

Disclaimer: This is an untested recipe, based on the above hypotheses.
- ----- I suspect that the volume of sparge water is too great.

Traditional Ale Triple Batch
- -----

Yield (all volumes are US gallons)

5 gallons Strong Ale: OG 1072
5 gallons Pale Ale: OG 1043
5 gallons Shandy:OG 1026

25 pounds UK pale malt (replace a fraction with darker malts if desired)
11 gallons sparge water at 162-5F

Hold at 150F for 90 minutes.
Raise temperature to 172F.

- 1- Drain first runnings.
- 2- Replace volume drained in step 1 with water at 172F. Let steep and drain again.
- 3- Repeat step 2.

Boil all three batches down to 5 gallons (5.5 if using a primary followed by a 5-gallon carboy as a secondary). Hop appropriately to the gravity with Fuggles, Goldings, and Northern Brewer. Optionally, add lemon zest to the shandy.

I intend to try this recipe some day, probably scaled down by a factor of 5. I expect it to be some weeks or months after the holidays. I'll post when the time comes.

One could combine the second and third runnings to get a wort with an OG of 1035. This is suitable either for mild ale or (just barely) ordinary bitter. One could therefore halve this recipe for a batch of bitter and a half batch of strong ale.

As a variant, one might choose to sparge after collecting the pale ale, so as to get a stronger shandy. Interestingly enough, it wouldn't be very much stronger: the total efficiency from the above process is 28 points per pound. I only got about 29 on Saturday sparging Munton & Fison pale ale malt.

Here's another variant that should work well for people set up to brew 5 gallons of all-grain beer. Mash 10 pounds (scale the above down to 40%) and use the first runnings to get 2 gallons of strong ale (ferment in 2 1-gallon jugs). Sparge the grain thoroughly (5-6 gallons) and make a 5 gallon batch of bitter with these runnings and a pound of dry malt extract. The gravity should be about 1036-1038.

Date: Mon, 7 Dec 92 11:20 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: Artesian well water

Howdy!

Do any of you use artesian well water for brewing? I'm not exactly sure just what an artesian well is, but we have one here in Salt Lake City. I know one guy who uses this water exclusively for his brewing, but he didn't really know why. Something like "well, I dunno, it's just better water." The water tastes the same as regular tap water to me. Maybe it's harder/softer than usual tap water?

Just curious,

Chuck

Date: Mon, 7 Dec 92 12:57:36 CST
From: Jacob Galley <gal2@midway.uchicago.edu>
Subject: Cannabinated homebrew

One (hopefully) final note on the marijuana-and-yr-beer thread:

One method suggested for cannabinating your homebrew was to "dry-pot" it in the secondary, and let the cannabinoids leech out into the water-alcohol solution we like to call "beer". Though I do not know first-hand how well this will work, it seems to me to be very inefficient. Anyone making Zauberbrau* by this method should not assume that all of the magic has left the cannabis. After soaking, the herb should probably be saved and used in a brownie recipe or something.

*My apologies to anyone who really knows German.

Cheers,
Jake.

(PS - Now that I am old enough to legally possess as well as make my own beer, I have found something less sacrosanct than Reinheitsgebot to berate regularly in my signature.)

"Just do it yourself." <----- Jacob Galley / gal2@midway.uchicago.edu

Date: Mon, 7 Dec 1992 11:33:39 -0800 (PST)
From: miked@wrs.com (Mike Deliman)
Subject: Wheat Beer

Hi All,

I recently made a wheat beer, and have had many positive comments, as well as encouragement to post the recepie, etc. Here goes a newbie`s first post to HBD! This was my second batch of beer; I'm proud of it!

Azkicken Weizen:

8 # Wheat malt
6 # Pale malt
0.3 # Crystal malt

Hops Schedule:

T-	quantity	type
30	1 Oz	Fuggles pellets
15	1 Oz	Tettngang pellets
5	1.5 Oz	Saaz whole

Wyeast 3056, started in wort 4 days before pitching.

Procedure:

Mash-in at 126f, dropped to about 122f and held there for 30 minutes (protein rest). Used about 3 gallons H2O.
Up to 156f, held for 60 minutes (starch conversion).
Up to 168-170f, for 10 minutes.
Sparged at 165-170f with 5 gallons.
(Used a modified lauter tun as an experiment. Sparge was inefficient, extremely so. Took about 30 minutes to sparge, at most. Would have been faster if I hadn't regulated the flow.)

Boiled from 7 gallons down to 5 - about 90 minutes total.
(including hops!)

Immersion chilled to about 70f.

After chilling, let it rest for about 1 hr (had to pick up friend from bart!).

Single Stage Ferment:

Racked into primary, pitched 4 day old starter. Starter had been in "resting" phase for about a day. (krausen had fallen the day before, appx. Really slow for a starter!)

Bubbles like mad within about 12 hours, krausen in about 24. Bubbles stopped almost dead at about 3 days, most of the trub had settled out.

After one week, racked into bottling bucket, krausend with appx. 2 quarts of wort (saved for this purpose). Bottled. At this point the protoBeer was fairly "cloudy" with an amber-ish color.

After one week, it was fully carbonated.

Notes:

SG: 1.051-ish
FG: 1.014-ish
%alc: about 5

week1:

Hop Hop Hopppy! Tasty, too! Nice wheaty flavor, not too much hop. white-cloudy in the bottle and in the mug!

week2:

Cleared up, for the most part. Not as much bitter taste as last week, but the hops come through in the finish. A nice amber beer.

week3: some fruity tones have developed, but it still retains it's wheaty flavor and a nice hops finish.

Although the beer cleared up after about two weeks in the bottle, it still has the characteristic cloudiness after chilling.

I had been disappointed with my extract, a low of about 17 pts/#/gal. The beer is extremely tasty. Not at all bad for a second try. I think I'll do this again, with a less-modified lauter tun.

In fact, my teacher and brewMentor sez:

>Date: Tue, 24 Nov 92 11:06:17 PST
>To: miked
>Subject: Results are in...

>GOOD WHEAT BEER!

>thx
>gak

So I'm fairly happy.

Lessons learned:

- 1) too much drainage in the lauter tun will "ruin" the extract efficiency.
- 2) a "ruined" sparge on a grain-heavy beer can produce an outstanding result!
- 3) using a starter to pitch can drastically reduce lag time, and overall time-to-tummy (amount of time from boiling to drinking!). I could have bottled at day4! (Had to wait for the weekend, tho!)
- 4) beer making is fun, easy, and hell - if I can do it, so can you!

At this point that batch is about gone. A few extra bottles have been "squirrelled" away, two might get entered in a local home brew competition in Jan `93.

My advice is, if you know anyone who's expressing a interest in brewing, invite them over for a run. My boss did this once, and offered some advice. Between his advice and Miller's book, I've done three full-grain batches, krausend and all, and not had a bad experience YET!

-mike

Mike Deliman, 800-USA-4WRS, FAX 510-814-2010, WRS 2400bd BBS: 510-814-2165

email: miked@wrs.com (inet) or [sun,uunet]!wrs!miked (uunet)

Snail Mail: Wind River Systems, 1010 Atlantic Ave, Alameda CA 94501
USA

"A Mexican newspaper reports that bored Royal Air Force pilots stationed on the Falkland Islands have devised what they consider a marvelous new game. Noting that the local penguins are fascinated by airplanes, the pilots search out a beach where the birds are gathered and fly slowly along it at the water's edge. Perhaps ten thousand penguins turn their heads in unison watching the planes go by, and when the pilots turn around and fly back, the birds turn their heads in the opposite direction, like spectators at a slow-motion tennis match. Then, the paper reports, "The pilots fly out to sea and directly to the penguin colony and overfly it. Heads go up, up, up, and ten thousand penguins fall over gently onto their backs".

-- Audobon Society Magazine

Date: Mon, 7 Dec 92 15:11:09 -0500
From: polstra!larryba@uunet.UU.NET
Subject: Re: diacytl, dough-in, freezing

In HBD #1027, Russ Gelinias writes:

> JimG has a diacetyl problem, and described his final gravity as 1.017,
>which is high for medium-strength beers. I think the FG may be an indication
>of a weak ferment, caused by lack of oxygen. Lack of O2 will also increase
>diacetyl production (or is it decrease the amount of re-absorbtion of diacetyl
>by the yeast). Either way, the beer is buttery. Solution: Aerate the cooled
>unfermented wort better.

I had a problem similar to this once. The Diacetyl finally was reduced after about three months in the keg. My problem occured (I think) because I fined, primed with fresh wort, kegged and stuck in my lager refer before the carbonation was complete. Anyway, the yeast was dropped out of suspension before it could do it's job (diacetyl reduction). For the longest time I could get a good glass of beer if I waited a week between pours!.

What is the point of this? Maybe the solution is to stir up the yeast in you beer and store at a reasonably warm temperature and wait. Another possibility is to aerate you finished beer slightly and then prime it with a little corn suger to get the yeast active again. Then let it sit long enough to completely ferment out before tasting it again. The course of action would depend upon how you packaged your beer.

- - -

Larry Barello uunet!polstra!larryba

Date: Mon, 7 Dec 92 15:11 CST
From: korz@iepubj.att.com
Subject: Apology...

I would like to appologize to the homebrewing community for several recent posts which contained incorrect data. Periodically, I get too cocky and rely too much on my memory -- which usually poses no problems, but sometimes does. Therefore, I promise to stop this bad habit immediately.

For the record:

1. Clusters is not of English origin, it's an American hop,
2. Dick Van Dyke (of Illinois) uses a lot of Lallemand yeast, but used Red Star Champagne yeast in his "Rose's Russian Imperial Stout with Mayo,"
3. THC storage in the body is neo-prohibitionist propaganda (which I was *unwittingly* spreading), and
4. Whitbread dry yeast scored as good as or better than any liquid yeast in terms of beacterial counts in the experiment published in Zymurgy.

Sorry.
Al.

Date: Mon, 7 Dec 1992 16:06:00 +0000
From: "Rick (R.) Cavasin" <cav@bnr.ca>
Subject: re: lallemand Windsor Ale yeast

Regarding Donald Oconnor's comments about Lallemand yeast:

Back when I was using kits, I never had what I'd call a bad experience with Doric yeast. Nothing to rave about either. I've had good results with Lallemand's Lalvin wine yeast (S.Bayanus).

I can't say that I've used the new ale yeasts myself, but a friend who uses kits/extracts and dry yeast used the Windsor ale yeast recently in a ginger/honey ale. It was the cleanest tasting beer I can remember him ever brewing. Just another data point. I'll have to try it myself one of these days.
Rick C.

Date: Mon, 7 Dec 1992 16:09:34 -0800 (PST)
From: Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com>
Subject: hop utilization

Mal Card has some very interesting numbers for pellet hops (which I use)

.
The hop utilization of 30 is for exactly what concentration of malt/
water?

There is a table in Papazian which gives differing utilizations for
various
concentrations. Since I'm an extract brewer and do smaller boils, a
table

like this is very useful. Do you think that multiplying all the entries
by
30/25 will give reasonable numbers?

Peter

Date: Mon, 7 Dec 1992 20:12 EST
From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>
Subject: Using archive

Help!

I just tried downloading the publist.Z in the HBD archives. I can't unzip them...that is what the Z stands for isn't it?

What I did:

- 1) downloaded using ASCII and Binary
- 2) used the vax to unzip...however I get a message stating that the end of file is missing.
- 3) I use a Macintosh so I don't have a program to unzip it if I download it to my harddrive.

Can someone send me a plain text version of it.
Can someone tell me what I am doing wrong.

Thanks
Carlo

Date: Mon, 7 Dec 92 20:00 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Band aids

>From: korz@iepubj.att.com

>That bandaid flavor is phenolics. The most common source of them is from your yeast (Munton & Fison yeast is notorious for them) but the Troubleshooting special issue of Zymurgy mentions that wheat malt can cause them also.

I tried to fend off the knee-jerk reaction of a defect by pointing out that the malt, when chewed, has the same taste and it is probably my inability to properly express the taste.

>Perhaps there's something in the Belgian Cara-Pils that does this also.

If anyone has some on hand, give it a chew and tell me what it tastes like, if not bandaid.

BTW, I have a good handle on the phenolic taste and what I called bandaid is totally different. Unlike the phenol, this is a pleasant taste and seems to belong in beer.

>However, I have not noticed this problem -- granted I've never used 2 pounds in a batch!!! It could simply be a reaction between your strain of yeast and something in the the Cara-pils.

I am using Pilsner Urquel yeast, for what that is worth.

>Much more reasonable -- I hope I get to taste it at tonight's CBS meeting.

If it is the world's greatest beer, I'll be honest and tell you I think so.

You will have to wait till the next meeting. Even the world's greatest brewer would not serve a beer before its time.

Something came up anyway to prevent me from attending but after a customer told me that what I could have brought, "tastes just like PU", I wish I had.

It will be long gone by next month.

>From: Chris McDermott <mcdermott@draper.com>

>A while back, I think I remember, someone posted detailed instructions (or offered to give them) on building a CP bottle filler for some short change.

Could the person who offered these please send me the instructions.

I am sure someone else will provide the valving and control arrangements but

I thought I would describe a real cheap and dirty way to do the business end of the filler.

Get a #3 rubber stopper with two holes in it. Poke a piece of 1/8" tubing in one hole far enough to reach the bottom of the bottle and the other end goes to your beer dispenser valve. Poke another piece of tubing into the other hole, just far enough to clear the bottom of the stopper and attach the other end to you CO2 line.

The rest is a bunch of valves and pipe fittings to make it all work together.

Micah has come up with a slick setup for those who don't want to hunt down

the parts. I would caution against the Fox filler because the valves used

require a tedious amount of twisting. The CO2 release valve can and should

be a needle valve but you want a quarter turn valve or the squeeze type Micah

uses for the beer and CO2 line. Fox uses all needle valves because they are

cheaper.

js

End of HOMEBREW Digest #1028, 12/08/92

Date: Tue, 8 Dec 1992 2:02:35 -0500 (EST)
From: BLASS@bigvax.alfred.edu (YOU'VE GOT THE EGGS, I'VE GOT THE
SCRAPPLE, LET'S MAKE US A BREAKFAST)
Subject: phosphoric acid?

In HBD 1026

>korz@iepubj.att.com
>Subject: Iodophor & glass
>
>Iodophor contains some iodine compound and phosphoric acid right?
>I faintly recall in Noonan's book, that phosphoric acid should not
>be used in contact with glass. Can someone verify this? I don't
>have my books here and Jed's post today triggered something in my
>head. Perhaps we have something to worry about?
>Al.

It's been a while since my last chemistry course, but I am pretty
sure that the acid you are thinking of is hydrofluoric. It must
be kept in plastic bottles instead of glass.

Dan Blass
Alfred University, home of the New York State College of Ceramics

Date: Tue, 8 Dec 92 12:29:31 MET
From: THOMASR@EZRZ1.vmsmail.ethz.ch
Subject: re: breadyeast

In today's HBD someone (thutt@etc) asked about breadyeast compared with beer yeast (Sach. Cervisiae). Well, as far as I'm aware, bread yeast is also usually Sach. Cerv. strain, but it is often bred (pardon the pun) to give the best bread possible (not always as I'll mention in a bit). That is, it produces a very yeasty taste, and doesn't flocculate well. I've tried (in desperation, having forgotten to get some 'real' stuff) a number of breadyeasts, some with reasonable success, some not. In the UK many breadyeasts bought in supermarkets are actually supplied by the brewers, and hence is an ale yeast. These can be quite good, but are often full of other bugs as well. Over here (Switzerland), the bread yeast is bottom fermenting, hence presumably a lager yeast. They didn't know who the supplier was in the shop where I bought it, maybe Hurlimann? Anyway, as to taste, yes the beers were a little yeasty, those from UK yeast took ages to clear, the batch here cleared quickly, and settled to an excellent yeast cake in the bottles. This batch was a 1095 winter spiced ale (using only the first runnings incidentally). It finished at 1028, which was unexpectedly high. I bottled half, and put champagne yeast in the other half. 2 months later, the bottled half tastes wonderful, not really sweet, and certainly warming. The other half is still bubbling!

The upshot is, give it a go on an amount of wort you're prepared to waste!

P.S. Any brewers in Switzerland?

P.P.S. Sorry about the massive message.

Rob Th.

Date: Tue, 8 Dec 92 05:43:37 MST
From: stevel@chs.com (7226 Lacroix)
Subject: Mercato vs. Maltmill

I got a look at a Mercato grain mill this past weekend at a store here in Boulder and while it appeared to be well built...for the price (\$100) I wouldn't bother. I've used Jack's Maltmill (standard disclaimers apply) and of the 2...would go with Jack's. Why???? Jack's is built to mill grains for brewing...the Mercato has a miniscule hopper and a 1 inch by 1/2 inch slot! Jack's is designed to fit over a bucket to catch a bunch of grain. .. the Mercato sits on a table top...I guess you could rig a little tray or something to catch the milled grain..but after the \$100 outlay, I'd want something I could get in, turn the key, and go! The rollers were almost identical, grooved to grab the grains, with one notable exception. The Mercato rollers are barely 5 inches wide..if my memory serves me, the Maltmill has rollers closer to a foot wide sitting under a 4 inch by 2 1/2 inch feed chute (sorry if those aren't the exact dimensions, but the difference is obvious). So...for those of you who have been wondering...for those of you looking for an "alternative" to the Corona...if you've got the cash...get a Maltmill! Now, if only some sharp businessman who understands the value of a great testimonial would "comp" me a Maltmill (this being the season of giving and all)..... ;-)
Steve Lacroix
Primitive Brewing

Date: Tue, 8 Dec 1992 08:48 EST
From: JCHISM%HSSCAM.decnet@NETVAX.MIS.SEMI.HARRIS.COM
Subject: Bottling "Competition" Brew

>if you recall, in my very first post, I said that I was a person that
>made my own bread. As such, I am curious to know the physical
>differences between a baking yeast and a brewing yeast. That is, why
>shouldn't I use a baking yeast to make some fermented beverage?
>Has anyone ever attempted to do this? What was the outcome?
>I ask this because I will be making some sourdough very shortly, and
>quickly realized that several people are trying to create a `sour'
>beer, apparently in the Belgian style.

I'm curious about this also. I always keep a sourdough starter going in
the 'fridge and it smells like it would make a wonderful yeast starter
for a beer with a "sour" character.

On another topic, I'm looking for advice/comments on the best way to
bottle beer to send to a homebrew competition. I normally transfer my
beer from secondary to a soda keg and keep it under pressure. Should I
bottle a six-pak or so out of the secondary, or should I fill a couple
bottles straight out of the keg?
Thanks in advance,

Jami

Jami Chism
SysOp of The Party Line BBS
717-868-5435

Date: Tue, 8 Dec 92 8:18:53 CDT
From: smanastasi@mmm.com
Subject: Laaglander DME and high OG - what to do?

Greetings all ...

I have been following the high final gravity reports with interest. I have a brew that's "done" fermenting at 1030. Its a pale ale created with 8 lbs of dried malt extract and 1 lb crystal. It started at 1064 and is done fermenting at 1030. After seeing the remarks about Laaglander DME finishing higher than Muton&Fison, I checked my notes to see what I used. Here's the breakdown:

- 6 lbs Laaglander extra light DME
- 2 lbs Muton&Fison light DME
- 1 lb Carmel Malt (40L)
- 1056 Wyeast

(plus assorted hops of course, for around 20 HBU).

This is my 8th extract brew and I am determined to get the OG lower. I bottled one batch at 1024 and it was the only batch I couldn't drink.

Here's what I've done so far.

Upon seeing fermentation slowing at 1030, I racked to secondary. After doing this, fermentation came to a halt. (No action on the fermentation lock).

I read in Papazian that one approach to fixing stuck fermentations is to add yeast hulls and fresh yeast. So I popped another Wyeast 1056, let it bulge and added it along with 1/2 ounce yeast hulls. Fermentation picked up for a little bit, the SG maybe dropped to 1029. I fair amount of sediment fell out to the bottom of the carboy.

I then concluded that the yeasties don't have enough nutrients or that all the O₂ is gone from the wort and the yeast needs O₂ during its aerobic phase.

So, deciding that an introducing O₂ is better than not having a drinkable beer, I racked again and was careful to suck up all the bottom trub and let the beer splash into the carboy to re introduce O₂.

Still, no more fermentation.

NOW WHAT?

I figure there are a few things left I could do:

- a) Add some yeast nutrient on the chance that that's why the second yeast starter did not start fermenting.
- b) Change to a different strain of yeast
- c) Follow the suggestion of the "brew store guy" and add hop extract to make it more bitter and bottle it.

I've already decided that I don't want to do c) if there is anything that I can do to get the OG down. If all fails, my last resort will be to dilute it with boiled/cooled water and bottle.

Does anybody have any better ideas? BTW, I also have a batch going

with 10 lbs Muton&Fison with chocolate and black patent malt using
Wyeast 1098. It started at 1078 and has been in active fermentation
(with kreuzen) for 12 days. Its SG is around 1035 right now but
I'm not worried ... the f-lock is blooping every 8-10 seconds.

- - -

Steve Anastasi
St. Paul, MN
smanastasi@mmm.com
(612) 733-6970

Date: Tue, 8 Dec 1992 10:04:07 -0500
From: mgx@solid.ssd.ornl.gov (Michael Galloway)
Subject: re: iodaphor and blowoff

In HDB #1028 Joe Johnson asks about iodaphors:

>Can anyone advise me on the use of iodophor as disinfectant for brewing
>equipment?

Joe,

I use the iodophor sanitizer to sanitize all of my brewing equipment which will come into contact with 'clean' wort. This includes my primary fermentor (6 1/2 gal carboy), my secondary fermentors, siphon hoses, funnels, and of course bottles. The concentration of iodine in the sanitizing solution (12.5-25 ppm) is well below both FDA approved ingestion limits and the perception threshold (unlike chlorine) so that rinsing is not necessary.

Also Tom Tomazin asks:

>[snip] can the benefits of blow off really out weigh the loss
>of a six pack?

Tom,

I have been doing my primary fermentations in a 6 1/2 gal carboy (no blow off) for three years now. My beers (at least, according to my biased friends) are great. Try a closed fermentation a couple of times and see for yourself if it makes any difference.

Michael D. Galloway (mgx@solid.ssd.ornl.gov)
v-(615)574-5785 f-(615)574-4143
Living in the WasteLand (of Beer, that is)

Date: 08 Dec 1992 10:30:39 -0400
From: Ed Hitchcock <ECH@ac.dal.ca>
Subject: Wort aeration

In HBD 1028 Kevin Krueger asks about wort aeration. In the Zymurgy special issue I came across a wort aeration device by Larry Barello that's so simple it's brilliant. Take an old racking tube (we've all broken a few, let's admit it), cut it down to about a foot or 18", drill four holes around the end of the tube closest to the siphon hose. This acts like a carburetor and sucks air into the wort as it is siphoned into the primary. Larry claims he gets his entire head space filled with foam. Now that's aeration! And no pumps, and no bubble stones to sterilize...

Ed Hitchcock
ech@ac.dal.ca

Date: 08 Dec 92 10:30:48 EDT

From: RKING@VUNET.VINU.EDU

Subject: Addr: carboy

I brew about five gallons of beer a month and I have a question maybe someone can answer. I been using a 5 gallon glass carboy for primary fermentation and have the problem with the airlock blowing out and smacking into the kitchen ceiling (a particularly memorable occasion concerned a M&F stout whose blackened spots remain to this day above my head). My solution has been to simply fill the carboy up with wort only about three-fourths of the way, and after fermentation has subsided, fill the carboy the rest of the way with boiled, cooled water. What do you all think? I haven't had any problem, but I wonder if this is simply dilluting good beer in an inappropriate manner. Also, the water naturally causes a bit of splashing, even though I try to keep this to a minimum. Could air bubbles from this process be detrimental to the final product (which, after all, tastes pretty darn good). I'd be glad to hear anyone's opinions about this.

Also, in response to someone's comments about improving their brew, the BEST thing I ever did was when I began to boil ALL my water (it is well water, after all). My beer improved dramatically with this simply process. I usually boil it 45 minutes to an hour.

I just subscribed to HOMEBREW DIGEST and I this it is a terrific way for a novice like myself to learn. Mashing sounds so complex for me right now, but someday...

Thanks for any help.

Richard King

Date: Tue, 8 Dec 92 08:13:20 PST
From: rone@alpine.pen.tek.com (Ron Ezetta)
Subject: Re: Dry hop anarchy

Paul Yatrou writes:

> Yesterday I dry-hopped an ale which had been sitting in the secondary
>for a few days (after a 6 day primary ferment) and within minutes of
>throwing in the (frozen) hop pellets the beer began frothing like crazy

I wish the homebrewing books would warn people about that.

Your fermented beer will have varying amounts of CO2 in suspension.
By dropping hops into the liquid you give those CO2 molecules a
collection point causing them to combine and come out of suspension.
You may have seen something similiar when bottling. CO2 will collect
in
the tubing, because of turbulence, and eventually create quite a froth
in the bottle.

I've had this happen, in varying degrees, everytime I dry hop. My
question is: why do some beers seem to hold more CO2 in suspension
than others?

-Ron Ezetta-

Date: Tue, 8 Dec 1992 14:46:15 GMT
From: began@gandalf.ca (Brian Egan)
Subject: Flat Beer

Well, I'll try one more time...

I recently made a batch of EDME Strong Ale. After two months in the bottle, I opened one and... it was completely flat. Not a bubble.

The taste is fine. The S.G. dropped ok. I'm not sure what happened (I primed it with dextrose), but it's never happened before.

Can I attempt to carbonate it by adding more sugar and/or yeast?

Assuming this worked, would it affect the taste?

Any help would be much appreciated.

Brian

Date: Tue, 8 Dec 92 10:57:37 CST
From: tony@spss.com (Tony Babinec)
Subject: ironside ale

In a previous HBD, Tom Rush mentioned Ironside Ale.

Ironside Ale, available in the Boston area, is contract-brewed by the Oldenberg Brewery in Ft. Mitchell, Ky. I visited the Brewery on a business trip in October, and Oldenberg was serving 4 beers:

Blond--a light lager
Wheat--a light American wheat
Premium--a good, fuller-tasting lager with a slight yeast-sulphur note
Vail Ale--a good American ale.

Oldenberg also brews a seasonal stout and a bock, and was brewing a Winter Warmer.

I got an impromptu tour of the brewery and tasted some Ironside Ale from the bright beer tank. Ironside Ale is less-hopped than Vail Ale or many of the left-coast ales. Other than that, it's a pleasant beer. I don't know whether the yeast in the bottle is the same one they use for fermentation.

Date: Tue, 8 Dec 92 09:58:43 MST
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)
Subject: Artesian well water

Chuck Coronella writes:

> Do any of you use artesian well water for brewing? [...] Something like
> "well, I dunno, it's just better water." The water tastes the same as
> regular tap water to me. Maybe it's harder/softer than usual tap
> water?

Artesian wells are wells that pump themselves because they are below the water table level. Webster's explains it better:

artesian well: A well drilled through impermeable strata to reach water capable of rising to the surface by internal hydrostatic pressure.

This water shouldn't be any better or worse than regular well water, as far as I can tell.

Mike Hall
hall@lanl.gov

Date: Tue, 8 Dec 92 11:19:18 EST
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)
Subject: Hops Grafted to Marijuana

Well, since nobody out there seems willing to believe those that have said grafting hops onto marijuana roots will not produce psychoactive hops plants, all I can say is, please go ahead and try it. It seems really fruitless to me for questions to be asked, and then the answers discounted and ignored. I might point out too, that "The Child's Garden of Grass" is hardly a definitive treatise on marijuana cultivation. The technology and knowledge of dope growing has come a long way in 20 years. In 1970, the best pot came from other than the U.S. These days, the best pot *in the world* is grown right here at home. Cloning, hydroponics, CO2 systems, etc. have made the U.S. the highest potency pot producer. I sincerely doubt anyone will find any cultivation book written (not updated) in the last 5 years that'll support the notion of grafting.

But like I said, knock yourself out trying. Oh, and the flowers are definitely NOT "far from the only part of the Marijuana plant to contain THC".
You have a lot more reading to do.

Date: Tue, 8 Dec 92 11:21:23 CST
From: tony@spss.com (Tony Babinec)
Subject: profiles of chico beers

The most recent Brews and News (newsletter of the Maltose Falcons) printed profiles for the Chico beers. As these are of great interest to many HBDers, here they are. To the best of my knowledge, Chico uses one yeast for all lagers and one yeast for all ales. Thanks to Bruce Brode for putting the info in the newsletter, and thanks to Steve Grossman of Chico Brewing for providing the info in the first place.

Summerfest

alcohol content: 3.5% by weight
starting gravity: 11.5 plato (about 1.046)
ending gravity: 2.7 plato
yeast: lager
bittering hops: perle
finishing hops: hallertauer
malts: 2-row barley malt, dextrin malt

Pale Bock

alcohol content: 5.2% by weight
starting gravity: 16 plato (about 1.064)
ending gravity: 3.7 plato
yeast: lager
bittering hops: perle
finishing hops: mt. hood
malts: 2-row barley malt, dextrin malt

Pale Ale

alcohol content: 4.4% by weight
starting gravity: 13 plato (about 1.052)
ending gravity: 2.8 plato
yeast: ale yeast
bittering hops: perle
finishing hops: cascade
malts: 2-row barley malt, dextrin malt, caramel malt

Porter

alcohol content: 4.7% by weight
starting gravity: 14.5 plato (about 1.058)
ending gravity: 3.5 plato
yeast: ale yeast
bittering hops: nugget
finishing hops: willamette
malts: 2-row barley malt, dextrin malt, caramel malt, chocolate malt, black malt

Stout

alcohol content: 4.8% by weight
starting gravity: 16 plato (about 1.064)
ending gravity: 4.5 plato
yeast: ale yeast
bittering hops: chinook
finishing hops: cascade

malts: 2-row barley malt, dextrin malt, caramel malt, black malt

Celebration Ale

alcohol content: 5.1% by weight
starting gravity: 16 plato (about 1.064)
ending gravity: 3.9 plato
yeast: ale yeast
bittering hops: chinook
finishing hops: cascade
dry hops: centennial and cascade
malts: 2-row barley malt, dextrin malt, caramel malt

Bigfoot Ale

alcohol content: 10.1% by weight
starting gravity: 23 plato (1.092)
ending gravity: 6 plato
yeast: ale yeast
bittering hops: nugget
finishing hops: cascade
dry hops: centennial and cascade
malts: 2-row barley malt, caramel malt

Date: Tue, 08 Dec 92 12:55 CST
From: XLPSJGN%LUCCPUA.bitnet@UICVM.UIC.EDU
Subject: Georgia brewin' laws

Dear Brewers

Just a quick question before I go out and buy a bunch of brewing equipment for my brother's Christmas gift: Is home brewing legal in the great state of Georgia? I called a few places - most seemed to think it was, but none were sure. Are there any readers from GA. who could varify this information for me?

Cheers, Y'all
John

Date: Tue, 8 Dec 92 11:22:05 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Vintage Thomas Hardy's

>Subject: 21 year old stuff from Micah Millspaw

> As for the Thomas Hardy's I've read (Michel Jackson) that they
>will go 25 years. I have personally drank 7 year old Hardy's and it
>was excellent.

I'd proceed with caution here. Recently I was fortunate enough to do a vertical tasting of some eight different vintage Thomas Hardy's. While it was really a blast, I have to confess that the results were somewhat disappointing. Some of the brews were excellent, and had the smooth marriage of flavors and sherry qualities that can only come with with aging. Others however, had gotten cardboardy, and a couple had gone (horrors) sour. One was decidedly unpleasant and the other was downright vile! These beers came directly from the cellar of the importer, and had been stored under the best of conditions.

After that experience, I'm doubtful that any vintage Hardy's will go a full 20-25 years. Fortunately, there is an obvious approach to all of this. Buy (or make, as Micah did) two cases of barleywine, and use one to monitor the progress of the other. When it peaks, have a party!

Cheers,
CR

Date: Tue, 8 Dec 92 14:25:52 EST
From: Pierre Jelenc@cunixf.cc.columbia.edu
Subject: raspberries and sulfites

In hbd 10025, Dennis Templeton recounts his problems with raspberries and Campden tablets.

Undoubtedly, the sulfite has bleached the raspberry color, that's what sulfites do after all.

Instead of Campden tablets, I strongly recommend using potassium permanganate on the uncrushed berries. 10 to 15 min in a solution of KMnO4 concentrated enough to be frankly purple will take care of all the nasties. A good rinse with clean (boiled, if necessary) water, and you're ready for the crush.

Incidentally, I routinely sanitize all my salads and raw vegetables in this manner, since exotic parasites and germs are apparently rather common in New York City, from what I've read.

Pierre Jelenc pcjl@cunixf.cc.columbia.edu
Columbia University, New York

Date: Tue, 8 Dec 92 13:03 CST
From: korz@iepubj.att.com
Subject: DMEvsDMS/Bigfoot yeast/High FG/scope for experimentation

Mark writes:

>I've seen "DME" used as an abbreviation for "dry malt extract" in
>several posts on r.c.b and the HBD.
>
>I submit that this usage of "DME" ought to be dropped. Otherwise its
>only a matter of time before a novice brewer gets a recipe off the net
>and brews something from 7 pounds of *diastatic* malt extract ("yeah,
>'Edme DME', just like its says on the can..." :-) and not get the brew
>they expected...

Unless they have changed the name, Edme calls their diastatic malt
extract
"EDME DMS" (diastatic malt syrup). I share your concern for beginners,
but in this case, if the beginner did use EDME DMS in place of DME, the
only harm would be that they would get an OG 20% lower than expected
(for 7 lbs, that would be 1.043 instead of 1.053). Not what they
expected,
but not tragic.

Rob writes:

>Three years I've lived in this country and I only just this weekend
>finally got around to trying Sierra Nevada Bigfoot Barleywine.

and

>Is that yeast at the bottom of the bottle gonna grow? Is it a
>bottling yeast, or the yeast they brew the beer with?

Yes it will, but it's not recommended to use it from the Bigfoot.
They use the same yeast for all their ales and harvest yeast from
all but the Celebration Ale and the Bigfoot (the high alcohol reportedly
causes increased mutations). Therefore, I suggest that you get some
Sierra Nevada Pale Ale (Wyeast #1056 would work too) and make a starter
from a couple three bottles.

Jed writes:

>I kept the saccharification rest at about 154, thinking that a midpoint
>between too light and too heavy.

>

>Nevertheless, with an OG of 1060, it was down to 1014 when I racked
>it to a secondary after one week. I suppose (since looking back is
easy)

>I could have held the saccharification rest at about 157 - maybe that
would
>have helped.

>

>My question is whether this yeast is particularly attenuative, and what
I

>could use instead. Wyeast has some good non-attenuative lager yeasts
>(e.g. Bavarian, which made a nice malty doppelbock for me); what is
their

>most non-attenuative ale yeast? What characteristics does it impart on
>the beer?

I think you've got all the answers to your questions except the number
1338.

Wyeast's least attenuative ale yeast is Wyeast #1338 German Alt. "A full bodied complex strain finishes very malty. Produces a dense rocky head during fermentation. High flocculation & apparent attenuation of 67-71%." There is some similarity between this yeast and Wissenschaftliche #338 ; ^).

As you said, you could have held the saccharification rest at 157F or even 158F, to get a more dextrinous wort.

Desmond writes:

>(barely 20% of pub prices). Many kit brewers do very well however and win competitions against the best all-grain brewers. It's just I don't know how they do it. (I'd be glad to find out if anyone knows, as all-grain takes quite a bit of extra time and trouble). The great thing about grain is that you have far greater scope for experimentation and brewing wonderful and exciting beers.

Due to time constraints, most of the beers I've brewed lately have been extract + specialty grains, and quite a few of those have won awards at competitions (in fact all 5 medals I won at the latest BOSS/CBS competition were for extract + specialty grain brews). I think the keys are:

1. use quality yeast (all these were done with Wyeast, but there are some very good dry yeasts out now too),
2. use quality specialty grains (I used various crystal malts from Munton & Fison (UK) and DeWolf & Cosyns (Belgium), and Chocolate and Black Patent from M&F), and
3. use quality extract (I use Northwestern, Munton & Fison Plain, M&F Old Ale, Alexanders and John Bull Unhopped Dark, M&F Light DME and Laaglander Light DME almost exclusively).

I would like to have the time to do more all-grain batches, but I think that with all the varieties of yeast, hops, specialty grains and malts available, there is just a great a scope for experimentation with extract + specialty as with all-grain. If I live to be 200, I won't have the time to brew every combination even if I never brew another all-grain batch.

Don't get me wrong -- since getting into all-grain, I've dicovered that there are as many types of grains as extracts. DeWolf & Cosyns, Maris Otter, Munton & Fison, Minnesota Malting, Schrier, Breiss... just to name a few -- each with their own character. You've got to love this hobby!

Al.

Date: Tue, 08 Dec 92 14:55:46 -0500
From: "Daniel Miller" <dmiller@mailbox.syr.edu>
Subject: Some Old references I found

Hello HBDers,

While perusing the Syracuse U. electronic card catalog, I found these references some of you might find interesting.

- 1) Overton, Henry. 1641?. A treatise of warm beer: wherein is related by many reasons that beer so qualified is farre more wholesome than that which is drunk cold. Cambridge[Cambridgeshire], printed by R.D. for Henry Overton.
- 2) Dr. John Budd. 1791. A dissertation on porter: read before the Medical Society of South Carolina on the 28th of May 1791. Charleston, S.C. printed by Markland & M'Iver
- 3) Child, Samuel. 1796. Every man his own brewer: a small treatise, explaining the art and mystery of brewing porter, ale and table-beer ; recommending and proving the ease and possibility of every man's brewing his own porter ale and beer, in any quantity. From one peck to an hundred bushels of malt.: Calculated to reduce the expence of a family, and lessen the destructive practice of public-house tippling, by exposing the deception in brewing. 2nd American Edition improved and calculated according to the measures and current money of the United States. Philadelphia. Printed for T. Condie, No. 20, Carter's Alley.

Sorry, I haven't yet had time to dig out the microfiche and have a look yet. Hopefully soon.

Enjoy!
Dan.

Date: Tue, 8 Dec 92 15:15:56 EST
From: Andrius Tamulis <ATAMULIS@ucs.indiana.edu>
Subject: Re: Dry hop anarchy

Another data point for seemingly re-activated fermentation when dry-hopping.

I dry-hopped for the first time on the first of this month, in what I thought was a normal way - wait for primary fermentation to calm down, put hops in the bottom of the secondary, and rack. Well - it started fermenting again! It's still going! I admit, it's slow, but it sure looks like fermentation - 1 1/2 weeks later. The yeast is M&F dry yeast, usually pretty quick. What's going on? Does anybody know?

andrius

Date: Tue, 8 Dec 92 14:26:02 -0700
From: cbacco@ursa5.cs.utah.edu (Corby Bacco)
Subject: First Lager

Hello all,

My brew-mates and I have embarked upon our first lager (Kulmbacher recipe from the Winner's Circle) and I'm a bit curious as when to rack.

I know that there has been vigorous debate recently about racking but we decided to just do the same as we do for ales. Problem is it ferments a bit differently (like I said, first try at a lager). We usually rack after about 3 days, when active fermentation slows. Well, its been a week and the lager is still chugging a long pretty good.

Question: Should we

- a) rack now even fermentation is still active
- b) wait until fermentation slows more
- c) not rack at all
- d) flip a coin

The only thing I was really wondering about was if racking now will stop fermentation (whether it's done or not), after all lager are bottom fermenting yeasts right? Please pardon my ignorance if this makes no difference.

Thanks in advance,
Corby Bacco

Date: Tue, 8 Dec 92 12:55:25 PST
From: dgs1300@aw101.ias1.ca.boeing.com
Subject: Priming, plastic crates

In HOMEBREW Digest #1027 (Mon 07 December 1992), these brewers wanted to know:

>From: sanders@tellabs.com
>Subject: priming agents
>
>(....)
>We realize that there oughtta be a way to use a bit of DME or other
>non-table-sugars as a priming agent. We thought about using DME at the
>time, but the technique for doing so was not in our brewing repertoire,
>so we erred on the side of caution and decided to wait until we could
>get some corn sugar.
>
>My question to the HBD is: Other than corn sugar, what are other
>acceptable priming agents and what is the technique for their use???

One cup (maybe 1 1/4 cups) of a 'pale' DME dissolved in sufficient water will achieve much the same affect as the corn sugar. One caveat: it seems to take a little longer before the desired carbonisation appears. It does contribute to the formation of a good head, and is just the thing for those who insist on all-malt beers. Another technique is the art of krausening, where one adds some fresh wort to the fermented flat beer prior to packaging.

Good old corn syrup will do quite nicely, place of corn sugar. Fruit-flavoured syrups will also do a good job, and will add that touch of fruit to your beer (if that's desired!), and are also obvious choices for fruit beers made with cherries, raspberries, peaches, and plums.

I have used a combination of DME + syrup to good effect; I recently bottled and primed two fruit ales with 1/2 cup of pale DME + 1/2 cup of peach syrup. I made a 'peche' and a christmas-style 'sugar-plum' ale (plums, cinnamon, nutmeg, and cloves), and the peach syrup did an excellent job of accentuating the fruit flavour.

>From: rich@bedford.progress.com (Rich Lenihan)
>Subject: (...), Plastic cases
>

>Plastic Cases:

>
>Some of the cardboard cases for my beer bottle collection are becoming
>"structurally unsound". I'd like to replace them with plastic cases.
>These are like milk crates, but with slots for 24 beer/soda bottles.
>I've seen them in Europe but not in the States. Any ideas?

You've seen 'em in Europe because the plastic bootle crates are used for almost all beer and soft-drink delivery, including both retail and private accounts (and the notion of having beer delivered to one's home certainly has merit). Since most brewers use the same size of bottle (mostly the

half liter 'Euro-flasche'), they can use the crates and the bottles inter-changeably, and they can deliver and accept returns using the same crates.

For Americans, the only idea I'd have is to use cardboard or plastic dividers in milk crates. I've never seen the plastic bottle-crates here in the USA.

- - -
Don | If we do not succeed, then we run the
dgs1300@aw101.ias1.ca.boeing.com | risk of failure.
| - not-yet-former Vice President Dan Quayle

Date: Tue, 8 Dec 92 18:47:49 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: Bigfoot yeast and a correction

Thanks to all who answered re: yeast for bigfoot (couldn't get e-mail through to at least one of you). To summarize for the HBD:

The yeast in Bigfoot is the usual SN ale yeast, so use Wyeast 1056 or culture from, e.g. SNPA. DON'T culture the yeast from a bottle of Bigfoot; high-alcohol fermentation promotes mutation, so it isn't reliable.

Also, I posted the following:

>Traditional Ale Triple Batch
>-----

>.....

>25 pounds UK pale malt (replace a fraction with darker malts if desired)

>11 gallons sparge water at 162-5F

>-----

/

/__ that should be strike water. Sorry.

>-----

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: Tue, 8 Dec 92 15:04:22 pst
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>
Subject: Beer from Baker's Yeast

thutt <thutt@MAIL.CASI.NASA.GOV> said:

>As such, I am curious to know the physical differences between
>a baking yeast and a brewing yeast. That is, why shouldn't I
>use a baking yeast to make some fermented beverage?

Someone in my brew club tried this with Fleischmans yeast. The result
was beer which was very bland. It was a bit like liquid Wonder Bread.

Date: 09 Dec 92 00:08:47 EST
From: chip upsal <71762.317@compuserve.com>
Subject: MO's homebrew laws

I am looking into getting Missouri's home brewing and home wine making laws more in line with the rest of the nations. If any one here has any advice on how to best go about this I would appreciate if you could pass it on; espically those of you who worked on getting New Jersey's laws changed.

Date: Mon, 7 Dec 92 10:52:36 CST
From: whg@tellabs.com
Subject: Dry Yeast Profiles

Most people on the digest have probably seen the Wyeast profile sheet that's floating around. I've been wondering if any such list exists for dry yeasts. Specifically, I'm interested in profiles for: Coopers, Lallemmand Nottingham, Lallemmand Windsor, and Whitbread Ale. Does Whitbread Ale have the same profile as the Wyeast version? Individual descriptions would be welcome as well as complete list would be welcome. I really like the fruity, minerally effects of Wyeast London Ale (1028) will any of these give me a similar finished product?

Walt

Walter Gude || whg@tellabs.com

Date: Tue, 8 Dec 92 21:40 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: Sparging

>From: bradley@adx.adelphi.edu (Rob Bradley)

"Ideally, it would be nice if all the sweet wort would drain naturally from the spent grain. In practice, though, about 40 percent of the extract could be retrieved in this manner."

>Line doesn't say where the figure of 40% came from.

It would be easy enough to make a batch both ways and compare the difference.

If all the expert opinions are now in, it seems safe to conclude that there is no fundamental reason for the process other than eliminating waste.

However, other than that, Line's comments do not really address what I was getting at. Obviously, if one runs 5 gallons of sparge water through a mash containing 3 gallons of water one will get more sugar than if he just drained off the 3 gallons.

I am suggesting that in the same situation, one could mash with 8 gallons of water and drain it all off. The more diluted wort would more effectively scrub the grain of sugar and the loss would probably be nowhere near 40%. One could still add a gallon of hot water and stir it up to get a little more out of it but the sparging step could basically be eliminated.

js

End of HOMEBREW Digest #1029, 12/09/92

Date: Wed, 9 Dec 1992 08:32:56 -0500
From: mgx@solid.ssd.ornl.gov (Michael Galloway)
Subject: re: closed fermentations

In HBD #1029 Richard King asks about closed fermentations:

>[snip] I been using a 5 gallon glass carboy
>for primary fermentation and have the problem with the airlock
>blowing out and smacking into the kitchen ceiling (a particularly
>memorable occasion concerned a M&F stout whose blackened spots
>remain to this day above my head). My solution has been to simply
>fill the carboy up with wort only about three-fourths of the way,
>and after fermentation has subsided, fill the carboy the rest of
>the way with boiled, cooled water. What do you all think? I haven't
>had any problem, but I wonder if this is simply dilluting good beer
>in an inappropriate manner.

Richard, I do all my fermentations closed, in a 6 1/2 gal carboy. If you cannot get one of those, try splitting the batch between two 5 gal carboys. When the primary fermentation activity abates, siphon the two 'splits' into a single 5 gal carboy and procede as normal.

Richard also asks:

>Also, the water naturally causes a
>bit of splashing, even though I try to keep this to a minimum. Could
>air bubbles from this process be detrimental to the final product
>(which, after all, tastes pretty darn good). I'd be glad to hear
>anyone's opinions about this.

Try siphoning the boiled and cooled water into the carboy.
Michael D. Galloway (mgx@solid.ssd.ornl.gov)
v-(615)574-5785 f-(615)574-4143
Living in the WasteLand (of Beer, that is)

Date: Wed, 09 Dec 92 08:27:52 EST
From: thutt <thutt@mail.casi.nasa.gov>
Subject: Baker's yeast conclusions & Alabama brewing

Thanks to all who responded to my query about baking yeast. The responses generally said that the two yeast types (baking / brewing) were physically the same, but cultured to perform differently. Some people said they had (or knew someone) tried to use a baking yeast. The results varied on the Baking beer quality. From: bland, to no better or no worse than Brewer beer.

One respondent wanted to know how to make sourdough starters! I guess I will give it a try (once I get enough milk jugs to break my experiment into parts). Can anyone give me the name of a sour beer so that I can see if I really want to do this. Alternatively, if you have had a real sour beer, please describe it. (The sour-est beer I have had is Guinness. I guess you can use this as a benchmark.)

Finally, I'm getting my father a brewkit for Christmas. He lives in Huntsville, Alabama. Can anyone tell me if there are brewstores in the city? What's the closest, if none are in Huntsville.

Thanks again

Taylor
Championing worldwide usage of Oberon-2!

Date: Wed, 9 Dec 92 9:08:56 EST
From: jim busch <busch@daacdev1.stx.com>
Subject: re:bigfoot alcohol content

Thanks to the person who posted the info on Sierra Nevada products.
The information looked accurate up to the Bigfoot entry:

Bigfoot Ale

alcohol content: 10.1% by weight
starting gravity: 23 plato (1.092)
ending gravity: 6 plato
yeast: ale yeast
bittering hops: nugget
finishing hops: cascade
dry hops: centennial and cascade
malts: 2-row barley malt, caramel malt

Either I'm missing something, or the strength of this
beer is not 10.1 by weight. I get 8.77 by volume,
 $23-6 * .516 =$ alcohol by volume (very roughly). Maybe
this formula doesn't hold for high gravity??

Jim Busch

Date: 9 Dec 92 09:34:51 EST
From: "Dean Roy" <DEAN@alpha.uwindsor.ca>
Subject: Diversol

I recently purchased a Cornelius keg system from an out of town homebrew supply store (hurray no more bottling!). The guy at the store gave me a packet of "Diversol" which he said to use to clean the kegs with. He told me that this was a detergent used in the dairy business to clean vessels.

Can anyone tell me exactly what this stuff is? It is bright pink powder and the instructions say to mix it up at a rate of 2 ounces per gallon of water. They also state that this solution is reusable.

Any information on this stuff would be greatly appreciated.

Dean Roy	Email: DEAN@UWINDSOR.CA
Systems Programmer	Voice: (519)253-4232 Ext 2763
University of Windsor	Fax : (519)973-7083

Date: Wed, 9 Dec 92 9:20:07 CST
From: tony@spss.com (Tony Babinec)
Subject: thomas hardy's ale

Roger Protz of CAMRA has a nice description of Thomas Hardy's Ale in his "European Beer Almanac":

alcohol by volume: 12%
degrees plato: 31
original gravity: 1125

Ingredients: Maris Otter pale ale malt and crystal malt. Fuggles, Goldings, and Styrian hops. 60-70 units of bitterness. Top fermenting yeast.

Tasting Notes.

Nose: 'Brisk as a volcano.' (quote from Hardy's "The Mayor of Casterbridge.")

Palate: 'Full in body; piquant, yet without a twang; free from streakiness.'

Comments: Thomas Hardy wrote with evident enthusiasm about the beer of 'Casterbridge' (Dorchester) in his Wessex novels. Eldridge Pope have repaid the compliment with their classic bottle-conditioned beer named in his honor. It was brewed first in 1968 to mark the 40th anniversary of the writer's death but interest and demand has meant that it is now brewed on a regular basis. It is dry-hopped and warm-conditioned for 3 months and is pitched 3 times with yeast, twice during fermentation and then during conditioning. It continues to condition in the small nip bottle and the brewery recommends that it is laid down for 5 years. A new vintage is brewed annually and each bottle is individually numbered. When opened there is a rich sherry or Madeira note beneath the intense peppery hop aroma. It is a remarkable example of British craft brewing.

Michael Jackson states that some vintages have been aged in sherry wood. He gives the beer 4 stars.

Date: 9 Dec 92 08:50:07 U
From: "Rad Equipment" <rad_equipment@radmac1.cgl.ucsf.edu>
Subject: Lisa St. H

Subject: Lisa St. H Time:8:45 AMDate:12/9/92
Sorry to take up space here with this but direct E-mail isn't working.

Lisa, please contact me via voice when you arrive at either of the phone numbers below.

RW...

Russ Wigglesworth CI\$: 72300,61
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126
(H)
|__|/ San Francisco, CA 94143-0628

Date: Wed, 9 Dec 92 10:03:21 PST
From: gak@wrs.com (Richard Stueven)
Subject: Re: Artesian well water

mlh@cygnus.ta52.lanl.gov (Michael L. Hall) sez:

>

>Chuck Coronella writes:

>

>> Do any of you use artesian well water for brewing? [...] Something like

>> "well, I dunno, it's just better water." The water tastes the same as
>> regular tap water to me. Maybe it's harder/softer than usual tap
>> water?

>

>Artesian wells are wells that pump themselves because they are below the
>water table level.

This used to be a big selling point for Olympia beer, and they promoted their Artesian Well Water on their labels. "It's the water, and a lot more." (Yeah, right..."it's the water, and that's about all.")

Anyway, I guess they figured that nobody knew what an Artesian well was, therefore it must make their beer better. (Sort of like "Cold Filtering".)

have fun
gak
107/H/3&4

P.S. Maybe they still do...I haven't had an Oly in maybe fifteen years.
..

Date: Wed, 9 Dec 1992 13:18:33 -0500 (EST)
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)
Subject: More on dry hop anarchy

Thanks to all who replied on dry hop anarchy. So, there are two possible effects when you dry hop:

First, the immediate liberation of CO2 due to nucleation. If you don't want too much of a mess make sure you have enough head space in your secondary so the froth doesn't invade your airlock. Or, if you like to kepp the carboy topped off, rack to another carboy which contains the hops.

Second, the re-awakening of dormant yeast. I'm not sure what causes this, but I guess it depends on the amount of fermentables left in the carboy when dry hops are introduced. Maybe the CO2 scrubs away enough of the yeast-toxic higher alcohols so that the little buggers wake up, who knows?

Paul Yatrou

Date: Wed, 9 Dec 92 10:20:15 PST
From: dratchen@std.MENTORG.COM (Daniel Ratchen)
Subject: citrus flavor from hops

Are there any hop experts out there? I am trying to identify what type of hop can be used to impart a citrusy aroma and character to a brew. I have tasted this in several Northwest micro-brews and I am curious what the brewers did to get this flavor.

My interest is not entirely academic. When I tasted my latest brew, on the way from the primary to secondary, I was astonished to note that a citrusy flavor dominated. I cannot identify for sure where this came from, because I used 3 varieties and an ungodly amount of hops in the finish. The brew was intended to be dubbed 'Hop Bag Ale'. I enjoy the variety of flavors that hops can provide, but this latest development was truly unexpected.

I have looked in all my brew books for the aromatic qualities of various hops and cannot find 'citrusy' listed for any of them. If any of you have run across this scrap of information in your beer travels, please tell.

Thanks!

Date: Wed, 9 Dec 92 09:20 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: MR BELISLE

Every once in awhile (even I, the World's Greatest Brewer) do something really stupid. Someone named Belisle ordered a MM and I entered his name on the shipping schedule. Now it is time to ship and I can't find his address and I suspect he will be very unhappy if he never receives his mill.

If you are lurking out there or if anyone knows him, please contact me with shipping instructions.

P.S. We just shipped #300 but I wouldn't dream of constipating the Digest again by giving away another one :)

js

Date: Wed, 9 Dec 92 10:46:50 PST
From: Mike Leclere <mssl@orca.rose.hp.com>
Subject: RE: Cold Break Process

In response to Brian Bliss' post in HBD #1025...

I have been using a technique for some time which combines whirling, settling, and syphoning the cooled wort with a secondary settling after syphoning into a temporary container (a plastic fermenter) for 2 to 4 hours (depending on the recipe). In other words, my process is:

- 1) cool the wort to near room temperature (I use a wort cooler which takes my boiled wort down to about 85F in about 45 minutes)
- 2) remove wort cooler and whirl wort (with a sterile, plastic oar of course)
- 3) let settle for about 30 minutes (covered in the boiling vat)
- 4) syphon into temporary container (sterile, closed plastic fermenter)
- 5) let settle for 2 to 4 hours (I do this in the same place and ambient temperature where the yeast starter is running - which is also where the actual ferment will take place. This I feel minimizes the thermal shock to the starter when I pitch.)
- 6) syphon into primary fermenter (7 gallon glass carboy) and pitch yeast

Perhaps this is overkill, but I have been concerned in the past with the off flavors I seem to get when ANY significant amount of the trub gets into my primary fermenter. Of course, the beers in which this occurred could have had some other cause at fault, but since I have been doing this the problems I had attributed to trub in the primary seem to have gone away.

As you can see I have opted for a very thorough trub elimination process, but the down side is I have a relatively long period (2 - 5 hours) between when the wort is cooled and when I pitch the yeast. You see, I am also concerned about disturbing the yeast by syphoning after it is pitched, so I don't pitch until the cold break settling and final syphon into the primary is completed. I rationalize this by doing a good job with starting the yeast, and I usually see the end of the lag phase about 6 to 8 hours after I pitch.

Any comments or feedback on this method? I have been brewing all grain ales and lagers like this for about two years now, and I seem to get consistently good results, or at least my friends and I find the results acceptable. Still, if there is a good reason to change this - for example I realize I may be optimizing the wrong part of the process - I'm interested

in suggestions. I will be starting my favorite (and most familiar) Nut
Brown
Ale recipe this weekend, so experimentation is likely...

Mike Leclere

Date: Wed, 9 Dec 1992 13:59:46 -0500 (EST)
From: miketodd@coos.dartmouth.edu (W. Michael Todd)
Subject: Temp. Range for Champagne Yeast?

Just a simple question. What is the optimum temp range for champagne yeast?
I am using it to carbonate home-made soft drinks but it isn't carbonating very well. I am a college student living off-campus and we don't really turn our heat on so the house is probably between 50-60 degrees. Thanks.

Michael Todd
Dartmouth College
miketodd@coos.dartmouth.edu

Date: Wed, 9 Dec 92 14:28:42 EST
From: fingerle@NADC.NADC.NAVY.MIL (J. Fingerle)
Subject: Archive Help!

I have been unable to "uncrack" the file "brew.recipes.shar" in the archives in dir pub/homebrew. I read the message at the top of this file, did what it said, ie., copy to a second file then use the command "sh file" where 'file' is the name of the second file.

What happens is there is about a 10 second pause, then, the message

```
temp: syntax error at line 966: `end of file' unexpected
```

(temp is the name of the second file I created that was identical to what I got from the ftp.)

1. First, are these recipes in Cat's Meow II? If so, I have that, and I won't bother with this.

2. If not, and out of curiosity, can anyone out there lend me some ideas? Please write to me privately, and in Unix-impaired simplistic terms. Muchas Gracias.

Date: Wed, 9 Dec 92 12:29:06 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Hops, iodophor & yeast from Micah Millspaw

>I've seen a theory advanced that the above assumptions are false. That
the
>bitterness derived from high AA hops has a different characteristic than
>the same IBU derived from, say, noble hops.

I believe that the variety of bittering hops used can have a dramatic
taste/flavour effect in the finished beer. I can personally taste the
differences in beers and often can identify the type of hop, some are
good some offensive.

=====
>Does anyone have a good recipe for Thomas Hardy Ale that is all or
>mostly grain based? I have the Dave Line recipe for a 2 gallon batch
>but it is based on English pale malt whereas I am using American 2-row
>lager malt. I am thinking I will need to add some crystal malt to make
>up for the lighter roast in the lager malt, but I see that Jackson
>says Thomas Hardy Ale is made without any colored malts.

I have been told that Thomas Hardy's is made from Maris Otter pale malt
only.

=====
> Iodophor Disinfectants

>Can anyone advise me on the use of iodophor as disinfectant for brewing
>equipment?

Iodophors will be totally effect at 12.5 ppm with a two min. soak time.
No rinse is needed. I think that 12.5 ppm is 1oz/5gallons.

=====
=====
> related subject, does anybody have any suggestions for a yeast
>for my proposed Psycho-weizen? OG 1090-1100, 50% malt, 50% wheat,
>the color of American porter. Sorry to waste bandwidth by asking
>a second time, but I got no replies last time. There must be some
>barleywine brewers out there.

I say use Whitbread Ale yeast, it works great in Barleywines.

micah
12/9/92

Date: Wed, 9 Dec 92 15:55:01 -0500
From: parsonsl@husc.harvard.edu
Subject: To Russ Wigglesworth

Sorry to send a private letter to the mailing list, but I can't get a letter through to russ.

Russ - Thank you for your response to my question the other day. If you're interested, as alternatives to very high mash temperatures, S. Thomas recommended adding crystal only in the mash-out rest, so the big sugars don't get reduced; T. Babinec and B. Gillott advocate Wyeast European as low-attenuation strains.

Actually, I guess that is a sort of public letter. Thanks again all who responded

Jed parsonsl@husc.harvard.edu
(scribebam apud aedificium ad cerevisiam coquendam exstructum)

Date: Wed, 09 Dec 1992 14:57:52 CST
From: "John L. Isenhour" <isenhour@lambic.fnal.gov>
Subject: bulk dry malt?

I want to buy some bulk dry malt extract for my yeast culture work:) I usually use M&F or Laaglander 55lb boxes. Does anyone know of another good malt available in bulk? I have heard about Breiss but have not tried it. Any suggestions about the best price for quality dry malt appreciated.

John, The Hop Devil
home: john@hopduvel.UUCP work: brewmaster@lambic.fnal.gov
"More Malt, More Hops" -me

Date: Wed, 9 Dec 1992 13:02:47 -0800
From: mfetzer@ucsd.edu (The Rider) (Michael Fetzner)
Subject: profile of Redhook Beers

So I'm sitting here, contemplating working on that neverending thesis project. But no! I have a better idea!

Enjoy.

The Redhook Ale Brewery
3400 Phinney Ave North
Seattle WA 98103
(206) 548-8000

They give tours at, what was it, 3pm? Every day. The sampling at the end of the tour is quite reasonable, and they have a pub attached to the brewery, so you can wait for the tour to start.

The tour in itself isn't too impressive, what you see is a state of the art brewery imported straight from Germany. The labels on the machinery are still in German. You can apparently operate 90% of everything from a single control panel that looks like it ought to belong into a nuclear power plant. Ya know, the kind Homer Simpson sits behind? They stress that their process is not computer controlled, but hey, imagine being able to push a button that says 'mash out'. :)

(This is straight off their flyer except for my opinions)

name: Redhook ESB
malt: 2-row Klages, Caramel 60L (they mean crystal, really!!!)
hops: Willamette, Tettnang
yeast: top fermenting english
available: year round
flavor: rich, round, toasted malt with pleasant finishing sweetness
food: all manner of fowl, great with game and cheese
color: copper
area: west coast
formats: bottle, keg, cask conditioned
since: 1987
alcohol: 4.3%
SG: 1.054
additives: none
IMNSHO: Excellent. True to the flavor profile they suggest. Maybe a bit flowery for a bitter?

name: Ballard Bitter
malt: 2-row Klages, Caramel 40L
hops: eroica, willamette, cascade
yeast: top fermenting english
available: year round
flavor: aggressively hopped, dry crips finish
food: seafoods, highly spiced entrees
color: brass
area: west coast
formats: bottle, keg
since: 1984

alcohol: 3.8%
SG: 1.0445
additives: none
IMNSHO: I had a hard time deciding that I liked the ESB better.
Actually, side by side, I had a hard time figuring out
which is which? It's slightly more bitter, but then
Americans seem to think 'Bitter' implies 'bitter' which
it most certainly does not.

name: Blackhook Porter
malt: 2-row klages, caramel 40L, black malt (chocolate???)
roasted barley (in a porter!!!???)
hops: willamette, eroica, cascade
yeast: top fermenting english
available: year round
flavor: highly roasted chocolate malt character balanced by
lively hopping
food: charred and grilled meats, oysters
color: garnet (*chuckle*)
area: northwest
formats: bottle, keg dry hopped
since: 1983
alcohol: 3.9%
SG: 1.047
additives: none
IMNSHO: I'll drink this as an ok dark beer. Don't serve it to me
as porter, tho. I'm not sure what to call it. I recall it
being underhopped? It's been 8 weeks since the tasting,
sorry.

name: Red Hook Ale
malt: 2-row klages, caramel 40L, black malt
hops: cluster, willamette, eroica, cascade, yakima, hallertau
yeast: top fermenting belgian (yeah, right... see below)
available: once in a while (good!)
flavor: nutty and spicy, long full malt flavors
food: savory pastries, cheese
color: amber-red
area: washington state
formats: bottle, cask conditioned
since: 1982
alcohol: 4.5%
SG: 1.05
additives: none
IMNSHO: Ahehem. (gets a soap box) Now at least they have the
guts to print a banana right on the label! In the years
past, when I lived in that part of the country, (82-86)
I would every once in a while buy this beer, take a sip
and go... 'what the hell is it!' My theory is that they
used to have a nasty nasty infection in their beer.
They stopped making it when, gosh, they moved to a brand
new state of the art brewery, with decent sanitation.
Now they're producing it again, but I'm sure they had to
go scrape the floor of their former brewery to find that
yeast strain again! Or is it really a yeast? Hmm...
At any rate, the banana esthers are undeniable, and you
really must buy a bottle of this and read the label. They
have quotes from papers, magazines, etc., some are along
the lines of what is this amazing stuff! Others... what
is this stuff!!! Amazing! And then there's Michael
Jackson giving it I think a 4 star rating. Must have been
the guy with the glove...

name: Winterhook Ale

malt: different every year ('92 recipe not available yet)
hops:
yeast: top fermenting english
available: fall and winter
flavor:
food: roasted chestnuts, thanksgiving and xmas dinner
color:
area: washington state
formats: bottle, keg cask conditioned
since: 1987
alcohol: 4.8%
SG: 1.0575
additives: none
IMNSHO: Usually an excellent brew, tho I've not had it in several years.

name: Wheathook Ale
malt: 2-row klages, malted english wheat
hops: tettnang, hersbrucker, german hallertau (are there others?)
yeast: top fermenting english (Hm...)
available: year round
flavor: delicate mild hopping, distinct wheat in finish
food: soups, lightly seasoned entrees, corn based dishes, polenta
color: straw
area: northwest
formats: bottle, keg cask conditioned
since: 1989
alcohol: 3.7%
SG: 1.034
additives: none
IMNSHO: not what you would call one of your finer wheat beers.
I don't know what style they are trying to emulate...
Certainly not a trace of delbruckii, but then they never claimed that, either.

Questions: What the hell is 'polenta'?
Does anyone else think their food suggestions are weird?

Cheers,

Mike

Michael Fetzner
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

Date: Wed, 9 Dec 1992 13:06:06 -0800
From: mfetzer@ucsd.edu (The Rider) (Michael Fetzler)
Subject: profile of Redhook Beers

So I'm sitting here, contemplating working on that neverending thesis project. But no! I have a better idea!

Enjoy.

#The Redhook Ale Brewery
#3400 Phinney Ave North
#Seattle WA 98103
#(206) 548-8000

They give tours at, what was it, 3pm? Every day. The sampling at the end of the tour is quite reasonable, and they have a pub attached to the brewery, so you can wait for the tour to start.

The tour in itself isn't too impressive, what you see is a state of the art brewery imported straight from Germany. The labels on the machinery are still in German. You can apparently operate 90% of everything from a single control panel that looks like it ought to belong into a nuclear power plant. Ya know, the kind Homer Simpson sits behind? They stress that their process is not computer controlled, but hey, imagine being able to push a button that says 'mash out'. :)

(This is straight off their flyer except for my opinions)

name: Redhook ESB
malt: 2-row Klages, Caramel 60L (they mean crystal, really!!!)
hops: Willamette, Tettnang
yeast: top fermenting english
available: year round
flavor: rich, round, toasted malt with pleasant finishing sweetness
food: all manner of fowl, great with game and cheese
color: copper
area: west coast
formats: bottle, keg, cask conditioned
since: 1987
alcohol: 4.3%
SG: 1.054
additives: none
IMNSHO: Excellent. True to the flavor profile they suggest. Maybe a bit flowery for a bitter?

name: Ballard Bitter
malt: 2-row Klages, Caramel 40L
hops: eroica, willamette, cascade
yeast: top fermenting english
available: year round
flavor: aggressively hopped, dry crips finish
food: seafoods, highly spiced entrees
color: brass
area: west coast
formats: bottle, keg
since: 1984

alcohol: 3.8%
SG: 1.0445
additives: none
IMNSHO: I had a hard time deciding that I liked the ESB better.
Actually, side by side, I had a hard time figuring out
which is which? It's slightly more bitter, but then
Americans seem to think 'Bitter' implies 'bitter' which
it most certainly does not.

name: Blackhook Porter
malt: 2-row klages, caramel 40L, black malt (chocolate???)
roasted barley (in a porter!!!???)
hops: willamette, eroica, cascade
yeast: top fermenting english
available: year round
flavor: highly roasted chocolate malt character balanced by
lively hopping
food: charred and grilled meats, oysters
color: garnet (*chuckle*)
area: northwest
formats: bottle, keg dry hopped
since: 1983
alcohol: 3.9%
SG: 1.047
additives: none
IMNSHO: I'll drink this as an ok dark beer. Don't serve it to me
as porter, tho. I'm not sure what to call it. I recall it
being underhopped? It's been 8 weeks since the tasting,
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I would every once in a while buy this beer, take a sip
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used to have a nasty nasty infection in their beer.
They stopped making it when, gosh, they moved to a brand
new state of the art brewery, with decent sanitation.
Now they're producing it again, but I'm sure they had to
go scrape the floor of their former brewery to find that
yeast strain again! Or is it really a yeast? Hmm...
At any rate, the banana esthers are undeniable, and you
really must buy a bottle of this and read the label. They
have quotes from papers, magazines, etc., some are along
the lines of what is this amazing stuff! Others... what
is this stuff!!! Amazing! And then there's Michael
Jackson giving it I think a 4 star rating. Must have been
the guy with the glove...

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malt: different every year ('92 recipe not available yet)
hops:
yeast: top fermenting english
available: fall and winter
flavor:
food: roasted chestnuts, thanksgiving and xmas dinner
color:
area: washington state
formats: bottle, keg cask conditioned
since: 1987
alcohol: 4.8%
SG: 1.0575
additives: none
IMNSHO: Usually an excellent brew, tho I'ven not had it in several
years.

name: Wheathook Ale
malt: 2-row klages, malted english wheat
hops: tettnang, hersbrucker, german hallertau (are there others?)
yeast: top fermenting english (Hm...)
available: year round
flavor: delicate mild hopping, distinct wheat in finish
food: soups, lightly seasoned entrees, corn based dishes, polenta
color: straw
area: northwest
formats: bottle, keg cask conditioned
since: 1989
alcohol: 3.7%
SG: 1.034
additives: none
IMNSHO: not what you would call one of your finer wheat beers.
I don't know what style they are trying to emulate...
Certainly not a trace of delbruckii, but then they never
claimed that, either.

Questions: What the hell is 'polenta'?
Does anyone else think their food suggestions are weird?

Cheers,

Mike

Michael Fetzner
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

Date: Wed, 9 Dec 92 13:11:53 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Recipe for smooth stout

Ok, for those that ask, here is the recipe for a Stout I made recently. This is the Stout that was drinkable at 1 week old. I believe several things make this smoothness possible; adding roasted grains to the mashout, keeping black patent malt quantities small, adding some calcium carbonate and adjusting sparge water ph.

Batch size=10 gals

21# Pale malt (GW)
2# Roasted Barley (added at mashout)
5# Black Patent (added at mashout)
10oz Chocolate malt (added at mashout)
2# Cara pils
2# British crystal malt (80l)
2t Gypsum (in mash)
1t non-iodized salt (in kettle)
2t calcium carbonate (in kettle)
14grams Whitbread dry yeast (rehydrate in 100f water for 15 min)

Hops -

2oz Perle (AA7.6)
1oz cascade (AA6.7)

Brewing details -

- * Single temp infusion mash at 154f for 60min
- * mashin with 7.8 gals water at 171f
- * add specialty grains noted above and mashout at 170f for 10 mins
- * sparge with 9 gals 168f water to collect 13 gals wort (sparge water treated with lactic acid to ph 5.7)
- * Boil 90 mins
- * Boil Perle for 75 mins
- * Boil Cascade for 60 mins
- * Total IBU approx 40
- * ferment at 68f for 1 week, rack to keg, CO2 to 2.6 volumes

OG = 1068 FG = 1023

Enjoy,

Bob Jones

Date: 09 Dec 92 13:51:18 PST
From: "JSDAWS1@PROFSSR" <JSDAWS1@PB1.PacBell.COM>
Subject: Homebrew Digest #1029 (December 09, 1992)

*** Reply to note of 12/09/92 00:57

Several comments

1. re: carboy fermentation
> From: RKING@VUNET.VINU.EDU
> Subject: Addr: carboy

> I brew about five gallons of beer a month and I have a question
> maybe someone can answer. I been using a 5 gallon glass carboy
> for primary fermentation and have the problem with the airlock
> blowing out and smacking into the kitchen ceiling (a particularly
> memorable occasion concerned a M&F stout whose blackened spots
> remain to this day above my head). My solution has been to simply
> fill the carboy up with wort only about three-fourths of the way,
> and after fermentation has subsided, fill the carboy the rest of
> the way with boiled, cooled water. What do you all think? I haven't

First off, I think you're lucky you didn't have a 5-gallon beer
grenade go off in your kitchen. Seems like a more reasonable solution
is get a 7 gal. acid jug, which is what I use for a primary fermenter.
Many HB shops sell them for about \$20 and they take a no. 7 stopper.
This allows me to ferment the full 5.5 gal with a fermentation lock.
Only once, with a barleywine, did the krauisen head reach the airlock.

| There's a light at the end of the tunnel.. |
| If it gets any brighter, get off the tracks. |
|_____ JSDAWS1 - JACK DAWSON - 545-0299 _____|

Date: Wed, 9 Dec 92 15:40:52 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: sparging

Jack suggested:

> one could mash with 8 gallons of water and drain it all off.

which reminded me of a post from florian who said in #720:

>From time to time, I read and note various techniques for settling the mash and sparging. The usual technique mentioned in the books involves spraying or sprinkling 178 F water over the mash to sparge. In former times, I did this, but was always unhappy with the results, which were cloudy finished beer. In the last year, I have been using a different technique suggested by my brother-in-law. Its success in my case has been born out by 20-30 batches of beer. It is the following:

The mash is performed in a picnic cooler of the rectangular variety, large enough to hold all of the mash and all of the sparge water. After the mash is complete, I add all the sparge water at once, at the temperature 178 F. Then, I stir it to evenly distribute the grain slurry throughout the water. I then let it sit for a "long time", usually 1/2 to 1 hour. When I can open the lid and see that the mixture appears clear on top, I begin to draw off wort from the tap at the bottom of the picnic cooler. This initial runoff (about 1-2 gallons) is poured back into the top of the cooler, making damn sure that the contents of the cooler are not violently disturbed. After that, the wort is allowed to run out at whatever rate it wants to into the boiler pot. I don't pay any attention to how fast it comes out. My only objective is to get it out. As soon as I have half of it run out, I begin to heat it on the stove, using a second pot to catch the second half of the runoff. By the time it is all run out, there is only a little while left before the boil begins.

This technique differs from the usual in that I don't use fresh sparge water to rinse the "end" of the grains. Noting once more that my conversion efficiencies come out close to the theoretical values and also that the clarity of my final beers has improved, I must conclude that this 33/1399 technique is better. It certainly makes mashing more enjoyable for me, since I don't have to let the runoff go at some attenuated rate in order to improve sparging efficiency. Being an impatient person, I hated that part anyway.

Explanation? Perhaps the "long time" sitting in the cooler allows the water to fully dissolve the available sugars, so that longer runoff times are not needed. In any case, it sure works for me!

Florian

Which all makes me think that it might work well to perform your favorite kind of mash, drain off the first runnings, then dump in all of your sparge water, let it set for 'a long time', then drain it off as florian describes.

Just an idea, maybe I'll try it someday.

Carl

When I stop learning, bury me.

Date: Wed, 9 Dec 92 15:30 CST

From: korz@iepubj.att.com

Subject: Phosphoric acid

I checked Noonan's "Brewing Lager Beer" again last night and my memory did not fail me this time. In the chapter on Sanititation, he has sections on each type of equipment material (Stainless, glass, wood, plastic, etc) and then on each type of sanitizer or cleaner (chlorine bleach, sodium metabisulphite, sodium hydroxide, etc.)

Under "Glass and Glazed porcelain," he says you can use virtually any cleaner and virtually any sanitizer, but specifically says not to use Phosphoric acid. He could have meant just for glazed porcelain, but he was not specific.

Later, under "Phosphoric acid," he says specifically to not use it on glazed porcelain, and did not mention glass.

Therefore, I guess based on this and all the posts by those more knowledgable in chemistry than I, my fears were unwarranted.

I did know about hydrofluoric acid. I know that before modern plastic, they used to store it in quartz containers -- it was in quartz bottles in my grammar school chem lab (we didn't get to touch anything -- the teacher (Mrs. Rudner) did the experiments at the "podium").

Thanks to all.

Al.

Date: Wed, 9 Dec 92 15:42:37 MST
From: thomas ciccateriiveno <tciccate@carina.unm.edu>
Subject: Digital pH Meters

Does anyone have firsthand experience with Digital pH meters such as the one Williams sells for \$41 ?

tom

tom ciccateri -> tciccate@carina.unm.edu

Date: Wed, 9 Dec 92 16:38:35 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: beer heaven, beer hell, 1.040 starters, stuck ferment

sherpa2!CCASTELL.UNIX11%mailsrv2@sunup.West.Sun.COM (what an address!)
writes:

>There have been a couple of questions concerning commercially
>available Christmas/Holiday beers. The following beers are
>currently available in the Seattle area:

>
>Jubelale - Deschutt's Brewery
>Winter Welcome - Samuel Smith
>Winterhook - Redhook
>Wassail Winter Ale - Hood River
>Celebration Ale - Sierra Nevada
>Snow Cap Ale - Hart Brewing Co. (Pyramid)
>Cold Cock - Big Rock
>Winter Bru - Thomas Kemper
>Festival Ale - Felinfoel
>Christmas Ale - North Coast Brewing Company
>Aass Winter- Aass
>Grant's Spiced Ale - Yakima Brewing Company
>Winterfest - Coors
>Winter Lager - Samuel Adams

>
>So far, I still haven't seen Wasatch Winter Ale, Young's Winter Ale,
>and Anchor's Special Ale.

Well, Naneenanana-na. We actually get Young's winter ale here in
Champaign, IL, and also Anchor's christmas ale (same as special ale?).
It only serves us right, since the only other beers on your list that
we get are Sam Smith WW, SN Celebration Ale (excellent, btw), and Coor's
Winterfest :-). (I'm envious)

To my palate, Anchor's christmas ale is spiced with cinnamon and
nutmeg, and possibly coriander. per chance, I made a similar
tasting ale 2 months ago spiced with 4 tbsp coriander, 1 cinammon
stick, and peel from 1 fresh orange. they taste quite similar, but
mine had 2 lb turbinado sugar in it and was fermented with Wyeast
Belgian;
OG 1.085, FG 1.017 => anchor's pretty light by comparison.
(btw, no banana in this one)

Young's Winter Ale has that distinctive Young's lip-smacking sweet
diacetyl character to it, multiplied by 1000. Some say it's oxidized
(I for one); my friend loves it.

- - - - -

bradley@adx.adelphi.edu (Rob Bradley) writes:

>Three years I've lived in this country and I only just this weekend
>finally got around to trying Sierra Nevada Bigfoot Barleywine.

sob. sob. sniff. we don't get bigfoot, either.
Oh well, it could be worse. Dad likes Paulaner hefeweizen, so when I
visited recently, I searched every liquor store in Galesburg and came
up empty. "Sure, we have all the imports: Heineken, St. Pauli light &
Dark,
Corona, and Mooshead, too!", I was told all too often.

>WOW! This is what tiggers really like :-)

You're a tigger, too? I thought I was the only one. hmmm...

- - - - -

>In 1026, Al Korz twice recommends 1 oz. (by weight) of DME
>in a 1 cup (8 fl. oz.) starter.

...

>Now doesn't DME give about 40 points per pound?
>So this sounds like a recipe for a 1040 starter to me.

A 1.020 starter may be best for your yeast, but it tastes watery
and should the starter get infected, you may not be able to discern
the off flavors from the yeasty taste (until you've pitched it (in the
fermenter, not the wastebasket)) A higher SG starter fermented out
longer may not be the best for your yeast, but at least you can detect
infection easier and pitch it (in the wastebasket, not the fermenter).

I throw out about a third of my wyeast starters...

- - - - -

>I just tried downloading the publist.Z in the HBD archives. I can't
unzip
>them...that is what the Z stands for isn't it?

try "uncompress" (opposite of "compress")

- - - - -

smanastasi@mmm.com (steve anastasi) writes of a stuck fermentation.

Try adding oak chips - for some reason, they seem to rouse a stuck
ferment.
If you don't want the oak flavor, then boil & rinse them repeatedly
before
adding to the fermenter.

bb

- - - - -

Date: 09 Dec 1992 18:51:11 -0600 (CST)
From: Tim LaBerge <LABERGE@kuhub.cc.ukans.edu>
Subject: Cleaning old carboys

I've come across an old carboy which is in good condition other for an unidentified stain on the bottom. I have tried everything short of nitric acid to remove it, with no success. Is this thing safe to brew in, or should I make a terrarium out of it? Any other ideas about removing the mysterious deposits?

Tim LaBerge
Mathematician for Hire

End of HOMEBREW Digest #1030, 12/10/92

Date: Wed, 9 Dec 1992 21:14 EST
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: Sparging

Recent postings have wondered about why sparge the mash. It was suggested that instead of using x litres of mash and y litres of sparge, just use $(x+y)$ litres in the mash to get the same effect. THIS WILL NOT GIVE THE SAME EXTRACT. Sparging is a more efficient way of removing the sugars from the grains than is single batch extraction.

The reason for this is rather difficult to explain without pictures, but maybe can be demonstrated by example. When the mash water is drained out of the grain, it contains sugars at a concentration "C". Any residual water left in the grain also contains sugars at this concentration. If you stop here, you lose all the sugars dissolved in the residue. Now, if you sparge, as the liquid at "C" drains away, it is replaced by liquid at a lower concentration "c". This more dilute liquid will be more able to extract sugars from the grains than the more concentrated solution (chemists: think equilibrium and solubility). The concentration of sugars drops off down the grain bed as the sparge continues. After a short while, it is "0" at the top, and this area of "0" concentration moves down the column as more sparge water is added. Recall that (naturally) the sparge water has no dissolved sugar initially. This gradient effect drives the extraction from the grain, since it is not possible for an equilibrium to develop.

This argument holds for many industrial and laboratory processes in which it has been well demonstrated that flow elution (ie sparge-type) systems are more efficient in terms of time and volume of solvent used (in our case, sparge-water) than are batch extractions.

Of course, you still can brew excellent beer using a batch extraction method. People did it for centuries. A recent test I did of this indicated I was getting about 80% of the total sugars available when I used the $(x+y)$ method rather than a sparge. Beer tasted fine. But, a well run sparge will give more value for your money, and more goodness for you to drink!

P.
(Dept. of Chemistry, Queen's University, Kingston, Ontario.)

Date: Wed, 9 Dec 92 22:27:48 CST
From: cpu-spp@ct.med.ge.com (CPU-SPP generic account)
Subject: Re: Marcato vs. Maltmill

In digest #1029, Steve Lacroix compare the Marcato grain mill and Maltmill, and concludes that, both being the same price (\$100), the Maltmill is a better deal. I agree, if both were the same price. However, \$100 is an awful lot to pay for the Marcato when it can be had for \$60.

Within the last month, I ordered one from Zabar's in New York City ((212) 787-2000) and had it delivered to Wisconsin for \$6 shipping. My total cost was \$66. I won't use a mill enough to justify spending \$100, but I can justify spending \$20 more than I would have spent on a Corona.

Jay Hersh published an article in digest #954 where he discusses just the differences Steve mentioned. I have found that I don't need to make any modification to the rollers. They suck in the grain as fast as I can get it through the chute.

Thomas ManteufelIOFB

Date: 10 Dec 92 06:23:33 EST
From: chip upsal <71762.317@compuserve.com>
Subject: artesian well and idophore

Chuck Coronella ask about artesian well water.

An artesian well is a well that flows under its own pressure -- it needs no pump. The quality of the water would depend on the well.

Joe.Johnson ask about Idophor

My understanding is that Idophore needs little or no rincing if diluted properly. I use it and I have not noticed any iodine flavor. I understand it is more reiable and effictive then clorine.

Distribution:
hbd >internet:homebrew@hpfcmi.fc.hp.com

Date: Thu, 10 Dec 92 08:39:31 -0500
From: Paul Matulonis <paulm@sci.ccny.cuny.edu>
Subject: Could someone please repost Bob Jones' Smooth Stout recipe...

Due to some imbedded garbage in a list posted by someone named sherpa2!(long uucp address deleted) my last two digests have been trashed irretrievably. Could someone please repost/email me the recipe for the Smooth Stout posted by Bob Jones?

Thanks.

Paul Matulonis
- - - -
paulm@sci.ccny.cuny.edu

(yes, I know the garbage is probably a cntr-D; it logs me out and my .logout file wipes/cleans up my crap automagically; I still want the recipe)

Date: 10 Dec 1992 11:02:29 -0400
From: Ed Hitchcock <ECH@ac.dal.ca>
Subject: Diversol / citrus hops / .Z archives

Dean Roy asked about Diversol, and described it as a pink powder. Sounds pretty much like Steri-Clean, which is also a pink powdered chlorine bleach/detergent. I use Steri-Clean almost exclusively. I never had good luck using Bisulfite, I always got infections. I have had very few problems while using Steri-Clean, and most of those were my fault anyway. About re-using it, I tend not to. I will make up a few litres of the stuff, soak and rinse the carboy and all equipment for fermenting, then toss it. At bottling time I mix up some more, rinse the carboy, then pass it serially through my bottles, sterilizing funnels and siphon hoses in the process. (I don't do one bottle at a time, by the way, I'll take a gallon of solution from the carboy and fill a bunch of bottles, and from these do serial transfers). I rarely fill the carboy full of sanitizing solution. I'll make up a gallon or a gallon and a half and slosh it around a lot.

*** **

Daniel Ratchen asked about citrus flavoured hops. I think you'll find fresh cascade hops have a very citrusy flavour. I have found the pelletized hops don't quite have quite as much of it, so try to get fresh hops if you really want that flavour.

***** **

Someone asked about the .Z designation in the archives. Read the README file. I think the .Z files are auto-extracting, you type the filename and first extension, leave out the .Z and they are decompressed as they are sent. It's explained in the README file, so double check.

Ed Hitchcock
ech@ac.dal.ca

Date: Thu, 10 Dec 92 9:20:06 CST
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)
Subject: Huntsville, AL brewing

Taylor writes:

> Finally, I'm getting my father a brewkit for Christmas. He lives
> in Huntsville, Alabama. Can anyone tell me if there are brewstores
> in the city? What's the closest, if none are in Huntsville.

There is one store in Huntsville with brewing supplies. It is really
a natural foods store called Pearly Gates. Their inventory is not too
large, the stuff is not very fresh, and prices are not great either. Still, it is
there if you need it in a pinch. I mail-order the vast majority of my brewing
stuff mostly from St. Patrick's of Texas. I have also ordered from Alternative
Beverage, The Home Brewery, and The Brewhaus from time to time. Most of
the homebrewers I know in Huntsville mailorder their supplies. I have no
ties with any of these suppliers except that I have been a satisfied customer
of all of them.

- - -

Guy McConnell guy@mspe5.b11.ingr.com or ...uunet!ingr!b11!mspe5!guy
"All I need is a pint a day"

Date: Thu, 10 Dec 92 10:39:02 EST
From: jfunk <jfunk@MAIL.CASI.NASA.GOV>
Subject: mead (meade?)

I would like to know if anyone has a tried and TRUE mead (meade?) recipe.
Any
REAL mead experts? HELP!
Thanks in advance!
Jim

Date: 10 Dec 1992 10:55:01 -0500 (EST)
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: Dry Yeast Profiles from Alt. Bev.

On Monday, Walter asked about Dryeast profiles similar to the Wyeast profiles floating around (sorry; couldn't resist). Well, today I just got my new catalog from Alternative Beverages. Here are their blurbs (verbatim):

Glenbrew Special Ale Yeast - Specially designed for use in "all malt" beers. Contains a special enzyme to obtain extremely low terminal gravities.

Edme Ale Yeast - Starts quick. Produces some fruity esters. Attenuative.

Lallemand Nottingham Yeast - This yeast is remarkable for its high degree of flocculation. It settles out very quickly and firmly.

Lallemand Windsor Yeast - Produces a dried beer which is clean and well balanced. This yeast produces an ale which is estery to both palate and nose with a slight fresh yeast flavor.

Munton-Fison Ale Yeast - Starts quick. Produces some fruity esters. Attenuative.

Whitbread Ale Yeast - Limited supplies of this yeast are still available. It was taken out of production in 1992. [That's what the catalog says.]

Lambic Yeast Cultures & Bacteria are available by SPECIAL ORDER. Call for availability.

Lallemand Konig Lager Yeast - Produces a clean beer with a fresh yeasty character. Ferments well at temperatures from 45-85 degrees; however, flavor is best at the cooler temperatures.

Their blurbs for liquid yeast are straight from Wyeast, with flavor profile, apparent attenuation, etc. I have no idea where they got the descriptions for the dry yeasts, but I thought you would be interested.

About the catalog itself: It's pretty much the same as it's always been, although prices have gone up a bit. (It's the way of the world, I'm afraid.)

One interesting new feature is that they have taken all of the recipes from Charlie's TNCJHB and bundled them as kits, making "no adjustments ... except when necessary due to the unavailability of a particular malt extract or hop variety." Pretty cool, if you ask me.

- --frank

Date: Thu, 10 Dec 92 10:38:14 EST
From: jeff344@voodoo.lerc.nasa.gov (Jeff Berton)
Subject: Polenta (Was: Profile of Redhook Beers)

>name: Wheathook Ale
>malt: 2-row klages, malted english wheat
>hops: tettnang, hersbrucker, german hallertau (are there others?)
>yeast: top fermenting english (Hm...)
>available: year round
>flavor: delicate mild hopping, distinct wheat in finish
>food: soups, lightly seasoned entrees, corn based dishes, polenta
>...
>
>Questions: What the hell is 'polenta'?
> Does anyone else think their food suggestions are weird?

Polenta is a very popular regional italian food, best described as a corn meal mush. It translates literally as "plenty," since corn meal is very cheap and can feed quite a few people. It is made by sifting corn meal flour sloooooowly (so it won't lump) into near-boiling water. A batch takes about a half hour to cook, until it has the consistency of pudding. Nearly constant stirring is required so it doesn't burn.

I like it poured over a nice brie, with some sort of a tomato-based stew subsequently poured over the polenta. An italian sausage stew is what I usually make. The polenta will later harden and may be sliced and fried. This is the way many restaurants serve it, since it demands too much attention to serve it the way it should: soft and piping hot.

I have a new microwave method for polenta that I haven't tried yet. It's supposed to require much less attention. I'll have to try it with a Wheathook Ale. :-)

- ----- Jeff Berton; jeff344@voodoo.lerc.nasa.gov; (216) 977-7031 -
- -----
- ----- Aeropropulsion Analysis Office, NASA Lewis Research Center -
- -----
- ----- "If headquarters is interested, we're interested!" -----
- -----

Date: Thu, 10 Dec 92 9:53:51 MST
From: Richard Stern <rstern@col.hp.com>
Subject: sparging

> From: eisen@kopf.HQ.Ileaf.COM (Carl West)
> Subject: sparging
>
> which reminded me of a post from florian who said in #720:
>
> The mash is performed in a picnic cooler of the rectangular variety,
> large enough to hold all of the mash and all of the sparge water.
> After the mash is complete, I add all the sparge water at once, at the
> temperature 178 F. Then, I stir it to evenly distribute the grain
> slurry throughout the water. I then let it sit for a "long time",
> usually 1/2 to 1 hour. When I can open the lid and see that the
> mixture appears clear on top, I begin to draw off wort from the tap
> at the bottom of the picnic cooler. This initial runoff (about 1-2
gallons)
> is poured back into the top of the cooler, making damn sure that the
> contents of the cooler are not violently disturbed. After that, the
> wort is allowed to run out at whatever rate it wants to into the boiler
> pot. I don't pay any attention to how fast it comes out. My only
> objective is to get it out. As soon as I have half of it run out, I

I just started all-grain this year, but I've used this procedure on all my batches so far. The original intent was to raise the temperature to 170F for a mash out, and it seemed that it took a large amount of water to do that, so I just went ahead and dumped in all my sparge water. I add 180F-185F water, which brings the whole mess to about 170F, and I let that sit for 1/2 hour. Then I do as Florian does, except that I haven't been draining it out real fast. Maybe I'm wasting time; I think I'll try a 1 hour rest and then a faster drain next time.

My extraction has been around 29-31 and my beers have been nice and clear, so I'm happy with this procedure. If someone more knowledgeable can offer reasons for not doing this, I'd be interested to hear them.

Richard Stern
rstern@col.hp.com

Date: 10 Dec 92 09:07:14 U
From: "Rad Equipment" <rad_equipment@radmac1.cgl.ucsf.edu>
Subject: Late Grain Additions, citru

Subject: Late Grain Additions, citrus, pH Time:8:04 AMDate:12/10/92
>as alternatives to very high mash temperatures, S. Thomas
>recommended adding crystal only in the mash-out rest,
>so the big sugars don't get reduced

This comment, via Jed Parsons, raised a question in my mind. Is there sufficient time in the mash-out for the sugars in the crystal malt to dissolve?
Wouldn't it be better to separately steep the crystal malt during the mash cycle and then add it to the mash? Since the reason for the late addition of the crystal is to preserve the non-fermentables I would also say it is to maximize their extraction. This would not hold for dark grains as the purpose of late addition of these (as Bob Jones has demonstrated) is to minimize the contact time with the water and reduce the extraction of their harsher characteristics while still picking up color and flavor.

So, those of you who add late additions of grains, how do you do it? Dry or pre-soaked (steeped)?

Daniel Ratchen: I think you are looking for the effects of dry hopping with Cascades. I find beers so treated have a distinct "grapefruit" character both in aroma and flavor. You may also get it from very late kettle additions. This is not to be confused with the "lemon" character which is created by bacterial infection. If your palate can not distinguish between the two one way to determine which you have is: Hop character does not increase with age, bacterial infection does.

Tom Ciccateri: I have a digital pH meter from Omega (model PHH-1X, \$44) which is similar to the one Williams sells. I am quite happy with mine. They have a new model which has a wider temperature range and sells for a bit more. Omega can be reached at 1-800-826-6342.

RW...

Russ Wigglesworth CI\$: 72300,61
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126
(H)
|__|/ San Francisco, CA 94143-0628
 Rad_Equipment@radmac1.ucsf.edu

Date:Thu, 10 Dec 92 12:07:09 EST
From: Jeanne Reil STEAP-IMIS 5320 <jreil@APG-9.APG.ARMY.MIL>
Subject: 21 year old stuff...a summary

Hi y'all,

I have received a bunch of requests to post a summary of the results from my question on Thomas Hardy Ale, so here it is. But first, I would just like to thank all the people who took the time to respond. I got so many responses, all of which were interesting and appreciated. I tried to respond back personally to the messages, but I started getting too many, so I apologize to those I couldn't send back to, please do not take it personally. So, here are the results. The only thing everyone agreed on was that there indeed exists a Thomas Hardy Ale. It is brewed in Dorset, England by the Eldridge Pope brewery. It is a strong drink, of the barleywine variety. The label on the bottle states it will last for 25 years. That all said, the opinions now start to vary.

Noone seems positive that it will last that long. The oldest someone had personally tasted was 16 years, and he stated that it was excellent. One said Michael Jackson quotes a positive review on a '68. Many had tasted it new, at stated that it was very good. But, many had had some from 5 - 10 years old and they were not pleased with the results...however, it is unclear that this is simply from age and not from poor handling and storing, although someone stated that they heard Thomas Hardy of greater than 15 years has started to go down hill. As far as that last statement, I don't believe there is any personal experience to back that up from any of the responses. Just about everyone had expressed concern with the storing. I plan to store it at my parents'

house. There is a back room (area more like it) in the basement...it is only 3 feet high, has concrete floor and cinder block walls, and no windows. They have absolutely no plans of moving, so I should not have to worry about moving it around. I believe this should do the trick, but does anyone know an optimum temperature to keep it at? like, don't let it get it temp higher than 70 degrees? Another concern everyone had was its availability. I don't know what that's like around here, but I have two brothers that work in liquor stores, and both said they could special order it for me, in either 6 or 12 oz bottles. The sizes the responses mentioned are 6 oz, 6.4 oz, 7 oz, 250ml, and 750ml. 6 and 12 oz are the only ones I can verify. As far as price, they said roughly \$30 for the small. For my purpose, many suggested a port because they are easier to store. So, what I think I'll end up doing is getting a case of the small (a cheaper investment), and a port, to be on the safe side. A few people mentioned Whitbread's Celebration Ale, but that sounded a little to expensive for something that may not last. Thanks again to everyone.

Jeanne Reil

p.s. I was browsing through the past issues that I've missed, and I have to say to Chris Campanelli, you are a riot. I read those accounts on brewing mishaps (yep, its been a while) and I was so embarrassed...I started laughing out loud, sitting in front of my terminal. My co-workers just looked at me like I was losing it. Oh well, it was worth it.

Date: Thu, 10 Dec 92 11:36:08 cdt
From: "Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU>
Subject: blowoff

A question for all you blower-offers.

I generally do primary fermentation in my good ole plastic bucket. Because of gettin some yuck up through the airlock a couple of times, I've been using semi-blowoff - that is, I have an old racking tube with a stiff part joined to a flexible part, and the stiff part fits down through the airlock hole in the lid. I use this for "blowoff" although the larger capacity of the bucket means relatively little stuff is actually blown off.

Now, if I want to try a real blowoff - that is, with a 5-gal glass carboy - can I just use this hose in my regular stopper? Do I need the 1-inch tube I read about occasionally because the small i.d. of my present device might lead to clogging and possibly a very large and messy grenade? If so, what kind of equipment do I need for the carboy mouth and where do I get it?

Thanks again for all of your Greate Wisdomme.

Jonathan

Date: Thu, 10 Dec 1992 13:12:27 -0500 (EST)

From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

Subject: florian's technique

I also use Florian's technique of adding the sparge water all at once, though in a slightly different manner than what was described. After pouring the mash into the cooler (I use a round Gott water cooler), I add *boiling* sparge water (I believe Florian does this also). In my setup, this settles at 170 degF, ie. mash-out. So the 30-60 min. settling rest is also a mash-out. It's a great technique: efficient (I get 29 ppp with 2-row) and time-saving. Highly recommended. 2 thumbs up. 4 stars....

Russ G.

Date: Thu, 10 Dec 92 13:38 EST
From: "JUDY BAYLISS" <JBAYLISS%PSUHMC.bitnet@psuvm.psu.edu>
Subject: question

After reading the recent article in Mother Earth News about home-
brewing,
my husband wants to try it. We're currently gathering together the
equipment we'll need, there is a place nearby that sells everything
needed
to make both beer and wine. We already have a 6-gal. carboy, and we have
a 5-gal. stewpot. The article suggested a stainless steel stewpot, the
one we have is graniteware, or whatever they call the dark blue cookware
with white specks. Can we use that, or does it have to be stainless
steel ?
Any advice or suggestions would be appreciated.
thank you
Judy
JBAYLISS@PSUHMC

Date: Thu, 10 Dec 92 12:55 CST
From: korz@iepubj.att.com
Subject: Re: Citrusy hops/Phenolics & Cara-Pils

Daniel writes:

> I am trying to identify
> what type of hop can be used to impart a citrusy aroma and
> character to a brew. I have tasted this in several Northwest
> micro-brews and I am curious what the brewers did to get this
> flavor.

Cascades. They are the most citrus-like (grapefruit, IMHO) hops. I was re-packaging 3 pounds of Fuggles tuesday night and noticed a faint grapefruit nose also, but among other bouquets. Anyone else feel that Fuggles have a bit of grapefruit nose in them?

A few days ago, Jack wrote that he tasted bandaids when chewing DeWolf & Cosyns (Belgian) Cara-Pils malt.

I waited to post till I remembered to chew some at home (I should bring some malts to work, maybe). I, personally, did not taste any phenolics at all, including bandaid smell/taste.

On the subject of phenols, there seems to be a bit of confusion. There are many types of phenolic aromas that can be in our beer, from medicinal, to clove-like, to bandaid, to solvent-like. George Fix's article on Phenolics in the 1987 Zymurgy Special Issue on Troubleshooting is a great source of concentrated information on phenols. There are "good" phenols and "bad" phenols. Of the "good" phenols, there are hop alpha acids and 4-vinyl guaiacol (which contributes the clove-like flavor to Bavarian Weizen). Of the "bad" phenols, tannins are a popular one. A common cause for increased tannins in your beer is too high a sparge temperature. As I recall, Jack, you were (are?) a proponent of using boiling water for sparge (noting that your temperature measurements at the top of the grain bed were still around 170F -- if memory serves correctly).

Al.

Date: Thu, 10 Dec 1992 14:42:40 -0500 (EST)
From: BLASS@bigvax.alfred.edu (YOU'VE GOT THE EGGS, I'VE GOT THE
SCRAPPLE, LET'S MAKE US A BREAKFAST)
Subject: mexican beer, malt liquor

I am interested in recipes for mexican beers, like Corona, and
how to make malt liquor. I tried a few different malt liquors, some
enjoyable (Mickey's Fine Malt Liquor), some not that enjoyable. How
is it made and are there any recipes?

On a side note, I just bottled my first batch of mead. I couldn't
resist trying one bottle early since I had no idea what it would taste
like. Not bad, but I am looking forward to it after some aging.

Any responses are appreciated.

Dan Blass
Alfred University

Date: 10 Dec 92 10:58:00 PST
From: John Fitzgerald <johnf@ccgate.SanDiegoCA.NCR.COM>
Subject: Re: white stuff appearing in bottles

I bottled my spicy Christmas ale recently, and within 1 week of bottling, something ugly is happening in the bottles. There is a thin white oil slick on the surface of the beer, climbing about 1/8" up the glass on the inside.

Is this definitely from an infection? I've never seen anything like it in the

past 3 years/25 batches. I was wondering if it could be a by-product from

one of the spices. The recipe was a conglomeration of things that looked good from the Cat's Meow II spiced recipes. It included zest from 4 oranges,

5 oz. grated ginger root, 1 tsp cloves, 1tsp nutmeg, 1tsp vanilla extract,

and about 15" cinn. stick, all in a pretty standard 1.050 brown ale.

There

was a very strong sour smell from this batch when transferring from primary

to secondary, and a very strong cinn. taste, but nothing else out of the ordinary (although it did require a record-breaking 9 days in primary).

If it

is due to infection, it must be something I picked up at bottling time, because

I have re-used the yeast (european ale 1338) to pitch a batch of cider, which

tastes clean, and a batch of pale ale which tasted fine going from primary to

secondary (on the same day I bottled). The spiced ale is still muddy, and

admittedly I am starting to worry. Maybe this stuff just has to sit for a long

time and will be ready for next Christmas. Anybody know what the white oily

stuff is?

Any comments/advice would be appreciated.

John Fitzgerald

P.S. Apparently some of the Chicago Beer Society (CBS) members have gone national! Our newspaper, the San Diego Union-Tribune, carried an article today by Michael Lev all about homebrewing, including a picture of Ray Daniels

cooking up a batch. Also mentioned were Randy Mosher, Steve Paeschke, Chris

Campanelli, Chris Nemeth, and Al Korzonas. And of course it wouldn't be a

decent article with a few quotes from Charlie Papazian. (Sorry to hear about

Al's bock-style home perm solution :). Great job guys! Keep spreading the word!

Date: Thu, 10 Dec 92 15:07:35 EST
From: davehyde@tecnet1.jcte.jcs.mil
Subject: Kegging question

I've been bottling my beer for a few years now, but just sort of inherited a pressure tap system. This is a real beer (not soda) keg, fitting, etc. The keg is one of those newer cylindrical types without a bung. My question: How do I get my beer in? There's got to be some way to get the tap fitting out, but everything I try seems to require too much force to be working properly. Suggestions?

Dave Hyde
davehyde@tecnet1.jcte.jcs.mil

Date: Thu, 10 Dec 1992 12:20:56 PST
From: John_D._Sullivan.wbst311@xerox.com
Subject: Starch test, Wyeast ,Crystal

My Wyeast European developed such a thick Krausen (not deep but creamy) that 4 days after fermentation is complete it's still sitting on top.

Nothing

wrong with head retention here. Is this normal and would this eliminate a need

for blow-off since so little of it is in contact with the beer? Also, I ordered

a Wyeast Pilsen not realizing it's a lager yeast. Will this work good at 65 deg

F or will I get off flavors? if I needed to I guess I could give it to my

buddy who lagers .

Also, does anyone know the lovibond ratings of M&F crystal vs.

Telford's crystal? M&F is much much darker but the ratings aren't on the pkgs.

Lastly, I've been doing the starch conversion test via TNCJOHB using tincture of iodine and was wondering why after 1/2 hour at 155 deg it was never

failing (Mr. P. says to continue after 1/2 hour if conversion isn't complete).

So last time I decided to test before boosting from 122 to 155. (BTW, I put a

little on a dish, let cool and put a drop of iodine in. If it's clear, it's

done , if it turns dark it's not. That's all there is to it, right?)

Anyway, it

was already clear before boosting to 155. Am I doing something wrong or am I

the Magical Mystery Brewer?

Thanks Much,

John

Date: Thu, 10 Dec 92 12:51:55 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Not so smooth a stout

OK, The decimal point got dropped somewhere along the line. The previous recipe for smooth stout I posted should have read .5 lbs black patent. I figured an order of magnitude among friends was OK. Sorry for the mistake.

A stout with 5 lbs black patent would be anything but smooth! You people better watchout, Russ W. is every posters nightmare.

Bob Jones

Date: 10 Dec 1992 15:09:19 -0700
From: Bruce Given <SCN146@WACCVM.corp.mot.com>
Subject: ROB POST

TO: homebrew@hpfcmi.fc.hp.com
FR: scn146@waccvm.corp.mot.com

I placed this on the forum but later found out that not everybody has
access to the forum as well as HBD

Homebrew club in Montreal (M.A.S.H)

Montreal.Area.Serious.Homebrewers is open to all homebrewers in Montreal

We meet every Six weeks or so at a members house and talk beer,also

drink a little and play darts if you are interested please email me

at the above address (Bruce Given scn146@waccvm.corp.mot.com)

or call the president Scott Vitus at (514)-441-9529

come one come all.....

Date: Thu, 10 Dec 92 17:35:56 EST
From: WIESEN@VAX2.DNET.ICD.Teradyne.COM (Dan `Stout' Wiesen)
Subject: Tracking down a Cajun Cooker

Hi,

I'm looking for a source for a `Cajun Cooker' or an equivalent. Am I out of luck this time of year? I'd appreciate hearing what types of stores (esp. chains) where people bought theirs. Also, what BTU output are we talking for a 7-10 gallon boil? Thanks.

Dan

Date: Thu, 10 Dec 1992 18:33 EST
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: More on Sparging

In HBD #1030 Carl West describes a method for rinsing out sugars from a mash. It works for him, wonderful. But I would like to point out that it is still intrinsically less efficient than a sparge would be. This may not matter to homebrewers, but we should bear it in mind.

The problem is that once all the water has been added, and mixed up, the solution contains sugars evenly throughout, at some fixed concentration.

The amount of water absorbed by the grain (quite a lot, see TCJOHB) will also contain this sugar, which is thus lost to the brew. In a sparge, fresh water is constantly being added, and the result is that "no" sugars are left in the grain.

Please note, in this and my previous posting, "0" and "no" are approximate and relative terms. I do NOT mean that you can ever get 100.000000% extraction.

Still, if it works for you, :-)

P.

Date: Thu, 10 Dec 92 09:53:59 CST
From: whg@tellabs.com
Subject: Re: Sparging

>From: arf@ddsw1.mcs.com (Jack Schmidling)

>I am suggesting that in the same situation, one could mash with 8 gallons of water and drain it all off. The more diluted wort would more effectively scrub the grain of sugar and the loss would probably be nowhere near 40%. One could still add a gallon of hot water and stir it up to get a little more out of it but the sparging step could basically be eliminated.

js

I think the point is that there is some optimal water to grain ratio for conversion. Below a certain ratio, you'll end up with "dry" spots etc. Above a certain ratio, you dilute your enzymes and may have to wait a looong time for complete conversion. If you've got the vessle to hold 8 gal, a simple compromidr may be to mash with 3-4 gal of water and then top off with 4 more gallons, stir (?), and drain.

Or not.

Walt

Walter Gude || whg@tellabs.com

End of HOMEBREW Digest #1031, 12/11/92

Date: Fri, 11 Dec 92 07:51:40 EST
From: fingerle@NADC.NADC.NAVY.MIL (J. Fingerle)
Subject: yeast

I'd like to open a thread concerning the culturing of yeast.
If there is enough interest, this could be done via the
digest, but I suspect private email might be better.

Anyway, I just recently bought some liquid yeast and was a bit
shocked at the price; not that it is outlandish, or anything,
but after using the dry yeast that comes free with the extract
syrup, it seems like its a lot of \$. So, my next thoughts turn
to culturing yeast.

Using Papazian, 2nd edition, I have no problem with the explanation
of the preparation of the medium. Now, on p279, under the heading
"Culturing the yeast", he says to open the container of pure yeast
culture and pour it into your previously prepared medium (6 oz of wort
in a 12 oz vigorously sanitized bottle.)

My liquid yeast has the two sections of liquid, one of which
your supposed to break, then let the package swell up. Do you do
do this, allow for the swelling, then dump the entire thing
the bottle? Or do you break the inner part
and immediately dump both sections into the bottle? Or do you
ignore the inner part and just dump the one section in?

Once the liquid yeast is in the bottle, you place a fermentation
lock on it, according to Papazian. Fermentation starts, but then what?
Papazain says stick it in the refrigerator, then repropogate in 2 to
4 weeks. When do you use it? When you repropogate, do you split
the bottle contents in half and propogate two cultures? Do you drain
off the liquid in the top half of the bottle and just use the sediment?
Do you have to let everything get to room temperature?

I have so many questions, about this, that I may as well stop at this
point. Can anyone give me some pointers and/or step-by-step
instructions? And, perhaps, can anyone render an opinion: I'm
still a beginner, having only brewed 5 batches, am I getting
in over my head to quickly?

Thanks!

- - -
////////////////////////////////////
/////

name: JimmyWhat's wrong here: A child can get a
email: fingerle@NADC.NADC.NAVY.MIL condom from the school nurse
anytime but
-or- fingerle@NADC.NAVY.MIL needs parental permission to get an
aspirin

////////////////////////////////////
/////

Date: Fri, 11 Dec 92 07:59:05 EST
From: thutt <thutt@MAIL.CASI.NASA.GOV>
Subject: .Z extension

Since there has been no concrete answer to the .Z question, I'll answer it once and for all.

The .Z is a file compressed using the Unix(tm) 'compress' program. If you have a Unix(tm) machine, there are two ways to generally uncompress the file:

- 1) compress -d filename.Z
- 2) uncompress filename.Z

When the decompression is complete, you will be left with a 'filename', and 'filename.Z' will have been deleted.

If you are using a 16 bit PC, you may have some problems. The method required to compress/decompress the data uses a table of a specified bit size. On most Unix(tm) machines, this table size is 16bit. Unfortunately, this is generally too big for a simple recompile of the program on a PC. There are specific recompilations of the program that will allow you to use 16bit compress on a PC.

You can FTP several PC versions from the wuarchive.wustl.edu (ip not known at this time) server. The simtel site will also have these.

If you cannot FTP things, and you really need the software, you can send me a disk (any format) and a SASE, and I'll be happy to send you the versions you require (actually, I'll send you all the versions I have)). If you are interested, drop me a line, and I'll give you my address.

Sorry, due to our network (don't get me started on this subject...), I cannot send files via email at this time. I am working on a custom version of uuencode that will work with c(rappy)c(rappy):Mail, but it is not done yet.

Hope this helps.

Taylor
Championing worldwide usage of Oberon-2!

Date: Fri, 11 Dec 1992 08:11:16 +0600

From: mgx@solid.ssd.ornl.gov

Subject: pots

In hbd #1031 Judy Bayliss asked about cooking pots for brewing:

>The article suggested a stainless steel stewpot, the
>one we have is graniteware, or whatever they call the dark blue cookware
>with white specks. Can we use that, or does it have to be stainless
steel ?

>Any advice or suggestions would be appreciated.

Judy, both stainless steel and enamelware are good for homebrewing. The
stainless will have a longer lifetime. Don't use the enamelware if it
has

been chipped and shows rust. Aluminum pots are ok for producing hot
water

for sparging, but should not come in contact with the mash or wort.

Judy, I tried to email u directly but it bounced. Please try to email
me

so my mailer can get to know yours! :-) Good Luck with the beer making!

Michael D. Galloway
mgx@solid.ssd.ornl.gov

Date: Fri, 11 Dec 92 06:04:10 MST
From: stevel@chs.com (7226 Lacroix)
Subject: Maltmill vs. Mercato Round 2

Well, I'm not usually one to sing the praises of a gizmo for very long but the response(s) to my previous post seem to require a further comment.

To the person who is happy with his Mercato...Great! I was just as happy brewing with my old thin aluminum kettle...until I got a better one. And I remember how happy I was when I got my first bottle filler, and how neat it

was...until I got a Phil's Philler. My point wasn't that some people would

not be happy with their Mercato (or for that matter their Corona!).

Having

USED the Maltmill, I just don't think I would be happy trading a Maltmill for

a Mercato. That little hopper (how big is it, about a cup??) and that tiny

crank (do you hold it with 2 fingers or 3??) just don't to be a lot of fun

to mill 20 or so pounds of grain...but then again, different strokes...

Finally, I would use the same logic you used when trying to get the biggest

bang for your buck...if the Mercato is worth the extra bucks over the Corona..

there is no doubt that the Maltmill is worth a few bucks more when "compared"

to the Mercato...but then again...what about the 300+ owners of the Maltmill??

What sez you guys???

Oh...by the way Mercato owners...how easy is it to get service from the company which makes the Mercato?????????????????

Steve Lacroix

Primitive Brewing

Date: Fri, 11 Dec 92 08:27:25 EST
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)
Subject: sparging technique

I use a zapapp lauter tun (bucket in bucket). It was made from 2 6.5 gallon buckets. all this talk about sparging and solution concentration had me thinking about my technique. when sparging and adding sparge water, are you supposed to let the water level start to drop below the the top of the grain before adding more sparge water. OR do you never let this happen. All the books are pretty grey here.

also no one touched my question about reasonable conversion times. i had asked if most people end up doing a conversion step of 45-90 minutes? papazzian had indicated a total time of about 25 minutes. is anyone getting decent efficiencies with this short a time. I'm not but i don't know if this is the problem, or if it's something else. i usually get 25 ppg.
Mark mrgarti@xyplex.com

Date: Fri, 11 Dec 92 15:00:17 +0100
From: Alan B. Carlson <alanc@cs.chalmers.se>
Subject: Weird Starter (summary)

I'd like to start out by thanking all those who responded to my post about "weird starters" in HBD-1024. All the responses agreed that the gravity of the starter wort was way too high - way over the generally agreed upon wort gravity of 1.020 - and that what I was seeing floating around in the starter was probably sugar crystals. So, this is another case where one throws out the recommendations of the local homebrew shop (I was, after all, just following their instructions :-)).

I would like to add one data point. After having posted my message to HBD, and being too impatient to wait for a response, I began another starter with the same immense gravity (once again using granulated sugar)

.
This time I used first generation Wyeast Bohemian Pilsener (as I had in producing the beer I took the dregs from in the original starter). After pitching the starter (which looked to be okay), it took 6 (!) days before I noticed significant fermentation - i.e. before it started bubbling in the airlock.

The same thing happened the first time I used Wyeast Bohemian Pilsener and followed the instructions from the local homebrew shop. So, I guess the lesson is: Keep your starter wort's OG down at a reasonable level or beware!

Alan

Alan B. Carlson Phone: +46 31 772 10 73
Chalmers University of Technology UUCP: alanc@cs.chalmers.se
Department of Computer Sciences
S-412 96 Gothenburg Go IFK GOETEBORG !!
SWEDEN

Date: Fri, 11 Dec 1992 8:55:55 -0600 (CST)
From: SMITH@EPVAX.MSFC.NASA.GOV (The Ice-9-man Cometh)
Subject: I'll PASS on the Mexican WATER; spiceweirdness; kegs

>From: BLASS@bigvax.alfred.edu (YOU'VE GOT THE EGGS, I'VE GOT THE
SCRAPPLE, LET'S MAKE US A BREAKFAST)
>I am interested in recipes for mexican beers, like Corona, and
>how to make malt liquor. I tried a few different malt liquors, some
>enjoyable (Mickey's Fine Malt Liquor), some not that enjoyable. How
>is it made and are there any recipes?

I understand that there is a secret ingredient in US-import Corona, but you won't find it in any of MY recipes. *grin* As for malt liquors... I have been told that the only difference between, say, Schlitz and Schlitz Malt Liquor is a bunch of corn sugar to add alcohol. Forget 'em and brew a nice pale ale or something, if ya ask me.

>From: John Fitzgerald <johnf@ccgate.SanDiegoCA.NCR.COM>
>I bottled my spicy Christmas ale recently, and within 1 week of
bottling,
>something ugly is happening in the bottles. There is a thin white oil
slick
>on the surface of the beer, climbing about 1/8" up the glass on the
inside.
>Is this definitely from an infection? I've never seen anything like it
in the
>past 3 years/25 batches.

My spiced holiday brew did something similar: a few floaties in the bottles, white, which subsequently sank and have not shown up again. Very weird. I don't know if it's an infection or not as this was the last brew I made without boiling all the water first, so my sanitation may be suspect. Naturally, I blame the Wyeast. :) My recipe was very similar to yours, minus the vanilla and a lot of cinnamon, and yeah, it took a long time to clear...I finally bottled before it cleared, it took over a month in the bottle after that, even.

>From: davehyde@tecnet1.jcte.jcs.mil
>keg is one of those newer cylindrical types without a bung. My
question: How
>do I get my beer in? There's got to be some way to get the tap fitting
out,
>but everything I try seems to require too much force to be working
properly.

There's a snapping holding everything down. You can pry it out using a thin screwdriver with not much force at all; it's thin metal and has a cutout on which you can pry. Once it's out, the whole fitting and dip tube assembly lifts up and out, no problemo. Getting the ring back IN is the hard part, comparatively.

| James W. Smith, NASA MSFC EP-53|SMITH@epvax.msfc.nasa.gov|
|"I'll kiss you only if you promise not to bite me again" --Binky |
| Neither NASA nor (!James) is responsible for what I say. Mea culpa. |

Date: Fri, 11 Dec 92 08:56:07 CST
From: jknowles@unmc.edu (Jon Knowles)
Subject: Mail Order Sources: Need a List!

Has anyone compiled a list of mail order places for brewing supplies? I have only the Williams Brewing catalog and would like to know of other sources so that I can make comparisons on supplies, costs, etc.
Thanks
Jon jknowles@unmc.edu

Date: Fri, 11 Dec 92 09:59:06 EST
From: davehyde@tecnet1.jcte.jcs.mil
Subject: blowoff or blowup?

Since the topic has come up, here's one of my earlier experiences with first stage blowoff in a carboy. I had brewed a batch of something (you'll see why I've forgotten), dumped it into a carboy, which it almost filled. Mistake #1.

I went ahead and pitched it with dry yeast without draining any, and stuck in a

blowoff tube. Mistake #2. I put it in the guest room, the warmest room of the

house, and let it set. Mistake #3. The next night I had to work late, and ended up staying with a friend rather than drive home exhausted. I got a worried call from my wife, who said that the beer didn't look very active, but that the blowoff tube was clogged. Being my level headed self, I told her to just pull the tube out (meaning leave the stopper behind), rinse it w/ clean water, and replace it. Mistake #4. Fine, and she hung up. About 1/2 hour later, the PANIC call comes. Apparently she had pulled the stopper out and gone to the bathroom to rinse it. Nothing happened when she pulled the stopper, BTW. While rinsing, she heard a WHOOSH (as she put it), turned back, and saw a 2" column of "beer" spewing out of the carboy, bouncing off the ceiling, and splattering all over the walls of the room.

I came home after all that night.

Dave Hyde
davehyde@tecnet1.jcte.jcs.mil

BTW I can only store beer in the basement now.

Date: Fri, 11 Dec 92 10:26:57 EST
From: paulb%ted@juliet.ll.mit.edu (Paul Biron)
Subject: blowoff

J. Knight writes:

> A question for all you blower-offers.

> I generally do primary fermentation in my good ole plastic bucket.
Because
> of gettin some yuck up through the airlock a couple of times, I've been
using
> semi-blowoff - that is, I have an old racking tube with a stiff part
joined
> to a flexible part, and the stiff part fits down through the airlock
hole in
> the lid. I use this for "blowoff" although the larger capacity of the
> bucket means relatively little stuff is actually blown off.

> Now, if I want to try a real blowoff - that is, with a 5-gal glass
carboy -
> can I just use this hose in my regular stopper? Do I need the 1-inch
tube I
> read about occasionally because the small i.d. of my present device
might
> lead to clogging and possibly a very large and messy grenade? If so,
what
> kind of equipment do I need for the carboy mouth and where do I get it?

> Thanks again for all of your Greate Wisdomme.

> Jonathan

I would definately use the 1" hose as opposed to the racking tube. The
amount
of gunk that gets pumped out through my hose would definately clog a
small
diameter tube and possibly lead to a mess. As far as equipment, all you
need
is a 3' length of 1" tube and a bucket of water. Make sure that the
carboy
is filled into the bottom of the neck, insert the tube 1-2 inches into
the neck
and stick the other end into a bucket of water to create an air lock. I
find
that it works best if the carboy sits higher than the bucket. I replace
this
setup with a 3-piece airlock when the kreusen falls.

I can't recall the brand name, but the brew shop where I get my supplies
sells a glass blowoff tube for \$19.95. It has a foam sleeve to protect
from
breaking against the carboy and is much easier to clean than the glass
tube.
I would recommend in getting one of these since the plastic tube needs
occasional replacement.
Call Heart's Liquors at 407-298-4103 for orders

Paul Biron MIT/Lincoln Laboratory
Teminal Doppler Weather Radar

Kissimmee, Florida

Date: Fri, 11 Dec 92 10:35:26 EST
From: Joe Rolfe <jdr@wang.com>
Subject: Comments on Belgian Ale Book

hi all,

having been close to being nuked on another net list about some comments i made in response to other comments regarding Pierre Rajotte's Belgian Ale book. the general consensus seems to be that the book failed to provide the level of depth and missed the mark.

If anyone has problems (other than editorial/publishing) please forward them to me at the address below. I will forward them to Pierre enmasse after a reasonable time period, to solicit clarification or whatever. You may or may not want to include some personal information (like number of years brewing, professional or as a hobby any other background you care to add that could be relevant to the response. (just tlaked to pierre he agrees to respond).....

I was under the impression the book was a success as the number of Yeah vs Nay articles posted in many different net lists was tilted to the yeah side.

i have no monetary interest in the book or Pierre's business matters, except that i am a satisfied customer of his brewing equipment.

- - -

joe rolfe
jdr@wang.com
508-967-5760

Date: Fri, 11 Dec 92 16:46:43 EST
From: jim busch <busch@daacdev1.stx.com>
Subject: La Chouffe

Recently, a friend of mine brought back some delicious belgium ale: La Chouffe. I am thinking of doing some experiments with the yeast that we cultured, and I thought Id ask if anyone out there in digest land has ever brewed with this yeast. I am particularly interested if anyone cultured it or brewed directly with the dregs.

FWIW, La Chouffe is a small craft brewery in Belgium. The beer weighs in at 7.8%vol, and it is actually available on draft in a few locations. I found it in Brugge, at the beer place that M. Jackson talks about in his book and video. A very well made beer!

Jim Busch

Date: 11 Dec 1992 15:01 EST
From: dab@donner.cc.bellcore.com (dave ballard)
Subject: results of vanilla brew

hey now- you may remember from a couple of months ago that i was looking to do a batch of brew with vanilla beans and was looking for suggestions. well, i went ahead and did it and wanted to let you know how it turned out. here's the recipe:

Vanilla Bean Stout (5 gal)

2 lb crystal (90L)
4 oz chocolate malt
4 oz black patent malt
2 oz roasted barley
6 lb dark dme

1.5 oz Northern Brewer (60 min)
.5 oz Eroica (finish)

Wyeast Irish (1098)

og = n/a

mashed grains for 45 min. @ 152 F, sparged to kettle, added dme, etc. i did a normal primary ferment for about a week and then racked to the secondary on top of 4 6" vanilla beans sliced lengthwise down the middle to expose the good stuff. after 3 or 4 days all signs of fermentation stopped with the gravity only at 1022. i let it sit a little while longer and got no improvement. i then pitched an 8oz culture of Narraganset ale yeast (from the yeast culturing kit) in an attempt to fire the thing up again. i let it sit for about 3 more weeks before bottling. the final gravity was 1018. hmmm.

anyway, the final product has a really nice blend of roasted malt and vanilla, almost like a vanilla-flavored coffee. i noticed a lot of oil from the beans in the secondary, though, and not surprisingly the head retention is very poor. when you swirl the beer around in the glass it foams up but then it just slides down the sides in a kind of oily manner. the aroma is outstanding. i'm extremely happy with the beer and will definitely do it again. i might cut back to 2 or 3 beans, however, especially if i do a porter.

so there you go. now go out and try it yourself, you'll like the results.

coming next week: kiwi wheat...

dab

=====
=
dave ballard
dab@cc.bellcore.com
=====
=

Date: Fri, 11 Dec 92 10:38:34 MST
From: scojam@scojam.Auto-trol.COM (Scott James.)
Subject: iodine test & buffering sparge water

I've used iodine to test a small piece of grain as an indicator of starch conversion and it seems to work. I pull out a grain sample and put it in a white plate. After adding a drop of iodine, I look to see if it remains light brown or turns dark blue (starch present). Sometimes it takes upwards of two hours for complete conversion! I think my mash is too dilute (around 2-3 gallons in 6-8 lbs pale malt).

I found that buffering my sparge water (2-3 gallons) with 1/2 teaspoon gypsum greatly increased my extraction rates. Does anybody else do this to? I live in Denver (rocky mountain stream water) so maybe our water needs a little mineral supplement?

- - - - -
Scott James scojam@Auto-Trol.COM
Ham (N0LHX) :- GuitaristAuto-Trol Technology
HomeBrewer - Student Pilot Denver, Colorado USA
- - - - -

Date: Fri, 11 Dec 92 14:10:34 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Brewpubs (almost) legal in Michigan

The MI State Senate passed the long-awaited "Brewpub" bill on the last day of the session this year. This bill creates a new class of brewery: the "brewpub". A restaurant or bar that *already has a liquor license* can brew beer *for consumption on the premises*. A given individual (or Inc.? After all, incorporated entities are usually treated as individuals in the law.) can only own a single brewpub. Despite the obvious limitations, many of us are ecstatic that we've gotten this far. (The bill needs to be signed by the gov, but I've been told that that's basically irrelevant. It was passed by both houses "with immediate effect", so he will need to explicitly veto it or it goes into effect in 14 days from passage, anyway. Since basically nobody is against the law (not even the commercial brewers), it is very unlikely he would veto it.)

In fact, there's a brewpub planned for Ann Arbor. These folks have been proceeding with their plans, on the assumption that the bill would pass (they did hire a lobbyist to help make that assumption valid). Shamelessly lifted from the Ann Arbor News, December 5, 1992:

By Dave Wilkins

A local couple has overcome the most daunting obstacle to their plans to bring a West Coast phenomenon, the brewpub, to downtown Ann Arbor.

The state Senate cleared the way late Thursday - the last day of the current legislative session - by passing a bill to allow brewpubs to operate in Michigan.

Barry Seifer and Jennifer Kirscht say the Senate's action, if signed into law by the governor, puts them on track to open Grizzly Peak Brewing Co. in a historically renovated downtown building on May 1. It would be the first such brewpub in Michigan and would employ an estimated 100 people. "We are ready to start construction right after the first of the year," Seifer said Friday about the proposed brewpub, which would produce specialty beers and serve them on the premises.

At Grizzly Peak, Seifer and Kirscht say they will serve high-quality, non-pasteurized beers, stock a full bar and offer both tavern food and a quieter upscale dining area. They plan a room for banquets and another featuring live music, while also operating a home furnishings store in a third-floor loft.

The site is at two buildings formerly occupied by the Cracked Crab restaurant in the 100 block of West Washington Street.

Date: Fri, 11 Dec 1992 16:11:19 -0800 (PST)
From: Peter Maxwell <peterm@aoraki.dtc.hp.com>
Subject: when to pitch a starter?

I'm about to embark on my first ever use of liquid yeast. I've made up a starter of 1 pint of wort and am waiting for the frothies to start. This raises the question on exactly when to pitch this starter. In particular:

1. The instructions indicate "at high krausen". Is this the normally done practice?
2. Why the above? What happens if one waits until the starter is fermented out and all activity ceases? I would have thought that the yeast are continually multiplying during fermentation, as well as during aerobic respiration, so that the maximum cell count would result from using it later.
3. In conjunction with 2, I gather the yeast go dormant at the end of fermentation, but so what? When beer is bottled, fermentation has definitely stopped, but the yeast happily rapidly ferments the priming sugar. So what's the difference between this and pitching fermented-out starter into fresh wort?

I'm confused, please help.

Thanks.

Peter

Date: Fri, 11 Dec 92 15:44:34 CST
From: whg@tellabs.com
Subject: "grapefruit" Hops

I've found that high alpha hops give even more of the grapefruit taste when use at the end of the boil. I've gotten a ton with centennial, which makes sense as it is the high alpha version of cascade. I've also (I think, don't have my notes) gotten it with chinoks and others.

Walt

"~a
Walter Gude || whg@tellabs.com

Date: Fri, 11 Dec 92 23:20 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Sparging

>From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>

>Recent postings have wondered about why sparge the mash. It was suggested that instead of using x litres of mash and y litres of sparge, just use $(x+y)$ litres in the mash to get the same effect. THIS WILL NOT GIVE THE SAME EXTRACT. Sparging is a more efficient way of removing the sugars from the grains than is single batch extraction.

>The reason for this is rather difficult to explain without pictures, but maybe can be demonstrated by example.

You did a fine job without pictures. I painted one in my modest brain while reading your explanation and felt very humble not having figured it out myself. I could have probably even come up with the 20% loss without ever running the tests. If we run off 10 gals of wort at 1.040 from, let's say 12 lbs of grain, all we need to know is how much liquid is still in the wet grain. We know what the gravity is and I would guess that there is probably 2 gals of water. Close enough to 20% for discussion purposes and 20% is enough to make sparging worth the trouble.

Nice contribution Phil.

I will admit that I was expecting all sorts of expert testimony that it would make lousy beer for reasons of chemistry but there were only a very few feeble offerings in that realm.

js

Date: 12 Dec 92 16:56:57 SAST
From: DBIRCH@eleceng.uct.ac.za
Subject: Good Wheatbeer

A pub has just opened near my home, and it sells a good selection of imported beers. Can anyone advise me on what would be good to try? I was thinking along the lines of a German Wheat beer or anything unlike the beers we get here (Lager pilsener lager and more lager)

Other than that, does anybody have a recipe for nachos? I need an interesting snack to go with my beer.

Thanks Dave
David Birch
UCT

Where do people get all those witty quotes they
use in their signature files?

Date: Sun, 13 Dec 1992 02:34 EST
From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>
Subject: Questions about imports

Hello everyone,

I have a few questions about imported beer in Canada. Tonight I tried Simpatico amber and golden. What confused me is that the golden is brewed in Mexico and the amber is brewed in the USA. Is Simpatico a Mexican or American company by origin? What rating is the amber for hops, assuming American Bud is a 2 and Pilsner Urquell is a 20?

A question for Canadians from Ontario. Has anyone tried importing beer by the Vinage's division of the liquor store? If yes, what type of mark up should I expect? I want to get a case [24] of Sierra Nevada Pale Ale [I would like to try it since I hear so much about it], but the people at the liquor store never heard of it.

Now a question for American's. I had the opportunity to try the Samuel Adams Boston Ale. What are people's opinions of this beer?...I liked it, there is nothing like it in Canada, from a domestic view point.

Finally, I have an update for the brewing on-line list I have been updating. My problem now is that the list is greater than the 8K allowed by the HBD. Is there a way around this limit or must I now submit it to the archive? If I have to submit it to the archive, how do I do it?

Thanks to everyone

Carlo Fusco
g1400023@nickel.laurentian.ca

Date: Sun, 13 Dec 92 16:56:45 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: yeast's tolerance of alcohol

I racked a gallon of cyser today. Using M&F dry, the gravity fell from 1082 to 1002 in only 3 weeks. I was somewhat disappointed: I used ale yeast instead of, e.g., champagne yeast to get a higher final gravity. I figured the alcohol would kill off the yeast somewhere around 8% alcohol by volume, leaving me an FG of 1020 or above.

Does anybody have any information as to the levels of alcohol our familiar yeasts (liquid and dry) find toxic? Would I have done better using some Wyeast? [Given that Bigfoot is made with 1056, that one's obviously not a candidate.]

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: Sun, 13 Dec 92 18:29 EDT
From: MIKE LELIVELT <MJL%UNCVX1.BITNET@VTVM2.CC.VT.EDU>
Subject: Cleaning stoves after boil overs

Well after fifteen batches, I got cocky and walked away from a covered pot and I paid the boil over price for the first time. I KNOW this has been discussed here before but I never paid any attention. How to I get this crap off of my stove? I've tried "Soft-Scrub" but it just doesn't cut it. Please, if I don't get this off my wife might leave me else quit brewing. I'd really miss her too. MIKE

Date: Sun, 13 Dec 1992 22:19:43 -0600
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>
Subject: Perfect Brew! :-)

The subject line is a bit loaded, but bear with me. The results speak for themselves.

Yesterday I made a batch of Best Bitter/ESB, using the following ingredients:

Special Bitter #9

7# US 2-row pale malt
1# 60L Crystal Malt
0.5# Wheat Malt
1 oz. Black Patent Malt
1 oz. 10.9% alpha Centennial hops
Wyeast 1028

Mash in: 12 qt. @ 140F
Mash: 60 min. @ 150-156 F pH 5.2
Mash out: 15 min. @ 170F

Sparge: 5 gal. acidified to pH 5.8 w/lactic acid.

Boil: 90 minutes
Hops: 1 addition, 45 min. from end.

Nothing unusual at this point, but note well the following:

OG: 1.058 (!!!)

I used the theoretical values in Miller's CHoHB, and the SG points available from the grain bill were 290. Multiply 58 by 5 and be amazed as I was!
Yes, I got 100% of theoretical extraction, and only sparged 5 gal.! How? I'll describe my sparge procedure this time, because I believe herein lies the key.

For lautering, I use the bucket in bucket tun. I'd suspect that it's the same as many other brewers use. It isn't insulated, or anything fancy.
Sparge water was acidified with lactic acid ala Miller. Here's the difference.
I recirculated the initial runoff for the equivalent of 6 gal. Then I began the sparge with 1/2 of the water heated to 170F and recirculated it once. I finished up with the last 2.5 gal., which was also recirculated once.
Total sparge time was about 2.5 hours. The sparge was a good bit longer than usual, but those results!!! The runoff was reheated between recirculations, BTW.
The last runnings had no preceivable tannic taste.

The gods must have been watching over me, since after the boil and cooling I had *exactly* 5 gal. in the primary. Right on the mark, no question.

This was the first time I had tried Centennial hops. I've tended to lean toward Perle hops for bittering, but I've changed my mind! If you haven't tried them, they are a wonderful high alpha hop, with the bittering reminiscent of spruce/evergreen. Tasty! It might help that I have them from the 1992 crop. :-) They came from Freshops, BTW.

So is this **really** the perfect brew? I'll let you know in a few weeks!

Todd

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Todd Enders - WD0BCI   ARPA: enders@plains.nodak.edu
Computer Center   UUCP: ...!uunet!plains!enders
Minot State University   or: ...!hplabs!hp-bsd!plains!enders
Minot, ND 58701 Bitnet: enders@plains
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End of HOMEBREW Digest #1032, 12/14/92

Date: 14 Dec 1992 09:21:02 -0400
From: Ed Hitchcock <ECH@ac.dal.ca>
Subject: sparging / iodine test

Mark Garti asked about sparging:

>I use a zapapp lauter tun (bucket in bucket). It was made from
>2 6.5 gallon buckets. all this talk about sparging and solution
>concentration had me thinking about my technique. when sparging
>and adding sparge water, are you supposed to let the water level
>start to drop below the the top of the grain before adding more
>sparge water. OR do you never let this happen. All the books
>are pretty grey here.

I believe the accepted wisdom is to keep the water level about an inch above the grain bed. For my last sparge I placed the lid of a margarine container on the grain bed and poured the sparge water over that, so it spread out instead of stirring up the grains.

>also no one touched my question about reasonable conversion times.
>i had asked if most people end up doing a conversion step of 45-90
>minutes? papazzian had indicated a total time of about 25 minutes.
>is anyone getting decent efficencies with this short a time. I'm
>not but i don't know if this is the problem, or if it's something
>else. i usually get 25 ppg.
>Mark mrgarti@xyplex.com

Miller's theory, as far as I can tell, is that conversion should take 1/2 an hour or so, but by leaving it for 1.5 hrs you can be sure it's done. My friend brewed a porter following Papazian's technique, and I brewed a brown ale using Miller's. One thing about Papazian's protocol is that it takes time to heat up the mash on the stove doing a step mash, so that 15 min. protein rest + heating + 25 min at 150 + heating + 15 min at 156 adds up to about 1.5 hrs anyway. Our extraction rates were virtually identical at just above 25 (including all specialty grains), so the loss is in the sparge.

Scott James asked about iodine tests and conversion times:

>I've used iodine to test a small piece of grain as an indicator of
>starch conversion and it seems to work. I pull out a grain sample
>and put it in a white plate. After adding a drop of iodine, I look
>to see if it remains light brown or turns dark blue (starch present).
>Sometimes it takes upwards of two hours for complete conversion! I
>think my mash is to dilute (around 2-3 gallons in 6-8 lbs pale malt).

Testing grains with iodine will skew your results. The hard part of the grain contains starches, such as cellulose, which test positive but are not what you are trying to break down. Try the iodine test on a small quantity (1 teaspoon) of COOLED liquid, with as few grains as possible. I agree that your mash sounds a little dilute, I would go with about 1.5-2 gallons for 6-8 lbs grain.

The goal in sparging is to get the sweet liquid out of the grains.

Lauter tuns do this essentially by serial dilution through a filter bed. The filter bed is important in preventing unwanted insolubles from getting into the boil. But what I want to know is: Is there anything fundamentally wrong with centrifuging the grains? Just spin the sickers real fast in, say, a converted washing machine, while gently spraying the sparge water from the middle? If any particulate matter gets through the whole volume of liquid could be filtered through cheesecloth or filter cloth. Any reason for not doing this other than tradition?

Ed Hitchcock
ech@ac.dal.ca

Date: 14 Dec 1992 09:45:58 -0400
From: Ed Hitchcock <ECH@ac.dal.ca>
Subject: Beer compatible solder?

I wanted to solder some copper pipes for shuffling wort around between mash, sparge, boil, chiller and primary. Lead is a no-no, and I understand tin is not so hot for beer either. Anyone know of a kind of solder that works on copper pipe that is not harmful to beer? I could use threaded connectors, but that gets messy, besides, I would undoubtedly have to solder a threaded connector to a straight piped somewhere along the line...

Ed Hitchcock
ech@ac.dal.ca

Date: Mon, 14 Dec 92 09:15:04 EST
From: paulg@cme.nist.gov (Paul Gilders)
Subject: Foul smelling brew

Hi folks,

Just thought I'd get some net wisdom on a problem that my roommate and I have recently experienced with our homebrew. We have only recently started homebrewing and are still using the simple kits with pre-hopped malt extract. We have however had two very successful batches in the past month - a very nice porter and brown ale. However, on our third batch we tried to produce something a little lighter and decided to go for a Scottish Ale. In our previous brews, we used an additional 2lbs of dried malt to our kits. This time, we added 3lbs of light malt to the wort and boiled for about 20 minutes. We noticed something strange when we transferred the hot wort to the sink for cooling - not all of the dry malt had dissolved. This was a little surprising to us because we had boiled up at least 2 gallons. Anyway, we decided to proceed as usual, thinking that the dried malt would eventually dissolve when we added more water and that it would not effect the action of the yeast anyway.

So, the following day, fermentation was already well under way and everything seemed to be going really well. The second day of fermentation also produced strong action in the fermenter, but by the third day all activity had stopped. We decided that we would leave the mixture a further day before bottling. On the 4th day therefore, we removed the top of the fermenter and were a little shocked to smell a disgusting stench from the top of the mixture. We were immediately worried about our results, since our previous brews had all smelt great at this stage. We took a reading with the hydrometer, which had only dropped from 1040 (before fermentation) to 1022. Complete fermentation had obviously not occurred.

We are always really particular about sanitation and are therefore suspicious of the quality of the yeast - dried yeast came with the kit. One friend of ours suggested that maybe the yeast had stopped, or maybe the problem is related to the undissolved dried malt, which was still present as solids in the brew. Are there any other explanations of what has happened and why? We did continue to bottle a few test samples, but had no extra yeast to try and continue fermentation. We decided to throw the rest of the brew down the sink.

Any helpful ideas would be appreciated.

Paul.

Date: Mon, 14 Dec 92 09:16:05 EST
From: card@apollo.hp.com
Subject: second runnings

>Subject: Re: traquair left overs
>To: card@apollo.hp.com
> Date: Friday, December 11, 1992 6:37:09 am (EST)
> From: tanner@ki4pv.compu.com (Dr. Tanner Andrews)
>
>Don't just stash those second runnings to brew another day; it
>won't take long for them to turn sour. Yes, you will boil the
>wort. Too late: the damage has been done,
>--

Date: Mon, 14 Dec 92 10:09:45 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Returned mail: Host unknown [from Mail Delivery Subsystem]

I can't get mail to Russ, so I'll "defend myself" here.

"Rad Equipment" writes:

> Subject: Late Grain Additions, citrus, pH Time:8:04 AMDate:12/10/92
> >as alternatives to very high mash temperatures, S. Thomas
> >recommended adding crystal only in the mash-out rest,
> >so the big sugars don't get reduced
>
> This comment, via Jed Parsons, raised a question in my mind. Is there
> sufficient time in the mash-out for the sugars in the crystal malt to
dissolve?
> Wouldn't it be better to separately steep the crystal malt during the
mash
> cycle and then add it to the mash?

Could be, and I've done this, too. Of course, they sit there during
the whole sparge time. I normally only steep crystal for about
.5 hour when I'm doing an extract batch, so the sparge time should be
sufficiently long to extract the sugar.

Time for an experiment!

=S

Date: Mon, 14 Dec 92 11:11:49 EST
From: casagran@gdstech.grumman.com (Lou Casagrande)
Subject: Gummed labels for laserwriters?

Fellow Homebrewers,
My co-brewer and I have been looking for the kind of gummed labels which must be wet in order to apply them (this is to make their removal easier) which are also arranged in sheets so that they can be fed through a laserwriter. Of course, we want to design our own labels, and since we brew a variety of beverages, we need to be able to easily print a variety of labels. Has anyone run across anything like this?

AdvTHANKSance,

Lou Casagrande

Date: Mon, 14 Dec 92 11:29:48 EST
From: dipalma@banshee.sw.stratus.com (James Dipalma)
Subject: food grade buckets

Hi All,

I recently brewed my worst batch of beer ever, and I'd like some help identifying the cause.

With the onset of winter, the prospect of spending two hours in an unheated garage in sub-freezing temperatures huddled over a cajun cooker definitely puts a damper on the fun aspect of brewing. Accordingly, I decided to downsize my batches to three gallons, so I could boil the entire volume on the stovetop in my nice, warm kitchen.

I took the fairly obvious approach of multiplying the quantities on the grain bill of my favorite recipe by 0.6. The resulting 5.5 pounds of grist placed in a standard (i.e., 5 gallon buckets) Zapap lauter tun produced a grain bed with a depth of about 5 inches. I had read about (in Noonan, I think) the relationship between grain bed depth and good filtering, so I went to the local hardware store and found two 3.5 gallon buckets. These buckets are considerably smaller in diameter than the 5 gallon buckets, so I reasoned that the grain bed should be considerably deeper. They also *looked* just like the food-grade buckets I already had, so I dutifully brought them home, drilled them out, installed a tap, brewed a three gallon batch of pale ale, and put it in a three gallon carboy to ferment.

The beer sat in primary for three weeks before I bottled it, due to an unexpected business trip. I generally ferment 5 gallon batches in 6.5 gallon carboys, then rack to secondary. With the use of these oversize carboys, I don't need a blowoff tube. The first sign of trouble was the incredibly thick mass of trub that had collected in the neck of the carboy. There was even some trub in the airlock, though not much. As I racked the beer to a bottling vessel, little warning bells were going off in my head, "shoulda used a blowoff tube", "sat on the trub for three weeks", "can you say 'fusel alcohols?'". I decided to taste the brew before bottling.

Well, the beer smelled something like turpentine, and it's aroma was it's best feature. The flavor was so incredibly foul, I cannot find the words to describe it. Needless to say, the bacteria living in my septic system enjoyed an evening of drunken revelry, at my expense.

What went wrong? I have two theories:

1) The buckets I bought were not food grade. It's easy to imagine the horrible types of chemicals that may have leached into the beer, given the temperature and acidity of the mash during sparging. I recall a post on HBD from the dim and distant past, wherein someone explained that by federal law, food grade buckets are required to have certain information stamped on the bottom. An acronym, something like HPE? HPDE? springs to mind. Any net.brewers have this info?

2) The off-flavor resulted from sitting on the trub too long. Since I've always used oversized fermenters and racked to secondary, this is one problem (probably the only one) that I have'nt experienced. Anyone ever brew a beer that had this problem? What is the flavor like (assuming you were sturdy enough to keep it in your mouth long enough to taste it)??

Cheers,
Jim

Date: Mon, 14 Dec 1992 12:52:43 -0500

From: uucp@hophead.canrem.COM

Subject: food grade buckets

From: Peter Maxwell <peterm@aoraki.dtc.hp.com>

Subject: when to pitch a starter?

>I'm about to embark on my first ever use of liquid yeast. I've made up
>a
>starter of 1 pint of wort and am waiting for the frothies to start. This
>raises the question on exactly when to pitch this starter. In
particular:

>1. The instructions indicate "at high krausen". Is this the normally
done
>practice?

>2. Why the above? What happens if one waits until the starter is
fermented
>out and all activity ceases? I would have thought that the yeast are
>continually multiplying during fermentation, as well as during aerobic
>respiration, so that the maximum cell count would result from using it
>later.

The yeast will drop out of suspension and start
going dormant.

>3. In conjunction with 2, I gather the yeast go dormant at the end of
>fermentation, but so what? When beer is bottled, fermentation has
>definitely stopped, but the yeast happily rapidly ferments the priming
>sugar. So what's the difference between this and pitching fermented-
out
>starter into fresh wort?

You want the largest number of active cells. The
idea behind the starter is to get the ferment going
has quickly as possible. If the starter is already
dormant for awhile then you have to wait for
everything to get going again. In bottle
fermentation you are going to wait 1+weeks anyway
so it doesn't matter. Also with lagers that have
been sitting around for awhile pitching fresh yeast
into the green beer isn't unusual.

>From: Carlo Fusco <G1400023@NICKEL.LAURENTIAN.CA>

>Subject: Questions about imports

>A question for Canadians from Ontario. Has anyone tried importing beer
by the
>Vinage's division of the liquor store? If yes, what type of mark up
should I
>expect? I want to get a case [24] of Sierra Nevada Pale Ale [I would
like to
>try it since I hear so much about it], but the people at the liquor
store
>never heard of it.

Well I've discussed it with Customs. It will cost
you 55% in duties and taxes if you go to Buffalo and
pick it up your self. Expect the LCBO to charge even
more- (I think the various SN products are something
like \$8-9US a six in Buffalo.

>Now a question for American's. I had the opportunity to try the Samuel Adams Boston Ale. What are people's opinions of this beer?...I liked it, there is nothing like it in Canada, from a domestic view point.

I'd also like an opinion of this beer. The two bottles I tried weren't very good at all. In fact I'd say they were either off or just rather bad. No head retentions and personally not a very exciting taste. Locally I'd suggest that any of the Wellington products are much better. I have a couple bottles of Samuel Adams Lager hopefully this will be better but I'm not holding my breath.

>From: bradley@adx.adelphi.edu (Rob Bradley)
>Subject: yeast's tolerance of alcohol

>I racked a gallon of cyser today. Using M&F dry, the gravity fell from 1082 to 1002 in only 3 weeks. I was somewhat disappointed:
>I used ale yeast instead of, e.g., champagne yeast to get a higher final gravity. I figured the alcohol would kill off the yeast somewhere around 8% alcohol by volume, leaving me an FG of 1020 or above.

I think the bigger question here is what's in the batch. Honey will ferment out totally. How far will the cider go? A drop of 80points is quite large but I'd argue that unless the SG was much higher it would ferment dry.

Nick

Date: Mon, 14 Dec 92 10:23:07 PST
From: gak@wrs.com (Richard Stueven)
Subject: Re: blowoff or blowup?

In HBD# 1032, Dave Hyde laments his brewing misfortune:

>...dumped it into a carboy, which it almost filled. Mistake #1.
>
>...pitched it with dry yeast without draining any, and stuck in a
>blowoff tube. Mistake #2.
>
>...the warmest room of the house, and let it set. Mistake #3.
>
>...just pull the tube out...and replace it. Mistake #4.
>
>WHOOSH
>
>I came home after all that night.

Mistake #5.

have fun
gak

Date: Mon, 14 Dec 1992 13:33 EDT
From: HOWED@bcvax1.bc.edu
Subject: Cinnamon Stopper?

In mid-November I decided to brew a simple cinnamon beer for the holidays. It's basically a brown ale with some fresh ground cinnamon added during the end of the boil. There were no problems in the fermenters. The S.G. went from 1.040 to 1.014 with no problem. Nothing unusual when I bulk primed them seemed to happen either. The problem is that Christmas is coming, and the beer has yet to carbonate.

Could one of these factors be the problem? --->

I added 3/4 tblspn of cinnamon to the priming sugar because there was no cinnamon taste to the beer when I bottled. Did I bottle too quickly?

In an attempt to carbonate more, I tried adding 1/4 tsp of corn sugar to a bottle, and it foamed over, leaving a great head, but still no carbonation. I have since tried re-priming one six-pack worth to see what happens. Any suggestions?

Baffled but Brewing Better Beers,

Dave

HOWED@BCVMS.BC.EDU "It's crisp, it's clean, and it's distinctively alcoholic. It's....
BEER!"

Date: Mon, 14 Dec 92 10:32:29 PST
From: gak@wrs.com (Richard Stueven)
Subject: Boston's Best Burton Bitter

Commonwealth Brewing Company in Boston makes a terrific ale they call "Boston's Best Burton Bitter". It's nice and thick and malty and I can't even find a description of the style anywhere.

Can someone who's familiar with this beer (eh, Chuck? nudge nudge) give me some pointers on replicating it?

thx
gak

Date: Mon, 14 Dec 92 09:00 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Ham Brew Forum

I get many inquiries about my logon (arf) and herein furnish the explanation along with another idea for expanding the outreach to and of the homebrew community.

ARF is an acronym for the Amateur Radio Forum. This was a weekly talk show that I hosted for over 5 years on the 75 meter amateur radio band. It was 3 hrs of nonstop monolog and dialog on frequently outrageous and usually politically incorrect issues of the day. I was, for all practical purposes the Rush Limbaugh of ham radio. Unlike Rush, I got nothing (but fun) for my efforts and finally got bored with it all and gave it up this Fall. The acronym was a natural choice for my internet logon as I was also very active in political discussions on usenet and the continuity made sense at the time.

It now occurs to me that there could be enough home-brewers with ham licenses or at least short wave radios out there that we could get a home brew discussion goin on the radio. I had mentioned home brewing frequently during my ARF programs but never once heard from anyone with the slightest interest. It is entirely possible that the two hobbies are incompatible for some reason but it can't hurt to ask.

So, if there are any hams out there interested in talking about home brewing on the radio, please drop email to me and let me know.

js

Date: Monday, December 14, 1992 07:34:59
From: TBSAMSEL@qvarsa.er.usgs.gov (Theodore B. Samsel)
Subject: artesian water

Just because water comes from an artesian well doesn't mean it is of higher "quality". The chemistry of the formation in which the aquifer resides is as important as the nature of the aquifer's recharge zone(s).

Date: Mon, 14 Dec 1992 14:11 EST
From: STROUD <STROUD%GAIA@leia.polaroid.com>
Subject: Legality of Eisbocks

Two local brewing companies have both started advertising (and selling) what they claim to be eisbocks. In both cases the claim is made that the alcohol level of the final product is increased by actually freezing out part of the water.

I was always under the impression that the BATF considers this practice to be illegal, since it is a form of alcohol concentration and hence is synonymous with distillation.

Any comments?

- --Steve Stroud

Date: Mon, 14 Dec 92 15:14:17 EST
From: dipalma@banshee.sw.stratus.com (James Dipalma)
Subject: RE: HBD 1032

Hi All,

In HBD 1032, Mark Garti asks:

>when sparging
>and adding sparge water, are you supposed to let the water level
>start to drop below the the top of the grain before adding more
>sparge water. OR do you never let this happen. All the books
>are pretty grey here.

I try to maintain 1-2 inches of water on top of the grain bed when sparging. If you let the water level drop below the top of the grain, the runoff will slow due to the lack of water pressure in the column. Also, when you add water to such a sparge set-up, you will disturb the grain bed and diminish the filtering.

>also no one touched my question about reasonable conversion times.
>i had asked if most people end up doing a conversion step of 45-90
>minutes? papazzian had indicated a total time of about 25 minutes.
>is anyone getting decent efficiencies with this short a time. I'm
>not but i don't know if this is the problem, or if it's something
>else. i usually get 25 ppg.

My conversion times are approximately one hour, with slight variances due to amount and type of malt used. 25 minutes seems a little low, are you using an iodine test to determine if conversion is complete?

Also in HBD 1032, Scott James asks:

>I found that buffering my sparge water (2-3 gallons) with 1/2 teaspoon
>gypsum greatly increased my extraction rates. Does anybody else do
>this to?

And Todd Enders writes:

>Sparge
>water was acidified with lactic acid ala Miller
>...
>The last runnings had no preceivable tannic taste.

There was a recent thread on this forum regarding the lack of tannin extraction during decoction mashing, the conclusion being that low pH environments minimize the extraction of tannins. Someone (Darryl Richman?) included an explanation of why tannin extraction is problematic during sparging, i.e., the pH of the mash increases as sparge water is added.

In my particular case, I have well water that is very hard. When I pre-boil this water, a large amount of white precipitate forms which I assume to be calcium carbonate. The pH of this water after boiling is still something near 7. During sparging, the taste of tannin becomes noticeable when the SG of the runoff is still 1.020-1.025. Clearly, there is still quite a bit of sugar present, but if I continue to sparge I get the tannins

as well. I saw the thread on tannin extraction, and decided to try acidifying my sparge water.

I got this stuff called 'Acidblend' from a friend who makes wine, and uses it for the same purpose, pH adjustment. I don't know what's in it, but it is certainly effective in lowering pH. I use 1/4 *teaspoon* per 4 gallons of water, which brings the pH from ~7 to 5.5 - 5.0!! I have used it for the last three batches, and while I did notice a slight improvement in extraction, the biggest improvement, IMHO, is that I now sparge all the way down to 1.005, with no noticeable tannin taste in the runoff. I can't taste any sugars at that point either, so I stop sparging at this point.

I have'nt noticed any unusual fermentation characteristics with these three batches, so it appears that the yeast is still working well, despite the somewhat more acidic wort. The first of the three batches was kegged this weekend, so I'll soon have some notion of what effects the acidification had on flavor.

Cheers,
Jim

Date: Monday, 14 Dec 1992 15:53:32 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: American Society of Brewing Chemists (ASBC)

Had to look up some standards-related stuff and found a bunch of listings for Brewing standards. Things like ASBC Brewer 4-58, or ASBC Malt, or ASBC Wort. Anyone have the scoop on these before I investigate through more mundane means?

Thanks.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Mon, 14 Dec 92 15:01 CST
From: korz@iepubj.att.com
Subject: Re:Wyeast/Lautering/Conversion/Corona

Jimmy writes:

>Anyway, I just recently bought some liquid yeast and was a bit
>shocked at the price; not that it is outlandish, or anything,
>but after using the dry yeast that comes free with the extract
>syrup, it seems like its a lot of \$. So, my next thoughts turn
>to culturing yeast.

Well, I personally think that it is worth it. I have lately been trying Nottingham and Windsor from Lallemund, and Cooper's, but I'm not about to give up my #1028 or the other Wyeasts. My recipes are formulated with specific yeasts -- that's because the yeast has *so* much to do with the flavor of the final beer. Splitting a package of Wyeast is a great way to bring down its cost.

>Using Papazian, 2nd edition, I have no problem with the explanation
>of the preparation of the medium. Now, on p279, under the heading
>"Culturing the yeast", he says to open the container of pure yeast
>culture and pour it into your previously prepared medium (6 oz of wort
>in a 12 oz vigorously sanitized bottle.)

>

>My liquid yeast has the two sections of liquid, one of which
>your supposed to break, then let the package swell up. Do you do
>do this, allow for the swelling, then dump the entire thing
>the bottle? Or do you break the inner part
>and immediately dump both sections into the bottle? Or do you
>ignore the inner part and just dump the one section in?

Pop the inner package, let it swell to about an inch and then pitch it into the starter -- that would be my advice. For the record, the yeast is in the outer package.

>Once the liquid yeast is in the bottle, you place a fermentation
>lock on it, according to Papazian. Fermentation starts, but then what?
>Papazian says stick it in the refrigerator, then repropagate in 2 to
>4 weeks. When do you use it? When you repropagate, do you split
>the bottle contents in half and propogate two cultures? Do you drain
>off the liquid in the top half of the bottle and just use the sediment?
>Do you have to let everything get to room temperature?

If you will not use it right away, I suggest letting it ferment out and store it in a cool (60-65F) place. When you're ready to brew, 12 or 24 hours beforehand, add some more 1020 wort to get the yeast re-started.

>I have so many questions, about this, that I may as well stop at this
>point. Can anyone give me some pointers and/or step-by-step
>instructions? And, perhaps, can anyone render an opinion: I'm
>still a beginner, having only brewed 5 batches, am I getting
>in over my head to quickly?

No. You won't be a beginner for long, but only by experimenting with different techniques and ingredients can you break out of beginnerhood. Liquid yeast is a great way to go.

Mark writes:

>I use a zapapp lauter tun (bucket in bucket). It was made from
>2 6.5 gallon buckets. all this talk about sparging and solution

>concentration had me thinking about my technique. when sparging
>and adding sparge water, are you supposed to let the water level
>start to drop below the top of the grain before adding more
>sparge water. OR do you never let this happen. All the books
>are pretty grey here.

You should *not* let the water level drop below the level of the
grain. The grain are partially supported by the water and thus
draining the water will cause the grain to compress.

>
>also no one touched my question about reasonable conversion times.
>i had asked if most people end up doing a conversion step of 45-90
>minutes? papazzian had indicated a total time of about 25 minutes.
>is anyone getting decent efficiencies with this short a time. I'm
>not but i don't know if this is the problem, or if it's something
>else. i usually get 25 ppg.

I believe that Charlie is talking about fully-modified malts (Pale Ale
Malts) converting completely at relatively high saccharification
temperatures. Sure, you can convert fully modified malt in 25 minutes
at 158F. On the other hand, if you use all Munich malt at 148F, you
can easily exceed 2 hours for conversion.

>>From: BLASS@bigvax.alfred.edu (YOU'VE GOT THE EGGS, I'VE GOT THE
SCRAPPLE, LET'S MAKE US A BREAKFAST)
>>I am interested in recipes for mexican beers, like Corona, and
>>how to make malt liquor. I tried a few different malt liquors, some
>>enjoyable (Mickey's Fine Malt Liquor), some not that enjoyable. How
>>is it made and are there any recipes?

Rather than have you be disappointed by your homebrew, I'd like to point
out that these two beers you have mentioned, are very light-bodied and
light-flavored. Most of the recipes you will find will make a beer that
is considerably more flavorful and heavier than these. The way to make
a very light-bodied, light-flavored beer is (as James put it, rather
tersely) to add alot of corn sugar. You may get a negative reaction from
many homebrewers regarding very light beers because, for many, it is just
the style of beer that we are trying to avoid -- I became a homebrewer
primarily because I could not find beers other than the American Light
Lager style in my area. I've since found suppliers.

Just a style note -- Corona is not a typical Mexican beer. Mexican
beers,
in general are more full-bodied, amber in color and more flavorful. Many
are of the Vienna style. Corona was created to fill a market need -- the
laborers in Mexico could not afford the regular beers, which contained a
lot of expensive malt. Corona was created as a cheap, high-corn-sugar
"beer" for the poorest people in Mexico. The lime, incidentally, was
introduced not to the beer, rather it was used by Mexicans to clean the
tops of dusty cans and then discarded. Some marketing suit saw them and
thought they were putting the lime in the beer. (Wanna make friends at
a fern bar? -- tell a yuppie with a lime in his beer these two stories.)

Dave writes:
>Vanilla Bean Stout (5 gal)
>
>2 lb crystal (90L)
>4 oz chocolate malt
>4 oz black patent malt
>2 oz roasted barley
>6 lb dark dme
>

>1.5 oz Northern Brewer (60 min)
> .5 oz Eroica (finish)
>
>Wyeast Irish (1098)
^^^

Hmmm? Wyeast Irish is #1084. #1098 is British Ale (Whitbread).

MIKE writes:

>Well after fifteen batches, I got cocky and walked away from a covered
pot and
>I paid the boil over price for the first time. I KNOW this has been
discussed
>here before but I never paid any attention. How to I get this crap off
of my
>stove? I've tried "Soft-Scrub" but it just doesn't cut it. Please, if
I don't
>get this off my wife might leave me else quit brewing. I'd really miss
her
>too. MIKE

In the future, you might try soaping-up the top of the stove before
brewing.
Any splatters or boilovers will not stick to the surface and then you
just
rinse after brewing. In the meantime, I suggest spraying something like
Formula 409 or Fantastic onto the stain and letting it sit for an hour.
Then rub-and-scrub till your arm gets tired and repeat with the spray.

Al.

P.S.

In digest 1031, John notes:

>P.S. Apparently some of the Chicago Beer Society (CBS) members have gone
>national! Our newspaper, the San Diego Union-Tribune, carried an
article
>today by Michael Lev all about homebrewing, including a picture of Ray
Daniels
>cooking up a batch. Also mentioned were Randy Mosher, Steve Paeschke,
Chris
>Campanelli, Chris Nemeth, and Al Korzonas. And of course it wouldn't be
a
>decent article with a few quotes from Charlie Papazian. (Sorry to hear
about
>Al's bock-style home perm solution :). Great job guys! Keep spreading
the word!

Don't feel bad for me John, after two additional months of aging, that
perm
beer won 2nd place for Bock at the CBS Spooky Brew Review.

Date: Mon, 14 Dec 92 16:04:49 EST
From: diana@Kodak.COM (Gary M. Diana 39623)
Subject: Ham Brew Forum
Full-Name: Guy Diana

Jack -

I saw your post on usenet abot the 80m homebrew forum. Sounds like a great idea to me. I am building a couple grp boxes, and have recently built a power supply. I have an antenna tuner project getting ready as well. Being new to homebrewing, I'd like a forum to ask people "dumb" questions (I built this wonderful vfo from an article in QST; the power output is X, is that right??).

- Gary , N2JGU

gmdiana@kodak.com

Date: Mon, 14 Dec 92 16:13:55 EST
From: magdek@LONEX.RL.AF.MIL (Kevin M. Madge)
Subject: re: citrus flavor from hops

dratchen@std.MENTORG.COM (Daniel Ratchen) wrote the following:

> Are there any hop experts out there? I am trying to identify
> what type of hop can be used to impart a citrusy aroma and
> character to a brew. I have tasted this in several Northwest
> micro-brews and I am curious what the brewers did to get this
> flavor.

I'm not a hop expert, however a beer that I brewed had a slight unexpected citrus flavor. I dry hopped the beer with willamette hops in a hop bag (willamette was also used for bittering).

The hops that I used was fresh.

Kevin Magde
magdek@lonex.rl.af.mil

Date: Mon, 14 Dec 92 15:25:13 EST
From: chuck@synchro.com (Chuck Cox)
Subject: Subpoena

Well, I was served an interesting document the other day...

- -----
-

United States District Court
DISTRICT OF MASSACHUSETTS

BOSTON BEER COMPANY LIMITED PARTNERSHIP,
d/b/a THE BOSTON BEER COMPANY
V.
SLESAR BROS. BREWING COMPANY, INC.
d/b/a BOSTON BEER WORKS

SUBPOENA IN A CIVIL CASE
CASE NUMBER: 92-10865-K

TO: Charles Cox
Synchrosystems
44 Western Ave (wrong address!!)
Cambridge, MA 02139

YOU ARE COMMANDED to appear ...
at the taking of a deposition in the above case.

YOU ARE COMMANDED to produce and permit inspection
of the following documents ...

Any written correspondance or other documents in your possession which
refer, relate or allude to Boston Beer Company, Boston Beer Works, or
Commonwealth Brewing Company and/or any persons connected with Boston
Beer Company, Boston Beer Works or Commonwealth Brewing Company.

(signed) Richard A. Savrann, Esq.

- -----
-

As some of you may recall, I wrote a letter to the BBW attorneys this
summer expressing my opinion about this trademark infringement nonsense.
While the letter was never used, the BBC attorneys found out about it by
reading my postings to the net, and now they want to see it.

While issuing the above subpoena is perfectly legal, I think it is also
indicative of how absurdly litigious Koch & Co have become.

FYI: The above case is an appeal to the original trademark infringement
case which BBC lost. They are also suing the CBC for using the word
'Boston' on their labels.

Here is a copy of the letter that has them so worried...

- -----
-

5 June 1992

To whom it may concern,

In my opinion, consumers will not be confused by any similarity between "Boston Beer Works" and "Boston Beer Company". "Boston Beer Company" is not widely known by consumers, since most identify their products as "Samuel Adams". In addition, "Boston Beer" is a generic phrase and is part of the name of a variety of businesses, organizations and events in the Boston area.

Sincerely,

Charles Cox

BJCP Master Beer Judge

Member - Boston Beer Society

- - - - -

-

- - -

Chuck Cox <chuck@synchro.com>

Free your mind and your ass will follow - George Clinton

- - - - -

Date: Mon, 14 Dec 1992 16:27:24 -0500
From: Nick Zentena <zen%hophead@canrem.com>
Subject: Homebrew Distributors??

Hi,
Does anybody have a list of homebrew
distributors?[not resellers]
Thanks
Nick

I drink Beer I don't collect cute bottles!
zen%hophead@canrem.com

End of HOMEBREW Digest #1033, 12/15/92

Date: Tue, 15 Dec 92 12:32:03 MET
From: THOMASR@EZRZ1.vmsmail.ethz.ch
Subject: three beers from one mash

Hello all,

I thought you might be interested in this recipe I dug up from a book on brewing by a man called F. Accum (second ed. published 1821!!!).

It details the "current method used to obtain a keeping ale, ale and table beer" from a single batch of grains. I have translated it into modern units, and scaled it down to give 5 gallons (UK) of wort for the keeping ale:

31# pale malt

12.6 oz hops

mash No.1

4.86 gallons (UK) water at 160 for 1/2 hr

then add 1.36 gall(UK) at 156

mash for a further 1.5 hr, and draw off wort --> 5 gall (UK)

mash No.2

5.14 gall (UK) at 175

mash 1.5 hr, and draw off wort --> 5 gall (UK)

mash No.3

add 0.56 lb grains to the mash tun

6.7 gall (UK) at 175

mash 1.5 hr, and draw off wort --> 6.43 gall (UK)

Boil the first two worts separately with 6.3 oz (!!!!) hops for 2.5 hr, and filter as usual

- --> 4.25 gall (UK) at 1100.6 and 3.8 gall (UK) at 1060

Boil the third wort with the used hops for 2.5 hr

- --> ca.6.43 gall (UK) at 1031.

By my calculation this gives 22 pts/pt/gall(UK)

- --> 27.65 pts/pt/gall(US)

1 gall(US)=.8 gall(UK)??

By the way, keeping ale was a strong ale brewed so that it would last through the summer when it was not possible to brew (heat --> bugs --> lousy beer), whereas table beer was the sort of stuff you had with breakfast (eg queen elizabeth 1, who drank a quart of it each morning).

Hope this is of interest / use to someone out there.

Rob Thomas

P.S. the book also contains other recipes, eg porter, old ale
If there is demand I'll send them in.

P.P.S. I haven't brewed this recipe so caveat brewer!

Date: Tue, 15 Dec 92 13:41 PST
From: SOMAK%FITKJES2.BITNET@SEARN.SUNET.SE
Subject: Belgian Wheat Beer

I have one question concerning belgian beers that use wheat in addition to barley malt. Michael Jackson says that they use (if I remember right) 40 or 50 % unmalted wheat. Now I wonder how do they mash it. Papazian recommends not to use more than 20 % unmalted grain, because otherwise there are not enough enzymes. Do they add enzymes, or do they have malts that have very much enzymes? Or is there some other explanation? Looong mashing time or something like that?

Markku Koivula

Date: Tue, 15 Dec 1992 08:30 EST
From: STROUD <STROUD%GAIA@leia.polaroid.com>
Subject: Mexican Beers

Al sez:

>Just a style note -- Corona is not a typical Mexican beer. Mexican
beers,
>in general are more full-bodied, amber in color and more flavorful. Many
>are of the Vienna style.....

Nay, nay, I must disagree. Al may WANT the Vienna style to be typical of
Mexican beers, but the sad truth is that Corona is the much more more
typical
example. The light watery beers like Corona, Tecate, Superior,
Chihuahua, Sol, etc etc ad nauseum have been so wildly successful that
many of the more interesting beers are either no longer brewed or only
in small amounts. Dos Equis and Negro Modelo are certainly better, but
they only account for a small percentage of the total sales of Mexican
beers.

Steve

Date: Tuesday, 15 Dec 1992 08:47:50 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Handling Dry Malt

Hello. I use dry malt extensively for priming my beers. If I fail to seal the bag completely, it gets hard and I have to break it up. I have noticed that if I put a chunk of this in water and try to dissolve it, half the time I have zero success.

The chunk will melt and become taffy-like, but never dissolve. Tastes OK, though, as a sort of candy. (Waste not, want not.)

Any hints on proper storage? Anyone ever get chunked up malt to be useful in the brewing process? Thanks in advance.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Tue, 15 Dec 92 08:50:56 EST
From: paulb%ted@juliet.ll.mit.edu (Paul Biron)
Subject: labels

Lou Casagrande writes

<< My co-brewer and I have been looking for the kind of gummed labels which must be wet in order to apply them (this is to make their removal easier) which are also arranged in sheets so that they can be fed through a laserwriter. Of course, we want to design our own labels, and since we brew a variety of beverages, we need to be able to easily print a variety of labels. Has anyone run across anything like this? >>

I have not come across any gummed labels for laser printers. What I do is make my labels on my printer with regular xerox paper. To affix them, I dip them in milk then apply them to the bottles. They stick just as if they had glue on them and they peel right off after dunking the bottle in warm water. Another advantage is that there is no gluey residue left on the bottles to clean up.

Paul Biron M.I.T. Lincoln Lab
Kissimmee, FL

Date: Tue, 15 Dec 92 07:04:16 MST
From: pyle@intellistor.com (Norm Pyle)
Subject: Iodine test

Ed Hitchcock writes:

> Testing grains with iodine will skew your results. The hard part
of the grain contains starches, such as cellulose, which test positive
but
are not what you are trying to break down. Try the iodine test on a
small
quantity (1 teaspoon) of COOLED liquid, with as few grains as possible.

Do others agree with this? I've had difficulty converting sometimes,
based
on testing grains as well as the liquid. I always scoop up some grain
and
liquid onto the white surface before adding the iodine. Eventually, the
iodine keeps it original color, and I continue. If I was testing liquid
only
I would certainly quit mashing sooner. Comments?

Norm

Date: 15 Dec 92 14:14:00 WET
From: "ONREUR::JSAMPSON" <JSAMPSON%ONREUR.decnnet@onreur.navy.mil>
Subject: Boston Boars

Lemme get th

Date: Tue, 15 Dec 92 9:44:29 EST
From: Kevin V Martin <kmartin@magnus.acs.ohio-state.edu>
Subject: Los Angelos area homebrew shops

I am going to visit my in-laws in Los Angelos for Christmas. My father-in-law has expressed some interest in homebrewing. As usual, my wife and I are behind in our Christmas shopping, so it is probably too late to go the mail order route. Does anyone know of a good homebrew shop in Los Angelos, particullary in the Palos Verdes area? Thanks, Kevin Martin

Date: Tue, 15 Dec 1992 15:01:57 +0000
From: G.A.Cooper@qmw.ac.uk
Subject: Acidblend

From: dipalma@banshee.sw.stratus.com (James Dipalma)

>as well. I saw the thread on tannin extraction, and decided to
>try acidifying my sparge water.
> I got this stuff called 'Acidblend' from a friend who makes
>wine, and uses it for the same purpose, pH adjustment. I don't
>know what's in it, but

It will be a blend of Tartaric, Citric and Malic acids (Can't remember the specific proportions but it could be something like 50%, 30%, 20%). I don't use these blends, I have all three (and some more) acids and add which I think is most suitable. The most suitable is usually Tartaric: if it is good enough for the grape it is good enough for me :-)
Most beermakers seem to prefer using Lactic acid, but commercially it is not unusual to hear of them using Sulfuric acid (and Hydrochloric some-times) for reducing pH.
A trivial technical point: winemakers add these organic acids to increase the titrateable acidity not to reduce pH (there is a difference). The titrateable acidity is a better measure of the effect of the wine on the palate.

- - - -

I can't remember who on HBD suggested using dishwasher powder for cleaning plastic syphon tubes but ... I managed to get some grunge on the inside of one of my hoses and soaking in my usual cleaners/sterilisers didn't have much effect :-(Dishwasher powder worked a treat :-) Nice suggestion.

Geoff

Date: Tue, 15 Dec 92 09:37:20 EST
From: Lou Curcio <LACURCI%ERENJ.BITNET@pucc.Princeton.EDU>
Subject: Brewpub in Troy, NY

Has anyone heard of a new brewpub in Troy, NY? The name is Brown & Moran Brewing and it was supposed to open last month. Any details, such as the street address, would be appreciated.

Thanks in advance.

Date: Tue, 15 Dec 92 07:50:06 PST
From: gaulandm@tekig7.pen.tek.com (Mike Gauland)
Subject: Ham Brew Forum

I'd be interested, but not a regular participant. My brewing experience is quite limited, so I'd get much more out of it than I'd put in, and the seven-month-old baby makes it hard to keep any schedules.

Good luck. Maybe I should bring a different sort of example to the radio club's next "Homebrew Night".

- --Mike AA7JF

Date: Tue, 15 Dec 92 11:00:57 EST
From: gkushmer@Jade.Tufts.EDU
Subject: Santa Claus and Beer

Hi everyone.

A co-worker just found this in the Houston Post (taken from a 1991 paper):

THE BOTTOM LINE: Regarding the controversial use of Santa Claus in beer advertisements, Jay Leno reasoned, "I don't know what the fuss is all about. Santa is the perfect spokesman for beer; he has a red nose, a pot belly, wears the same clothes all the time and works only one day a year."

Sounds like a role model for my life ;-)

- --gk

Greg K.

Date: Tue, 15 Dec 92 8:17:15 PST
From: "Donald G. Scheidt" <dgs1300@aw101.ias1.ca.boeing.com>
Subject: Subpoena, Legality of Eisbocks, Kalamazoo Brewing

From: chuck@synchro.com (Chuck Cox):
>Well, I was served an interesting document the other day...

And I will document, right here, and right now, that I will *never* ever again engage in any form of retail trade that will result in my consumption of products made by:

>BOSTON BEER COMPANY LIMITED PARTNERSHIP,
>d/b/a THE BOSTON BEER COMPANY

a/k/a "Samuel Adams." Beer isn't about lawsuits anywhere else but the USA, and I'm fed up. I will not consume, nor recommend for consumption, any of Mr. Koch's products. Perhaps it is a bit late, but I recommend that we boycott the entire "Samuel Adams" product line, from okay-but-a-bit-bland lager, through utterly-bogus-marginally-cranberry-flavoured-pseudo-lambic. I notice that, out here in the west, we can have two products called "Blue Heron Ale" (from BridgePort and Mendocino) without having to invite a tasseled-loafer army of briefcase-packing attorneys into the fray. Jim Koch, GROW UP! Oh well, you can tell a Harvard man, but you can't tell him much...

>While issuing the ... subpoena is perfectly legal, I think it is also >indicative of how absurdly litigious Koch & Co have become.

Then make them pay for this stupidity out of their *own* pockets - don't contribute to Koch & Co's profits. The only other stupidity I know of equal to this is the issue of the use of the Budweiser name - those pikers from St. Louis can't stand the thought of a certain high-quality Bohemian beer with the same name being unleashed on the market, as it would show their beer to be the bland, under-flavoured, process-controlled pap that it is.

From: STROUD <STROUD%GAIA@leia.polaroid.com>:
With regard to a couple of American-made 'Eisbocks':
>I was always under the impression that the BATF considers this practice to be >illegal, since it is a form of alcohol concentration and hence is synonymous >with distillation.
>
>Any comments?

Who cares, except the BATF ;-)? If you're interested, go out and buy a sixer or two of the Eisbocks, and hide them in the 'fridge. Keep them for special occasions and *very* cold winter nights. If the BATF issues a 'cease and

desist' order to the brewers (distillers? :-), fine. Also, consider this:
similar restrictions exist in Germany on the production of hard liquor beverages by distillation, yet there is no problem with the production of Eisbocks - save for the technical difficulty of doing so, and the relatively limited market for such a strong form of beer.

Now, for a question of my own:

My brother moved from Michigan to Florida recently. One of the last things he did before moving, was to send me a couple of beers from the Kalamazoo Brewing Co., "Third Coast Beer" and "Bell's Beer." The "Third Coast" was not bad, basically what seemed to be a top-fermented blond ale with a substantial amount of Chinook and Cascade hops - quite bitter on the palate, with a spicy finish. The "Bell's Beer", on the other hand, was extraordinary - it seems to be fermented with either a Belgian ale yeast, or it undergoes a lactic secondary, I'm not sure which. It also has the characteristic flavour found in some Belgian wheat beers and triples. So, the obvious question: can anyone out there tell me about the Kalamazoo Brewing Co. and their products? Recipes? Maybe even send me some in trade for Christmas ale from the Pacific Northwest???

Thanks, and cheers!

- - -
Don | If we do not succeed, then we run the
dgs1300@aw101.ias1.ca.boeing.com | risk of failure.
| - not-yet-former Vice President Dan Quayle

Date: Tue, 15 Dec 92 11:21:13 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: For G. Fix: Clarification of DCI protocol

Any homebrewer interested in the chemistry of brewing is encouraged to check out the latest Zymurgy with an article by Dr. Geo. Fix on "hot side aeration". In the article, George describes a protocol ascribed to deClerk for measuring the redox state (a measure of oxidation of wort) using DCI, which the article expands into "dichlorophenol indolephenol".

>From my background in chemistry this sounded like an erroneous name, and I suspected a misprint, and that the actual chemical was dichloroindolphenol, hence the acronym. In the chemical catalogs, though I found that both names are applied to the same chemical. The price seems quite reasonable (e.g. Sigma D1878 is 10 grams for \$30.50, or 1 g for 6.30). It might be appropriate for some HB suppliers to repackage this for general use.

However, there seems to be some information lacking from Dr. Fix's otherwise excellent article. He describes adding 0.25 ml of DCI to 10 ml of wort, but the concentration of the DCI solution is lacking. I thought maybe that DCI was a liquid, and that it was meant to add the neat liquid, but the Sigma catalog describes it as "Sodium salt, crystalline". To follow these instructions we need to know the concentration of the DCI solution that is added.

I'm hoping that Dr. Fix or someone else who uses this method might clarify this point, and maybe post the protocol for those who don't read zymurgy.

BTW, the new color zymurgy format is quite impressive (they managed to get 8 color pages on the "cover"; that's 7 pages of ad income right there). Overall, though, it is clear that they didn't spend the money on editing, or even running their stories through a spell checker, since all of the articles are riddled with typo's.

The last page features an oh-so-humorous look at Charlie P. laughing, and lots of other people wearing Charlie P. masks. Maybe the next change in the Zymurgy masthead ought to be a sub title:

"Official magazine of the Charlie Papazian fan club"

Oh well, the quality of some of the articles makes up for the self-indulgence, I suppose.

thanks for your input

dennis

Date: 15 Dec 92 09:08:00 U
From: "Rad Equipment" <rad_equipment@rad-macl.ucsf.EDU>
Subject: Acidifying Sparge Caution

Subject: Acidifying Sparge Caution Time:8:40 AMDate:12/15/92
With all the talk of acidifying sparge water it is possible that this is one of those practices which is on its way to becoming abused. Here is my caveat.

If your wort falls below a pH of 5.0 you may not get much of a hot break (Miller). The pH of the wort will go lower as a result of the boil (also Miller). Water is a poor buffer especially when it is in the neutral range (6.5 - 7.5) and will become more acid when added to an acid mash rather than the reverse. Dark malts are naturally acid and mashes which include them often need to have their pH raised in order to maintain the 5.0 - 5.5 range.

My local water is soft and runs in the pH range of 6.3 - 6.8. My pre-boil wort tends to be right at the lower edge of the acceptable range (5.0) even without any dark malt. I tend to get a very poor hot break.

What this is leading to is this: Don't acidify your sparge water just because other brewers do it. Check the pH of your water and your runnings to determine if it is necessary. Certainly if you have hard water and you detect a tannic flavor in the runnings you may want to make some adjustments, but a simple pre-boil of the sparge water may be all you need. Even if you do acidify your sparge, you may not need to do so for every recipe. If you do it for a pale ale you may not need to do it for a stout or porter. Monitor all the points in the process so you know what's happening.

Now, no doubt someone will ask, "What happens to wort pH after the addition of the hops?" I don't know. I'll have to take some readings the next time I brew.

Perhaps George Fix (et al) will comment on my observations and add some expertise to the discussion.

RW...

Russ Wigglesworth (INTERNET: Rad_Equipment@radmacl.ucsf.edu - CI\$: 72300, 61)
UCSF Dept. of Radiology, San Francisco, CA (415) 476-3668 / 474-8126

Date: 15 Dec 1992 12:54:42 -0400
From: Ed Hitchcock <ECH@ac.dal.ca>
Subject: acidifying sparge/wyeast specs

The past few HBD's have had a lot on sparging and acidification of sparge water. Has anyone out there used ascorbic acid to acidify the sparge water? It occurs to me that it may also help to reduce the amount of oxidation from splashing the recirculated wort. I seem to recall vaguely that Miller was opposed to using ascorbic acid, but I don't recall off hand why...

*** **

There has been mention of a spec sheet for the different yeasts, their attenuation and flavour profiles and so forth. Is there a copy of this archived somewhere? If not could someone post it to r.c.b or HBD? Or mail it to me?

Thanks,
Ed Hitchcock
ech@ac.dal.ca

Date: Tue, 15 Dec 92 12:49 EST
From: jrd@research.att.com (James Driscoll)
Subject: ASBC Methods of Analysis

John Decarlo asks about certain citations to a publication of the American Society of Brewing Chemists (ASBC).

What he is probably seeing referenced are analytical methods from Methods of Analysis of the American Society of Brewing Chemists, Eighth Revised Edition (published by the American Society of Brewing Chemists, 3340 Pilot Knob Road, St. Paul, Minnesota 5512-2097)

This is a three inch thick ring binder containing sections with names such as Malt, Beer, Sensory Analysis, and Microbiology. The methods are numbered, and have names like Yeast-8: Killer Yeast Identification and Hops-3: Aphids in Hops. My personal favorite is Microbiological Control-4B: Brewers Tomato Juice Agar Medium. Yuck.

These provide standardized methods for the brewing industry and as such are quite precise and easy to follow. The bad news is that it costs \$400 and many of the methods require instrumentation and reagents not easily obtained by even the enthusiastic amateur brewer (or commercial microbrewer, for that matter).

This probably isn't something that an individual amateur brewer would want to spring for, but it is something that a "techie" type homebrew club might want to consider adding to their library. It is also interesting to anyone running a homebrew competition, since it contains a section on sensory analysis with such methods as Selection and Training of Assessors, Threshold of Added Substances - Ascending Method of Limits, and Flavor Terminology and Reference.

To give you a feeling for the book, below is reproduced their version of a familiar test: (The methods are, of course, copyrighted; but I hope they will find this a fair use in what is essentially a review of their newly issued Eighth Revised Edition.)

Adjunct Materials
Sugars and Syrups-8
Page 1 of 1

IODINE REACTION

Reagent

- (a) Iodine Solution, 0.02N. Dissolve 1.27 g iodine and 2.50 g potassium iodide in a little water and dilute solution to 500 ml. Solution should be made fresh every month and stored away from light. For daily use, keep portion of solution in small, dark dropper bottle.

Apparatus

- (a) Test tubes.

Method

Fill test tube to within 1 in. of rim with "10% solution" prepared according to method of Adjunct Materials, Sugars and Syrups-5 [which basically tells you to take a 50 g sample and dilute to 500ml with 20 degree C distilled water]. Carefully add 0.02N iodine solution (reagent a) from dropper bottle to form distinct layer on top of sugar solution. Report color developed at interface of two liquid layers by transmitted light. Blue indicates presence of starch, purple "amylodextrin," reddish color "erythrodextrin." Qualify result by using terms faint trace, trace, or strong trace according to whether color developed is faint, distinct, or strong.

1958, rev. 1976

Happy Brewing,
Jim Driscoll

Date: Tue, 15 Dec 92 13:04:33 EST
From: thutt <thutt@MAIL.CASI.NASA.GOV>
Subject: Carboy filling levels? How high is too high?

Hi all,

Still no response from Hawaii brewers.... Rats...

Given the following crude representation of a carboy, to which letter should I optimally be filling?

With my first batch, I filled to C, and had no problems.
With my second batch, I filled to B and the blowoff cap popped off.
With my third batch, filling to A, resulted in a completely plugged neck.

I suspect that using Oak chips in batch three may have contributed to the plug, I was not able to investigate the actual plug (as I tried to clear it, it fell in.... (Yikes!))

Should I be altering my level of filling?

Point A is the last 2 inches or so from the lip.
Point B is all distance between the slant from vertical to point A.
Point C IS the slant from vertical (what I call the shoulder).
Point D is all points below C.

```

  [-----]
  | A |Thanks.....
  / B /
(-  C  -)
  | Taylor Hutt (thutt@mail.casi.nasa.gov)
  D   | Chapioning worldwide usage of Oberon-2!
  |
  | She takes my dinner,
  | Drinks my beer,
  | Spends my money
/-----/ But I do not care.... Scorpions

```

Date: 15 Dec 92 14:23:01 EDT
From: RKING@VUNET.VINU.EDU
Subject: Addr: Problems

Can someone comment on a problem I may be having. The last two batches of lager I made turned sour on me. Extremely distressing (they, too, gave the bacteria in the septic tank a great binge). I think I got some contamination because my two-year-old got into the air lock (my fault, of course, both times), and I found it on the ground more than once. Now the current batch of ale I'm making (VERY two-year-old proof) has been in the primary for about one week and I was considering bottling it without even putting it in the secondary (everything looks so packed down there). Now, however, I am getting a resurgence of fermentation (actually, a very small bubbling action, but still fermentation starting again). Does anyone know why this is? Have I got yet another bad batch with wild yeasts on the way? Or, is it possible there are still a few fermentable sugars, etc. left in the wort that simply have not finished working yet? Any comments?

Second, in regard to the current yeast conversations, I want to mention that after the package swells up, if you don't want to use a starter, you can simply pitch the yeast right from the package into the cooled wort. I have done this and had great results, but I wonder if this is not a good thing to do. Any comments here? I admit making a good starter is better.

Third, I bought some liquid yeast that does NOT have the little diaphragm you are supposed to smack, and have been unable to get it going AT ALL with a starter. I bought it cheap from a supply store and still have a few packages in the refrigerator. But I can't get it to work. I wonder if it is dead and I should throw it away. Has anyone had any experience with this type of liquid yeast (it was cheap because it was several months past the expiration date--I took a chance)?

Thank you and best wishes for the holidays.

--Richard King, Reference Librarian, Vincennes (Indiana)
University

Date: Tue, 15 Dec 92 14:01:58 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: sparge/next day boil/too-dry cyser

>I use a zapapp lauter tun (bucket in bucket). It was made from
>2 6.5 gallon buckets. all this talk about sparging and solution
>concentration had me thinking about my technique. when sparging
>and adding sparge water, are you supposed to let the water level
>start to drop below the the top of the grain before adding more
>sparge water. OR do you never let this happen. All the books
>are pretty grey here.

Don't do it. All my sparges used to stick, until I (in order of
apparent importance:

- 1) stopped letting the sparge water level drop below the top of
the grain bed
- 2) mashed out at 168F & insulated my lauter tun to keep the heat in
- 3) stopped trying to fit 20 lbs of grain in the thing.
- 4) got a rollermill (a MALTMILL)

I shouldn't have used the word "stuck". the sparges just used to
take 4-5 hours :-)
Now they take about 1 hour (2 if I put 13 lbs of grain in)

- - - - -

>Don't just stash those second runnings to brew another day; it
>won't take long for them to turn sour. Yes, you will boil the
>wort. Too late: the damage has been done,

use them in a dry stout, or a belgian somethingorrether, where a
slight sourness is not objectionable. A 12 hr lag period until
the next morning does not seem to produce any noticeable off
flavors, anyway (at least for me), so you can't rely on them
producing the sourness, either.

- - - - -

>I racked a gallon of cyser today. Using M&F dry, the gravity fell
>from 1082 to 1002 in only 3 weeks. I was somewhat disappointed:
>I used ale yeast instead of, e.g., champagne yeast to get a higher
>final gravity. I figured the alcohol would kill off the yeast
>somewhere around 8% alcohol by volume, leaving me an FG of 1020
>or above.

Then keep adding sugar until it stops fermenting away. I started a
batch of cider at 1.067 a few months ago and pitched with bread ale yeast,
and have added ~900g extra corn sugar so far. Most of it ferments away,
but it leaves a little more sweetness every time. It's finally in the
dry stage (as opposed to the arid extra dry stage) SG ~ 1.002 or so.

bb

- - - - -

Date: Tue, 15 Dec 92 16:34:00 CST
From: krueger@comm.mot.com (Kevin Krueger)
Subject: Lion's Head Ale House

Upon recommendation of one of the Chicago area brewheads, I checked into the Lion's Head Ale House on the south side of Chicago. One word . . . excellent. This place is the homebrewers ideal hangout. Thirteen taps open of excellent American microbrews !! I had Celebration Ale from the tap . . . very tasty. In fact, I had the PA from SN right after that and I found them very similar in taste. The Celebration had a ginger flavor to distinguish it from PA. We also had an Oatmeal Stout straight from a freshly tapped keg . . . it was so sweet and delicious I would have put it on my cereal !!

To add to the excellence of the brews, the ambience was excellent. The place used to be a speakeasy in the 20's. Very old iron castings on the chairs and tables, mahogany woodwork, intricate ceiling artwork, etc.

I know everyone doesn't want to read this, but we've heard so much about the NW brewpubs that I thought I'd add a report from the heartland.

Ciao,
Kevin

Date: Tue, 15 Dec 92 17:43:48 EST
From: mm@workgroup.com (Mike Mahler)
Subject: Mixing yeasts in one batch?

Has anyone tried using a lager yeast at bottling (so the bottles can be stored at cold temp's and still get carbonated) for a beer that was fermented using an ale yeast (whitbread in this case)?

Michael

Date: Tue, 15 Dec 92 12:05:10 cdt
From: "Knight, Jonathan G" <KNIGHTJ@AC.GRIN.EDU>
Subject: thanks, yeast pitching, Anchor Steam, Sam Adams

First off, thanks to all the generous folks who responded to my queries about re-use of yeast and blowoff methods. I have, so far as I can tell, successfully "washed" some Wyeast Irish, and re-started and pitched 1/2 of it in a new batch of stout. Soon I will use the other 1/2 in a third batch of stout which will be fermented by gen-u-wine blow-off (5 gal. carboy w/ 1" hose stuffed in the neck). New horizons are wonderful things.

With regard to re-pitching, or pitching for the first time, I will re-iterate that so far, although there have been interesting discussions regarding the theoretical merits of pitching at "high krausen" vs. pitching later, I can't tell the difference in lag time or in finished product. I've only used liquid yeast for a few batches, but I always brew, cool and pitch in the late evening and when I get up in the morning, the beer is always bubbling no matter whether I pitched at H. K. or later. I also (knock on formica) haven't had any infections lately so I'm not *worried* about whether my lag time is 3 hours or 6, and I'm not going to stay up all night to find out, either. Again, does anyone have any reservations about pitching after high krausen that are based on practical experience, either looooong lag times or off-flavors or something?

With regard to brewing something similar to Anchor Steam beer, always one of my favorites, I have picked up from reading the HBD that Northern Brewer is used for flavor and Hersbrucker for aroma. I've also read that it's heavily dry-hopped. Does anyone know whether it would be better to (1) use N.B. for boiling and finshing and Hersb. for dry-hop; (2) use N.B. for boil, Hersb. for finish and Hersb. again for dry hop; (3) use N.B. for boil, Hersb. for finish, and N.B. again for dry-hop? I made a steam beer last year with nothing but N.B. and it was delicious; but I'd be interesting in getting something a little more Anchor-y and if Hersbrucker is the ticket, my question is where do I put it?

Finally, I have to say that I spent last summer in Boston drinking Sam Adams and liking it a lot. I didn't think all that much of the lager, and I didn't bother with the Wheat or Light, but I enjoyed the ale thoroughly and I indulged in a bit too much of the Doppelbock - it gives quite the warm fuzzies. However, I'm glad that my local wine shop can't get S.A. because if they really are being such litigious shitheads I'd have to exercise great will power to boycott them.

Sorry, that was too long.

Jonathan

Date: Wed, 16 Dec 92 02:47 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: Iodaphor problem

I just threw away my brand new bottle of iodaphor. Here's the sad tale:

Last week I used the stuff for the very first time, to sanitize my glass secondary fermenter. No problems, stuff worked great, everything seemed nice and clean, with no residual smells. As instructed on the bottle I used the cap to measure out the proper amount--2 capfuls for 5 gals.

Tonight I used it again to sanitize my bottling bucket. Not having a nice even 5 gallon container (6.7 gals, actually), I measured out 20 ml with a graduated lab vial and filled the bucket. Not only did the stuff come out darker than above, but when I emptied the bucket there was a distinct chemical smell and the bucket had been stained orange. Well, I rinsed many times, but still had the smell and color.

Here's where we add stupidity to misfortune. At this point I realized that

I could simply scrub the bucket and start over, sanitizing with chlorine. But then I thought about all those people who are supposed to know better than I, etc. who use it without problems. So I went ahead and racked the beer into the bucket anyway.

While racking I siphoned some of my beer directly from the carboy into a glass to taste and use for a gravity reading. Tasted great--smooth, clean.

Then when I tasted the beer coming out of the bucket I got an acid, slightly chemical flavor. The veil of depression set in. I bottled a case just against the possibility that the beer fairy might bail me out, and dumped the rest. The bucket still smelled chemical, though two good, soapy cleanings seem to have gotten most of it out.

Observations:

- 1) I could have mis-measured, but I really don't think so.
- 2) The bucket had last been used for sparging, and had been cleaned but not scrubbed. Could there have been a reaction to a residue on the interior.
- 3) Undetected stupidity on my part (always a possibility).

Despite the very real possibility of some slip-up on my own part, the convenience of fast contact time and no rinsing (in theory) is not sufficiently fool-proof for me to throw away a full day's work. (Or to undergo the depression.) I'm going back to chlorine.

Phil seitz
PSEITZ@MCIMAIL.COM

P.S. Anybody who wants to send me some beer to make me feel better is welcome to do so. :-)

P.P.S. Jack Schmidling will now give us a lecture on why we should trust our own judgement and not defer to "experts". He'll be right, too.

Date: 16 Dec 1992 01:27:59 -0500 (EST)
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: need some all-grain tips

Well, I've decided to take the all-grain plunge. My plan is to see what Santa brings me, and then fill in the rest myself over Christmas break. In the mean time, I've got a few questions.

1. I've pretty much decided to go Gott-cooler-with-slotted-pipes. My question is: Do I need a false bottom and/or grain bag? My brain says, "No, man, that's what the pipes are for," but my gut feeling is it would be pretty wierd to dump the mash straight on the pipes, plus a grain bag would help in clean up. So do I listen to my brain or my guts?

2. Instead of a copper manifold, what about PVC? Somebody in the latest-minus-one Zymurgy mentioned using PVC, but gave no details. I've never heard of anyone else doing it either, but it seems it would be easier to put together and take care of. Whaddy think?

3. Should I get a round cooler or a rectangular one. I know both are used. Is there any inherent advantage to one of them, or does it not matter? If I use a rectangular one, what is the optimal size? (I only plan on doing 5-gallon batches.)

4. To hit target temperatures, I know that you add water at above-desired temperatures. For you physics types: Is there an easy (or not so easy) formula along the lines of I've got X amount of grain in Y amount of water at Z temperature. If I add (I'm running out of letters) R amount of water at S temperature, the total will stabilize at the desired T temp? Surely trial and error will help me build up experience, but a formula sure would be nice.

Well, that's enough for now. I'm sure I'll have more questions later.

seeya,
- --frank

Date: Tue, 15 Dec 92 22:00 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: HSA

George Fix and Micah Millspaw, in separate articles in the current issue of Zymurgy, discuss Hot Side Aeration and steps to minimize it. Recent changes to the World's Greatest Brewery serendipitously put me one step ahead of the experts.

Lugging gallon jugs full of hot sweet wort downstairs to the boiler was not only a drag but sooner or later, dropping one (the first one naturally) would be inevitable and now I find that glugging the hot wort into the kettle was a great way to introduce HSA.

Two batches ago, I drilled a hole in the kitchen floor and ran a 1/8" FDA type plastic tube from the Easymasher spigot on the mash/lauter tun right into the brew kettle down below.

Assuming that these authors are correct, it appears that I need to extend the bottom end of the tube down to the bottom of the kettle to prevent splashing.

As I am not sure I want a plastic tube in my boiling beer, someone is going to have to convince me that this splashing is different from the normal turbulence of a good rolling boil. One of the authors advises, that even stirring the mash introduces HSA. What goes on in a rolling boil that prevents HSA compared to stirring a much cooler mash?

BTW, aside from the obvious convenience of the gravity fill, it has the advantage of not disrupting the boil everytime a gallon of wort is added. I light the burner when there is about three gallons in the kettle and once the boil is underway, it continues without interruption to the end.

The only problem is, I can no longer count jugs to know how much wort I have put into the kettle. As it boils continuously and I heat sparge water continuously as I use it, I really never know exactly but it really doesn't matter. I quit boiling when the volume and gravity are what I want.

My brewing is now more like monitoring a process than self-inflicted drudgery.

js

End of HOMEBREW Digest #1034, 12/16/92

Date: 16 Dec 92 12:57:00 WET
From: "DAVE JEROME" <JEROMED@fsdec3.wtp.gtefsd.com>
Subject: NY (Manhattan) BrewPubs/Bars

I'll be visiting New York after Christmas and would like some suggestions as to Brewpubs and/or bars to visit or stay away from. I don't think I'll have time to get to any other boroughs except Manhattan.

Thanks in advance.
Dave Jerome
jeromed@fsdec3.wtp.gtefsd.com

Date: Wed, 16 Dec 92 08:28:15 EST
From: Jim White <JWHITE@MAINE.maine.edu>
Subject: Infusion mash with Gott Cooler.

From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>

>

>Well, I've decided to take the all-grain plunge.

>

>I've pretty much decided to go Gott-cooler-with-slotted-pipes.

>Do I need a false bottom and/or grain bag?

My All-grain batches are mashed in a Gott 5 gal cooler. I removed the spigot that came with it (it required that you push a button to empty the cooler) with a plastic one I bought from a local HB supplier (turn a spigot and it stays open). At the bottom of the cooler I place this 'thing' that is used to make Cherry pie crusts, (har har). It's round, about 1/2 inch tall, perfed with about 1/2 inch square holes, fits perfectly in the cooler, and holds the grain bag off the floor of the cooler and above the bottom of drain.

The grain bag is constructed from two nylon meshes. The side (cylindrical part that goes up the inside of the cooler is a very fine mesh, while the round bottom is a coarser mesh. Sparging is very fast, and never, ever gets stuck.

>

>Should I get a round cooler or a rectangular one.

>

I like the round one.

>To hit target temperatures, I know that you add water at above-desired
>temperatures.

I store my grain in my basement. This tends to keep the grain at a constant year round temp of about 60 F. I heat my mash water to 168 F and use 1 quart/per 1 pound of grain plus 1/2 gal (the 1/2 xtra gal fills the space below the above describe 'thing'). So for 8 pounds of grain I'd use 2 1/2 gals or 168 F mash water. When mixed this result in a mash temp of 151-154 F. With a pre-heated cooler (hmmm) that temp will be maintained for a couple hours (or at least close enough).

I'd recommend you read Papazian's book. He does a good job of discussing target temps with infusion mashes. I started with his formula and adjusted.

Jim White

Date: Wed, 16 Dec 92 9:07:54 EST
From: Jim Grady <jimg@hpwarga.wal.hp.com>
Subject: Re: Handling Dry Malt

John DeCarlo writes in HBD #1034:

> I use dry malt extensively for priming my beers. If I fail
> to seal the bag completely, it gets hard and I have to break it up.
> I have noticed that if I put a chunk of this in water and try to
> dissolve it, half the time I have zero success.

While I cannot help him dissolve the malt extract bricks, I have been storing dried malt extract in Rubbermaid containers (3 or 4 qt Tupperware wanna bes) and have not seen any bricks so far. I only buy malt extract in 5# bags so far so this may not help you.

- - -

Jim Grady | "Talent imitates, genius steals."
Internet: jimg@wal.hp.com |
Phone: (617) 290-3409 | T. S. Eliot

Date: Wed, 16 Dec 92 09:05:17 EST
From: card@apollo.hp.com
Subject: easymasher

I used Jack's EZ masher and was pretty impressed. I also used Florians/Russ Gelin's method of adding all the sparge water (close to boiling) at once/stirring/.5hr settle/ then just drain about 45 minutes. Just as Jack said, the wort was unbelievably clear, almost immediately. Not sure if entirely attributed to the EZ masher, the technique, or the fact that I switched to 2 row american from my usual British Pale.

The new system really took the drudgery out of sparging. It used to take me ~ 40 minutes of adding runnings to achieve such clarity. Thanks to all.

/Mal Card

Date: 16 Dec 1992 09:41:58 -0400 (EDT)
From: JRWEISS%SESCVA%SNYBUFVA.bitnet@CUNYVM.CUNY.EDU
Subject: Brewpub in Troy, NY

Date: Tue, 15 Dec 92 09:37:20 EST
From: Lou Curcio <LACURCI%ERENJ.BITNET@pucc.Princeton.EDU>
Subject: Brewpub in Troy, NY

Has anyone heard of a new brewpub in Troy, NY? The name is Brown & Moran Brewing and it was supposed to open last month. Any details, such as the street address, would be appreciated.

Thanks in advance.

Date: 16 Dec 1992 09:47:19 -0400 (EDT)
From: JRWEISS%SESCVA%SNYBUFVA.bitnet@CUNYVM.CUNY.EDU
Subject: Brewpub in Troy, NY

Well, we've been reading articles about the brewpub in the paper and have been waiting patiently for it to open. In the last few months there hasn't been any hard news about the brewpub. The rumor on the street is that they have started brewing to build up some inventory before they open the doors.

Luckily I did have the opportunity to visit the Vermont Pub and Brewery in downtown Burlington, VT for the second time. All I can say is great food, great beer, great atmosphere, and very close to really great skiing (easter n standards apply).

As soon as the doors to the Troy brewpub open, I'm sure the news will shortly follow.

Date:16 Dec 92 10:24:41 EDT
From: "Robert Haddad" <RHADDAD@bssl.umd.edu>
Subject: Stuck non-fermentation?

After three years of brewing ales, I have decided to attempt a lager, now that the temperature has dropped. I have 10 gals. of pseudo-pilsener in an enclosed backporch, with a stable ambient temperature of 50F.

I pitched a pack of wyeast 2124 bohemian in each 5 gal. carboy. The wyeast pouch had been burst and massaged the day before, as directed, and had expanded suggesting yeast was munching away.

That was then (sunday); this is now (wednesday)-- and still no sign of fermentation. When I brew ales at 65-75 F, I wake up the next day to the sound and sight of vigorous fermentation. Should I:

- -- (A) Pitch in another wyeast in ea. carboy? (another \$3.95 each!!)
- -- (B) Bring my wort in the heated part of the house to initiate fermentation?
- -- (C) Leave it alone and get back to my search for the meaning of life?

I read that lagers should ferment at lower temps to be real "lagers". How long before signs of fermentation appear?

Thanks a lot
Robert Haddad
rhaddad@bssl.umd.edu

Date: Wed, 16 Dec 92 10:38:12 EST
From: dipalma@banshee.sw.stratus.com (James Dipalma)
Subject: RE: HBD 1034

Hi All,

In HBD #1034, Norm Pyle writes:

>>Ed Hitchcock writes:

>> Testing grains with iodine will skew your results. The hard part
>>of the grain contains starches, such as cellulose, which test positive
but
>>are not what you are trying to break down. Try the iodine test on a
small
>>quantity (1 teaspoon) of COOLED liquid, with as few grains as possible.

>Do others agree with this? I've had difficulty converting sometimes,
based
>on testing grains as well as the liquid. I always scoop up some grain
and
>liquid onto the white surface before adding the iodine. Eventually, the
>iodine keeps it original color, and I continue. If I was testing liquid
only
>I would certainly quit mashing sooner. Comments?

>Norm

My experience with iodine testing is virtually the same as Ed's,
whenever I test a sample that has some small grain chunks in it,
it always tests positive, i.e, not converted. I've had this happen
after holding sugar rest temperatures for over an hour.

What I do now is to scoop out a small depression, an inch or two
deep and a few inches across, in the surface of the grain bed at the
beginning of the sugar rest. The liquid tends to collect in the
depression, so getting a grain free sample is easy. I've also found
that testing only liquid seems to be an adequate indicator of conversion,
as I have no starch haze problems with my beers.

Also in HBD #1034, Donald Scheidt writes:

>I recommend that we
>boycott the entire "Samuel Adams" product line, from okay-but-a-bit-
bland
>lager, through utterly-bogus-marginally-cranberry-flavoured-pseudo-
lambic.

Recommendation seconded, but you forgot to mention the weak-insipid-
no-
detectable-phenolic-character-wheat-beer, the way-too-hoppy-for-the-
style-
Octoberfest, and the altbierNOT!-Boston ale.

Also in HBD #1034, Russ Wigglesworth writes:

>With all the talk of acidifying sparge water it is possible that this is one of
>those practices which is on its way to becoming abused. Here is my caveat.

>If your wort falls below a pH of 5.0 you may not get much of a hot break
>(Miller). The pH of the wort will go lower as a result of the boil (also
>Miller).

>What this is leading to is this: Don't acidify your sparge water just because
>other brewers do it. Check the pH of your water and your runnings to determine
>if it is necessary. Certainly if you have hard water and you detect a tannic
>flavor in the runnings you may want to make some adjustments, but a simple
>pre-boil of the sparge water may be all you need. Even if you do acidify your
>sparge, you may not need to do so for every recipe. If you do it for a pale ale
>you may not need to do it for a stout or porter.

All of these points are well taken, and this is why I mentioned that 1/4 teaspoon of acidblend had such a drastic effect on pH. It was out of concern that someone might overdo it, and end up with a wort that is too acidic.

I check the pH of the mash to ensure it is in the 5.0 - 5.5 range, and I acidify the sparge water to the same range. My reasoning is that if 5.0 - 5.5 is the proper range for the mashing stage, maintaining that same range throughout the sparging process won't harm anything. If anyone knows differently, please feel free to correct me.

Cheers,
Jim

Date: Wed, 16 Dec 92 11:23:22 EST
From: Arthur Delano <ajd@oit.itd.umich.edu>
Subject: Keeping dry malt

In HBD #1034, John DeCarlo asks on how to keep dry extract from wadding up.

My preferred practice is to buy a 3 pound bag and divide it into three yogurt tubs, which i keep in the fridge. A pound of sugar fits a 32 oz. container almost exactly, and the sugar doesn't clump in the fridge. Another advantage of keeping sugar in a tub rather than a bag is that it is easier to dip into to measure out bottling sugar.

The problem of dried ME is that it absorbs water very easily (thus the clumping). I know that a fridge is not an arid place, but the dried ME seems to like it, whereas if the sugar is kept elsewhere in the house it tends to become bricklike.

On the third hand, dried ME is sold in sealed plastic bags; no matter how tightly a person tries to reclose the bag, air can get in. If the sugar is transferred to a ziploc bag (or another bag with a reliable closure), the air can be mostly squeezed out before sealing, and thus there should be less moisture to bother the sugar.

AjD

Date: Wed, 16 Dec 92 11:17:13 EST
From: mm@workgroup.com (Mike Mahler)
Subject: HBD "Filter"

Someone once sent me a software "filter" that would
clean up some noise out of the HBD before reading it.

Can I get a copy again?

Thanks. Michael

Date: Wed, 16 Dec 92 10:42:16 -0700
From: Steve Dempsey <steved@longs.lance.colostate.edu>
Subject: Re: Iodophor problem

In HBD #1034, Phillip Seitz says

> I just threw away my brand new bottle of iodophor. Here's the sad
tale:

>

> Last week I used the stuff for the very first time, to sanitize my
glass

> secondary fermenter. No problems, stuff worked great ...

Then why throw it away?

> Tonight I used it again to sanitize my bottling bucket.

> ... but when I emptied the bucket there was

> a distinct chemical smell and the bucket had been stained orange. Well,

> I rinsed many times, but still had the smell and color.

One of the least advertised restrictions about iodophor: it does not
work well on synthetic materials like plastic or rubber. My old bottling
bucket is similarly stained and any more I'll use it only for sanitizing
other equipment. I also once stored the iodophor solution in a carboy
with a rubber stopper. A week later the exposed surface of the stopper
had turned black and the solution was noticeably paler.

The lesson: iodophor is great for glass and stainless, but not suitable
for most plastics.

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===== Engineering Network Services
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Date: Wed, 16 Dec 92 13:03:37 -0500
From: rxh6@po.CWRU.Edu (Randall Holt)
Subject: Brew-pubs on Hawaii ?

Would anyone with information on brewpubs on either Maui or Hawaii (big island) be so kind as to mail me a note?

Thanks much.

- - -
Randall W. Holt rxh6@po.cwru.edu

Date: Wed, 16 Dec 92 13:55:22 EST
From: bagend!jan@gatech.edu (Jan Isley)
Subject: Re: Georgia brewing laws

In HBD #1029, XLPSJGN%LUCCPUA.bitnet@UICVM.UIC.EDU writes:
>Is home brewing legal in the great state of Georgia? I called
>a few places - most seemed to think it was, but none were sure.

No, contrary to popular opinion, it is not legal to brew malted
beverages in Georgia. There is also a 3-tier distribution law
here which obviously prohibits brew pubs.

House Bill 62 would make it legal for a head of household to brew
50 gallons per year. The federal 200 gallon limit was halved by
two different committees. The chair of the rules committee refuses
to put the bill to the house for a vote, even though the committee
has approved it and recommends it's passage to the house. Between
the fundamentalist factions within the house and all the others who
are mortally afraid of a strong MADD lobby, I see no real hope of
ever seeing homebrewing legal in Georgia.

Yes, I voted libertarian.

- - -

Be a light unto yourself || Jan Isley jan@bagend.uucp
Siddhartha Gautama, the Buddha || gatech.edu!bagend!jan (404)434-1335

Date: Wed, 16 Dec 92 10:58:11 PST
From: rush@xanadu.llnl.gov (Alan Edwards)
Subject: Re: Mixing yeasts in one batch?

DONT add a new strain of yeast at bottling time! You will run the risk of exploding bottles. The yeast you add might have a higher attenuation and start working on sugars that the previous yeast left behind. If you want to try multiple strains, you should let it ferment out with the new yeast in a carboy and then bottle as normal.

-Alan

.----- Xanadu-To stand within The
Pleasure Dome

| Alan Edwards: rush@xanadu.llnl.gov | Decreed by Kubla Khan
| or: alan-edwards@llnl.gov | To taste anew the fruits of life
|-----' The last immortal man

Date: Wed, 16 Dec 92 13:07 CST
From: korz@iepubj.att.com
Subject: Re: Mexican Beers

Steve is correct in saying that Corona is more typical of Mexican beers currently. I should have been clearer in saying that historically, amber, strong-flavored beers were the norm -- they had to be to compete with the strong-flavored foods! I stand corrected.
Al.

Date: Wed, 16 Dec 92 14:11 CST
From: korz@iepubj.att.com
Subject: Historical beer

Sorry, I could not get this through via direct email:

>Rob--
>Normally, I'm not interested in historical recipes -- I usually
>just zip through them and don't pay much attention.
>However, your recipe, for some reason caught my eye. I'm
>interested not only in the Porter and Old Ale recipes, but
>also in any information that you might have on the book
>(publisher, etc.). I know it's no longer published (35th edition
>perhaps?), but it might help me find it in a library.
>Please post more information.
>Thanks.
>Al.

Date: Wed, 16 Dec 92 16:04:15 -0500
From: lorelle@meglos.mdcorp.ksc.nasa.gov (tom lorelle)
Subject: Bad DME?

Hello,

I made up some yeast starters last week, 1 cup light DME to 1 gallon water. The hot break did not look right, it was more like a powder and had some sort of string-like floaters. I went ahead and bottled this in hope that it would turn out ok. A few days later I noticed some white growth on the surface and they smelled like sh*t. I chalked this up to bad sanitation and started another batch with unfiltered water. This looked the same as the last batch so I tossed it before I wasted more time. So for try #3 I used "spring" water from the store. This had the same break material as the other 2 batches, although it did not smell as bad as the first. It is now being used to build up a yeast culture but I don't know if I should trust it.

Does anyone know if DME can go bad? It is about 7 months old and has been double bagged inside a sealed plastic bucket. Does anyone know what the stringy substance is?

Thanks in advance,

Tom

Date: Wed, 16 Dec 92 16:10:44 -0500
From: parsonsl@husc.harvard.edu
Subject: Iodophor stain / beer paralysis

In response to Phil Seitz, who seems to have had a miserable experience with iodophors: You should clean all visible particles off your equipment before adding iodophors. Having done so, add the chemical after you have filled the bucket most of the way with cold water - iodophors will stain when warm: perhaps this is the source of your stain? It's possible that the nasty smell and taste is due to the chlorine treatment you gave the bucket. You wrote that you "scrubbed" the plastic, which, if your definition of scrubbing is the same as mine, will have caused you to score millions of small grooves into the material by means of some abrasive object. These grooves may harbor chlorine, among other things, which will not rinse, but diffuse into your beer slowly. I'm sorry to hear about the disaster.

I have a sort of related question on nasties in beer. Recently, I gave some homebrew to a professor of mine who is eager to try it, but told me that her daughter had heard of some case in California where seven people had suffered paralysis because they drank someone's (obviously not too pure) homebrew. Sounds pretty exciting - it gets better: they weren't cured of this until some smart person injected fetal tissue into their brains! Is this out of Weekly World News? Is it a story spread by Mr. Koch at Sam Adams? Or are there people putting smack, or Drano and baby laxatives in their beer or something? She observed correctly that I am still alive, and therefore deduced that she would not perish from my beer and that she might just as well drink it.

What can I tell her? What in the world must one do to one's beer in order to inflict paralysis on all those who drink it? I think I'll just tell her how lambique is made, or scrumpy.

Jedparsonsl@husc.harvard.edu

Date: Wed, 16 Dec 1992 16:17:00 +0000
From: "Rick (R.) Cavasin" <cav@bnr.ca>
Subject: re: Handling Dry Malt

John Decarlo asks about storing dry malt:

I do alot of partial mashing and buy my dry malt in 25Kg bags (cheaper that way). I have always kept it in large zip lock storage bags in approx. 1kg denominations. I've kept them this way for over a year with no apparent change in the extract (ie. no clumping AT ALL). Try splitting your dry malt into several zip locks which are stored in your driest room. If you're only fishing out a cup or so at a time, the malt will pick up some moisture each time you open the bag so keep the denominations small. You could get zip lock sandwich bags, and bag the malt into the exact amount you need for priming. (BTW, the zip locks are easily rinsed and reused - no waste). For that matter, empty food containers (jars, yogurt tubs) etc. could also be used.

Cheers,
Rick C.

Date: Wed, 16 Dec 92 15:48:43 EST
From: neilm@juliet.ll.mit.edu (Neil Mager)
Subject: Cooler Mash Tun/Lauter Tun & sparging questions

I'm about to dive into all-grain brewing. I'm planning on building a combination Mash Tun/Lauter Tun out of a cylindrical cooler. I have several questions. A few people have mentioned Phil's Phalse bottem. How far off the bottom is it supported? How much is it? Does it work better than a stainless steel steamer?

On page 48, figure 3 of the Zymurgy Gadgets & Equipment Special issue is a picture of (what appears to be) a recirculating mash tun. Anybody know the details of this (or something similiar)? I plan on building a simple Mash Tun to start with, and eventually evolove it into something like this. So I'd like to know the details before I begin.

It looks like it has a built in thermometer in the dead space. Will that accuratly measure the temperature of the mash? He also has a tube running vertically outside the cooler. Is this to display the water level or to vent air out during sparging? There is also a screen and plate with holes in it. I assume one (or both) of these is to create a false bottom. If someone has built something similiar, I'd appreciate the help.

On a related topic, there's been some discussion about not disturbing the grain bed during sparging. Solutions to this range from resting plates and bowls on top of the grain to sprinkling water on top. Has anyone tried resting something like Phil's Phalse bottom on top of the grain so the sparge water doesn't disturb the grain, yet drains evenly through the grain. Seems to me, if you keep the water level above the grain it would distribute the sparge water better then if you had a plate or bowl on top.

Any and (almost) all related comments are welcome. Thanks for the help,

Neil

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Date: Wed, 16 Dec 92 17:10:53 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Starch Iodine test.

Norm asks about the Iodine test.

When I started all grain, I thought I was the only numbskull to be able to foul up an Iodine test (after all, we did it in 8th grade science, not?) but now I know it is a common problem.

One of the books points this out too, I think it's Miller, but here is my version.

Yes, the husks will interfere. Miller says it's "cellulose" but paper (pure "cellulose") doesn't react with iodine. Nevertheless the husks do. I drain out some wort from my Gott cooler tun and recycle it on top, then take a drop from the tip of the tubing onto a white plate to test by adding a drop of iodine tincture. If converted there is NO color change, just the mixing of the two brown colors.

If you just take the cloudy liquid off of your spoon, there seem to be 2 iodine reactions, one with starch that is a bluish purple, and another with specks of husk or what not that results in a dark gray-green color, in particulate speckles. It is not easy to tell the difference between the two when the color is dark though. You are much better off to filter out the husks, and then test the clear wort.

Someone else gave a recipe from a chem book that included both KI and I₂; this is unnecessary. Use "Tincture of Iodine" from the drugstore; actually I just put a couple of crystals of I₂ in a little 70% Ethanol to make maybe a 5% solution. The exact concentration is immaterial. ("Tincture" means Ethanolic solution).

One of the books scoffs at the Iodine test and then recommends a 90 minute mash just to be sure. I feel better seeing a good test and then having an extra hour left at the end of the day.

good luck,

dennis

Date: Wed, 16 Dec 1992 18:05 EST
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: Unmalted grains

Markku Koivula asked about high loadings of unmalted grains, and their effect on mash times.

Recently, I did an attempt at a Belgian Strong Ale, using about 40% of unmalted wheat. The mash was done at 65C in a single infusion, after gelatinizing the wheat separately. Full conversion, as judged by iodine test, took 3 hours. So, yes, you would expect things to take a tad longer.

The other thing, yes, one might wish to use a higher enzyme malt, such as a 6-row type. This is what I used. I imagine I could have put in even more unmalted wheat if I were more courageous, but... You can buy solutions of amylase enzyme in many homebrew stores, which might help salvage a case of miscalculation, though.

Good Luck! P.

Date: Wed, 16 Dec 1992 16:22:48 -0800 (PST)
From: Peter Maxwell <peterm@aoraki.dtc.hp.com>
Subject: Is this an "off flavor"?

I recently brewed what was supposed to be a nice, light ale. I made 3 gallons. For the boil I used a 3.3 lb tin of M&F light malt extract (which turns out to be significantly darker than John Bull light) with 1.5 gallons of water and Australian Pride of Ringwood hops, in for the full 45 minutes. No finishing hops were used. I used Nottingham Ale yeast and fermented at 68 degrees. Fermentation was pretty much finished in 3 days but I left it in the primary for 8 days because of the Thanksgiving break before bottling it. No secondary fermenter was used. I used a 5 gallon plastic water carboy for fermentation so didn't use any blowoff tube.

When I tasted the beer at bottling time it seemed quite pleasant but now, after 2 weeks in the bottle, it has a very strong flavor which I find difficult to describe. Sort of like caramel, although my wife says it smells like "resin". It is remarkably similar to the flavor (less pronounced) of a brew I made earlier, using different malt and different hops. The general consensus about that was that it was the property of the malt.

I'm disappointed in the result and would like to know the cause. Is this some sort of infection? Does M&F malt extract taste like this? Is this the sort of thing that happens without any blowoff? It seems that plenty of people don't use blowoff and get good results. In fact the two brews I made between these similar-tasting ones used essentially the same process and equipment and didn't have the same flavor.

I'm puzzled. Any advice would be much appreciated.

Peter

End of HOMEBREW Digest #1035, 12/17/92

Date: Thu, 17 Dec 92 10:13:50 MET
From: THOMASR@EZRZ1.vmsmail.ethz.ch
Subject: stike heat vs. mash heat

Hello all,
Here is a formula for calculating initial mash temperature
sorry about the strange units, but thats what I find
easiest:

$$I = (St + RT)/(S + R) + 0.5H/(S+R) + F$$

where

I is the initial mash heat

S is the specific heat of the malt

t is the temperature of the malt

R is the number of grams of strike water per gram of malt (ca. mils of
H2O / g
malt)

T strike heat

H slaking heat

F fudge factor. This is a fudge factor for those of us with less than
perfect

tuns which cool the strike water when it is put in. eg strike water = A
farenheit,

after being put in the tun = B farenheit, therefore $F=B-A$.

Here is a table of S and H:

malt moisture,%	S	H
0	0.3828	
1	0.3824.7	
2	0.3921.5	
3	0.4018.2	
4	0.4015.8	
5	0.4113.5	
6	0.4111.5	
7	0.4210.0	
8	0.428.5	

Usual % moisture for relatively fresh / well kept malt is 3-4 %.

tata Rob.

Date: Thu, 17 Dec 92 10:32:46 MET
From: THOMASR@EZRZ1.vmsmail.ethz.ch
Subject: history from rob

Hello all again,
Heres the info on the book I mentioned yesterday:
The London Practice of Brewing Porter, Brown Stout,
Ale, Table beer and various other kinds of malt liquor
by Fredrick Accum, Second Ed. 1821
Longman,Hurst,Rees,Orme & Brown,
Parernoster Row, London.
The book is available for viewing in the Courtold (sp)
Institute in London, but there is a copy on Fiche
in the Management library (??!!) of UCLA.
Here is a Store (keeping) Porter recipe:
3.3# Brown malt
3.3# amber malt
6.7# pale malt
7.9 oz hops
1st mash
2.5 gall at 156 for 1.75 hr
2nd mash
1.8 gall at 165 for 1.5 hr
3rd mash
1.2 gall at 175 for 0.75 hr
Sparge
3.6 gall at 180 for sparging
Boil 1st and 2nd with hops for 1.5hr
recycle hops and boil with 3rd and sparge for 1hr
gives 5 gall (all galls are UK) at 1058 -->1022 fg

p.s. brown malt can be approximated by baking
pale malt over an oak or beech fire (I'll try finding
more explicit instructions, but it's essentially a
darkish smoky malt)

I'll send more recipes as soon as I have time.
tata Rob.

Date: Wed, 16 Dec 92 22:26:37 CST
From: fiero@pnet51.orb.mn.org (Bill Fuhrmann)
Subject: Beer compatible solder?

|From: Ed Hitchcock <ECH@ac.dal.ca>

|

|I wanted to solder some copper pipes for shuffling wort around between
|mash, sparge, boil, chiller and primary. Lead is a no-no, and I
|understand tin is not so hot for beer either. Anyone know of a kind
|of solder that works on copper pipe that is not harmful to beer?

That's it for solder. You could try using an Epoxy adhesive instead of
solder. If you use one of the less viscous forms, you may be able to let
it "wick" into the joint like solder.

Have you considered PVC pipe? The type rated for hot water, of course.

Bill Fuhrmann, aka fiero@pnet51.orb.mn.org

"You don't know what you've got till it's gone." - Joni Mitchell

Date: Wed, 16 Dec 92 22:30:19 CST
From: fiero@pnet51.orb.mn.org (Bill Fuhrmann)
Subject: Gummed labels for laserwriters

|Lou Casagrande

|

|My co-brewer and I have been looking for the kind of gummed labels
|which must be wet in order to apply them (this is to make their
|removal easier) which are also arranged in sheets so that they can be
|fed through a laserwriter. Of course, we want to design our own

Neither of the Laser Printer specialty vendors that I know of (Paper
Direct 1-800-A-PAPERS, Queblo 1-800-523-9080) have anything other than
self stick ones, except that Paper Direct has some 3.5" x 4" mailing
labels that aren't specified.

Either Popular Electronics or Electronics Now has a discussion of a
paper with a water soluble adhesive on it. The intent is to print on
the adhesive side and then use the adhesive to release the paper after
the print is transfered, but it might work backwards. It was in one
of the last few issues.

Bill Fuhrmann, aka fiero@pnet51.orb.mn.org

"You don't know what you've got till it's gone." - Joni Mitchell

Date: Thu, 17 Dec 92 14:01:50 +0200
From: Nir Navot <LCNAVOT@WEIZMANN.WEIZMANN.AC.IL>
Subject: How does one begin?

We are a couple of beer-loving molecular biologists who would like to try our hands at brewing beer. We know nothing about the actual process, and just a bit about theory behind it. We would welcome any suggestion as to where and how to begin.

Thanks much
Nir and Barry

Nir Navot
Department of Cell Biology
The Weizmann Institute of Science
Rehovot, Israel. Tel 972-8-343225/ Fax 972-8-344125

Date: Thu, 17 Dec 92 08:03:15 EST
From: otten@CS.WM.EDU (John Otten)
Subject: Storing Dried Malt

John DeCarlo asked about storing Dried Malt. I keep my malt in the original bag (usually a 3 pound bag). After using it I close it tightly with a twist tie, put it in another plastic bag, and put one or two of those anhydrous salt packets (the kind of thing you get with electronic components, and sometimes found in dried food packages- the things that say DO NOT EAT!) which absorb moisture, in with the bag of malt. It seems to work pretty well. If the malt *DOES* become firm with this method, it has always been easy to break into a powder with the fingers, or by kneading the bag. I have not had a malt brick yet.

John
otten@icase.edu
or
otten@cs.wm.edu

Date: Thu, 17 Dec 92 07:01:00 -0500
From: roy.rudebusch@travel.com (Roy Rudebusch)
Subject: Boston's Best Burton Bitter/ Richard

From: roy.rudebusch@travel.com

R:>Commonwealth Brewing Company in Boston makes a terrific ale they call
R:>"Boston's Best Burton Bitter". It's nice and thick and malty and I
R:>can't even find a description of the style anywhere.

R:>Can someone who's familiar with this beer
R:>give me some pointers on replicating it?

Can you give a more complete description of the beer?
Like maybe a full taste profile?

p.s. your email address didn't work.

* OLX 2.2 * Hold a hard drive to your ear. Listen to the C:

Date: 17 Dec 1992 09:38:27 -0500 (EST)

From: LEONH001@mc.duke.edu

Subject: Duval sources

Hi All,

I'll be going North for Christmas and was wondering if some kind soul would tell me of any good beer sources within a few miles of I-95.

We would prefer somewhere around Baltimore. I'm looking for Duval to bring back to NC for a few friends. Thanks! Dave Leonhard

leonh001@mc.duke.edu

Date: 17 Dec 92 09:47:55 EST
From: PGM01%ALBANYDH2.bitnet@UACSC2.ALBANY.EDU
Subject: NO SUBJECT

In response to questions about the Troy Brew Pub (HBD-1035)
I called the Pub and spoke to the Manager and got the low down.

The new Pub will be open "in about a month". Its called Brown & Moran Brewing (417 River Street, Troy, New York (518) 273-2337). Although not open the owners are very proud of their establishment and are willing to offer a tour (please call ahead). The place will seat 250 in the main bar area, which is in full view of the 2 story glass enclose brewery. Additional space is provided on the multi-tiered outdoor deck overlooking the Hudson River. They plan to offer Golden and Amber Ale, Porter and a wheat beer.

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| . . . | ==) HAPPY HOLIDAYS
| .P . |   ||
| .G.. |   ||   Paul
| . .M | ==)
0=====0
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Date: Thu, 17 Dec 92 10:02:17 EST
From: karp@ground.cs.columbia.edu (Peter Karp)
Subject: fetal tissue

Jed writes:

>>... her daughter had heard of some case in California where seven
people
>>had suffered paralysis because they drank someone's (obviously not too
pure)
>>homebrew. Sounds pretty exciting - it get's better: they weren't cured
>>of this until some smart person injected fetal tissue into their
brains!

Your prof's daughter is confusing her recreational drugs. There was a
case a
few years ago of two heroin addicts suffering complete paralysis after
using
some 'homebrewed' designer heroin. They self-induced a case of
Parkinson's and
became the immediate object of interest of many researchers in this brain
disease. I read recently that they were subjected to fetal tissue
injections in
the hope of restoring the part of their brain that produces l-dopa.

PK

Date: Thu, 17 Dec 92 07:05:15 PST
From: Mark J. Easter <eastern@ccmail.orst.edu>
Subject: Flagstaff, AZ homebrewing suppliers

I'll be moving to Flagstaff after the first of the year and I'm wondering if anybody out there knows of a local supplier there for homebrewing supplies. I would prefer to purchase my stuff locally rather than mail order. Please reply to me directly at the EMAIL address below... and thanks for any information anybody can provide.

Thanks!

Mark Easter
Corvallis, Oregon
easter@fsl.orst.edu
-or-
eastern@ccmail.orst.edu

Date: Thu, 17 Dec 92 9:12:49 EST
From: mcharry@freedom.otra.com (McHarry)
Subject: Adjuncts, Acid

My last batch contained 1/3 rice, precooked with part of the mash water. I used a 3# bag of rice and 7# of American 2-row. Conversion was complete in two hours at 150-155 (I mash in a warm oven that tends to increase the temperature slowly.) It seemed to work fine, but that much rice is a real gunky mess to handle. I did a similar batch with 2 pounds of rice a while back that was a more pleasant project. BTW, with this much malt it doesn't taste light, more of a bigger bitter.

My other current sin is in acidifying the sparge water. The water here is about 8.5 out of the tap. I got a bottle of 1N HCL and found that a tablespoon of this toothsome delight will take five gallons to about neutral. After that, watch out! It looks like the tablespoon knocks out all the buffers and after that you are adding straight hydronium ions. Maybe half a teaspoon more will send it to 5.5. The moral is that you probably have to play with your water to see how much it takes to acidify it--I don't think you can tell from a simple pH measurement.

Date: Thu, 17 Dec 92 10:23:50 -0500
From: parsons1@husc.harvard.edu
Subject: Fullers ESB aftertaste

Hi all. I am interested in the aftertaste of Fullers ESB. It seems to me very malty, with a pronounced caramel flavor and some licorice. I think, though, that the aftertaste of Fullers is much more robust than the taste of the beer, which needs perhaps more alcohol or more bitterness or something else. I'd like to try and rework the ESB, and would appreciate the help of anyone who knows how to effect these flavors. Dave Line talks about it, but I think he adds saccharin tablets for sweetness, which is something I will not do. Does anyone know what grains, adjuncts, not-very-attenuative yeast strain etc. are responsible for the aftertaste?

Thanks in advance

Jedparsons1@husc.harvard.edu

Date: 17 Dec 1992 10:51:09 -0400
From: Ed Hitchcock <ECH@ac.dal.ca>
Subject: iodine

Just a quick comment on Norm's thorough discussion on iodine in today's
HBD: Iodine WILL stain paper black. Try it sometime.

Ed

Date: Thu, 17 Dec 92 11:18:37 EST
From: jim busch <busch@daacdev1.stx.com>
Subject: re:Mixing yeasts in one batch?

In the last digest:

<From: rush@xanadu.llnl.gov (Alan Edwards)
<Subject: Re: Mixing yeasts in one batch?

<DONT add a new strain of yeast at bottling time! You will run the risk
<of exploding bottles. The yeast you add might have a higher attenuation
<and start working on sugars that the previous yeast left behind. If you
<want to try multiple strains, you should let it ferment out with the new
<yeast in a carboy and then bottle as normal.

Well, yes and no. This is another case where a little knowledge
or lack of, can get you into problems. The risk of exploding bottles can
be

significant, but in most cases is overemphasized. The important points
are: FG of still beer to be krausened, amount of fermentables added at
bottling/kegging time, and the quantity of krausen yeast added. If most
of the fermentation is complete, and you are adding a brewing yeast, the
amount of fermentation in the vessal will be due to the fermentables
aded at bottling/kegging time and not from the still beer itself. Just
calculate the correct amount of sugars to add, add a very small amount of
healthy viable brewers yeast (were not talking litres here) and relax.

The

real problems arise if a non brewers strain is used and then you will be
fermenting the residuals that brewers yeast cannot metabolize. In fact,
krausening in this fashion (or with active krausen/wort) is the preferred
method when brewing Weizens and high gravity belgium ales/barley wines.
With weizens, we often want a lager strain to be in the vessal, with high
gravity beers, the fermenting yeast can be in dismal shape to referment
in

the bottle, and new yeast high in glycogyn reserves is called for.

Jim Busch

Date: Thu, 17 Dec 92 17:19:37 +0100
From: Victor Reijs <Victor.Reijs@SURFnet.nl>
Subject: please help!!!!!!!!!!!!!! URGENT!!!!!!!!!!

I receive the last hbd some 10 times!!! (concerning 1034 and 1035). COuld
you do
something on this!!!

All the best,

Victor

Date: Thu, 17 Dec 1992 10:37:25 CST
From: "John L. Isenhour" <isenhour@lambic.fnal.gov>
Subject: Paralysis and homebrew

parsonsl@husc.harvard.edu writes:

>I have a sort of related question on nasties in beer. Recently, I gave
>some homebrew to a professor of mine who is eager to try it, but told me
>that her daughter had heard of some case in California where seven
people
>had suffered paralysis because they drank someone's (obviously not too
pure)
>homebrew. Sounds pretty exciting - it get's better: they weren't cured
>of this until some smart person injected fetal tissue into their brains!

This is totally incorrect. There are no known pathogens that can exist
in
beer. The incident you are refering to concerned homebrewed synthetic
narcotics which contained a chemical byproduct which fries dopamine
receptors
and mimics parkinsons disease. No reason to go into details here, there
was a
good summary article in "The Sciences" w/i the last year if anyone is
interested.

- --
John L. Isenhour

Date: Thu, 17 Dec 92 11:50:07 est
From: "Sadvary, Bill" <SADVARY@DICKINSON.EDU>
Subject: Brew pots

I tried submitting this about a week ago, it must've gotten lost. (?)
Anyways...

I am about to be a homebrewer, as soon as I get all the supplies that I
need.

I have a enamelware pot, about 5 gal., that would be perfect for brewing.
Several years ago I got desperate for container to store used motor oil.
Yup,
motor oil, probably 5w30, hehe. (Not funny!)

The pot is still slimy with the oil and I'm wondering if it's possible to
remove all traces of the oil to make this safe for brewing. I don't
expect a
postive response being that the oil has been soaking into the pores for
years
now, but I thought I would ask anyways. Has anybody got any ideas?

Or, does anybody know of a good, cheap mail order shop for a good brew
pot
(stainless steel or enamelware)?

Any suggestions would be appreciated!

-Bill Sadvary
sadvary@dickinson.edu If it doesn't work, plug it in!

Date: Thu, 17 Dec 92 11:09:48 CST
From: krueger@comm.mot.com (Kevin Krueger)
Subject: Off flavors - gone but not forgotten

A while back I had posted that I had this weird flavor with all my brews. Many people suggested that I purify my water or boil it because it may be the chlorine content. I have since tried boiling the water used for brewing and I believe it has helped to eliminate most, if not all, of that flavor I had before. Thanks for the tip.

HOWEVER, I was wondering if a "burnt" smell in a beer will pass with time? It is not strong, but it is evident. It is very dark stout and I had heard that (1) stouts are forgiving and (2) errors in beer and greasy Mexican food pass with time.

Ciao,
Kevin

Date: Thu, 17 Dec 92 09:44:58 MST
From: scojam@scojam.Auto-trol.COM (Scott James.)
Subject: Iodine test

Many people are saying to test a sample of water WITHOUT grains in it.

My question is: Will starch dissolve in water? I didn't think it would, that is why I test an interior (endosperm?) part of a grain. I guess it must though, if so many people rely on that method of testing...and it works!

scott

Date: Thu, 17 Dec 92 11:41 CST
From: korz@iepubj.att.com
Subject: Iodophor and plastics

Steve writes:

>The lesson: iodophor is great for glass and stainless, but not suitable
>for most plastics.

I have a notable exception to report. I used Iodophor in my Italian-made red-white-and-clear plastic bottle rinser. It's the type of device in which you pour the sanitizing solution into the clear bowl, submerge the red part of the red-and-white pump, put a bottle over the white nozzle and pump down on the bottle to squirt solution into the bottle. I used it for a year with Bleach solution and then did a part of a batch with Iodophor. No staining. I would really prefer to use Peracetic acid because I know that both Chlorine and Iodine are not the best things to dump down the drain. Peracetic acid is made from acetic acid and hydrogen peroxide both of which are much more friendly to mother nature than Cl and I. I'm still in the process of finding a suitable supplier.

Al.

Date: Thu, 17 Dec 92 11:59:15 CST
From: gjfix@utam.uta.edu (George J Fix)
Subject: Acid sparge water; DCI

Russ Wigglesworth is right on target IMHO about the need for care in acidifying sparge water. I have had very unsatisfactory results with both ales and lagers when the pH of the finished wort was below 5.0. My preferred values are 5.3-5.4 for the mash, and 5.1-5.2 for finished wort. The low pHs will increase yield, and hence make us more efficient. Nevertheless, in brewing efficiency and quality are not always in harmony.

It is my belief that the drop in pH during the boil is primarily due to the interaction of inorganic minerals (most notably calcium) and malt materials. I have checked this a couple of times by boiling worts with and without hops.

I have a very high regard for the AHA and for the really great people on their staff. They are very serious about the recruitment of articles for Zymurgy from a diverse group of homebrewers. I hope everyone on this network will give serious consideration to submitting one. Having said this I must also say that doing volunteer work for them (via articles or books) can at times be a bit frustrating because of their sloppy way of handling publications. Nevertheless, they are a low budget nonprofit organization that is run on a shoestring. For example, I think most people on this network (except possibly for the grad. students among us!) would be astonished about Charlie P.'s very low salary. Thus, for me, tolerance for the AHA's weak points comes easy.

In any case, anyone who wants my HSA article in its original unbutchered form, let me know and I will send it by e-mail.

Dennis> I get DCI from one of the chem. labs at my university. Be sure to check out Vol. 2 of deClerck for an alternate version of the ITT analysis. My version is a "homebrew version" of his, and is based on materials available to me.

George Fix

Date: Thu, 17 Dec 1992 11:09:45 -0800 (PST)
From: Peter Maxwell <peterm@aoraki.dtc.hp.com>
Subject: burning the wort

Further to my earlier note about off flavors I'm wondering if I managed to burn the wort. I use my 10 quart stock pot on an electric element and stir almost constantly while bringing to the boil. However, I heat the water up to almost boiling before taking the pot off the element and putting in the malt extract. Is this likely to cause any caramelization? There's no black stuff anywhere but the pot bottom does have darker stuff on it in the pattern of the element.

When one makes REAL caramel it doesn't go black, just brown so now I'm wondering. At what temperature does caramelization start to occur?

Peter

Date: Thu, 17 Dec 1992 14:17:28 -0500 (EST)

From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

Subject: sparge pH

So, it looks like we've now got sparging options. The "normal" sparging technique of adding water/draining/adding water/draining/etc. has a higher efficiency than the technique of adding all the sparge water at once and then draining. BUT, the first ("step") technique leads to a more acidic sparge, which will extract more tannins from the grains, a bad thing. The second ("batch") technique, while less efficient, should be less acidic.

As I use the batch technique, I may have found an explanation for the lack of any sort of tannins in my brews, even when I want them there. Obviously the water plays a large part, but I wonder if certain brews would benefit from different sparging styles. Perhaps a stout should be sparged in steps, but a pilsner should be batch sparged?

Russ

Date: Thu, 17 Dec 92 14:11:47 EDT
From: MCKINNEY@gwuvm.gwu.edu
Subject: homebrew paralysis

In HBD #1035 "parsonsl@husc.harvard.edu" wrote about a friends concern over 7 people in Calif. getting paralysis after drinking someone's "homebrew". I can assure you that your friend's daughter only got part of the story. the PBS program NOVA recently did a story about seven people who developed a parkinsons-like paralysis after using what they thought was heroin. It turns out that the stuff was created in a home lab, hence the "homebrew" connotation. Several of these people were treated with human fetal tissue because unlike normal parkinsons patients their disease was not degenerative. The fetel tissue was used to produce dopamine and I belive they had a certain amount of success. All of this happened in the late 80s as I recall. But beer was definitely not involved.

Date: Thu, 17 Dec 92 14:55:02 -0500

From: ryan%phmms0.mms.smithkline.com@smithkline.com (Dominic Ryan)

Subject: Sparging/Cleansers and Plastics/Boiling and Oxidation

I have some comments from the chemist's perspective that may be of help in a couple of the on-going discussions. This is another long post. I have not posted very frequently but I have had longish ones. If this is a problem for the list I will break up any futur ones.

The topics are:

Sparging/ Cleansers and Plastics/ Boiling and Oxidation/
a line like the following begins each one.

___Sparging:

The process of extracting residual sugars from the grain-bed is closely analogous to a laboratory technique known as column chromatography. In this latter method a mixture of products is separated by running them down a column of solid support materiel. This involves adding such materiel (often silica gel) to a long glass tube with a porous false bottom in it. Under this is a spigot to control the flow. First the column is filled with a solvent and the solvent is allowed to run out until it is at the top of the silica. Then the materiel is added and more solvent allowed to run out until the bolus of materiel is 'loaded' onto the column. This is followed by a little more solvent added in such a way as to minimize disturbing the top of the column. This is run in and and more solvent added until the sample is in the column. After that solvent is added up to the top of the column in order to make it easier to to manage and increase the hydrostatic pressure.

The column can also be filled with a slurry of silica and solvent much as sparging involved transfering a thick mash to the lauter tun.

Often clean sea-sand is added to the top of the column to prevent disturbing the bed. This would be a possibility in sparging to, although I have never tried this, and would substitute for the bowl or lid used now to prevent this problem.

Another detail from running a column that I follow is to add the water very slowly until no more color from the grain is leached up into the sparging water that I add to the top. Once that is reached I fill up the bucket I use with as much water as it will hold. This keeps the sparging at a more constant temperature and eliminates the cooling that results from spraying the sparge water onto the grain bed. If you only maintain an inch or so of water above the grain bed initially there is no disturbing of the bed if you pour it onto a spoon, bowl, lid etc. and the water does not cool, and you are assured much more even distribution that you could get by spraying it on. No matter what you do the liquid will follow whatever channels exist in the bed, so if you spray directly on top of the bed in an effort to distribute the sparge more effectively it will still flow as it would if you had poured in onto a 1" layer of water above the bed. If you have a very wide and short bed this will be aggravated. I have found the most important things for sparging to be (in roughly this order):

minimum 12-18" high bed get a narrow enough bucket if required, and a round bucket makes a better column than a square one.

175F sparge water insulate the sparge bucket
set bed well don't drain lauter too fast at first, let the grain-bed set uniformly
good crush pick your mill...

___Cleansers and Plastics

Cleansers fall basically into three categories:

caustic: sodium carbonate, (tri-)sodium phosphate, lye (which is sodium hydroxide) and sodium silicate.

very good at digesting organic matter like fermentation residues
works well on glass, steel, some plastics like HDPE

soap: Pure Ivory, which is a sodium salt of a 'fatty acid' an examples of which are lard and vegetable shortening. Both of these latter materials are converted to soap by treating with lye until you have a non-caustic mix.

Very good at removing greasy residues
Can be used on pretty much anything

oxidizer: Chlorine, Iodine, sulfuric acid, hydrogen peroxide and other organic peroxides (ozone).

Best used as a disinfectant on already clean surfaces in the strengths commonly available to the public.

Strong oxidizing agents are quite dangerous, concentrated peroxides can be explosive!

Keep away from rubber and plastics as most will be degraded.
Works well on glass and (stainless) steel.

Organic matter -fermentation residue for eg.- is cleaned most effectively by caustics, or caustics mixed with some soap. Oxidizers are usually much slower to act unless you can get them very hot as well. This is partly how sulfuric acid works as a drain cleaner. Large amounts of heat are generated when mixed with water and then this will chew up the clog.

B-Brite is a mix of sodium carbonate and sodium silicate, which is likely there initially as sodium meta-silicate since that form is more soluble. You could likely formulate your own easily. This is basically dish-washer

detergent without the added phosphates and ingredients to improve water condition and sheeting etc. Take a look at a box of dish-washer detergent

next time. B-Brite is very caustic as a result and if you use too much it

needs to be rinsed a lot, but it is very effective as a cleanser for brewers, and seems to dissolve and rinse better than dish-washer detergent

which relies in part upon greater temperature and volume of water.

In case you have not tried, B-Bright is also very good at cleaning up the baked on wort on the stove-top.

None of the above classes of cleaner will remove residual solvent and plasticisers very well from a bucket that might have contained them. Most plastics are reasonably porous and they will 'dissolve' oils, turpentine, gasoline, you name it, into the plastic only to have it very slowly leech back out over time.

When treating a plastic bucket with iodine (or to a lesser extent iodophors, which combine iodine with a surface-active agent and detergent) there will be some iodine deposited in the plastic and some will react with it, staining it permanently. Iodine reacts in this way much more easily than chlorine does (free radical for you chemists) and for this reason there will be less residual chlorine (from a bleach for example) than iodine. Still, it is best to keep them away from most plastics, although I think chlorine is ok on HDPE, which stands for High Density PolyEthylene. This is a very stable crosslinked polymer that does not swell, absorb much of anything, or deform easily with heat. Nor is it supposed to be soft or pliable and therefore never has plasticisers added to it. For that reason it is a very good substance for food grade plastic.

___Boiling and oxidation

On a final note, some have questioned why hot wort is not oxidized when boiling. When you boil any liquid you are by definition bringing the liquid into equilibrium with its gaseous phase. This will drive off all dissolved gasses in the liquid and then provide an atmosphere of steam above the work. This blanket of steam seems to be enough to protect the wort from such oxidation. The degassing of the wort during the boil is the reason air needs to be redissolved in order for yeast to undergo the aerobic reproductive phase. If you deliberately introduced oxygen into the boiling wort with a bubbler then you would definitely get more oxidation than with hot wort sitting around later.

M. Dominic RyanSmithKline Beecham Pharmaceuticals
(215)-270-6529 internet: ryan%phmms0.mms@smithkline.com

Date: Thu, 17 Dec 1992 3:52 pm EST (20:52:12 UT)
From: "Craig A. Tanguay" <TANG5781%FREDONIA.bitnet@CUNYVM.CUNY.EDU>
Subject: UNSUBSCRIBE TO HOMEBREW

UNSUBSCRIBE TO HOMEBREW ASAP CRAIG A. TANGUAY

Date: Thu, 17 Dec 92 16:43:14 -0500
From: jxs58@po.CWRU.Edu (John Stepp)
Subject: Chicago Legacy Red Ale Yeast

T'sup?

I cultured the yeast from a bottle of Chicago Legacy Red Ale and used it in my latest extract batch of red ale (OG: 1.044). I pitched 10 days ago, and it's been fermenting steadily ever since at ~65-70 F, with no sign of slowing down. It's now at @ a bubble/10 sec. I took a gravity reading this morning: 1.033. My question is has anyone out there ever used this yeast, and if so, does it take longer to ferment out than other yeasts? I brewed a porter with Anchor Porter yeast the same day and that is ready to bottle. The smell out of the fermenter lock is yeasty (that's good). Wadda-ya-think?

DS

- - -

Dave Stepp
Dept. of Molecular Biology and Microbiology
Case Western Reserve University
Cleveland, OH

Date: Thu, 17 Dec 92 15:00:26 PST
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Mashing Unmalted Wheat

In HOMEBREW Digest #1034, Markku Koivula asked:

> I have one question concerning belgian beers that use wheat
> in addition to barley malt. Michael Jackson says that they
> use (if I remember right) 40 or 50 % unmalted wheat. Now I
> wonder how do they mash it. Papazian recommends not to use
> more than 20 % unmalted grain, because otherwise there are not
> enough enzymes. Do they add enzymes, or do they have malts
> that have very much enzymes? Or is there some other explanation?
> Looong mashing time or something like that?

I can only address what the lambik brewers do, as those are the only Belgian breweries I've personally visited. By Royal decree, a lambik grain bill must contain at least 30% unmalted wheat, and 35% to 40% is a more common figure. The malt used is a well-modified 2-row, but I have no reason to believe that its enzyme content is at all extraordinary. Though at least one producer uses an infusion mash, most do either one or two decoctions, and as these decoctions are the only actual cooking that the wheat gets, I really doubt that much of the starch is soluble. I know that in my experiments with unmalted wheat the actual value of the extract has always been quite low. A pretty standard mash time is about 2.5 hours, and the resulting wort contains quite a bit of unconverted starch, but in a lambik this really isn't much of a problem, as something in that microbiological witches' brew will eat it up in the year or two it sits in the barrel.

Hope this helps.

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

Date: Thu, 17 Dec 92 18:47:27 -0500
From: andrecp@esvax.dnet.dupont.com (CHAZ)
Subject: xmas beer/wierd floaters

Just another data point on this thread (sorry, I forgot who asked the question originally). I too brewed a brown xmas ale, with about the same spices as listed. I also had a strange whitish material floating at the top of the bottle, and sort of sticking to the neck. In addition, there were little chunky things floating around everywhere! This brew had another problem, which was that I primed with honey, and I used way too much (like about 1.5-2 cups) so that I was a little worried about explosion. I ended up putting all the bottles in the fridge about 3 weeks after bottling (it was at this time that the floaters were at their peak). Anyway, the good news is that after a few days in the fridge, this brew cleared nicely, and it tastes fine (except for being a bit over carbonated!). So, Don't...(oh, you know).

c

Date: Thu, 17 Dec 92 19:58:04 MST
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>
Subject: All grain tips, yeast pitching amount

Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu> asks:

> 1. I've pretty much decided to go Gott-cooler-with-slotted-pipes. My
> question is: Do I need a false bottom and/or grain bag? My brain
says,
> "No, man, that's what the pipes are for," but my gut feeling is it
would be
> pretty wierd to dump the mash straight on the pipes, plus a grain bag
would
> help in clean up. So do I listen to my brain or my guts?

Your brain wins. I've been using a copper manifold in a ten-gallon stock pot for some time, and I just dump the grains in right on top of it. The sparge has never stuck. Just make sure that the slots in the tubing aren't too wide (I cut my slots with a hacksaw) and that they face downward. It's amazing, it sucks up every last drop of wort.

> 2. Instead of a copper manifold, what about PVC? Somebody in the
> latest-minus-one Zymurgy mentioned using PVC, but gave no details. I've
> never heard of anyone else doing it either, but it seems it would be
> easier to put together and take care of. Whaddy think?

Probably would work the same as copper, assuming it's food-grade PVC (is there more than one kind?) and that any sealant you use is also food-grade.

There's also been some discussion lately on how much yeast to pitch (someone specifically asked about the amount in WYeast packages). I thought I'd post (without permission) some information I got from Jeff Lebesch, the man behind New Belgium Brewing here in Fort Collins, Colorado.

"Most references recommend a minimum pitching rate of 10 million yeast cells per milli-liter of wort, plus another 1 million cells/ml for every 0.004 gravity increase above 1.040. ...The 10...15 million cells/ml rate is easily achieved by adding 5 ml of thick yeast slurry per liter of wort. For ales, sometimes you can go as low as 3 ml/l, and for low temperature lager fermentations 10 ml/l is suggested.

"During a healthy fermentation, the yeast cell count increases to a peak of approximately 60 million cells/ml. Then it seems to me, that given the 10M cells/ml minimum pitching rate, the maximum wort volume increase should be six-fold.... However, many references suggest that a 10-fold increase is acceptable.

"...If 600 ml of starter culture is pitched into 18 l of wort (about 5 gallons), that is a 30-fold wort volume increase. In most situations, this is drastic underpitching. The only way it will work is if the yeast is at its peak activity and viability... plus wort conditions are optimal.

"OK, let's culture another generation, by adding the 600ml culture to 3 liters of wort, and adding that to the 18 liters. Now each generation has had a wort volume increase of less than 6.... But, adding 15% of a cheap culture wort to your prized wort will ruin it. One solution is that the culture wort must be of the same composition as the beer.... This is common in breweries where the same beer is brewed every day....

The other solution is to let the 3 liter culture ferment to completion, then refrigerate... then pour off the top beer, and collect the yeast slurry."

So to summarize, most homebrewers probably underpitch to some extent. The amount of yeast in a WYeast package is ridiculously small, but with careful sanitation and technique, you *can* start a beer with the yeast straight out of a single package. The downside will be a long lag time, since it will take the yeast quite a while to build up a sufficient population.

The best method I've found to get sufficient pitching rates is to simply save the yeast slurry from the bottom of my secondaries. I just put it in a sanitized bottle in the fridge, with an airlock. Not only is it cost effective, but there's almost no lag time. With that much yeast, it doesn't really matter how well you've aerated; it goes nuts right away.

Gentlemen (and ladies), start your yeasties!

- - -

Jeff Benjamin benji@hpfcla.fc.hp.com

Hewlett Packard Co. Fort Collins, Colorado

"Midnight shakes the memory as a madman shakes a dead geranium."

- T.S. Eliot

Date: Thu, 17 Dec 92 23:09:41 EDT
From: joseph@joebloe.maple-shade.nj.us (Joseph Nathan Hall)
Subject: Sam Adams Wheat Beer?

) Recommendation seconded, but you forgot to mention the weak-
insipid-no-
) detectable-phenolic-character-wheat-beer, the way-too-hoppy-for-the-
style-
) Octoberfest, and the altbierNOT!-Boston ale.

I'll have to try another Sam Adams Wheat Beer. The last one I had
was quite a while ago, just after they introduced the brew. It was
very clovey and phenolic, to the point where I thought it was basically
undrinkable. What gives?

Meanwhile, is it true that BBC brews from liquid Breiss extract?

=====
uunet!joebloe!joseph (609) 273-8200 day joseph%joebloe@uunet.uu.net
2102 Ryan's Run East Rt 38 & 41 Maple Shade NJ 08052
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End of HOMEBREW Digest #1036, 12/18/92

Date: Fri, 18 Dec 92 10:31:01 +0100
From: knut@stavanger.sgp.slb.com (Knut Somme)
Subject: add me to list

Please add me to your mailing list

regards
knut somme

Date: Fri, 18 Dec 1992 03:09 EST
From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>
Subject: Hypercard ideas for the Mac

Hi everyone,

I was looking through the archive at sumex-aim [Macintosh archive] and I found a couple of items that may be useful for homebrewers using a Mac. I found a 2 hypercard stacks, one is a record book and the other is a stack designed for yeast research. I tried the record book and it seems to work pretty good, there is also a calculator for converting SG to % alc.

which takes temperature into consideration. I have not tried the yeast research aid. They can both be found at the following locations using anonymous FTP.

sumex-aim.stanford.edu/info-mac/card
136479 Jun 7 1992 home-brewers.hqx
112265 Sep 3 19:01 yeast-research-aid-12.hqx

I did not write them...I just thought others might be interested in them. I am still looking for a recipe formulator for the Mac, but , I have had no luck. Does anyone know of one?

Can someone tell me how to submit something for the HBD archive.

Cheers.....Carlo

Date: 18 Dec 1992 09:47:56 -0400
From: Ed Hitchcock <ECH@ac.dal.ca>
Subject: starch and iodine

Much of the starch stored in the grains is insoluble. This is converted to soluble starch, and then to complex sugars, and finally to simple sugars. The starches that remain insoluble at the end of the mash are the things you try to get rid of by sparging through a filter bed, and racking of the trub. The starch you want to test for with iodine is the soluble starch, since this is what is converted to sugars.

Ed

Date:18 Dec 92 09:16:20 EDT
From: "Robert Haddad" <RHADDAD@bss1.umd.edu>
Subject: Home brew in Dallas & New Orleans?

I am on my way to the Dallas/Ft. Worth and New Orleans areas soon
after the holidays.

Any brewpubs/micros in these cities?

Robert Haddad
rhaddad@bss1.umd.edu

Date: 18 Dec 1992 13:57:00 -0500 (EST)
From: Delano Dugarm 36478 <ADUGARM@worldbank.org>
Subject: Homebrew and paralysis ~#

In HBD #1035 Jed (parsonsl@husc.harvard.edu) writes:

"Recently, I gave some homebrew to a professor of mine who is eager to try it, but told me that her daughter had heard of some case in California where seven people had suffered paralysis because they drank someone's. . . homebrew. . . . they weren't cured of this until some smart person injected fetal tissue into their brains!"

Well this story does have some basis in reality, but the daughter got certain parts of it wrong. According to NPR's "All Things Considered" broadcast 11/25/92 (sorry, I can't find a print source) several people in California ended up with severe Parkinson's symptoms after consuming a poorly synthesized batch of the drug Ecstasy (is it MDMA?). Some did show strong improvements after fetal tissue was injected into their brains, much more than regular Parkinson's sufferers. So I'm just planning to stay away from such home chemistry experiments and let my yeast do my work for me. I'd read her the section out of Papazian's book where he emphasizes that no pathogens can grow in beer. Short of using a lead counterflow chiller, I can't see how you could get anything worse than a hangover from homebrew. Though I remember one hangover where I *felt* paralyzed the next morning. :^)

Date: Fri, 18 Dec 92 11:23:53 EST
From: Pierre Jelenc@cunixf.cc.columbia.edu
Subject: yeast respiration

I just read in "Yeast, a practical approach" that *S. cerevisiae* cannot metabolize oxidatively sugars at a concentration above 1%. This concentration corresponds to a gravity of only 1.010, and thus makes me wonder about the recommendation to use a starter at S.G. 1.020.

If it's going to ferment anyway, what's the point of a medium-low gravity? Will the yeast switch to respiration after having fermented half the sugar, and if so isn't an airlock self-defeating? Any comments by yeast experts?

(Incidentally, the book is lousy. Terribly edited, not proof-read, inadequate methods descriptions.)

Pierre Jelenc pcj1@cunixf.cc.columbia.edu
Columbia University, New York

Date: Fri, 18 Dec 92 10:09:36 -0800

From: atl@kpc.com

Subject: Re: Iodine test

> My question is: Will starch dissolve in water? I didn't think it would,
> that is why I test an interior (endosperm?) part of a grain. I guess
it
> must though, if so many people rely on that method of testing...and it
works!

Doesn't malting convert insoluble starchs to soluble ones?

+-----+ Andrew Lynch, atl@kpc.com
| Congratulations, Bill and Al | Kubota Pacific Computer Inc. Santa
Clara, Ca.
| Now, don't screw it up! | (408)748-6345
+-----+

Date: Fri, 18 Dec 92 08:57:00 -0500
From: roy.rudebusch@travel.com (Roy Rudebusch)
Subject: Sierra Nevada Celebration Ale

From: roy.rudebusch@travel.com

EG:>Does anyone have a recipe for S.N. Celebration Ale?

Steve Dresler (a brewer at SN) said to brew it in this manner:

OG 1066 TG 1017
10# 2-row
1 1/2# caramel malt (I'll use 60L)
1 oz Chinook 60 min
3/4 oz Cascade 30 min
1 1/4 oz Cascade 2 min

Run chilled wort through an additional 1/2 oz Cascades. (!)

Rack fermented beer onto 1 2/3 oz Cascade hops for aging (2 weeks).

Sounds good, let's brew it!

* OLX 2.2 * Safe sex?....Tried it, it's WAY too cramped!

Date: Fri, 18 Dec 92 13:20 CST
From: korz@iepubj.att.com
Subject: Sparging methods

Russ writes:

> So, it looks like we've now got sparging options. The "normal"
> sparging
> technique of adding water/draining/adding water/draining/etc. has a
> higher
> efficiency than the technique of adding all the sparge water at once and
> then draining. BUT, the first ("step") technique leads to a more acidic
> sparge, which will extract more tannins from the grains, a bad thing.
The
> second ("batch") technique, while less efficient, should be less acidic.

I think we have three options, the third being draining *while* adding
water (i.e. adding water at the same rate as it's draining so that the
grain is always submerged (till you're done adding water)).

Russ-- could you elaborate on why the acidity of the sparge would differ
in
the different methods?

Al.

Date: Fri, 18 Dec 92 12:20:58 CST
From: cpu-spp@ct.med.ge.com (CPU-SPP generic account)
Subject: address for BBC

The address for the Boston Beer Company is:

Boston Beer Company
30 Germania Street
Boston, MA 02130

at least according to my notes. Could someone in the area please check this?

Also, who is a good person in the company to send letters of complaint (assuming we won't get subpoenaed too) to? I am assuming Jim Koch won't really care what we think. Anyone know the director of marketing?

Thomas Manteufel IOFB

Date: Fri, 18 Dec 92 09:44:24 EST
From: umehara@NADC.NADC.NAVY.MIL (M. Umehara)
Subject: Recirculating Infusion Mashing System

I'm looking for information on several topics. The first is the recirculating infusion mashing system (RIMS) in the last special issue of Zymurgy and I am thinking of building one. :-/ Has anyone out there built, used or seen one? Also, I purchased the counter-pressure filler from Fox and it works terribly. :-c How well do the others work? (ie. Melvico and Benjamin Machine Products) And, I've kegged beer several times and I can't seem to get them to carbonate naturally and have to force carbonate them. Although they taste fine, why won't they carbonate naturally? :-t

Finally, how did Schlitz win a gold medal? :-@

I would appreciate opinions, advice and comments. In lieu of that, beer will suffice. %*) Thanks.

Marv

Date: Fri, 18 Dec 92 15:02:06 EST
From: steve@garnet.sgp.hp.com (Steve Jacobs)
Subject: Gummed labels for laserwriters

Lou Casagrande writes:

> My co-brewer and I have been looking for the kind of gummed labels
> which must be wet in order to apply them (this is to make their
> removal easier) which are also arranged in sheets so that they can be
> fed through a laserwriter. Of course, we want to design our own

I purchased a package of 25 pre-gummed, water-based adhesive sheets of
8 1/2" X 11" paper specifically designed for making labels.

The package states that it is photocopier safe (although they do not
guarantee compatibility with all brands of photocopiers).

I bought mine for \$3.99 from:

Brew America
138 Church Street N.E. Suite F
Vienna Virginia 22180

(703) 938-4805

Standard disclaimers apply.

Steve Jacobs (KSI Inc)

Date: Fri, 18 Dec 92 15:49:34 EST
From: jim busch <busch@daacdev1.stx.com>
Subject: favorite lager yeasts

I am posting a question for a supplier of yeasts. He is interested in providing two quality lager strains, Pilsner Urquell and one other. Since I brew mostly ales, I thought I would turn to the folks in digest land for suggestions. So...what are your top two favorite lager strains?????

Thanks,

Jim Busch
busch@daacdev1.stx.com

Date: 18 Dec 1992 15:13:36 -0700
From: Bruce Given <SCN146@WACCVM.corp.mot.com>
Subject: AUSTRALIA POST

TO:All downunder Homebrewers
FR:Bruce Given scn146@waccvm.corp.mot.com
homebrewer's down Under !!!

Hi I would like to hear from any homebrewers in Australia (Sydney)
as I it appears that I will be transfered from Montreal (Canada) to Aust
early in the new Year how many active clubs are there ???
and anything related to homebrew activities look forward to hearing from
anybody. P.s. I am a expriate New Zealander but don't hold that against
me !!!!

Regards,
Bruce

Date: Fri, 18 Dec 92 17:28:07 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: AHA

I have received a lot of private e-mail from people who have told me of horror stories about how the AHA has ignored their submissions to Zymurgy, or in other cases outright rejected them. What really frosts me off is that most of this e-mail came from people I admire, and who bring a lot to the table in terms of experience and insights. I always thought that the lack of diversity and less than ideal technical content was due to a shortage of submissions. This is definitely not the case. There are enough homebrewers out there with interesting material and unique experiences to keep Zymurgy loaded with good stuff for the foreseeable future. I am truly astonished and dismayed that the AHA has not made use of this diversity and wealth of talent. For what it is worth, I am going to complain loudly to anyone in that organization who will listen to me about this. This policy makes absolutely no sense, either for Zymurgy or for those of us who subscribe to it.

George Fix

Date: Fri, 18 Dec 92 19:07:19 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: German Suggestions

Hey All,

Good fortune strikes! It looks like I'm being shipped to Germany for a couple weeks at the end of January. I'll be in the town of Oberkochen, near Stuttgart. Anyone have suggestions (beers, breweries, etc.)??

It's not too far to Munich, so I may venture there. Then there's the possibility of a jaunt into Pilsen and Prague....Or maybe.....

CR

Date: Fri, 18 Dec 92 20:27 CST
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: Kansas City brewpubs wanted

I'm looking for brewpubs in Kansas, preferably Kansas City. Please send any suggestions via private email. If anyone else is interested, I will gladly repost. Thanks in advance.

chris campanelli

Date: Fri, 18 Dec 92 17:21:44 EDT
From: joseph@joebloe.maple-shade.nj.us (Joseph Nathan Hall)
Subject: Peracetic acid

) Date: Thu, 17 Dec 92 11:41 CST
) From: korz@iepubj.att.com
) Subject: Iodophor and plastics
)
) I would really prefer to use Peracetic acid
) because I know that both Chlorine and Iodine are not the best things to
) dump down the drain. Peracetic acid is made from acetic acid and
hydrogen
) peroxide both of which are much more friendly to mother nature than
) Cl and I. I'm still in the process of finding a suitable supplier.

Umm, what concentration of this fragrant stuff is required to do the
trick?

Why, you learn about new sanitizers every day here on HBD! Gummit,
I'm going to have to go out and buy a textbook to stay out in front
of the pack. :-)

Now, the drawback of peracetic acid is that it will cost you something
like \$100 for 3/4 lb. And, of course, it can't be shipped by UPS.

=====
uunet!joebloe!joseph (609) 273-8200 day joseph%joebloe@uunet.uu.net
2102 Ryan's Run East Rt 38 & 41 Maple Shade NJ 08052
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Date: Sat, 19 Dec 92 10:33:00 -0500
From: roy.rudebusch@travel.com (Roy Rudebusch)
Subject: Bubblegum ester?

From: roy.rudebusch@travel.com
JNH:>Subject: Bubblegum ester?

JNH:>What is the stuff used to flavor bubblegum that is prominent in the
JNH:>bouquet of some Belgian brews?

Potassium sorbate. Also used in children's toothpaste, cheap sweet wine.
Once you get acclimated to it, you can taste it lots of things.

I was once given a sample of "Canadian Spring water" in a grocery store,
"naturally sweetened with fruit juice", the lady said as I supped.
YUK! -- *big* Potassium Sorbate - at least 1000 ppm.
The taste stayed on my palate for a full hour.

If that is what is being used in some Belgium brews, 'tis a shame".

* OLX 2.2 * Hold a hard drive to your ear. Listen to the C:

Date: 20 Dec 92 13:40:10 EST
From: chip upsal <71762.317@compuserve.com>
Subject: grain:mash water:sparge water

Any Ideas on the best ratios for malt:mash water:sparge water. I am currently using the methods outlined in TCJOHB for infusion mashes -- 1lb:.25gal:.5gal.
However Mr. Fix's artical in the most recent Zymurgy has me worried that I might be over sparging. He reccomends that mash water to sparge water should be at no more then 1:1.5. Am I over doing it?

Chip

Distribution:
hbd >internet:homebrew@hpfcmi.fc.hp.com

Date: Sun, 20 Dec 1992 21:36 EST
From: Mark Cronenweth <CRONEN@vms.cis.pitt.edu>
Subject: First tangle with the meadasaurus

I put a batch of basic mead into the primary 14 days ago. This consists of 1 gallon of boiled honey, yeast nutrient, acid blend, finings, topped up to 5 gallons. I pitched 1 package of wine yeast (rehydrated - no starter), attached the fermentation lock, waited expectantly. It took 6 days to start bubbling at the lock, but it's still going strong now. I'm worried by 2 things. First is the smell of rotten eggs, which I've never gotten with fermenting beers. Is this typical of wine yeast, or fermenting honey, or is something other than the intended micros thriving in there? The second worry (I know I'm not supposed to worry - but since I've already run afoul...) is the extended time in the primary. Assuming this stuff has a long way to go, am I risking off-flavors, etc. by leaving it in there on the trub? Should I rack to a secondary? I don't want the fermentation to stick. The temp in my Pennsylvania basement is about 63 degrees. About how long will mead take to ferment out at this temp.? What can I do in case of stuck ferment, or just to make sure the honey ferments out all the way - add new yeast at racking time? I want this batch to be as dry as possible. Any help from you mead masters would be wonderful. If anyone would like to discuss mead, contact me.

- --Mark Cronenweth, University of Pittsburgh, School of Education.

End of HOMEBREW Digest #1037, 12/21/92

Date: 18 Dec 92 17:29:18 U
From: "Michael Blongewicz" <esri!mailgate.noname!mblongewicz@uunet.UU.
NET>
Subject: None

Subject: Time:5:17 PM
OFFICE MEMONoneDate:12/18/92
To whom it may concern:

Please include me in your mailing of the Homebrew Digest. My address is
mblongewicz@esri.

Thank you

Michael

Date: Mon, 21 Dec 1992 9:26:33 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: sparge correction

The concept was correct, but I had things backwards. "Step" sparging, ie. adding/draining in steps, or "continuous" sparging, ie. continuously adding and draining, will result in the sparge becoming increasingly *higher* in pH, not lower as I stated. The result is as I said: more tannins will be extracted with these methods than with "batch" sparging, ie. adding all the water at once, and draining it all off at once.

An easy way to remember is that water is generally less acidic than wort. So adding water to wort will increase the pH (decrease the acidity).

Perhaps I should change my terminology also. A "normal" sparge is not really done in steps; more often it is done in a way to produce a continuous outflow. So how about "Continuous" for the first two types mentioned above, and "Batch" for the third type?

In summary:
Continuous Sparge - higher efficiency, higher tannin extraction
Batch Sparge - lower efficiency, lower tannin extraction

Thanks to Al and Larry for pointing out the inconsistencies.

Russ

PS. I'm also dismayed by Zymurgy's lack of usefulness. 6 or 8 good articles in a year (if that) does not warrant *my* \$25. With their new binding and layout, I wonder if they're putting the emphasis on appearance rather than substance...

Date: Mon, 21 Dec 92 10:07:09 EST
From: Jim White <JWHITE@MAINE.maine.edu>
Subject: Extract rates? What's reasonable?

Is there a 'reasonable' extract rate? If so, what is it?

My last attempt to calculate my extract rate, led me to believe I'm not doing a great job extracting the 'goodies' from my malt. Here's the scenerio.....

10# of M&F 2 row Pale Grain Malt
1/2# M&F Crystal (sorry don't know the Lovibond).
Mashed in 3 U.S. gals.
Sparged with a little over 3 U.S. gals at 180 F.
Crushed with Corona Grain Mill.

I used about a 1 1/2 hour Infusion mash at 152F, (fell to 149F by the end).

For 5 U.S. gallons, this yielded on O.G. of 1.042. I had expected a higher O.G. out of this, whaddayathink? I don't know the details of my water, like hardness/softness/ph etc.

Possibilities

- 1) Everything's copacetic, don't change a thing.
- 2) Cruch is too coarse. This is a possibilty. I note some uncrushed grains, but also some powder.
- 3) Water's too hard/soft/acidic/alkaline.

Jim White

Date: Mon, 21 Dec 92 8:18:16 MST
From: seiferth@rufous.cs.unm.edu (Justin Seiferth)
Subject: Recommended Pubs in Denver

I'm going to Denver over the holiday. Any recommended brew pubs there?

Thanks...
seiferth@rufous.cs.unm.edu or
seiferth@lyra.plk.af.mil

Date: 21 Dec 92 10:50:00 EST
From: "ROBERT W. HOSTETLER" <8220RWH@indy.navy.mil>
Subject: Re: Peracetic acid

>From: joseph@joebloem.maple-shade.nj.us (Joseph Nathan Hall)
>Subject: Peracetic acid

>) Date: Thu, 17 Dec 92 11:41 CST
>) From: korz@iepubj.att.com
>) Subject: Iodophor and plastics
>)
>) I would really prefer to use Peracetic acid
>) because I know that both Chlorine and Iodine are not the best things
to
>) dump down the drain. Peracetic acid is made from acetic acid and
hydrogen
>) peroxide both of which are much more friendly to mother nature than
>) Cl and I. I'm still in the process of finding a suitable supplier.

>Umm, what concentration of this fragrant stuff is required to do the
>trick?

>Why, you learn about new sanitizers every day here on HBD! Gummit,
>I'm going to have to go out and buy a textbook to stay out in front
>of the pack. :-)

>Now, the drawback of peracetic acid is that it will cost you something
>like \$100 for 3/4 lb. And, of course, it can't be shipped by UPS.

Why bother buying it? There's a thread in my Firearms list where someone
advocates mixing equal parts of vinegar (acetic acid) and drugstore
hydrogen
peroxide in a plastic mustard bottle, plugging a gun barrel on one end,
and then
filling the barrel with the mixture to clean out lead fouling. The writer
the
went on to state that the mixture will dissolve completely a .38
unjacketed
slug overnight, and won't faze glass, steel, or ceramics.

I suspect if you can unfoul gun barrels with the homemade stuff, you can
disinfect homebrewing equipment very easily.

Bob Hostetler 8220rwh@indy.navy.mil

Date: Mon, 21 Dec 92 10:53:36 CST
From: Eugene Zimmerman <ezimmerm@hp.uwsuper.edu>
Subject: Dopple Bock yeast suggestions?

Salutations!

I will soon be embarking on a journey of brewing I have not yet tried. I will attempt to brew a Dopplebock. I think I can work out the 'ator' name myself but was wondering if any of you could help me with the yeast selection as this will be my first lager. I'm attempting a dark bock with 12 lbs malt extract, 6 dark and 6 amber. 1/2 of each 40L crystal, toasted malt (going to roast it) and 350L Choc. malt. My hops are Halt., I was goin to use tettanger also, but my supplier ran out and substituted Bullion. Is this also ok? Anyway, I'm thinking of culturing a starter from a wyeast strain. Any suggestions would be great. Thanks!

Gene in Duluth

Date: Mon, 21 Dec 92 17:57:20 GMT
From: Martin Wilde <martin@gamma.intel.com>
Subject: Length of time in keg vs. bottle

Whenever I force carbonate a keg of beer, the beer generally lasts about 2 months before the flavor begins to deteriorate. However when I bottle the beer using priming sugar as a carbonater, it can last up to 9 months before the flavor goes south.

I know having the beer sit on the yeast cake helps "preserve" the beer better. If I started using priming sugar in my keg to "naturally" carbonate will this make a difference and thus allow my kegged beer to last longer?

thanks

Martin Wilde | So many beers...
martin@gamma.hf.intel.com | So little time...
uunet!intelhf!gamma!martin |

Date: Mon, 21 Dec 92 08:17:00 -0500
From: roy.rudebusch@travel.com (Roy Rudebusch)
Subject: Mashing Unmalted Wheat

From: roy.rudebusch@travel.com

NN:>> I have one question concerning belgian beers that use wheat
NN:>> in addition to barley malt. Michael Jackson says that they
NN:>> use (if I remember right) 40 or 50 % unmalted wheat. Now I
NN:>> wonder how do they mash it.

- 1) Boil the crushed raw soft (winter) wheat to gelatinize.
- 2) Add to a stiff 2-row mash for conversion. This malt has oodles of enzymes -- more than enough to convert its weight in adjuncts.

* OLX 2.2 * Is a half hour of begging considered foreplay?

Date: Mon, 21 Dec 92 13:43:05 EST
From: strasser@raj3.tn.cornell.edu (Tom Strasser)
Subject: RIMS

] From: umehara@NADC.NADC.NAVY.MIL (M. Umehara)
] Subject: Recirculating Infusion Mashing System
]
] I'm looking for information on several topics. The first is
] the recirculating infusion mashing system (RIMS) in the last special
] issue of Zymurgy and I am thinking of building one. :-/ Has anyone
] out
] there built, used or seen one?

I built one from an previous article Rodney Morris wrote for the Maltose Falcons (LA, CA) newsletter. I have been using it for a year and a half, and am quite satisfied with the system. It gives very easy, sensitive, temperature control over the mash. There were a couple of minor mistakes in the article I made the system from, however I believe these have been corrected in the latest Zymurgy article. It takes a motivated person to get through the construction of one of these, but when finished I think it is worthwhile.

An observation on my part though...

The heating elements recommended are capable of scorching the liquid of the mash as it is heated during recirculation. This is mostly a problem in mashes where wheat makes up a substantial portion of the grist (> 50%). It appears that something in the liquor (possibly proteins, as they are abundant in such mashes) sticks to the heating element, and eventually scorches, leaving a residual burnt flavor in the wort (which is not pleasant, as other burnt or smokey flavors can be). This problem has been mentioned regarding non-RIMS systems as well, where someone (Jeff Frane?) reported wheat mashes scorching on a heating element in direct contact with a wheat mash.

The previous problem can be minimized by using lower heat density elements and maximizing the recirculation rate. I only pay special attention during a wheat beer mash, where I typically will use boiling water rather than the heater to raise the temperature of the mash. Other than this, I must say I have been very happy, and would recommend the RIMS to those ambitious enough to build one.

] ... Also, I purchased the counter-pressure
] filler from Fox and it works terribly. :-c How well do the others
] work?
] (ie. Melvico and Benjamin Machine Products)

There has been some negative press here regarding the Foxx filler, where apparently the large number of valves which require excessive turning are a problem. I use one from DeFalcos which is all stainless steel & uses a single valve to control two input sources (CO2, beer) and it only requires only 1/4 turn either way to go from no flow to fully open. I recommend this model highly.

That being said, counter pressure filling is a somewhat complicated process, where your problems may be arising from a source other than your filler. So if you could me more specific as to what your problem is, your problem may be solved without a new filler.

] ... And, I've kegged beer
] several times and I can't seem to get them to carbonate naturally and
] have to force carbonate them. Although they taste fine, why won't
] they carbonate naturally? :-t

You likely are not getting a good seal on your kegs after priming them. To check this, after sealing the keg, tip the keg on it's side while you are finishing your cleanup. After you are done, check

the sealed areas on the keg, and see if any beer has leaked out. If there are leaks (which are common) you should use your CO2 tank to put added pressure in the head space until the seal test is passed (typically 5-15 psi). It is likely good practice to do this with all your kegs, it's up to you. This is almost certainly the problem with carbonation, as otherwise it would indicate no fermentation was occurring to carbonate the beer, the result of a weak or absent yeast.

That being said I must say I now almost always artificially carbonate my beers in a keg. The reason being the control you have over the finished beer. When I started kegging I thought that forced carbonation was a shortcut which reduced the quality of the final beer. However with experience I can tell you that some of my best beers have been force carbonated, and the control you get by this process is invaluable.

Auf ein neues,

Tom Strasser...strasser@raj5.tn.cornell.edu...strasser@crnlmsc2.bitnet

Date: 21 Dec 92 14:04:02 GMT
From: "Jay Hoyt" <CCMAIL.HOYTJ1@TSOD.lmig.com>
Subject: NEW ORLEANS BREWPUB AND MICROS

IN REFERENCE TO MICROS AND BREWPUBS IN NEW ORLEANS....THE CRESCENT CITY BREWHOUSE IS LOCATED IN THE FRENCH QUARTER, NOT FAR FROM BOURBON STREET. IT HAS GOOD BREW AND GOOD FOOD, REASONABLY PRICED (BY COMPARISON WITH BOURBON STREET). LOCAL BEERS I WOULD RECOMMEND ARE ABITA (GOLDEN, AMBER AND TURBO DOG) AND DIXIE BLACKENED VOODOO. IF YOU ARE LOOKING FOR FUN, YOU WILL FIND IT IN NEW ORLEANS.

PS. THE ABITA BREWERY IS IN ABITA SPRINGS ON THE OTHER SIDE OF THE LAKE. THE BRIDGE ACROSS IT IS 29 MILES LONG, DOWN THE CENTER OF THE LAKE.

Date: Mon, 21 Dec 92 17:09:54 EST
From: casagran@gdstech.grumman.com (Lou Casagrande)
Subject: Gummed Labels for Laserwriters!

Steve Jacobs has finally provided me with the definitive answer for which I was looking:

SJ> I purchased a package of 25 pre-gummed, water-based adhesive sheets
SJ> of 8 1/2" X 11" paper specifically designed for making labels.
SJ>
SJ> The package states that it is photocopier safe (although they do
SJ> not guarantee compatibility with all brands of photocopiers).
SJ>
SJ> I bought mine for \$3.99 from:
SJ>
SJ> Brew America
SJ> 138 Church Street N.E. Suite F
SJ> Vienna Virginia 22180
SJ>
SJ> (703) 938-4805

I called them, and spoke to the owner, Miles. He confirmed this, and expressed happy amusement at the free advertising that this digest and other computer bbds offer. They do not yet have a catalog, but one is in the offing for this Spring. BTW, the sheets are unperforated, so you can create labels of any size up to 8 1/2 x 11, and they come in pink, green, blue, yellow, and white. I'm sure Miles won't mind getting a few more calls, especially if they are orders ;-).

Happy brewing, and happy holidays!

Lou Casagrande

Date: Mon, 21 Dec 92 16:34 CST
From: korz@iepubj.att.com
Subject: Re: Bubblegum ester?

Roy writes (quoting JNH):

>JNH:>What is the stuff used to flavor bubblegum that is prominent in the
>JNH:>bouquet of some Belgian brews?

>

>Potassium sorbate. Also used in children's toothpaste, cheep sweet wine.
>Once you get acclimated to it, you can taste it lots of things.

>

>I was once given a sample of "Canadian Spring water" in a grocery store,
>"naturally sweetened with fruit juice", the lady said as I supped.

>YUK! -- *big* Potassium Sorbate - at least 1000 ppm.

>The taste stayed on my palate for a full hour.

>

>If that is what is being used in some Belgium brews, 'tis a shame".

I can assure you that Potassium Sorbate `tis not what gives Orval it's
bubblegum ester! I've successfully generated that ester with nothing
other than re-cultured Orval dregs and a few pounds of malt extract!

The answer, in my opinion, to JNH's question is: "THE YEAST," but I
thought
that the chemical name of the ester is what was requested, which is why
I did not respond originally.

Al.

Date: Mon, 21 Dec 92 20:52:52 CST
From: lencell@unmc.edu (Lance Encell)
Subject: August Schell Weizen

The other day I ordered a beer at the "Dubliner" in Omaha, NE. It was a really great tasting beer. After a few sips, however... i noticed that the beer had a strong aroma. I finally realized it reminded me of juicy fruit gum. Does this mean anything to anyone, w/respect to hops or spices that might be responsible for this smell. Thanks for any responses, and try this beer- It's very good!

See ya,

Lance

by the way, if you're reading this Jon, hope the trip's going well. Merry Christmas!! Say hello to Ann for me. See you soon.

Date: Mon, 21 Dec 92 10:39:33 CST
From: whg@tellabs.com
Subject: Re:Bubblegum ester?

>
>Potassium sorbate. Also used in children's toothpaste, cheap sweet wine.
>Once you get acclimated to it, you can taste it lots of things.

>If that is what is being used in some Belgium brews, "tis a shame".

It's unlikely that Potassium sorbate is added to Belgian brews. It's just a characteristic ester produced by the yeast strains. I brewed up a triple recently (and I can assure you there's no Potassium sorbate) with a ton of the bubble gum ester. This is fading nicely into the background leaving a wonderfully complex brew. :-)

Walt

Date: Mon, 21 Dec 92 23:59 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: INTERNET

To: Home Brew Digest
Fm: Jack Schmidling

The following information is in response to a discussion currently taking place in rec.crafts.brewing, the Usenet homebrew forum. It is provided with the intent of expanding the access of the homebrew community to computer networking. It is in no way intended to disparage or offer competition to any other network, private or commercial. It simply provides one more option.

I am not a computer geek so if what I say is incorrect, it is close enough to get an understanding of what is going on and how to get in.

Usenet is a user maintained network that supports what amounts to an international BBS with over 1000 "Newsgroups" that cover everything from kinky sex to homebrewing. It is connected by Unix based systems that exist at just about every university in the country/world? and many private companies including AT&T where it was originally developed. In addition, there are also private entrepreneurs who set up Public Access Unix sites and provide access to anyone with a modem willing to pay a nominal subscription "contribution" and abide by the minimal rules. Subscriptions range from free to \$100 per year and there are no other charges aside from the phone call. If you are fortunate enough to have a PA site in your local area, it is virtually free.

Depending on whom you believe, there are between 500,000 and 3,000,000 participants on Usenet, from all over the world.

PA Unix sites also have access to email via Internet. Subscribers can send and receive mail from/to CompuServe, Genie and MCI. Again, the only charge is the yearly "contribution" and the phone call to the site. There is also a gateway to Fidonet, another national user supported network with an active homebrew forum. The Home Brew Digest can be received either directly through email or read in the r.c.b. newsgroup on Usenet.

The only trick is to find the nearest Public Access Unix site and get together with the sysop.

There is a news group "pubnet.nixpub" which is a complete list of PA sites

but is too long to post here. The person who maintains it will send it to anyone who asks for it.

The list is available from:

--

Phil Eschallier Bux Technical Services
Inet: phil@bts.com P.O. Box 110
UUCP: ...![[dsinc|gvls1|widener]!jabber!phil Doylestown, PA 18901
+1 215 348 9721

To get the list, email to: phil@bts.com

That is the format for Internet mail. My address on Internet looks like:

arf@ddsw1.mcs.com

If I want to send mail to myself at Compuserve, from Internet, I would use 71543.1175@compuserve.com

For Compuserve numbers, the comma is simply changed to a period and the site and domain address follows the @. ddsw1 is the name of the site I use. There are a half dozen in Chicago to choose from.

Ask Phil for the Nix Pub "Short List". This contains enough info to find out if there is one in your area and a phone number. The long list has lots more details. There are ways of getting it automatically but I do not know how to do it. If he gets too many requests, I guess I will hear from him.

Any questions, just ask. However, I will answer via Internet... It's FREE.

js

End of HOMEBREW Digest #1038, 12/22/92

Date: Tue, 22 Dec 92 09:31:10 EST
From: berthels@rnisd0.DNET.roche.com
Subject: peracetic acid

Just a little warning about peracetic acid,
like concentrated hydrogen peroxide, concentrated solutions of peracetic
acid can be explosive (explodes violently when heated to 110 C). You
should also be aware that peracetic acid is a strong oxidizing agent,
capable
of epoxidizing a variety of double bonded substrates. SJB

Date: 22 Dec 1992 9:10 EST
From: afd@hera.cc.bellcore.com (adietz)
Subject: Zymurgy utility

I have to echo comments made earlier. I don't get excited when Zymurgy arrives. The table of contents gets scanned, then it goes into a pile. In fact, I just read the Mead issue last night. Good article by George Fix on sulfur compounds, but beyond that...well. Even the primary mead article told me less than has been hashed out here in a week. Bluntly put: IMHO the HBD may have a lower SNR than Zymurgy, but the overall content is superior.

(and as long as I'm griping, heh heh) Is anyone besides me ticked off that the magazine arrived sealed in plastic?

-A Dietz
Bellcore, Morristown NJ
afd@cc.bellcore.com

Date: Tue, 22 Dec 1992 08:36:46 -0600
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)
Subject: Extract Rates

Jim White says:

>I used about a 1 1/2 hour Infusion mash at 152F, (fell to 149F by the end).

>For 5 U.S. gallons, this yielded on O.G. of 1.042. I had expected a higher
>O.G. out of this, whaddayathink? I don't know the details of my water, like
>hardness/softness/ph etc.

Hi Jim --

Do you know how to calculate an extraction rate? It goes like this:

pts = Original Gravity - 1.000

pts X Gallons
extract_rate = -----
lbs of grain

42pts X 5gallons
So your batch was ----- = 20 points/pound
10.5 lbs of grain

And as you said, this is on the low side. I typically get 28 ~ 31 points. I've heard claims of 33 from other people. So, possibility #1, "Everything's copacetic" seems to be out. Unless about 1/3 of the grains are un-crushed, poor crush wouldn't account for the problem. However, from your description, I think the crush isn't ideal. Another possibility is poor-quality malt. Might not have enough enzymes to do the conversion. This is unlikely. That leaves water chemistry and technique. Since technique is discussed to death on the net, I'll give you a couple suggestions about water chemistry.

If you live in a public water district, you should be able to get an analysis by calling and talking to the chemist. Be careful not to sound like an eco-freak out to hang him. Tell him why you want to know. You probably won't get a number; you'll get a range. You want to know pH, total hardness, calcium content, and sodium content. You can also go to your local aquarium shop and buy test kits to tell you pH and total hardness. These are the two main things to know, and pH is far-and-away the more important. In fact, if you just get a pH test kit and test your water, you'll probably get the answer you want. Your

sparge water should be around pH 5.7. Your mash, after the mash-in step, should be around pH 5.3 ~ 5.7 also. If its not, you'll want to adjust it before your starch conversion step. Generally, if you have moderately low total hardness (total hardness below 80 ppm or so) and fairly neutral pH (pH around 7.0), the natural acids in the grains will make the mash "just work". Its the sparge water that becomes important then.

ALL of the water you use for brewing should be boiled before use. If you fill your kettle with COLD water, with plenty of aeration (the normal sink aerator works fine), bring it to a boil, and maintain a hard boil for 30 minutes, this is sufficient. Leave the lid off, especially if you live in a public water district, so you can drive-off any chlorine or other volitile nasties that might lurk in the water. After boiling, cover the kettles and leave them sit overnight to cool. If you see a lot of white flakes at the bottom and on the sides of the kettle in the morning, your water was pretty hard. The white stuff is the precipitated hardness. Rack the water into another container, leaving the white stuff behind. You'll want to use Lime-Away(tm) or other bathroom cleaner to clean your kettles. Adjust the pH of your sparge water, and your mashing water if necessary. Now, try brewing. In your recipe formulation, figure 25 points of extraction. Hopefully, this will be low. If you don't get the gravity you want, stir-in enough dry malt extract to bring it up to snuff. This way you'll get a good beer even if your extraction wasn't what you wanted. If your gravity is too high, just add some water. But in any case, write down everything you did.

This is all covered in great detail in Dave Miller's The Complete Handbook of Homebrewing. I reccommend this book most highly. There's enough theory to help you move in the right direction when things go wrong, and plenty of pragmatic advice too. If you want a copy, you can send e-mail to "Roy.Rudebusch@travel.com" and order one. Other homebrew shops should have it too. If you have more questions, you can send me e-mail, and I'll do my best...

t

=====
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Tom Leith InterNet: trl@wuerl.WUstl.EDU
4434 Dewey Ave. CompuServe: 70441,3536
St. Louis, Missouri 63116
"Tho' I could not caution all

314/362-6965 - Office I still might warn a few:
314/362-6971 - Office Fax Don't lend your hand
314/481-2512 - Home + Infernal Machine to raise no flag
atop no Ship of Fools"

=====
=====

Date: Tue, 22 Dec 92 09:45:37 EST
From: todd@thoreau.nsc.com (Todd Vafiades)
Subject: my trip to California

I've recently returned to Maine from a brief visit to the west coast. While I was out there, I was able to join a friend for a couple of days and check out a few of the greater bay area micro-brew-type-pub-places..

We went to the typicals like Gordon Biersch and Tied House which were both quite good and quite predictable... we then set our sights on Santa Cruz where we were targeting the Seabright Brewpub and the Santa Cruz Brewpub. However, and this is when all of the fun began, in order to get to Santa Cruz, we had to take Route 9 (I think it was) which funneled us right through downtown Boulder Creek. We looked at each other and said.."isn't there supposed to be a brewpub `round these parts" (remember, we're from Maine) Well, low and behold we drove right up to the Boulder Creek Brewery and Cafe.

Without getting to worked up here about details, suffice it to say that the head brewer and the bartender were VERY cordial and we had a couple of well

above average hand-crafted. While we were chatting and trading brew type secrets I remembered that I had a bottle of beer out in the car that I was willing to bet these guys would like to try. I'de picked it up down in San

Diego a few days prior at a Liquor Barn (just as a quick tangent, the Liquor Barn on Mission Bay in San Diego has, without a doubt, the most incredible

selection of beer I've ever had the honor of being near) This beer was a FelinFoel sp? ... a Welsh beer I've heard of before but not this particular

type as it was a Festive Ale (holiday time only a suspect). At any rate, I brought the bottle in, set it down and asked the head brewer if he'de like

to open it up and let everyone in the bar try some. It was a 20oz bottle and

there were only about six of us there. So we opened it up and rationed it out. WOW!!!!!! This stuff was intense. The nose was very simialr to a fine aged scotch and the fruityness and complexity of the palate was beyond my ability to describe...go out and buy some!!!!!! I'm sure most of the Liquor

barns carry it. So, as we were remarking about how remarkable our remarks were relative to the very fine festive libation, the head brewer asked us where we were going to which we answered "ultimately, San Fran" and before

he could say another word we immediately remembered to ask him where we could find the fabled "Old Foghorn" from anchor brewing. I had mentioned I couldn't seem to find it anywhere and he immediately responded with "that's because they don't bottle the stuff... you have to go to either the Anchor Brewery or some pub the serves the stuff draughtily"...

aahhhhh well Anchor was out as we had called to find that they were booked through

to January '93. So where are we going to find this precious fuel??? A placed

called (drum roll please) Toronado on Haight Street in San Fran. Well, we bid our beer wishes and to make a really long story just kind of long, we stopped by the two brewpubs in Santa Cruz (nothing really remarkable except that the Santa Cruz brewpub was serving any of there brews in a giant pitcher (must have been nearly 64oz) for \$5!!!! good beer, better deal! Ok, finally I get to the good stuff...let's fast forward to THE pub known now as the legendary "TORONADO" We walk into this place and the first thing we notice is 40 taps!! This is not like other places that claim 40 taps and have them but intermingled with the reasonable taps are the unreasonable budmilcos.... No! This place had all GREAT taps (now remember that we're from Maine and even though there are some really good brews to be had 'round these pahts, nothing even comes close to the variety and intensity of the selection at TORONADOs. Get ready..... (louder drum roll please) we're talking:

Anchor Old Foghorn B.W. mmmmmmmmmmmmmmmmmmmmmmmmm
 Celis White on TAP! OH MY GOD... we can die now.
 Pilsner Urquel everything you've heard about this is true...GREAT STUFF
 Sierra Nevada Bigfoot B.W. (my friend and I are quite partial to B.W.)

just to name a few... The list reads like something out of the Twilight Zone

I beleive they had 7 different barely wines... 7!

a bunch or stuff from Mendocino, Marin, Rogue, Big Rock, etc.. etc.. etc..
 We stayed there for several hours and the bartender was so kind as to let us try samples (in little 3oz shot glasses) of anything we wanted. My friend kept ordering pints of the Celis White... I kept just ording pints of "the next one on the list!" What this place didn't have on tap they did have in bottles. Chimays, Sam Smiths, Felifoel, McAndrews ... way too many to recount here!!

To close, If you've never been to TORONADO on lower Haight ST S.F., GO!! If you have been there, GO AGAIN!! and if you can't ever make it there.. well, maybe you'll leave this world a happy and contented soul, but I doubt it!

Please understand that I've been offered no compensation for this rather biased review (not that I wouldn't take a kick back) and also, If I was to open something like this on the East Coast, you all would be the first to know. Are you listening Sunset Grill guys?

happy happy joy joy :^))))))

Date: Tue, 22 Dec 92 10:55:34 EST
From: chuck@synchro.com (Chuck Cox)
Subject: Re: Subpoena

Thank you all for your supportive messages. I received a lot of private email about the subpoena I was served by the Boston Beer Company (Sam Adams).

There is something that I want to make perfectly clear. I will not disclose private communications to Jim Koch's minions under any circumstances. I consider your messages to be privileged communications, and are not public information. You may write to me freely, no one else will see your message. I will defend my privacy to the fullest extent that the law and modern armaments will allow. In fact, the only correspondence I will give them is the open letter I wrote for the original case.

Several of you are organizing boycotts and letter writing campaigns. I say go for it. Even Koch can't afford to subpoena every person who publicly criticizes him. I'm never going to drink a Sam Adams product again, not if its the only decent beer in an airport bar, not even if its free. Yes, I'll drink Bud or water instead of Sam Adams.

Obviously one of Koch's drones is reading the net for him: Do you have the guts to publicly defend your employer's actions, and your participation in this subpoena?

I have some unused advertising space on my new (soon to be famous) SynchroSystems SBD-1 race car. I'll put "Galaxy's Fastest Homebrewer" there. I am considering adding something like "Starve a lawyer - Boycott Sam Adams Beer", I would like to hear your suggestions.

- - -

Chuck Cox <chuck@synchro.com>
Free your mind and your ass will follow - George Clinton

Date: Tue, 22 Dec 92 10:55:44 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: carbonation in kegs

>] ... And, I've keged beer
>] several times and I can't seem to get them to carbonate naturally and
>] have to force carbonate them. Although they taste fine, why won't
>] they carbonate naturally? :-t
> You likely are not getting a good seal on your kegs after
>priming them. To check this, after sealing the keg, tip the keg on it's
>side while you are finishing your cleanup. After you are done, check
>the sealed areas on the keg, and see if any beer has leaked out. If
>there are leaks (which are common) you should use your CO2 tank to put
>added pressure in the head space until the seal test is passed
(typically
>5-15 psi). It is likely good practice to do this with all your kegs,
>it's up to you. This is almost certainly the problem with carbonation,
as
>otherwise it would indicate no fermentation was occuring to carbonate
>the beer, the result of a weak or absent yeast.

Don't forget to cut back on the priming sugar if you pressurize the
headspace.
Some of the priming sugar in solution would be used to pressurize the
headspace if you didn't do it manually, and when you do manually
pressurize
the headspace, some of the added CO2 will make it into the beer, even
without
agitation. I've had good results with only 10-20g corn sugar per 5 gal
keg,
and pressurizing to 14 psi (and disconnecting the keg from the CO2
cylinder).

I wouldn't think that 15g is enough, and I'm 99% sure that if I ran
through the calculations they'd say it isn't, but when reality differs
from theory...

bb

Date: Tue, 22 Dec 1992 12:14 EST
From: Phil Hultin <HULTINP@QUCDN.QueensU.CA>
Subject: Peracetic Acid

All this talk about peracetic acid as a sterilizing agent may be more trouble than it is worth. In our lab, we prepare the peracid using 30% peroxide and glacial (ie 100%) acetic acid. This reaction is very exothermic, and the product is rather hazardous, tending to be explosive in this concentrated form.

The home synthesis proposed recently (vinegar aka 5% acetic acid plus peroxide bleach - I don't know the concentration offhand, but it is quite dilute) would not be expected to give good yields of peracetic acid. It would probably behave essentially as the mixture of acetic acid and peroxide. This would be an effective sterilizing mixture, of course, BUT IS IT WORTH THE TROUBLE?

Neat peracetic acid would be one hell of a sterilizing agent. It seems to me, though, that the homemade stuff would not be any better than just using the plain peroxide bleach. It may dissolve lead slugs but you only need to kill bugs! If your equipment is that dirty, throw it out and buy new stuff!

Merry Christmas! P.

Date: Tue, 22 Dec 92 13:08:59 EST
From: casagran@gdstech.grumman.com (Lou Casagrande)
Subject: Gummed Labels, again

HBD,

I received this from wseliger@chinet.chi.il (William Seliger) and thought it of general enough interest to pass along:

> Lou,
> I tried to post this to HBD, but had problems. Please post
it
> if you wish.
> I have been using the type of labels you are looking for
over
> two years now. What you are looking for is known in the paper
> industry as Dry Gum. There are only a few mills in the US that
> convert paper to Dry Gum. You can get a catalog or information from
> Jeff at: Gummed Papers of America 1333 South Jefferson Street
> Chicago, IL 60607-5099 (312)243-6860 or (800)395-9000 I identified
> myself as a business when I ordered from them, you may want to do
the
> same. However, they were happy to take a personal credit card. They
> offer several different remoistenable papers, as well as pressure-
> sensitive papers as well. I have been using Non-Impact Label Paper
by
> Kimberly Clark. This is an OCR stock with dry gum coating on one
> side. (In order to qualify as an OCR stock, the paper must meet
> strict requirements in machinability, porosity, whiteness, etc.)
This
> sheet is expensive (about \$40 after shipping, etc.), but well worth
> it. I have run 300-400 sheets of it through an Apple Laserwriter
> without one problem. They have several other less expensive dry gum
> sheets available as well.
> They will probably send you a few test sheets to run through
> your laser printer (they sent test sheets to me when I asked).
> Please email me if you have any questions. Bill Seliger
> H(312)907-9686 W(708)640-2718
>
> P.S. That \$40 price is for a ream - 500 sheets of 8-1/2 x 11. If you
> are printing labels 4-up this works out to \$.02/label (cheaper than
> anything else I've seen).

Hope this comes in handy.

Lou

P.S. After 12/23, our office will be shut down until 1/4/93, so I won't be able to answer any e-mail. Have a home-brew-filled holiday!

Date: Tue, 22 Dec 92 11:20 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: Sparging

>From: Jim White <JWHITE@MAINE.maine.edu>

>Is there a 'reasonable' extract rate? If so, what is it?

First of all, as has been stated here several times by several people, extract rate and beer quality are not necessarily directly proportional and

linear. Therefore the MOST reasonable extract rate is that which produces the best beer in YOUR system.

Having said that, your yield is on the low side of what one typically expects from the numbers you provided.

>10# of M&F 2 row Pale Grain Malt
>1/2# M&F Crystal (sorry don't know the Lovibond).
>Mashed in 3 U.S. gals.
>Sparged with a little over 3 U.S. gals at 180 F.
>Crushed with Corona Grain Mill.

>For 5 U.S. gallons, this yielded on O.G. of 1.042.

The one thing that is not clear is how much sweet wort you had before boiling and it is possible that you did not sparge long enough.

With a total of 6 gallons of liquid, I do not see how you could have gotten enough wort for an adequate boil that would yield 5 gallons.

10 lbs of grain will hold between 1 and 2 gallons of water which means you only got 4 to 5 gallons to boil. If you boiled for an hour or more this would leave you with 3 to 4 gallons. You may have left something out but based on what you said, my guess would be that you left a lot of sugar behind in the grain. It would be interesting to know what the gravity of the final runnings was. If it was over 1.010, you quit sparging too soon.

My suggestion is to increase your sparge volume to at least 6 gallons or what ever it takes to get about 7 gallons of wort to boil for a 5 gallon batch.

As a point of reference, I use 12 lbs of grain with 4 gallons of mash water and sparge till I have about 10 gallons of wort. I boil this to 7.5 gals and end up around 1.050.

>2) Cruch is too coarse. This is a possibilty.

That is easy enough to test. Grind it finer the next time or borrow

someone's roller mill.

>I note some uncrushed grains, but also some powder.

The uncrushed grains are a total loss but there is nothing wrong with powder.

It ENHANCES the extraction rate. The problem can be that if you grind it

finer on a Corona you also grind the husks finer and this can cause other

problems but it has nothing to do with extraction.

I would look to your sparging first.

js

Date: Tue, 22 Dec 92 11:59:49 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Proposed Standards for Pub Crawling

I would like to ask everyone who is about to go *somewhere* and feels it is appropriate to ask everyone in the entire Net, if they 'know of any good pubs in <wherever>' ... please don't.

It's getting tired and boring and suggests you don't know how to use a phone book, quite frankly.

May I suggest an alternative.

- (1) go someplace.
- (2) open the phone book, see what's there and check it out with the locals if possible.
- (3) visit it in person.
- (4) go home and then tell everyone about it.

This will do much to raise the information level and lower the noise ...

Thanks.

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration

"If Life is a drama, then, surely, the hardest parts go to the most skillful."

Date: Tue, 22 Dec 92 14:34:26 CST
From: tony@spss.com (Tony Babinec)
Subject: fuller's esb tasting notes

Here are Roger Protz's (Real Ale Drinker's Almanac, The European Beer Almanac) tasting notes on Fuller's ESB...

OG 1054-1060 alcohol by volume 5.5-6%.

Ingredients: pale malt, crystal malt, flaked maize, caramel, and brewing sugar. Target, Northdown, Challenger and Goldings whole and pellet hops. Top-fermenting yeast.

Nose: An explosion of malt, hops, and Cooper's marmalade.

Palate: Enormous attack of malt and fruit with hop underlay; profound finish with strong Goldings character and hints of orange, lemon, gooseberry, and some tannin.

Brewing comments: Although Protz doesn't say so, I think that Fuller uses Maris Otter pale and crystal malt. If these are not accessible, use a good British crystal malt. I don't have access to Target, Northdown, or Challenger, but would be inclined to experiment with Perle, Northern Brewer, or perhaps Styrian Goldings ("peppery") for bittering and would definitely use Kent Goldings for late hopping. Surely Fuller's ESB has some dry-hopped Golding flavor too. For yeast, maybe a yeast-culturing buddy has Fuller's yeast in a test tube, but failing that, use a malt-accenting ale yeast.

Date: Tue, 22 Dec 92 16:37:48 -0500
From: rxh6@po.CWRU.Edu (Randall Holt)
Subject: Cold Basement Brewing of Ales

This is the first winter I've brewed in, and I'm a little disappointed to find that my basement hovers at a steady 52-55 degrees F. Sunday night

I started a brown ale that didn't seem to want to kick off, and my best guess was that the temperature was too low. I devised a simple, quick fix by placing the fermenter (plastic bucket) into the utility sink, plugging the drain and filling with hot water. 6 hours later we're makin' beer.

Now the long term solution would be a temperature controlled brew-fridge, but, I'll admit it, I'm cheap. It's one of the reasons I brew my own. So I had this offhand idea that I could use the utility tub if I could keep the temperature up, and then conceived of using a fish-aquarium heater to keep the temp up and steady at 62-65F.

So brewmeisters, has it been tried before? Can anyone think of major disadvantages other than monopolizing the utility sink all winter long?

Of course, with a 50-55 degree basement, I'll be making some real lagers next - rather than the steam beer I've been calling a lager, but I wouldn't mind a simple, cheap temperature control.

I'll let you know how it turns out.

- - -
Randall W. Holt rxh6@po.cwru.edu

Date: Tue, 22 Dec 92 15:48 CST
From: korz@iepubj.att.com
Subject: Re: extract rates/peracetic acid/Doppelbock Yeast

Jim writes:

>Is there a 'reasonable' extract rate? If so, what is it?
>
>My last attempt to calculate my extract rate, led me to believe I'm not
>doing a great job extracting the 'goodies' from my malt. Here's the
>scenerio.....
>
>10# of M&F 2 row Pale Grain Malt
>1/2# M&F Crystal (sorry don't know the Lovibond).
>Mashed in 3 U.S. gals.
>Sparged with a little over 3 U.S. gals at 180 F.
>Crushed with Corona Grain Mill.
>
>I used about a 1 1/2 hour Infusion mash at 152F, (fell to 149F by the
end).
>
>For 5 U.S. gallons, this yielded on O.G. of 1.042. I had expected a
higher
>O.G. out of this, whaddayathink? I don't know the details of my water,
like
>hardness/softness/ph etc.

Your extract rate is roughly $(5\text{gal} * 0.042) / 10.5\text{lhs} = 0.020$ or 20 pts/lb/gal.

This is not tragic, but you could do better. I'd say that if you aren't getting 0.024 or better, you should look for ways to improve your yield.

>1) Everything's copacetic, don't change a thing.
>2) Crush is too coarse. This is a possibilty. I note some uncrushed grains, but
> also some powder.
>3) Water's too hard/soft/acidic/alkaline.

I'd say it's probably a combination of 2 and 3 or maybe 2, 3 and the design of your lauter tun. If a rollermill is not in your budget, maybe your homebrew supply shop has a rollermill and you may be better off by getting the grain pre-crushed. It is best to use the grain right away, so there go your bulk savings, but the points you make up in extract may make this more cost-effective. Get some pH papers and something to acidify your mash with (like Calcium Chloride, Gypsum or lactic acid), measure your mash pH and adjust it down to the 5.3-5.7 range. Are there any brewer's in your area, homebrewer's or commercial? Ask them how they treat their water.

Bob writes:

>Why bother buying it? There's a thread in my Firearms list where someone
>advocates mixing equal parts of vinegar (acetic acid) and drugstore hydrogen
>peroxide in a plastic mustard bottle, plugging a gun barrel on one end,
and

>then filling the barrel with the mixture to clean out lead fouling. The writer
>the went on to state that the mixture will dissolve completely a .38
>unjacketed slug overnight, and won't faze glass, steel, or ceramics.
>
>I suspect if you can unfoul gun barrels with the homemade stuff, you can
>disinfect homebrewing equipment very easily.

I had thought about this, but thought that the concentrations of the household stuff were too low to do the job. Are they? George-- what kinds of concentrations are those German brewer's using?

Gene writes:

> I will soon be embarking on a journey of brewing I have not yet tried. I
>will attempt to brew a Dopplebock. I think I can work out the 'ator' name my
>self but was wondering if any of you could help me with the yeast selection
as this will be my first lager. I'm attempting a dark bock with 12 lbs malt
>extract, 6 dark and 6 amber. 1/2 of each 40L crystal, toasted malt (going to
>roast it) and 350L Choc. malt. My hops are Halt., I was goin to use tettanger
>also, but my supplier ran out and substituted Bullion. Is this also ok? Anyway,
>I'm thinking of culturing a starter from a wyeast strain. Any suggestions
>would be great. Thanks!

Woah! Time for a heart-to-heart with your homebrew supplier. Bullion is *NOT* a substitute for Tettnanger!!!! If your supplier insists they are then get a new supplier. Granted, the IBUs may be the same when you adjust for %AA, but there's a lot more in hops than Alpha Acids -- I think Bullion will give you a "rougher" tasting beer than you would like in a Bock, even a Doppelbock. The Hallertauer and Tettnanger would have been a good choice.

Bo^bs B. Birthday Bock:

In my last bock, called Bo^bs B. Birthday Bock, I used 6.6lbs of Northwestern (3.3 each of Gold and Amber) Extract, 2 lbs of Laaglander light DME, 1.35oz Cascade Pellets (not a traditional hop for bock either), 1/4tsp CaSO4, 1/4tsp NaCl, 1/4tsp MgSO4, 1lb 40L Crystal malt, 1/2 lb (~300L) chocolate malt and Wyeast #2308 -- Munich Lager yeast for a 5 gallon batch. This came out with an OG of 1074 and an FG of 1027 (thanks, in part, to the 2lbs of Laaglander). It was fermented (started, actually) at 57F for 12 hours, then 50F for two days and then 45F for two weeks. Then I transferred to a secondary for another two weeks at 45F. Primed and bottled -- lagered for *FOUR MONTHS* at 45F. (During bottling and even after two months in the bottle, it smelled like home-perm solution. This went away after two more months in the bottle.) [BTW, this is one of the "prize-winning" extract recipes I promised several of you that I would post.]

Note that 8.6 lbs of extract gave me 1074, which is just under the AHA doppelbock OG. I suspect that 12 lbs may be a bit high -- I think it will give you an OG of about 1100 (tripelbock?).

If you do use the 12 lbs of extract in the boil, you will have a boil gravity of about 1100. For 35 IBU of bitterness, I would recommend 2 oz of 5%AA Hallertauer Pellets or 2.4 oz of 5%AA Hallertauer Whole hops in a 60 minute boil.

Traditionally, German brewer's added hops in three phases 60, 30 and 15 minute boils (if memory serves correctly). Since utilization is dramitically diminished by shorter boils, you would have to increase your hop rate if you split the hops. I'm afraid I don't have the time to do all the calculations, but by gut feeling says: 1.25 oz of Hallertauer pellets for 60 min, 0.5 oz for 30 minutes and 0.5 oz for 15 minutes. Get the Zymurgy Special Issue on Hops and see Jackie Rager's article. Split the IBUs you want (30-40) into three parts and then work each addition separately through the formulas.

If you reduce the boil gravity, you will also have to compensate on the hop rates (the formulas in Jackie's article will show you how much).

Al.

Date: Tue, 22 Dec 92 12:52:40 EDT
From: joseph@joebloe.maple-shade.nj.us (Joseph Nathan Hall)
Subject: Bubblegum/Potassium Sorbate

Korz sez:

) >JNH:>What is the stuff used to flavor bubblegum that is prominent in
the
) >JNH:>bouquet of some Belgian brews?
) >
) >Potassium sorbate. Also used in children's toothpaste, cheep sweet
wine.
) >Once you get acclimated to it, you can taste it lots of things.
) >
) >I was once given a sample of "Canadian Spring water" in a grocery
store,
) >"naturally sweetened with fruit juice", the lady said as I supped.
) >YUK! -- *big* Potassium Sorbate - at least 1000 ppm.
) >The taste stayed on my palate for a full hour.
)
) I can assure you that Potassium Sorbate `tis not what gives Orval it's
) bubblegum ester! I've successfully generated that ester with nothing
) other than re-cultured Orval dregs and a few pounds of malt extract!

Damn straight! This is a pretty goofy answer.

Now, I thought, what DOES potassium sorbate taste like, anyway? So
I went into my kitchen, opened up a jar of it, and put a substantial
fraction of a teaspoon into about 4 oz of water.

It tastes vaguely sweet, slick, and slightly astringent. But the
flavor is mild. At the concentrations normally used I doubt it would
be detectable.

So, what is the ester? Surely someone must know. Am I going to have
to order the big list of flavor descriptors from the ASBC? (Could
I even get it for < several hundred\$, i.e., without the rest of the
manual?)

=====
uunet!joebloe!joseph (609) 273-8200 day joseph%joebloe@uunet.uu.net
2102 Ryan's Run East Rt 38 & 41 Maple Shade NJ 08052
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redistribute freely over USENET and by email. Commercial use prohibited.

Date: Tue, 22 Dec 92 18:53:00 -0500
From: john.fix@hardgood.com (John Fix)
Subject: EARLY CARBONATION?

I'm brewing up a batch of Zulu's Xmas Lager (Cat's Meow II), and encountered a problem when checking the S/G in the secondary and bottling. The beer appeared to have developed a small amount of carbonation already (!?!), and foamed slightly with every bottle I filled. Considering the batch was still pretty cold from being in the fridge (about 40F), I'm a little concerned that the final product will be overly carbonated after four weeks of conditioning in the bottle. What caused this early carbonation, and is it a problem? Guess the batch is destined for the sink, although I never give up on a batch until at least two months in the bottle.

Thanks!

Date: Tue, 22 Dec 92 23:10 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: Cease and Desist

Phil has been swamped with requests for the Public Access Unix site list and will ignore all future request. Kindly refrain from requesting it.

For those who know how to deal with this,

mail to: mail-server@bts.com

With: get PUB nixpub.short

in the body of the message (not the subject).

As an alternative, I will get the latest edition and post it in serial form on the Digest.

js

Date: TUE, 22 Dec 1992 22:57:23 SLT
From: Ahmed B. M. Shuraim <F45C020@SAKSU00.BITNET>
Subject: using non-alcoholic beer

Hi
This my first letter. I have been told that one can make real beer from non-alcoholic beer by adding some sugar and baking yeast. I have no idea if this really works and I am not expert on chemistry. I wish that one of you can tell me some advice.

Thanks

P.S. Where I live, there is no real beer.

End of HOMEBREW Digest #1039, 12/23/92

Date: Wed, 23 Dec 92 05:33:41 EST
From: BOKENKAM@ucs.indiana.edu
Subject: Subpoena--a modest proposal

In addition to boycotting SA ("Boston Beer" (c)) products, I would like to suggest that all microbreweries and homebrewers henceforth print the words "Boston beer" on all of their labels, perhaps in the form of a stylized motto, such as "Sic Transit Boston Beer" or "Sic Semper Boston Beers." (I'll wager that others can think of equally pertinent mottoes. What about something in German, for example?) Who knows? It could become an American tradition, like freedom of speech. (Got that, moleman?)

modestly, Stephen R. Bokenkamp (as with Ahmed, where I live there is no real beer--except in my basement [thanks all! and happy holidays!!])

Date: Wed, 23 Dec 92 09:14:32 est
From: Greg_Habel@DGC.ceo.dg.com
Subject: Raisin Stout?

I am getting together with a fellow brewer during the Xmas season. He has suggested using raisins in a sweet stout recipe. Has anyone ever attempted using raisins in any of their beers? How should they be added, prepared, and when? Have a nice holiday season fellow HBDers! Greg H.

Date: Wed, 23 Dec 92 09:13:38 EST
From: fingerle@NADC.NADC.NAVY.MIL (J. Fingerle)
Subject: lawyers

chuck@synchro.com (Chuck Cox) expectorates:

>I am considering adding something like "Starve a lawyer -
>Boycott Sam Adams Beer", I would like to hear your suggestions.

Starving's too good for them, I say a pre-emptive strike on all
lawyers! Love him or hate him, VP Quayle hit the nail on the head:

I paraphase:

We lead the world in lawyers per capita. We have an EIGHT to one
advantage per capita compared to the number two country. AND THAT'S
TOO MANY!

Yes, folks, that's far too many. Whew! Just had to get that out of me!

- - -

////////////////////////////////////
/////

name: JimmyWhat's wrong here: A child can get a
email: fingerle@NADC.NADC.NAVY.MIL condom from the school nurse
anytime but

-or- fingerle@NADC.NAVY.MIL needs parental permission to get an
aspirin

////////////////////////////////////
/////

Date: 23 Dec 1992 10:19:17 -0400
From: Ed Hitchcock <ECH@ac.dal.ca>
Subject: Pub requests / beer from near-beer

I disagree with Richard Childers. If I go somewhere, I do not want to check out every pub in the town, and the locals frequently drink swill, so they are not a good source of information. A two line request for good pubs or microbreweries does not tie up the net, nor use up a lot of space in the HBD.
As long as replies are mailed, what's the problem?

*** **

Ahmed B. M. Shuraim asked about making beer from non-alcoholic beer. There are two kinds on non-alcoholic beer: de-alcoholized and malt beverage. The first is regular or light beer which has had the alcohol removed, but there is still typically .5% alcohol left. Malt beverages are unfermented beer, are quite sweet, and contain no alcohol. If you have these, you can add yeast and it will ferment to beer. Brewer's yeast is of course preferred. Baker's yeast will make something vaguely like beer, but it won't taste very good. If this process is illegal where you live, I do not approve of breaking the law.

Ed

Date: Wed, 23 Dec 92 10:05:55 EST
From: dipalma@banshee.sw.stratus.com (James Dipalma)
Subject: food grade buckets, subpoena

Hi All,

Last week, I related an experience with a bad batch of beer, and asked for help identifying the cause. One of the problems I suspected was the use of non-food grade buckets for a lauter tun. Many thanks to Greg Wageman for providing the following information:

The acronym you're probably thinking of is "HDPE", which stands for "High Density PolyEthylene", which can indeed be a food-grade plastic. I don't believe it is required that this abbreviation appear, but it is one of the standard recycling codes, along with triangular "cycle of arrows" containing a code number (in this case, "2" for HDPE).

Needless to say, there are numerous other types of food-grade plastic, including LDPE (Low Density PolyEthylene, often used in plastic milk cartons) and PETE (PolyEthylene Terephthalate, used in 2-liter soda bottles, amongst other things).

The important thing is that the manufacturer state that the plastic is "food-grade", because they can (and often do) add dyes and chemicals (additional "plasticizers" and softeners) to what would otherwise be food-grade plastic. These are not "food-grade" because the additives are not chemically stable and can be leached out of the plastic under the right conditions (e.g. sufficient heat and/or pH)

I think the only way to be sure is if a) the item was originally used to contain food or potable beverage or b) if purchased new and empty, the label specifically indicates that it can be used for food storage. Personally I wouldn't use anything that didn't meet one of these qualifications. (I know, for example, that some household cleaning products are packaged in plastic bottles that have the recycling code on them; I wouldn't consider them food grade by any means!)

Disclaimer: I'm not a chemist by any means, I've picked up the above information from various sources including local nature museums that promote recycling.

The buckets I used for the lauter tun were purchased in a hardware store and do not have "HPDE" or the triangular cycle of arrows with the "2" inside. I believe they are not food grade.

The moral here is make absolutely sure buckets used for brewing are food-grade. That said, anybody know a source for 3-4 gallon food-grade buckets? :-)

I also wanted to take this opportunity to publicly express my support for Chuck Cox and his position, as stated in the last HBD.

>I'm never going to drink a Sam Adams product
>again, not if its the only decent beer in an airport bar, not even if
>its free. Yes, I'll drink Bud or water instead of Sam Adams.
^

I totally agree, except that I can't distinguish between Bud and

water.

>Obviously one of Koch's drones is reading the net for him:

Obviously, so here's a message: if you really want to improve the wealth and stature of your company, then stop your litigious ways, and start spending your money on improving the quality and variety of your product, instead of wasting it on idiotic lawsuits.

Cheers,
Jim

Date: Wed, 23 Dec 92 10:17:38 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Re: Proposed Standards for Pub Crawling

Richard Childers suggests using the phone book instead of the HBD to find brewpubs when travelling. While this is a good idea, in my experience you get a lot information from the HBD than you would ever get from a phone book.

- 1) You get personal feedback on the qualities of the various establishments. This was critical for me on a recent trip to the Left Coast, as it let me skip a couple of places I might otherwise have wasted time on.
- 2) You can find out before you get there what the options are. This is important when you're trying to squeeze a little pubbing into a business trip.
- 3) You may get offers of pub-crawling companions. I spent a pleasant Saturday evening in the company of a fellow HBDer and friends that would have otherwise been spent in solitary contemplation of the bottom of a glass (well, several glasses, actually).
- 4) You may find out about possibilities outside the "phone book" area. Again, on my trip to Berkeley, I got info on pubs from SF (and south) to Mendocino and Hopland, as well as in the Berkeley-Oakland area.
- 5) Phone books are published once a year, brewpubs seem to come and go faster than that sometimes.

That said, I don't want everyone to take this as a "green light" to flood the HBD with requests. If you know you'll be going somewhere in the near future, you can watch the HBD for suggestions (there was a nice review of some SF-and-south pubs in today's issue), and you can scan the archives (see the HBD header for information on how to get stuff from the archives). Tom Kaltenbach's thread program (in the archives, for PC and Unix) makes it really easy to scan back issues for a particular topic.

Also, when responding to a request for brewpub information, please send personal mail. If the requestor receives good stuff, he or she can then summarize it to the list. This will do more than "banning" requests to keep the S/N ratio high. After all, a request is usually about 1 or 2 lines long, and doesn't take up much space (barring page-long signature files).

=Spencer W. Thomas | Info Tech and Networking, B1911 CFOB, 0704
"Genome Informatician" | Univ of Michigan, Ann Arbor, MI 48109
Spencer.W.Thomas@med.umich.edu | 313-747-2778, FAX 313-764-4133

Date: Wed, 23 Dec 92 12:15:52 EST
From: todd@thoreau.nsc.com (Todd Vafiades)
Subject: useful info

a little quasi-flame action... hold on to your heat sinks:

<ignition>

In direct response to Mr. Childers complaint about individuals asking the HBD about recommended brewpubs in a given area they are bound for...

Maybe I don't understand the purpose for the existence of the HBD but let me give you my best guess:

The HBD is a forum within which individuals can share information, ask questions and give advice on ANY home-brew related practice or issue.

I feel sorry for Mr. Childers in that he finds it necessary to attempt to "lower the noise level" by insinuating that questions relative to recommended brew-pubs are superfluous. I personally have asked the big "question" before and I received a wealth of information relative to the greater bay area brew-pubs. On my trip, I gained tons of insight as to the practices and semi-secrets observed by different brewers, not to mention just the sheer joy of the experience of visiting those brew-pubs that others in the HBD have recommended. This is supposed to be fun, right?

Why not attempt to use some advice from fellow HBDers to allow a higher percentage of great-pubs-visited rather than wasting time through trial-and-error?

Furthermore, "what's a phone book? duhhh, I don't know how to use one, duhh"

Come on, Mr Childers, are you serious? Do you really think this? This is a

rather sad commentary on your perception of the real world, isn't it? .. . And

if you are so tired and bored of people asking perfectly legitimate questions, perhaps you need to take some time off for a little r&r. (Unless you're being sarcastic, in which case... never mind, but your posting seemed quite serious).

I usually don't become involved with these sorts of flameish rebuttles but I think that Mr. Childers is just plain wrong on this one and he needs to understand that his perception of the usefulness of the HBD may not correlate well with that of others!

<extinguished with directed apologies to those anti-flamers out there>

There now, with that said,

I'll be heading to Austin, TX in the near future and I'd really appreciate any input on the best places (brew-pubs or good taverns) to visit. If you don't wish to belabor the HBD with your response than please feel free to email me directly. By the way, Celis is my first and foremost target and if any of you have visited there already, it would be great to hear from you.

happy brewpub hopping & learning, Todd ;^)

Date: Wed, 23 Dec 92 10:23:28 MST
From: Rick Myers <rcm@col.hp.com>
Subject: Zymurgy in plastic

> Date: 22 Dec 1992 9:10 EST
> From: afd@hera.cc.bellcore.com (adietz)
> Subject: Zymurgy utility
>
> (and as long as I'm griping, heh heh) Is anyone besides me
> ticked off that the magazine arrived sealed in plastic?

Ticked off? No, I'm GLAD they decided to do something right...I
was tired of having the postal service rip my Zymurgy to shreds before
I could read it. It now arrives in perfect condition.

(Oh, I know - you wanted it in glass. :-))
Rick
- - -

Rick Myers rcm@col.hp.com
Information Technology Specialist
Hewlett-Packard
Network Test Division
Colorado Springs, CO

Date: Wed, 23 Dec 92 10:57:02 MST
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)
Subject: Re: ...Pub Crawlinghomebrew@hpfcmi.fc.hp.com

I agree with Richard Chillers that there is too much noise on the HBD concerning questions like "Where do I go in city X for a good beer?". He suggested that everyone consult the local phone book. While this is a good last resort, there are some other, far superior, choices.

First, there are a couple of books:

1. A book by Pat Baker called something like "A Guide to Pubs". (Cost: about \$4.00) It is an older book that came out before much of the recent revival in brewpubs.

2. Books by Steve Johnson called "On Tap" (~\$15) and "The On Tap Companion" (~\$10), published by the World Beer Review people. These are great books, with a separate page for each brewpub listing info about what kind of place it is (e.g. kind of food, kind of music, atmosphere, list of beers served). The Companion book was put out a year or so after the first book, because there were so many new brewpubs. Maybe they'll put out another one soon.

All of these are available from the AHA, and probably from your favorite homebrew mailorder place. I've heard that there is a similar book put out by CAMRA for British pubs (check old HBDS for more info).

Then, there is a pretty extensive list that is available by anon ftp from sierra.stanford.edu (the archive for the HBD). Once connected, the file is in "/pub/homebrew/publist.Z". The list was put together by John R. Mellby (jmellby@iluvatar.dseg.ti.com) and is quite complete. It contains listings by *country*, state, and city. The U.S. has the most listings, but there are a surprising number of entries from around the rest of the world. I usually just print out the pages corresponding to the part of the world my upcoming trip will take me to.

I am not related to anybody mentioned, but I must admit to being very grateful to them for making my travels that much more enjoyable.

Mike Hall
hall@lanl.gov

Date: Wed, 23 Dec 92 13:43:30 EST
From: Arthur Delano <ajd@oit.itd.umich.edu>
Subject: Re: Proposed Standards for Pub Crawling

Richard Childers <rchilder@us.oracle.com> writes:

]I would like to ask everyone who is about to go *somewhere* and feels it
]is appropriate to ask everyone in the entire Net, if they 'know of any
]good pubs in <wherever>' ... please don't.
]May I suggest an alternative.
[alternatives deleted]

Since the Internet is seen by many as the source where all information resides (or can be accessed quickly), it's easy for people to think that any information can be gathered with an email message. But doing so costs time and energy from the person who has to look the stuff up, which doesn't always seem fair.

Therefore, for hard copy and then for electronic copy, in a very rough best-to-worst order, the following are all good ways to learn where brewpubs are (relevant to the U.S. and Canada especially):

- 1> Phonebooks. Your community library has many shelf-feet of phone-books from every major city in the U.S. and Canada. If the city you need isn't represented, there is always (destination area code) 555-1212 for information. (I've found that some large corporations also have libraries and/or a massive collection of phonebooks, with at least one directory for every city in which a branch office resides).
- 2> Other books. There is at least one brewpub guide available, although the title and author's name escapes me now. There is also Michael Jackson's Pocket Guide to Beer, which might not be definitive about brewpubs in the U.S. (after all, the latest edition is 2 years old), but there are enough listed to start on, and it is fun to read. In Britain, there is the CAMRA guide.
- 3> Magazines. There are titles for beer drinkers and brewpub operators, both of which have reviews and announcements of recent openings. Ask your local newsstand for All About Beer, The Celebrator (for the west coast), or others.
- 4> The online brewpubs directory, archived and sometimes posted on alt.beer. Somebody is compiling a list of brewpubs in the U.S. and Canada, and is soliciting additions and comments. I'm sorry that i can't provide access data; ask on alt.beer. (since i don't travel, i don't keep close taps, er, tabs on listings about other places).
- 5> alt.beer. Technically speaking, this is the newsgroup in which questions about brewpubs belong, but a lot of sites have restricted or no access to alt. groups. (between you, me, and the other x0,000 readers, i think the noise level on alt.beer is awful high; keep a killfile handy).
- 6> Other mailing lists. Some email mailing lists are dedicated to beer-related activities in regional areas; ask around.
- 7> rec.crafts.brewing. Not the appropriate newsgroup, but close if one doesn't have access to alt.beer, the advantage here being that a reader can simply list out article headers and decide on what to read from it.

- 8> rec.food.drink. A somewhat appropriate newsgroup, and ignore the folks who tell you to take your post to alt.beer.
- 9> The Homebrew Digest. Heck, i just skim past the requests i see, with minimal time wasted. If the Earnest Seeker were to keep his question down to a couple lines, it would be even easier to skip past for those who wouldn't be able to help. Those who can help don't need to know the circumstances of the visit, they only need when and where the Seeker will be.

Those who reply to a question about finding brewpubs ought to do so by email; a cluster of well-meaning souls can thin the content of the HBD (and newsgroups) by posting narrowly specific information. On the other hand, i enjoy reading reviews and comments on brewpubs in trip reports, because they have information useful to a broader variety of readers, and are fun to read.

<gee, this ought to be in the FAQ.>

AjD

Date: Wed, 23 Dec 92 11:59 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Reports, Temp, N-A

>From: Richard Childers <rchilder@us.oracle.com>
>Subject: Proposed Standards for Pub Crawling

>It's getting tired and boring....

Amen! Although the questions are harmless, it's the answers that are tedious and should be restricted to email.

> (4)go home and _then_ tell everyone about it.

Even then, I would suggest it be limited to the quality of the beer. There are other fora for ambience and food discussions.

While I am at it, we had dinner at the Berghoff in Chicago last week and tasted their Weisbier and Porter.

Never having tasted Weisbier before, I can only say it was interesting but I have no idea why it is so popular with homebrewers. There was nothing at all memorable about it.

The Porter tasted a bit heavy and strong for a Porter, but what do I know? Again, nothing memorable other than being able to get something besides Bud at a restaraunt.

>From: rxh6@po.CWRU.Edu (Randall Holt)

>This is the first winter I've brewed in, and I'm a little disappointed to find that my basement hovers at a steady 52-55 degrees F.

I think you are in too much of a hurry. That is just about the ideal temperature for all-purpose brewing.

I would suggest that you just make sure you have an adequate starter volume and allow 24 to 48 hrs for fermentation to get underway. By heating up the wort you do nothing to improve the quality of the beer.

>Can anyone think of major disadvantages other than monopolizing the utility sink all winter long?

I can't think of a good reason to do it.

>I'll let you know how it turns out.

My guess is, it will be the best ale you ever made.

>From: Ahmed B. M. Shuraim <F45C020@SAKSU00.BITNET>

> I have been told that one can make real beer from non-alcoholic beer
by
adding some sugar and baking yeast.

You will make nothing but n-a with a little more a in it but any
resemblance
to "real beer" is beyond the technology.

Most n-a (American made) was made from lousy beer in the first place and
is
beyond repair.

I suggest you read on and find out how to make real beer in the first
place.

>P.S. Where I live, there is no real beer.

Can't tell where you live, but that is a common problem that has driven
most
of us to make our own. Although good beer is becoming more available,
once
you get hooked on homebrewing, you won't care anymore.

js

Date: Wed, 23 Dec 92 14:53:39 EST
From: fingerle@NADC.NADC.NAVY.MIL (J. Fingerle)
Subject: yeast culturing

Well, I'll probably be reposting this 'cus it'll be in the Christmas eve digest and I'd assume a few folks won't see it.

In any event, I have been receiving responses on yeast culturing from a variety of people (THANKS!) but no one ever mentioned culturing from the 'sludge' at the bottom of the primary or secondary. If you can use the dregs of 2 or 3 bottles to culture, it seems to me that it would be much easier to simply save the sludge from a primary and use it several ounces at a time to start a culture.

That way you'd be getting first generation yeast when you needed it, without having to worry about drinking several bottles just to get your raw material (not that I find that a hardship.)

No one has mentioned this, so I'm wondering...is this valid?

- - -
////////////////////////////////////
//////
name: JimmyWhat's wrong here: A child can get a
email: fingerle@NADC.NADC.NAVY.MIL condom from the school nurse
anytime but
-or- fingerle@NADC.NAVY.MIL needs parental permission to get an
aspirin
////////////////////////////////////
//////

P.S. Enjoy the holidays! (The politically correct way of saying 'Merry Christmas'!

Date: Wed, 23 Dec 92 15:10:32 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Pub Crawls and phonebooks

"The HBD is a forum within which individuals can share information, ask questions and give advice on ANY home-brew related practice or issue."

We agree.

"I feel sorry for Mr. Childers ..."

Call me Richard, if it doesn't blunt the edge of your Bic-sized flame.

" ... in that he finds it necessary to attempt to "lower the noise level" ..."

Try, 'raise the quality'.

" ...by insinuating that questions relative to recommended brew-pubs are superfluous. I personally have asked the big "question" before ..."

In other words, you are taking this personally and are not free of bias.

"Why not attempt to use some advice from fellow HBDers to allow a higher percentage of great-pubs-visited rather than wasting time through trial-and-error?"

Because trial-and-error is how the people whom you are asking got their experience.

"Come on, Mr Childers, are you serious? Do you really think this? This is a rather sad commentary on your perception of the real world, isn't it?"

Maybe. It might be holiday stress, and all my fault, entirely. I am ready to deal with that possibility, and thank all those whom advised me to relax.

It might be all the geniuses getting ready to go visit their friends and, eager to impress them with a superficial knowledge of their locale, demand this information from a world-wide audience.

"... if you are so tired and bored of people asking perfectly legitimate questions ..."

I don't believe it's been established yet that these are legitimate.

"I'll be heading to Austin, TX in the near future and I'd really appreciate any input on the best places (brew-pubs or good taverns) to visit."

When I get questions like this I pull out the phone book and look up the addresses and phone numbers. Why can't you ?

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration

"If Life is a drama, then, surely, the hardest parts go to the most skillful."

Date: Wed, 23 Dec 92 15:29:41 PST
From: Darryl Richman <darrylri@microsoft.com>
Subject: RE: Extract Rates

trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965) writes:
> [...] You want to know pH, total hardness, calcium
> content, and sodium content. You can also go to your local aquarium
shop and
> buy test kits to tell you pH and total hardness. These are the two
main things
> to know, and pH is far-and-away the more important. In fact, if you
just get a

I'd like to make a couple points about what Tom has said.

In fact, the pH of your water is not terribly important. If you have soft water, the pH could be anywhere, but since there is nothing in the water to buffer it, even a small amount of an acid substance will acidify the water. On the other hand, if you have a substantial amount of carbonates, this will give a mild alkalinity to the water and buffer it strongly. In this case, the acid formed by the grist and any free calcium may not be enough to overcome the buffering. Even if it is overcome, when you lauter, you are removing most of the acidity with the wort. If you sparge with more of this alkaline, buffered water, whatever acidity remains will be rapidly overcome.

It is the pH of the mash, both during mashing and lautering, that is important. This is because, during mashing, the diastatic enzymes work best in an acid environment; and while lautering, tannins are more easily released from the grain husks in an alkaline environment.

Some have recommended acidifying sparge water with acid. This is not necessary if your water is not buffered with carbonates. My experience with Los Angeles water, at about 120ppm hardness, most of it not from carbonates, was that I could sparge with as much as half a gallon of (untreated) water per pound of grist and the outflow would never rise above pH 5.8.

Another point is that dark malts, crystal and roasted, are all more acidic than pale malt. If you are making a dark beer, the mash will be more acidic, and will tend to stay more acidic. Historically, dark beers come from places with high carbonate water (London, Dublin, Munich...).

> ALL of the water you use for brewing should be boiled before use. If you fill

There is no need to boil all your water before you brew. If your water comes with a lot of chlorine, an activated charcoal filter will remove it. You need only boil and decant your water if you have a lot of carbonates. If this is the case, another technique to lower the carbonate concentration (along with everything else) is to cut your tap water with distilled water.

> This is all covered in great detail in Dave Miller's The Complete Handbook of Homebrewing. I recommend this book most highly. There's enough theory to

So, the bottom line is, contact your water supplier and get an analysis (they will send it to you for free, generally). Measure the pH of your

mash after doughing in, and while sparging. I agree, Miller's book is a great source of information. If you're on a well or other private source and don't want to pay for testing, read Noonan's article in the conference transcripts two years back.

--Darryl Richman

Date: Wed, 23 Dec 92 08:53:08 CST
From: whg@tellabs.com
Subject: Pub Info.....

This is not a flame but.....

This is a public forum, people ask for info and other people get it.
Personally
I skip most of the article that begin with "anybody know of a good pub in
...."
but once in a while I reply if I do know. And you know what, in a couple
of
weeks I'll be going to Indy, and I'll probably ask for some
recommendations.
I know that people have recommended something before but I don't remember
and I
don't save every work written here.

If you don't want to read something, don't skip it, chill out.

Walt

Walter Gude || whg@tellabs.com

Date: Wed, 23 Dec 92 09:27:45 CST
From: whg@tellabs.com
Subject: Re:EARLY CARBONATION?

Warning: The following is pure conjecture!

>The beer appeared to have developed a small amount of carbonation already (!?!), and foamed slightly with every bottle I filled. Considering the batch was still pretty cold from being in the fridge (about 40F)

I'm not sure this is all that unusual. Of times an ale (especially if the gravity is still relatively high) with seem to be lightly carbonated in the carboy. Now add to this that the beer was cold, increassing it's ability to hold carbonation. As you rack and fill the bottles the liquid will warm and the carbonation it used to be able to hold comes out of the solution. Does this sound plausible? Unless your talking huge amounts of carbonation coming out I wouldn't start throwing out those bottles yet.

Walt
Walter Gude || whg@tellabs.com

End of HOMEBREW Digest #1040, 12/24/92

Date: Thu, 24 Dec 92 09:44:25 EST
From: leavitt@mordor.hw.stratus.com (Will Leavitt)
Subject: Re: Cold Basement Brewing of Ales

rxh6@po.CWRU.Edu (Randall Holt) writes:

> This is the first winter I've brewed in, and I'm a little disappointed
> to find that my basement hovers at a steady 52-55 degrees F. Sunday
> night I started a brown ale that didn't seem to want to kick off, and
> my best guess was that the temperature was too low...conceived of
> using a fish-aquarium heater to keep the temp up and steady at 62-65F.

I've got that exact situation, and came up with the same solution! I bought a fully submersible aquarium heater-- it looks like a big test tube with a stopper in one end. I drilled a 1" diameter hole in the side of my plastic primary (above the waterline), and feed the heater and it's cord through the hole. I threaded the cord through a rubber stopper and sealed it with aquarium grade silicone glue, so the whole thing is air tight.

Now, when I make ales in the winter, I dial the temp to exactly 65F and brew away. I think a big advantage is the constant temperature-- My 5 gallon batches don't have the thermal inertia of brewery's 5,000 tank, and this keeps the temp dead-on. Within 3 days I'm to within a point or two of the final gravity, and rack to an unheated secondary for conditioning.

I store the primary full of sterilizing solution with the heater floating around in it, so its always sterile when I'm ready to use it. Just a warning: unplug the heater before racking. It will overheat and shatter it if is not submerged. Don't ask me how I know...

Date: Thu, 24 Dec 92 11:11:13 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: food grade buckets

Jim asks:

> That said, anybody know a source for 3-4 gallon food-grade buckets?

Check out back of chinese restaurants, or any place that does alot of frying. Some places get their frying oil in plastic buckets. That's where I got mine. They're closer to 5 gallon though.

Carl

WISL,BM.

Date: Thu, 24 Dec 92 10:04:25 MST
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>
Subject: Re: yeast culturing

fingerle@NADC.NADC.NAVY.MIL (J. Fingerle) writes:

> In any event, I have been receiving responses on yeast culturing
> from a variety of people (THANKS!) but no one ever mentioned
> culturing from the 'sludge' at the bottom of the primary or
> secondary. If you can use the dregs of 2 or 3 bottles to culture,
> it seems to me that it would be much easier
> to simply save the sludge from a primary and use it several ounces at
> a time to start a culture.
>
> No one has mentioned this, so I'm wondering...is this valid?

Of course it is! I use this method all the time. Right after racking, just pour the sludge into several small sterilized bottles, put an airlock on them, and stick them in the fridge. They ought to keep for several weeks. I find that using the muck from the secondary to be a little better because you don't have all the trub in the sediment; it's mostly flocculated yeast.

In fact, this method is one of the few ways for homebrewers to achieve truly optimal pitching rates (besides being very economical). I posted an article about this in digest #1036 ("All grain tips, yeast pitching amount") a few days ago, but I'll recap the important part:

"Most references recommend a minimum pitching rate of 10 million yeast cells per milli-liter of wort, plus another 1 million cells/ml for every 0.004 gravity increase above 1.040. ...The 10...15 million cells/ml rate is easily achieved by adding 5 ml of thick yeast slurry per liter of wort."

In English(US)/homebrewer units, this desired pitching rate works out to about 2/3 fl. oz. per gallon, or 3-1/3 fl. oz. per 5 gallons. Getting this much slurry from a starter culture is difficult, but in the bottom of every secondary you have enough to start a lot of beers.

You'll also find that pitching this much yeast drastically reduces your lag times. Just use your nose to determine whether the yeast is good, and if it smells at all off, pitch it in the garbage, not your beer.

- - -

Jeff Benjamin benji@hpfcla.fc.hp.com
Hewlett Packard Co.Fort Collins, Colorado
"Midnight shakes the memory as a madman shakes a dead geranium."
- T.S. Eliot

Date: Thu, 24 Dec 92 12:45 CST
From: korz@iepubj.att.com
Subject: Restricted Brewing/Koch/Pub-crawling/Berghoff/commercial beers/
Richard

Ahmed B. M. Shuraim asked about making beer from non-alcoholic beer.

My dad had to work in the UAE for a few months and new of a few people at "the compound" who would make their own beer. I believe this was illegal, but I think the authorities allowed malt extract to be mailed into the country, I'm not sure. I agree with Ed that alcoholizing "near beer" as we call it here will work, but won't taste very good and I too disapprove of breaking the law.

Jim writes:

>>Obviously one of Koch's drones is reading the net for him:

>

> Obviously, so here's a message: if you really want to improve the
>wealth and stature of your company, then stop your litigious ways, and
>start spending your money on improving the quality and variety of your
>product, instead of wasting it on idiotic lawsuits.

It will take some time for him to get the message. I heard Koch on a radio program here in Chicago and he was on his way to climb some mountain in South America. He plans to leave a bottle of SA on top of the highest peak in the Western Hemisphere (if I remember correctly).

However, I agree with Chuck, Jim and the person who Jim is quoting. I, personally, am glad to see a beer with some flavor making headway in the US mass market, but I am 100% against Mr. Koch's lawsuits, deceptive advertising and misuse of the appellation "Lambic." I will boycott BBC's beers.

I support the continued use of the HBD for finding out about good beer places in "city X" if the response is via direct email. I have gone through the trouble of discovering the good and the bad places here in the Chicago Metro area and would gladly share this info with anyone who asks. I agree that a two line request is a small price to pay in the HBD for the vast amount of data that can be shared off-line.

Michael writes:

>I agree with Richard Chillers that there is too much noise on the HBD
>concerning questions like "Where do I go in city X for a good beer?".
>He suggested that everyone consult the local phone book. While this is
>a good last resort, there are some other, far superior, choices.

>

>First, there are a couple of books:

>

> 1. A book by Pat Baker called something like "A Guide to Pubs".
>(Cost: about \$4.00) It is an older book that came out before
>much of the recent revival in brewpubs.

>

> 2. Books by Steve Johnson called "On Tap" (~\$15) and "The On Tap
>Companion" (~\$10), published by the World Beer Review people.
>These are great books, with a separate page for each brewpub
>listing info about what kind of place it is (e.g. kind of
>food, kind of music, atmosphere, list of beers served). The

>Companion book was put out a year or so after the first book,
>because there were so many new brewpubs. Maybe they'll put out
>another one soon.

These books are almost out-of-date as they roll off the presses. It's not that they are bad, but they are often very incomplete. Also, there are a many great beer-drinking places, some that carry 10, 20... even 500 great beers and these would not be in the book unless they brew their own.

>
>Then, there is a pretty extensive list that is available by anon ftp
>from sierra.stanford.edu (the archive for the HBD). Once connected, the
>file is in "/pub/homebrew/publist.Z". The list was put together by John
>R. Mellby (jmellby@iluvatar.dseg.ti.com) and is quite complete. It
>contains listings by *country*, state, and city. The U.S. has the most
>listings, but there are a surprising number of entries from around the
>rest of the world. I usually just print out the pages corresponding to
>the part of the world my upcoming trip will take me to.

Indeed. A much better suggestion, I feel, as long as it's kept up-to-date.

Jack writes:

> While I am at it, we had dinner at the Berghoff in Chicago last week
and
> tasted their Weisbier and Porter.
>
> Never having tasted Weisbier before, I can only say it was interesting
but I
> have no idea why it is so popular with homebrewers. There was nothing
at all
> memorable about it.
>
> The Porter tasted a bit heavy and strong for a Porter, but what do I
know?
> Again, nothing memorable other than being able to get something besides
Bud
> at a restaraunt.

I agree, but the Berghoff is a poor example of the pub-brewer's art. Their beers are under-flavored and are brewed with the Budweiser drinker too much in mind. Of course it's a matter of taste, but I feel their Porter is too light-bodied even for a Porter (more like an American Dark Lager) and although I have not tried their Weiss for almost a year, I must agree that it was lacking in character -- not a good example.

Jack-- you should gauge your feelings about styles more by Goose Island's brews -- they are much better examples of the style.

> >P.S. Where I live, there is no real beer.
>
> Can't tell where you live, but that is a common problem that has driven most
> of us to make our own. Although good beer is becoming more available, once
> you get hooked on hombrewing, you won't care anymore.

I was driven to homebrew because I could not find Bitter in the U.S.

Subsequently, homebrewing has gotten me to try many more styles than I had been used to. I welcome the increased number of better beers available commercially and drink perhaps one good commercial beer (e.g. Anchor Porter, SN Celebrator, Orval, St. Sixtus, Westmalle...) for every homebrew I drink. Besides giving me ideas for new homebrew recipes, they are a reality-check.

Richard writes:

>"Why not attempt to use some advice from fellow HBDers to allow a higher
> percentage of great-pubs-visited rather than wasting time through
trial-and-
> error?"
>
>Because trial-and-error is how the people whom you are asking got
their
>experience.

So why re-invent the wheel?

>It might be all the geniuses getting ready to go visit their friends
and,
>eager to impress them with a superficial knowledge of their locale,
demand
>this information from a world-wide audience.

I doubt it. Most are probably people on business trips who have a few hours to kill in a strange town. Richard-- your request to ban "Pubs in town X" questions has generated more wasted bandwidth (this post included) than six months of "Pubs in town X" questions.

>
>"I'll be heading to Austin, TX in the near future and I'd really appreciate
> any input on the best places (brew-pubs or good taverns) to visit."
>
>When I get questions like this I pull out the phone book and look up the
>addresses and phone numbers. Why can't you ?

The Chicago yellow pages has four pages of taverns listed, about 7 per column-inch. Four pages with 171 total column-inches, means 1197 taverns.

Having not been to most, I have no idea which are good and which are bad. This does not include the suburbs, nor is there a listing for Goose Island, IMHO, the best brewpub in Chicago or the suburbs. As I mentioned above, I feel that asking for this kind of info is valid, and as Jack said, should be answered off-line.

Re:EARLY CARBONATION?

I'm afraid I lost name of the person asking the question. Carbonation in the fermenter is usually a sign of too much back-pressure in the airlock. If you use a blowoff tube, don't put too much water in the catch-vessel and don't overfill your bubbler airlocks. I agree with Walt that the level of carbonation is probably not a big problem unless your airlock system has clogged partway through fermentation and dissolved 2 or 3 or 10(!!!)

volumes of CO2 into your beer. If it has, just unclog and let the beer de-gas before priming and bottling.

Happy Holidays.

Al.

P.S. You won't hear from me for a few weeks -- I'm not boycotting the HBD, I'm just on honeymoon Part 2. See ya!

Date: Thu, 24 Dec 1992 14:19:41 -0700
From: walter@lamar.ColoState.EDU (Brian J Walter (Brewing Chemist))
Subject: Sam Adams Already Boycotted

Howdy!

I too support the boycott of Sam Adams, and also support Chuck. It is truly sad to see a micro taking such a stance. In a business so volatile as the micro/brewpub one we all need to stand together, homebrewers included. It seems the BBC thinks otherwise, and is seeming like the BudMillCoors people, trying to run smaller breweries out of business, instead of welcoming the diversity.

I have been boycotting Sam Adams for some six months now anyways, due to their advertising. They seem to put everybody down in promoting the "Best Beer In America", and I think that is the wrong way to go. Tell me how good your brew is Jim, don't tell me how bad everyone else's is. And by the way, how is their beer the best in America? According to the GABF results, their stock ale is the best altbier,

and

their dunkelweiss is second best, but what of the Boston lager they so proudly tout? Are you listening BBC kronies? Down with BudMillCoorAdams.

Good Day, and thanks for listening.

Brian J Walter |Science, like nature, must also be tamed| Relax,
Chemistry Graduate Student|with a view towards its preservation. |Don't
Worry
Colorado State University |Given the same state of integrity, it | Have
A
walter@lamar.colostate.edu|will surely serve us well. -N. Peart |
Homebrew!

Date: Thu, 24 Dec 92 22:10 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: I Smell a Rat

I already expressed my views on this subject but can't help but wonder how this real time exchange came about in today's Digest....

>Date: Wed, 23 Dec 92 12:15:52 EST
>From: todd@thoreau.nsc.com (Todd Vafiades)
>Subject: useful info

>I feel sorry for Mr. Childers in that he finds it necessary to attempt to "lower the noise level" by.....

And then in the same issue...

>Date: Wed, 23 Dec 92 15:10:32 PST
>From: Richard Childers <rchilder@us.oracle.com>
>Subject: Pub Crawls and phonebooks

>"I feel sorry for Mr. Childers ..."

>Call me Richard, if it doesn't blunt the edge of your Bic-sized
>flame." ... in that he finds it necessary to attempt to "lower the
noise
>level" ..."

What does Mr ...er Richard know that we (I) do not?

js

End of HOMEBREW Digest #1041, 12/25/92

Date: Fri, 25 Dec 1992 02:18:36 -0800
From: mfetzer%ucsd.edu@chem.UCSD.EDU (The Rider) (Michael Fetzner)
Subject: Re: I Smell a Rat

I wouldn't normally respond to this since it further decreases the signal to noise ratio here, but since it's Xmas, and we've got short digest anyway, and... well I just know that if I point it out others won't waste bandwidth
grin....

At 1:00 92.12.25 -0700, you wrote:

>Date: Thu, 24 Dec 92 22:10 CST
>From: arf@ddsw1.mcs.com (Jack Schmidling)
>Subject: I Smell a Rat
>
>
> I already expressed my views on this subject but can't help but wonder how
> this real time exchange came about in today's Digest....
>
> >Date: Wed, 23 Dec 92 12:15:52 EST
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> >I feel sorry for Mr. Childers in that he finds it necessary to attempt
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>
> And then in the same issue...
>
> >Date: Wed, 23 Dec 92 15:10:32 PST
> >From: Richard Childers <rchilder@us.oracle.com>
> >Subject: Pub Crawls and phonebooks
>
>
> >"I feel sorry for Mr. Childers ..."
>
> >Call me Richard, if it doesn't blunt the edge of your Bic-sized
> >flame." ... in that he finds it necessary to attempt to "lower the
noise
> >level" ..."
>
> What does Mr ...er Richard know that we (I) do not?
>
> js

Hiya, Jack, old buddy... I still have that video, and... now living in Portland, am showing it to a whole new breed of (would be) brewers. ;)

What happened here is that most likely Todd replied to Richard's (can I call him Dick? Rich? Rick?) submission in 2 ways: a reply to Richard directly, and a cc: to the digest, or vice versa. In any case, direct internet mail takes about 10 seconds to 10 minutes in any normal situation, so Richard got the reply, and was able to respond with another cc: to the digest in less than the 24 hour period that mail gets queued... (As a matter of fact, there's almost 6 hours difference between the two submissions, taking EST and PST into consideration) In any case, much like
I'm doing to you right now. You'll see this later on today, bright and

early, under the Xmas tree, while everyone else will get it stamped '26
Dec' and if they're lucky 'nuff to have home net access or cursed enough
to
have to work, read it on Saturday morning. ;)

I'd like to take this chance to say (since I'm wasting bandwidth
already)... Hope you are having/had a good one, and you're truly a fun
bunch to listen to every day. :)

Mike

Michael Fetzer
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

Date: Fri, 25 Dec 1992 03:36:40 -0800
From: mfetzer@ucsd.edu@chem.UCSD.EDU (The Rider) (Michael Fetzner)
Subject: % alcohol by weight vs. by volume

Ok, I've had my silly post in the digest today, this one's serious. I know some chemist out there has the answer at the tip of his/her CRC, but I haven't got one around here.

How do I compute %alcohol by weigh in terms of %alcohol by volume. I know it is a function of what type of beer I'm talking about, doppelbock being usually much denser than others, but hey, the figure of %alcohol in water would be just fine for an approximation.

Salvator (in OR) is 6% by weight. 1- does the percentage change state to state? 2- what is that by volume?

Mike

Michael Fetzner
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

Date: Fri, 25 Dec 92 05:56:10 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: John Fix

Please excuse this brief use of bandwidth.

John:

My e-mail to you is bouncing. I just heard that they may start brewing Fix beer again in Greece. Potential embarassment may be on its way. Get in touch when you have time.

George Fix

Date: Fri, 25 Dec 92 10:50 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Flames, Bubbles and Rats

Date: Thu, 24 Dec 92 12:45 CST
From: korz@iepubj.att.com

>Jack-- you should gauge your feelings about styles more by Goose
Island's
brews -- they are much better examples of the style.

I already did that and was summarily flamed by, er... ah... for posting
my
opinions.

> Carbonation in the fermenter is usually a sign of too much back-
pressure in
the airlock. If it has, just unclog and let the beer de-gas
before
priming and bottling.

I seem to always be on the wrong side of the curve. Several weeks ago,
it
occured to me that if I put more water in my fermentation lock, it would
give
me a head start on carbonation at kegging time. I use the long, S-
shaped
glass ones on the secondary and although I have no way of measuring the
pressure of a three inch colmun of water, there is enough CO2 in the
beer to
make it plesantly drinkable.

Baderbrau does their entire secondary fermentation under pressure and I
presume many brewers do the same. I therefore concluded that the only
reason
homebrewers do not do it was because of the problems of glass
fermenters.

>P.S. You won't hear from me for a few weeks -- I'm not boycotting the
HBD,
I'm just on honeymoon Part 2. See ya!

That's too bad because I was planning on bringing a collection of
samples of
WGB to the next meeting of CBS. You may wish to re-schedule your
honeymoon
to avoid missing such an historical opportunity.

>X-Sender: mfetzer@chem.ucsd.edu
Subject: Re: I Smell a Rat
Cc: homebrew@hpfcmi.fc.hp.com

>Hiya, Jack, old buddy... I still have that video, and... now living in
Portland, am showing it to a whole new breed of (would be) brewers. ;)

Has the video create a cult out there yet? Most groups get together
and dress real funny, shout out the lines on que, and pour a glass
of homebrew over their heads at each SANFU. The real sign of an
ARF groupy is to know them ALL. There are even a few words purposely
misspelled in the subtitles just to make it fun.

>What happened here is that most likely Todd replied to Richard's (can I call him Dick? Rich? Rick?) submission in 2 ways: a reply to Richard directly, and a cc: to the digest, or vice versa.

This has been a bad year for my conspiracies theories. Seems pretty simple but I was just having fun anyway and as you see, I learn fast.

>I'd like to take this chance to say (since I'm wasting bandwidth already)... Hope you are having/had a good one, and you're truly a fun bunch to listen to every day. :)

Relax, don't worry..... use a MALTMILL and have a nice holiday.

js

Date: Fri, 25 Dec 92 17:43:46 CST
From: Jacob Galley <gal2@midway.uchicago.edu>
Subject: Koch's sleaze in perspective

Al Korz writes:

> However, I agree with Chuck, Jim and the person who Jim is quoting. I,
> personally, am glad to see a beer with some flavor making headway in
> the US mass market, but I am 100% against Mr. Koch's lawsuits,
deceptive
> advertising and misuse of the appellation "Lambic." I will boycott
> BBC's beers.

And Brian J Walter (Brewing Chemist) adds:

> I too support the boycott of Sam Adams, and also support Chuck.
> It is truly sad to see a micro taking such a stance. In a business
> so volatile as the micro/brewpub one we all need to stand together,
> homebrewers included. It seems the BBC thinks otherwise, and is
> seeming like the BudMillCoors people, trying to run smaller breweries
> out of business, instead of welcoming the diversity.

Reading all these indignant opinions reminds me of the time Ken Pavechevich, the maker of Baderbrau, came to talk with my homebrewing club last spring. We shouldn't forget that in general the megabrewers are even slimier than Jim Koch is. Ken told us stories of the not-so-licit tactics employed by Miller, in attempting to hamper his success in the market. Among other things, he heard reports from bar owners that [thugs] from Miller had offered free kegs if they dropped Baderbrau! He also told an iffier story about Miller trucks blocking the way of one of his trucks, making him seem unreliable to his customers. . . . I don't know if the megas are this nasty to all micros: Baderbrau in particular comes in packages that might be more appealing to your average Beer Drinker. (The labels are shiny, without a lot of words, and the name even sounds vaguely like a cheap American beer. I don't think the word `pilsener' even appears.) (I'm only reporting Ken's `rumors' because they're hearsay, hence legally useless, right?)

Anyway, I can imagine what a hard time the BBC is having holding what ever ground they've gained in spite of the megabreweries' megastupid marketing techniques (that work! -- pitiful) and other slimy, anything-for-a-profit-so-long-as-you're-SURE-we-won't-get-caught methods. With this in mind, I do (when in a good mood) have a quantum (not more) of sympathy for Jim Koch. Sam Adams beers are a major force in the current American Beer Enlightenment. In this day and age, Koch would not have been as successful as he is without using pushy, sleazeball Big Business strategies. If Koch is getting a cozy sandwich feeling between the megas and the micros, he might as well focus his efforts below as well as above, no matter how meek the offending microbrewery might be. Any good capitalist (in the narrow sense of `effective') would tell you that. (Whether the Boston Beer Works is actually a threat to the Boston Beer Company is very questionable.)

Before everyone jumps on me, I should point out that I'm happy to boycott the BBC along with every other Big Business I comfortably can! Sam Adams doesn't even taste that great anyway, except on tap.

Well, I hope everyone got lots of presents. I'm going to go read my new copy of Michael Jackson's New World of Beer.

Cheers,
Jake.

"JUST DO IT yourself." <----- Jacob Galley / gal2@midway.
uchicago.edu

Date: Fri, 25 Dec 92 23:11:00 MST
From: thomas ciccateri <tciccate@carina.unm.edu>
Subject: false bottom mash tun

I'm considering the construction of a mash tun with a false bottom. If I go with a metal screen, what is the preferred hole size or mesh # ?

Tom Ciccateri -> tciccate@carina.unm.edu

Date: Sat, 26 Dec 92 21:49:18 -0800
From: Tim Chapman <chapmat@jacobs.CS.ORST.EDU>
Subject: Ham Brew Forum

Hi JS,

I am very interested in such a home brew forum as I saw you mention in the news groups on usenet. Please send me info on such a net on the air or on the computer. I would really appreciate it.

I also work at HP. I am in ICBD at Corvallis. I do all my hobby stuff such as this from home via OSU. Please email me a response as I rarely have time to read the news groups.

Thanks a bunch!

Date: Sat, 26 Dec 92 21:57:49 -0800
From: Tim Chapman <chapmat@jacobs.CS.ORST.EDU>
Subject: Home Brew Forum

Hi JS,

I am sending this again as I botched it the last time and am not sure if I ended up sending it or not. SRI.

I am very interested in such a home brew forum as I saw you mention in the news groups on usenet. Please send me info on such a net on the air or on the computer. I would really appreciate it.

I also work at HP. I am in ICBD at Corvallis. I do all my hobby stuff such as this from home via OSU. Please email me a response as I rarely have time to read the news groups.

Thanks a bunch!

Tim Chapman
KB7MDF | | | |
chapmat@jacobs.orst.edu |=|=|=|)))) cq, cq, cq)))))
(503) 757-2560 | | | |
pg: 750-7654 | | | |
wk: 750-3621 // |
 /__/
| | | | _|_

~~~~~

TEC sends!

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End of HOMEBREW Digest #1042, 12/28/92  
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Date: Mon, 28 Dec 92 03:22:57 EDT  
From: joseph@joebloe.maple-shade.nj.us (Joseph Nathan Hall)  
Subject: Majority Ale (Old British Beers...)

There was a thread a while ago in the digest about 21-year-old beer. I missed the start of it. Is this a reference to "Majority Ale" as described in Old British Beers and How to Make Them?

What an extravagance--20 lbs or so of grain for about 2 US gallons of brew (once the recipe is resized).

I just found some more Thomas Hardy's Ale Vintage Sampler Packs. Even better, they are last year's! That 1989 Thomas Hardy is pretty good stuff ....

=====  
=====O Fortuna, velut Luna, statu variabilis=====  
uunet!joebloe!joseph (609) 273-8200 day joseph%joebloe@uunet.uu.net  
2102 Ryan's Run East Rt 38 & 41 Maple Shade NJ 08052  
Copyright 1992 by Joseph N. Hall. Permission granted to copy and  
redistribute freely over USENET and by email. Commercial use prohibited.

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Date: Mon, 28 Dec 1992 09:36:53 -0500  
From: rwinters@nhqvax.hq.nasa.gov (Rob Winters)  
Subject: flames, boycotts, and chemistry lessons

Ed Hitchcock <ECH@ac.dal.ca> writes:  
>I disagree with Richard Childers. If I go somewhere, I do not want to  
>check out every pub in the town, and the locals frequently drink swill,  
so  
>they are not a good source of information. A two line request for good  
pubs or  
>microbreweries does not tie up the net, nor use up a lot of space in the  
HBD.  
>As long as replies are mailed, what's the problem?

Amen, Ed! Yes, Richard, we all know how to use a phone book. When people  
ask about places to visit in a city not their own, they are looking for  
recommendations from locals, not listings of places out of the yellow  
pages. What good are they? And what is that crap about people "having to"  
respond? You certainly don't. In fact, I don't WANT a bunch of addresses  
of places you don't know about. I want \*recommendations\* and \*warnings\*  
of places you \*do\* know about. Just give a couple of names. When I get  
there I'll use THE PHONE BOOK to get the numbers and addresses.

As for the queries and responses taking up too much of the digests...  
Well, there a lot of other things I'd like to read about less than  
discussions of brewpubs in Denver or Dallas or wherever:

lawsuits  
lawyers  
boycotts  
trademarks  
product marketing  
the \*business\* of brewing  
fine details of organic chemistry  
autoclaves  
...

Why are we picking and arguing like a bunch of old ladies about pub  
recommendations when this kind of stuff goes on ad nauseum? Clearly,  
this is no longer my forum, and I'm outta here. Call me if you guys  
get to be fun to drink with again. I'm much more likely to visit a  
brewpub than countersue Boston Beer, brew hectolitre batches, culture  
yeast, or autoclave \*anything\*. Not that these aren't noble pursuits,  
but I \*have\* a life \*and\* a career, and I don't need another. Thanks  
for all the good info. It's been fun, mostly.

Are we lawyers? Are we protecting trademarks? Are we busting monopolies?  
Are we professional chemists and microbiologists? Are we professional  
brewers? I thought this forum was for HOME brewers and BEER enthusiasts.

How many recipes have been in the last 10 digests? 1? 2? Is anybody  
brewing out there? I'm tempted to start my own digest. What'll I call  
it? How about the HOME-BREWERS-WHO-DON'T-TAKE-THEMSELVES-TOO-SERIOUSLY  
digest? That should keep it under 32K!

Happy New Year! I'll drink a beer for you guys!

Rob

P.S. Send those flames via e-mail. I'm dropping this puppy right NOW!  
(Richard: Please note that you don't HAVE TO flame me. It's

just a suggestion. The phone book won't be needed, either.)

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Date: Sun, 27 Dec 92 18:04:27 CST  
From: fiero@pnet51.orb.mn.org (Bill Fuhrmann)  
Subject: Freezing beer

Are there any permanent effects to beer that has been frozen and thawed?

Bill Fuhrmann, aka fiero@pnet51.orb.mn.org

"You don't know what you've got till it's gone." - Joni Mitchell

-----

Date: Mon, 28 Dec 92 08:48:53 EST  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re bubbles

arf (arf, arf?) writes  
> I use the long, S-shaped  
> glass ones on the secondary and although I have no way of measuring the  
> pressure of a three inch column of water, there is enough CO2 in the  
beer to  
> make it pleasantly drinkable.

The impact of a 3" column of water on pressure is negligible. One atmosphere (14.7 psi) is a column of water ~33 feet high (Torricelli discovered atmospheric pressure when he tried to pump water higher than this in one stage), so you increased the pressure by .0076 atmosphere or .11 psi. Compare this with reports of (I recall) 15-30 psi for carbonation in kegs. I doubt it takes this much to /keep/ carbonation in a keg or bottle---does anyone around here know enough about CO2 solubility vs temperature to estimate what [partial] pressure is necessary to keep, e. g., 2 volumes of CO2 dissolved in beer at room temperature?.

This doesn't mean your beer didn't carbonate; it's a lot harder to mistake carbonation than it is to mistake low levels of alcohol. But, as several msgs have pointed out, only the excess CO2 over what dissolves comes out the fermentation lock, so all but the greenest wort has some dissolved CO2 in it; the additional effect of your .11 psi vs a typical (gueseimate) .03-.05 psi can't be much.

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End of HOMEBREW Digest #1043, 12/29/92  
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Date: Tue, 29 Dec 92 08:25:40 EST  
From: davehyde@tecnet1.jcte.jcs.mil  
Subject: more keg help?

OK, I've gotten the valve out of the top of my keg (beer, not soda), and I've got all the plumbing, etc, and am ready to rack. Thanks for the help with that

one, everyone. Now what? Is it normal to prime the beer with a reduced amount

of sugar/DME, or does the CO2 supply all the needed carbonation? When racking,

should I go to a secondary, prime there, then rack to the keg? Do I agitate the keg ("Your mother held Miller!") or let it set....? And finally, where can

I get guidelines for pressures for different styles of beer? I'm kegging a lager, but I'll be trying others.

Thanks in advance.....

Oh, and are there any good brewpubs in.....:)

Dave Hyde  
davehyde@tecnet1.jcte.jcs.mil

-----

Date: Tue, 29 Dec 92 6:45:22 CST  
From: dewey@sooner.ctci.com (Dewey Coffman)  
Subject: New Homebrewing Publication

I just discovered a new Home Brewing Publication published here in Austin, TX. I am not affiliated with it, just figured I'd pass along some more info on it.

The "Sneak Preview Edition" is due out soon(I've seen it).

Southwest Brewing News  
11405 Evening Star Drive  
Austin, TX 78739  
(512) 282-3911

Covering Arkansas, Oklahoma, Arizona, Louisiana, New Mexico & Texas. Home Brewing & other beer related news(like the battle for brewpubs here in Texas.) Columns like: "Ask the Beer Doctor", Brew Ha-Ha's (upcoming events), & "The Hopvine".

\$12 a year.

Publisher: Joe Barfielda (512) 453-7001  
Editor: Bill Metzger (512) 282-3911  
Ad Manager: Hans Granheim (512) 443-3607

If some of these names look familiar, Bill Metzger had a article in The New Brewer in 1992 Sept/Oct issue.

Tell him you heard about it from Dewey Coffman on USENET, maybe I'll get to post excerpts here... ;-)

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Date: Tue, 29 Dec 92 09:29:01 -0500  
From: zentner@ecn.purdue.edu (Mike Zentner)  
Subject: Axbridge flaming of past...

Well, I SURE hope this is brewing related enough to please the digest self-appointed police.

Last year I got one of those brew-in-a-bag axbridge deals. I looked at it and made the obligatory, "wow, this is neat," oohs and aahs (although by that time I was into partial mashing). Not being incredibly excited about brewing it, I finally got around to it so that the thing was ready by Christmas Eve. I boiled my water and used recultured Wyeast Whitbread ale. I ran the water through a wort chiller and made about 3/4 quart of yeast starter which was pitched at high krausen.

In contrast to some of the results reported here earlier on this thing, the brew actually is not bad tasting at all. And it's actually kind of neat to have this bag in my garage, constantly cold and ready for the spurious decision to have a beer (I'm not into kegging, but now I see why people like it).

Anyhow, if any of you end up with one of these things this year, it can make an OK beer as long as you don't follow the directions :-).

Mike Zen-tner

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Date: Tue, 29 Dec 1992 09:40:59 +0600  
From: mgx@solid.ssd.ornl.gov  
Subject: random musings

Here are some random thoughts I dreamed up this holiday season:

1. Could someone who was familiar with the discussion of the importance of trub removal before primary fermentation post me a summary of the conclusions?

I remember glancing at the discussion as it was going on but not paying a whole lot of attention. If someone could point me to the HBD Issue numbers that are appropriate that would probably get me going.

2. Has anyone given any thought to modifying an Atlas (Marcato) Pasta machine to grinding grain? Having just received one for my birthday the second thought

I had was that this thing would be great for grinding grain. This machine has

6 inch wide, adjustable (in steps) rollers, is hand cranked and cheap: Around

\$35-45 in the discount stores around here. It appears that all you would have to

do is take it apart and have your friendly machinist score the rollers for you then

reassemble. Voila ... your very own adjustable roller mill for under 50 bucks!

Maybe I should market them ..... Galloway Adjustable Roller Mill .... it's gotta good ring to it ....

3. A friend of mine (Hi Darrell!) made a batch of wheat beer from 100% wheat malt,

Ireks I think, anyway has anyone tried this? Is this a real style? I can only recall

mixtures of malted wheat and barley (50/50, 60/40, etc.).

What is this stuff

gonna taste like?

4. Did anyone/everyone see the plug for Beers Across America in the December issue

of Bon Apetit? It was in the column related to wines and liquors.

Thats all from the wasteland.....

Michael D. Galloway  
mgx@solid.ssd.ornl.gov

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Date: Tue, 29 Dec 92 09:41:10 EST  
From: todd@thoreau.nsc.com ( Todd Vafiades)  
Subject: sincere sentiment

wow... it got kinda` hot in here....

Without wasting to much bandwidth (I can't wait until we  
have some Gigabit WAN action so I can really burn it up)

My most sincere apologies to all in the HBD (even you Richard)  
for my unruly, high temp behaviour. I felt (and feel) strongly  
about those statements made by Richard Childers and I acted as  
if it were a personal attack on me (which it did become, in time).  
I'm just back after the short holiday season and I can't beleive  
the level of turmoil. I can't help but feel partially responsible.  
I've given myself 50 electronic lashes... (felt kinda' good, actually)

best regards and happy new year!!! Todd

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Date: Tue, 29 Dec 92 14:19 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Is lactic acid ok to put in finished beer?

Can lactic acid be used in finished beer to produce a tart flavor? Recent posts have discussed using it for dropping the ph of sparge water, and one report discussed the use of a lactobacillus to drop the overall ph of Celis White beer (the beer is subsequently pasteurized and re-innoculated

with the original yeast for bottle conditioning).

I've been thinking of both white beers and Belgian-style red/brown beers that have a fruity tartness, and it occurred to me to try adding the acid. I'd prefer this to the Papazian method for souring beer, as the latter method is less controllable and might introduce other, undesirable flavors.

I'd therefore be most grateful for any comments on the following:

- 1) Is adding lactic acid to beer at, say, bottling time a safe practice? (I'm a historian, and admit to knowing nothing about chemicals)
- 2) Is adding lactic acid likely to produce a desirable effect? If so, in what quantity?
- 3) Has anybody tried this yet? How 'bout the Papazian method?

Please send any responses to me directly by e-mail, and if there is a sufficient quantity of information I'll post the compiled results.  
Thanks  
very much for your help!

Phil Seitz  
PSEITZ@MCIMAIL.COM

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Date: Tue, 29 Dec 92 8:50:14 CST  
From: raudins@galt.b11.ingr.com (Glenn Raudins)  
Subject: WARNING: Supplier knows ALL!

I would like to share an experience I had with a brewing supply shop over the holidays:

I visited a supply shop in Bedford, Ohio (across from Tim Lally Chevy). Dropping by, I noticed that the proprietor didn't take notice of me entering his store. (Not normal for brewing stores in my book.) I asked if he carried his grain uncrushed. Low and behold, he became God-Emperor brewer on the spot. He told me there was no reason to crush my own. He proceeded to state that the micro-brewer that taught me to brew didn't know diddly. I won't even quote his attacks. All I can sat is that I have never felt such contempt for a member of the brewing community in my life. I noticed that he was wearing a sweatshirt that said, Society of Northeast Ohio Brewers (I believe). If he is a member of this organization, I pity the members, if not, if I were a member I would ask him not wear it any more.

The reason I relay this is that people that were with me, now, have a poor impression of brewers. I feel people like this do a large dis-service to the hobby/"way of life".

I would like to urge you not to frequent this shop but I won't. I will just pass this message along as a warning.

Glenn Raudins  
raudins@galt.b11.ingr.com

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Date: Tue, 29 Dec 92 08:58:32 -0500  
From: blossomf@ttown.apci.com (Karl F. Bloss)  
Subject: Good brewpubs in ????

I don't want to beat this topic into the ground, and perhaps this is already being done, but why not compile a listing of \*good\* brewpubs in the archives. Then, people can be directed there first; if the city they're looking for is not there, then go to the HBD. I had asked about Boston and Pittsburgh and received oodles of great info from people who seemed willing to give it. I had a much better time there because of it, so I don't think these posts seeking brewpub info should be abrogated entirely. (IMHO)

-Karl  
(blosskf@ttown.apci.com)

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Date: Tue, 29 Dec 92 11:20:32 EST  
From: roman@tix.timeplex.com (Daniel Roman)  
Subject: Carbonation in a fermenter?

Chip Hitchcock writes:

> or bottle---does anyone around here know enough about CO2 solubility vs  
> temperature to estimate what [partial] pressure is necessary to keep,  
e.g.,  
> 2 volumes of CO2 dissolved in beer at room temperature?.

According to my handy Volumes of CO2 in beer chart (ftp'able from sierra.stanford.edu), at 60 degrees F it takes 15 PSI to give you 2 volumes of CO2. At 35 degrees F it takes 5 PSI. 2 volumes of CO2 is at the low end of carbonation. You're not going to get acceptable levels of carbonation using an airlock of any kind, you need a pressure vessel (which a glass carboy is not) with some type of gas metering device. I like the soda keg approach with a pressure gauge attached. If the pressure gets too high you can always vent some off manually. I have no idea what an adjustable pressure relief valve would cost. I've found when kegging and carbonating beer in soda kegs I don't have to worry about, I just relax and let the yeast do it's stuff without intervention. What started this thread anyway? :-)

Oh yeah, in a recent digest someone asked the relationship between volume vs weight of alcohol, the ratio is 1.25 and has little to do with beer style. Alcohol weighs the same and takes up the same volume no matter what kind of beer you put it in. :-)

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Dan Roman GEnie: D.ROMAN1 Internet: roman@tix.timeplex.com //  
Ascom Timeplex (NJ) Homebrew is better brew! Only AMIGA! /X/

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Date: Tue, 29 Dec 92 11:36:43 -0500  
From: parsons1@husc.harvard.edu  
Subject: Adjuncts

I have brewed a batch of mead to which I added two oz. ginger (steep 15 min), and the taste is imperceptible. I have more recently brewed a winter warmer with three oz. ginger (steep 1 min), and the taste is overpowering. Who can tell me how much grated ginger to add to a batch so that it tastes good?

I read Saml. Childers' piece "Every Man his own Brewer" (ca. 1650), which discusses the use of more adjuncts than any modern book I have read. He even tells you how many whole eggs to put in your barrels in order to pre-serve the beer while it is being shipped to India. His book does not, how-ever, tell you what quantity of each herb to add. Occasionally, proportions such as the 'modicum' or the 'fistful' are suggested, but that is not very helpful. Has anyone done a lot of experimenting with adjuncts? It's not too late to brew a funky porter for the spring.

Jedparsons1@husc.harvard.edu  
Harpsichordist, Classicist, Homebrewer apud aedificium scribebam  
Sacerdotis  
ad cerevisiam coquendam exstructum.

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Date: Tue, 29 Dec 1992 15:29:36 +0600  
From: mgx@solid.ssd.ornl.gov  
Subject: more random thoughts

One more to go with the four above:

I've managed to acquire somewhat limited access to a bio lab with the associated microscopes and ph meters etc. I am curious as to what beer/wine/other fermented products should look like under 100-500 X magnification. Can I see yeast at this level? What about bacteria and other nasties? Also, what are appropriate ph's for unfermented wort and finished beer/wine/mead/etc.??? Any thoughts along these lines would be greatly appreciated.

Michael D. Galloway  
mgx@solid.ssd.ornl.gov

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Date: Tue, 29 Dec 92 15:56:18 CDT

From: smanastasi@mmm.com

Subject: Hot-side Aeration / Laaglander high FG experiment

My wife bought me all six episodes of the "Beer Hunter" on video tape (what a wife!). Both of us have had fun watching them especially since we are planning a trip to Bavaria this summer.

During Micheal's visit to a lambic brewery in Belgium, they showed the hot wort coming out into cooling boxes. These boxes had screens on the bottom that allowed the wort to fall through and splash about cooling the wort. The first thing that I thought of was "Wow, that's a lot of hot-side aeration". The technique runs counter to the article on aeration in the latest Zymurgy. Then again, the same brewery used wild yeasts and other loosely controlled processes.

In general after watching the Beer Hunter, I was struck by two main observations. Europeans (at least the ones in the show) appreciate their beer and beer is of an artform higher than the belching retired sports stars swilling cheap chemical slurries that are portrayed in America (or all of the beer=sex implications).

The second was that most of these brewers aren't nearly as anal about sanitation around the fermenting wort as I am. Maybe its due to the extremely high amount of yeast that must be growing in 5000 liters of beer. Guys were sticking there heads in lagering tanks, walking above open fermentation vessels, etc.

Now onto my second topic, that of my high FG with Laaglander dried malt extract.

I posted a few weeks ago about a batch that finished at 1030. Briefly, I used 8 lbs Laaglander and Wyeast 1056 (plus hops). The OG was 1063.

I was reluctant to bottle at 1030 so I have done the following with little success. (actions listed in order).

- tried several times to rouse the yeast by turning the carboy
- added a new bulged packet of Wyeast 1056 (ouch, \$4 down).
- Racked again and re-oxygenated  
(by this time, my batch turned into an experiment in high FG)
- Added yeast nutrients (hydrated in cooled boiled water)
- Add amylase enzyme (hydrated in cooled boiled water)

At this point, the SG was 1028 to 1029, so the effect of all this was negligble. Plus, 3 weeks passed from my first attempt to my last - so I wasn't rushing it.

Last night I threw in some Saaz hops to at least give a hoppy aroma to an already hoppy brew that may turn out undrinkable.

After this experiment, what is my final analysis?

- 1) I will NEVER use all dried malt extract again.
- 2) My problems may have been exacerbated by a lack of cold-side aeration. (This was my 8th extract batch and the first that did not finish correctly - and I use approximately the same technique.)
- 3) Move to all grain this winter to avoid low nutrient batches. Plus

I will then be doing full boils (lack of carmelization) and I will use a wort chiller (enabling better cold-side aeration).

Sorry to go on for so long. Many people responded to my original post about high FG asking for a summary - so here you are.

One last thing - let's stop all this useless arguing over non brewing issues. This USED to be far better than rec.crafts.brewing and its really been slipping.

- - - - -  
Steve Anastasi  
St. Paul, MN  
smanastasi@mmm.com  
(612) 733-6970

- - - - -

Date: Tue, 29 Dec 92 14:11:07 PST  
From: cole%nevis6.hepnet@Lbl.Gov  
Subject: Stuck Ferment, temperature, Co2 in beer

Hello all. I thought I would describe my experience with a batch of Pumpkin ale I started in November which combines many topics under discussion recently here in the HBD. I wanted to make it for the holidays but started late because I was very busy.

Crude recipe:

2 small pumpkins (sorry no weight - roughly 6" diameter)  
2# pale malt (US 6-row)  
1# crystal malt

Pressure cooked pumpkin till mushy (8 min under full pressure I think). Step mashed with protein rest for 45 min, starch conversion step at approx 152 degrees f, 1-1/2 hours for complete conversion. Sparged.

Added water to bring total volume to approx 6 gallons, added:

5# light malt extract, boiling hops, some cinnamon, etc...

Boiled for 60 minutes, added finishing hops, chilled, racked to carboy, pitched 1/2 liter starter culture of Wyeast European ale. Final volume 5 gal. Original gravity 1.060 (+/- .002).

Lag time 8-10 hours.

24 hours after pitching the fermentation was going like gangbusters. Very little blowoff but I have never seen such an active ferment in my previous 10 batches. This activity continued for 4 days until the weekend during which I was away. Over the weekend the temperature outside dropped 30-40 degrees and the temperature inside my apartment dropped from 65-66 to 58-60 degrees. When I came home and checked the beer it looked like the yeast had flocculated en mass. There was dried yeast all over the carboy, up the blowoff tube (this for a batch that hadn't really been blowing off) and absolutely no activity whatsoever. I racked to secondary and after several days there was still no activity. I then raised my apartment thermostat to 64 degrees and after several more days saw some minimal signs of activity. The first gravity reading after racking was 1.032 and after another week and a half, the gravity had only dropped to 1.027.

At this point, I started to worry and tried adding some oak chips (boiled 20 minutes to remove the oak flavor) per the suggestion in one of the recent digests. This seemed to increase the activity, (I'm not talking about the initial precipitation of Co2 out of solution, but the activity a day after adding the oak chips), but after another week or so the gravity had only dropped to 1.022.

As a last resort, I made a starter from the dregs of three bottles of bitter I had made using the Wyeast Whitbread strain, pitched this into the ale and left for the holidays. When I returned two days ago I was gratified to see substantial activity (i.e. Co2 bubbles rising) and though I haven't yet checked the gravity, it appears that the new yeast is now finishing the ferment.

I suspect the flocculation of the yeast was caused by the drop in temperature. The fact that the second yeast addition re-started



fermentation suggests that the flocculation was so efficient that there was just not enough yeast to do the job, though this seems a little hard to believe. If I remember correctly, Whitbread is more attenuative than the European Ale, but I can't believe the European ale yeast would quit above 1.020, and certainly not slow down so much at 1.032. Given that the mash was done at a fairly low temperature, I would expect the beer to be more fermentable than average so I would expect a FG of 1.010 or so. However, I have no idea what the enzymes in malt do with pumpkin starch.

Morals: Beware of sudden temperature changes. I wonder how many of the stuck ferments reported in this digest are caused by such rapid changes in inside temp.

Watch that fermentation temps. for ale yeasts do not drop too low. I was surprised by a comment by Jack S. the other day which said that 55-58 is a typical temperature range. Maybe for lagers, but not for ale yeasts.

Beware of using Co2 bubbles to gauge activity. The addition of the oak chips seemed to indicate an increase in activity, but I bet they simply caused more of the yeast-produced co2 to come out of solution. I imagine that if I had waited long enough after racking (sans chips) the slow activity would have eventually saturated the the co2 capacity of the liquid and would have shown the same activity level as with chips.

REMEMBER that CO2 will only come out of the beer when the liquid has been saturated or when precipitated by racking, addition of hops etc...

Homebrew provides a useful source of yeast in an emergency. I feel stupid for not trying this sooner. Of course, there's the worry about contamination, but with a difficult batch, what the h\*ll.

The above morals will probably be obvious to the more experienced brewers, but hopefully they will be useful to somebody out there. I will let everyone know how this batch turns out when it's done. If it is worth it, I will post the real recipe. Sorry for the long post. Happy New Year to all.

Brian Cole

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Date: Tue, 29 Dec 92 17:12:39 EST  
From: BOKENKAM@ucs.indiana.edu  
Subject: Holiday cheer for Winters

Rob Winters (rwinters@nhqvax.hq.nasa.gov) writes in HB 1043:

>Clearly, this is no longer my forum, and I'm outta here. Call me  
>if you guys get to be fun to drink with again. I'm much more  
>likely to visit a brewpub than countersue Boston Beer, brew  
>hectolitre batches, culture yeast, or autoclave \*anything\*. Not  
>that these aren't noble pursuits, but I \*have\* a life \*and\* a  
>career, and I don't need another. Thanks for all the good info.  
>It's been fun, mostly.  
>  
>Are we lawyers? Are we protecting trademarks? Are we busting  
>monopolies? Are we professional chemists and microbiologists?  
>Are we professional brewers? I thought this forum was for HOME  
>brewers and BEER enthusiasts. How many recipes have been in the  
>last 10 digests?

Gee, the holidays sure are hard on some people... For recipes, Rob, I would suggest that you try downloading Cat's Meow 2. I found more recipes there than I could use in a lifetime of brewing. Meanwhile, though I am a cheap sonofabitch and brew all of my batches in a Rubbermaid (c) picnic cooler, I have learned a thing or two from the "professional chemists and microbiologists" who inhabit this net. Thanks to Tom Leith and Jack Schmidling, I now know how to compute my extraction rates. The thread on sparging, passed through many hands, has been immensely helpful. Bob Jones' stout \*is\* drinkable after only a week (though I suspect it will get better) but the jury is still out on Todd Enders' "perfect brew" (which is to say I have been too lazy to figure out the PH of my sparge-water, but I did try recirculating it and the extraction rate was superior to my previous tries). And, thanks to Rob Thomas, I have begun to experiment with multiple-mashing techniques and have found that some version of this old solution may be perfect for my cheap set-up and slovenly ways. Yeah, I do not understand half of the science, but I do learn something, in my simple way (some of us know more Chinese than microbiology). Meanwhile, my guests and I have enjoyed drinking up all of my "experiments." You can't always get what you want here, but sometimes you get what you need. (Hmmm. That's catchy, I should write a Christmas song.)

You are right about Childers' posting, but don't let it drive you away. The holiday season will pass... Meanwhile, if you ever find yourself in Bloomington, Indiana, I can recommend only one place to drink. C'mon over.

- --Steve, ((sorry, no pretty pictures))

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Date: 30 Dec 92 00:18:57 MST (Wed)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: pondering small-brewery tactics (it ain't that bad!)

Jacob Galley <gal2@midway.uchicago.edu> writes about "Koch's sleaze in perspective". He relates some dark tales told by a Baderbrau person, then:

> Anyway, I can imagine what a hard time the BBC is having holding what  
> ever ground they've gained in spite of the megabreweries' megastupid  
> marketing techniques (that work! -- pitiful)...

No apologies for what the large brewers do...after all, they advertise in a

way that reaches the mass market, and it's not too hard to see what works,

whether you're selling beer, burgers, perfume, or cars. Fine, but...

> ...With this in mind, I do (when in a good mood) have a quantum  
> (not more) of sympathy for Jim Koch. Sam Adams beers are a major force  
> in the current American Beer Enlightenment. In this day and age, Koch  
> would not have been as successful as he is without using pushy,  
> sleazeball Big Business strategies...

Let us agree that Koch is succeeding, but let us consider whether his techniques are really necessary.

Let's think from a different angle. What's the most successful small (non-mega) brewery, long-term? Easy: Anchor. What's the character of their advertising, and how much do they advertise? Easy again: to a first approximation, they don't advertise. Why not? They don't need to; they can't meet the demand as it is.

OK, how about another one of the long-term successes in small breweries: Sierra Nevada? Again, almost no advertising; they don't need it.

The stable of either of these is far more idiosyncratic in taste than BBC.

But hold on! If it takes major marketing to get people to buy a beer with the amount of taste in (say) Samuel Adams Boston Lager, compared to the mega-breweries (admittedly a significant difference), how can Anchor's Liberty Ale, or Sierra Nevada's Celebration possibly stand a chance of selling? Yet they do.

Hypothesis: flavor\*advertising is a constant.

Opinion: Koch may not be as bad as the megas, but he provides no model for a good micro.

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Oh, while I'm at it...Mike Fetzner asks:

Subject: re: % alcohol by weight vs. by volume

> How do I compute %alcohol by weigh in terms of %alcohol by volume...

I'll add a second question, namely "how do I remember this on the fly, after n beers, when I'm trying to [discuss/write down] a point?"

Remember that alcohol is lighter than water. (mnemonic: alcohol will burn;

it's a lighter fluid:-) The magic number is 0.8, or 4/5: Alcohol is about

4/5 the density of water; therefore %wt is about 4/5 %vol.

So, given Mike's example of 6%wt, that would be roughly 7.5% volume.

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Dick Dunn    rcd@eklektix.com    -or-    raven!rcd    Boulder, Colorado USA  
    ...Mr. Natural says, "Use the right tool for the job."

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End of HOMEBREW Digest #1044, 12/30/92

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Date: Wed, 30 Dec 92 05:50:58 EST  
From: BOKENKAM@ucs.indiana.edu  
Subject: Ginger!

In HBD 1044, Jed (parsonsl@husc.harvard.edu) the homebrewing, harpsichording, classicist (now he would be fun to drink with!) asks:

>I have brewed a batch of mead to which I added two oz. ginger  
>(steep 15 min), and the taste is imperceptible. I have more  
>recently brewed a winter warmer with three oz. ginger (steep 1  
>min), and the taste is overpowering. Who can tell me how much  
>grated ginger to add to a batch so that it tastes good?

At last, at last! Something I know something about. I do a lot of Chinese cooking and do know my way around the rhizome of the *Zingiber officinale*: As you discovered, no measurement will be truly helpful. I suspect that you used stale ginger in the first instance and fresh in the second. You want to purchase ginger that is hard and heavy (full of moisture). The stale stuff will be wrinkled and light. Those rhizomes that seem the most fibrous where they have been cut are the hottest. If you do not plan to use it right away, wrap the ginger securely in plastic and freeze it. This stratagem is not good for some Chinese dishes, but you want the juices anyway so not to worry. When you add it to your boiling wort, thinly-cut slices should leach out in a minute or so. For five gallons of mead, I would try 2 oz. of the fresh, hot stuff for starters (but I like hot stuff) and adjust subsequent batches according to your taste.

It may be that similar considerations--i.e. the differing freshness/availability/extraction variants for each spice and herb--which lead "...his own Brewer" to resort to such imprecise measurements. Why not try a few and post your findings? Good luck.

BTW (grin), someone, I forget who, asked recently about brewpubs in Indianapolis (second in "wasteland-hood" only to ORNL). I would appreciate a cc: if anyone here has knowledge of such. Thanks.

- --Steve Bokenkamp

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Date: Wed, 30 Dec 92 08:41:13 EST  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: advice wanted re kit

A non-brewing friend has presented me with a "Superbrew Gold: Barleywine" kit by Edme. The proportions appear plausible for barleywine (1.8 kg and no added sugar to make 12 pints), although I note they actually admit using sugar and caramel in the "extract"; the instructions are the usual ridiculous (hot water to thin, then cold).

\* Has anyone tried this kit?

\* Does anyone have any suggestions for making plausible barleywine from it? I'm not even sure whether barleywine should have finishing hops, and any flavor/aroma this kit might have had is going away in a one-hour boil.

\* has anyone tried using just Edme yeast for barleywine? I can always rouse the yeast if that will help, and I'm certainly going to aerate the hell out of the cooled wort, but I don't know whether I'll need champagne yeast to finish.

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Date: Wed, 30 Dec 92 11:04:54 EST  
From: Kaushik Mehta <kpm@hpuerca.atl.hp.com>  
**Subject: Re: Mailing List**

Please include me in your "HOMEBREW Digest" Mailing list.

NAME: Kaushik Mehta  
TEL #: telnet 850-2086  
email: kpm@hpuerca.atl.hp.com  
ADDR: 2000 South Park Place  
Atlanta, GA 30339

Mail Stop: S03

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Date: 30 Dec 92 09:23:26 PST  
From: "JSDAWS1@PROFSSR" <JSDAWS1@PB1.PacBell.COM>  
Subject: Barleywine

\*\*\* Resending note of 11/24/92 09:03

I've recently read comments soliciting more recepies. This barleywine, which I've recently named "blind squirrel barleywine" took a first place at the California State comps at Stern grove, SF this fall, and just recently won the AHA's first-ever barleywine comp. I call it blind suqirrel because, it's the first brew I've ever done which has won anything.... which proves only that even a blind squirrel sometimes finds the achorn :)

Cheers.Jackjdsaws1@pb1.pacbell.com

\*\*\* Reply to note of 11/23/92 15:41

OK - as far as I can recall from the extensive records I've kept:)

Batch size: 5 gal.

Extract:6 lbs. Williams light austrailian syrup

5 lbs. Williams light austrailian dry

Grain: 1 lb. 10-L crystalsteeped

1 lb. 40-L crystal steeped

Hops: 3 oz Chinook pellets aa%13 (60 min)

1/2 oz CFJ-90 pellets aa%9 (5 min)

1/2 oz CFJ-90 " " (dry-hopped in 2ndary)

Water 1 tsp gypsum at start of boil

1 tsp irish moss (30 min)

Yeast: 14 g. Whitbread dry

Primary fermentation - glass for 5 days at 65'

2ndary fermentation - glass for 16 days at 65'

Bottled: June 15, 1991

Note: Wort was boiled in 4 gal. pot (3 1/2 volume) with 2 gal. water added

to primary fermenter.

| There's a light at the end of the tunnel.. |  
| If it gets any brighter, get off the tracks. |

\_\_\_\_\_ JSDAWS1 - JACK DAWSON - 545-0299 \_\_\_\_\_|

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Date: Wed, 30 Dec 92 12:32:06 -0500  
From: djt2@po.CWRU.Edu (Dennis J. Templeton)  
Subject: Suppliers in the Cleveland area

In the last HBD was this:  
From: raudins@galt.bll.ingr.com (Glenn Raudins)  
Subject: WARNING: Supplier knows ALL!

I would like to share an experience I had with a brewing supply shop over the holidays:

I visited a supply shop in Bedford, Ohio (across from Tim Lally Chevy). Dropping by, I noticed that the proprietor didn't take notice of me entering his store. (Not normal for brewing stores in my book.) I asked if he carried his grain uncrushed. Low and behold, he became God-Emperor...

and additional details.

Glenn; you'r lucky to have escaped so easily! this guy is bad news, and if you won't advise against visiting this fellow I will. Both times I left his store so angry that I almost quit the sport "If this is what homebrewers are like..."

I know of two good suppliers in the area, one is Wines Inc, in north Akron. They have a huge selection with lots of grains and equipment. I'm sure they have an 800 number but I don't have it here.

The other guy is on the East side of Cleveland (suburban) on Mayfield road; he sells HB supplies out of his liquor store (the name is Warehouse Liquors, it's in the yellow pages), and he is the most agreeable fellow ever. Thus far he has a rather basic selection, but he will special order anything you want; I got a bag of grain for \$1 more than if I'd driven to Akron.

The other \*major\* favor this guy does for homebrewers is that he handles empty bar bottles and sells them for the deposits. I left there last time with 5 cases of 16 oz refillables for \$6. I really recommend assisting this fellow's business, since he seems to be the only source for HB supplies except for the god-king-emperor in Bedford.

... and no, I don't get a cut back

dennis

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Date: Wed, 30 Dec 92 12:56:27 -0500  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: When does CBS meet next?

I'm pleased to be back in Chicago, if only for a while. Can someone tell me (by e-mail) if the CBS is meeting next week?

Happy New Year,

Rob (bradley@adx.adelphi.edu, logging in remotely form NU)

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Date: Wed, 30 Dec 92 10:12:39 PST  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Lambik HSA

In HOMEBREW Digest #1044, Steve Anastasi mused:

> During Micheal's visit to a lambic brewery in Belgium, they showed  
> the hot wort coming out into cooling boxes. These boxes had  
> screens on the bottom that allowed the wort to fall through and  
> splash about cooling the wort. The first thing that I thought of  
> was "Wow, that's a lot of hot-side aeration". The technique runs  
> counter to the article on aeration in the latest Zymurgy. Then again,  
> the same brewery used wild yeasts and other loosely controlled  
> processes.

Well, yes, spontaneous fermentation is an irreducible attribute of lambik brewing. But the cooling tun ("bac refroidissoire") you mention isn't intended to cool by splashing, per se. The idea is to maximize the surface:volume ratio as the microbiota-rich breezes play across the wort. The process really isn't as "loosely controlled" as it appears; the celebrated spider webs are there specifically to mediate the development of acetic acid character by keeping down the population of fruit flies, known acetobacter vectors. It's just a different approach. Ideally such a tun would be filled as quietly as practicable, but none of them I've seen are like that; they all just slosh it right in there. It strikes me as odd too, especially in a beer that will have years in the barrel for the effects of oxidation to come into full flower. But that's how they do it.

> In general after watching the Beer Hunter, I was struck by two main  
> observations. Europeans (at least the ones in the show) appreciate  
> their beer and beer is of an artform higher than the belching  
> retired sports stars swilling cheap chemical slurries that are  
> portrayed in America (or all of the beer=sex implications).

Much as I'd like to feel that's true, Steve, I can't help recalling that something like 76% of Belgium's total production is swill the average Bud drinker wouldn't find unfamiliar ...

> The second was that most of these brewers aren't nearly as anal about  
> sanitation around the fermenting wort as I am. Maybe its due to the  
> extremely high amount of yeast that must be growing in 5000 liters  
> of beer. Guys were sticking there heads in lagering tanks, walking  
> above open fermentation vessels, etc.

As I recall, the lagering vessel footage was in the section on Steinbier -- good footage! In order for a biological contaminant to gain much ground during lagering, it must be hop-tolerant, alcohol-tolerant, able to operate anaerobically at temperatures just above freezing, and must have a taste for the complex sugars the yeast has left behind. I don't think they're running much of a risk, especially if they plan to pasteurize or sterile-filter the bottled beer. With the open fermentors (presumably in the British section) I assume the key is that they'll serve the beer pretty quickly, before the damage is noticeable.

M. Jackson has done a great thing for us with those tapes.

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =

= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Wed, 30 Dec 92 11:00 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Pasta and Winter Chill

>From: mgx@solid.ssd.ornl.gov

>2. Has anyone given any thought to modifying an Atlas (Marcato)  
Pasta machine to grinding grain?

I believe Jay Hirsh will be happy to fill you in on a better  
alternative. If  
you have the pasta version, you can save your time and machine by not  
trying  
it. I have one and destroyed it before I decided to make my own. The  
problem with (at least the pasta version) is that the crank is press-  
fit into  
the roller and if overstressed, will slip and try as I may, I have never  
been  
able to fix it.

>From: BOKENKAM@ucs.indiana.edu  
>Subject: Holiday cheer for Winters

>You can't always get what you want here, but sometimes you get what you  
need. (Hmmm. That's catchy, I should write a Christmas song.)

Perhaps Mr Winters should subscribe to Compuserve where he doesn't have  
to be  
bored with all the longwinded esoterica that he finds so unhelpful.  
Compuserve has a built-in fix to guarantee a low s-n ratio. Posted  
articles  
are truncated after 2000 characters. That may sound like a lot but it  
works  
out to about 40 lines.

Frankly, I prefer to skip articles I am not interested in, as opposed to  
limiting discussions to 2000 characters. It's "free" here anyway so  
what is  
there to bitch about? It's sort of like complaining about the food at  
a  
free lunch.

Hmmmm... I have seven lines left. Let's talk about imersion vs flow-  
through  
wort chillers. Or how about bread yeast in beer? We could take a  
survey on  
who really is the World's Greatest Brewer or just an essay contest on  
why you  
love/hate Jack Schmidling.

js

p.s. That's all folks.... Here comes the TRUNCATOR!

jjs

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Date: Wed, 30 Dec 92 13:22:50 -0500  
From: "Daniel Miller" <dmiller@mailbox.syr.edu>  
Subject: How to use flaked barley?

Happy New Year, almost!

I am gearing up to brew the Guinness Draught clone published here a few issues ago, and am wondering how to use the flaked barley. From the recipe it seems that the flaked barley is steeped with the specialty grains, but when I was at the store getting the barley, I flipped through Terry Foster's Porter book, and he says that flaked barley needs to be mashed along with some pale malt. Is this absolutely necessary? ie will it be a waste of barley to simply steep it? The specialty grains I will use are roasted barley and black patent. It is an extract recipe with John Bull light syrup.

Thanks for any and all insight.  
Dan.

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Date: Wed, 30 Dec 92 16:15:21 PST  
From: carlos@trantor.prc.hq.nasa.gov  
Subject: brewpubs and micro breweries in southern california

hi, i will be out to the LA area in a few weeks and wanted to know if there were any micro breweries or brewpubs in the area. please send your responses to cojeda@nhqvax.hq.nasa.gov, thanks in advance and have a happy new year....

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Date: Wed, 30 Dec 92 20:35:10 -0500  
From: parsonsl@husc.harvard.edu  
Subject: .Z files

I downloaded the cat's meow ed2 file from sierra.stanford.edu, but I don't have enough disk space on my account to uncompress it. Is there some way I can uncompress it when I transfer it with kermit, or x- y- or zmodem?

Please help. What a huge file! 260K compressed and all recipes!

Thanks in advance,

Jed

(parsonsl@husc.harvard.edu)

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Date: Thu, 31 Dec 92 00:30:45 -0500  
From: parsonsl@husc.harvard.edu  
Subject: whoops.Z

whoops. Sorry. I now realize that I can use scratch space for this.  
Sorry  
to have posted that already. Still, if anyone knows of any way to  
decompress  
while downloading, or better yet, of a program which will decompress the  
.Z format on the IBM, please tell me.

Thanks again...

Jed

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End of HOMEBREW Digest #1045, 12/31/92

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Date: 31 Dec 91 08:18:37 EST  
From: chip upsal <70731.3556@compuserve.com>  
Subject: oxygen, mashing &c.

Al writes:

>'ve wondered about this. Intuatively, I figured that a shower-like  
>sprayer  
>would be the best way to evenly distribute the sparge water and minimize  
>the  
>disruption of the grain bed, and planned to include such a device in a  
>lauter  
>tun I've been planning to build. However, wouldn't spraying the sparge  
>water  
>oxygenate it? Wouldn't the resulting oxygenated water create oxygenated  
>wort,  
>which at temperatures above 80F, would quickly produce oxidized wort?

>Now... what do all of you think about this?

I do not beleve there is any problem with oxygenation of sweet wort. The problem comes when hopps come into play.

Randy ask:

>1) In Line's book, his procedure for a step mash suggests doing the  
>"protein rest" or first stage at 55C (131F), but Papaizan suggests  
>50C (122F). Who's right? Does it really matter?

>From what I have read here and elsewhere a proteen rest is not  
nessessarily  
nessary. I skip it unless I have a lot of adjuncts or malted wheat. Then  
I hold at around 122F

>2) The recipe I'm using from Line's book (for a light pilsner, a  
>Heinekin clone), he calls for 5.5 lbs of "lager malt". What kind of  
>malt is this? 2-row or 6-row? Unmodified, modified, or highly  
>modified?

Eurpian lager is generally 2-row while american is 6-row. As far as I understand lager malt is \*generally\* less modified then ale malt.

>3) In Papaizan's book, he says that 2-row barley has a LOWER enzyme  
>content than 6-row. But in my catalogue for the Home Brewery, they  
>tell me that 2-row barley has HIGHER enzyme content than 6-row.  
>Line's book didn't mention it. What's the deal?

The two row malt in question in the cattloge is called Kagles. This malt has a lot of enzymes for two row; weather it really has more the 6-row I could not say.

Chip

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Date: Tue, 31 Dec 91 08:14:05 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Rob Winters' beginner's questions

Rob writes:

>Why d'yer think my wort didn't make it to the sg that the kit predicted?  
<Too low a temp or not enough time processing the crystal malt, perhaps?  
<Do these kits (or specific ingredients) have a shelf life that I should  
be  
<concerned with?

I think you're on the right track about the crystal; probably not enough  
time  
extracting all of its sugar. I wouldn't worry about shelf life, at least  
as  
it pertains to OG.

>Why did this batch not seem to want to ferment out? Temperature? The air  
>temp was 72degF, if my heat pump is working. Not enough oxygen at the  
start?  
>Should I have ignored the kit instructions and waited for zero acitivity?

The temperature is fine; I would suspect a lack of oxygen at the start. I  
would also have waited a bit longer but I don't think you'll have any  
bombs  
at 1.017. Just to be safe you might consider refridgerating the bottles.

>Why did my ending sg come out above the kit's prediction? Will too high  
a  
>temp processing the crystal malt result in unfermentable sugars? Was it  
>just plain not done yet?

Crystal malt is intended to add unfermentable sugars. This is related to  
your last question.

>I also have questions about storage and shelf life. How should homebrew  
be  
>stored? Is the basement floor good enough, or should it be refrigerated?  
>I still have porter that has been basement floored for about a year. Is  
it  
>good, or is it time to wash the bottles for another batch? I didn't see  
>any mention of these issues in Papazian's book or the kits' directions.

Basement temperatures should be sufficient, but then I've never seen a  
year  
old homebrew. Mine must be crawling out of the crawl space 'cause  
they're  
usually gone in 3-4 months. I certainly wouldn't pitch those porters  
until I  
gave them a good tasting. Do you need some help?

>There seems to be some debate going on about head space at the  
>moment. I realize that excessive head space will mean excessive oxygen  
>which will tend to spoil the brew. Won't insufficient head space result  
in  
>broken bottles, because there's nothing to compress as the beer primes?

I've been told about a 1-1.5 in. head space is ideal. Too much is  
supposed to  
result is under carbonation because there is not enough sugar to fill the

space with CO2. I don't know what too little head space would do.

Hoppy New Beer!!!

Norm

P.S. You should make a holiday beer: call it, "Rob Winters' Smith  
Welcome" :-)

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Date: Tue, 31 Dec 91 10:14:18 CST  
From: kerl@cmack.b11.ingr.com (Dan Kerl)  
Subject: Oxidation of wort HBD#792

The key words here are "oxidation" versus "oxygen"

Oxidation means that some substance in the wort (usually hop oils) has chemically combined with atomic oxygen in some fashion. This process also occurs when iron rusts, wood burns or cooking oil becomes rancid. This atomic oxygen has a great affinity for electrons that are part of other molecules in the wort.

In order for the yeast cells in the wort to reproduce, oxygen must be present (so the yeast cells can 'oxidize' things in the wort as they see fit). Note that this is molecular diatomic oxygen (like the stuff you breathe). Since the oxygen is 'combined with itself', it is not combined chemically with any of the substances in the wort, just dissolved in the wort. Boiling will cause this dissolved gas to leave. Since oxygen must be present for oxidation to occur (discounting other reactive substances in the wort like chlorine), relatively little of it will show up during the actual boil.

Since oxygen is so reactive chemically, SOME of this molecular oxygen will 'break apart' to chemically combine with other substances. This process is what we call oxidation.

The rate at which most chemical reactions proceed varies exponentially with temperature. This is why it's beneficial to get the wort temperature down as quickly as possible following boiling. Introducing oxygen to the wort WHILE STILL HOT will greatly increase the levels of oxidized hop oils in the wort. It also means that there will be less molecular oxygen available for the yeast to use for their aerobic reproductive phase.

So it appears that a conflict exists. Oxygen needs to be kept away from the wort to stop oxidation of wort components. Oxygen needs to be added to the wort because the yeast cells need it to build up their population. The variable that we have control of in the process is temperature. Adding oxygen to the wort when cold accomplishes two things:

1. It exponentially reduces the chances that a molecule of the oxygen will become involved in an oxidizing reaction in the wort.
2. More molecular oxygen will stay dissolved the wort, allowing the yeast to build up a working population more quickly.

The best compromise that anyone appears to have come up with is:

- a. Keep as much oxygen as possible away from the wort while it is hot.
- b. Cool the wort as quickly as possible, still keeping oxygen away.
- c. Add oxygen (aerate) to the wort only when it reaches pitching temp.
- d. Pitch yeast as soon after this as possible.
- e. A yeast starter would probably help, since more active cells would be introduced to the wort. These would scavenge the molecular oxygen from the wort more quickly, reducing the number of molecules available to contribute to the oxidation process.

Dan Kerl  
kerl@cmack.b11.ingr.com

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Date: Tue, 31 Dec 1991 13:34 EDT  
From: KENYON%MOE.ERE-NET.COM@pucc.PRINCETON.EDU  
Subject: Oxidation of hot wort?

Happy New Cheers All,

In the last few months there has been much (much) discussion about  
oxidation. I recall  
several comments to the effect that aerating the wort by turbulently  
dumping it into  
the primary while still hot (ie, just off the boil) will result in  
oxidized beer, while  
aerating cold wort will provide oxygen necessary for the yeast to make  
like androgynous  
bunny rabbits and ..... Anyways, what gives here? As the wort cools,  
does the  
oxygen come out of solution leaving the wort cold, lonely, and tainted?

As a Mechanical Engineer ("If you can't see it, it doesn't exist"), I  
could probably be  
pacified enough to fall asleep tonight if someone just tells me that PV=  
nRT, pat  
s me on  
the head and says "go play in the sandbox, now".

Serious though, I do find this a bit puzzling, so if some kind soul could  
email me a  
bit more info as to why this is so, I would muchly appreciate it!

Merry Holidays  
-Chuck-

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Date: Tue, 31 Dec 91 15:54:35 EST  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: oxygen timing, active starters

Hey gang, Happy New Year's!

In HBD #791, mm@lectroid.sw.stratus.com (Michael Mahler) sez:

> In Papazzian's New Joys of Homebrewing, he says that you  
> should oxinate the bijeebers outa the wort so the yeast has plenty  
> of oxidation to munch on and here y'all are saying that  
> this is really bad.

The question is WHEN is oxidation good. The answer is ONLY after the wort has been cooled and the yeast has just been pitched or is about to be pitched. AT ANY OTHER TIME, it's bad. Hot wort will oxidize readily if you splash it around and will be highly susceptible to staling later. The same with beer during or after fermentation. A stronger-flavored beer will mask the effects of oxidation, as will drinking it before it ages long enough to show the effects of oxidation (the reaction is slow at room temperature or below).

and "John Cotterill" <johnc@hprpcd.rose.hp.com> asks about yeast starters....

>About a week and a half ago, I made up a yeast starter from wort and the  
>contents of a Wyeast liquid yeast package. The fermentation of the  
>starter  
>finished 2-3 days later. It has now been over 10 days (total from  
>pitching)  
>and I still have not been able to find the time to start my brew. I  
>doubt  
>if I will be able to do it before this weekend. How long can starters  
>sit  
>around? I will put the starter in the refrig. tonight (its been in the  
>kitchen  
>at about 65 deg F). Should I make a new one for this weekend?

The Zymurgy Yeast Special Issue (Vol. 12 No. 4, 1989) has an article that basically directs you to prepare another starter, wait for that one to begin actively fermenting, and \*then\* pitch into your batch. The point of starters is to add a large amount of \*active\* yeast. If this starter goes dormant, then make another, etc., etc. It seems to me that you could increase the volume of subsequent starters so as to attain a higher cell count, which would reduce the lag time after pitching.

I don't have the issue in front of me, but if my memory serves me correctly, then I remember a series of pictures, one of a frothing Erlenmeyer flask starter with the caption "appropriate for pitching" and one of an inactive starter with the admonition to "make a new starter".

By the way, in something of a 'rebuttal' (:-) to those who advocate using your glass carboy for a starter container, I recommend these flasks for the sole reason that they are made of Pyrex [TM] and can be placed directly on your stovetop. You can therefore boil your starter solution right in the vessel it is going to ferment in. Can't get much more sterile than that! Of course, since you have to cool the wort before you add the yeast, be prepared for a lengthy cooldown; Pyrex doesn't transfer heat very well.

Yours in the Suds,

STEVE

=====

Stephen Russell  
Graduate Student, Department of Materials Science and Engineering

Internet: srussell@snoopy.msc.cornell.edu work: 607-255-4648  
Bitnet: srussell@crnlmsc3.bitnet home: 607-273-7306

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Date: Tue, 31 Dec 91 12:59:33 PST  
From: Donald Oconnor <oconnor@chemistry.UCSC.EDU>  
Subject: St. Patricks of Texas and sign off

I received many replies regarding my posting of my wife's homebrew supply in Austin. I'm leaving for Austin in about 30 minutes so here's the info again (I won't have email there.)

St. Patrick's of Texas Brewers Supply  
12911 Staton Drive  
Austin, Texas 78725  
512-832-9045

I apologize to anyone offended by this ad. My wife had a shop here in Santa Cruz for the past 10 months and I avoided making any reference to it on the HBD. WHOOPS the zip is 78727. I regard the HBD as a source of

information so a simple statement about the location or availability of a shop or supplies is fine regardless of who posts it. I and most everyone

else only object to some of the incessant dribble such as we saw from ole'

you know who.

Anyway, my wife Lynne runs the shop out of our home. We have 3 small boys so

the business has been wonderful for her because it permits her to stay home

with the kids and do something she enjoys very much. She does do mail order

so if you are in that area of the country, just request a catalog.

I also received many reponses regarding the Dr. John 'keep this crap to yourself' business. Dr. John was a really good sport and sent an apology once he realized that Lynne O'Connor was my wife. My wife and I took no offense to his first letter because we knew he simply didn't make the connection. The statement "she promised to sleep with me if I posted this" would have been neither appropriate nor humorous if it had not been about my wife. Dr. John was simply the butt of a practical joke and he was good natured about it when he found out. So thanks to everyone who sent a personal note and Happy New Year to all.

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Date: Tue, 31 Dec 1991 16:11 EST  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: starters and lag times

I'm still a relative beginner (Batch #10 is in the fermenter now), but last night I looked over my notes, and I would like to make a few comments about lag times. The first three batches were made with dry yeast in the summer; all three took off explosively within about 3 hours. Beginning with Batch #4 and Autumn, I switched to Wyeast. I had heard that most people had 12-24 hour lags, so I was careful to always make a starter. Three times I made pint starters, three times the starter was somewhere between 1 and 2 quarts, and once, inspired by Father Barleywine, I pitched onto the dregs of a previous batch. The pint starters were made by boiling a little less than three cups water with 3-4 tablespoons of dried malt extract (DME). After accounting for boil off, I think I ended up with about a pint (U.S.), give or take some. As for the quarts, I first made a pint starter, then boiled some DME with about quart and a half of water. After boil off, I always ended up with something less than a half gallon, but more than a quart.

Although there may have been slight variations in temperatures, after pitching I would leave the fermenter at room temperature for a little while, and then move it down to a basement in the mid-60s. Also, the yeast strain was fairly balanced across conditions: American Lager (pint/quart), London Ale (pint/quart), Irish Ale (pint/dregs), and British Ale (quart only). Consequently, I believe that my results are due primarily to starter size, rather than other factors (though other factors obviously had at least some influence).

Anyway, the results are as follows: The pint starters all began active fermentation in about a day. Twelve to 18 hours for the lager yeast, and 20 to 24 hours for the two ale yeasts. These numbers are consistent with what others have reported in the HBD. The quart starters, naturally, produced active fermentation in a smaller time span. What was amazing was how much smaller. The naive guess is that with around twice as much starter, you would have half the lag time. Wrong! Exponential growth or something must be going on because in all cases I got a lag of about 3 to 5 hours. The British Ale, which I pitched last night and moved to a 62 degree basement after room temp

for one hour, had visible fermentation in under 2 hours and was blowing  
stuff  
out of the blow off hose at 2 hours and 45 minutes. What's really  
amazing is  
that the one time I pitched onto the dregs, it still took 3 hours for  
really  
active fermentation.

The upshot is this: If you're worried about long lag times, it really  
does  
pay to build up a starter to somewhere between a quarter- and a half-  
gallon.  
What's more, going much bigger probably won't make too much of a  
difference.

- --frank

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Date: Tue, 31 Dec 91 13:16:02 PST  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Redox, Redux

In HOMEBREW Digest #792, Michael Mahler asked:

> In Papazzian's New Joys of Homebrewing, he says that you  
> should oxinate the bijeebers outa the wort so the yeast has plenty  
> of oxidation to munch on and here y'all are saying that  
> this is really bad. [...]  
>  
> So what's the poopoo?

First let's define terms: Aeration is the dissolution of air into the wort/beer. There is one point in the brewing process where that is desirable to the point of being critical. Oxidation is a chemical change that can be aggravated by aeration. I can't think of any brewing context where it's desirable.

Generally it's a good thing to keep the air introduced into the beer to a minimum, except JUST before pitching the yeast. Yeast can operate either aerobically or anaerobically; in their aerobic phase they respire, and reproduce like crazed weasels. In their anaerobic phase they ferment. Giving them the opportunity to "jump start" their colony is one of the best things we can do toward making good beer, PROVIDED the wort is COOL, when aerated!! If it's hot, the class of compounds in the wort called melanoidins are likely to become oxidized, and as they seem to have a role in mediating the oxidation of alcohols to aldehydes, that means trouble (with a capital "T") down the road. Similarly, if you splash the beer around while bottling, that oxygen you've introduced will be available to "help out" with that same reaction, over time.

So in short, put plenty of air in the wort just before you pitch, but not at any other time.

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

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Date: Tue, 31 Dec 91 15:34:07 CST  
From: Dave <C05705DA@WUVM.D.Wustl.Edu>  
Subject: Re: Homebrew Digest #792 (December 31, 1991)

I am trying to learn how to make a posting. This is an experiment, but suggestions would be appreciated.

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Date: Tue, 31 Dec 91 17:19:27 EST  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Straining the Wort

eisen@kopf.HQ.Ileaf.COM (Carl West) writes:  
]Someday I'll get around to making a skimming `paddle' out of some  
screening  
](of nylon or some appropriate metal) that fits the curve of my kettle.

After reading that, I was struck with the idea of using an aquarist's  
net.  
It's small, square-shaped at one end, with the frame and handle one  
continuous loop of plastic-coated wire. Easily available in various  
sizes  
at pet shops. The nylon mesh is very fine and could probably pull out  
even dissolved pellet hops. The critical question: would it be safe in a  
boil?

AjD ajd@itl.itd.umich.edu

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Date: Tue, 31 Dec 91 13:19:20 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: More on Oxidation

Thomas Manteufel writes :

>> Like many other beginning-to-intermediate brewers, I steep my  
>>crystal malt at 170F for half an hour, and then pour this through a  
strainer  
>>into the brew kettle.

To which JaH responds :

>One of the things that happens during boiling is that it drives off  
dissolved  
>oxygen. I don't think that you will get oxidation reactions to a  
significant  
>degree from pouring a partial mash through a strainer. Also since this  
is only  
>a portion of the wort any effect will be diluted.

While it's true that boiling drives off oxygen, Thomas was refering to  
oxidation occurring after steeping his grains, not boiling his wort.  
This solution wasn't boiled, and is not free of oxygen. Furthermore,  
all the splashing and pouring thru a strainer will re-introduce oxygen.  
I would encourage brewers to avoid splashing hot wort, regardless of  
whether it is the dense first runnings from an all grain mash, or a weak  
crystal malt "tea".

You may still be OK because of the dilution that Jay mentioned, but on  
the  
other hand a grain bag is a pretty small investment to make to avoid  
splashing.

Dr. Lewis @ UC Davis tells an interesting tale along these lines. It may  
not  
be entirely true, but what the hell, it makes for a good story.....

The brew kettles at AB have a pipe running vertically along their insides  
to deliver Budwort to the bottom of the kettles without splashing. A few  
years back, one of the large Japanese breweries contracted with AB to  
brew  
Bud in Japan. Much to their dismay, they found that Japanese Bud was  
coming  
out darker in color (God forbid!) than desired. The beer police in St.  
Louis  
astutely asked the Japanese brewers if they had tampered with the afore  
mentioned wort delivery pipe. It seems that in their relentless pusuit of  
streamlined production efficiency, the Japanese decided that the pipes  
made  
the kettles harder to clean, and promptly removed them. They were  
instructed  
to promptly replace them, and the infamous bland consistency was  
maintained.

Hoppy Brew Year,  
CR

-----

Date: Tue, 31 Dec 91 22:13:00 PST  
From: Martin Lodahl <gueuze!mal@PacBell.COM>  
Subject: In Search of Spigotry

My turn to ask one: Up until now, I've been using a lauter tun fashioned from a 29qt plastic wastebasket, a drum tap, a false bottom made from the last 1.5" of a discarded soap pail, and a jellymaker's straining cloth. It's worked just great, with only two small snags: 1) The wastebasket only lasts about a year before developing cracks around where the tap's installed, necessitating replacement, and 2) I can't find that kind of wastebasket any more. Oh well, I'd been thinking about fashioning an insulated tun, anyway. My dear wife gave me an insulated water cooler for Christmas, but I'll be DAMNED if I'll stand there holding that <CENSORED> button in for the whole sparge! Anybody have any ideas where I might find a suitable tap? The drum taps I've always used are just too big for the hole in the cooler, and enlarging that seems a dubious proposition, at best. Suggestions?

By the way, this is the "alpha test" at posting directly from my home machine, so if it comes out looking bizarre, you'll at least know why ..  
.  
- --

pbmoss.pacbell.com!gueuze!mal     Martin Lodahl     Auburn, CA  
If it's good for ancient Druids runnin' nekkid through the wuids,  
Drinking strange fermented fluids, it's good enough for me!

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End of HOMEBREW Digest #793, 01/01/92  
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Date: 31 Dec 91 18:38:27  
From: William.Munson@p0.f242.n260.z1.fidonet.org (William Munson)  
Subject: Re: Fermentation times versus vessel size

By: shenton@cpstnd3.alliant.com (Chris Shenton)  
> I've done a few wheat beers semi-recently and noticed something odd in  
> the last 2-3 batches. I did 10 gallon batches, then split into two  
> carboys, one a 5-gallon, the other a 7-gallon. The larger one -- which  
> was not filled all the way to the top -- finished in a week or so as  
> usual. The smaller, filled all the way up to the neck, is on it's  
> third week.

> Any ideas? Thanks.

I have seen this effect before. I think it is not related to the size of the vessel but to the amount of headspace in the vessel. I think when you fill the vessel to the neck you remove the trapped air (oxygen) used by the yeast during the first stage of fermentation. This limits the total population to a value lower than optimum and the fermentation takes longer.

This is only my opinion, I have no proof other than shining a flashlight thru the fermenting wort (glass fermenter) to gauge it's opaqueness as a measure of yeast count. Ok guys, rip this one apart! :-)

Cheers!  
William Munson

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Date: Wed, 1 Jan 92 09:51:43 EST  
From: wslack!wrs@mv (Bill Slack)  
Subject: Mash tun spigots

Martin Lodahl asks about a better spigot for his mashing cooler:

The best solution I found was to go to a RV store (Winnebagos, etc.) and get a plastic tap of the right diameter. Take your old one with you. You may need to use the existing nut and washer since they tend to sell bare taps. But the one I found fits my 5 gallon Igloo and 64 quart Igloo perfectly and works fine. RV stores have lots of plastic items because they resist travel vibration better than metal in some cases.

Happy New Year everyone!

- --

Bill Slack      wslack!wrs@gozer.mv.com    uunet!mv!gozer!wslack!wrs

- --

Bill Slack      wslack!wrs@gozer.mv.com    uunet!mv!gozer!wslack!wrs

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Date: Thu, 2 Jan 92 10:49:16 CST  
From: stevie@spss.com  
Subject: Comments on Beer Hunter Comments

As Mike Zentner as Al Korz have observed, Michael Jackson was clearly not preaching to the converted in the "Beer Hunter." For the uninitiated, particularly in the US market, the series is a great introduction to the wide variety of beer styles. It is also a nice travelogue, which is probably why he was able to get it produced and broadcast.

While I agree with some of the criticism appearing here, the "Beer Hunter" is still worth watching, and buying, I might add. Why not simply tape it? Good question, Jack. The reason is that the Discovery Channel is a commercial operation. If you want to tape the series, you have to edit out the commercials. If you're taping as you're watching, this means you have to SIT through the commercials. The first runnings (har har) of the series were post-midnight Central Time. Sitting through all the ads for 900 party lines was far worse than watching the "fluffy" parts of the series (with suitable background music from Copeland or Dvorak or whoever).

And that's not all. The Discovery Channel also falls prey to the three most miserable words -- Edited For Television. Before the series was televised, I was able to see a pre-screening courtesy of a journalist friend. When I then taped and viewed the series off Discovery (yeah, Jack, I thought of that, too), I realized that many scenes I had remembered were missing. No doubt Discovery did some editing to fit it into its half-hour time slot. I broke down, ordered the tapes, and got the scenes back. So, if you cough up the dough and buy "Beer Hunter," you can be confident in the knowledge that you'll get more footage for your bucks.

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Date: Thu, 2 Jan 92 11:49:16 CST  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: oxidation

- > a. Keep as much oxygen as possible away from the wort while it is hot.
- > b. Cool the wort as quickly as possible, still keeping oxygen away.
- > c. Add oxygen (aerate) to the wort only when it reaches pitching temp.
- > d. Pitch yeast as soon after this as possible.
- > e. A yeast starter would probably help, since more active cells would be introduced to the wort. These would scavenge the molecular oxygen from the wort more quickly, reducing the number of molecules available to contribute to the oxidation process.

I agree with all these points (except for possibly d - I wait until I've siphoned the wort off the hot break when using a quick starting yeast - read whitbread).

- > As the wort cools, does the oxygen come out of solution leaving the wort cold, lonely, and tainted?

No, but the wort loses O<sub>2</sub> when it boils, so the wort needs to be re-oxygenated.

My question is the following: Consider the popular extract boiling setup, where you boil 3 or so gallons of wort, and then dump the whole thing (while hot) through a strainer to remove the hops and foreign particles into a funnel and finally, into a carboy with around 2 gal. of cold water in it (containing a lot of O<sub>2</sub>, unless you boiled it first). Will this oxidize the wort? Does the oxidation occur while the wort passes through the strainer and funnel, or only when the hot wort hits the surface of the water in the carboy, and foams up? Will the hot wort mixing with the cold oxygenated water oxidize the wort, or is this only a result of the inadvertent splashing that takes place? (i.e. should I boil the water in the carboy?) Should I cool the wort with a chiller down to 150F or so and then proceed as usual? Should I make 5 gal. and cool it all down to 80F?

bb

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Date: Thu, 2 Jan 92 9:21:21 CST  
From: ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Slug Bait

I'm posting this question for a friend:

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I don't make home brew, but I will readily drink any that my colleagues at work will give me. There are about a dozen people in my building that do, and most subscribe to HBD. One HBD'er, Ron Jolly, gave me some Christmas Ale that I thought was really good, but unfortunately, my wife wasted one of the bottles by putting it out in our garden of strawberry bushes to kill slugs (This was several weeks back). I had told her that she could have a LITTLE of the beer to do that with, but I meant AFTER I had drunk most of it. She took that to mean she could pop open a bottle and take some off the top, and when the bottle sat in the Fridge for a day or two, it kind of went flat.

My question is this: What is it about beer that attracts slugs, and what is it about beer that kills them?

There are no insinuations here about beer-drinkers belonging to the molluscae family, or anything. I'm just really curious. Incidentally, I have outlawed the use of home-brew for slug bait at the house now, so if my wife wants to kill slugs, I'll go get a Miller pony.

Thanks,

Gary B.

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/\*\*\*\*\*/  
\*\*\*\*\*/  
"Gary Braswell...not just another tube." | Gary Braswell, Systems  
Engineer  
--- J. C. McCormick, 19 Dec 91 | Intergraph Corp., MS CR1105, etc.  
/\*\*\*\*\*/  
\*\*\*\*\*/  
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Guy McConnell  
"All I need is a pint a day"

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Date: Thu, 2 Jan 92 12:22:33 cdt  
From: "Knight,Jonathan" <KNIGHTJ%GRIN1.bitnet@CUNYVM.CUNY.EDU>  
Subject: cidery beer

Help, help! Will someone come to the aid of a beginning (8 batches) extract brewer? I remember reading something about "cidery" off-flavors in beer, either probably in Papazian or in this digest, but I can't remember. Anyway, I just brewed up a batch of beer that had a decidedly cidery (can you say that?) aroma after fermentation was complete. I've never had this problem before, but I did two things differently with this batch: (1) perhaps inspired by the adventures of Father Barleywine and his disciples, I decided just for fun to re-pitch some yeast from my previous batch; (2) I didn't have the time to bottle this batch until after it had been fermenting for over a month.

So, the questions are:

- does one suspect infection to be the cause of "cider"? (In this case I would probably suspect my re-pitching to be the source and be more careful [but not worry, of course] next time if I try it again)
- does beer get "Yucky" if you let it sit too long before bottling?
- does the "cidery" aroma go away? (I went ahead and bottled, optimistically)

I'd appreciate any thoughts on my dilemma.

Jonathan

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Date: Thu, 02 Jan 92 14:02:10 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Re: More on Oxidation

Grumpy responds to my response to Thom M...

>While it's true that boiling drives off oxygen, Thomas was refering to  
>oxidation occurring after steeping his grains, not boiling his wort.  
>This solution wasn't boiled, and is not free of oxygen. Furthermore,  
>all the splashing and pouring thru a strainer will re-introduce oxygen.  
>I would encourage brewers to avoid splashing hot wort, regardless of  
>whether it is the dense first runnings from an all grain mash, or a weak  
>crystal malt "tea".

He was doing a partial mash with grains. This preceeds the boil, so  
working  
under the assumption that the results of this partial mash get recombined  
with  
the wort and then boiled (that's how I've always done it, how bout you  
Thom??)  
then any oxygen introduced here will get boiled off...

If you don't boil the result of steeping your grains, what do you do with  
it????  
I've never heard of anyone just doing a partial mash without boiling the  
results, since this stuff never gets to 180F (typical sterilization  
temps)  
you'd run a real risk of introducing contamination if you took these  
partial  
mash results and combined them with post boil wort.

- JaH

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Date: Thu, 2 Jan 92 19:08 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: beer tasting in WI

Date: 02-Jan-92 Time: 02:00 PM Msg: EXT02539

Hi folks,

This is a little early, but I'll forget it if I don't post it now. If you're not from the Milwaukee area, and don't plan to be there in April, then ignore this please.

"The first Annual International Beer Tasting will be held Saturday evening, April 4 at Mayfair Mall. A fund raiser for the Channel 10/36 Friends, the event is co-chaired by Bev Greenberg and Howard Bornstein. Beer from around the world and U.S. micro-breweries will be featured, as well as food items and live music."

This is from the FINE TUNING magazine, put out by the Milwaukee WI public television stations. They list a phone number for viewer services as 414-278-1415. If they don't know what's going on they should be able to forward you to someone who does. I am not associated with these stations (heck, I've never even been to Wisconsin :) Drinking good beer and supporting Public Television. Life can't get better than this! :)

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Thu, 2 Jan 92 11:56:28 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Melanoidins and Oxidation

There have been a couple of postings lately suggesting that hop oils were the only component in wort that is susceptible to oxidation, and therefore unhopped wort is not. Only Martin Lodahl, bless him, pointed out that wort melanoidins are vulnerable, which is consistent with the discussion of oxidation found in George Fix's book.

Well brewers, hold on to your hats because melanoidins come from malt! Yes, that's right, malty solutions can be oxidized even with no hops present. Melanoidins are a result of the chemical marriage of proteins to carbohydrates, a process usually called "carmelization". They may taste sweet, but are definitely nonfermentable. Melanoidins are formed during the kilning of malt, and are especially prevalent in crystal malts.

This is why crystal can add residual sweetness to beer. Darker beers tend to have higher melanoidin content, and are therefore more easily bruised.

For a much more detailed look at the oxidation process, see GF's book, which I believe is titled Principles\_of\_Brewing\_Science.

Cheers,  
CR

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Date: Thu, 2 Jan 92 15:00:34 EST  
From: virtech!gjp@uunet.UU.NET (Greg J. Pryzby)  
Subject: Pub in Arlington, VA (just outside of DC)

I have found a place that sells microbrews on tap for a reasonable price  
(at least for the DC area.)

The Amdo (on Wilson Blvd between Edgewood and Fillmore) has quiet a few  
taps  
and plans on brewing their own soon. They have Anchor Steam, Old Foghorn,  
Anchor's Christmas Ale, Tibetan Bigfoot, and quite a few more. They also  
have fresh root beer on tap.

In interest of space, you can e-mail for further info.

I have no connection, but did enjoy the beer and music.

- - -

Greg Pryzbyuunet!virtech!gjp  
Virtual Technologies, Inc. gjp@virtech  
Herbivores ate well cause their food didn't never run. -- Jonathan  
Fishman

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Date: Thu, 2 Jan 92 13:15:18 PST  
From: matt@fmdmfg1.intel.com (Matt Ammann)  
Subject: Re: Homebrew Digest #789 (December 25, 1991)

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Date: Thu, 2 Jan 1992 16:38:56 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: bitter,hops,spree

A further report on my "Wicked Bitter Ale": It has Chinook hops, not Centennial, as first reported. Others have reported similar over-bitterness with Chinook hops, so they may be the culprit. Never again. It *\*is\** getting more drinkable.

My brother-in-law with the metal shop is doing business with a Polish company. The Poles don't have hard currency to pay with, so they're paying with *\*hops\**! Yes, that's right. Don't know anything more about it than that, but we're talking lots o' hops, which will be sold to US brewers.

The spree will have to wait....

Russ

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Date: Thu, 2 Jan 92 14:11:10 PST  
From: Bob Devine 02-Jan-1992 1504 <devine@cookie.enet.dec.com>  
Subject: oxygenating wort

Martin Lodahl writes:

> So in short, put plenty of air in the wort just before you pitch,  
> but not at any other time.

To be pedantic, it is okay to also add oxygen after you pitch. There is a period of several hours that it is okay to introduce oxygen into the wort. However, it is somewhat tricky in that the yeast won't transition to the anaerobic phase as long as oxygen is present.

In practice, the easiest and best behavior for a homebrewer is to do as Martin says.

Bob Devine  
[who just came back from a skiing vacation with 100 pounds of grain...]

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Date: Thu, 2 Jan 92 16:48:18 MST  
From: abirenbo@isis.cs.du.edu (Aaron Birenboim)  
Subject: pale ale idea

I plan to make a pale ale soon, and i would like some advise on my all grain recipe.

I want a full-bodied, malty pale with a bit of fruityness. I have heard that some WYEAST product produces a butterscutch ester. Will this be a giid idea, .... if not which yeasts produce a fruity flavor (a la newcastle).

I have heard of using brown sugar for newcastle or bass style ales. However, will not molasses be a good way to develop that character? If so... how much molasses should i try?

Should i develop body with cara-pils, malto dextrin, or crystal? Should i use a combination of these? I immagine my hopping rate will depend on these body agents... i.e. more hops if i am using a bunch of crystal ... to balance the sweetness.

Victory malt.... said to impart a biscuit like flavor. Does this sound good for a fruity bass-like pale ale? Fruity molasses biscuits sound yummy to me.

aaron

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Date: Thu, 2 Jan 92 16:50:47 MST  
From: abirenbo@isis.cs.du.edu (Aaron Birenboim)  
Subject: culturing media

Would it be ok to use left over beer wort for culturing media,  
or will the hops make for an inferior nutrient solution.

If so, to what S.G. should i dilute the wort for agar slants  
and petri dishes?

aaron

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Date: Thu, 2 Jan 92 16:51:56 MST  
From: abirenbo@isis.cs.du.edu (Aaron Birenboim)  
Subject: mash procedure for the picnic-cooler mash tun

After reading Russ Pencin's mash procedure inspired by Dr. Lewis, i am thinking of a new mash procedure for myself. My problem is that i sue a picnic cooler mash/lauder tun, and mashing out at 170F will be tricky, i cannot just turn up my heat source

Following is my proposed procedure, along with some questions, please let me know what you think.

~~~~~

1) Strike dry grain with enough 160F water to bring mash to 153F. Stir and let rest until conversion.

Q: if i am using a mess o adjunct (barley flakes, roast barley, wheat, malted wheat, oats...) can i really get by without a protein rest???

2) Add specialty grains

3) Mash out. I cannot just add boiling water here, since it would take too much water to bring all that mash up to 170F.

I propose to drain off a gallon or how ever much it takes of liquor, bring it to a boil, and syphon it back in to raise mash temp to 170F. I will determine the quantity by experiment.

Q: Is this a good idea? I figger that decoction mashers boil part of the mash, so maybe i can get away with boiling some liquor???

QQ: Is turbid liquor OK? I won't boil long, so i hope so. I could recycle a bit of liquor and boil only clear stuff, but that would be a pain in the butt, and carry a risk of hot wort oxidation as i pout the turbid liquor back onto the grain bed. I'd like to take this risk only at the sparge if possible.

Note: syphoning liquor with the picnic cooler mash/lauder tun is real easy. Just drain liquor through a tube in to kettle. boil. Drain another few cc's into kettle. Then lift kettle above mash-tun to syphon liquor back into tun for mash-out. very little aeriatiion danger.

3) Allow mash to sit at 170F for about 10 min.

4) Recycle wort until clear, then drain into boiler until liquor drips slowly.

5) syphon 170F water (~4 gal) into mash tun. stir vigorously. then recycle run-off until clear again.

6) drain remaining liquid from lauder tun until it starts to drip, then begin the boil.

aaron

Date: Thu, 2 Jan 92 18:31:26 CST
From: stevie@spss.com
Subject: Spigots

Martin Lodahl <gueuze!mal@PacBell.COM> writes:
Subject: In Search of Spigotry

> ...My dear wife gave me an insulated water cooler for Christmas, but
I'll be
> DAMNED if I'll stand there holding that <CENSORED> button in for the
whole
> sparge! Anybody have any ideas where I might find a suitable tap? The
drum
> taps I've always used are just too big for the hole in the cooler, and
> enlarging that seems a dubious proposition, at best. Suggestions?

I converted an insulated Igloo cooler last year and successfully hooked
up a
standard drum tap. I enlarged the hole after removing the <CENSORED>
button
tap by doing some careful reaming with a power drill. The hole is not
threaded,
so just ream it gradually until the drum tap can get through. Make sure
the fit
is tight. Tighten well, using the usual rubber washer and plastic nut.
You
can remove it, clean it, and replace it at will.

It may seem dubious -- certainly not the height of brewing geekitude --
but this
sucker has survived some 20 brews without leaking or any other problem.

Steve Hamburg (stevie@spss.com)
SPSS Inc, Chicago

Date: Thu, 02 Jan 92 21:49:06 -0800
From: Stephen E. Hansen <hansen@gloworm.Stanford.EDU>
Subject: Steinbarts Has Moved.

I spent Christmas week with my wife's relatives in Portland Ore. and in addition to it's numerous excellent Brewpubs and Microbreweries Portland also has a very fine homebrew supply store, the F.H. Steinbart Co. It had been a while since I was there but the December issue of the Celebrator (A California based beer paper) had the address in a special Pacific Northwest section. Well, that was their old address, their new one is

The F.H Steinbart Co.
234 S.E. 12th
Portland, OR
(503) 232-8793

BTW. They also have BTF Idophor in 4oz bottles.

Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,
Electrical Engineering Computer Facility | but the road is icy.
Applied Electronics Laboratory, Room 204 | The bar is far away,
Stanford University, Stanford, CA 94305-4055 | but I will walk
carefully."
Phone: +1-415-723-1058 Fax: +1-415-725-7298 | -- Russian Proverb

Date: Thu, 2 Jan 1992 20:55 EST
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: keg questions

I must be getting serious about this hobby because I've decided to shell out the money for a keging system. I went back through all my old HBDs and read the stuff on keging that I had foolishly ignored the first time through. Unfortunately, I've still got a few questions, so here goes:

First, on the difference between pin-lock and ball-lock. I know that one means Coke and one means Pepsi. Other than this, is there a major difference?

Both Foxx and Alternative Beverages will supply either, and there doesn't seem to be a cost difference. Is one trickier than the other? Easier? More difficult to replace or get parts for? Better? Worse? Other than the fact that I prefer Coke to Pepsi, I don't have any basis for choosing between them.

Second, I haven't (yet) gotten a second fridge--although I've been scanning the want ads (got to have something to lager in, right?). Consequently, I'm looking towards one of those cooler gadgets that cools the beer in-line. Alt. Bev. doesn't sell them, and Foxx wants (yowch!) \$137.50 (U.S.) for a one-tapper and \$177.29 for a two-tapper. Obviously, I will be building my own. I mean, geez, it's just a cheap cooler, a tap, and something for heat transfer. My two references on on building one are a piece by Jim Carroll in the gadgets special issue of zymurgy, and an article by Teri Fahrendorf in the Fall 1991 issue. Jim uses copper, which seems to me to be easiest and cheapest, but Teri says to use stainless steel because copper will "react with beer and cause oxidation if it sits in the coils" (p. 39). Now...there will rarely be a day that I don't drink some homebrew, but certainly the beer will be sitting around overnight, and I'll be dadgummed if I'm going to clean the lines every night. OTOH, stainless steel is probably harder to work with and more expensive to boot. So what's the deal? Will the beer really react with the copper? Also, I've heard about aluminum plates or something. Is this an alternative I'm missing? What should I do?

Finally, I'm thinking of getting a counter-pressure bottle filler. Foxx sells the counter-pressure bottle filler for \$21.75, but I don't think this comes with the appropriate tubing, which is another \$12.25. Again, this sounds kind of pricey to me. In the Summer 1991 issue of zymurgy, Dan Fink has an article

about counter-pressure transfer, but this is keg-to-keg, rather than keg-to-bottle. It looks easy enough and cheap enough to build on your own, but what should I do to modify it so that it will fill bottles instead of kegs?

Well, thanks. If there's anything else you think a new kegger should know about, let me know.

later,
- --frank

End of HOMEBREW Digest #794, 01/03/92

Date: Fri, 3 Jan 92 8:47:45 EST
From: wbt@cbema.att.com
Subject: Cleaning Copper tubing

I recall having read many moons ago in these august electronic pages a number of techniques for cleaning new copper tubing. Much was said about remnants of the drawing lubricants and other vernicious nasties inside the copper.

I've just built a counterflow chiller and would appreciate it if anyone with advice on cleaning the copper tubing would send me email.

Also, I'm interested in which sanitizing agents people prefer for use with copper. How do you sanitize your wort chillers?

I'll summarize and post in a week or so. Thanks!

Bill Thacker AT&T Network Systems - Columbus cbema!wbt
Quality Engineer Network Wireless Systems wbt@cbnews.att.com

Date: Fri, 3 Jan 1992 9:56:44 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: o2,spree

Bob D., who came back from skiing with 100 lbs. of grain (which is better than 100 lbs. of pain), said, pedantically (?), that it is ok to add oxygen for a number of hours after pitching. In fact, there was an article in Zymurgy last year (?) that indicated that the ferment will go better if more O2 is added at about 8 hours after pitching. My guess is that at that time most of the O2 has been used up for yeast reproduction, but the colony has not yet reached its optimum number of cells. A question I have is what will happen to those cells that have already gone anaerobic? Will they go back to aerobic activity?

Ok, I finally got to go beer-hunting in Boston (btw, what are the episodes of the Beer Hunter; I seem to be missing one). Commonwealth for a bitter and a Winter Warmer. Excellent. The WW had a flavor/aroma of maple tree flowers after a spring rain (!). The closest thing to nectar-beer I've experienced. My guess is maple syrup *and* honey were used, and perhaps something like an aromatic cascade hop, ala Sierra Nevada Pale Ale. Then to the Sunset Bar and Grill. Go there. It's beer heaven. 41 taps. 200+ bottles. Anchor Xmas Ale on tap. Ginger, spices, yum. Sam Adams cream stout on tap. Coffee, chocolate, creamy, yum. Dab Alt on tap. Can you say malt? Is the only way to get that German malt flavor to use genuine German malt (Vienna?). I'd really like to try to make a similar brew. BTW, if you do go to the Sunset, watch out for the cellar Worts (and BFDers). Finished the day with Guinness and Harpoon ale at the Plough and Stars. A very successful hunt, I'd say!

Russ

Date: Fri, 3 Jan 92 10:36:31 CST
From: jlf@poplar.cray.com (John Freeman)
Subject: strike temp

>
> Following is my proposed procedure, along with some questions,
> please let me know what you think.
>
> ~~~~~
>
> 1) Strike dry grain with enough 160F water to bring mash to 153F.
> Stir and let rest until conversion.
>

That will take 13 lbs of water (over a gallon and a half) for each pound of grain. Here's the algebra.

Let g be pounds of grain at 60F
Let w be pounds of water at 160F

$$\begin{aligned}60g + 160w &= (g + w) * 153 \\60g + 160w &= 153g + 153w \\7w &= 93g \\w &= 93/7 \text{ g ie. about } 13 \frac{1}{2} \text{ pounds}\end{aligned}$$

I find that a strike temp of about 180 is good, requiring a quart of water per pound of grain.

Date: Fri, 3 Jan 92 10:52:09 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: cider / bass ale

Cidery flavor is typically caused by using too much corn sugar (though I doubt that I the problem in your your case, Johnathon). It does disappear over time. A gave a friend of mine a few samples of my first batches, and hae gave some of them back to me recently (after about 8 months). They had definitely improved from cidery & cloudy to crystal clear & excellent!

Someone wanted to try a bass ale - here is a recipe for what was meant to be a stronger belgian ale, but that was back in the days when I was getting shitty extraction rate (I still am - but now I adjust for it :-), so multiply the grain weights by 2/3 to 3/4 (or 1/2, means it's too strong for bass) if you get better efficiency:

10 lb pale ale malt
3 lb munich malt
2 lb wheat malt
1 lb brown sugar
weast german ale yeast (recultured)
42 g hallerau leaf 75 min
20 g fuggle pellets 75 min
17 g hallertau leaf 45 min
14 g fuggle pellets 45 min
7 g hallertau leaf (finish)

It was a little stronger than bass, and a little hoppier until it aged a month or two. OG 1.065, GF 1.021, fermented room temp. For bass, use 1 lb brown sugar, for Old Peculiar, use 1.5-2 lb. For Belgian Ale - heck if I know.

bb

Date: Fri, 3 Jan 1992 11:26 EDT
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Hangovers

Happy '92 HDers! Some of you may remember that there was a little thread a while back on hangovers and how to best minimize them (short of not over-indulging). We all know the value of water to counter dehydration. I mentioned the possible contribution of B-vitamins and the sugar fructose and a few other readers mentioned the need for potassium rich foods like bananas or tomatoes. The following is a report from LONGEVITY , Jan. 1992, pg. 16. (I admit that this magazine has alot of hokey stuff in it but occasionally something shows up which catches my attention).

Lethal Hangovers Genuine Relief (?)
(I added the "?" - Mike)

No one says a hangover is lethal, but the ills you suffer after a New Year's Eve celebration or another night on the town can make you feel like you've lopped years off your life. Now, biochemist David Blass, Ph.D., technical director of Blass AG, a New Jersey-based biotech company, believes he has invented a cure for this all too-common condition.

While one of the hangover pill's chief ingredients is an analgesic like aspirin or ibuprofen, for simple pain relief, what makes the pill more effective than plain aspirin, Blass explains, is three ingredients known to help the body cope with alcohol. One is niacinamide (part of the vitamin B complex), which helps the liver metabolize alcohol. The other two are fructose, which helps carry niacinamide to the brain, and potassium, an electrolyte that heavy drinking can flush out of the body.

.....

The article then goes on to describe a poorly controlled study in which volunteers (who got free cocktails!!) were either given the "cure" pill or a pill with less niacinamide in it. Those with Dr. Blass' pill said they felt better. One glaring ommision is any comparison to those who took no pill or subjects who took analgesic only (in various doses). Furthermore I am suspect of the objectivity of Blass AG to test a product of their own which has such obvious marketability. Furthermore, what's the point in using fructose to help "carry niacinamide to the brain" when niacinamide is needed in the liver? Nonetheless, the information was interesting and leaves me with the impression that nobody knows completely what is going on physiologically or

biochemically during a hangover.

- Mike -

Date: 3 Jan 92 12:20:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Fermentation and surface area.

A few issues ago, Chris Shenton wondered why a brew in a full 5 gallon carboy fermented at a different rate than one in a not-full 7 gallon one.

I recall George Fox mentioning, maybe a month or so ago, that a study done in the late 1940's showed that surface area bore a significant, (I think it was significant), relationship to fermentation rate and quality. I seem to remember he said th at a larger surface area, up to a point, was a good thing. This would imply that a carboy that is not filled beyond the point where the neck begins to narrow would produce a better quality fermentation.

George, could you comment on this?

If it is true that a not-full carboy produces better fermentation, then those who believe in the blowoff method are faced with some dilemmas.

Dan

Date: Fri, 03 Jan 92 11:49:56 CST
From: DAVE <C05705DA@WUVM.D.Wustl.Edu>
Subject: MESS

BEING THAT I AM A NEW HOMEBREWING APPRENTICE, I HAVE ENCOUNTERED A
PROBLEM
THAT HAS ME FLAT OUT STUMPED. I HAD THE MISFORTUNE OF A BOIL-OVER WHEN I
WAS DESTRUCTED FOR A FEW SECONDS. NOW, I HAVE THIS NICE AND UGLY BLACK
MESS
ON MY STOVE THAT I CANNOT GET OFF. DOES ANYONE HAVE ANY HELPFUL
SUGGESTIONS
OTHER THAN BUYING A NEW STOVE? MY WIFE *REALLY* WANTS TO KNOW.

Date: Fri Jan 3 12:54:11 1992
From: synchro!chuck@uunet.UU.NET
Subject: sending furrin currency

In a private communication, John DeCarlo pointed out the difficulties involved in joining CAMRA because membership payment must be done in Pounds Sterling. There are two ways to send foreign currencies in the mail. Most major banks will sell you an International Money Order in just about any popular currency, but will probably add a service charge. The easiest thing though, is to send your credit card number and a signed authorization, for example:

I authorize CAMRA to charge fourteen pounds
to my GoofyCharge account #1234567890.

Signed, Elmer Fudd

Credit cards generally get an excellent exchange rate, something to keep in mind when travelling overseas.

Anybody know of CAMRA-like organizations on the continent? I am especially interested in joining Dutch or Belgian beer societies.

- - - - -
Chuck Cox
SynchroSystems
chuck@synchro.com

Date: Friday, 3 January 1992 1:24pm ET
From: joshua.grosse@amail.amdahl.com
Subject: Mashing questions/answers

Randy@rdr.com asked some questions in #792, which I tried to answer via e-mail. My mail bounced back today, and this was the content:

> The two books I'm referring to are Papizan's "Complete Joy of
> Homebrewing" and Dave Line's "Brewing Beers Like the Ones You Buy".

A really good source for mashing information and far more detailed technique than Papazian (for mashing) is Miller's "The Complete Handbook of Home Brewing."

I don't have a copy with me, but I'll try to answer your questions as best as I can from memory and from my two, count 'em, two all-grain batches. Of course, this is after 6 years of extract based brewing.

> 1) In Line's book, his procedure for a step mash suggests doing the
> "protein rest" or first stage at 55C (131F), but Papaizan suggests
> 50C (122F). Who's right? Does it really matter?

Miller says that a 131 F rest will tend to produce more protease enzymes, so that your larger protien molecules get broken into smaller ones. Result? Less chill haze, more mouth-feel and head retention. He also says that he never did a side-by-side 122/131 comparison, so he's not sure if the homebrewer would notice the difference. My first batch was an altbier with german 2-row, and I used 131 F. I also used Irish Moss, and the beer came out quite clear.

> 2) The recipe I'm using from Line's book (for a light pilsner, a
> Heinekin clone), he calls for 5.5 lbs of "lager malt". What kind of
> malt is this? 2-row or 6-row? Unmodified, modified, or highly
> modified?

Lager malt is a color definition only. Line was British, and in both the UK and Germany they only have 2-row, as, I believe, 6-row is a north american species. All brewing malt should be highly modified. Undermodified malt is usually a mistake. You can tell by chewing a grain. The test (according to Miller is "chewy/steely". Chewy, edible malt is well modified. Undermodified will chew like gravel. The "base" malts you'll use will usually be either "lager" malt or "pale" malt. Use the pale for english style single temp mashes, lager for everything else.

> 3) In Papaizan's book, he says that 2-row barley has a LOWER enzyme
> content than 6-row. But in my catalogue for the Home Brewery, they

> tell me that 2-row barley has HIGHER enzyme content than 6-row.
> Line's book didn't mention it. What's the deal?

Miller agrees with Papazian, though he also says that 2-row American Klages (and no, I have no idea if "Klages" is a brand-name or a subspecies) approaches the enzymatic power of 6-row. American breweries like to use 6-row because the high-enzyme content makes it easy to mash adjunct starches. Me, I use all-malt, so I never worry about enzyme content. 6-row is more difficult to crush than 2-row due to the large amount of husk material, and it makes for a more tannic/harsh taste than 2-row (according to Miller).

> 4) In the same recipe in Line's book, he calls for 14oz. of "flaked
> rice". My local home brew shop has rice extract solids. How much of
> this extract would correspond to 14oz of flaked rice? (I understand
> that the rice solids go into the boil while the flaked rice goes into
> the mash). How about using regular white rice or rice grits?

I would boil your white rice to "gelatinize" it, as these brewing books recommend, and then use it. I have no idea how much would be needed to match a Line recipe. And you'll want to add it to the mash in order to convert the starch to sugar, with whatever enzymatic barley (6-row or 2-row Klages) you've chosen.

> 5) For the second stage of the mash (the actual starch conversion),
> I've heard of times anywhere from 15 minutes to 1.5 hours. I
> understand that this can change depending on what kind of beer you
> make and what temperature you mash at, but what's a good rule of
> thumb? What's the usefulness of using tincture of iodine to test for
> starch conversion?

It varies, yes it does. The test is **very** useful, so you can determine when conversion is complete. Miller doesn't bother with the test, he just mashes for 90 minutes. I have better things to do with my time, and the test works **great**.

What, no sparging questions? That's where I've had all my questions.

Find Miller's book. I think its a great book for those who are just about to jump into mashing. Papazian is easier to read but doesn't go into as great a depth as I think one needs to understand what's happening when going all-grain. I like and use both books.

-Josh Grosse- jdg00@amail.amdahl.com

Date: Fri, 03 Jan 92 10:43:59 PST
From: larryba@microsoft.com
Subject: Re: Nuevo Kegger, misc.

CR Saikley sez that melanoidins are a combination of proteins and carbo's. If that is true, then it is unlikely that the enzymes in Malt will break them down into simpler sugars. If my guess is correct, then it is moot whether you mash your specialty malts or dump them in near the end of the mash. You will still get the body and sweetness. Any comment/controversy over this? What do commercial brewers do? Anyone know?

Jay Hersh, and others, have indicated that melanoidins are a major source of the "malt" smell/taste. If that is true, and emperically it seems to be: munich and vienna malts or high kilned malts seem to have more "malt" flavor, then using Cara-Pils shouldn't really add much to the maltiness of a beer. Instead use low L crystal. Heck, crystal is really the same as cara-pils - just the degree of carmelization is modified. My most recent batch of Pale Ale had a good helping of 16L crystal (HB carastan to be exact) and it seems very nice. Sweetness and malty without that carmel taste overpowering things. I used to use a lot of 70L xtal. Now I am moving more towards low L xtal + chocolate and a little 40 or 70L for color.

For the fellow kegging: the only advantage to pin lock, that I have seen, is that every so often some 3.5gal cornelius kegs are surplused. Since I have all firestones (pin lock) I have been reluctant to pick up some small ball lock kegs. However, Foxx sells pin and ball lock nipples for both style kegs so it is really only an additional \$11 or so to convert either style to the other. Beware, however that only Firestone pin or ball lock nipples will fit on Firestone kegs and vs. However the Quick Disconnects are compatible across lines. Now, if I could get some used cornelius kegs for \$5... Another consideration: Firestones tend to be squater and shorter. Sometimes that is an issue when trying to shoehorn kegs into a refer.

Also, for the kegger - forget a counter pressure filler. What a waste of time/\$. Use a 10" piece of hose (tygon) attached to your tap. Drop the keg pressure to 3-4lb and fill away keeping the end of the tubing below the surface of the beer. If you are doing Ale, cool your keg to around 40-50f first. You can fill you bottles up in about 20sec with minimal/no foaming. It is low tech but it works very, very well. You might have to adjust the keg pressure for best results. An advantage of a little foaming is that the head space is guarenteed to have no O2.

An interesting observation: Even when I fill a bottle with well conditioned beer, storing it seems to make the carbonation even better. Anyone else notice this?

- Larry Barelllo

Date: Fri, 03 Jan 92 14:11:46 EST
From: Jay Hersh <hersh@expo.lcs.mit.edu>
Subject: Re: oxidation still

Brian asks...

>My question is the following: Consider the popular extract boiling
>setup, where you boil 3 or so gallons of wort, and then dump the
>whole thing (while hot) through a strainer to remove the hops and
>foreign particles into a funnel and finally, into a carboy with
>around 2 gal. of cold water in it (containing a lot of O2, unless
>you boiled it first). Will this oxidize the wort?

The answer here is a big yes... Chilling the wort before aerating it on
the way
into the fermenter is a key step...., this 212F post-boil wort *will*
oxidize, often causing a visible color change, as some people have noted.

In way of a little additional comment on Thom M's question about possibly
oxidizing the results of a partial mash by straining, I wanted to point
out
that many European Breweries, notably Pilsener Urquell among them, use a
system
where the sweet wort that goes from the mash tun into the boiling tank
is drained from the mash tun via a number of spigots. The brewer controls
the
flow rate out of the mash tun by the number of spigots opened. These
spigots
run the sweet wort into a trough, where it collects and then flows into
the boiling tank. I have seen this in operation. Yes the sweet wort gets
aerated here, on it's way from the mash tun to the boiling tank. PU does
a
triple decoction, so this happens 3 times, yet there wasn't a hint of
oxidation
in the fresh Pilsener Urquell.

I think perhaps too much worrying is being done here. The temperature of
post boil wort is typically 40F higher than the sparge temps Thom cited,
The rate of the oxidation reaction is temperature dependent, so I think
at the
lower temperature of sparging it is sufficiently slower that the amount
of oxidation components produced are not critical before this liquid
reaches
the boil, and of course as I had mentioned this volume is diluted into
the
full wort volume.

A couple of people had responded to me on this, so I hope this provides
both a commercial reference point as for why I don't think it's critical,
and a reasonable homebrewing reference point for my beliefs. And yes as
CR
points out none of this has to do with presence/absence of hops, I don't
think
I ever stated this, but perhaps some read this into my reply.

>Bob Devine
>[who just came back from a skiing vacation with 100 pounds of grain...]

OK Bob, I give up, how do you ski with 100 pounds of grain?? Does the grain get it's own skis?? Or is the challenge to ski while holding it??

- JaH

Date: Fri, 3 Jan 92 11:37:59 PST
From: Marty Albini <martya@sdd.hp.com>
Subject: advice for a new kegger

> From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
>
> First, on the difference between pin-lock and ball-lock. I know that
> one
> means Coke and one means Pepsi. Other than this, is there a major
> difference?

Not really. You can sort of force a ball-lock fitting
onto the wrong spigot if you're strong enough and it's drunk
out (this is handy for artificial carbonation, but not
absolutely necessary). Since I buy my kegs used, I just went
for whatever I could get a steady supply of.

> Second, I haven't (yet) gotten a second fridge--although I've been
> scanning
> the want ads (got to have something to lager in, right?). Consequently,
> I'm
> looking towards one of those cooler gadgets that cools the beer in-
> line.

These are great for picnics but terrible for
dispensing at home...

> Jim uses copper, which seems to me to be easiest and cheapest, but
> Teri says to use stainless steel because copper will "react with beer
> and
> cause oxidation if it sits in the coils" (p. 39). Now...there will
> rarely be
> a day that I don't drink some homebrew, but certainly the beer will be
> sitting
> around overnight, and I'll be dadgummed if I'm going to clean the lines
> every
> night.

You'll run out of ice, too, and you have to refill the
damned thing every night. The beer that sits inside gets too
cold, and the beer that hasn't got in yet is too warm. Here's
what I do: I store a freshly-brewed batch in five gallon kegs,
then transfer into a three gallon keg (two of which fit in
the fridge without displacing too much of the other contents)
as soon as I'm ready to dispense. The three gallon kegs are
hard to find, so I only need to have two this way. Two brews
on tap, and I didn't have to shell out (or find room) for a
dedicated fridge.

When I take some to a party, I just yank it out of the
fridge and take it along (I give each keg a shot of CO2 once
in a while to keep the pressure up, so I don't have to keep a
CO2 line hooked up all the time, even when the kegs leave the
fridge).

> Finally, I'm thinking of getting a counter-pressure bottle filler. Foxx
> sells
> the counter-pressure bottle filler for \$21.75, but I don't think this
> comes
> with the appropriate tubing, which is another \$12.25.

I've got one you can have for five bucks.

The Foxx setup is junk. You could do better in your garage, and it wouldn't cost as much. DeFalco's sells one I've heard good things about (713 523-8154) but it costs more, and frankly I haven't had much use for bottles lately, so I haven't bought one.

--martya

Date: Fri, 03 Jan 92 17:13:32 EST

From: key@cs.utk.edu

Subject: Homebrew Suppliers/Mail order in or to Sweden??

I've got a friend who moved to Sweden and was just getting ready to start homebrewing. He's asking for advice on companies that'll do mail order internationally. Alternatively, are there folks out on the net with advice for a Swedish Homebrewer looking for supplies? Beer prices are outrageous (for a student) there.

Thanks,

Ken Key (key@cs.utk.edu)

Univ. of Tennessee, Knoxville - CS Dept.

Date: Fri, 3 Jan 92 18:00 CST
From: korz@ihlpl.att.com
Subject: Re: oxidation

bb writes:

>My question is the following: Consider the popular extract boiling
>setup, where you boil 3 or so gallons of wort, and then dump the
>whole thing (while hot) through a strainer to remove the hops and
>foreign particles into a funnel and finally, into a carboy with
>around 2 gal. of cold water in it (containing a lot of O2, unless
>you boiled it first).

I used to do this. I don't recommend it.

> Will this oxidize the wort?

Yes.

>Does the oxidation
>occur while the wort passes through the strainer and funnel, or
>or only when the hot wort hits the surface of the water in the carboy,
>and foams up?

Both.

>Will the hot wort mixing with the cold oxygenated water
>oxidize the wort, or is this only a result of the inadvertent splashing
>that takes place? (i.e. should I boil the water in the carboy?)
>Should I cool the wort with a chiller down to 150F or so and then
>proceed as usual? Should I make 5 gal. and cool it all down to 80F?

You have several options (listed in order of preference, IMHO):

1. Build or buy a chiller, make 5 gallons, chill down to 80F, aerate, pitch.

Note that when you do a full boil, not only are you safer sanitation-wise, but also you get better boiling hop utilization (see the Hop issue of Zymurgy for more info on hop utilization). Also, the chiller will give you a better cold break than option 3. The down side is that you need a big kettle and you need a chiller.

2. Build or buy a chiller, pre-boil and chill 3 gallons of water, make up 2 gallons of wort, chill down to 80F, aerate both, mix, pitch.

The advantage here is you can get by with a 3.5 gallon kettle. Again, the chiller will give you a better cold break than option 3. The down side is, you need to be careful to keep two containers of 80F liquid sanitary instead of one, you need a chiller and you get less hop utilization.

3. Pre-boil and chill 4 gallons of water in the fridge, put one in the freezer 8 hours before brewing, make up 1.5 gallons of wort, gently pour the gallon from the freezer into the kettle, gently add another from the fridge (now you should be pretty close to 80F), aerate as you pour into

the fermenter, top up with cooled pre-boiled water (aerating also),
pitch.

The advantage here is you don't need a big kettle or a chiller. The
down side is worse hop utilization, you don't get much of a cold break
and you increase your chances of picking-up an infection as you increase
the number of containers you use.

I started with the "popular" method, later moved up to option 3, and then
finally switched to option 1. Each step was a significant increase in
final product quality.

Al.

Date: Fri, 3 Jan 92 13:08:56 CST
From: whg@tellab5.tellabs.com (Walter H. Gude)
Subject: Re: More on Oxidation

>>I would encourage brewers to avoid splashing hot wort, regardless of
>>whether it is the dense first runnings from an all grain mash, or a
weak
>>crystal malt "tea".

>He was doing a partial mash with grains. This precedes the boil, so
working
>under the assumption that the results of this partial mash get
recombined with
>the wort and then boiled (that's how I've always done it, how bout you
Thom??)
>then any oxygen introduced here will get boiled off...

The question seems to be how long will it take for the undesirable
oxidation
effect to take effect. If oxygen introduced to hot work immediately has
a
reaction with components of that wort than reboiling will not correct the
problem. However, if said oxidation effect take 5 to 10 minutes than
hope-
fully prompt boiling of the combined wort will drive off the oxygen before
it
oxidizes the wort.

Can anyone comment of the time it takes for these undesirable oxidation
effects.

Walter Gude

Date: Fri, 3 Jan 92 18:23 CST
From: korz@ihlpl.att.com
Subject: Re: Diacetyl (aka butterscotch)

aaron asks:

>I want a full-bodied, malty pale with a bit of fruityness.
>I have heard that some WYEAST product produces a butterscotch ester.
>Will this be a giid idea, if not which yeasts produce a fruity
>flavor (a la newcastle).

The butterscotch flavor is not from an ester, but from a chemical compound called diacetyl and you are correct in that some yeasts are more prone to making diacetyl than others. According to Wyeast Labs, their London Ale yeast (#1028) has a "slight diacetyl production." Yeast produces more diacetyl when it is oxygen deficient, but too little oxygen and you could get stuck fermentation, so you need to be careful. Yeast also breaks down diacetyl, so to leave more in your beer, you can force your yeast our of suspension with finings in the secondary (Isinglass or Gelatin will work for sure and maybe even Polyclar), but again, too much and you won't have enough yeast to carbonate. Brewing is easy, but perfecting a recipe is difficult unless you are very lucky and get close the first time around.

I'll leave it to others to comment on the brown sugar, molasses (I've also read Demerara Sugar is used, which I recently found in Canada and bought 3 kg, but haven't tried yet) and various malts, since I haven't worked much with these in association with trying to duplicate Newcastle or Bass.

Al.

Date: Fri, 03 Jan 92 17:35:41 PST
From: bryan@tekgen.bv.tek.com
Subject: Pitching at high krausen

This is one of those obvious things, but I didn't think of it in time.

Wort at high krausen has a lot of dissolved CO₂ in it. So shaking it to get the slurry off the bottom when pitching is not a very good idea.

Bryan

Date: Fri, 3 Jan 1992 22:46 EDT
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Prohibition

"Instead of giving money to found colleges to promote learning, why don't they pass a constitutional amendment prohibiting anybody from learning anything?
If it works as good as the Prohibition one did, why, in five years we would have the smartest race of people on earth"
-- Will Rogers

Date: Wed, 01 Jan 92 17:25:23 -0600
From: john@warped.phc.org (John A. Palkovic)
Subject: re: Oxidation of wort

In HOMEBREW Digest #793, kerl@cmack.bll.ingr.com (Dan Kerl) writes, in a nice discussion about wort oxidation:

>The rate at which most chemical reactions proceed varies exponentially
>with temperature.

More correctly, the rate varies exponentially with the negative of the inverse of the temperature.* Assuming that the chemical reaction involved has an activation energy of 1 electron Volt (a guesstimate; anyone know what the real number is?), then in cooling from 200 F to 70 F I calculate that the reaction rate will decrease by a factor of about *2300*. Which is a large amount! Moral of the story - cool your wort before you aerate it (and pitch immediately afterwards).

I apologize if this is too technical for this forum, but it is interesting to see how much benefit one gets from cooling the wort.

* R.S. Drago, "Principles of Chemistry with Practical Perspectives," Allyn and Bacon, 1974.

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john@warped.phc.org || palkovic@cs.niu.edu
I joined the League for Programming Freedom -- Send mail to league@prep.ai.mit.edu.

Date: Sat, 04 Jan 92 00:02:38 EST
From: Robb Holmes <RHOLMES@uga.cc.uga.edu>
Subject: historical homebrew

There have been some recent items about historical homebrew recipes, and I thought this might be of interest to some. If it has been covered in the past, I apologize.

Around 1975 or 76, the first time I got interested in brewing, I bought a can of the mysterious Blue Ribbon Malt Syrup. The label invited me to write to Premier Malt Products for a recipe booklet, and I did. A few weeks later it arrived: a well-produced, four-color print job with recipes for using malt syrup in cakes, cookies, biscuits and the like, but not a word about beer. The closest thing was a back-page recipe for malt vinegar.

In another week or so, a plain brown envelope with no return address appeared in the mail. Inside were two mimeographed sheets of beer recipes.

Below is the text from one of those sheets, front and back, in approximately the original format. As much as possible, the spelling, punctuation and capitalization are as in the original. I've used the single-quote (') to represent the degree symbol from the original. I'll post the text from the other sheet later, unless there's a unanimous flame-judgment that it's of no interest to contemporary brewers.

BE YOUR OWN BREW MASTER

It's simple - It's smart - It's thrifty too!

Making home brew is an ancient art, that dates back to 6000 B.C. when the Babylonians and later the Egyptians made beer from barley. In that historic era, the brew was frequently used as a medicine with spices and certain bitter herbs added a hint of HOPS to come.

In the early days of our Country, George Washington, Samuel Adams, Thomas Jefferson, James Madison and Patric Henry and many other famous colonists brewed their own beer by the relatively crude methods available then. Today with Hop Flavored Malt Syrup on sale at many grocery stores, the process of making home brew beverage is a simple matter.

R E C I P E
1st Stage:

Dissolve 1-3/4 lbs. of sugar and the entire contents of a can of Hop Flavored Malt Syrup in 6 quarts of hot water and stir until thoroughly dissolved. Pour 14 quarts of cold water into a crock which has been scoured with ARM & HAMMER SAL SODA and rinsed thoroughly with clear water.

Add the hot solution of water, malt and sugar. The temperature of the total mixture should be about 65°F. Dissolve a cake of compressed or dehydrated yeast in a small quantity of luke warm water (about 8 oz. of 75'

water) and add to the crock. Stir thoroughly - then cover crock with a clean cloth and allow the liquid to ferment 4 or 5 days. Skim off the foam

at the end of the first and second days. The fermentation process is completed when no more gas bubbles appear.

2nd Stage:

Siphon the beer into 12 oz. bottles which have been thoroughly washed and rinsed. Before siphoning the beer place a scant 1/2 teaspoon of sugar into each clean bottle, then cap and allow to remain at a temperature of 60 to 70 degrees for about 7 to 10 days. The brew can now be cooled and consumed.

THINGS TO REMEMBER:

Cleanliness of all utensils, including bottles, siphon hose, crowns and crock is essential for good results. Wash everything in a hot solution of sal soda or everyday detergent before and after each batch. For convenience it is suggested that a 7 or 9 gallon crock be used and thereby avoid messy foaming-over.

GOOD BREWING TO YOU AND PROSIT!

- -----
and, on the back:

Many consumer failures can be averted by using a "starter."
A starter consists of:

- 1 Package or cake of yeast
- 2 oz. sugar
- 1 pint of water (room temperature - 72°F.)

Let starter stand for about 3 to 4 hours then mix into fermenting crock container (sic) 3/4 lbs. sugar, can of malt and 5 gallons of room temperature water.

- -----
the second sheet will follow in a future posting.

- -----
-
Robb Holmes | WUGA, the Classic 91.7 FM
bitnet: rholmes@uga | Georgia Center for Continuing Ed.
internet: rholmes@uga.cc.uga.edu | The University of Georgia
- -----Is this thing on?-----
-

Date: Fri, 3 Jan 92 13:46:59 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: Mashes & Spigots

Aaron Birenboim asks about pale ales, fruitiness, what not:

I would strongly recommend steering away from sugar, etc. for a beginning brew and stick to a nice, all-malt recipe. You can arrive at the desired fruitiness by choosing a good yeast and plenty of tasty hops. If you can get British ale malt, use that, along with .5 to 1 pound of British crystal malt. Maybe toss in 2 oz. of flaked barley for a good head; you can also throw in a pound or so of CaraPils (stay away from malto dextrin; you're an all-grain brewer now!). For five gallons, you probably want to have a total of 9 pounds of malt. Try hopping with 3/4-1 oz. of high alpha early in the boil and throw in something tasty (1 oz or so) like Fuggles, Goldings, Willamettes or Cascades at the end of the boil. Save the molasses and brown sugar and whatnot for experiments; same, IMO, for toasted malts in a pale ale. The WYeast British ale has a very nice fruity quality; the American Ale (aka Chico, aka Sierra Nevada) is clean and crisp.

With a camp cooler, it's not really necessary to raise the mash temperature to 165F; since the bed hasn't been disturbed since strike temperature was reached, you don't need to have a lauter rest; just run your sparge temperature at 170 and you shouldn't have any trouble with the mash breaking down your dextrins. You can also try something along the lines of George Fix's suggestions and add the crystal and dextrine malt at the strike temperature rest (if you're using British ale malt, though, you don't even need any protein rest: just go in at 150-156 and hold it until the iodine test sez to sparge).

On spigots: my camp cooler mash tun has a copper tube that protrudes from the grain bed and out through the cooler drain hole; it fits very snugly and doesn't leak. On the outside, a plastic hose fits snugly on the copper and a simple plastic valve controls the flow. Purty simple.

On slugs: Here in Orygon we feed our slugs beer to make 'em big and tuff. Anyway, I put out some Imperial stout to protect the tomatoes; as far as I can tell, the slugs ate the plants and washed them down with the stout.

On oxygen: Y'know, I'm just as careful as the next guy, and just as skeptical of people who say several hundred years of brewing knowledge is irrelevant and too much work. But... I really think there's entirely too much hysteria here about oxydizing wort. The only damaged beers I've encountered have been clearly attributable to mishandling at racking and bottling. Some British breweries *deliberately* oxygenate the hot wort to darken the beer. So let's stop worrying new brewers about oxygen in the sparge water and what all. Really. If you've got a problem with you beer, then starting backtracking and checking everything out. Otherwise, give yourself a break!

Jonathan Knight: Cidery beer is virtually always a result of there being too much sugar (as opposed to malt) in the beer recipe. It's not impossible that your problem is related to repitching; it's not the repitching that's the problem, though, but some failure in your procedure. When the beer is

ready to drink, you can better judge the problem. Lots of times
unfinished
beer can seem a little weird; when the final product is tasted, you may
well forget there was ever a problem.

Date: Sat, 4 Jan 92 0:13:14 PST
From: Glenn Tinseth <tinsethg@UCS.ORST.EDU>
Subject: Lurking no more...

Greetings Homebrewers,

Although I have been an avid reader of the HBD and R.C.B for a long time, I have not yet used up my share of bandwidth. With 5 extract and 7 all grain batches of homebrew under my belt I feel that it's time I released a video. :-)

Seriously, I have some thoughts to share and some questions to ask. Some background/credibility: I'm a grad student in phys. chem. (4th and last year) who has adopted Dave Miller's book as canon in my kitchen brew house. So I use a stepped infusion mash and sparge in the double 5 gal. bucket Miller describes. Since switching to all grain I can't imagine going back to extract due to the amazing improvement in my beer(YMMV). People who have a bad preconception of "homebrew" due to past tastes have been amazed at the all grain brews I've fed them. This leads to my first question. In a recent tasting at the Heart of the Valley Homebrewers club meeting I was able to correctly identify via blind tasting all the extract brews. What was I tasting; it's something I describe as a "tang". There was no difference in the brewers relative experience as a function of brewing method.

Next question is concerning adjuncts in all grain brewing. The local food coop here in Corvallis has in bulk flaked oats, rye, and wheat. These flaked grains have the same appearance as the flaked barley I used in my dry stout but are less than half the cost. Does the identifier 'flaked' imply that the starch in the grain has been gelatinized or do I have to pre-cook them before adding them to the mash? Also concerning whole grains, do I have to pre-cook unmalted, crushed wheat and rye before mashing.

On the last trip down from Seattle (post New Years, very blurry) my wife and I stopped off at Hart Brewing in Kalama, WA. Had a 1/2 hour tour hosted by the head brewer, Clay Birebom(sp?) none other than the Barleywine class winner at the Nat. HB contest the same year that Darryl Richman won. The Pyramid Ales brewed there are quite good IMHO and are worth a taste if you're in the PNW. Well I think I've taken up enough space, thank's in advance for any and all help. P.S. Any Willamette Valley HBDers or even those east of the Cascades (Florian) give me a yell if you're in the area.

Glenn

Glenn Tinseth O.S.U. Chemistry Disclaimer: No one cares what
tinsethg@ucs.orst.edu Corvallis, OR 97331 I say anyway.

Date: 04 Jan 92 09:55:14 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: cooler/lautertun

>water cooler for Christmas, but I'll be DAMNED if I'll stand there
>holding
>that <CENSORED> button in for the whole sparge! Anybody have any ideas
>where I might find a suitable tap? The drum taps I've always used are
>just
>too big for the hole in the cooler, and enlarging that seems a dubious
>proposition, at best. Suggestions?

Yes, I used a regular water valve attached to 1/2" (or perhaps 3/4")
ridged
copper pipe. The pipe passed through the spicot opening and in the
cooler
it is attached to a network of drilled pipe that makes up the false
bottom
of the tun.

Chip

Date: Sat, 4 Jan 92 12:09:27 CST
From: caitrin lynch <lyn6@midway.uchicago.edu>
Subject: Dry Hopping

What is dry hopping, and what is the best way to do it. I have heard that this is a good way to add extra aroma and flavor.

Caitrin

Date: Sat, 4 Jan 92 14:43:55 EST
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 04-Jan-1992 1436
<mason@habs11.ENABLE.dec.com>
Subject: Pressure cooker...

Well, I finally broke down, did the necessary homework, and bought a pressure cooker. This will make preparing bulk yeast starters easier, and will be VERY handy when I start to culture yeast. The wife also has some designs on it 8')

In case you are interested...It is a Presto 22 Quart Pressure Canner and Cooker Number 0178004 (Service Merchandise number 01780NP). It cost me \$79.97, which I consider amazing, since this is capable of holding seven quart Mason jars at a time. The two Quart "pot roast on the stove" model was the same price. I found mine in Nashua, NH, but it appears to be a standard SM item.

So - one more reason to spend money and buy more equipment for the ultimate hobby. I am doing up some starters now, and will have a porter in the carboy before you can say "undisciplined wastrel".

Cheers...Gary

End of HOMEBREW Digest #795, 01/06/92

Date: Sat, 4 Jan 92 22:11 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Klages, Beer Hunter

To: Homebrew Digest
Fm: Jack Schmidling

Subj: Klages Conversion

There has been a lot of discussion on the virtues of Klages malt and the following is my experience with my first Klages batch, mashed this weekend.

My previous 7, all-grain brews have been made with 6 row and two different two row, barley types. I have used everything from the most complicated, partial decoction to straight infusion. The iodine test has always indicated incomplete conversion and I concluded that, as long as the beer is good and the yield is acceptable, I would just not worry about the iodine test.

This weekend I brewed up a batch using Klages from Minnesota Malting (.55/lb) and using a two step infusion, I achieved a neutral iodine test after 60 min at 155 degs. I did not test it before the hour, so I have no idea when conversion was complete.

The process was 9 lbs malt and 4 gal doughin at 110 degs, followed by 60 min at 155 and 15 min at 175.

This is of course, anecdotal and a sample of one but all science has to start somewhere.

From: stevie@spss.com
Subject: Comments on Beer Hunter Comments

>Why not simply tape it? Good question, Jack. The reason is that the Discovery Channel is a commercial operation. If you want to tape the series, you have to edit out the commercials.

That is a mighty strange bit of logic. The vast majority of the taping I do is so that I can zipp through the commercials later and not have to put up with them.

> If you're taping as you're watching, this means you have to SIT through the commercials.

I am utterly baffled as to why anyone would do that unless one were a pirate and selling copies.

> The first runnings (har har) of the series were post-midnight
Central Time. Sitting through all the ads for 900 party lines was far
worse
than watching the "fluffy" parts of the series (with suitable background
music
from Copeland or Dvorak or whoever).

I thought that was the reason someone invented VCR's.

> I broke down, ordered the tapes, and got the scenes back. So, if you
cough
up the dough and buy "Beer Hunter," you can be confident in the
knowledge
that you'll get more footage for your bucks.

Far be it for me to suggest that people stop buying video tapes but I
could
never understand why people buy stuff that is broadcast and free. If
nothing
else, the broadcast quality and first generation copy is/can be, far
superior
to the copy you would purchase.

js

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Date: Sun, 5 Jan 1992 14:22:56 -0600
From: "Dr. Full-Time" <enders@plains.NoDak.edu>
Subject: Starters and thoughts on bittering hops

With all the talk about when to pitch starters, I'd like to add my own data point to the discussion. What I almost always do is pitch the slurry after the starter has fermented out (or almost so). While it is true that the dormant yeast cells have to wake up and start reproducing, I feel the sheer number of cells you dump into the wort wins out here. Fermentation is usually up and running within 6-8 hours (from a 500 ml starter). Also, I can taste the "beer" I decant from the starter, giving me a check on the health of the starter (one less thing to worry about :-).

However, I do feel that exactly when to pitch depends somewhat on the yeast strain involved. Vigorous yeasts like Whitbread can stand up to waiting till the starter ferments out. On the other hand, Sierra Nevada (cultured from the bottle) seems to be a little slow getting started again. My most recent batch (01/01/91) pitched with SN took about 16 hours to get up and running, so the pitch at high krausen crowd may have something here.

Another thought I had whilst brewing this last batch: Is there **really** any difference in which variety you use for bittering hops? I mean, after 45-60 minutes in the boil, I doubt there are many aromatic compounds left, and as for flavour, I can't say for sure, but it seems to me that it doesn't make a bit of difference. What I've been doing is using whatever medium to high alpha hop I have on hand. Also, it seems to be a waste of good Halertauer, Tetnanger, Saaz, etc., to use them for bittering. Then again, I suppose you **could** taste the difference if you used 3 oz. of 3% alpha Halertauer for bittering :-)! What say, folks?

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

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

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Date: Mon, 06 Jan 92 10:22 CET
From: "R.P.M. Tebarts (DBA-CRI)" <CRIPRT@RULMVS.LEIDENUNIV.NL>
Subject: RE:gambrinus

CAMBRINUS OR GAMBRINUS IS TOLD TO BE THE SAME AS THE BELGIUM
DUKE JAN THE FIRST OF BRABANT AND LIMBURG. HIS FULL NAME WAS
JAN PRIMUS. HE LIVED FROM 1261-1294 OR 1253-1294.
THE BELGIUMS SAY THAT HE WAS BORN OR BUILDED THE CITY OF
CAMBRAI.

Date: Mon, 6 Jan 92 08:31:13 -0500
From: zentner@ecn.purdue.edu (Mike Zentner)
Subject: cleaning copper tubing

Back when this came about, I think I was the main advocate of cleaning. My batch of tubing had a pretty bad case of "grease" inside, to the point where, when I let water (cold or hot) drain out of it, the leaving the last few drops to fall on the counter. Silvery specs appeared to be floating on these water drops, but this was really small pools of grease/oil. So, to tell how much, if at all, your tubing needs cleaning, take a Q-tip dipped in propanol or ethanol and stick it in the end of your tubing, swishing it around. If it comes out black, then you know you've got more than copper on the worst side of your tubing.

Here's the bad news...If you've already built your chiller, it will be very difficult to clean. Here's a list of things I tried running through mine (a list of things that did not complete the job): many flushes with cold and boiling water (more than 10) combined with dishsoap, then bleach, alcohol, and, in desperation, Lysol. No amount of running anything through it would stop the grease "particulates" from dropping out. The Q-tip still came out black (have to stick it in a little farther each time you test).

Finally, I took the thing out in the back yard, uncoiled it, and with much work and undiluted dishsoap, I was able to snake a stiff wire through all 30 or so feet of it (coming from both ends and hooking in the middle eventually). All the scraping, twisting, and pushing the wire combined with the dishsoap really loosened a tube full of black gunk. To one end of the wire, I hooked a very strong string and pulled it through. To wash out the soap, I hooked the whole thing to a garden hose and ran water through for a while. Then, to get the last of the crud out, I hooked cotton balls on the string, soaked them in alcohol, and pulled them through. At the other end of the tube, I replaced the cotton and worked my way back and forth several more times. It was finally clean!

Anyhow, the lesson learned was to clean the tubing BEFORE you use it if it is dirty, because no amount of rinsing will get the stuff off completely, just like your dishes don't wash themselves without either severe agitation by your hands or a water jet (which you can't produce inside of tubing).

What to use for sanitizers? Try an experiment. Cut off 1 inch pieces of tubing and soak each of them in 1 of your proposed sanitizers, using one in plain water as a control. When I did this with water, bleach, and B-Brite, I came to the conclusion that plain water caused the least deterioration. I usually boil 2 gallons worth of water to run through the chiller prior to the wort, and this seems to have worked fine so far (run the boiling water through before you've filled the other side of the chiller with cooling water). Of course, should anyone use this method, it's important to note that when you're done brewing for the night or day, you're not done until you run lots of hot water through the chiller to get out any remaining sugars, and then work it around in a circle to drain it and prevent mold.

Sorry for the length, but this was a real pain when it happened to me and if it can save someone else the aggravation, I think it's worth it. Granted, the fouling of my tubing may have been a

severe case, but it is very worth checking.

Mike Zentnerzentner@ecn.purdue.edu

Date: Mon, 6 Jan 92 9:34:56 EST
From: Justin Aborn <jaborn@BBN.COM>
Subject: Stove Mess Cleaning

Dave,

If you get one of those really bad messes, you can clean
it off your stove with oven cleaner.

Justin

Date: Mon, 6 Jan 92 10:53:48 EDT
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: homebrew in Sweden

I'm not sure about Sweden, but in Norway (when I was there 12 years ago, anyway), it was definitely illegal to brew your own. Not that this stopped people from doing it (although more of the people I knew distilled their own, also illegal), but I would be surprised if there were good sources of HB supplies and equipment to be found. I do remember ads in the subway for a malt extract that said (in translation) "It is forbidden to brew beer from [brand] malt extract." Sort of like the situation here during prohibition. ("If you were to take this can of malt extract, mix it with so much water and sugar and add yeast, you would get an illegal beverage. So don't do it.")

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109
spencer.thomas@med.umich.edu 313-747-2778

Date: Mon, 6 Jan 92 15:54 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: clean boiloer

Date: 06-Jan-92 Time: 10:52 AM Msg: EXT02571

Hi HBDers - Dave asked about cleaning up after boiloers:

to clean up old boiloer stuff, you can wet it down, sprinkle baking soda thickly on it to make a paste, and let it sit (making the water you wet it with as hot as possible helps). You should be able to just wipe it off, if you let it sit about 30 minutes. You may need to do it more than once if the stuff is really crusted on. This also works well on barbeque grills and oven spills.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: 6 Jan 92 09:48:14 U
From: "Rad Equipment" <rad_equipment@rad-mac1.ucsf.EDU>
Subject: Oxygen and hot wort

Subject: Oxygen and hot wort Time:9:35 AM Date:1/6/92
In HBD 794, Jay Hersh mentions:

>...many European Breweries, notably Pilsener Urquell among them,
>use a system where the sweet wort that goes from the mash tun
>into the boiling tank is drained from the mash tun via a number
>of spigots.

This arrangement of spigots is called a "grant". Anchor uses one in their system. I once inquired as to the reason for this step in the brewing and was told by the brewer on duty (Mike Lee, if I remember correctly) that it was "traditional, it came with the brewery" and he knew of no specific advantage to it. Nor was he aware of any problem with oxidation. He also told me it could be by-passed and was when they made Old Foghorn. I'll be over there later this week and ask again.

RW...

Russ Wigglesworth CI\$: 72300,61
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126
(H)
|__| / San Francisco, CA 94143-0628

Date: 6 Jan 1992 13:39:31 -0500
From: Chris McDermott <mcdermott@draper.com>
Subject: RE- MESS> Better living thr

RE: MESS> Better living through chemistry
>Date: Fri, 03 Jan 92 11:49:56 CST
>From: DAVE <C05705DA@WUVM.D.Wustl.Edu>
>Subject: MESS

>
>BEING THAT I AM A NEW HOMEBREWING APPRENTICE, I HAVE ENCOUNTERED A
PROBLEM
>THAT HAS ME FLAT OUT STUMPED. I HAD THE MISFORTUNE OF A BOIL-OVER WHEN
I
>WAS DESTRUCTED FOR A FEW SECONDS. NOW, I HAVE THIS NICE AND UGLY BLACK
MESS
>ON MY STOVE THAT I CANNOT GET OFF. DOES ANYONE HAVE ANY HELPFUL
SUGGESTIONS
>OTHER THAN BUYING A NEW STOVE? MY WIFE *REALLY* WANTS TO KNOW.

Try using "Fantastic" cleaner. In my experience, that stuff will take
off
almost anything. Just spray copious amounts onto the stove top and leave
it
for
a while (leave the room the stuff smells bad.) Come back, spray on a bit
more
and apply a little elbow grease with one of those plastic scrub pads. If
this
fails, you have no choice: keep the stove and buy a new wife.

Chris McDermott, [homebrew, not just for breakfast anymore]
<mcdermott@draper.com>

Date: 6 Jan 1992 14:21:49 -0500
From: Chris McDermott <mcdermott@draper.com>
Subject: Is boiling (water) really n

Is boiling (water) really necessary?
In HbD#795 (Subject: Re: oxidation) Al Korz <korz@ihlpl.att.com> implies that any cold water that is to be combined with bitter wort in the fermenter should be boiled. Is this really necessary, or will plain old tap water do?

I can think of only a couple reasons why it would be a must.

1 - Your water is from a shallow well and rich in microflora. In this case I wouldn't even want to drink it, never mind brew with it. In this case boiling has an obvious advantage.

2 - Your water is high in temporary hardness. Boiling the water would remove some of the minerals that might give your brew an off-flavor.

3 - Your water is chlorinated or flourinated beyond an acceptable level (whatever that may be.) In this case boiling would drive off these ions.

Now if your water does not fall into one of these three categories, I would say that boiling is a waste of time and energy. Please let me know if anyone has an other viewpoint. (like nobody does?, Right!;-)

Chris McDermott, [homebrew, not just for breakfast anymore]
<mcdermott@draper.com>

Date: Mon, 6 Jan 1992 14:48 EDT
From: Kieran O'Connor <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>
Subject: Hunter Monitors

I was looking at a friend's Hunter Energy Monitor and at an ad in Zymurgy. It seems they only go to 40 degrees f. How do you do efficient lagering--say around 32 degrees f?

Does anyone know of a monitor out there that goes lower?

Kieran O'Connor

oconnor@snycorva.bitnet

Date: Mon, 6 Jan 92 14:25:01 cdt
From: "Knight,Jonathan" <KNIGHTJ%GRIN1.bitnet@CUNYVM.CUNY.EDU>
Subject: an in-cider's view

Many thanks to those who responded to me via e-mail and in "print" about my problem with off-flavor. I have concluded that the cideriness of my beer is due to the fact that, having been too lazy/broke to pick up a carboy for secondary fermentation, I've been single-stage brewing in my beginner's bucket, and THAT's where the beer sat for a month. (Obviously there's a moral to be drawn here for the beginner, or maybe several)

Interestingly, enough, I finally went out and picked up a carboy just before I sat down to read my mail. At any rate, assuming this is a correct analysis of my problem, it shouldn't trouble me again since I use only extract, and yeast hasn't been a problem for me. And,

I'm VERY glad to hear that the odor will probably go away after long enough in the bottle. See - you really shouldn't worry, right?

Jonathan

Date: Mon, 6 Jan 92 15:51:16 EST
From: Jim Grady <jimg@hpwald.wal.hp.com>
Subject: More International Supplier Questions

In HBD #795 Ken Key asks if anyone knows how a brewer in Sweden can get supplies. Unfortunately, I don't have the answer. Instead, I have a German friend who has shown a little interest in homebrewing but does not know how he would continue the hobby when he moves back to Germany (probably later this year). Does anybody have any info on this? He will be in Baden-Wuerttemberg (near Stuttgart). I thought I had seen at least one person mention that he had brewed while living in Germany. Thanks!

- - -

Jim Grady |
Internet: jimg@hpwala.wal.hp.com | "Better thin beer than an empty jug"
Phone: (617) 290-3409 | - Danish Proverb

Date: Mon, 6 Jan 92 14:57:56 EST
From: wbt@cbema.att.com
Subject: Re: altbier

>We may have to finish it off with some champagne yeast. It's probably
>worth trying, since the beer is still very sweet but has a good taste.

I can't see that yeast nutrient, as Ken suggested, could do anything for
this all-malt brew.

I observe that this same thing happened when we brewed the hi-test
Christmas ale at Ken's. That started at 1.090 or 1.080, I forget, but is
the closest thing to this batch at 1.078. Perhaps this slow fermentation
is simply a characteristic of high-gravity ales.

Options:

- 1) We could throw in some yeast nutrient. Can't hurt.
- 2) We could pitch some liquid yeast; Wyeast 1007 German ale, which has
proven itself up to the high-gravity Christmas ale. Perhaps the
dry yeasts aren't sufficiently alcohol-tolerant.
- 3) We could do nothing for a couple of weeks and see if the gravity
changes.
- 4) We could rouse the yeast cake. I'm dubious, because this risks
infection and oxidation, plus there's not that much cake to rouse.

I suggest #3. It's the easiest.

Bill Thacker AT&T Network Systems - Columbus cbema!wbt
Quality Engineer Network Wireless Systems wbt@cbnews.att.com

Date: Mon, 06 Jan 92 12:55:16 PST

From: larryba@microsoft.com

Subject: Re: MESS

Try oven Cleaner (lye) to soften up those boil over messes. I thought I had trashed my SS stove top, but a half hour soak under Easy Off and then scrubbing with a copper scrub pad made it look pretty much like new.

The longer the soak, the easier the scrubbing.

Date: Mon, 06 Jan 92 13:14:35 PST
From: larryba@microsoft.com
Subject: Re: Coop Flaked Grains

Glenn Tinseth:

Yes, Health food and coop "flaked" grains are pre-cooked.
The rollers are HOT and cook the grain as it squishes it.

I stopped paying \$1.55/lb for flaked barley, wheat and oats at
the home brew store and now pay \$.40-\$.75/lb at my local coop.
Sometimes I just cook the grains alone for my breakfast, although
I would prefer to drink them in a special breakfast bock... :-)

- Larry Barello

Date: Mon, 06 Jan 92 13:20:57 PST
From: larryba@microsoft.com
Subject: Randy@rdr.com: Misc. questions

I, too, was unable to send this directly to Randy@rdr.com

- - - - -

Modern american 2 row is almost equivalent to traditional 6-row in enzymatic power.

Most american lager malts are fully modified. English malts are over-modified. Continental malts, i believe, are under modified. The protein rest is needed mainly for the latter. I do protein rests with Klages mainly as a sort of dough-in. I like seeing 15 min conversion when I step to 155. If you are adding a lot of unmalted barley or oats (for a stout) then a protein rest might be needed. I have made perfectly fine stouts w/o the protein rest and they cleared just fine.

Conversion rates are dependent upon temp and calcium/pH. Apparently you can fiddle with these variables to get differing rates of extract and various qualities of the beer. High efficiency doesn't always equate to high quality. I usually go for efficiency. In short, about a gram of gypsum/gal of water (assuming you carbonate levels are low) should make for rip-snorting conversions. I believe a tbls is about 5 grams.

Rice syrup would be the converted rice (starch -> sugar). Since you can expect to get around .030 pt/lb/gal from flaked rice and around .040pt/lb/gal from syrup, i would guess that 10-11oz of syrup would be equivalent to 14oz of flakes. Cooked, mashed rice added to the mash would be equivalent to using flaked rice. Flaked anything is pre-cooked by passing the grain through heated rollers. You need to pre-cook it to gelatinze the starch (make it soluble in water). Malted grain is a little different in that the growing plant releases enzymes that break down the kernel structures and release the starch.

I was pretty nervous when I did my first all grain beer. Don't. Things are much more flexible than most authors will imply. You may not get the exact same beer they did, but you will still be pleased with your results.

Oh, use iodine. Why piss away an extra hour if everything is done in 20 minutes? Do the starch test just after the step to see what a positive reaction looks like. After conversion there should be little or no color change (no black granules). You might get a few if you let it sit around - that is the iodine reacting with the cellulose particles from the husks. An hour at 155 is roughly 2x overkill in my experience if you have sufficient calcium (above). Another test is to simply taste your wort every 10 minutes or so. When it is very sweet and smooth, you are done.

Cheers!

Date: Mon, 6 Jan 92 15:07 CST
From: korz@ihlpl.att.com
Subject: Re: Fermentation and surface area

Dan writes:

>A few issues ago, Chris Shenton wondered why a brew in a full 5 gallon
>carboy fermented at a different rate than one in a not-full 7 gallon
one.
>
>I recall George Fix mentioning, maybe a month or so ago, that a study
done
>in the late 1940's showed that surface area bore a significant, (I think
it
>was significant), relationship to fermentation rate and quality. I seem
to
>remember he said th at a larger surface area, up to a point, was a good
>thing. This would imply that a carboy that is not filled beyond the
point
>where the neck begins to narrow would produce a better quality
>fermentation.

Could it be the height-to-cross-sectional area aspect ratio and not
necessarily the surface area? Maybe it has something to do with the
depth
of the fermenting wort? The extreme example of this is Samuel Smith's
Old
Tadcaster Brewery, which uses very squat, long and wide fermenters
made from slate. They use open fermentation. I've read that this
configuration is used to create a large amount of diacetyl, which is what
they want. However, I don't think the diacetyl production is an issue
here.

>George, could you comment on this?

Yes. George wrote:

> 1.Geometry- In the late 1940's deClerck studied fermenter shapes and
>concluded (for a long list of reasons) that it is desirable that the
>surface area of the fermenting wort be sufficiently large compared to
its
>depth.

What are some of the "long list of reasons" that deClerck suggests
are most important, George? Where can I get a copy of deClerck's
book? I've read its out of print.

>If it is true that a not-full carboy produces better fermentation, then
>those who believe in the blowoff method are faced with some dilemas.

Having been a long-standing proponent of the blow-off method, I obviously
have a vested interest in deClerck's findings and Dan's suggestion of a
dilema. On the other hand, I'm very happy with the flavor of my beers
and
their fermentation times are reasonable, so why worry? I don't use a
starter for my Wyeast, get active fermentation in 12 to 36 hours,
depending
on the yeast type, and have not had an infection in over four years (some
beers sitting in the fridge, on-tap for over 9 months - no problem). The
last infection I had, I could safely attribute to the dry yeast I used
back
then. My challenge still stands: if you think blow-off is a waste, I
dare you to drink a glass of blow-off. I hope this doesn't sound too

antagonistic. I don't mean it to. It's a friendly challenge and I'm always open to be proved wrong, as long as I learn something in the process.
Comments?

Al.

Date: Mon, 6 Jan 92 16:36:14 -0500
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>
Subject: racking

Greetings,

I am new to brewing and could use some guidance regarding racking. I have read two books so far to help me in my extract endeavours. Millers is relatively rack-happy compared to Papazians (those are the two big two books in my library).

Specifically, how important is it to rack your beer off the trub during primary fermentation as advocated by miller? what are the dangers besides infection?

When exactly should you rack to a secondary fermenter and why?

Thanks,

-Alan

Date: Mon, 6 Jan 92 15:24 CST

From: korz@ihlpl.att.com

Subject: Casks

A while back, someone (sorry) asked about what kind of cask they should buy: plain, charred or paraffin-coated. Yesterday, while studying for the BJCP exam next Sunday, I ran across what the Prazdroj Brewery uses to make Pilsner Urquell. According to Jackson in "The New World Guide to Beer," they use "pitch-coated oak fermentors" which are periodically sent back to the coopers for re-pitching when it becomes necessary. There's a bit more detail, but this is all I can remember now. Jackson's Beer Hunter video shows the coopers at work. I don't believe the voice-over gave any detail in the video, or recall how much could be learned from watching the coopers, but I wouldn't completely rule it out.

Now, what can we learn from this? Apparently, the oak does not make significant contact with the Pilsner Urquell, so all of you adding oak chips to your Pils, may want to reconsider. Pitch-coated was not one of your options, but you may be able, with sufficient research (call some coopers), to coat the casks yourself.

Al.

Date: Mon, 6 Jan 92 16:09 CST
From: korz@ihlpl.att.com
Subject: Re: Mashing questions/answers

Josh writes:

>> 1) In Line's book, his procedure for a step mash suggests doing the
>> "protein rest" or first stage at 55C (131F), but Papaizan suggests
>> 50C (122F). Who's right? Does it really matter?
>
>Miller says that a 131 F rest will tend to produce more protease
enzymes, so
>that your larger protien molecules get broken into smaller ones. Result?
>Less chill haze, more mouth-feel and head retention. He also says that
he
>never did a side-by-side 122/131 comparison, so he's not sure if the
>homebrewer would notice the difference. My first batch was an altbier
with
>german 2-row, and I used 131 F. I also used Irish Moss, and the beer
came out
>quite clear.

Just one correction. It's incorrect to say "tend to produce more
protease enzymes." All the enzymes you will ever get to use are in the
grain when you begin. You can add enzymes you purchase separately. I'm
sure what you meant was something on the order of "activate."

According to Papazian's New CJoHB, at temperatures ideally between 113F
and 122F, one type of proteolytic enzyme cuts long proteins in to amino
acids, which can subsequently be used by your yeast. Between 122F and
140F, other proteolytic enzymes break the long proteins into shorter
proteins (I'm borrowing from Miller on this) which contribute, as Josh
said, to mouth-feel and head-retention. If you leave the long proteins
around, that will contribute to chill haze, which is partly why you would
like to cut them up.

>> 2) The recipe I'm using from Line's book (for a light pilsner, a
>> Heinekin clone), he calls for 5.5 lbs of "lager malt". What kind of
>> malt is this? 2-row or 6-row? Unmodified, modified, or highly
>> modified?
>
>Lager malt is a color definition only. Line was British, and in both
the UK
>and Germany they only have 2-row, as, I believe, 6-row is a north
american
>species. All brewing malt should be highly modified. Undermodified
malt is
>usually a mistake. You can tell by chewing a grain. The test
(according to
>Miller is "chewy/steely". Chewy, edible malt is well modified.
Undermodified
>will chew like gravel. The "base" malts you'll use will usually be
either
>"lager" malt or "pale" malt. Use the pale for english style single temp
>mashes, lager for everything else.

I disagree again. Brewing malt can be 2-row or 6-row AND highly-
modified
or under-modified. Lager malt is less-modified than British pale malt.
Undermodified malt has more starch available for conversion to sugars
and more complex (long) proteins, but less amino acids. It requires a
protein rest. Fully-modified malt, aka, British pale malt, has less

starch available for conversion to sugars, less complex proteins and more amino acids. With pale malt, you can skip the protein rest and do a simple infusion mash.

In the rest of Josh's post, I concur, but also cannot provide a documented conversion rate from "flaked rice" to "gelatinized white rice." Papazian, however says that flaked rice is simply "moistened" and "passed through rollers" which gelatinizes them. Later, he says that white rice needs to be cooked at least 30 minutes to gelatinize. Based on this, I would intuitively say that you should substitute 1:1 dry white rice to flaked rice and then make sure to gelatinize it before adding to the mash.

Al.

Date: Mon, 6 Jan 92 16:35 CST
From: korz@ihlpl.att.com
Subject: Re: Pitching at high krauesen

Bryan writes:

>Wort at high krauesen has a lot of dissolved CO2 in it. So shaking it to
>get the slurry off the bottom when pitching is not a very good idea.

I have to agree, but not for the reason you state, Bryan. The amount of dissolved CO2 in wort at high krauesen is not very great, not compared to finished beer, at least. But dissolved CO2 really is immaterial when pitching your starter. The reason I feel that you shouldn't shake your starter (if it's really at high krauesen) is because the slurry is trub (hot break, cold break and dead yeast). If you've waited too long and high krauesen is over, then your slurry contains some dormant yeast but intuitively, I feel not enough to bother with -- again don't shake. If you've waited *way* too long, and your starter has cleared, then shake it up, and pour it into a new starter. At high krauesen, there's nothing you really want in the slurry -- what you want is either on top or in suspension.

Al.

Date: Mon, 6 Jan 1992 14:59 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: misc comments

!!
!!!!!!!!!!!!
Following is summited by Micah Millspaw.
!!
!!!!!!!!!!!!

I would like to thank Bob Jones for posting the recipe for his holiday ale. I have drank several bottles of the stuff and it is great! There is one problem, Bob's water is very, very soft and if your brewing water has even moderate calcium hardness you should back off on the amount of hops that you use. nuff said

On the subject of bottle fillers. It has been my experience over many years of homebrewing that what works best is counter-pressure bottle filling from kegs. The C-P fillers make it possible to purge the empty bottle of normal atmosphere and pressure it with either CO2 or nitrogen. Doing this can eliminate a lot of worry about oxydation. There are several adds in zymurgy's classifieds for counter-pressure bottle fillers at reasonable prices. I have one of the HIGH TECH bottlers it cost 49.95 and is by far the cleanest and easiest to use C-P filler I've seen.

I am in the process of converting my draft beer system at home to nitrogen /CO2 from straight CO2. The mix is 85/15 this is a standard gas mix available from welding supply places. The advantage in this is the your beer will not absorb the nitrogen as it would the CO2 possibly altering the mouthfeel and flavour/bouquet profile of your beer.

I have come up with a device that will make a soda keg beheive like the new guinness cans. It is very simple ,easy to install and remove and you can make it your self. Cost is about 3-5 bucks worth of SS and 15 minutes on a lathe (or bribe a machinist, they usually take beer). If anyone is interested Email Bob Jones and I will give him a DXF file with a nice drawing on it. Most any CAD system should be able decipher the DXF for you. Plus they are easy to transmit (I think?).

A bit of info for those of you who subscribe to Zymurgy mag. and do not recieve the Beverage People news from GFSR. It seems that the special issue on beer styles has some errors(besides Paddy Giffens picture). The munich helles article contains some gross mis-information. Byron Burch claims to have written and submitted it as a sort of joke, after mailing it in he says that he called the AHA editor to inform them of the nature of the article in question. But many months later it appeared in the '91 special issue, errors and all, and the best part is the author credited is CP. So read this article about helles for its humorous value and not its brewing advice.

Micah Millspaw
brewer at large12/26/91

Date: Mon, 6 Jan 1992 14:59 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Sour Mashing

!!
Submitted by Micah Millspaw
!!

SOUR MASH

I've had great success with sour mash beers. I have used several different yeasts with the sour mash including Chico ale yeast, Chimay reculture, and S. Delbruki they all worked great. I haven't tried a lager yeast yet but am planning to make one. So as to be useful I'll describe my mashing (sour) technique.

First I'll explain, I do my sour mashes as two separate mashes, one soured and one straight. The sour mash is 80% wheat the rest 2-row klages. This is mashed in with 32 oz. water per pound of grain, strike temp. is 180F this should be stable at 158-160F. I do this part of the mash in a picnic cooler with some duct tape around the lid to minimize heat loss. I start the mash the evening of the day before I intend to brew. The mash time is usually 12 to 14 hours.

On brew day I do a normal straight infusion mash with a high percentage of 2-row klages usually a one hour mash.

And now to the good part! Go, and open the lid of the cooler that has the 14 hour old mash in it. If the smell makes you want to vomit, it is done and its OK (the colour may be a little grey too). Take the soured mash and the straight mash and mix them together in your lauter vessel. Then do a mash out at 170F and hold it for 15 min. Sparge your brew length, then boil down to size and gravity desired. Hop as you wish. If you ferment in clear glass the wort may appear somewhat grey in colour, this will clear by itself. I've made high, medium, and low gravity beers with method and they have all turned out pale, clear and very tasty. The flavour is difficult to describe but as digusting as the process is the resulting beer taste is well worth it.

Note: I also have done a alcohol removed sour mash spiced with coriander and CFJ90 hops as my contribution to responsible yet flavourful drinking. If anyone wants the recipe let me know.

AND SOUR MASHING IS NOT A PART OF LAMBIC BREWING (to avoid confusion)

Micah Millspaw
BREWER AT LARGE 12/27/91

Date: Mon, 6 Jan 92 15:40:48 PST
From: Tom Bower <bower@hprnlme1.rose.hp.com>
Subject: Mash/Lauter Tun Construction

Being more of an ale than a lager fan, and wishing to enter the ranks of all-grain homebrewers, I've been trying to accumulate the necessary equip-ment to do single-temperature infusion mashes (and sparges) in an insulated container.

I'd like to hear from the net on mash/lauter tun construction. Assuming some kind of picnic/water cooler to be adapted for this use, I've got some questions:

+Which shape works better (and why?) - Cylindrical (water jug) or rectangular? What size works well assuming perhaps some barleywines as worst-case mash quantities, 5-gallon recipes in general? Any other good things to use besides insulated ice chests & water coolers?

+What is the ideal arrangement for straining out the runnings? I've heard people describe slotted copper tubing, plastic bucket-bottoms with holes drilled or slots melted through with a hot knife, with or without the use of grain bags. If I could construct the ideal false bottom, what would the average size and geometry of the openings be, and what % of open area overall would there be? I'm thinking of getting some stainless steel screen/mesh. What are the consequences of the openings being too small? Too large? Too infrequent? How about the amount of space under the false bottom? Is there a type of construction that makes a grain bag unnecessary, or would it just be easier to make an over-permeable false bottom and rely on the grain bag for the straining effect?

What say ye? Feel free to reply here or via e-mail, if there's interest I will summarize & post.

Thomas G. Bower(bower@hprnd.rose.hp.com)Roseville, CA

Date: Mon, 06 Jan 92 20:34:38 EST
From: Jim White <JWHITE@maine.maine.edu>
Subject: Spargin blues.....

Awhile ago I surveyed the all-grain brewers. The purpose of this survey was to determine why 'you brew the way you brew'. The results, (posted), ran the gamut from mysticism to economic necessity. Agreement was nearly unanimous, however, that the final brew tasted better. Thus I was motivated to invest in the equipment and give it a try.

After about 7 batches, a few observations.....

I like it. It's fun. I think the beer is tastier. I doubt I'll go back. I bought 55 lbs. of Munton and Fison 2-row pale for \$.65/lb. For less than \$10.00 one can make 5 gals of top quality all malt brew. Neat !

I try and do things simple. I use a single temp infusion mash with a cooler. I boil in a 33 qt porcelain on junk metal boiler. Wort chiller is a coil of 1/4 i.d. copper tubing inside my cooler filled with snow (when available)

Things usually go fine, with one possible exception..... Yeah you guessed... Sparging is the downside of all-grain brewing. I can usually get a decently clear flow, and decent extract rate, but it's a pain, and this leads to a question.

Why not just drain the sweet liquid from the mashing vessel, through a couple layers of cheesecloth, and into the boiler..... once. No recycling! Then run the necessary amount of 170-180 F water through the same grain bed and cheesecloth, (again just once), to make 6 gals.... and be done with it. It'd take minutes, rather than 1-2 hours.

I'll probably try this anyway in my next batch (call it an experiment) but I'd be truly interested in the opinion of the HBD'rs. Has anyone tried this, or something similar? Would you expect the grain bed to be a better filter bed? Would you expect the extract rate to suffer?

I have tried both a 'double bucket' and a grain bag approach to sparging. I like the grain bag better, but mine (I guess) is too fine, and get's clogged. I find the double bucket too time consuming and I don't like the extra items to clean. Am still waiting for a better sparging system

Jim White

The new auxiliary Wort chiller arrived on New Year's Day, but so far....
it's
bust. When I needed it cold, it was about 40 F and raining.

Date: Mon, 6 Jan 92 20:05:14 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Temperature Calculations

Excerpts from homebrew: 6-Jan-92 Homebrew Digest #795 (Janua.. Verify a.
b. sending@hpf (44434)

> > 1) Strike dry grain with enough 160F water to bring mash to 153F.
> > Stir and let rest until conversion.
> >

> That will take 13 lbs of water (over a gallon and a half) for each
> pound of grain. Here's the algebra.

> Let g be pounds of grain at 60F
> Let w be pounds of water at 160F

> $60g + 160w = (g + w) * 153$
> $60g + 160w = 153g + 153w$
> $7w = 93g$
> $w = 93/7 g$ ie. about 13 1/2 pounds

John, does this set of equations take into account the difference in
specific heat between the two substances, or would that be significant?
Most texts I've seen (particularly Noonan) seem to indicate that the
malt has a higher specific heat than the water, which (and I'm sure the
physics-prone amongst us will let me know) would mean that another
coefficient has to be added in, one that I think would result in an even
higher weight of water having to be added.

Date: Mon, 6 Jan 92 22:36:44 -0700
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: All Grain Weizen

I'd like to try to brew a 50-60% wheat beer. A while back I remember someone posted suggestions for dealing with the problems associated with mashing such high wheat porportions. Could this kind soul, or anyone else who has tried it, please email or post a synopsis of your wisdom?

Many thanks,
Jon Binkley
binkley@boulder.colorado.edu

End of HOMEBREW Digest #796, 01/07/92

Date: 7 Jan 1992 7:09 EST
From: dab@pyuxe.cc.bellcore.com (dave ballard)
Subject: boil-over preventer

Hey now all you physicists- I got this thing in my stocking this year that is supposed to prevent boil-overs (all kinds, not just beer). It's a glass disk, about 4" in diameter, with about a 1" lip around it. It kinda looks like big coaster. The cardboard that it was attached to claims that it can also be used as spoon rest (what will they think of next).

I haven't used it yet but my mom put one in a pot of spuds on xmas. It didn't seem to work too well 'cause there was soon spud foam oozing all over the stove.

My question is this: why should I expect this to work and if it did work, what does it do? Should I buy stock in the company that makes them? Could this change the face of the free world? Tell me, tell me..
..

iko-
dab

=====
=
dave ballard Reach out your hand if your cup be empty,
dab@pyuxe.cc.bellcore.com if your cup is full may it be again,

Date: 07 Jan 92 07:34:13 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: 50% wheat

Jon Binkly writes:

>I'd like to try to brew a 50-60% wheat beer. A while back
>I remember someone posted suggestions for dealing with the
>problems associated with mashing such high wheat porportions.
>Could this kind soul, or anyone else who has tried it, please
>email or post a synopsis of your wisdom?

I have made 2 50% wheat mashes (4lbs wheat malt, 4lbs kagles) and I had
no
unuseal mashing or sparging problems

Chip

Date: Tue, 7 Jan 1992 9:13:16 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: why boil H2O?

Chris asked that question. I boil all my brewing water for 2 reasons. First, even though I have municipal water, it always has bacteria in it. Not a lot, but enough. Boiling kills them. Second, my water has chlorine in it. Not a lot, but enough to smell/taste and enough to combine with chemicals found in grains to produce nasty, possibly carcinogenic things like chloramines (?). Jack S., our resident amine-phobe ;-), can fill you in on that concern.

RG

Date: Tue, 7 Jan 1992 09:22:10 -0600
From: rickel@cs.utexas.edu (Jeff Rickel)
Subject: Re: Boiling water

I too am curious about the necessity of boiling tap water. Dave Miller treats it as a must, so as to kill any bacteria, drive off any chlorine (he claims that even small amounts of chlorine can lead to horrible phenolic (medicinal) flavors), and to precipitate ions. Yet other books treat it as optional if they consider it at all. Anybody have any good evidence that it does or doesn't matter?

Jeff

Date: Tue, 7 Jan 92 09:04:56 MST
From: resch@craycos.com (David Resch)
Subject: Sour Mashing

Micah Millspaw writes:

>The sour mash is 80% wheat the rest 2-row klages. This is mashed in with
>32 oz. water per pound of grain, strike temp. is 180F this should be
stable
>at 158-160F.

I am very interested in trying this technique after sampling many
Flanders Brown
and Lambic beers while traveling through Belgium. I love the tart (but
very
pleasant) sourness of these brews. I have a few questions on your
procedure:

First, is the 80% wheat that you use malted? I assume that it is since
the
barley malt is only 20% and that would not seem to provide enough enzyme
activity to convert all that wheat.

I believe that someone else here recently had bad luck (Aaron, I believe)
attempting a sour mash. Do you think that the natural beasties on the
wheat
malt somehow are more well suited to sour mashing than those on barley
malt?
Does anyone know if the type of bacteria contained on the two differ to
any
degree? Another possibility is the local environment where the sour mash
is
done, unfortunately I live quite close to where Aaron made his attempt..
.

Finally, is the sourness produced by your method similar to that in say a
Flanders Brown Ale?

Thanks, can't wait to give this a try!

Dave

Date: Tue, 7 Jan 92 10:07:20 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: Sour Mashing
Subject: Hot side aeration of wort (George Fix)

Several years ago I used an ill-conceived horizontal mashing system where hot wort was transferred via a "pump" from the mash tun to the brew kettle, and after the boil through a wort chiller into the fermenter. The system was pretty to look at as well as being easy to use. There was, however, considerable "hot side" aeration during the transfer. The beers produced did not display "cardboardy", "papery", "woody", and/or "vinegary" flavor tones one usually associates with oxidation, so I concluded that hot side aeration was not an important issue.

This was also a time that beer competitions started to appear, and I entered as many as could be managed. What was particularly frustrating was the vast discrepancy between my evaluation of my beers and that of the judges. Some of the beers did ok pointwise, but concurrence over their strong and weak points were rare. I concluded at the time that some of the judges were full of . . .

It was only in background research for my book on brewing science did I come across the "oxidation without molecular oxygen" phenomena that I discussed in an earlier post. I promptly reconfigured my brewing system with a goal of minimizing hot side aeration. It is impossible to completely avoid some of it, but I was able to affect substantial reductions. The difference in the performance of the resulting beers was astounding. Even those consumed at home seem to have a more rounded and smoother finish.

There is a good deal more to life and homebrewing than how well our beers do in competitions. Moreover, some beer styles are more susceptible to these effects than others. Ironically, the less malt, hops and color, then the less this issue is relevant. (It is a myth that lighter beers are harder to make than heavier beers, particularly with respect to flavor stability!) Yet all and all, I strongly feel that minimizing hot side aeration is a goal well worth considering.

I am aware of some commercial beers that have been produced with considerable hot side aeration. One is Bateman's XXX, where hot side aeration is used to darken the beer. At the brewery, Bateman's ales are sensational, and even those I tasted in London were very good. In the US, on the other hand, I find

them almost undrinkable. Last week we tasted some which according to a decoding scheme given to me by Paul Farnsworth indicated that they were only eight weeks old. They had a hard astringent finish that overpowered the desirable fruity/hoppy tones in the ale. This was totally unlike the ones I tasted in England which had a nice malt finish.

What may come as a complete surprise to folks in California is that Anchor's products suffer from the same problem. I have yet to get a Anchor Steam or Liberty Ale in Texas that comes close to doing justice to these great brews. Moreover, the versions we get are not that old. This is in striking contrast to Sierra Nevada's ales which always have an excellent malt flavor (not to mention the Cascades!) even when they are several months old. The fact that SN's ales are bottle conditioned helps, but I feel there is more to it than that. If you ever get the chance, compare the brewhouse procedures in detail at Anchor and Chico. The latter, in my opinion, comes close to the ideal, while the latter, as noted in other posts, use "splashing grant" similar to the one at Pilsner Urquell.

Russ: When you visit Anchor this weekend ask Mark Carpender about this matter. I have talked to him in the past about this issue, but I would be interested in his current views. I know the tradition of steam beer brewing means a great deal to everyone at Anchor, and that is why we all have such a fond regard for everything associated with this operation. However, if they bypass the grant for Foghorn, why not for Liberty Ale and their Porter as well?

Date: Tue, 7 Jan 92 09:45:28 MST
From: pyle@intellistor.com (Norm Pyle)
Subject: Blowoff

korz@ihlpl.att.com writes:

>Having been a long-standing proponent of the blow-off method, I obviously have a vested interest in deClerck's findings and Dan's suggestion of a dilemma. On the other hand, I'm very happy with the flavor of my beers and their fermentation times are reasonable, so why worry? I don't use a starter for my Wyeast, get active fermentation in 12 to 36 hours, depending on the yeast type, and have not had an infection in over four years (some beers sitting in the fridge, on-tap for over 9 months - no problem). The last infection I had, I could safely attribute to the dry yeast I used back then. My challenge still stands: if you think blow-off is a waste, I dare you to drink a glass of blow-off. I hope this doesn't sound too antagonistic. I don't mean it to. It's a friendly challenge and I'm always open to be proved wrong, as long as I learn something in the process.
Comments?

Of course. A better test would be to brew two identical batches, blowoff one and not the other. See if you can taste the difference (I doubt it). Using your logic, would you drink a glass of yeast slurry? I wouldn't, but then it doesn't hurt things to be there, does it? (this assumes you rack off of it, etc. etc.). Has anyone done a side-by-side like this? BTW, I don't mean to be antagonistic (remember the Rat's *ss Stout?) either, but I would like to know. Al, you're happy with your beer fermented with the blowoff method; I'm happy with mine fermented without it. That's all. Some year I may try this experiment. Until then, Just Brew It.

Norm

Date: Tue, 7 Jan 92 08:57 PST
From: alm@brewery.intel.com (Al Marshall)
Subject: Blowoff
To: homebrew@hpfcmi.fc.hp.com
Subject: Demise of Klages, and 2 row color malts

I was chatting with the head of one of the larger Northwest
microbreweries
recently about the available US malts.
The following unconfirmed facts, opinions and questions are offered FYI:

1)

It appears that AB (the major consumer of Klages 2-row in the US by far)
intends to replace Klages with Harrington (sic) in the long term.
The economics of the brewing-barley / malting industry would tend to
indicate that Klages would then quickly disappear from the market.

Does anybody here know anything about the relative brewing
characteristics
of Harrington?

2)

This same discussion bemoaned the lack of 2-row crystal malted in the US.
Great Western Malting in Vancouver WA had the proper equipment
to make it, but all the people that knew how to operate it have
retired.

In the recent past,
a potential alternative malt supplier someplace in the Northwest
with plans to rectify this situation
died before it could deliver any malt.

Briess seems to have had this business all to itself for a while,
probably helped by the fact that the huge breweries only use the
dark malts in tiny amounts for color adjustments, and fear any possible
flavor contribution.
Is Briess going to have a lock on US-made crystal forever?

=====
|
R. Al Marshall | Insert clever aphorism here.
Intel Corporation |
alm@brewery.intel.com |
|
=====

Date: Tue, 07 Jan 92 09:26:29 PST
From: larryba@microsoft.com
Subject: Re: Bittering Hops, racking and wheat beers

>From: "Dr. Full-Time"
>Subject: Starters and thoughts on bittering hops

While all the references imply that any hop would be sufficient for bittering (the aroma is driven out after 20-30 minutes) in my past experience even a 45 minute boil with chinook hops (alpha ~ 13%) will give the beer a distinctive aroma and flavor. Perhaps this isn't so true with lower alpha hops or "noble" hops, which have fewer resins and perhaps less aroma potential?

Although I have not done controlled experiments, I go ahead and use the highest alpha hop in my refer for at least half the base (boil) bittering units. Usually the colored malts and aroma hops cover the residual flavors. For light pilsners and wheat ales I use the same or similar hops for the bittering as I do for aroma.

>From: Alan Mayman
>Subject: racking

I avoid racking wherever possible. Lately I have been racking to a secondary when making lagers and when dry hopping ales. Jeeze, if I am going to dump in 2oz of hops, fresh from the field, why worry about a bug or two? the beers seem fine. Try it either way. The beers will be fine. If you are just starting brewing, take the easiest approach. Complicate things after a couple of batches are under your belt.

Review some of the old HBD on Father Barley Wine's yeast cake technique: no racking involved at all. he just lets the fermented out beer sit on the cake until the previous batch has been consumed (sometimes for months!). Then he racks to his keg and dump the new wort on the previous yeast cake. I tried it a couple of times when making a series of ales or lagers - it worked just fine for me. Now that I am using a wider variety of yeasts and beer styles it is not practical to reuse the yeast cake.

>From: Jon Binkley
>Subject: All Grain Weizen

I made several wheat ales ranging from 1:5 to 1:1 wheat to 2 row pale malt (klages). In all cases the mashing and sparging was pretty much routine. I think the 1:1 was a little slower than usual, but still cleared and sparged in less than an hour.

I think a thing that really gums up sparging is the quality of the crush. I have had all klages mashes sparge very slowly when I over ground the grain in a corona mill (lots of flour). I am at a loss to describe a proper crush. The grain should be mostly like course sand with big chunks of husk (preferable whole, but split).

Good luck!

Thanks to the fellow on sour mashing technique. Sounds interesting!

- Larry Barello

Date: Tue, 7 Jan 92 10:41:59 -0700
From: 105277@essdp1.lanl.gov (GEOFF REEVES)
Subject: Oxygen on fermentation surface

Dan GRAHAM wrote:

>
> A few issues ago, Chris Shenton wondered why a brew in a full 5 gallon
> carboy fermented at a different rate than one in a not-full 7 gallon
> one.
>
> I recall George Fox mentioning, maybe a month or so ago, that a study
> done
> in the late 1940's showed that surface area bore a significant, (I
> think it
> was significant), relationship to fermentation rate and quality. I
> seem to
> remember he said the at a larger surface area, up to a point, was a
> good
> thing. This would imply that a carboy that is not filled beyond the
> point
> where the neck begins to narrow would produce a better quality
> fermentation.
>

I have an anecdote relating to this question. One of my experiments which
was designed to (hypothetically) reduce oxidation was to fill my
fermenter
with CO₂ after siphoning the wort into it. The result was that after 2
days
the beer never did start fermenting. I had to open up the airlock and
introduce oxygen (air) and new yeast (which probably wasn't necessary)
in order to get fermentation going. There was plenty of splashing during
siphoning so I figured that the wort would be aerated and all I would do
is
reduce oxidation on the surface but it didn't seem to work that way.
Oxygen
on the surface seems to be important too.

Geoff Reeves

Atomic City Ales
Los Alamos New Mexico

Date: Tue, 7 Jan 92 9:51:05 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Boil Overs Be Gone!
Full-Name: "John Cotterill"

Last night I brewed up a batch of pale ale. For the first time since the discussion several months ago on boil-overs, I remembered to skim off the pre boil scum on top of the wort. For the first time, I had no boil-overs!

Not even a hint. Needless to say I was impressed. The scum has a great creamy character to it. Does anyone know if pulling this stuff off the wort causes any taste or head retention change?

JC
johnc@hprpcd.rose.hp.com

Date: Tue, 7 Jan 92 11:55 CST
From: korz@ihlpl.att.com
Subject: Re: Is boiling really necessary?

Chris writes:

>In HbD#795 (Subject: Re: oxidation) Al Korz [Korzonas, actually] implies that
>any cold water that is to be combined with bitter wort in the fermenter should
>be boiled. Is this really necessary, or will plain old tap water do?
>
>I can think of only a couple reasons why it would be a must.
>
>1 - Your water is from a shallow well and rich in microflora. In this case I
>wouldn't even want to drink it, never mind brew with it. In this case boiling
>has an obvious advantage.

Your water need not be from a shallow well to be rich in microflora, but the general rule is: "if your water tastes bad, beer made from it will too."

>2 - Your water is high in temporary hardness. Boiling the water would remove
>some of the minerals that might give your brew an off-flavor.

Yes, I agree, but would like to add (simply for completeness) that removing
excessive hardness is more important than just for flavor if you are doing
all-grain.

>3 - Your water is chlorinated or flourinated beyond an acceptable level
>(whatever that may be.) In this case boiling would drive off these ions.

Agreed. Chicago water is what I get and it tastes neutral to me, however,
visitors from Europe and Alberta have noted a chlorine smell/taste, which,
obviously, I have learned to ignore. This goes for any water flavor, so we should all be wary of this.

>Now if your water does not fall into one of these three catagoies, I would say
>that boiling is a waste of time and energy. Please let me know if anyone has
>an other viewpoint. (like nobody does?, Right!;-)

I feel that my water could probably be used straight out of the tap, but still boil all my water. Why? Because there may be minor amounts of microflora which (in the long run) could spoil my beer and because I know I have both flourine and chlorine in my water and would rather boil them out. I'd simply rather be safe than sorry. That's my own, personal, case.

My posting, however, goes out to people all over the world and their water could have any and all the problems you described. Bearing this in mind, and since that post was primarily about chilling to pitching temperature,

I chose to write for the worst-case scenario. In general, Chris, I agree with you.

Al.

Date: Tue, 7 Jan 92 12:01 CST

From: korz@ihlpl.att.com

Subject: Re: Hunter Monitors

Kieran writes:

>I was looking at a friend's Hunter Energy Monitor and at an ad in
>Zymurgy. It seems they only go to 40 degrees f. How do you do
>efficient lagering--say around 32 degrees f?

>

>Does anyone know of a monitor out there that goes lower?

Yes, your original thermostat. You simply need to calibrate it with a thermometer. Granted, it will probably have a larger detent (the hysteresis -- the 1 or 2 degrees between on and off) than a more expensive thermostat, like the Hunter. My Hunter Energy Monitor (\$24.95 at Builder's Square) has a manual mode which basically means "ON all the time."

Al.

Date: Tue, 07 Jan 92 13:18:14 -0500
From: Dave Coombs <coombs@bashful.cup.hp.com>
Subject: Re: cleaning copper tubing

This is the same sort of copper tubing that's used in plumbing, right?
And we drink the water that travels through it to the faucet. So what
is commonly done when installing copper plumbing to ensure clean
water?

dave

Date: 7 Jan 92 10:13:00 PDT
From: "MR. DAVID HABERMAN" <habermand@pl-edwards.af.mil>
Subject: Copper Cleaning, Hunter Energy Monitor

Mike Zentner says,

>much work and undiluted dishsoap, I was able to snake a stiff wire
>through all 30 or so feet of it (coming from both ends and hooking
...
>get the last of the crud out, I hooked cotton balls on the string,
>soaked them in alcohol, and pulled them through. At the other end
>of the tube, I replaced the cotton and worked my way back and
>forth several more times. It was finally clean!

Sounds like a job for my extra .22 caliber rifle brush! It also has
cotton
swabs that attach to it. Use only brand new unused brushes and swabs.

>From: Kieran O'Connor <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>
>Subject: Hunter Monitors

>
>I was looking at a friend's Hunter Energy Monitor and at an ad in
>Zymurgy. It seems they only go to 40 degrees f. How do you do
>efficient lagering--say around 32 degrees f?

I just put the thing on manual and use the refrigerator thermostat when I
want
to go lower than 40 deg. Not a bad deal for \$20 at Home Depot. It gets
pretty cold here in the Southern California desert during the winter and
I
notice that my refrigerator doesn't need to run since I keep it in the
garage.
I haven't brewed that much in the winter, but I might want to get a
heater to
put in the 'fridge or put it inside the house.

Larry Barello says:

>Sometimes I just cook the grains alone for my breakfast, although
>I would prefer to drink them in a special breakfast bock... :-)

I like oatmeal stout for breakfast myself. For the last 2 years I have
had
stout with breakfast on New Year's Day. Last year, Samuel Smith's
Oatmeal
Stout, this year, Shakespeare Stout from Rogue in Newport Oregon, and
next
year, my own I hope!

-
David A. Haberman
Email: habermand@pl-edwards.af.mil

BEER - "It's not just for breakfast anymore!"

Date: 7 Jan 1992 13:26 EST
From: dab@pyuxe.cc.bellcore.com (dave ballard)
Subject: it's storytime!

Hey now all you hbd'ers-

I want you to curl up in the warm glow of your terminals with a frothy mug of winter warmer, 'cause Uncle Davey is gonna tell you a scary story.

Once upon a time not too long ago (last week in fact), a friend of Uncle Davey's decided to brew an Irish Stout from an ingredient kit he got from Santa. The brewer, known as Oz to all that know him, did the batch and put it in a shiny glass carboy to let the yeasties have their fun. Oz went to bed around midnight a few nights later and slipped into a wonderful doze.

At around 1 AM Oz was awakened by some sort of explosion, the sort that rattles the windows in the house. The next sound that Oz heard was his dad, Mr. Oz, who was shouting at Oz to "get his ass downstairs 'cause his beer blew up." "Uh oh," said Oz, "it sounds like I'm in big trouble."

When Oz arrived at the brewery downstairs he found that the shiny carboy, which had previously been holding his happy yeasties, was now in about a zillion pieces. In fact, one piece was propelled upward so hard that it blew a hole in the ceiling of the brewery. Oz was right, he was in big trouble, for the ceiling of the brewery also happened to be the floor of Mr. and Mrs. Oz' bedroom. Uh oh. Although the hole didn't go through the ceiling, it was enough to scare the living bejeezus out of Mr. and Mrs. Oz. When Oz finally found his blow off tube, it was dirty and blocked with hop pellet residue. Oz was amazed how a little gunk could cause such a big boom. So were Mr. and Mrs. Oz.

The end of the story finds us with two things: One- a shop-vac full of Irish Stout and glass shards, and Two- a warning to all you little brewers out there who do primary fermentation in carboys (like Uncle Davey does) to remember the story of Oz and be careful with those things! Oz could have been the Late, Great Oz if he had been standing next to his little time bomb when it went off...

iko-
dab

=====
dave ballard
dab@pyuxe.cc.bellcore.com

Date: Tue, 7 Jan 92 10:43:41 PST
From: Bob Devine 07-Jan-1992 0940 <devine@cookie.enet.dec.com>
Subject: travels with barley? ;-)

Jay Hersh asks:

|>Bob Devine
|>[who just came back from a skiing vacation with 100 pounds of grain...
|]
|OK Bob, I give up, how do you ski with 100 pounds of grain?? Does the
grain
|get it's own skis?? Or is the challenge to ski while holding it??

Ahhhh,

Sit back all brewers,
And you will hear,
The amazing tale,
Of the skiing beer!

It happened one winter,
The sky was blue,
Everyone was thirsty,
For a barley brew.

The slopes were well packed
With freeze dried skiers,
Whose throats were parched,
For some tasty beers. [well it sorta rhymes]

But alas and alack,
For the hour grew nigh,
When all souls came,
For some beer to buy.

But none was left,
Not drop, nor flask,
In all the town,
The taps dispensed gas. [Oh, oh, getting desperate!]

An alarm was raised,
People were harried,
'Til one soon shouted
(Actually, queried):

"How do you expect us,
Tomorrow to ski
If we cannot get an,
Apres-ski brewski?" [look out! a 2 syllable rhyme!]

"Take heart", the mayor said
"Look up on the slope!"
Down came somebody,
Skiing like a dope.

Over the moguls,
Through the ski school,
Came Brew-Ski Man,
Acting like a fool.

His skis on backwards,
His shirt untucked,

One could really tell
He was truly, ah, drunk.

On his back he carried,
Two full sacks of grain,
"Are you the folks" he said
"Who have beer on the brain?"

That said, he dropped them,
(the grain, I mean),
And started in brewing,
Not stopping to clean.

The skiers gathered close
Stopping to stare,
As Brew-Ski Man brewed,
Right in the open air.

"On Plzen, On Michelob,
On Blatz, Blitz, and Bud,
Look out for the burner,
And don't step in the trub."

Out of his backpack,
Came 5 tiny men,
As ragged and scuzzy
As drunks on the mend.

In a blink of an eye,
A carboy was filled,
By the tiny helpers,
(And only half was spilled).

"Oxygenation?"
He said with a scoff,
"That's just more flavor!"
As he started to cough.

Fermentation soon began,
Not 3 minutes went by,
Before the B-S Man,
"Let's give it a try!"

Glasses were passed around
To everyone in line,
As B-S man downed the first
And pronounced it fine.

As all the skiers drank
Brew-Ski Man staggered away,
But before he left,
Here is what he said:

"Now some may drink
Miller or Corona,
But give me a homebrew,
And I'll be in nirvana!"

By the way, if anyone goes skiing at Breckenridge, stop at the Breckenridge brewpub. I spent over an hour talking to Tim, the brewmaster about their beers and the brewery. He was willing to sell me a couple of bags of American 2-row for a good price - 40 cents/lb.

Bob Devine
Poetic License #314159

Date: Tue, 7 Jan 92 12:52 CST
From: korz@ihlpl.att.com
Subject: malt identification

With all this talk of the level of modification of malts, the following re-post may be of some interest. By the way, to my recollection, I don't believe anyone really answered Jackie's questions.
Al.

From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: modified malts again

Here's a quote from the transcript of Greg Noonan's (the decoction mash king) 1985 Hombrewer's conference talk about determining the modification of malt:

"British malt, which is commonly referred to as "well-modified," is very well sprouted to three-quarters of the full length of the grain. If you cut away the husk on the dorset side of the grain, you will see a white spear growing from three-quarters to the full length. Most of the world's brewers consider British malt overmodified. In comparison, American and continental malts are less modified, showing growth from only one-half to three-quarters of the grain. Before you start mashing, you should examine your malt. Take 20 kernels, find the more rounded, nonfurrowed, dorsal side, and cut it off or rub it away to get an idea of what the conversion is. From that, you can decide what to do. If they are well modified, you may need an infusion mash. But if they are undermodified or show a great variety of modification, then use the step infusion of decoction mashing."

I would add that the temperature-controlled mash (sometimes called upward infusion) can be substituted for the decoction mash. If you think the former is complex, read the directions for decoction mashing sometime. Does anyone out there actually do a full decoction mash a la Noonan? I hear that this guy is the lager guru -- do all you folks with lagering refridgerators go whole hog with decoction mashing? Are the advantages very noticeable?

Happy with my ales but curious,

Jackie Brown Bitnet: Brown@msukbs

[EDITED from HOMEBREW Digest #273, 10/06/89]

Date: 7 January 1992 11:47:47 am
From: pencin@parcplace.com (Russ Pencin)
Subject: Grain analysis from UC Davis class

Here are some more tid-bits from the Brewing Science class at UC Davis -
You can draw your own conclusions - the discussion should be interesting.
..

=====
=====American/Canadian Malts =====
=====

Malt type	Klages	Piroline	Canadian
(2 row)	(2-row)	(2-row)	(2-row)
Moisture(%)	3.9	3.9	3.8
Extract(% dry weight)	80-81	78-79	79-80
Fine/Course extract diff(%)	1.5-2.1	1.5-2.1	1.8-2.1
alpha-Amylase	35-40	33-38	30-40
Diastatic power (degrees)	110-120	100-110	90-120
Total protein(%)	11.5-12.5	11.3-12.3	11.0-12.0
Soluble N/total N (ratio)	39-43	38-42	38-42
Color (Lovibond)	1.45-1.75	1.55-1.85	1.2-1.4

Karl	Midwestern	Canadian
(6-row)	Larker (6-row)	(6-row)

Moisture(%)	4.04	13.8	
Extract(% dry weight)	81.7	7778-79	
Fine/Course extract diff(%)	1.71	1.71.3-2.2	
alpha-Amylase	334035-45		
Diastatic power (degrees)	102	156	120-145
Total protein	10.4	13.3	11.5-12.5
Soluble N/total N (ratio)	453938-42		
Color (Lovibond)	1.68	1.74	1.4-1.6

=====
=====German/European Malts =====
=====

Malt type	Pale	Pilsen	Vienna
Lager	Lager	Lager	
Moisture(%)	4.4	4.6	4.5
Extract(% dry weight)	79.1	78.9	79.3
Fine/Course extract diff(%)	1.6	1.8	1.6
alpha-Amylase	44	46	40
Diastatic power (degrees)	289	307	215
Total protein(%)	11.0	11.4	11.0
Conversion time(mins)	10	10	10
Color (Lovibond)	3.4	3.0	7.1

Dark	Diastatic	Wheat
Lager	Malt	Malt

Moisture(%)	3.8	7.65	7
Extract(% dry weight)	77.5	77.3	82.2
Fine/Course extract diff(%)	2.0	1.5	1.5
alpha-Amylase	30.5	64.0	47.0
Diastatic power (degrees)	145	433	317
Total protein	11.5	12.1	13.3
Conversion time(mins)	20	515	
Color (Lovibond)	17	2.64	1

Date: Tue, 7 Jan 92 13:56:45 CST
From: jlf@poplar.cray.com (John Freeman)
Subject: strike temp

>
> > > 1) Strike dry grain with enough 160F water to bring mash to 153F.
> > > Stir and let rest until conversion.
> > >
>
> > That will take 13 lbs of water (over a gallon and a half) for each
> > pound of grain. Here's the algebra.
>
> > Let g be pounds of grain at 60F
> > Let w be pounds of water at 160F
>
> > $60g + 160w = (g + w) * 153$
> > $60g + 160w = 153g + 153w$
> > $7w = 93g$
> > $w = 93/7 g$ ie. about 13 1/2 pounds
>
>
> John, does this set of equations take into account the difference in
> specific heat between the two substances, or would that be significant?
> Most texts I've seen (particularly Noonan) seem to indicate that the
> malt has a higher specific heat than the water, which (and I'm sure the
> physics-prone amongst us will let me know) would mean that another
> coefficient has to be added in, one that I think would result in an
> even
> higher weight of water having to be added.

Well, you're not the first to bring this up.

Here's what I see empirically - one pound of grain at ~60F added to two pounds of water at 180F yields a mash at about 155F. Using my formula above, it should be 140F. But there are many ways to account for the difference - weighing exactly one pound of grain at exactly 60F is difficult; worse, weighing exactly two pounds of water at 180F; maybe the enzyme activity is exothermal.

This does imply less than 13 pounds of 160F water would be needed for one pound of grain, but not that much less.

It seems to me that if you combine substances, the final temp is going to be an average based on mass, nothing else, unless there is chemical activity. Perhaps the physicists and chemists would like to roast me for this naive opinion?

Date: Tue, 7 Jan 92 14:26:41 CST
From: gjfix@utam.uta.edu (George J Fix)
Subject: Second thoughts (George Fix)

Shortly after sending my post this morning I realized that the reason Old Foghorn is not sent through the grant is that this beer is not sparged. Thus it is unlikely that Anchor would consider a similar procedure for their other beers.

Many friends have kindly and gently suggested that I have made too much of hot wort aeration. They are absolutely right in the sense that there are bigger fish in the ocean. Nevertheless, I can not resist one final shot at the target. Can you think of many beers that have a greater flavor stability than Foghorn? Taking into account that it is a high gravity barley wine, what about the finesse of its malt flavor? Not sparging helps (although this is an expensive way to brew), however I believe its desirable features come primarily because it is not sent through that #&#% grant.

JaH and JF: I promise there will be no more about this!

Date: Tue, 7 Jan 92 11:33:50 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: More on Melanoidins

From: larryba@microsoft.com

>CR Saikley sez that melanoidins are a combination of proteins and
>carbo's. If that is true, then it is unlikely that the enzymes in
>Malt will break them down into simpler sugars. If my guess is
>correct, then it is moot whether you mash your specialty malts or
>dump them in near the end of the mash. You will still get the body
>and sweetness.

Actually, melanoidins are the result of a combination of carbo's and
amino acids, not proteins as I originally posted.

At any rate, it's conceivable that malt enzymes could still bring changes
in crystal malt's melanoidins. If you began with a melanoidin consisting
of an amino acid and a complex carbo, you may end up with an amino acid
and a simple sugar. Is this the case, or are the starches transformed
into
other components which aren't broken down by malt enzymes??? Anybody
know???

CR

Date: Tue, 7 Jan 92 16:12:32 -0500
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>
Subject: foggy tubes

Greetings again,

Thanks for the handy tips on racking! I am also deeply troubled by my clear plastic siphon tubing. No matter how I try to clean it, the tubing acquires a misty fog inside. I've tried the dishwasher, light bleach solution soaks and animal sacrifices. Nothing has helped.

Fortunately the stuff is cheap so I have been replacing it each time. Am I worried about nothing?

Thanks - Alan

Date: Tue, 07 Jan 92 17:01:51 EST
From: raustein@Athena.MIT.EDU
Subject: Re: Homebrew in Sweden

Spencer W. Thomas writes:

> I'm not sure about Sweden, but in Norway (when I was there 12 years
> ago, anyway), it was definitely illegal to brew your own. Not that
> this stopped people from doing it (although more of the people I knew
> distilled their own, also illegal), but I would be surprised if there
> were good sources of HB supplies and equipment to be found. I do
> remember ads in the subway for a malt extract that said (in
> translation) "It is forbidden to brew beer from [brand] malt extract."
> Sort of like the situation here during prohibition. ("If you were to
> take this can of malt extract, mix it with so much water and sugar and
> add yeast, you would get an illegal beverage. So don't do it.")

Homebrewing isn't illegal in Norway today, and I don't think it was
illegal

twelve years ago. I remember seeing homebrew kits in the stores when I
was
a little kid.

What is illegal, however, is the Norwegian version of "Moonshine".

I made a few batches of this with a friend, with a kit (including a crude
distillation device) which we bought from an obscure mail order firm. It
is not illegal to possess the equipment to make this liquor, but if you
are

caught in the act (e.g. if the whole sheebang explodes) you're in deep
shit... The Norwegian Moonshine, unlike the American, is not whiskey.
The goal is to get it as tasteless as possible, so that you can mix it
with

any cheap extract, and it will pass for liquor bought at the government's
"Wine Monopoly"... It usually gets a very easily detectable crappy taste
which immediately gives it away, but if you have good equipment and
filter

the stuff enough times, you can get liquor that only chemists can tell
from the real thing...

Btw, another Norwegian prohibition is the one against advertising for
alcoholic beverages. This always gets the imagination running around
Christmas time, when the christmas brews are launched along with X-mas
soda

pop. All over the place, posters announce, "X-mas soda pop is here!",
with

the same typeface as is used on the X-mas beer label... And nobody *
really*

believes that it is the breweries' non-alcoholic brands that go so well
with

the food in the commercials... There are a lot of these hidden messages
in

the breweries' commercials...

Yngve K. Raustein, M.I.T.

Date: Tue, 07 Jan 92 18:57:42 EST
From: Jay Hersh <herh@expo.lcs.mit.edu>
Subject: Starters

In reply to Dr. Full-Time (Todd Enders) who says:

>With all the talk about when to pitch starters, I'd like to
>add my own data point to the discussion. What I almost always
>do is pitch the slurry after the starter has fermented out (or
>almost so). While it is true that the dormant yeast cells have
>to wake up and start reproducing, I feel the sheer number of cells
>you dump into the wort wins out here.

But there is only going to be a negligible change in the number of yeast
cells
after aerobic respiration ceases since this is when the bulk of
reproduction
occurs, due to the fact that aerobic respiration releases 12 times as
much
energy as anaerobic respiration, energy which goes towards reproduction.
So you don't really get any increase in the number of yeast cells by
waiting
till fermentation finishes, though you do get yeast in a less active
state.

- JaH

--

Hopfen und Malz, Gott erhalts

Date: Tue, 07 Jan 92 19:00:44 EST
From: Jay Hersh <hersh@expo.lcs.mit.edu>
Subject: grant

Thanks Russ, I'll pass that along to Jim Fitzgerald, who was dying to find out about what they were used for (we did) though we never learned the name in English (or German for that matter).

Good to have someone who can just pop over to the Anchor brewery. While Sam Adams is very nice to us, their equipment (Bill Newman's old setup) is old hat to me as I 'd toured it in Albany before Newman's stopped brewing draft there and went 100% contract and sold it off to Jim Koch.

- Jay

Date: Tue, 07 Jan 92 19:02:43 EST
From: Jay Hersh <herhsh@expo.lcs.mit.edu>
Subject: Is boiling water necessary

I can think of another reason. Some reservoirs get contaminated with an alga known as Synura which produces nothing harmful, but does produce a volatile aromatic component that smells like fish. This component boils off easily so by boiling your water you avoid fishy beer.

- JaH

Date: Tue, 07 Jan 92 19:05:44 EST
From: Jay Hersh <hersh@expo.lcs.mit.edu>
Subject: Hunter Monitors

Keiran,

Hello again, I can no longer reach you directly these days.
Anyway what do you mean by "efficient lagering--say around 32 degrees f?"

I do my lager yeast ferments in the high 40s, and then just turn the
hunter
to the "on" position letting the fridge's thermostat keep the beer at
~35F after kegging for the aging period. Take some advice from someone
who has
frozen a Cornelius Keg solid, don't go below 35F. This is a fine
temperature
for cold aging, but not too close so you'll freeze the keg.

- JaH

--

Hopfen und Malz, Gott erhalts

Date: Tue, 7 Jan 92 19:35:44 EST
From: farleyja@sol.crd.ge.com
Subject: Metal brew

Hi folks,

I have a batch of nut brown ale bottled and aged a little more than a week, and it currently has a very metallic taste, and little or no body. I used a can of nut brown extract that I got as a Christmas present, no adjuncts, boiled with an ounce of Cascade hops, and finished with half an ounce of Northern Brewers (it's all I had at the time). The fermentation went well, and I bottled after 4 days (primed with corn sugar). The brew cleared up fairly rapidly (1-2 days), but has not developed much carbonation at all. What could have gone wrong here? Even if I oxidized or contaminated the heck out my wort, I can't imagine how it could end up tasting like the inside of a rusty tin can (which it does). If I didn't know better, I'd say that I had left out half of the extract, and had boiled my wort in a cheap aluminum pot, but I used my trusty stainless steel stock pot, sanitized everything with a bleach solution and rinsed well, etc., etc., as usual. The fermentation seemed to go well, although Any ideas? Bad water, bad extract, bad yeast? I'd appreciate any pointers before I try another batch.

Jim Farley
farleyja@sol.crd.ge.com
GE Corporate Research and Development

End of HOMEBREW Digest #797, 01/08/92

Date: Tue, 7 Jan 92 19:31:40 CST
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Att brygga i Sverige (Brewing in Sweden)

>From what I have gathered from soc.culture.nordic (in the evil Usenet world),
brewing is completely legal in Sweden, and quite popular because of:
1 - Cost - Beer is so heavily taxed (a morality and socialism thing) that one
beer in a bar can cost you US\$7...

2 - Variety - Beer strength is limited (that morality thing again)...

I do not know of supply houses there, but according to Zymurgy, Vol. 14, NO. 5, (Winter 1991), a club does exist. Contact:

Svante Ekelin
Humlegården
S-186 96 Vallentuna
Sverige
ph# (762) 35 515

Note: Vallentuna is a north-suburb of Stockholm, and "å" is a letter that looks like an "a" but has a ring above it.

- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@nwu.edu

Date: Tue, 7 Jan 92 19:38:23 CST
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: New (in several ways) WYeast!!!

I went this past saturday to Chicago INdoor Garden Supply, my vote for Chicagoland's best homebrew store, and purchased some yeast. In the WYeast bin they had several new looking packages. I picked up & later purchased the Pilsen lager... The package is still gold foil, but there is no longer any sticker on it, instead information is printed directly on the package on both sides. .. AS I scrupulously studied the package, I noticed the packing date - Jan 1 1992! Three days old! This thing'll probably explode in my hand when I crack the inner seal this weekend...

Also, I notice a couple different Wyeasts I had never seen before, one was champagne yeast, but I can't remember the other... how long have they marketed the champagne?

- - -
Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@nwu.edu

Date: Tue, 7 Jan 1992 23:59 EDT
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Cleaning copper, sparging

Mike sez:

>Back when this came about, I think I was the main advocate of
>cleaning. My batch of tubing had a pretty bad case of "grease"
>inside, to the point where, when I let water (cold or hot) drain
>out of it, the leaving the last few drops to fall on the counter.
>Silvery specs appeared to be floating on these water drops, but
>this was really small pools of grease/oil.

I felt it worth pointing out that this is indeed an extreme case. I'm not sure where Mike bought his copper but the tubing I buy from the local plumbing supply never has anything remotely similar to the stuff Mike describes.

>contortions related to cleaning the copper deleted<

..an admiral tale of perseverance, Mike!

>It's important to note that when you're done brewing for the night or
>day, you're not done until you run lots of hot water through the
>chiller to get out any remaining sugars, and then work it around in
>a circle to drain it and prevent mold.

I usually follow this procedure with a quick siphon of my clorox solution and store dry. The little bit of clorox will help insure sterilization but it's not enough to cause any appreciable corrosion. In fact I used to store my chillers with a clorox solution inside them from one brewing session to the next and the chiller held up fine.

When I pull out my chiller for the next session, I boil up about a gallon of water and siphon it through the dry chiller to insure sterilization prior to taking the wort through it.

Jim asks:

>Why not just drain the sweet liquid from the mashing vessel, through a
>couple layers of chessecloth, and into the boiler..... once. No re-
>cycling!
>Then run the necessary amount of 170-180 F water through the same grain
>bed
>and cheesecloth, (again just once), to make 6 gals.... and be done with
>it.
>It'd take minutes, rather than 1-2 hours.

I'm all with you on this one, Jim. I usually re-cycle once just to set the grain bed. Then I drain the lauter tun completely to get the thickest runnings out of there. After that, I run a normal sparge until 6 gallons are collected. 45 minutes. No reason to take 1-2 hours.

Cheers!

Kinney Baughman | Beer is my business and
baughmankr@conrad.appstate.edu | I'm late for work.

Date: Tue, 7 Jan 1992 11:29:30 -0500
From: hpfcmr.fc.hp.com!hplabs!uunet!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: Striketemp,Camra, Klages, Diacytl

Someone posted calculations for the amount of water to get to a specific strike temperature. YOU forgot to include the specific heat of the malt, and water. Although I forget the exact formula, and values, it is needed if you rare going to do this. A friend and I tried to set up a spread sheet so we could do infusion mashes directly by calculations This included measuring the specific heat of malt in a calorimeter (thermos). Off we went brewing, and although the first step was OK, subsequent steps always required corrections. After several experiments, and careful checking of our caluculations and formulas, we concluded that the specific heat of the malt must change as it is mashed. THIS makes sense given the dramatic change in the malt, but still makes us unsure on where the heat goes as the specific heat changes. I'll see if I can dig up our formula (out of the CRC handbook), and the values we measured for specific heat of dry malt. If you are only going to do a single step, it should work OK.

Joining CAMRA with Pounds Sterling? Why not join Camra Canada? Then you could pay in Loonies Bronze? I don't know the address, I'll see if I can get it? Also you can write a check in any currency. All you have to do is mark the currency on the cheque. At least I can at my bank. NOTE: they do charge a service charge for clearing a cheque in a foreign currency.

What is Klages Malt. I bought a kilo the other day, and can't find any info on what it is?

Butterscotch flavor, and Diacytl: YOU can increase diacytl in you beer two ways
Low oxygen wort at pitching will tend to cause the yeast to produce more diacytl. Boiling all your water will cause low low oxygen wort.
Most yeasts create diacytl as an intermediate fermentation product, and later re-metabolize it, If you strip the yeast out early in the fermentation, by cold shocking it, or adding finings before racking to secondary. you will preserve this diacytl. Although the subsequent fermentations will go a little slower, You won't have problems with carbonation. At least I never have. I have been using these methods to produce buttery english ales ala Samuel Smith for years.

Bill Crick Brewius, Ergo Nonum ThermoDynamics! I brew, Therefore I don't need no stinking Thermodynamics!

Date: Tue, 7 Jan 1992 17:13:22 -0500
From: hpfcmr.fc.hp.com!hplabs!uunet!bnr-vpa!golka%bnr.ca
Subject: Specific heat of Grain

Here is an example of the spread sheet for calculating infusion step mash water additions.

For the first single step mash, the formula is
 $Mnw = (Tf - Ts)(SHg * Mg + HCTun) / (Tnw - Tf) * SHw$

Where Mnw is mass of water to add kg (1 litre= 1 kg)
Tf is desired final temp C
Ts is original grain temp C
SHg is specific heat of grain joules/kg C
Mg is mass of grain kg
SHw is specific heat of water Joules/kg C
Tnw is temp of water to be added C
HCTun is heat capacity of mash tun (ignore. Preheat tun)
NOTE:all are metric SI units. "what is that in real gallons?"
4183.33 Specific heat of water
2130.00 Specific heat of grain -3629.79

Protien Rest Step3.93

26.67 Enter grain temperature 80.00 F
65.56 Enter Water temperature 150.00 F

Enter the desired protien rest temperature 122.00 F 50.00 C

Enter the weight of the grain in pounds 11.50 lb 5.22 kg

ADD 3.93 L of water to the grain for the protein rest

Conversion Process First conversion step
 $Mnw = (Tf - Ts)(SHg * Mg + SHwMow + HCTun) / (Tnw - Tf) * SHw$

What is the new mash temperature? 122.00 F 50.00

Enter the desired conversion temperature 153.00 F 67.22

Enter the step water temperature 210.00 F 98.89

ADD 4.06 L of water to the grain for the protein rest

Second Conversion Step and so on.....

Kevin Golka, 613-763-3474

=====
The opinions expressed are not necessarily those of BNR or NT.
Please do not send EMAIL to me, as I can not receive it.
=====

Date: Wed, 8 Jan 92 09:46:34 GMT
From: Sgt John "iceberg" Bergmann <iceberg@sctc.af.mil>
Subject: Mead, Nutrients, Germany

Greetings all,

Got some questions for ya's. First, I've tried to make a mead. I pretty much followed Papazians new appendix on making mead. My 3 Gallon batch had:

5 kilos Imker honig (trans: 11 lbs beekeeper honey)
48 oz red Raspberries
1/2 tsp Irish Moss
Champagne Yeast in starter of
1/2 cup Corn Sugar
1 tsp Yeast Nutrient
1 cup H2O

I boiled the honey in 1 gallon H2O, turned off the heat, added the raspberries, let steep for about 30 minutes, then dumped all into a plastic primary and brought total volume to 3 gallons. OG was (eek!) 1.142!! So, I pitched the yeast the next morning and let it go. Last night, (5 days later) I racked to a glass secondary w/ an addition couple tsps. of nutrient dissolved in a cup of H2O, grav = 1.080.

Now for the problem. This stuff smelled like baby larks bladders boiled in ox bile. I mean it was downright NASTY smellin'. I couldn't bring myself to even attempt tasting it. I asked my wife (who normally doesn't like homebrews) to help describe the smell. Funny part is, she couldn't smell anything but a slight raspberry odor. She promptly drank my sample and proclaimed "Yum, Fruit Punch with a kick!!," and left. I was amazed. Has this ever happened to anyone else? Am I having some sort of olefactory hallucination?

Second, the yeast nutrient I got is labeled DiAmmonium Phoshate, but w/o any instructions. So how much should I use for, oh, say a mead? Would this have some have any affect on my naseI imagination??

In HBD #796, Jim Grady ask about homebrew distributers in Germany:

Yeah Jim, I'm in Germany. I'm sorry to report that I haven't found any distributers, nor have I confirmed the legality of homebrewing. I'll be taking a tour the the BBK (Bavarian Brewery of Kaiserslautern) on 29 Jan, so I may have more info then. I'll be sure to post a review...

Auf Wiedersehen,
Johnny B.

Date: Wed, 8 Jan 92 8:52:22 EST
From: wbt@cbema.att.com
Subject: Boiling water

Jeff Rickel asked:

> I too am curious about the necessity of boiling tap water. Dave Miller
> treats it as a must, so as to kill any bacteria, drive off any chlorine
> (he claims that even small amounts of chlorine can lead to horrible
> phenolic (medicinal) flavors), and to precipitate ions. Yet other
> books treat it as optional if they consider it at all. Anybody have
> any good evidence that it does or doesn't matter?

How about good evidence that it does... to the tune of about 13 gallons
of
beer and mead? We started brewing about this time last year, and made
three decent batches of beer in a couple of months. We never bothered
boiling all our water, using cold tap water to top off our extract
brews. No problem.

As spring set in, we brewed a pale ale. It was very nice when we bottled
it, by far our best effort, so we quickly followed it up with another
batch
and, while we were cooking, a batch of mead. About 2 weeks later, we
noticed a slight plastic flavor and smell to our beer, which within a
week
or two became so strong that the beer was undrinkable. Chlorophenols,
we figured. Had to toss about three gallons of that wonderful elixir.

Then when it came time to bottle the pale ale and mead we'd just brewed,
we
found the same stench already developed. Scratch ten more gallons.

Our reasoning was that the spring had brought with it a bacteria bloom,
and
the water treatment plant had countered by upping the chlorine levels. As
a result, our beers suddenly contained much more chlorine and, perhaps,
some new bacteria; a good recipe for chlorophenols. It's worth noting
that our second and third batches, brewed before our first plastic pale
ale, never developed this problem even after more than 9 months had
passed
in the bottle.

We now religiously boil our water (we even have it blessed! 8-) and have
not had a recurrence of this tragedy.

> From: Dave Coombs <coombs@bashful.cup.hp.com>
> Subject: Re: cleaning copper tubing
>
> This is the same sort of copper tubing that's used in plumbing, right?
> And we drink the water that travels through it to the faucet. So what
> is commonly done when installing copper plumbing to ensure clean
> water?

To my knowledge, nothing... but then again, there's a lot of difference
between what's acceptable for household water and beer. Your water
doesn't
require sanitized conditions, so little bacteria-harboring pockets of
grease wouldn't matter. Grease/oil that may be insoluble in tap water

might be more soluble in hot wort. You don't expect a glass of water to maintain a nice head. You don't fuss with water for hours, store it for weeks, then bottle it in individual 12-oz bottles and give it to friends.

Bill Thacker AT&T Network Systems - Columbus cbema!wbt
Quality Engineer Network Wireless Systems wbt@cbnews.att.com

Date: Wed, 8 Jan 1992 8:57:11 -0500 (EST)
From: POORE@SCRI1.SCRI.FSU.EDU (DAVID)
Subject: RE: Homebrew Digest #797 (January 08, 1992)

Please remove me from the digest.

David Poore
poore@gw.scri.fsu.edu

Date: Wed, 8 Jan 92 13:56:24 GMT
From: des@swindon.swindon.ingr.com (Desmond Mottram)
Subject: Re: Boiling tap water

I boil our local tap water because it is FULL of bicarbonate, which buffers mash pH. I get a heaped teaspoonful of scum, sediment and precipitate after a 15 minute boil. The amount of precipitate varies with the length of boil and I have found it is possible to overdo it, resulting in a mash pH which is too low. Now I just boil for 5 minutes and no more.

Incidentally, another interesting experiment worth trying is to taste a series samples taken throught the brewing process. Taste a bit of wort every half hour during mash and boil, and then each day for the first week of fermentation. and weekly thereafter. It's instructive and fasinating to discover just how the character of your brew shifts as it passes though its various stages. It shows you just when and in what way the important changes occur; where you are wasting time with an unnecessary wait; when you may be spoiling the flavour by underdoing or overdoing something. Your tastebuds will reveal things no amount of technical apparatus can show. It was a surprise to me, for example, just how much sparging washes out the flavour of the wort (one day I MUST try fermenting a full strength batch, WOW!!!).

Rgds, Desmond Mottram

Date: Wed, 8 Jan 92 09:29 EST
From: man@kato.att.com
Subject: Re: boil-over preventer

In HBD 797, Dave Ballard says:

<Hey now all you physicists- I got this thing in my stocking this year
<that is supposed to prevent boil-overs (all kinds, not just beer).
<It's a glass disk, about 4" in diameter, with about a 1" lip around
<it. It kinda looks like big coaster.

<I haven't used it yet but my mom put one in a pot of spuds on xmas. It
<didn't seem to work too well 'cause there was soon spud foam oozing
<all over the stove.

<My question is this: why should I expect this to work and if it did
<work, what does it do?

<iko-
<dab

I got one of these as a gift a few years ago and posted a question about
it back then. Mine didn't claim to prevent boil-overs, only that it would
automatically stir the contents. As such, it works on low viscosity
liquids
like wort, but not heavy sauces. I used it when I made batches on my
electric
stove and it prevented the wort from being scorched every time. It did
not
produce enough of a stirring motion to prevent a boilover, but it was
useful
for overcoming the effects of electric stove hot-spots.

Since I started brewing outside with a King Kooker rocket engine, the
baffle
on the unit seems to prevent hot spots on the kettle and the pyrex
ashtray is
no longer being used.

Date: Wed, 8 Jan 92 08:25:34 MST
From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: sour mash

I'd like to share my sour mashing experiences with the list, so others will not repeat my mistakes.

I used papazian's method of cooling the mash to 130F, and adding some cracked malt.

My first attempt did not sour at all for about 12 hours. At that time, i mucked about in it, and uncovered it. The next morning, it had a white film, and smelled like rotting corn. I covered it with saran wrap, and let it continue. It got really nasty, and rancid. the rotting corn smell made you retch. I dumped it. In retrospect, it might have been fine.

I have seen conflicting opinions on this question: ARE THE SOURING BACTERIA AEROBIC? If not, cover the mash, if so, leave it uncovered.

BTW: I was using wheat malt from great fermentations, and pale 2-row from Minnesota malting. I think the mash was 2# wheat malt, 5# pale, 1# barley flakes.

with the same mash, i tried again. this time i added some acidopholis capsules, and covered. the capsules were from barley malt culture (great for us lactose sensitive people) obtained at the health food store. This time i covered the mash. After two days the mash pH dropped to about 3.4, and it smelled only slightly rancid. I boiled 90 min. The finished product is sharply acidic, but with a hint of remaining rancid flavor. I think that this Lactobacillus Acidopholis contributes this rancid character which is not driven off in the boil.

How will sulphur levels effect the souring? How much sulpher does Minnesota malting use? Not only did the first mash smell sulphery, but the second mash gave me hints of sulpher too. On the second mash, i goofed and charred a bit of malt. This scorching produced not just your usual burning food smell, but definite sulpher overtones. In fact, the sulpher smell was stronger than the burnt food smell. Does all scorched malt produce this smell? (this was the first time i schorched malt)

Bob Jones : could you ask Micah Millspaw how much of the mash he soured, and how much he did regular? with that information i can try M. Millspaw's technique outlined in HBD 796.

Aaron (I'm gonna emulate berliner weisse even if it kills me)
Birenboim

P.S. Anybody know where I can get a buttermilk starter culture? Martin Lohdal tasted a nice Berliner Weisse emulation made by pitching buttermilk starter with the yeast. I's sure like to avoid that stinky sour mash!

Date: Wed, 8 Jan 92 10:28:38 EST

From: "Don Sharp, DIM&T/AD, MSO2-2/A1, DTN 223-8547 08-Jan-1992 1027"
<sharp@rumor.enet.dec.com>

Subject: RE: Grain analysis from UC Davis class

Russ Pencin posted this in HBD #797, but it seems his tab settings were incompatible with mine. For others who encountered the same problem I'm posting the edited version (<80 columns, 1 tab = 8 spaces starting in column 9)

Date: 7 January 1992 11:47:47 am
From: pencin@parcplace.com (Russ Pencin)
Subject: Grain analysis from UC Davis class

Here are some more tid-bits from the Brewing Science class at UC Davis -
You can draw your own conclusions - the discussion should be interesting.
..

=====
American/Canadian Malts=====

Malt type Klages Piroline Canadian
(2 row) (2-row) (2-row)

Moisture(%) 3.9 3.9 3.8
Extract(% dry weight) 80-81 78-79 79-80
Fine/Course extract diff(%) 1.5-2.1 1.5-2.1 1.8-2.1
alpha-Amylase 35-40 33-38 30-40
Diastatic power (degrees) 110-120 100-110 90-120
Total protein(%) 11.5-12.5 11.3-12.3 11.0-12.0
Soluble N/total N (ratio) 39-43 38-42 38-42
Color (Lovibond) 1.45-1.75 1.55-1.85 1.2-1.4

Karl Midwestern Canadian
(6-row) Larker (6-row) (6-row)

Moisture(%) 4.0 4.1 3.8
Extract(% dry weight) 81.7 77 78-79
Fine/Course extract diff(%) 1.7 1.7 1.3-2.2
alpha-Amylase 33 40 35-45
Diastatic power (degrees) 102 156 120-145
Total protein 10.4 13.3 11.5-12.5
Soluble N/total N (ratio) 45 39 38-42
Color (Lovibond) 1.68 1.74 1.4-1.6

=====
German/European Malts=====

Malt type Pale Pilsen Vienna
Lager Lager Lager

Moisture(%) 4.4 4.6 4.5
Extract(% dry weight) 79.1 78.9 79.3
Fine/Course extract diff(%) 1.6 1.8 1.6
alpha-Amylase 44 46 40
Diastatic power (degrees) 289 307 215
Total protein(%) 11.0 11.4 11.0
Conversion time(mins) 10 10 10
Color (Lovibond) 3.4 3.0 7.1

Malt type Dark Diastatic Wheat
Lager Malt Malt

Moisture(%) 3.8 7.6 5.7
Extract(% dry weight) 77.5 77.3 82.2
Fine/Course extract diff(%) 2.0 1.5 1.5
alpha-Amylase 30.5 64.0 47.0
Diastatic power (degrees) 145 433 317
Total protein 11.5 12.1 13.3
Conversion time(mins) 20 5 15
Color (Lovibond) 17 2.6 4.1

Date: Wed, 8 Jan 92 08:34 MST
From: homer@drutx.att.com
Subject: Grant

>>...many European Breweries, notably Pilsener Urquell among them,
>>use a system where the sweet wort that goes from the mash tun
>>into the boiling tank is drained from the mash tun via a number
>>of spigots.

>This arrangement of spigots is called a "grant". Anchor uses one in
their
>system.

As I understand it the grant serves two purposes:

1 It provides a handy place to grab a sample during run-off to determine
clarity.

2 It allows the brewer to balance the flow of wort during run-off.
I think if the flow is uneven there is a risk of part of the mash
compacting
and getting stuck, causing a loss in efficiency.

At Boulder Beer I recall that they have a series of pipes, each with a
valve
and a gauge.

A friend of mine peeked behind the grant at Anchor and said that all
the taps were connected to the same pipe.

Jim Homer
att!drutx!homer

Date: Wed, 8 Jan 1992 10:40:53 EST
From: ASMITH@vax.wi.edu
Subject: RE: Boiling Tap Water

- ---- Microsoft Mail "VMS Mail" message ----

From: Albert Smith on Wed, Jan 8, 1992 10:16 AM
Subject: RE: Boiling Tap Water
To: SMTP%"homebrew@hpfcmi.fc.hp.com"

Ok. If I do decide that I want to boil my tap water to rid it of chlorine, bacteria, etc. how long should I boil it? I would suppose that it would be long enough to rid the water of the nasty stuff, but not so long that any minerals in the water become concentrated too much from the reduced volume. What would therefore be the acceptable range?

-Albert

Date: Wed, 8 Jan 92 09:24:41 MST
From: jeorg@chs.com (Houck)
Subject: pittsburgh

would someone from (familiar with) pittsburgh mail me some suggestions
for brewpubs, bars with good beer, and/or brewery tours? thanks so much
jeorg houck
jeorg@chs.com

Date: Wed, 8 Jan 1992 11:56 EDT
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: boilin' and blowin'

John asks:

>Last night I brewed up a batch of pale ale. For the first time since
the
>discussion several months ago on boil-overs, I remembered to skim off
the
>pre boil scum on top of the wort. For the first time, I had no boil-
overs!
>Not even a hint. Needless to say I was impressed. The scum has a great
>creamy character to it. Does anyone know if pulling this stuff off the
>wort causes any taste or head retention change?

I've been skimming the pre-boil scum for years and I've detected no
taste or head retention change. In fact, if you taste the stuff,
you'll find it to be quite astringent--another reason I'm happy to have
it out of there.

And Dave warns:

>When Oz arrived at the brewery downstairs he found that the shiny
carboy,
>which had previously been holding his happy yeasties, was now in about a
>zillion pieces.

Looks like it's time to post my usual warning about blowing off
through siphon hose. *****DON'T DO IT***** It's dangerous. If you're
blowing off using a right-side up carboy, use the 1" ID siphon hose.
For those interested in the upside-down system, the BrewCap uses 1/2"
hose and we've found that to be as small as you can go and still be
safe. No one's ever blown a carboy with the BrewCap.

And lastly, some feedback for you guys who rely on word-wrap on your
terminals. All words past the first line just run right off the
screen here. I'd sure like to know what you're saying!!

Cheers and beers!

Kinney Baughman | Beer is my business and
baughmankr@conrad.appstate.edu | I'm late for work.

Date: Wed, 8 Jan 92 09:07:30 PST
From: millette@ohsu.EDU (Robert Millette)
Subject: Re: Homebrew Digest #796 (January 07, 1992)

I am looking for viable seeds for *Humulus lupulus*. I know that root division is a faster propagation technique, but I'm interested in making polyploid hop vines. The seeds are soaked in a dilute solution of colchicine and then germinated normally. So, anyone got some Hop seeds? I would like to try several cultivars from different regions. I will share my results both intellectual and horticultural.

Thanks in advance,

JAY D. ALLEN

Date: Wed, 8 Jan 92 11:08 CST
From: korz@ihlpl.att.com
Subject: Re: Explosion at Oz Brewery

Dave--

>When Oz finally found his blow off tube, it was dirty and
>blocked with hop pellet residue. Oz was amazed how a little gunk
>could cause such a big boom. So were Mr. and Mrs. Oz.

By any chance, was Oz's blowoff tube a simple 3/8" siphon hose?
I haven't read Papazian's New CJoHB, but in the first issue he
recommended a regular siphon hose for a blowoff tube. I had a
similar misfortune as Oz, but luckily only my stopper blew. There
was beer dripping from the ceiling in the aftermath and only 2 of 5
gallons left in the carboy. Since then I switched to a 5/8" OD --
1/2" ID hose and have had no problems. You can even use a 1.125"
hose right in the neck of the carboy (no stopper).
Al.

Date: Wed, 08 Jan 92 12:26:19 -0500
From: Dave Coombs <coombs@bashful.cup.hp.com>
Subject: Re: boil-over preventer

I have one of those thingos. I am no phsycist, but it seems to aggregate the little bubbles that form under it into larger ones that slip periodically from under the lip of the thing.

dave

Date: Wed, 8 Jan 92 11:31 CST
From: korz@ihlpl.att.com
Subject: Re: Metal brew

Jim writes:

>I have a batch of nut brown ale bottled and aged a little more
>than a week, and it currently has a very metallic taste, and little
>or no body. I used a can of nut brown extract that I got as a Christmas
>present, no adjuncts, boiled with an ounce of Cascade hops, and finished
>with
>half an ounce of Northern Brewers (it's all I had at the time). The
>fermentation went well, and I bottled after 4 days (primed with corn
>sugar). The brew cleared up fairly rapidly (1-2 days), but has not
>developed
>much carbonation at all. What could have gone wrong here?
>
>and then goes on to add:

> I used my trusty stainless steel stock pot,
>sanitized everything with a bleach solution and rinsed well, etc., etc.
, as
>usual.

I checked the Troubleshooting issue of Zymurgy and found nothing that
you could have done wrong in the table or the section on Metallic taste.
It could be your water, but as I wrote recently, if you're used to the
taste of the water, you shouldn't be that sensitive to that taste in the
beer. Get a water analysis and check the Iron content. The
Troubleshooting
issue did, however, mention that two constituents (1-octen-3-One and
1,5-Octadien-2-one) have the source "Lipids from malt or brewing adjuncts
such as rice, corn, etc." This would be the fault of the extract
manufacturer.
What brand was it? Maybe other Digesters have had problems with this
extract?
Al.

Date: Wed, 8 Jan 92 12:04 CST
From: korz@ihlpl.att.com
Subject: Samuel Smith's CORRECTION

Recently, I posted a discussion of fermenter dimensions in which I said that the shape (actually, the shallowness) of the fermenters used by Samuel Smith's Tadcaster Brewery causes an increase in the production of diacetyl. I had read this somewhere a while ago and I'm not sure if the dimensions of the fermenter have anything to do with diacetyl production.

Yesterday, I received my copy of Terry Foster's "Pale Ale" from the AHA. I immediately checked the fermenters used in Tadcaster and sure enough, nothing is mentioned about dimensions. I hope Terry forgives me for quoting one paragraph, but I'm certain that any serious Pale Ale brewer will eventually buy this book anyway - -- I love it! Here's what Terry writes on pp. 20-21:

" Yorkshire brewers in another important pale ale brewing center, Tadcaster, had a different type of yeast and developed their own technique for handling it. This was the Yorkshire Stone Square System. It is a circulating system like the Burton Union System, but with a very different purpose. Circulation in the Unions is designed to achieve good separation of a poor-settling yeast from the beer. The Yorkshire brewers had a highly flocculent yeast which would rapidly settle out, giving poor attenuation in traditional "rounds." So the Stone Square circulation system was designed to continually rouse the fermenting wort, keeping the yeast in suspension until full attenuation had been achieved. A side effect of using such yeasts is that the beer may have high levels of diacetyl; the resulting "butterscotch" flavor is often an accepted characteristic of beers brewed in this way. Incidentally, in the British homebrewing revival of the 1960's and 70's, such rousing was mistakenly assumed to be essential for all yeasts and recipes often recommended rousing the wort twice daily. Not only is this usually unnecessary, it is also an excellent way of starting bacterial infections!"

In the associated picture of the "Slate tanks of the Yorkshire Stone Square system," the tanks appear to be about 8' by 8' and (if the brewer in the picture is not on a ladder) about 4' high.

Al.

Date: Wed, 8 Jan 92 10:39:24 MST

From: Eric Mintz <ericm@bach>

Subject: boil-over preventer (response to Dave Ballard)

Hey now all you physicists- I got this thing in my stocking this year that is supposed to prevent boil-overs (all kinds, not just beer).

[...snip...]

It didn't seem to work too well 'cause there was soon spud foam oozing all over the stove.

Dave, as I understand it, these disks don't **prevent** boilovers, they just clank around on the bottom of the pan to warn the cook that a boil is eminent.

Date: Wed, 8 Jan 92 09:14:27 PST
From: objy!sun19!bobm@Sun.COM (Bob Muller)
Subject: Re: boil-over preventer

> Hey now all you physicists- I got this thing in my stocking this year
> that is supposed to prevent boil-overs (all kinds, not just beer).
> It's a glass disk, about 4" in diameter, with about a 1" lip around
> it. It kinda looks like big coaster. The cardboard that it was
> attached to claims that it can also be used as spoon rest (what will
> they think of next).
>
> I haven't used it yet but my mom put one in a pot of spuds on xmas. It
> didn't seem to work too well 'cause there was soon spud foam oozing
> all over the stove.
>
> My question is this: why should I expect this to work and if it did
> work, what does it do? Should I buy stock in the company that makes
> them? Could this change the face of the free world? Tell me, tell me.
...

I always understood these things "worked" by making a hellatious noise
that tells you when the pot is just starting to boil (clatter clatter).
Then you come running and turn down the heat or dump in cold water or
whatever. Do the instructions give any clue about this? I can't think
of any reason why a glass disk would inhibit foaming.

--Bob Muller

Date: Wed, 8 Jan 92 09:09 PST
From: janet@indetech.com (Janet Christian)
Subject: Re: Homebrew Digest #797 (January 08, 1992)

I'm not sure how I got on this email group, but could you please remove me from it. I don't even drink!

Thanks,

Janet

janet@indetech.com

Date: Wed, 8 Jan 92 12:33:31 MST
From: pyle@intellistor.com (Norm Pyle)
Subject: Blowoff and Bombs

As I've stated in this forum before, I use a 7-gallon carboy and fermentation lock as my primary fermenter. I don't worry about blowoff or blowoff hoses or the associated problems with plugged hoses, because of the considerable gap between my 5 gallons of wort and the top of the carboy.

Well, Dave Ballard's little fairy tale got me to thinking (sometimes I needs a jump start). If, during high krausen, my wort scum did actually rise enough to find its way into the f-lock (and somehow plugging it), I'd be in deep doo-doo like our buddy Oz was.

Now, since deep doo-doo is not the desired effect, I have a question:

CO₂ is heavier than O₂ right? So, if I was to put my stopper (with f-lock, or blowoff hose for that matter) on a bit loosely, and pressure did find a way to build up, the stopper would simply fly off. In the normal case, where this did not happen, O₂ would not find its way into my carboy, would it? (OK, I lied - two questions). Assuming all this is true, even if the stopper took a trip toward the ceiling, CO₂ would still blanket the brew and protect it.

For safety sake, I'll use a very light touch on my next batch, unless someone comes up with a good reason against. Comments?

Norm

Date: Wed, 8 Jan 92 14:59:18 EST
From: mmlai!gildner@uunet.UU.NET (Mike Gildner)
Subject: Blowoff and Bombs

Hello,

Has anyone every tried Northwestern Brand malt extract? The syrup is packaged in plastic bags inside a cardboard box. My local homebrew supply shop has 3.3lbs hopped bags for a reasonable \$7.95. I was considering buying their Weizen extract for my next batch.

Mike Gildner

Date: Wed, 8 Jan 92 13:56 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: Applause for Travels with Barley

Bob Devine:

That was..., uh, divine!!!! Whew, you made my day with "Travels with Barley". Good Show!! Congratulations!! Way to Go!

<Now> I can get back to work, giggling to myself like an idiot.

Chuck

Date:Wed, 8 Jan 92 15:11:21 EST
From: Jeanne Sova ASQNC-TAB-IS 5320 <jsova@APG-9.APG.ARMY.MIL>
Subject: help REALLY getting started

hey gang,

i need your help and wisdom! i gave my brother a copy of miller's book for christmas, hoping to get him started and get me lots of homebrew. but he can't seem to get past chapter 2, where it tells him to go to the refrigerator and get a beer!! how do i get him past this part and on to making me beer?? :-)

jeanne

Date: 8 Jan 1992 13:23:09 -0800
From: "Jeff DeMello" <jeff_demello@smtp.ESL.COM>
Subject: Re: Homebrew Digest #797 (Ja

Reply to: RE>Homebrew Digest #797 (Janua
Please remove my name from your mailing list. Thank you!

- -----

Date: 1/8/92 1:05 AM
To: Jeff DeMello
Subject: Re: Homebrew Digest #797 (Ja
See enclosed file of D.smtp.in.7515

Date: Wed, 8 Jan 92 18:28:35 EST
From: Mike Sharp <msharp@cs.ulowell.edu>
Subject: Re: Homebrew Digest #797 (January 08, 1992)

George Fix writes:

> Several years ago I used an ill-conceived horizontal mashing system
where
> hot wort was transferred via a "pump" from the mash tun to the brew
kettle,

since I'm considering making a recirculating infusion mash system with a
pump to transfer to the boiler: should I be concerned? How did you
redesign? Just a simple gravity feed or was there more to it than that?
The basic ideas of my design are below. Any comments are appreciated.

Vessels: 1/2 of a stainless steel drum, ~27.5 gallons with a false
bottom

(perf. stainless 30% open, 1/8" holes) resting on a stainless
angle iron X. 1/2" stainless steel nipple mig welded 1"
up from the base of the vessel (affectionately known as
the mash-tun from hell -- currently sitting in my hallway)
(probably) two 15.5gal kegs welded one on top of the other.
(cut the top off one, the bottom off the other, step a lip
into one and weld. 1/2" nipple in the bottom from transfer
both in and out. I have yet to make this one.

The mash tun (1/2 drum) will have a pump attached to its nipple. This
will pump to a set of valves which either directs the flow through a tube
flash heater or to the boiler nipple. If the flow is through the heater
it is then directed to a set of nipples up the side of the drum. Only
one of these will be open. This will allow the recirculation to occur at
the highest level possible without going over the top of the mash. These
nipples will be on the opposite side of the vessel so flow must be across
the
grain. I do plan to do a lot of stirring to distribute the heat. Heater
control will be via a little bit of techie wizardry -- a microcomputer
which will control both flow as well as clip the AC to the heater.

The boiler, two kegs welded together, will have at least one hot water
heater affixed to the bottom a la a *big* BrewHeat. Yes, I know some
people believe this will lead to scorching, but I havn't had such a
problem
with the BrewHeat & I believe with care this will not really effect
things
much, if at all. The input/output to/from the boiler will be through the
single nipple in the bottom. A valve will be attached to allow input
from
the mash tun pump or output to a cooler and eventually an output keg
(gravity fed).

--Mike "Its nice to have your own MIG" Sharp

Date: Wed, 8 Jan 92 19:09 CST
From: jws3@engr.uark.edu (JW Smith)
Subject: Moribund Metheglin

Well, yet another screwed up batch from the Serious Live Rabbits Brewery.
...

Some friends and I attempted a 4-gallon version of "Quick Mead" from the Cat's Meow recipe book, using 7 pounds of honey and increasing spices and such accordingly. I boiled the honeywort for maybe 20 minutes to kill

anything that may have been living in the honey; the reason we did this batch was to use up some old, crystallized honey that we had lying around.

I made a yeast started and pitched it when it started to foam. Nine days later, there is NO activity. None. Nada. I haven't checked S.G., but the stuff doesn't smell fermented, and there's no yeast sediment in the bottom.

So, how did I screw up? Is Edme ale yeast not suitable for honey? Am I just too impatient? Is crystallized honey chemically changed into something unfermentable? Help save this poor carboy of sugar water, pleeeeeeeze....

oh, p.s.: 2 pounds of the honey used was fresh and normal, so you'd think that SOMETHING would happen....

4-aminobiphenyl, hexachlorobenzene/Dimethyl sulfate, chloromethyl methylether/
2, 3, 7, 8-Tetrachlorodibenzo-para-dioxin, carbon disulfide/
Dibromochloropropane,
| James W. Smith, University of Arkansas | jws3@engr.uark.edu |
chlorinated benzenes / 2-nitropropane, pentachlorophenol /
Benzotrichloride,
strontium chromate/1,2-dibromo-3-chloropropane/Watch it run straight down.....

End of HOMEBREW Digest #798, 01/09/92

Date: 8 January 1992 1:04:10 pm
From: pencin@parcplace.com (Russ Pencin)
Subject: JSP Grainmill review - very long!

Disclaimer - I am not connected to JSProductions in any way. I am merely a customer. I have not received, nor do I expect to receive, any compensation for the following review of the JSP GRAINMILL.

My intention is to take Jack's original description of the GRAINMILL and describe my experience with the unit. I am evidently the first real customer for this unit, which sorta surprises me. My overall impression of the GRAINMILL is that it is that it beats a Corona Grinder hands-down in every respect except esthetics, and with slight re-work will be totally indispensable to this 2 batch-a-month all-grain brewer.
.....

```
jsp> Anyone who uses whole grains quickly realizes that [...] unsuited
for milling
>malt [....] They pulverize or shred the husks, which severely limits
the
quality of the
>filter bed when sparging [....]nothing else is available that fits the
budget of
>even the affluent home brewer. [...] It is a genuine roller mill.
>It crushes malt, leaving ALL of the husk in tact and a minimum of flour.
>Not one grain can get through it without being properly milled. It does
>exactly what a malt mill is supposed to do.
```

Jack's right-on here. The Corona works, but the husks are shredded. The GRAINMILL, on the other hand, really does "implode" the grain. When the rollers spacing is properly set, the husks are cleanly split into two pieces and the kernel is broken into several (read, more than 6) little granules about the size of coarse table salt. The roller spacing can be set via an ecentric on the idler, however, it turned out that the optimum setting exactly coresponded to natural resting point of the ecentric, any closer spacing than this causes the motor to stall with every type of grain I tried.

```
jsp> The mill consists of two, 12" long rollers, 1.5" in diameter. The
rollers have
>meshing teeth running their entire length. In cross section, they look
like
fine
>toothed gears. However, the rollers are spaced about .025" apart so
the
teeth do
>not actually mesh. Their purpose is to pull the grain through the
rollers. The
>spacing assures that the grain will only be crushed enough to expose
the
>contents without tearing the hulls or unduly compacting the malt.
```

Exactly as advertised. My unit did have the addition of the eccentric for

adjustment, but this proved to be all but useless due to the extremely low power of the motor. My first test was to crush 1 lb. of Edme Pale Ale Malt. This malt is rather 'soft', so I expected no problems. Well the problem was that I had "cranked" the eccentric, and the motor stalled. I released the eccentric, letting it find its natural resting point, and re-tightened it. I proceeded to crush the pound of grain in about 20 seconds. I examined the crush and found what seemed to be some un-crushed kernels. I picked a couple of these up and found that indeed they were crushed but the husk had not been separated. Bearly pressing on one of these kernels caused the husk to fall away, leaving about 6 granules of starch in my palm. So as a test, I counted 100 kernels of Edme (anal, ain't I) and ran them through the mill. I then counted the "un-broken" kernels, there were eight. Again, they were crushed just not husked. At this point I'm pretty happy with the product on 'soft' grains. I retested it on 80L English Crystal. This grain is slightly harder than Edme, maybe firmer is a better word. 100 kernels, zero (!) un-husked pieces - and the most beautiful crush I have ever seen - perfect husks and thousands of little "crystals" everywhere. Final test was 100 kernels of CaraPils malt. Now this stuff is unbelievably hard - more like rock than malt.

The rollers stalled on the first kernel. I proceeded to hand crank the kernels through the mill (a very easy task with the 10 inch pulley) and inspected the crush - 28 un-husked and un-crushed kernels. I ran this crush through again - resulting in another 'perfect' crush - no stalling, perfect husks, and thousands of pretty little 'cara-pills crystals'.

jsp>One of the rollers is driven by a 1/30 HP electric motor or a hand crank, depending on the model. The motor drives the roller through a set of reduction pullies at a speed of about 140 RPM. In the hand cranked model, the crank turns the roller directly. The second roller is driven by the first, through a rubber friction ring. The motor driven unit is designed to stall in the event of unwitting attempts to mill fingers. It will smart but not much more. The assembly is mounted on a plywood base, 16 inches square. It is intended to sit on a table, with the business end hanging over the edge.

This should say "one of the rollers is 'bearly' driven by an under-powered motor". If I had it to do over again, I'd buy the hand crank unit and spend the extra money on a 1/4 horse motor and pulleys. The asthetics of the unit

leave alot to be desired. Externally, the whole thing looks like something out of junior-high woodshop. The hopper is made from press-board mounted on two triangles of 'fake-wood'. There is no exit chute for the grains, so they tend to 'implode' in a pretty wide area around the bottom of the unit. The hopper suffers from 'lack-of-slope' and capacity. I plan to replace it immediately with a "sheet metal / pop-rivet" hopper with high slope and 5 lb. capacity. Which leads me to suggest that you try to buy just the roller/casting assembly and save Jack the work. While the outside looks very amatuerish, the roller assembly is absolutely top-quality. The castings are cast aluminum with pressed bearings at roller contact points. The rollers are a sight to behold - exactly what Jack described - like little gears - but they don't mesh. I hope Jack will consider just selling the business part of the mill and let the buyer decide to do the finish work.

jsp>Operation consists of slowly pouring the grain into a hopper and catching the milled product in a pan or bucket underneath. It takes less than a minute to mill a pound of grain with either the motor or hand crank. The motor driven model could be made to work much faster but I was more concerned about safety than speed. Slowly is the key phrase here! If the slope of the hopper were higher and the motor were stronger the unit would have no problem milling 5 lbs in 3 minutes max. I understand Jack's concern for safety - but it kinda feels like the helmet law, the seat belt law, the warning label on alcohol, etc.... Just sell me the parts with a disclaimer that this unit is sold as a paper-weight, the seller accepts no responsibility for any other application.

jsp>The product that emerges looks like a picture out of a text book on brewing. >This is normally only obtainable through a series of rollers whose spacing gets progressively closer. By using the toothed rollers, we are able to achieve the same results in one step. Again, exactly as advertised. The Edme crush was an absolute dream crush - perfect in every way. With a larger hopper, an exit chute, and 1/4 hp motor this unit will challenge any roller mill I seen, and I've seen a dozen and used 3.

jsp>the price is \$200 plus shipping. The hand-cranked model is \$100. >[...] he who hesitates, may be lost. I believe I got what I paid for. Obviously, alot of labor intensive

construction went into my unit, but I would have liked to do the labor
(of
love) myself - of course, I will any way. My recommendation is order the
motorized one if you are not mechanically inclined, oeder the hand crank
one if
you can get an in-expensive 1/4 hp motor, pulleys and belt cheaply, or,
if you
are a fanatic like me, try to talk Jack into just selling the business
part of
the unit and flesh it out yourself. But the bottom-line is order one if
you
and/or your friends currently grind more than 20 pounds of grain a month
- you
won't be sorry.

Russ
"Overpaid tool freak"

Date: Thu, 9 Jan 92 12:13 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: hop history

Date: 09-Jan-92 Time: 07:12 AM Msg: EXT02606

Hi folks,

A friend wants to know some things about hops. This may have been asked recently, but my memory is bad (age and all :)

- 1) If you make beer without hops, what do you get?
- 2) When were hops first used, and what did they use before then?
- 3) Why did someone decide to use hops?

I'd look in the Zymurgy hops issue, but I don't have it yet (but I have a birthday coming up in a few months... :)

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Thu, 9 Jan 92 8:10:50 EST
From: Daniel S Robins <dsrobins@magnus.acs.ohio-state.edu>
Subject: Chicago brewpubs/micobreweries?

I am heading out to Chicago from Columbus, OH next weekend and would like some suggestions for brewpubs, in particular, to visit. Probably best to keep the suggestions within the city limits since my keen sense of direction may not be suited for the jungle out there. Thanks a bunch!

Dan Robins
Department of Chemistry
The Ohio State University
dsrobins@magnus.acs.ohio-state.edu

Date: Thu, 9 Jan 92 08:38:37 EST
From: solo@thor.mlb.semi.harris.com (solo)
Subject: Stainless Pots, Sale (repost)

This is a repost of something I posted earlier, reformatted to fit in 72 columns. s.

###

I just received a sale flyer from Superior Products. They are a discount foodservice equipment supplier, and they have, among other things, Vollrath stainless steel 'stock pots' on sale (catalog says sale ends Feb 7, 1992).

>From the catalog:

Stainless Steel Stock Pots by Vollrath

Made of 18.8 _stainless_ for greater resistance to pitting and corrosion, plus heat conductive base to save energy. Flat covers allow stacking to save space. *In Stock.

\$List \$SPECIAL

7-L-100	7-1/2 qt.	4 lbs	77.00	43.00
7-L-103	11-1/2 qt.	6 lbs	83.00	46.00
7-L-105	16 qt.	6 lbs	108.00	59.00
7-L-107	20 qt.	8-1/2 lbs	121.00	65.00
7-L-129	24 qt.	9 lbs	130.00	70.00
7-L-130	38-1/2 qt.	13 lbs	172.00	90.00
7-L-492	60 qt.	15 lbs	255.00	130.00

Covers:

7-L-123	For 7-1/2 qt.	15.00	9.90
7-L-125	For 11-1/2 qt.	19.00	12.40
7-L-127	For 16,20,24 qt.	29.00	18.40
7-L-136	For 38-1/2 qt.	38.00	22.00
7-L-494	For 60 qt.	39.00	23.00

They also have other goodies like restaurant-quality beer glasses and mugs, and lots of draft beer equipment and plumbing. There is a 'stainless steel beer chiller' which is used to chill beer inline on its way to the draft arm which could be used as a wort chiller. They also have CO2 tanks and regulators, etc.

Superior Products can be reached at (800)328-9800; their catalog is free.

I am in no way affiliated with Superior Products, I am just a happy customer who thought he'd pass some info along. Bottoms up!

s.

Date: Thu Jan 9 05:46:55 1992
From: darrylri@microsoft.com
Subject: re: Samuel Smith's CORRECTION

I just want to point out that korz's observations on the Yorkshire slate squares are a bit misleading (but that's certainly not his fault). It's true that the vessel you see in Foster's book is about 4 feet high, and full of foam right to the lip. What you don't realize is that that vessel is entirely full of yeast.

There is a second vessel lying directly underneath, with a hole in the center between them. The lower cube is filled with wort and as the fermentation progresses, the yeast flocculates out in the upper square--sort of a giant blow off system, but with a 3 foot tube instead of 1 1/8".

I don't know what Sam Smith's used to do before pumps, but when I took the tour, there was a fellow walking around with a portable pump, and he would throw a pickup tube into the bottom fermenter and spray some of the yeast back into the beer. (Yes, "spray", and it clearly was taking up air on its way back in; I'd be proud to get that kind of aeration going into the primary. On the other hand, the amount wasn't very much compared to the volume of beer in the fermenter, so perhaps it doesn't matter.)

BTW, if you get to England, it's definitely worth taking the tour, although my experience was that I couldn't understand a single word the guides said. The tours occur occassionally, so you need to call ahead. They are conducted in the evening and begin in The White Horse and Angel pub next door--ah if that were only my local.

--Darryl Richman

Date: Thu, 9 Jan 1992 9:36:20 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: ss ferment

I just racked a light lager to secondary last night. I dry-hopped it with an oz. of Saaz. It's actually gonna be more of a steam beer (TM) since it's been fermenting at about 50 degF. Anyway, the important info is that the primary was done **in the brewpot**. I cooked it up, chilled it with an immersion chiller, pitched, covered, and moved it to the cool room. It was a Rapids 10 gal. pot. It worked great. The cover is loose enough to allow CO2 out. One odd thing is that the brewpot is now as clean as it has ever been. There were minor scorch marks on the bottom, from the 2 gas flames I use to cook with, but now the bottom is absolutely clean. Hmmm. The pot itself cleaned **very** easily. Obviously, if you're concerned about racking off the cold break, this is not for you. But it's quick and easy. We'll see how the beer turns out. Recommended, so far.

Date: Thu, 9 Jan 92 09:44:35 EST
From: Peter Karp <karp@cs.columbia.edu>
Subject: Radioactive isotopes used in breweries

On the news last night there was a piece about low-level radioactive waste disposal. The usual sources of this waste were mentioned; medical and nuclear power plants. But also mentioned were breweries that apparently used radioactive isotopes for measuring the level of beer in bottles. Does anyone know how this method works? Are isotopes mixed into the beer and then detected when it reaches a specified height in bottle or is beer bombarded and detectors sense some change when the bottle is filled?

Is there a different isotope for ale and lager?

Date: Thu, 9 Jan 92 9:24:19 CST
From: kerl@cmack.b11.ingr.com (Dan Kerl)
Subject: re: boil-over preventer

I used to have one of these gadgets (it broke).

I never observed that is was much good at preventing boilovers involving foaming liquids (cooking spaghetti, hardboiled eggs that crack, etc.). However, it seemed to be effective at preventing boilovers caused by superheated water (where the liquid temperature goes above boiling without generating steam). This happens to me when I try to boil water in a clean glass pot (one of those Whistler-brand things), which I used to make tea. The pot would just sit there on the burner and do nothing - until you bumped it or dropped a teabag into it, whereupon it would eject half of its contents on whatever happened to be close.

It appeared that this glass disc would provide nucleation sites for steam bubbles to form, limiting the liquid temperaure in the pot to the boiling point. It doesn't quite make sense that a smooth glass disc would provide more nucleation sites than the smooth glass walls of the pot, but this is what I've observed.

-Dan Kerl
kerl@cmack.b11.ingr.com

Date: Thu, 9 Jan 1992 10:44:08 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: cleaning copper

I'm surprised that no one has mentioned this, since I got it from this list, and it works great - use a dilute vinegar solution to remove the grease from copper tubing. I boiled my immersion chiller in a vinegar solution, and it came out shiny. You could probably run the solution through the tubing if you were making a counter-flow chiller. It really works great. Use about so much vinegar in about that much water ;-)

Date: Thu, 09 Jan 92 10:51:14 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Northwestern malt -- Weiss vs. Weizen?

I made a batch of something wheatish using one bag of Northwestern Wheat extract and one bag of N'Western Amber malt extract. I used the dregs from a friend's wheat beer to culture up some yeast--I think he used WYeast of some sort. It turned out pretty good, although not at all weissen like--at least it didn't have any clove taste or smell. It just tasted like a good beer. Kind of ale-like even.

Would anyone care to explain briefly and clearly the difference between Weiss beer and Weizen? That's one distinction I've never figured out.

Thanks.

Danny

Date: 09 Jan 92 11:20:52 EST
From: Robin Garr <76702.764@compuserve.com>
Subject: Extract in box

In HB798, Mike Gildner asks:

> Has anyone every tried Northwestern Brand malt extract? The syrup is
> packaged in plastic bags inside a cardboard box.

Yes! It's a high-quality extract, and the bag-in-box is handy, easy to use and lightweight. Bill McKinless of The Home Brewery's new retail shop in Teaneck, N.J., recommended it to me for an Oktoberfest, and I was pleased.

For what it's worth, The Home Brewery has shifted their contract for production of Yellow Dog Amber from Alexander's to Northwestern, and the old Dawg is coming out in bag-in-box now.

Robin Garr | "I have enjoyed great health at a great age because
Associate Sysop | every day since I can remember I have consumed a
bottle
CompuServe | of wine except when I have not felt well. Then I have
Wine/Beer Forum | consumed two bottles." -- A Bishop of Seville
76702.764@compuserve.com

Date: Thu, 9 Jan 92 10:59:43 CST
From: hank@hank.b17a.ingr.com (Hank Chambers)
Subject: Homebrew Subscription

Hello, I recently started to homebrew and would like to be included on the homebrew subscription list. My address is:

hank@hank.b17a.ingr.com

Sincerely,
Hank Chambers

Date: Thu, 9 Jan 92 11:17:35 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Iodine, grain bed depth

For those folks who have a difficult time discerning whether there has been a color change when you do an iodine-starch test there is help. There's such a thing as 'decolorized' tincture of iodine. The only difference I find on the lable is that the red stuff has sodium iodide and the clear has potassium iodide and costs twice as much :-(You have to go to the druggist and ask for it.

Having read about the A-B coffee can lautering system experiment (I can't remember whether it was here, Miller, or Papazian, oh well) where they taped a bunch of coffee cans into a 4-5' column makes me wonder about doing something of the sort myself. Anyone have any insight on the benefits/drawbacks of a tall skinny lautering system?

Carl

When I stop learning, bury me.

Date: Thu, 9 Jan 92 07:53:12 PST
From: esri!robert@uunet.UU.NET (Robert West)
Subject: Iodine, grain bed depth
TO: MIKE GILDNER
RE: NORTHWESTERN BRAND MALT EXTRACT

My brew partner and I have tried the dark and weizen
(unhopped) malt extracts from Northwestern and were very pleased.
The local brewery supply store also recommends it highly.

Date: Thu, 9 Jan 92 09:28:48 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Anchor's Grant

I posted this a couple of days back, but it never appeared. Sorry if it eventually shows up twice.

>From Russ Wigglesworth :

>This arrangement of spigots is called a "grant". Anchor uses one in their
>system. I once inquired as to the reason for this step in the brewing
>and was
>told by the brewer on duty (Mike Lee, if I remember correctly) that it
>was
>"traditional, it came with the brewery" and he knew of no specific
>advantage to
>it. Nor was he aware of any problem with oxidation. He also told me it
>could
>be by-passed and was when they made Old Foghorn. I'll be over there
>later this
>week and ask again.

I had a similar exchange with Bruce Joseph, another brewer at Anchor. When I asked him about the purpose of their grant, he shrugged and said, "Hell if I know", or something to that effect. Then he grabbed a glass, filled it with some of the sweet wort that was passing thru the grant and gave it to me while mumbling something about those pesky homebrewers with their endless stream of questions.

The only real use for a grant that I've ever heard of is that it makes it easy to asses the color and clarity of the runoff.

CR

Date: Thu, 9 Jan 92 13:04:56 -0500
From: bickham@msc2.msc.cornell.edu (Scott Bickham)
Subject: Schlather Brewery?

Has anyone out there heard of The Schlather Brewery which existed in Cleveland in the early 1900's? It was owned by the grandfather of a friend of mine, and he believes it was bought by The Toledo Brewing Co. around 1917. He would be interested in obtaining the original recipe if possible or at least a discription of the beer. Please reply directly to me at:

bickham@msc2.msc.cornell.edu (INTERNET)
or bickhma@crnlmsc2.bitnet (BITNET)

Thanks!

Date: Thu, 9 Jan 92 14:15:07 EST
From: farleyja@sol.crd.ge.com
Subject: Re: Metal brew / Boiling water

Concerning my metal brew problem:

Joe Palladino suggested that I might have used too little extract in my wort. Although this seems a very possible cause of the kind of taste I've gotten, the can was a double-sized one, which I forgot to mention in my original post.

Al Korz answers:

> What brand was it? Maybe other Digesters have had problems with this
> extract?

Good question. I left the label back in Massachusetts, and it was mistakenly thrown away. I can't remember the brand name, but I hope to venture to my local homebrew shop to try to find it, since I remember what the label looked like.

Concerning the water boiling issue:

Bill Thacker writes:

> About 2 weeks later, we
> noticed a slight plastic flavor and smell to our beer, which within a
week
> or two became so strong that the beer was undrinkable.

I've had the same problem with the water in Schenectady, and have boiled tap water used for brewing ever since. I blamed the chlorine levels, which seem pretty high by my taste.

Jim Farley
farleyja@sol.crd.ge.com
GE Corporate Research and Development

Date: Thu, 9 Jan 92 15:03 CST
From: korz@ihlpl.att.com
Subject: Re: fermentation times vs vessel size

Sorry this is a bit dated, but I ran across it while editing some old digests:

William writes:

>cpstnd3.alliant.com (Chris Shenton)

>> I've done a few wheat beers semi-recently and noticed something odd in
>> the last 2-3 batches. I did 10 gallon batches, then split into two
>> carboys, one a 5-gallon, the other a 7-gallon. The larger one -- which
>> was not filled all the way to the top -- finished in a week or so as
>> usual. The smaller, filled all the way up to the neck, is on it's
>> third week.

>

>> Any ideas? Thanks.

>

>I have seen this effect before. I think it is not related to the size
>of the vessel but to the amount of headspace in the vessel. I think
>when you fill the vessel to the neck you remove the trapped air (oxygen)
>used by the yeast during the first stage of fermentation. This limits
>the total population to a value lower than optimum and the fermentation
>takes longer.

The reasoning seems sound, and it is true that oxygen-deficient wort will cause your yeast to have trouble reproducing, but 2 gallons of air sitting on top of your 5 gallons of wort are not going to enter the wort unless you shake. I think the rate that the air will dissolve into the wort, if it simply sits quietly, is very slow and aeration during the filling of the carboy would be several orders of magnitude more than aeration from the air sitting quietly. Comments?

Al.

Date: Thu, 9 Jan 1992 13:03 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Recirculating mash & blowoff

To : M. Sharp

I tried your idea on a recirculating mash tun, al la R. Morris/Zymurgy. I screwed around with it for about a year, and had BAD luck. The problem most likely is with the mash tun geometry. Too tall a mash tun will cause too much grain compaction therefore slowing the flow thereby burning or overheating the liquid. You are trying to maximize two things in nature that naturally oppose. Also there is a problem with just how much heat or energy you can get from household voltage. You can get much more energy from a burner of any sort. The electronics is the easy part the fluid mechanics can kill you. Be forewarned!

To : N. Pyle

I also had a carboy spew about 80% of its contents on the ceiling years ago.

Your idea of a loose fitting f-lock may not save you because the fermenting beer/foam will slowly seal/glue the stopper very well before the pressure builds up enough to blow. I'm sure the pressure we are talking about here is very low.

Date: Thu, 9 Jan 92 15:48 CST
From: korz@ihlpl.att.com
Subject: Re: Oxidation

Again, another interesting post I found while editing:

JaH writes:

>In way of a little additional comment on Thom M's question about
possibly
>oxidizing the results of a partial mash by straining, I wanted to point
out
>that many European Breweries, notably Pilsener Urquell among them, use a
system
>where the sweet wort that goes from the mash tun into the boiling tank
>is drained from the mash tun via a number of spigots. The brewer
controls the
>flow rate out of the mash tun by the number of spigots opened. These
spigots
>run the sweet wort into a trough, where it collects and then flows into
>the boiling tank. I have seen this in operation. Yes the sweet wort gets
>aerated here, on its way from the mash tun to the boiling tank. PU
does a
>triple decoction, so this happens 3 times, yet there wasn't a hint of
oxidation
>in the fresh Pilsener Urquell.
>
>I think perhaps too much worrying is being done here. The temperature of
>post boil wort is typically 40F higher than the sparge temps Thom cited,
>The rate of the oxidation reaction is temperature dependent, so I think
at the
>lower temperature of sparging it is sufficiently slower that the amount
>of oxidation components produced are not critical before this liquid
reaches
>the boil, and of course as I had mentioned this volume is diluted into
the

I don't know a lot about melanoidins (maybe there's something about
them in George Fix's "Principles of Brewing Science" book -- I haven't
checked yet -- I hope there is), but from what I've read recently, they
are somehow associated with the level of caramelization of the sugars
in the mash/wort. If this is true, maybe the fact that PU is generally
pretty pale and doesn't have a lot of melanoidins is why the grain
doesn't cause oxidation problems. Comments?

Maybe the reason PU is not REALLY pale is due to the oxidation and maybe
the "cardboard smell/flavor" is from hop oxidation (there aren't any hops
in the mash). Comments?

Wouldn't there be less oxidation in the case of PU's triple decoction
than in aerating an entire batch of (our) beer at 200F because:

1. the temperature would be lower (120F to 168F),
2. only part of the mash is taken and not the whole thing, and
3. that part of the mash gets boiled only a few minutes later and
the dissolved air gets boiled out (this goes back to someone's question
of how long does it take for the oxidation to take place... at say, 150F?)
)?

Comments?

A1.

Date: 9 Jan 92 14:46:54 U
From: "Rad Equipment" <rad_equipment@rad-mac1.ucsf.EDU>
Subject: pH Pen Review

Subject: pH Pen ReviewTime:2:44 PMDate:1/9/92
Hardware Review

Litmustik pH Pen
Model PHH-1X
\$44.00 + \$2.95 S&H
Omega Engineering, Inc.
PO Box 4047
Stamford, CT 06907
1-800-826-6342

I have been interested in purchasing a digital pH tester ever since I checked the pH of my first batch with test papers and found them nearly impossible to read with any accuracy. Until recently the cost of these devices has been in the neighborhood of \$80. About a year ago I began noticing advertising for units in the \$40 range so I waited to see what reviews surfaced prior to buying one. So far I have yet to find such a review, except in the sales material of several retailers. I had occasion to purchase a couple of dial thermometers from Omega in order to complete my 1/2 barrel system this Fall. I noticed that they sold a pH pen for \$44 I suppose I was feeling extravagant when I placed the order for the thermometers and tacked on the pen as well as some buffer solution for calibrating the unit.

I was a little dismayed when the pen arrived. Now bear in mind that I have no experience with such devices so what may be obvious and expected by frequent users was not so with me. The advertising copy had stated the pen had a range of 32 to 122 degrees F. It does, however it needs to be calibrated at the same temperature that the sample will be read at so, either I had to heat the buffer or cool the sample. Not a big deal, I chose to cool the mash sample to room temp. The sales literature also stated "single point calibration" with a range of 0-14 and an accuracy of +/- .2 pH. Foolishly I thought that meant that you calibrate it at 7 and it figures out the 0-14 range. Not so... The specifications which come with the pen are more specific adding "+/- 3 pH units from standardization point". This means you need to calibrate the pen with a standard buffer solution close to the range (within 3 points) which you intend

to measure. Again, this is not a large problem, but I would have liked to know it ahead of time. Standard solutions are available at 4 and 7 pH. Not exactly ideal for brewers who are looking for 5.0 - 5.5 pH. I am investigating making my own standard solution by mixing portions of the standards.

The other characteristic of this device which I was unaware of when I purchased it is the fact that you must keep the probe moist. This isn't a problem for me as I tend to brew at least once a month and usually more. The instructions suggest immersion in tap water once a week for improved performance. The cap has bit of felt in it to assist with the task, however this is one more bit of maintenance which makes the pen risky for casual brewers.

So after all that, how does it work? Quite well. I was very happy to be able to read a pH of 5.7 after mash-in and 5.3 after an addition of gypsum. I suspect though that I don't really need this toy. If I could find a nice set of pH papers which would be readable once immersed in a stout or porter mash I would do as well. Yet I could make the argument that the pen will pay for itself by my not needing to replace my supply of papers as they run out. At current prices, that ought to be in about 200 batches...

One last comment. Along with the pen came an advertisement for a "NEW!" model PHH-2X pen with "ATC" (Automatic Temp Correction?, Auto Touch Calibration?) and improved Accuracy & Range for \$49.50 + S&H. Hmmm...

Russ Wigglesworth CI\$: 72300,61
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126
(H)
|__| / San Francisco, CA 94143-0628

Date: Thu, 9 Jan 92 18:37 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: mead.boil water

Date: 09-Jan-92 Time: 12:25 PM Msg: EXT02617

Hi there,
Mead takes longer to ferment than beer, but some activity should be noticeable.
Your fermentation lock should be bubbling every minute or 5.

Our local brewery (Elm City, New Haven CT) boils all their water, and told me to do the same. We have lots of bacteria and they just throw in more chlorine (we don't have so much chlorine that it's a major taste factor in plain water or tea). I think they said boil for about 20 minutes or so, but don't quote me on that.

(Kinny, is this more readable? This is using hard returns instead of word wrap.
I too have problems with some posts running off the edge, although I think it's people with word wrap who go beyond column 80 that bug my machine, such as it is.)

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Thu, 09 Jan 92 21:04:24 EST
From: Jay Hersh <hersh@expo.lcs.mit.edu>
Subject: Hot Wort Aeration

George F> JaH and JF: I promise there will be no more about this!

No need to make such promises. It is interesting to note your experiences,
I think many people will also find them interesting. My comments were based on an observation of what is done commercially, a little knowledge of the temperature relationship to the speed of the reaction (ie it occurs slower at sparging temps than boil temps), and only minor direct experience.

I certainly couldn't argue that PU has any kind of stability. The bottles i carried home had shown noticeable flavor changes in only weeks despite being stored cold. I wouldn't dare to attribute this to their use of a splash grant, but perhaps the casualty you suggest merits concern.

I think some research and/or discussion with some commercial brewers could shed some light here. If I had the time I'd hit the library, but I'm very busy these days.

- Jay

Date: Tue, 8 Oct 91 22:04 CDT
From: arf@gagme.chi.il.us (jack schmidling)
Subject: ADS

To: Homebrew Digest
Fm: Jack Schmidling

From: Greg Roody - dtn 237-7122 <roody@necsc.enet.dec.com>

Subject: Shameless ad's - this is too much

>Now before "ARF" gets bent all out of shape, this is not a flame.

That seems to contradict your "Subject". It appears that you have already drawn your conclusion.

>Can I call for a vote on how many people found the ad for Jacks video to be too commercial for the purposes of this file?

>So, how many people would like to see (even "non-profit") ads limited to either 5 lines maximum or banned outright?

I vote for 5 lines.

>I really don't want to get into the debate over using the internet for commercial gain, I just want to address signal to noise issues.

Is it safe to presume that when you get your number, you are then going to ask me how many inquiries I received? If I can prove that more people showed interest than you can show grouches, I win.

Aside from that a few other points. First of all, more bandwidth has been wasted whining and rationalizing the ad than in the ad itself.

Secondly, on usenet, I posted a brief product announcement, with no price and asked that interested persons email for more info.

I assumed that HBD was moderated and if the ad was unacceptable, it would be rejected. If this is incorrect, I apologize. If someone does read the stuff before adding to the HBD, then finger him/her, not me.

BTW, I had previously offered the HBD "editors" a preview copy of the video so they could pick it apart but never got a response.

js

p.s.

Date: Mon, 07 Oct 91 20:59:06 -0400
From: gonzalez@BBN.COM

Subject: Papazian Book-Signing in Boston

Barleymalt & Vine, a local homebrew supplier, is hosting a visit by Charlie Papazian, who will be signing copies of the new edition of his Complete Joy Of Homebrewing. He'll be at the Framingham store (280 Worcester Road == Route 9) from 10am to 2pm, and at the West Roxbury store (4 Corey Street, just off the VFW Parkway) from 2:30pm to 6pm. A dinner and beer-tasting is to follow at the Boston Fencing Club. tickets for the dinner are \$30 (for \$37 they throw in a copy of the book), and reservations may be made by calling the Framingham store at 508-820-3392.

-Jim.

Just how does this fit into your value system? Looks like a blatant commercial for a brew supplier and Papzian to me.

js

Date: Tue, 8 Oct 91 22:05 CDT
From: arf@gagme.chi.il.us (jack schmidling)
Subject: STUFF

To: Homebrew Digest
Fm: Jack Schmidling

Date: 07 Oct 91 19:01:48 EDT
From: Jeff Frane <70670.2067@compuserve.com>
Subject: On #738 & 739
To Jack Schmidling:

>I'm not concerned that you list me as a source, I'm concerned that you describe the transcription of my notes on a five-minute telephone conversation as "research."

Why do you assume that was the extent of my research? You simply got me started on the right track.

> I'm also somewhat nonplussed to hear that you've never tasted anyone else's homebrew. Howcum?

It is not a very popular pastime in my "crowd". I'm a recluse. I doubt that

I can name five people, that I know personally, who have EVER made beer. Actually, I can think of only three and two of them are dead.

> The guy who suggested your beer would taste "cidery" because of oxidation has got it wrong. Oxidized beer generally tastes remarkably like cardboard

You're sure to LOVE my video because after complaining about billowing foam at bottling time, I pointed the camera at him and told him to tell us all about oxidation.

>The cidery quality comes from an excessive amount of non-malt sugar.

I would certainly find that reasonable but he was ready to buy billions and billions of videos and I wasn't about to argue with him. I have never tasted either in my beer so I can offer no opinion.

js

End of HOMEBREW Digest #799, 01/10/92

Date: Fri, 10 Jan 92 16:32:46 MST
From: rdg@hpfcmi.fc.hp.com
Subject: More on Redistribution

Thanks to all who offered to set up redistribution points to reduce the network traffic caused by the digest. I've saved all your letters and will contact you if and when I decide that it's really necessary.

Rob

Date: Fri, 10 Jan 92 12:47 CET
From: "R.P.M. Tebarts (DBA-CRI)" <CRIPRT@RULMVS.LEIDENUNIV.NL>
Subject: re:camra

A dutch organisation like CAMRA is
PINT (promotion and information on traditional beers) which spells
PINT in the dutch language . Pint is also slang for a lager in the
pub.

the adress : PINT
P.O. box 3757
1001 AN Amsterdam
the Netherlands

They public a magazine in the dutch language 6 times a year.
Dutch membership costs DF1. 30,- per year .

A belgium organisation is
De objectieve bierproevers
P.O. box 32
2600 Berchem 5
Belgium.

Botch organisations and CAMRA work together on european rules for
brewers. They are all consumer organistions.

I hope this information will help.

Rob Tebarts
mail : CRIPRT@RULMVS.LEIDENUNIV.NL

Date: Fri, 10 Jan 92 7:20:50 EST
From: Mike Sharp <msharp@cs.ulowell.edu>
Subject: Re: mashing/boiling vessels

Bob Jones <BJONES@NOVA.llnl.gov> writes:

> I tried your idea on a recirculating mash tun, ala R. Morris/
Zymurgy.
> I screwed around with it for about a year, and had BAD luck. The
problem
> most likely is with the mash tun geometry. Too tall a mash tun will
cause
> too much grain compaction therefore slowing the flow thereby burning or
> overheating the liquid.

I think you have the wrong picture. The mash tun is ~1.5' high with a diameter of 2'. I don't expect to use it at anything near its capacity. If anything I thought this would be a bit on the short side. The boiler is the tall skinny vessel. I couldn't see any reason why it couldn't be (& kegs are cheap too).

FWIW, the boiler (made of two kegs welded one on top of the other) won't be used at capacity either. Since my targetted batch size will be about 15.5 gallons (the oak casks I use are 15gal) post boil, I wanted enough room for the initial wort (figuring a 4-6 hour boil -- traditional for lambics) as well as a little room left over for the inevitable attempt at boil over.

> Also there is a problem with just how much heat
> or energy you can get from household voltage.

Yes, I'm somewhat concerned about this. I'm going to have to experiment. The area in which I brew has a 40A 220V line. I'll just keep adding more water heater elements to the boiler until I can get ~18-20gal to boil. I don't have any delusions about doing this quickly. Current plan is to wire the heaters to run at 110 so I don't go scorching everything during the boil. I'm not sure if I'll wind up running them at 110 or 220. Time will tell.

> You can get much more energy from a burner of any sort.
Quite true, however I believe my landlord would be quite upset when I ran this in my apartment. Not to mention there is the problem of not melting through the flooring and the in-flow/out-flow of air. I've worked out numerous burner designs, but having to run ducting through the apartment as well as the noise of a burner running full blast has lead me to scrap the idea. Then there is the general danger of a 200KBTU burner running in a 10x12 room...

Trivia question for the physically capable: Hot water heater elements are sold with ratings like 9KW. Does anyone know how I'd go about figuring the BTU output (assuming that its running full blast for an hour)? I'm sure I could figure it out if I dug out Halliday&Resnick, but someone out there must know...

ARF -- ??why??

> From: arf@gagme.chi.il.us (jack schmidling)
> Subject: ADS
> Subject: STUFF

Jack! Get a clue! I've never seen such an utter waste of bandwidth. Please do a quick reality check and realize that these postings were made quite a while ago. I'd rather not read your tirades that time forgot.

As far as using this as a tool to redeem yourself in the eyes of HBD and for besmirching those that opposed/offended you, it just makes you look like a fool. (said in a moderate, instructional, matter of fact voice, NOT a beligerant, ranting, attacking one).

ARF -- his grain mill

FWIW, I did like the review of your grain mill. sounds like an interesting unit. Did you make the supporting castings yourself or were they left-overs from something else? I've wound up going the route of welded plates due to casting costs. Did you wind up using stainless for the rollers or some form of tool steel? I've been thinking about a tool steel approach but I'm somewhat worried about someone trying to clean the unit (mine) by popping it in the dishwasher. Perhaps I just need a big sticker on the side that says 'Dont even think about getting this wet.'

--Mike

Date: Fri, 10 Jan 1992 10:29 EDT
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Word rappin'

>(Kinny, is this more readable? This is using hard returns instead of
word wrap.
>I too have problems with some posts running off the edge, although I
think it's
>people with word wrap who go beyond column 80 that bug my machine, such
as it
>is.)

Thanks, Lee. I had no problem reading your post. The first two lines
above went right to column 79. With the quoting '>'s, they go to
column 80, which completely fills my screen--a point of comparison
for you guys. I've never had problems reading Lee's posts so
evidently the problem isn't word wrap but, as he suggests, margin
settings that extend past column 80.

Thanks for all the helpful responses. I'm still working on a fix from
my end. Anyone know the command to force carriage returns within
specified margin settings on a VMS system running on a Dec VAX?

Cheers ya'll,

Kinney Baughman | Beer is my business and
baughmankr@conrad.appstate.edu | I'm late for work.

For all you guys into beer lappin'.
There's a new rage now... word rappin'.
Rap that terminal, tap them keys.
But set those margins at 75 please!

"Hey! Somebody get him outta here!"

<Enter long cane from stage left...>

My apologies to Bob Devine, head poet of this society.

Date: Fri, 10 Jan 92 10:25:59 EST

From: wbt@cbema.att.com

Subject: *Real* Rad Equipment 8-)

> From: Peter Karp <karp@cs.columbia.edu>
> Subject: Radioactive isotopes used in breweries
>
> But also mentioned were breweries that apparently
> used radioactive isotopes for measuring the level of beer in bottles.
> Does anyone know how this method works?

I've never seen these used for beer bottling, but the technique is probably to pass the bottle through a "gage." On one side of the bottle is a chunk of radioactive isotope as a radiation source; on the other side is a detector. The radiation is attenuated (i.e. partly blocked/absorbed) as it passes through the beer, so if the radiation level "dims" far enough you know there is beer between the source and detector; and thus that the bottle is full to the height of the detector.

Similar methods are used for things like measuring the thickness of paper or coming off a mill.

Bill Thacker AT&T Network Systems - Columbus cbema!wbt
Quality Engineer Network Wireless Systems wbt@cbnews.att.com

Date: Fri, 10 Jan 92 10:25:13 CST
From: tony@spss.com (Tony Babinec)
Subject: chicago brewpubs, bars, stores (semi-long)

Here are some Chicago area brewpubs and bars.

The Goose Island Brewery is at 1800 N. Clybourn, which is north of North and west of Halsted. On tap are a Kolsch (the only one in America?), a Pilsner, and a Pale Ale (very good, with slight biscuit and diacetyl notes). You'll also find seasonals and specialties. Recently, they've had an IPA. There's ample parking nearby. You can also eat there, the food's pretty good. I'll plug it again: if you're in town on the first Thursday of the month, there's an informal homebrew get-together too!

The Berghoff Brewery is on west Ontario past Orleans and the expressway ramp. Recently, they've featured a light (dort), a dark (American dark), Octoberfest, as well as several ales (amber ale, porter, stout). You can also get Berghoff beer at the Berghoff restaurant in The Loop. Go to the standup bar on ground level.

The Weinkellar is in Berwyn, and therefore not accessible to downtown stayers without a car. Take the Eisenhower to Austin, exit and go south to Roosevelt Road, then go west on Roosevelt for a mile or two. It's on the south side of the street. Their own beers on tap include an amber ale, several wheat beers (filtered Weizen, hefe-Weizen, and Berliner Weiss), and I don't remember what else. Some of their specialty beers (Doppelbock, Octoberfest) have been very good. They also have hundreds of brands of beers for sale in the bar and an adjacent store. It's an interesting ethnic neighborhood bar.

Tap and Growler is on Jackson, two blocks west of Halsted, in the old Greektown neighborhood. They get Chicago Stadium traffic (Da Bulls, Blackhawks) coming and going. The neighborhood is definitely "urban," so don't wander off too far in any direction. T&G got a bad reputation a few years ago for, shall I say, indifference to the quality of its beer, but appears to be making amends. On tap recently were an Irish ale and a stout. *Chicago-area homebrewers and beer aficionados note*: the 1992 Chicago Beer Society membership meeting will be at Tap and Growler on Sunday, February 2, early afternoon.

Sam's Liquors on North Avenue just west of Halsted has a great selection of U.S. and imported beers, not to mention wine, single malt scotch, etc. Stock up!

Quencher's, at Fullerton and Western, has 15-20 taps and a couple hundred brands of beer in the cooler. Those of you on the coasts (especially Pacific) are used to this, but we're only just beginning to see the many-taps phenomenon here.

An old German neighborhood, roughly at Lincoln and Damen, has a number of German bars, including Lashett's, Riese's, and Von Stuke's (I'm not sure about any of those spellings). You'll find multiple beers on tap at any of these, plus get a sense of what Chicago and dozens of other cities must have been like years ago.

Chicago and area micro beers to look for include:

Chicago Brewing Co.--Legacy Lager (won European Pilsner category at 1991 Gr. Am. Beer Fest), Legacy Red Ale, and seasonals (Heartland Weiss is the only one so far, and probably the best bottled

American-made German Weizen I've tasted, with some of that "clove" character).

Baderbrau, a dark-ish pilsner.

Kalamazoo Brewery beers, including Bell's Beer, Bell's Amber, a good porter, a very good Third Coast Old Ale, and others.

(Larry Bell does multiple homebrew-size mashes to fill his fermenter, and in the end bottles or kegs it!)

Capital Brewery (Madison, Wisconsin) beers.

Date: Fri, 10 Jan 1992 08:37 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Water Treatments

When making water treatments to try and match typical brewing styles, what water should one treat. This concern mostly is for grain brewers. I usually treat only the mash strike water, but then a sparge with twice as much untreated water. Is it adequate to only try and duplicate the mash environment or should we try and duplicate the water in sparge? Did anyone know of a common source for calcium chloride, like at the grocery store.

Bob Jones

Date: Fri, 10 Jan 92 09:55:02 -0700
From: 105277@essdpl.lanl.gov (GEOFF REEVES)
Subject: Long Tall Lauter Tun

> Having read about the A-B coffee can lautering system experiment
> (I can't remember whether it was here, Miller, or Papazian, oh well)
> where they taped a bunch of coffee cans into a 4-5' column makes me
> wonder about doing something of the sort myself. Anyone have any
> insight on the benefits/drawbacks of a tall skinny lautering system?
>
> Carl
>

The problem I can see here is over-lautering of some grain and/or possible under-lautering of some of the rest. The ideal lautering system will wash all the grain with equal amounts of water so that the leaching of sugars is optimal everywhere. It would also have a filtering system that let all dissolved solids through and left all undissolved solids behind. Normally we use the grain itself for this which is why we require a 'sufficient' bed. If you have a good enough mesh screen to do the filtering then it would be better to have a short wide lauter tun along with some way to deliver water evenly distributed over the surface. I'm pretty unhappy with my current lauter tun (two plastic food buckets) so I'm thinking about building a new one.

Geoff Reeves

Atomic City Ales
Los Alamos NM

Date: Fri, 10 Jan 92 10:01:52 -0700
From: 105277@essdpl.lanl.gov (GEOFF REEVES)
Subject: Surface oxygen & fermentation

>
> The reasoning seems sound, and it is true that oxygen-deficient wort
> will cause your yeast to have trouble reproducing, but 2 gallons of
> air sitting on top of your 5 gallons of wort are not going to enter
> the wort unless you shake. I think the rate that the air will dissolve
> into the wort, if it simply sits quietly, is very slow and aeration
> during the filling of the carboy would be several orders of magnitude
> more than aeration from the air sitting quietly. Comments?
> Al.
>

My guess is that the volume of air above the fermenting brew is less important than the surface area. I would agree that little new oxygen would enter the wort once it starts to ferment but the much of the yeast could still have contact with air at the surface (remember the little snorkelers?). This is especially true as the beer starts to circulate due to bubbles forming below. Since a CO₂ layer gets built up on the surface fairly quickly then "head space" as in height of air above the surface is probably not important. Once again short and fat beats tall and skinny :-)

Geoff Reeves

Atomic City Ales
Los Alamos NM

Date: 10 Jan 92 12:29:41 EST
From: Charlie Papazian/Boulder <72210.2754@compuserve.com>
Subject: WHAT THE HELLES

With regard to this bit of message that showed up in the Compuserve Forum
> A bit of info for those of you who subscribe to Zymurgy mag. and
> do not also receive the Beverage People news from GFSR. It seems that
the
> special issue on beer styles has some errors(besides Paddy Giffens
> picture). The Munich Helles article contains some gross mis-
information.
> Byron Burch claims to have written and submitted it as a sort of joke,
> after mailing it in he says that he called the AHA editor to inform
them
> of the nature of the article in question. But many months later it
> appeared in the '91 special issue, errors and all, and the best part is
> the author credited is CP. So read this article about Helles for its
> humorous value and not its brewing advice.

I am the author of that article (that's me, Charlie Papazian). I wrote
it and
believe that it is accurate. It is based on information and observations
I got
when in Germany. I also consulted with German brewmasters and
Weihenstephan
Graduates. The point about Munich having hard water is a superficially
correct
observation. But just because a city's water is hard that does not mean
breweries will use it untreated. In fact for light lagers such as Helles
and
even Weissbiers (the lighter ones, especially) they DO treat their water
in a
way to reduce the hardness. If you were to use very hard water in a
light
delicate lager like Munich Helles the hop character would become harsher
on the
palate. The same principal applies when brewing Pils. Brewers in Munich
brew
Pils, but they don't use the water right "out of the tap." For many
reasons.

Brewing Munich Dunkels, dark beers, with hard water is another story
and is
more steeped in tradition. The darker malts help acidify the liquor to
begin
with, etc. etc.

The claims that "errors" were brought to editors attention and we did
not
reply, are baffling to us.

The lesson here, I believe, is that you can't take water data at face
value.

You have to research and see how the water is used and treated.

Hope this clarifies this issue. I can be reached on Compuserve mail
at
72210,2754 until Monday the 13th of January, when I'll be out of town for
a few
weeks. I'm going in search of the oldest brewery in the Americas

Date: Fri, 10 Jan 92 10:37:40 -0800
From: John Dilley <jad@aspen.iag.hp.com>
Subject: Re: Radioactive isotopes used in breweries

> Date: Thu, 9 Jan 92 09:44:35 EST
> From: Peter Karp <karp@cs.columbia.edu>
> Subject: Homebrew Digest #799 (January 10, 1992)
>
> On the news last night there was a piece about low-level radioactive
> waste disposal. The usual sources of this waste were mentioned;
> medical and nuclear power plants. But also mentioned were breweries
> that apparently used radioactive isotopes for measuring the level of
> beer in bottles. Does anyone know how this method works? Are isotopes
> mixed into the beer and then detected when it reaches a specified
> height in bottle or is beer bombarded and detectors sense some change
> when the bottle is filled?

I've heard of using radioisotopes for detecting levels of fluids, cracks in bottles, etc. The isotope emits particles that are picked up by a detector on the other side of the sample. Somehow they figure out if everything's OK. It's like using an X-ray except that it can penetrate metal. The isotopes are absolutely not mixed with the beer. (They'd only do that if they wanted to figure out who was drinking their beer -- we'd all have to walk by their detectors :-). My guess is that this technique is used only for statistical sampling; not every can is tested.

> Is there a different isotope for ale and lager?

Nope. (There might be a different isotope (or isotope density) for Real Beer (tm) as opposed to American mass-brew, though :-)

Another use of radioactive isotopes is neutron bombardment of a sample for sterilization purposes. The neutrons kill all life in whatever it is you bombard, so it'll "live" forever (in its lifeless form, of course :-).

-- jad --

Date: Fri, 10 Jan 92 10:25:42 PST
From: rfozard@slipknot.pyramid.com (Bob Fozard)
Subject: glass, crystal, toasted

I planned on making a batch this weekend, but since my Wyeast was anxious to get at my great tasting beer wort, I decided to go at it after work last night. There are a couple points of interest I'd like to share.

Be it the "power of suggestion", or just fate, all the recent sharing of glass carboy disasters got to me. As I was lifting a carboy full of sterilant to my deep sink, a thought of the "Oz Incident" came to me, and I mentally said "I should be very cautious with this". At that very instant, slip! A mere 2 or 3 inches drop to the edge of the metal deep sink was followed by an angry crash of glass and splashing chlorinated water. Man, if you want to empty a carboy quickly, this works :-). Luckily, I suffered only a very minor cut on my thumb. I donned a pair of leather gardening gloves to clean up the extremely sharp shards, and noticed that the gloves, while not only protecting my hands from cuts, also provide a very "sticky" grip on the wet glass. I'll definitely wear them while handling carboys from now on. I've been looking at kegging equipment for a while now, and this incident will speed up my buying decision. I plan to use 5 gallon soda kegs for fermenting, racking, and serving. This is outlined in an issue of Zymurgy (not sure which), and seems like a simple, safe, and efficient method.

A few digests back, someone discussed the damages crystal malts suffer at mash temperatures. This intrigued me, and I gave it a try in last night's brew. I rested all but the crystal at 155F, did an iodine test which showed no remaining starch, and then added the crystal and began the raise to 170F. An iodine test after the crystal addition also showed no starch. Could this mean that there is very little/no convertible starch in crystal malt? I believe Miller recommends mashing it to extract the remaining starch and the full goodness of it. What about other specialty malts? For instance, do the sugars in chocolate malt need only be steeped, as in extract brewing, or are there benefits of giving them a full mash?

After having the smell of toasted pale malt described to me with utter excitement, I was encouraged to give this a try also in last night's brew. I put .5# Klages on a cookie sheet in the oven at 350F for 15 minutes. I rested this at 155F with the rest of the mash, but would this possibly be better just steeped like the crystal too?

cheers and thanks,
bob

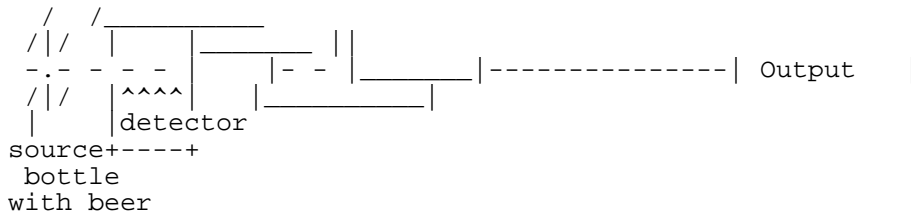
Date: Fri, 10 Jan 92 12:03:58 MST
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)
Subject: Radioactive isotopes and breweries

Peter Karp writes:

>On the news last night there was a piece about low-level radioactive waste disposal. The usual sources of this waste were mentioned; medical and nuclear power plants. But also mentioned were breweries that apparently used radioactive isotopes for measuring the level of beer in bottles. >Does anyone know how this method works? Are isotopes mixed into the beer and then detected when it reaches a specified height in bottle or is beer bombarded and detectors sense some change when the bottle is filled?

First of all, to gain a little credence, let me state that I hold a Ph.D. in Nuclear Engineering. Secondly, let me add the caveat that radiation gauges were not my specialty, although I do know more about them than 99% of the people you would meet on the street. I don't know anything in particular about how breweries use radioisotopes. What follows is purely an educated guess.

A common way to use radiation to determine the level of something is called a "transmission gauge". Basically, the idea is to have a source of radiation (a small amount of a radioisotope) on one side of something and a detector on the other side. The detector measures the amount of radiation that gets through the material, which is a function of how much material is there. If you put a transmission gauge at a certain desired fill level on a bottle of beer, the difference between transmitting radiation through a little glass and air (if the fill is low) and transmitting radiation through a little glass and some beer (if the fill level is high) could determine whether or not the fill was above the level of the gauge. Here's a diagram:



Another common radiation gauge is called a "backscatter gauge". It uses a similar principle to the transmission gauge, except the detector is on the same side of the sample as the source. The detector is shielded from the source so that no direct radiation is detected. The radiation that is detected has gone from the source into the sample and backscattered to the detector. The amount that backscatters (and sometimes the energy of the radiation) is a function of how much "stuff" is in the sample, so this method could be used to detect fill levels also.

I just now looked all this up in a text of mine ("Radioisotope Measurement Applications in Engineering", Gardner and Ely) and on page 331 there is a diagram similar to the one I've drawn above, except that there are multiple gauges so that some accuracy in the measurement of the liquid level is obtained. They generally use gamma rays generated by a Co-60 source.

Radiation gauges are used in all sorts of places that you might not expect: measuring paper thickness in a mill, measuring water content in soil or concrete, oil-well logging, and measuring thicknesses, liquid heights and densities of anything. An medical X-ray is a type of radiation gauge (source on one side, transmitted photons detected on the other side).

But I also wanted to directly answer your questions...

>Does anyone know how this method works?

See above.

>Are isotopes mixed into the beer and then detected when it reaches a specified height in bottle?

No, I'm *sure* that no isotopes would be mixed in with the beer. We have more to worry about with the chemicals they're putting in :)

> or is beer bombarded and detectors sense some change when the bottle is filled?

Yes, this is much closer to the truth. The more I think about it, the best analog that people would be familiar with is a medical X-ray. Note that exposing beer to gamma rays does not harm the beer.

>Is there a different isotope for ale and lager?

No. As far as the gauge is concerned, beer is mostly water. There would be little difference between the transmission of radiation through ale and lager. Remember, the gauge works on the principle of detecting the difference in radiation transmission between beer and air (or CO2).

I hope that I have answered all of your questions. There is just so much bad information being spread by the media on scientific matters that I felt obliged to respond to your query before it I saw it in the papers :)

Michael L. Hall
hall@lanl.gov

Date: Fri, 10 Jan 92 13:26:46 EST
From: mm@lectroid.sw.stratus.com (Michael Mahler)
Subject: Homebrew Digest #799 (January 10, 1992)

I also live in a high chlorinated water zone.

I find that my Amtek whole house carbon filter in conjunction with my Amtek (don't know the model but it's also sold at Sears) undersink "double barrel" carbon/sediment filter leaves me with pristine water.

You really shouldn't need to boil city/chlorinated water.

I'm a happy Amtek customer, nothing more filter wise.

Date: Fri, 10 Jan 92 14:13 CST
From: korz@ihlpl.att.com
Subject: Weisse vs. Weizen

As I've noted before, I'm studying for the BJCP exam this sunday and a question like this may cause a core dump of information, so if I write too much, excuse me. I should be back to normal on Monday.

Weisse means "white" in German whereas weizen is "wheat." Both refer to beers are made from a mixture of wheat malt and barley malt with top-fermenting yeast. There are two distinct styles of wheat beers in Germany. In the north, a style called "Berliner Weisse" is made from a lower percentage of wheat malt than the Bavarian style of wheat beer (I don't remember the exact percentage), has a low level of alcohol (around 3% v/v) and is characterized by a lactic sourness. Often the beer is served with essence of woodruff which turns the beer green or (I believe) raspberry syrup which turns the beer red. It is a refreshing drink and thus often associated primarily with summer. The Bavarian (southern) style is usually called Weizen and is made from at least 50% wheat, has a level of alcohol just over 5% v/v and is characterized by a tart (not lactic), fruity palate with clove overtones which (contrary to Papazian who blames the yeast and the wheat) I believe come just from the yeast (S. Delbrucki (sp?)). Paulaner, Ayinger, Spaten and others from Munich call their wheat beers Weisse, though. In a related note, Hefe means "yeast" and Hefe-Weizen is wheat beer with yeast in the bottle. Alas, the yeast added to the bottle is usually a lager yeast due to better flocculation, so culturing it won't give you a Weizen yeast. There are also Dunkelweizen (dark) and Weizenbock (a weizen in bock strength sometimes served as a Christmas beer).

I brewed a Dunkel Weizen using 100% wheat malt (Ireks) and used Wyeast's Wheat yeast, but did not get a clove character. I know that Weihestephan #308 is recommended by Miller for that clove character (although it's an Alt yeast) and that Munton & Fison Ale yeast produces a lot (too much for my liking) of 4-vinyl-guaiacol if fermented at 68F, which gives a clove-like flavor.

To summarize (which is what Danny wanted in the first place):

Weisse and Weizen both mean it's a wheat beer, but if it's name also includes Berliner, it should have a lactic sourness, whereas if its, Bavarian, it should have clove overtones and no lactic sourness.

Sorry,
Al.

Date: Fri, 10 Jan 92 14:51:41 EST
From: Arthur Delano <ajd@itl.itd.umich.edu>
Subject: storytime (fermenter blowups)

dab@pyuxe.cc.bellcore.com (dave ballard) writes about a gift of Irish Stout kit that blows up his glass fermenter.

Perhaps Oz had jammed the cork on too tightly. Coincidentally, a friend of mine (hi, Tim) emailed me around the same time as this message was posted, saying that his first batch of homebrew (also a Christmas present)

blew the stopper/blowoff hose and sprayed the ceiling of his bedroom with hops. Fortunately, the carboy didn't blow up so he cleaned up and re-attached an airlock; it seems to be doing well now. I would guess that

if the friction of the stopper can keep it in place while the natural strength of the glass jar cannot keep itself together, the stopper probably

was in too tightly. (IMU(unedicated)O) More coincidentally, I noticed that

one of my current batches of beer was building up a great head in the glass

but not going up the blowoff tube. I took the stopper off and noticed that

its underside was coated with pellet hop goop, so I guessed that the tube was stopped; a q-tip solved that problem.

A long-range solution to the problem would be to use larger hose; plastic

tubing comes in diameters large enough to fit the mouth of the carboy alone. I can't see something that large getting stuck unless you're brewing

with grain stalks (:->).

I have a somewhat related question. Has anybody had beer bottles explode?

When I first moved out here, there was considerable protest by a roomie who was afraid of blow-ups. I was able to mollify him by saying that none

of my batches (all of two) had exploded. Under what sort of conditions would a bottle explode? Does anybody know what PSI the contents would have

to be at (roughly, I know, because bottles come in all sorts of configurations) for the bottle to explode?

Thanks, AjD

Date: Fri, 10 Jan 1992 14:57 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Sour Mash Answers

!!
!!
Following submitted by Micah Millspaw. I'm just the old conduit.
!!
!!

GENERAL ANSWERS TO SOUR MASH QUESTIONS

DAVE- and many others ask :

Yes it is malted wheat . The 20% barley malt is american grown 2-row klages, it has an ubundance of enzymes for starch conversion (plus there is a lot of time available). The wheat seems to present a more interesting flavour profile IMHO. As for the sour mash contaminating your brewing environment, I've not had a problem with it.

There are a lot of questions coming in so here goes.
I sour 1/2 (one half) of the mash, the high % wheat half the other is straight infusion.
Aluminum foil has nothing to do with sour mashing technique, CP is awfully vague about this and most other topics. I do how ever make a effort to minimize heat loss by using a ice chest and sealing the lid with duct tape.
If it smells rotten is OK.
The bacteria at work are for the most part aerobic.
If it looks bad its OK.
After 14 hours no matter how bad you think you screwed up, its OK just see the thing thru, it is worth it. Good Luck. Prost.

SOUR MASH RECIPE (this one is good)
10gallons
5# 2-row klagesmash @ 158F for 14 hours
10# wheat malt

10# 2-row klages infusion mash @ 155F 1.5 hours
2# wheat malt

2oz centennial hops 12 alpha
1/2oz coriander freshly crushed half in each fermenter
OG 15 BFG 2 B
combine mashes for mash out @ 170F 15 min. sparge @ 170F
75 min. boil, after cooled split into two carboys, pitch a Chimay reculture into one and a chico ale yeast into the other, add 1/4 oz freshly crushed coriander to each. After 7 days fermentation blend the two batches together in a larger vessel ferment 7 days more kegged with 1/4 cup corn sugar per 5 gallons. Counter pressure bottled after 2 weeks.

=====

As I noted before this mashing technique is not a part of lambic or sour brown production. Although you could use it. The lambic's flavour/aroma is a result of a unique fermentation process involving a host of yeasts and bacteria, I recommend J.X. Guinard's Lambic book for more info. It is unfortunate that articles in Zymurgy writen by CP lead people to beleive that sour mashing is a part of lambic, perhaps he could read Guinards book after all isn't he the publisher!

=====

=

THIS IS NOT A SOUR MASH BEER RECIPE. PLEASE DO NOT BE CONFUSED

Dave asked about Flanders or sour brown ales, so here we go.

Making a sour brown type beer is somewhat easier than a lambic. So here is my recipe for an excellent sour brown kreik beer.

5 gallons
10# 2-row klages
15# wheat malt
2# chocolate malt
1/4oz styrian goldings
2oz cluster hops
OG 1070 FG1020
single temp. infusion mash @165F for 1.5 hours
prise de mousse (S. bayanus) and Pediococcus D. in the fermenter
7 day primary/14 day secondary
kegged with 16oz cherry concentrate (68 brix) and Brettenomyces culture.

MICAH MILLSPA W 1/9/92

Date: Fri, 10 Jan 92 18:29:08 MST

From: kbrunell@NMSU.Edu

Subject: New Brewer

Hi! I'm going to try my first batch hopefully sometime within the next week. I've been digesting vast amounts of information from HBD and R.C.B, and have learned a lot so far. Anyway, my question at present is: Would it be a good idea for me to build a simple immersion chiller, cool the wort to the 70F range, and then allow the wort to splash around a bit (pass through the air) on transfer to the fermenter to be aerated/oxygenated and make the yeast happy, and not be worried about oxidation?

That's my question for now....

Thanks in advance

-Ken Brunell

Date: Fri, 10 Jan 92 23:53:57 EST
From: Robb Holmes <RHOLMES@uga.cc.uga.edu>
Subject: Historical Homebrew (no. 2)

This is the second posting containing beer recipes that I received in 1975 or 1976, presumably from the makers of Blue Ribbon malt syrup. The first installment appeared in Homebrew Digest # 795, and one more remains to be published after this. Please note that this recipe is posted here for purposes of historical interest only. It is not a recommended recipe. The format of the original has been followed faithfully, except that I have not attempted to indicate where underlining occurred in the original, and the single quote character (') stands in for the degree symbol. I am aware of two spelling errors, which are reproduced from the original. Any others must be mine.

INGREDIENTS FOR A FIVE TO SIX GALLON BATCH

1 can Hop-Flavored Malt Syrup -6 Gallon Crock or Plastic Container
(Light, Pale Dry, Dark or Extra Pale) Bottle Capper
3 or 4 lbs. Sugar Good Crown Caps
1 Yeast cake or Vierka Lager Yeast Bottles (clean)

Dissolve malt syrup and sugar in 2 quarts of hot water. When dissolved pour into crock and add about 18 to 20 quarts of cold water. Mix yeast in a cup of lukewarm water (70°F.) and with a wooden spoon gently stir into the malt and sugar mixture. Cover with a clean cloth and allow to ferment at room temperature (about 68° to 70°). Skim off the foam for the first three days. The fermentation process is completed when no more gas bubbles appear (about the 4th or 5th day). If tester or hydrometer is used, bottle at the red line, being certain it is down in the surface. Gelatin may be used to settle the yeast. Dissolve two small envelopes of Knox Gelatin in hot water. Pour the gelatin over the top of brew in crock about a day before you plan to bottle or when tester is around 1/2%.

Bottling: After bottles have been thoroughly washed put a scant 1/2 teaspoon of sugar in bottle and fill to within an inch and a half from the top. Cap, then tip upside down once and store upright in a warm place (70-75 degrees).

Storing and Handling: Store bottles in an upright position (not on side) to allow beer to age. The sediment and yeast will settle to bottom and the beer will become golden clear. In a couple of weeks the beer should be aged sufficiently to drink. To cool beer, place bottles in an upright position in the

refrigerator. When handling the bottled beer it is essential they remain in an upright position. This will allow the sediment to remain on the bottom and not be disturbed.

To Serve: Open cold bottle of beer and pour into a pitcher or glass that is large enough to hold contents of bottle. Pour slowly and avoid sloshing the beer in the bottle. When the sediment starts to flow to the neck opening stop pouring.

Things to Watch:

1. If beer is cloudy or tastes gritty you have disturbed the sediment by shaking it up or pouring too fast.
2. If beer tastes "flat" you either bottled it too late or did not allow it to "age" long enough.
3. If beer tends to foam up or tastes "airy" you bottled it too soon.

Wash crock in plain water, never use soap, detergents or soap pads. A Chore

Girl pad should be used to remove brown ring. By having a large container -

6, 8, 10 or 12 gallons, you can increase the recipe proportionately and it will avoid foaming over. Soak bottle caps in warm water to soften cork lining before bottling for easier and firmer capping.

GOOD LUCK!

Date: 11 Jan 92 08:02:15 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: copper

Dave Coombs writes:

>This is the same sort of copper tubing that's used in plumbing, right?
>And we drink the water that travels through it to the faucet. So what
>is commonly done when installing copper plumbing to ensure clean
>water?

Yes, it is the same copper sometimes used for plumbing -- ridgid tubing is more common. Clorine is reccomended -- often required -- for cleaning out new plumbing -- one of the things this does is clear the pipes of any residual flux.

Chip

Date: Saturday, 11 January 1992 9:30am ET
From: joshua.grosse@amail.amdahl.com
Subject: Homebrew Malt Qualities

Last night, I took my first Beer Judge Certification Program class, which is being taught by Fred Scheer of the Frankenmuth Brewery. During a discussion of ingredients, Fred talked about malts that are available to him and compared them with malts that are made available to home brewers. He said that most malters will modify malts for home brewers way beyond what they would do for commercial brewers. His explanation is that every home brewer uses a slightly different procedure, rests may be too long or too short, and that homebrewers are concerned with high extraction rates. The commercial brewers are able to adjust procedures to match differences in batches of malt, whereas homebrewers may not be able to do so. This came up during a discussion of diacytl production due to the level of the amino acid valine (sp?).

He asked us, "How many of you have called your malt supplier and asked for an analysis?" He said that this is very difficult for homebrewers to get, as they don't buy malts in commercial quantities.

I mentioned that I'd just obtained a general analysis of various malt types (thanks, Russ), and he said, "Your supply will vary, you should get an analysis with every batch." He suggested that we as homebrewers demand this information be included with every batch of grain. If we begin to demand this information, our retailers will ask our wholesalers, who will ask the malt houses, who will eventually supply it due to consumer demand. Then, along with our Alpha Acid analysis on every bag of hops, we'll get a malt analysis on every bag of malt.

Of course, we'll need to build HCU (Homebrew Color Units) and HDU (Homebrew Diastatic Units) and other HxU numbers into all our recipes.

This is going to be an interesting class!

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Sat, 11 Jan 92 12:51:48 CST
From: Jacob Galley <gal2@midway.uchicago.edu>
Subject: How to put caffeine and anise in beer?

I'm sorry if this idea offends anyone too much, but this brew I'm planning has a special purpose. I am planning to make a Sleepout Caffeinated Doppelbock. Sleepout is a weekend in the Spring when all us nutty undergrads here at the University of Chicago "sleep" out on the quads the night before the first day that we're allowed to make registration appointments. The earlier you arrive, the earlier you can register for next year's classes, and the less the chance of the classes you want/need being filled by the time you get there. So understand, I need a drink that will intoxicate me and my friends, but "won't slow us down" as some marketroids might put it.

Does anyone have any ideas about how to add caffeine to beer? I don't want any coffee flavoring -- not in a doppelbock. Would pills be okay? Do I have to be careful of heating the caffeine too much?

I'm also toying with the idea of adding a hint of anise or fennel flavor, but I realize that aniseed is fairly oily, and don't want to jeopardize the head. Can someone suggest a method of adding flavor without oils?

I plan on pitching trappist yeast. If this works out, I'll post the recipe. Thanks in advance!

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

End of HOMEBREW Digest #800, 01/13/92

Date: Sat, 11 Jan 1992 13:53:49 -0600 (CST)
From: CS_PAUL@gsbvxb.uchicago.edu (Paul Ford 312/702-0335)
Subject: Natural History Magazine Hops article

I've fallen dreadfully behind in my HBD reading so excuse the repetition if this has been mentioned already.

The January issue of Natural History had a nice article on Hops in the regular feature 'A Matter of Taste' by Raymond Sokolov who writes about food from around the world.

He visited the Willamette Valley and describes the various steps in the production of hops. He describes one of the hazards in the early days of hops processing -- 'drowning' in the deep chambers where the dried hops were stored before baling. What a way to go.

He refers to Papazian's 'New Complete Joy of Homebrewing' regarding the role of hops in beer -- bittering, aroma, head retention, flavor characteristics of different strains, etc, and makes a small plug for homebrewing to any reader interested in learning firsthand about the role of hops in beer.

He confesses his primary interest is consuming hops themselves -- the tender spring shoots, which apparently are a delicacy in Belgium, eaten like asparagus. No one in Oregon who he met had ever eaten hop shoots but it was suggested that the shoots should probably be earthed over to keep them sweet and tender.

He included two recipes: Creamed Hops from 'The Belgian Cookbook' (Atheneum, 1970)

2lbs hop shoots, simmered 10 minutes, heavy cream and butter for the sauce, topped with poached eggs, salt and pepper to taste;
and Hop Sprout Salad from 'Bavarian Cooking' (Kochbuch-Verlag, Munich, 1983)

2lbs sprouts, boiled, and drained, marinated in a vinaigrette for an hour or so.

I don't recall seeing any mention of eating hop shoots in the digest. Anyone ever tried 'em?

- -- Paul Ford

Date: Sat, 11 Jan 92 13:14 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Bogus Postings, Trihalomethanes

To: Homebrew Digest
Fm: Jack Schmidling

First of, STOP THE BUBBLE MACHINE.

I am being inundated with mail, including warnings from Rob, about those two articles at the end of the last HBD. Kindly note that they are dated October and I had nothing to do with reposting them. I will offer no public comment on how or why they were reposted but rest assured, THAT is not my way of making points.

>From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: why boil H2O?

>Second, my water has chlorine in it. Not a lot, but enough to smell/taste and enough to combine with chemicals found in grains to produce nasty, possibly carcinogenic things like chloramines (?). Jack S., our resident amine-phobe ;-), can fill you in on that concern.

In this case it is trihalomethanes. They are a product of the reaction between chlorine and organics found naturally in just about any water in the world. They are highly carcinogenic and represent a serious health hazard that no one wants to talk about. It is entirely possible that the majority of human cancers are a direct result of chlorination of drinking water.

The problem is that politicians would be held responsible for epidemics of cholera or other water born diseases but finger pointing is ineffective with a disease that takes 30 years to show itself, so they just make believe it isn't there.

The problem is surfacing in the soft drink industry in California. Additional chlorine is added just before bottling to assure shelf life and the trihalomethane level is causing concern. It looks as though they are going to voluntarily modify the process to avoid bringing publicity to the issue. The soft drink industry just does not need an "alar affair". That's not to say that pop is good for you, they just don't want you to know how bad it is.

The good news is that trihalomethanes are very volatile and evaporate quickly when water is boiled. So, by boiling water, you get rid of the thm, in

addition to the chlorine, that would be available to make more tmh if
left
in. I have been boiling all my drinking water for years and my new 10
gal SS
pot has raised the process to a new dimension.

What turned me off, before I knew about thm were the grotesque
vegetables
that used to grow around my swimming pool. Where ever the garden was
in
range of water splashed from the pool, the vegies exhibited cancer-like
growth. That was enough evidence at the time and further information
confirms my early suspicions.

js

Date: 11 Jan 92 18:20:43 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: radioactive brew

Peter Karp ask:

about radio active isotopes and the bottleing process. I beleve the
brewerys nearly pass the cans through some sort of divice that uses
raidation to detect how full the cans are. How much raidation stays in
the can I could not tell.

Chip

Date: Sat, 11 Jan 92 21:12:32 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Weiss vs. Weizen?

I thought I knew the answer to this: Weiss is N. German light and tart
one,
Weizen is S. German heavier stuff with S. Delbruekii.

After mentioning this to a friend, someone next to me basically called me
an idiot, that I had it backwards as far as the names are concerned (but
not the styles). After his accent revealed his heritage (Bavarian), I had
to believe him. Also, doesn't the label say ``Spaten [Munich]
Weissbier''?

Why is this so hard to pin down? Misinformation in the books, general
ignorance of foreign languages, or something else?

Prost!

Date: Sat, 11 Jan 92 21:18:20 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: fermentation times vs vessel size

On Thu, 9 Jan 92 15:03 CST, korz@ihlpl.att.com said:

>cpstnd3.alliant.com (Chris Shenton)
>> I've done a few wheat beers semi-recently and noticed something odd in
>> the last 2-3 batches. I did 10 gallon batches, then split into two
>> carboys, one a 5-gallon, the other a 7-gallon. The larger one -- which
>> was not filled all the way to the top -- finished in a week or so as
>> usual. The smaller, filled all the way up to the neck, is on it's
>> third week.
>
>I have seen this effect before. I think it is not related to the size
>of the vessel but to the amount of headspace in the vessel. I think
>when you fill the vessel to the neck you remove the trapped air (oxygen)
>used by the yeast during the first stage of fermentation. This limits
>the total population to a value lower than optimum and the fermentation
>takes longer.

korz> The reasoning seems sound, and it is true that oxygen-deficient
wort
korz> will cause your yeast to have trouble reproducing, but 2 gallons of
korz> air sitting on top of your 5 gallons of wort are not going to enter
korz> the wort unless you shake. I think the rate that the air will
dissolve
korz> into the wort, if it simply sits quietly, is very slow and aeration
korz> during the filling of the carboy would be several orders of
magnitude
korz> more than aeration from the air sitting quietly. Comments?

I now remember (I haven't been home for a few weeks) another difference
in
the two fermenters. The 7 gallon had an airlock, while the 5 used a 1"
blowoff hose into a jar with about 3 inches of water. Could the larger
back
pressure from the latter inhibit fermentation?

Date: Sun, 12 Jan 92 21:18 CST
From: jws3@engr.uark.edu (JW Smith)
Subject: Chlorine removal, and re: moribund metheglin

First, thanks to those who replied to my question concerning the metheglin that wouldn't ferment. I added 4 tsp. of yeast energizer, and within 2 hours the stuff was bubbling away. Moral: whatever "yeast energizer" is, use it when making mead!

Concerning chlorine in your water: I had a conversation with the water chemist at our treatment plant about chlorine in our water, since I have had what I suspect are massive chlorophenol problems with my brew so far. He suggested that rather than boiling all my water, which takes lots of time and gas, I should just leave a carboy full of tap water out in the sun for a couple of hours. This, he claims, will drive off most of the chlorine if the carboy is loosely covered. One must exercise caution to keep the neighborhood cats out of your carboy, but otherwise this method seems to work well....

Also, for those who have high levels of bacteria, with or without chlorine, or for those who simply wish to be anal about sterilization, he suggested using ultraviolet light rather than boiling, for energy conservation purposes. They use a 254 nm wavelength blacklight in the lab to kill everything dead; he suggests surrounding a carboy of water and the proper blacklight with aluminum foil and leaving overnight. Another option is a gadget which is listed in the Cole-Parmer catalog; it's a UV water sterilizer which works on demand. They come in 1 or 2 gal/min flow capacities and a range of power requirements, and range in price from \$340 to \$500. Or if you are adventurous and want to build your own, replacement lamps for this gadget are \$32. None of these are cheap, but they may be worth it to you in time reduction or peace of mind....

| James W. Smith, University of Arkansas | jws3@engr.uark.edu |
| There's a long, hard road and a full, hard drive |
| And a sector there where I feel alive |
| Neither NASA nor the U of Ark. is responsible for what I say. Mea
culpa. |

Date: 13 Jan 92 08:10:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Brew it at Home, a Review.

I received a copy of Jack Schmidling's "Brew it at Home" last Thursday, and thought I'd post a review. I am aware that this video has been the object of a lot of flack, but it does deserve a review nonetheless. Since I am virtually blind, I was especially interested to see (hear) how well this product could be used by the visually impaired to get them started in homebrewing. The AHA videos, while very fine, are so visually oriented that they are useless to one like me.

My wife watched the video with me, she has been my assistant in most of my brewing, and thought that the video effects and, especially, the closeups of the yeast and the timelaps work was very good.

I had observed from some of his postings that Jack has good powers of description. Beings as I can't see, I am very sensitive to this. These powers are employed in the video as well. I tried to imagine that I had never heard of brewing beer at home before and listened with an ear to how good the descriptions were. They were excellent. Never mind that I might disagree with Jack on some technical points of brewing for the beginner, the description could get anyone with a fourth grade education started, while not talking down to a grad student. I thought the tack of starting with root beer and moving to beer was good.

I was very happy with the lack of "patter" conversation during the actual brewing stages. Only the essential information was given. It was clear and understandable. There are moments of silence while things are being, I assume, stirred, etc., but that's all right. I prefer that to a useless patter that is so common among the television chefs and chefettes.

My wife was disappointed that Jack didn't go into the mashing process, but I told her that this was a subject for a future video. I feel that that Jack delivered on what he said the video was for. It would be just fine to help anyone get started in brewing. It would be most helpful for a visually impaired person getting started. He does explain some things that I had to figure out for myself since not all postings in the digest are complete primers on brewing. My first batches were rather haphazard, but they worked. While I never used sugar in a batch as Jack recommends, I still think if a person follows his suggestions, they will not be unhappy with the results.

There are some areas for technical improvement, but I'll not deal with those since this is not a professional audio-video forum.

I do recall that there was one complaint that Jack didn't mention the AHA in the video. This is not a problem, so far as I am concerned. While he may well have done so, he surely is under no obligation to give them, nor anyone else free advertising.

(Comments, thoughts, or flames to me directly!)

>From my audio only perspective, this is a good video and I can recommend
it
with no reservations.

Dan Graham - graham@drcvax.af.mil (508) 475-9090 ext. 2352

Date: Mon, 13 Jan 92 12:38:31 GMT
From: des@swindon.swindon.ingr.com (Desmond Mottram)
Subject: What Yeast for high OG beer?

Yesterday, as an experiment, I started to ferment a brew made from unsparged wort. This is British style beer made with pale and crystal malt.

I mashed more grain than usual (with more water) so that I could run off a couple of gallons of neat wort before sparging the rest as normal. I boiled the neat stuff with hops separately, racked it, cooled it, racked it again and then kicked it off with a good beer yeast.

I knew it was going to be strong but hoped the yeast would cope. However, the OG turned out to be 1084! This, I'm pretty sure, will kill the yeast before it gets anywhere near finished. I've heard that a wine yeast can finish the job off but have no idea what to try. I don't have access in the

UK to the strains I've seen mentioned in HBD, but my local homebrew shop does have a large range of wine yeasts, conforming to different wine styles and grape varieties. Is this a good idea and can anyone suggest what type of yeast to go for? Can anyone offer experiences with brewing high gravity beers please?

Thanks,

Desmond Mottram
des@swindon.swindon.ingr.com

Date: Mon, 13 Jan 92 09:19:32 -0500
From: rayl@hphcrl.canada.hp.com
Subject: Mailing List

Hi,
Please add my name to your mailing list.
Thanks,
Ray Langdeau
HP Canada
rayl@hphcrl.canada.hp.com

Date: Mon, 13 Jan 92 09:27:04 EST
From: tamar more <ST402676@brownvm.brown.edu>
Subject: dropping glass carboys

for all the people dropping and breaking their galss carboys:
our supplier carries nifty metal handles that attach to the neck of
carboys. makes carrying a full one MUCH easier.

If you can't find these handles, I can post where we got ours.

tamar

Date: Mon, 13 Jan 92 9:25:17 CST
From: jmiller@anubis.network.com (Jeff J. Miller)
Subject: Long Tall Lauter Tun

Since getting my large brewery set up I have been having lots of problems with good sparge techniques. The brewing vessel is an old piece of dairy equipment that is tall with a diameter of 26". It has an inverted dome on the bottom that drains out a spigot. It came with a 6" grate that would fit over this drain.

So... because of the large number of grains that I use, I would try to sparge out of the pot through the small grate. Because of the slopping sides of the inverted dome this mostly didn't work. I often get stuck sparges and it is a REAL hassle pulling the spent grains out. Since this pot is also used for the boil I also take a real hit on time and heat loss as I have to wait for all the wort to drain out, clean the pot, and then start up again.

Well... keep visiting those junkyards because this weekend I think I found the solution. I found a stainless screen bucket that looks like it was once used as a filter for some sort of large laundry drying machine. The bucket is heavily reinforced with 1/4" steel and has a bar across the top that will work good as a handle. The bucket itself is 18" across and 3' high with a slight dome on the bottom.

The one thing that I have been thinking about is possibly creating a tube that with lots of water outlets drilled into it that can be placed in the middle of the bucket to force the sparge from the center out over the entire height of the bucket. Any comments?

- - -
Jeff Miller Network Systems Corporation
Internetwork Group 7600 Boone Avenue North
jmiller@network.com Minneapolis MN 55428 (612)424-4888

Date: Mon, 13 Jan 92 07:35:59 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Re: Homebrew Digest #800 (January 13, 1992)

Beer making news I'm just bottling my first batch. Thinking about dosing it with a tablespoon of honey per five gallons to see what it will do,
but I don't know if it's the wise thing to do, and it's too early to relax
and have a homebrew ...

--*--

I noticed, in the last Digest, a repost of an old article by Jack Schmidling.
It looked like it had come from him ... and so I flamed him, privately.

Jack told me he hadn't done it ... which suggests that one of his enemies
-
um, enemies - did it. He seems to have quite a few, and they apparently do
not object to stooping to the level of dirtying HBD with their abusive
and
amoral tactics. I don't see why Jack would fart in his own pew, as it
were.
This is a major source of pleasure to him ... as to the rest of us.

As it so happens, only a day or so ago I commented to one of JS's enemies
on
the net that they were making themselves look incredibly bad with their
ways,
and that whatever differences I'd had with Jack, I'd never been
threatened -
which I have been, for addressing this other group of people. I pointed
out
that Jack was a solid contributor to Home Brewer's Digest. Then this
occurs.
It makes me wonder.

While I can't comment publically on whom this might be, since I'd be
beset by
a pack of lawyers drooling to profiteer from controversy and the
possibility
of a libel suit, I guess I can privately request the records from HDB HQ,
to
try and see where this message came from, if not Jack Schmidling, and if
any
person explicitly requests a copy of the email I sent, referred to in the
previous paragraph, I'll probably honor that request. I'd like to find
out
who thinks this is an acceptable tactic to practice ... otherwise, it
will
just happen again. And the mail header should show the relay systems ...
and
the relay systems can verify the header's contents. Or not, as
appropriate.

--*--

After all, if you're not Jack Schmidling's enemy ... you must be his friend.

Right ? So much for the Land of the Brave and the Home of the Free.

- -- richard

====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration
"Anything is possible, if you don't care who gets the credit." -- Harry Truman

Date: Mon, 13 Jan 92 16:25:26 GMT
From: martin@daw_302.hf.intel.com (martin wilde)
Subject: When to Pitch?

I recently read somewhere that most commercial brewers have their yeast in the fermenter (the hungry beasties ready to go) prior to filling it with cooled wort. They say the beasties start working as soon as the fermenter starts filling.

I have been using this procedure (put the yeast starter in the fermenter before filling with chilled wort) for some time now. I have heard rumors that the little beasties (the yeast) would take longer to start re-production since they are "buried" under the weight of the wort and it is harder to make their way to the top.

any comments...

Thanks martin
martin@daw_302.hf.intel.com

Date: Mon, 13 Jan 92 09:41:34 MST
From: Bob.Mastors@Central.Sun.COM
Subject: re: faucet adapter

A little while ago I asked for any experiences people have had with the William's faucet adapter and quick disconnect system.

There was general agreement about how well it worked.

It leaks a little but not enough to bother anyone.

It is easy to snap connectors on and off the adapter.

Everyone who responded liked it.

So I bought the faucet adapter and the connection for my bottle washer. I like it. Its easy to use. It does not leak (yet). It appears to be very well constructed.

As one person noted:

> One thing you should be aware of is that it does not provide any aeration to
> the stream of water.

Indeed it does not. But I actually like it better without the aeration. I wonder why its considered a feature.

A different person pointed out that the snap on plastic garden hose adapters could be used. I use these on my outside faucets and they work great. The William's system looks cooler though.

Bob

```
=====
Bob Mastors Voice: 719-528-4664
//   mastors@rmtc.Central.Sun.COM Fax: 719-548-1009
  ///  /   Rocky Mountain Technology Center
 /  /  /   5465 Mark Dabling Blvd.; Colorado Springs, CO 80918
=====
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Date: Mon, 13 Jan 92 09:03:41 -0800
From: John Dilley <jad@aspen.iag.hp.com>
Subject: Re: Homebrew Digest #800 (January 13, 1992)

> Date: Fri, 10 Jan 92 10:37:40 -0800
> From: John Dilley <jad@aspen.iag.hp.com>
> Subject: Re: Radioactive isotopes used in breweries
>
> ...
> Another use of radioactive isotopes is neutron bombardment of a
> sample for sterilization purposes. The neutrons kill all life in
> whatever it is you bombard, so it'll "live" forever (in its lifeless
> form, of course :-).

First off, thanks to Michael Hall for the authoritative response to your question! It's always nice to have an appropriate scientist on the mailing list when a topic such as this comes up! :-)! Second, I hope I am the first to point out my error in the above: I don't think neutron bombardment is actually used to sterilize foods; it may be used to sterilize other things, but the sterilization plant I read about in this morning's paper used Cobalt-60 as a source of gamma rays (electrons, not neutrons) to kill bacteria and prolong the shelf life of fruits and vegetables. And any food not sealed won't "live forever", of course. Bacteria will still grow on them; I was thinking only of those space food paks hermetically sealed in foil. Sorry for the earlier misinformation.

In other news, my first batch is conditioning right now. I had a sample of it last night (after four days) and it's quite flat. Did I put in the wrong amount of conditioning sugar? Or is the carbonation level expected to rise much between day 4 and 7-10? I made this batch from the first recipe in the New Brewer's Handbook (John Bull light malt extract, dextrose, Cascade hops pellets). Thanks!

-- jad --

Date: Mon, 13 Jan 92 11:14 CST
From: korz@ihlpl.att.com
Subject: Treating Sparge Water + BJCP exam

Bob Jones asks if treating sparge water is necessary. Noonan, Miller and (I think) Papazian all agree that sparge water should be treated. The reason being that too alkaline a sparge will extract astringency out of your grains. I read this to mean that if your tapwater is not alkaline then it's okay to use it "straight."
Al.

P.S. I "survived" the BJCP exam with only a sore writing hand and a fried brain. The questions are very broad, like: "Discuss and distinguish beer styles X, Y and Z." and "Describe and distinguish three methods of process-A." I took it mainly so I can judge at competitions and learn more in *that* way AND to try to do my part towards making competitions better (I had read that there was a shortage of judges). Plus, with the level of quality that homebrew has achieved, I'll bet that some of the best beers in the world will only be available at the Regionals and at the Nationals and I may just be lucky enough to drink one of them!

Date: Mon, 13 Jan 92 11:29 CST

From: korz@ihlpl.att.com

Subject: Re: glass (carboys)

Bob writes:

>that very instant, slip! A mere 2 or 3 inches drop to the edge of
>the metal deep sink was followed by an angry crash of glass and
splashing
>chlorinated water. Man, if you want to empty a carboy quickly, this
>works :-) Luckily, I suffered only a very minor cut on my thumb.

I use a special handle that fits on the neck of a 5 gallon carboy
(I don't know about other sizes). It is metal, coated with orange
plastic, and attaches with machine screw and wingnut. I only have one
and move it from one carboy to another (I have yet to find a need to
carry two carboys at once). I believe I got it at Lil' Olde Winemaking
Shoppe (708-557-2523).

Al.

Date: Mon, 13 Jan 92 12:13 CST
From: korz@ihlpl.att.com
Subject: Re: crystal + BODY

Bob writes:

>A few digests back, someone discussed the damages crystal malts suffer
>at mash temperatures. This intrigued me, and I gave it a try in last
>night's brew. I rested all but the crystal at 155F, did an iodine test
>which showed no remaining starch, and then added the crystal and
>began the raise to 170F. An iodine test after the crystal addition
>also showed no starch. Could this mean that there is very little/no
>convertible starch in crystal malt? I believe Miller recommends
>mashing it to extract the remaining starch and the full goodness of
>it. What about other specialty malts? For instance, do the sugars
>in chocolate malt need only be steeped, as in extract brewing, or
>are there benefits of giving them a full mash?

It is my understanding that, well-made crystal malt will contain little starch. The benefits of crystal malt are: its characteristic caramel flavor, it adds caramel color, it adds body, and it increases head retention. It has no active enzymes. For body and head retention without caramel color or flavor, dextrine malt (Cara-pils (tm)) can be used instead. In a person communication around 9 months ago, I asked George Fix about mashing crystal malt. The debate at the time in the HBD was about whether dextrans or proteins give a beer body. By the time I figured it all out, I forgot to post it to the HBD. Here's an edited version of our discussion:

Dr. Fix--

Recently, a question came up in the Homebrew Digest regarding mashing Crystal Malt as per Dave Miller's book (p. 54 - USING SPECIAL MALTS). A debate came up as to whether mashing the Crystal Malt will break down the complex carbohydrates (unfermentable ones) we are seeking by adding Crystal Malt into simple sugars and lose the body, heading, etc. gained by using Crystal Malt.

I decided to check in your book, Principles of Brewing Science (which I have just started reading) and could find lots of info on the enzymes, but could not find which types of carbohydrates are found in Crystal Malt. Do you have this data? I imagine that there are a wide variety of long sugar chains which would probably be mostly converted to fermentables by the enzymes during mashing. Am I correct? The little bit of starch left in the Crystal Malt is probably best left unconverted and the grains simply steeped at 170F or so and then sparged along with the mashed grains, right?
Al.

George Fix's response:

I feel it is best to mash crystal grains in the same way pale malt is mashed. This will indeed break down high molecular weight proteins down into small and medium weight proteins, however these make positive contributions to a beer's body, foam, and flavors. The same is true of the high molecular weight proteins. The latter, on the other hand, tend to be unstable. They will fall out of solution in both fermentation and

aging, as well as being only partially solvable in finished beer. I have found this effect to be quite important in amber and dark beers. In beers which use only a small fraction of color grains it probably doesn't matter whether they are mashed or not.
George Fix

Then I asked:

Prof. Fix--
Thank you for your response. I can tell that you are another believer in the body==protein-content theory. Is there any experimental proof of this? Can a low-protein/high-dextrin beer have a lot of body also? But this is another issue.

My main concern remains unanswered, namely: "Doesn't mashing crystal malt break the unfermentable sugars down into fermentable ones, thereby resulting in the fermenting away of the unfermentables that we seek by adding crystal malt in the first place?"
Al.

Dr. Fix replied:

Both unfermentable dextrans (alpha-glucans) and proteins contribute to a beer's body. Of the two, viscosity measurements show that proteins are more important. This can be directly verified in small volume brewing experiments. Try a normally mashed all malt beer as the control. Then do a "diat" version with a long and extended low temperature mash. The finished beer will have almost the same protein spectrum, but much less alpha-glucans. It will be stronger in alcohol content but thinner in body. This illustrates the effect of dextrans. Next do a third brew where, say, 15% of the malt is replaced with a dextrin corn starch. The latter has no proteins and approximately the same carbohydrate structure as crystal malt. Compare the three test brews taking their different alcohol content into account. A point I forgot to mention in my last message is that the main reason I use crystal malt is for color and for its special flavoring. Mashing crystal malt is the best way I know to get both. Other procedures that have been put forward --e.g., boiling-- tend to extract husk constituents that I find unpleasant in finished beer.
George

Date: Mon, 13 Jan 92 10:15:14 PST
From: tpm%wdl158@wdl1.wdl.loral.com (Tim P McNerney)
Subject: Re: Oxidation

Well, this is the way I have always looked at it. Feel free to correct me if I am wrong.

oxidation - chemical reaction in which oxygen and some other compound react to form an oxygen containing compound. Thus, the oxygen is not easily available to be used in the aerobic processes of the yeast and forms unwanted compounds in the beer. This is bad in brewing.

aeration - a physical process by which oxygen is dissolved in a liquid, but does not react with any other component. Thus, the oxygen is still free and available for aerobic reactions by the yeasties. This is good in brewing.

Am I missing something here or does this sort of explain why you want lots of oxygen in your beer but oxidation is a no-no?

- --Tim

Date: Mon, 13 Jan 92 12:07:28 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: pH Pen

Thanks for the review of the pH pen, Russ. Now maybe I'll know how to use the damn thing ;-) A couple of things I wanted to add.

>Standard solutions are available at 4 and 7 pH. Not exactly
>ideal for brewers who are looking for 5.0 - 5.5 pH. I am investigating
making
>my own standard solution by mixing portions of the standards.

I don't think this will work. The standards are buffers, which means that if small amounts of other stuff gets dumped in, the pH will remain unchanged.

This is why they are useful as standards. Compare this to say, distilled water.

It has pH of 7, but the addition of small amounts of nearly anything will cause

a change in the pH. You may be able to mix the two standards and get something

with the appropriate pH, but it will lack the stability of the standards.

>Yet I could make the argument that the pen will pay for
>itself by my not needing to replace my supply of papers as they run out.
At

>current prices, that ought to be in about 200 batches...

I bought one of these from Edmund Scientific a couple of years back. It lasted only about 7-8 months (15 or so batches) before it died, even though

I followed all of the maintenance instructions. It's a cute addition to the

brewery, but I haven't felt a need to replace it.

CR

Date: 13 Jan 1992 15:44:07 -0500
From: Chris McDermott <mcdermott@draper.com>
Subject: Chiller,alcohol.weight.vs.

Chiller,alcohol.weight.vs.voulume
I have a question on the best way to use a chiller in extract brewing. I recently built a counter-flow chiller [thanks to Mike Zentner for the plans] and used it for the first time yesterday. This is my procedure:

Boil 3 gallons of tap water and run the boiling water through the chiller, with no counterflow, in order to sanitize it. I save the output for later use (yes thanks to the HbD advice I received, I now boil all my water. Thanks.)

Do my regular extract boil, this produces about 2.5 gallons of concentrated wort.

Run the wort through the chiller to cool it and send the output to an empty, sanitized carboy.

Top up the carboy with the now room temp (or there about) water that I had boiled before.

Aerate the wort in the carboy and pitch my starter.

Rack to a secondary, when fermentation begins to subside (2-4 days).

Now, how do the rest of you do it, or what would you recommend that I change?

Second question:

Do hydrometers indicate potential alcohol content by weight or volume? And is there a way to convert one to the other?

Chris McDermott, [homebrew, not just for breakfast anymore]
<mcdermott@draper.com>

Date: Mon, 13 Jan 1992 16:28 EST
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: yeast bank questions

Well, I've finally purchased one of these yeast bank deals for long term storage of my yeastie boys. The kit came with a bottle of blue liquid called "Freeze Shield" (glycerin?). Anyway, what you do is make a starter, divert some to a small test tube, pour in the Freeze Shield, shake it up, and freeze. So far, so good. But when you're ready to wake up the yeasties, you thaw, and dump it into a new starter. The directions don't say explicitly, but it sure seems like you're supposed to dump the whole thing--Freeze Shield and all-- into the starter wort. Assuming I'm correct, what will this stuff do to my brew???? I don't know much chemistry, but this Freeze Shield junk is not something I would have added on my own. Will it make a difference, or is there some way I'm supposed to separate it from the yeast?

Thanks,
- --frank

Date: Mon, 13 Jan 1992 15:18 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Mead Nutrients

The following submitted by Micah Millspaw

To Sgt.Iceman :

The urine smell/taste in your mead is a result of the yeast nutrient. Don't use the ammonia salt type nutrients for meads. Their use and appearance in recipes is the fault of CP. The smell/taste will go away in a year or so. A excellent yeast nutrient for meads is available (mail order) from Great Fermentations of Santa Rosa in California. Its use will result in much cleaner and faster ferments and better mead that you can drink with out waiting a year.

Mortibund Methiglin use some yeast nutrients you may still be able to save your mead.

Great Fermentations Santa Rosa, 1 800 544 1867 (and on I don't work for them)

A few months ago I posted a large blob of info on mead making methods. If someone wants a copy ask Bob Jones and I will have him E-mail it, or if there is enough interest I can repost it.

About radioactive isotopes in brewerys. They use them in a process similar to medical X-rays to check the fill level in cans. Bottles are checked optically. This check is required by the BATF for tax reasons, over fill a container and you will be fined in addition to paying the extra tax for the volume of overfill. Mess up a couple million cans and you got trouble.

MICAH MILLSPAW 1/10/92

Date: Mon, 13 Jan 92 17:55:40 EST
From: randy@rdr.com
Subject: Lots of questions about brewing

First I'd like to say thanks to everyone (Stephen Russell, Joshua Grosse, and others) that gave me the excellent information to help me with my first all-grain mash. I haven't actually done it yet (it's hard to find the time) but I feel much better prepared than before.

Anyhow I have some more questions.

1) What is a good off the shelf beer to "steal" a good lager yeast from? A local beer shop here in Reston, VA has an excellent (IMHO) selection of fresh beers imported from all over. However, I've heard that some breweries actually filter out their brewing yeast then pitch a special "conditioning yeast" at bottling time, and others that pitch more than one strain of yeast (Sierra Nevada perhaps?).

2) Can someone provide me the phone # and/or address of Zymurgy so's I can get a subscription?

3) About a year ago I acquired one of those old-fashioned Anheiser Bush "Golden Gate" kegs (just to cover myself, I didn't steal it, a friend found it in the attic of a house he bought -- and let me tell you, a few ounces of Budweiser sloshing around an empty keg sitting in an attic for a year or two produces quite a smell when opened :- (). Anyhow this is one of the older kegs with the wooden "bung" in the side and tap fittings at the top middle and bottom side. This is the very same keg that is pictured in Papaizan's Complete Joy of HB (the first one) in his kegging appendix. ANYHOW (the point at last) I would like to acquire the tap hardware for this keg; this would consist of a pump (for the top hole) and a "picnic style" tap and hose with the corrent connector (for the bottom hole), and am interested in hearing of any suppliers for such hardware.

4) Lastly, I'm looking for a recipe for an all-grain honey/ginger lager. I checked in the cat's meow and didn't find anything I liked. Anyone?

Thanks in advance!

Randy Tidd
randy@rdr.com
(BTW I did get this mail address fixed).

Date: Mon, 13 Jan 92 18:32:24 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Redistribution of HBD

I'd like to remind HBDers that they can subscribe to HB via the BEER-L list at UA1VM. Simply send an interactive message:

TELL LISTSERV AT UA1VM SUBSCRIBE BEER-L Firstname Lastname
or
send mail with a body of:

SUBSCRIBE BEER-L Firstname Lastname

dont include signature with the mail method.

There are currently 170 subscribers of HBD through BEER-L@UA1VM.

Darren

Date: Mon, 13 Jan 92 21:24:16 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Carbonating in SS Kegs

I've come into a number of old SS beverage kegs that I'd like to use to store homebrew from my new (and soon to be tested) 1.5 bbl brewhouse.

I'd like to do a survey of what those of you out there who've done it consider to be the best method of carbonating beer in such kegs.

I've been told that it's impossible to carbonate in these kegs properly without a stone in the bottom, and I've been told that it's easy to carbonate in them without even shaking them.

I don't know who to believe, so I'm asking this group.

Thanks

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

End of HOMEBREW Digest #801, 01/14/92

Date: 14 Jan 1992 7:23 EST
From: dab@pyuxe.cc.bellcore.com (dave ballard)
Subject: 1" i.d. tubing

Hey now-

I need help locating 1" i.d. plastic tubing. I wanna use it for a blow-off tube (I'm gonna buy some for Oz too) but I can't find it anywhere. I've already checked about a half-dozen plumbing supply shops and similar places. Even The Home Depot doesn't have it! Anybody know of a reliable source where I can get about 15'? I live in central NJ but am willing to order from anywhere...

thanks
dab

=====
dave ballard
dab@pyuxe.cc.bellcore.com

Date: Tue, 14 Jan 92 07:50:16 EST
From: rossini%biosun2@harvard.harvard.edu (Anthony Rossini)
Subject: Weiss vs. Weizen?

Well, I used to think they were different, but on a trip to Germany (Muechen) to visit a friend in grad school, he claimed that Weisse and Weizen BOTH described the same thing. So did most of his friends at a party we went to (at Universitaet Muechen). He did admit that there was this nasty habit of adding syrup that the Berliners picked up. He also made a snide remark about needing it to mask inferior beer :-) :-).

-tony

- - -

Anthony Rossini - rossini@biostat.harvard.edu
Department of Biostatistics, Harvard School of Public Health
677 Huntington Ave, Boston MA 02115 617-432-1056

Date: 14 Jan 1992 8:08 EST
From: dab@pyuxe.cc.bellcore.com (dave ballard)
Subject: oldest brewery

Charlie P. mentioned in his posting that he was going off in search of "the oldest brewery in the americas." Anyone have any idea what that may be? I think that Jackson's book says that Yeungling (sp), in Pottstown, PA, is the oldest in the US. I assume that "the americas" means both continents. Which do you think has the older brewing history, north or south america?

iko
dab

=====
dave ballard
dab@pyuxe.cc.bellcore.com

Date: Tue, 14 Jan 1992 8:31:42 -0500 (EST)
From: POORE@SCRI1.SCRI.FSU.EDU (DAVID)
Subject: RE: Homebrew Digest #801 (January 14, 1992)

Please remove me from the list.

For the second time...

David Poore
poore@gw.scri.fsu.edu

Date: Tue, 14 Jan 92 8:43:37 CST
From: jmiller@anubis.network.com (Jeff J. Miller)
Subject: Munching hops

In HBD #801 Paul Ford asks:

> I don't recall seeing any mention of eating hop shoots in the digest.
> Anyone ever tried 'em?

I heard about eating hops from some other source and tried to harvest some from my hop plants last spring. Unfortunately I didn't have a clue as to when to harvest. I waited till the shoots were almost 6 or 8 inches in length above the ground and then harvested. The shoots were still green but they were rather tough. They also had an almost thorny nature about them on the stems.

Anyway, since I didn't have any idea as to how to prepare them, I steamed them and was going to eat them like asparagus. The end result wasn't all that good but I think the problem was created by improper harvesting rather than the hop or the preparation. I'm going to try again this spring only I'll harvest sooner. Thanks for the recipes.

BTW: I was eating tatenger.

- - -

Jeff Miller Network Systems Corporation
Internetwork Group 7600 Boone Avenue North
jmiller@network.com Minneapolis MN 55428 (612)424-4888

Date: Tue, 14 Jan 92 09:21:30 CST
From: quinnt@turing.med.ge.com (Tom Quinn 5-4291)
Subject: Warm Beer

First off, after nearly a week in our new house I finally had a chance to brew last night. Now its starting to feel like home!

Now to my question: yesterday a friend and I stopped in at a local store which reputedly has a large selection of imported and micro-brewed beers. That reputation seemed justified, as there was quite a large selection, albeit pricier than I'd seen elsewhere. What caught my eye was the selection of Sierra Nevada brews, including their Pale Ale, Stout, and Celebration Ale. I'd been keeping my eye out for the Pale Ale both to taste and as a source of yeast to culture, but I was quite surprised to see
lots of these beers stacked out on the floor, right next to the Bud! Of course, my own brews were often stored at room temperature, but never for too long.

Is there any reason to expect these beers to be less suitable for consumption or yeast culturing? I wasn't able to find any date code on the bottles (is there one?) so I don't know how old they may be.

Thanks,

Tom

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=====  
===  
Tom Quinn      ||  
Consultant at  || uucp: [uunet!crdgl|sun!sunbrew]!gemed!quinnt  
G.E. Medical Systems  || internet: quinnt@gemed.ge.com  
Milwaukee, WI 53201-414  ||  
=====
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Date: Tue, 14 Jan 92 9:29:19 CST
From: tony@spss.com (Tony Babinec)
Subject: two new yeasts

Does anyone have information from Wyeast or anywhere else about the two newest yeasts in the line, namely, "Belgian" ale and "California" lager? They are supposed to be arriving in the homebrew shops soon.

Date: Tue, 14 Jan 92 09:42:53 CST

From: charlto@ccu.UManitoba.CA

Subject: Bavarian style Pils

Hi all. I'm making a Bavarian style pils on the weekend and I'd like a little advice. I seem to have mislaid all my brewing books and I'm not sure how much hops to use. I'm thinking of making the gravity about 1050 and using all pale lager malt (Canadian 2 row, I think). I'll be using a triple decoction (a la Noonan). Can anyone give me some advice for a hopping schedule (I'll be using all Saaz). Also can someone give me the typical AA percentages for Saaz this year (my supplier still can't seem to get this information, no matter how much I plead).

Thanks in advance,
Mike

Date: Tue, 14 Jan 92 10:59:57 -0500

From: dbreiden@mentor.cc.purdue.edu

Subject: Zapap lauter tuns

I've read that some people don't like the two-plastic-bucket lauter tun design put forth by Papazian, but from what I've read and what I've heard from friends, it's the only way I can go at this point in my life.

I once put a hole in a 7 gal bucket in order to install a spigot. I used a hole saw, but it was tough cutting! Much harder than I thought it would

be. I'm wondering if putting a billion 1/8" holes in the bottom of one of these things will take me much longer than 3 weeks!! Any comment on how long it takes??

Secondly, I've seen it suggested that putting slots in the bottom of the bucket -- using a hot knife to cut -- is a "better" way to go. I'd like to know why, and I'd also like to know if it's any easier to construct.

Thanks,
Danny

Date: Tue, 14 Jan 92 11:31:07 EST
From: key@cs.utk.edu
Subject: Re: Carbonating in SS Kegs

>From what I've read on the HBD, most keggers seem to naturally carbonate their beer. What you're describing (with the shaking, etc) sounds like artificially carbonating the beer, which is what I've done.

With the grand total of one (1) soda keg (lots o' bottles, though) of homebrew under my belt, artificially carbonating worked fine. I followed the advice of Ron Downer (Brewhaus in Knoxville, TN) and after chilling for 12 hours, I looked up the pressure to use on a chart he gave of CO2 volumes at a given temp. Cranked up the pressure, sat on the floor with the keg between my feet, and shook for 15 minutes while listening to the CO2 go into solution. It was a breeze (and actually I didn't hear anything go into solution the last 5 minutes). The beer was the weakest homebrews I ever made, 1.8KG Ironmaster Canadian kit with 1/2lb Clover honey (the MiCoBud crowd loved it) which I thought would be one of the hardest to carbonate. Hardest part was knowing how long to wait for the head to go down before venting the excess pressure out the gas port - sure glad I had that towel handy :-)

BTW, Ron has a quick disconnect on his CO2 with both a gas and a liquid connector on the ends. When carbonating, he hooks up to the liquid and bubbles the CO2 through. I took the cheaper/lazy approach.

For What Its Worth,
Ken Key (key@cs.utk.edu)
Univ. of Tennessee, Knoxville - CS Dept.

Date: Tue, 14 Jan 92 08:33:28 PST
From: larryba@microsoft.com
Subject: Re: Trihalomethanes and brewing water

If boiling supply water will drive off residual Cl and the reaction product, then boiling the wort should do the same, right? If so, then why bother boiling the supply water?

I have noticed that hot water from my tap usually comes out effervescent and never smells chlorinated, unlike the cold water which sometimes smells chlorinated - Usually near the end of summer when supplies are low.

Two things: the effervescent water is caused by the dissolved gasses coming out. That probably explains why there is no Chlorine smell. The water usually clears within 3-5 minutes. Also, perhaps, the dissolved chlorine is coming out in the tank and reacting with the sacrificial anode? Anyone know?

I have heard that using Hot tap water is bad for brewing. However, it looks to me that using hot tap water is the way to go since it gives you much of the advantages of boiling w/o the time involved.

BTW I do all grain and full wort boils. I avoid bleach whenever possible, using boiling water for sanitization (except for the glass carboys...). In essence I am boiling all my water eventually, although not specifically to drive off nasty chemicals.

Comments, Suggestions or Data Points?

- Larry Barello

Date: Tuesday, 14 Jan 1992 11:53:07 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: fermentation times vs vessel size

>From: Chris Shenton <chris@endgame.gsfc.nasa.gov>

[re 5 gallon batch in 7 gallon carboy fermenting in one week,
while the one in the 5 gallon carboy is in its third week]

I personally wonder about aeration of wort in these cases. The only time I fermented in a 5 gallon carboy with blow-off I had to be much more careful in filling the carboy, resulting in much less aeration (with highly visible foaming and the like) than when I poured into the 7 gallon carboy. I have foam that takes an hour or more to subside just from pouring the cool wort into the 7 gallon carboy. I don't see how you could get that effect in a 5 gallon carboy.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: 14 Jan 1992 12:10:24 -0500
From: Chris McDermott <mcdermott@draper.com>
Subject: Microwave Sanitizer

Microwave Sanitizer
After reading James Smith's post on using UV light to sanitize water, I've decided to ask about something that I've been wondering about for a while. Wouldn't a microwave make an effective equipment sanitizer? Of course I know that there are size limitations, like your carboy surely wouldn't fit. But for quickly sanitizing your turkey-baster/wine-theif, thermometer, fermentation-lock, etc., it might just work very well. I would guess that the 'wave would cook the beejezus out of any little buggers on your stuff without even heating up your delicate plastic equipment (at least not much). What's the consensus?

Chris McDermott, [homebrew, not just for breakfast anymore]
<mcdermott@draper.com>

Date: Tue, 14 Jan 92 11:07 CST
From: korz@ihlpl.att.com
Subject: 7gallon vs. 5gallon

Chris writes:

>>>cpstnd3.alliant.com (Chris Shenton)
>>> I've done a few wheat beers semi-recently and noticed something odd
in
>>> the last 2-3 batches. I did 10 gallon batches, then split into two
>>> carboys, one a 5-gallon, the other a 7-gallon. The larger one --
which
>>> was not filled all the way to the top -- finished in a week or so as
>>> usual. The smaller, filled all the way up to the neck, is on it's
>>> third week.
>>
> [some responses deleted]
>
>I now remember (I haven't been home for a few weeks) another difference
in
>the two fermenters. The 7 gallon had an airlock, while the 5 used a 1"
>blowoff hose into a jar with about 3 inches of water. Could the larger
back
>pressure from the latter inhibit fermentation?

Ahhh! I think I might have the answer. Wheat beer, right? Top
fermenting
yeast, right? The 5 gallon carboy used the blowoff method, so it blew-
off a
lot of the yeast that would have dropped back into the beer when the
krauesen fell. Maybe that is a significant amount of yeast and thus,
fermentation subsequently went slower? I would be interested in the
difference in flavor of the two "batches." I had noticed longer
fermentation
times since I switched to the blowoff method, but I had attributed
that to the heavier gravity beers I started making at the time and the
switch to Wyeast, also around the same time (I used to use M&F and Edme
which have both been hailed as explosive fermenters in the HBD).

Al.

Date: Tue, 14 Jan 92 11:39 CST
From: korz@ihlpl.att.com
Subject: Re: Honey

Richard writes:

>Beer making news I'm just bottling my first batch. Thinking about
>dosing it with a tablespoon of honey per five gallons to see what it
will do,
>but I don't know if it's the wise thing to do, and it's too early to
relax
>and have a homebrew ...

I think one tablespoon of honey in a five gallon batch would not affect
the flavor enough to notice. I've read of using honey to prime, but
could not find the recipe. Honey tends to be slow to ferment, sometimes
unpredictable and I would advise against using it at priming time.

You're obviously a beginner, Richard... soon you'll discover it's never
to early to relax ;^).
Al.

Date: Tue, 14 Jan 92 13:10:51 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: Byron and Charlie (George Fix)

It is sometimes a good thing when two accomplished brewers get into a brew ha-ha, because interesting things on the technical side tend to shake out of such spats. Moreover, bruised egos are quick to heal.

The dispute in question is between Byron Burch and Charley Papazian. At issue is Byron's eccentric Munich Helles formulation. In effect, Byron is recommending that highly alkaline water be used for this pale beer. When I first saw Byron's analysis in the GF newsletter in early Dec.,

I promptly called him to get more information. What emerged was more questions than answers. Also based on test brews started at that time it has become clear that there are some interesting issues that go well beyond a particular recipe and indeed a particular beer style.

Gerald Stoker has asked me to give a presentation at the Homebrew Festival in S. California in April. If I ever emerge from the current fog about the above issues, then I will talk about them. In particular, any input from others about pale beers (ale or lager) brewed with highly alkaline water (say with alkalinity of 200 mg/l or more) would be welcome. In order to directly compare them with those I am preparing, some or all of the following would be of interest:

1. Yield (e.g., weight of grains, volume of brew, and starting gravity achieved)
2. pH at the end of the mash
3. pH of the last runnings from the sparge
4. final pH of the chilled wort
5. amount of water used in the mash as well the sparge
6. type of mash system used (infusion or decoction)

Also of interest would be your evaluation of the malt character as well as the hop character of the beers. What is desired here is not a data base to establish general scientific results, but one that directly pertains to homebrew. I would of course acknowledge the source of any data used in a public presentation or publication, both of which would be confined to a not for profit situation like the Homebrew Festival or publications like HBD and Zymurgy.

Date: Tue, 14 Jan 92 18:11 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: pure water

Date: 14-Jan-92 Time: 12:54 PM Msg: EXT02642

Hi folks,

Water Purity:

Jack S. mentions Trihalomethanes as one poison class that results from interaction of Chlorine and water and other substances found in water. I don't know if Dioxin is a Trihalomethane, but it is one common name people should recognize (remember Love Canal?). It comes from Chlorinated water too.

James Smith mentions alternatives for getting rid of chlorine such as letting your water sit out overnight for evaporation or in the sun for UV destruction of the bad compounds. We used to let our fish water sit out overnight to evaporate, and none of the fish died (unlike what happens usually if you put goldie in with tap water). There was an interesting segment of 60 minutes, or 20/20 or one of those shows on alternative water use, and one part was on UV water purification. Almost everything (and they put some really icky stuff in) got broken down into H2O, CO2 or some other safe compound.

Wayward Posts:

I subscribe to another digest (SCA) and we often have posts recycle. I think sometimes some machine gets backed up somewhere, waits a few months, then spits out some old posts. I noticed that they were old posts and figured that had happened. It is absolutely incredible to me that someone would take annoyance with Jack that far, to make it look like he was still on about things like back in October. Besides, if someone wanted to make him look bad, wouldn't they make the header show a recent post date? Do not attribute to malice what can be attributed to computer error.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Tue, 14 Jan 1992 15:02 EST
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: info on the yeast bank

Yow, lots of requests about the yeast bank. Where did I get it, how much, what does it come with, etc. Rather than responding individually, I'll post this summary instead.

I got it from Alternative Beverages in North Carolina. There number is 1-800-365-BREW. You can ask for a catalog (free), or if you only want to order the yeast bank, the order number is Y-BANK. It costs \$5.95 (US) plus UPS shipping for 1.5 lbs from North Carolina to you. Extra culture tubes and Freeze shield are available. The order numbers and costs are, respectively, CUL-TUBE, \$0.50, .1 lbs, and FRE, \$1.75, .3 lbs.

The \$5.95 kit comes with the following: 5 culture tubes, 4 oz. of Freeze Shield, a storage container, an eye dropper, and directions. The storage container is nothing but a 1-quart generic plastic storage container with a sticker saying "Yeast Bank" stuck to it. You can get the container at most grocery stores. When I saw it, I realized I already owned 7 or 8 of them (I use them for storing soups, stock, broths, gumbos, etc., in my freezer)--although mine, of course, don't say "Yeast Bank" :-)

The directions say that they (the autorhs) have successfully kept yeast for over 1 year. One cool thing about the tubes is that they come pre-sterilized in plastic wrapping, so you can open them and use them immediately without separately sanitizing them.

Hope this helps,
- --frank (a satisfied customer)

Date: Tue, 14 Jan 92 12:25:50 PST
From: millette@ohsu.EDU (Robert Millette)
Subject: Getting Hoppy

More Hops Talk:

Hop cones (strobili) make a nice smoking substitute. The smoke the smoke smells like cannabis because it is. Some people report a mild effect. Hops (*Humulus lupulus* L.) is a member of the Cannabaceae family. Maybe if hops had been bred for smoking instead of beer making, they would cost \$900 a pound, be grown under lights in basements and be the source of much discussion, but the beer would be great.

Jay Allen
Hop Head

Date: Tue, 14 Jan 92 15:34:21 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Long Tall Lauter Tun

I've been doing 15 gallon step infusion mashes in my clothes washer:
use warm wash (protein rest) and hot rinse (starch conversion)
selections; I turn up my water heater the night before to get the
higher temperatures I need.

The agitation insures that all the temperature distribution is even
(like the AutoMash). The final rinse and spin gives me a fantastic
sparge due to the grain bed compaction and the fine spray of hot water
over the grain. The wort is pumped out the output hose right into my
boiler. Simple, easy, and less expensive than AutoMash; it does a good
job on clothes, too.

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Date: Tuesday, 14 January 1992 4:03pm ET
From: joshua.grosse@amail.amdahl.com
Subject: Easy Label Glue!

Milk. That's right, the stuff you get from squeezed cows. Pour a small amount onto a plate, and dip the back of your plain paper label into the milk.

Stick it on your bottle, press in place with your fingers, and presto! It dries and stays stuck to the bottle, and any milk that got on the front of the

label dries clear. I got this little tip from another member of the Ann Arbor

Brewer's Guild at one of the meetings, but I didn't have a need to try it until last night when I was packaging up some gift bottles. I used 1/2%, but

I doubt that it would matter much.

Also, in honor of the "Hail to Ale" AHA club competition next month, I've included a little stanza to my signature (just for today) that you might enjoy.

=====

Oh many a peer of England brews Josh Grosse
Livlier liquor than the Muse, jdg00@amail.amdahl.com
And malt does more than Milton can 313-358-4440
To justify God's ways to man.
Ale, man, ale's the stuff to drink
For fellows whom it hurts to think.

=A.E. Housman=

Date: Tue, 14 Jan 92 14:45:23 -0700
From: Tim Nickles <tnickles@beagle.Colorado.EDU>
Subject: homebrew dig

please cancel my subscription

Date: Tue, 14 Jan 1992 16:48:36 -0500 (EST)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Unholy carbonation (coors story)

Does anyone have any thoughts on "natural" (yeast-fart) carbonation vs. "artificial" (from a cylinder) carbonation? I hear a lot of marketing hype about the "fine, tiny bubbles" introduced by natural carbonation. Does this imply that artificial carbonation puts huge wonking bubbles into the brew? I've got a carbonation system, and haven't noticed much a difference in quality or taste.

- ----

On my way to the Anchor tour this winter, my mother told me a story about a clause in the union contracts of Coors brewery employees in the mid 1960's.

Apparently, for each employee at the brewery, 5 gallons of brew had to be on tap in the lunchroom. Each employee was allowed 4 beer breaks a day. How did they get any work done?? (A brewer at the Anchor told me that the rules there was "no beer until you've worked 4 hours...")

Bottoms up, heads down!

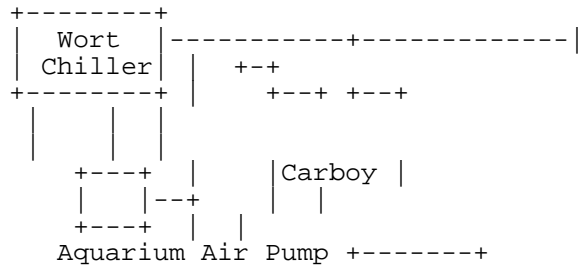
douglas luce

Date: Tue, 14 Jan 92 21:55:51 GMT
From: martin@daw_302.hf.intel.com (martin wilde)
Subject: Air Infusion System

I have been thinking of ways to build an Air Injection System
for my "garage" brewery.

Since doing the "lambada" with 5 gallons of wort is not the
most exciting thing (my wife gets a chuckle), I thought there
must be a better way. I know the commercial breweries inject
oxygen into to the lines carrying the chilled wort to the
fermenters, but bottled oxygen is expensive.

So here is my idea...



The only problem I can think of is how to I get "clean" air
into the air pump?

Thanks, martin
martin@daw_302.hf.intel.com

Date: Tue, 14 Jan 92 17:05:12 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Freezing yeast cultures

In response to a recent posting about freezing yeast cultures, I'm posting the methods that we use in our research lab for freezing and recovering yeast. I have used similar methods for a while to culture ale yeast (1028) and I don't see why it should not work for nearly all organisms of importance to brewing. Translating the methods from the lab to the kitchen is another issue, and has been dealt with occasionally here.

We grow yeast in a rich medium, that can be substituted in the brewery with a simple wort: 1-2 tablespoons DME in a cup of water. In the lab we autoclave to sterilize the medium; in the kitchen I have found that making the wort up in mason jars with lids works well; I boil the jars and all in a covered kettle (better still a pressure cooker) for 45 minutes.

To freeze your favorite culture, make up two different jars with medium: 1 with DME in water, the other with DME in water:Glycerine (glycerol) 4:1 (i.e. 20% glycerol in water) Sterilize both. Inoculate the water culture with your best culture source; ideally, this will be a single colony from a petri dish (another topic altogether) using a sterile loop (or a long thin wire heat sterilized). Grow the culture for a few days at room temp, until it is distinctly cloudy. I don't worry about excluding air, since the culture is nearly absolutely sterile. If your inoculum is less certain (i.e. the dregs from your last bottle) there is a chance that you'll have other beasties in with your yeasties.

When the culture is dense, but before it's sat around too long (i.e. it is as healthy as it can be) pour the glycerol medium into the culture bottle, and mix. I dispense this into sterile vials using a sterile pipette.

Now, what to do in the kitchen. For sterile vials, I would recommend small glass vials, maybe 1/2 ounce with black bakelite caps. These can be sterilized in the oven (try one first) maybe 400 degrees F for an hour. Any small jar that seals well and can be heated should be ok. You might be able to boil them to sterilize, but this seems awkward. For a sterile pipette, you could boil a medicine dropper. Pharmacies sell these for giving medicine to kids, and they should be boilable. Fill the vials about half way.

Now, we store our cultures in the lab in an ultra-low freezer; -80 degrees C. I have kept these cultures at -20 (my home freezer) with good results,

but the liquid doesn't seem to freeze reliably. My 6 month old cultures have ice at the top and a brown liquid layer at the bottom, where most of the yeast are.

To use the culture, you CAN just dump it into the starter, since the glycerol (10% of 1/2 ounce (15 ml)) is less than a half teaspoon (1.5 ml).

Better, though, is to simply take a small innoculum from the vial. Take the vial out of the freezer and warm it until it just starts to thaw. Sterilize your loop (or wire) on the stove, and while hot, stick it down the side of the vial, to the bottom where the yeasties are. Then either streak your loop onto an agar petri dish for colonies, or dip it into a sterile jar of medium (wort) for your starter culture. Put the vial back into the freezer. This way, a few vials should last eons, as long as the vials are not fully thawed each time. I don't know the lifetime of the yeast in a kitchen freezer, but it is indefinite in the lab freezer.

Microbiologists know the advantages of working from single colonies, in that rare mutations are removed from the culture at the beginning of each experiment. I would highly recommend for those who maintain your own cultures learning how to streak for single colonies. I may offer suggestions for this in the future if it seems useful.

good luck-- dennis

Date: Tue, 14 Jan 92 14:52 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Malt Mill, Crystal Malt

To: Homebrew Digest
Fm: Jack Schmidling

From: pencin@parcplace.com (Russ Pencin)

Just a few comments of a non commercial nature.

> This should say "one of the rollers is 'bearly' driven by an under-powered motor". If I had it to do over again, I'd buy the hand crank unit and spend the extra money on a 1/4 horse motor and pulleys.

I hooked it up to a 1/2 HP motor from my belt sander and it scared the hell out of me. If one got his finger in, it MIGHT stop at the shoulder, but I doubt it.

I have chosen a different approach. Another set of pullies and another belt reduces the speed to about 70 RPM and increased the torque just enough to do the job with the "under-powered motor". It also eliminates the splatter of grain.

> The asthetics of the unit leave alot to be desired. Externally, the whole thing looks like something out of junior-high woodshop.

An artist I aint.

>The hopper is made from press-board mounted on two triangles of 'fake-wood'.

The "fake-wood" is not a cheap substitute for wood but a rather expensive but eco-friendly substitute for plastic. It is made from recycled milk bottles.

>There is no exit chute for the grains, so they tend to 'implode' in a pretty wide area around the bottom of the unit.

Speed reduction solves this problem.

> The hopper suffers from 'lack-of-slope' and capacity.

I took the cue and widened the slot on the bottom to eliminate grain jamming but now fingers can get in and I had to add a safety screen.

>I hope Jack will consider just selling the business part of the mill and let the buyer decide to do the finish work.

I have given this a great deal of thought but come up with no solution to the product liability problem.

>I understand Jack's concern for safety - but it kinda feels like the helmet law, the seat belt law, the warning label on alcohol, etc.... Just sell me the parts with a disclaimer that this unit is sold as a paper-weight, the seller accepts no responsibility for any other application.

Let me tell the story of the farmer and the ladder manufacturer and you will understand the dilemma.....

Once upon a time there was a farmer who was painting his barn. It was a very cold day in Northern Wisconsin and said farmer could see no reason not to set his nice new ladder in a frozen cow pie and lean it against the barn. Well, as the sun came out and warmed up the pie, the ladder slipped and the farmer fell and injured himself.

The farmer successfully sued the ladder manufacturer for \$80,000 because there was no warning on the ladder about frozen cow pies.

I saw this story on 60 Min and the ladder in question was almost totally covered with warnings because of previous, idiotic lawsuits. That is was America is all about and I am not about to risk my cosy life over a grain mill.

From: Mike Sharp <msharp@cs.ulowell.edu>

>ARF -- ??why??

Still more bubbles.

>FWIW, I did like the review of your grain mill. sounds like an interesting unit. Did you make the supporting castings yourself or were they left-overs from something else?

All of the castings are custom designs, sand cast by me. I use my brew kettle burner as a foundry furnace. Or was it the other way around?

>Did you wind up using stainless for the rollers or some form of tool steel?

The rollers are aluminum. Yeh I know, Alshaimers from the aluminum flaking off into my malt. Even I can be practical sometimes.

BTW, I tried making pasta with it. Forget it!

From: korz@ihlpl.att.com
Subject: Re: crystal + BODY

>It is my understanding that, well-made crystal malt will contain little

starch. The benefits of crystal malt are: its characteristic caramel flavor, it adds caramel color, it adds body, and it increases head retention. It has no active enzymes.

I think you missed the most basic reason for using crystal malt. All of the above can be achieved through other means but only crystal malt can be dumped into a simple extract brew and boiled for a few minutes to add the (some?) character of "fresh" malt.

What makes crystal malt unique is that it is essentially mashed during the kilning process. Other malts are bone dry before going into the kiln but crystal goes in at about 50% moisture content and is held at low temps until bone dry, then elevated to finish temp. The pseudo mashing occurs while the moist grain is in the low temp range.

I learned this by accident at the local home brew shop. When I tasted his malt, I discovered that only the crystal tastes like the stuff I make and demonstrate in my video. A little research pointed to the fact that by putting the grain in the oven when "dry to the touch", I was making crystal malt.

This also happens to be the most efficient method of producing nitrosamines and even the hardliners like Breis, make crystal malt by the indirect process. That is, by kilning it in such a way that it is never exposed to the combustion products of a gas flame. This also led me to stop making malt in my kitchen oven.

js

Date: Tue, 14 Jan 92 14:54:03 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Freeeze Shield

Frank Tutzauer asks about reviving yeast from the freezer :

>But when you're ready to wake up the yeasties, you thaw, and
>dump it into a new starter. The directions don't say explicitly, but it
sure
>seems like you're supposed to dump the whole thing--Freeze Shield and
all--
>into the starter wort.

I don't have a yeast bank, so I'm speculating here, but I tend to agree with Frank. You probably don't want to dump antifreeze into your beer. One way around this is to :

1. Make up a small starter from the frozen sample, antifreeze and all.
2. When your starter is active, "plate it out" to isolate single cells. (A tight sphincter is essential here!)
3. Identify a healthy culture on your plate, and inoculate a small starter with that.
4. Successively pitch starter into larger batches until you have enough to pitch into a full batch.

This will not only assure that you've gotten rid of the antifreeze, but building the starter from a single cell will help ensure the viability of your starter.

Cheers,
CR

Date: Tue, 14 Jan 1992 16:36:33 -0500 (EST)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Anchor -- Nierra Sevada Porter/Bigfoot

Hello all!

This Christmas I did the Anchor Tour; (I had made the reservations a month and a half in advance, and am told I just made it in!) highly recommended to all!

I also noticed the grant, and asked the tour guide what it was for; he said it pretty much wasn't used, but could be used for determining when (or if) a particular part of the lautering bed had been spent, and the grains should be shuffled around to increase the efficiency of the sparge. When I was there, it was kicking up quite a bit of foam.

Across the hall from the fermenting vessels was a setup to cool and aerate the wort, and (I think) some device to separate out the trub. I remember the guide saying something about swirling wort; there was a cannister about 8 feet tall, maybe 8 feet in diameter that was being gestured to during the description. Is this supposed to work similarly to swirling the wort around in the brewpot?

At the end of the tour, the guide made sure that all the participants were offered a sample of all the varieties on tap (Weiss, Steam, Liberty, Porter, Christmas '91, and Foghorn, wow!). Good thing I wasn't driving! Fat chance I can get kegs of a good barleywine like Foghorn in Pittsburgh (unless we see a Budweiser release...nah, they've already got King Cobra "good buzz fast" malt liquor.) I gave a little bit of thought as to how one might get a half-barrel to the airport check-in counter.

- - -

I did, however, smuggle back a couple of bottles of Sierra Nevada. One was a porter, from which I captured the yeasties and now have them slaving away on a nice thick porter of my own. (Aside: what does one get when they dry-hop a porter?? Is this a recommended procedure?)

The other bottle was the Bigfoot ale. Does anyone know anything about what yeast is in this thing? Is it different from the Pale Ale strain? Would it be suitable for a high-gravity brew or barleywine?

Bottoms up, heads down!

douglas luce

Date: Tue, 14 Jan 92 16:51:39 MST
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)
Subject: Sterilization using radiation

I hope this doesn't stray too far from the beer topic, but there were some additional questions about sterilization using radiation. There are several items on the market that are sterilized using gamma radiation. Some that I can think of include "Top Shelf" (a kind of "frozen" dinner that doesn't need to be refrigerated) and those cardboard juice containers that come with their own straw. I don't know if they do this to beer, but it is certainly plausible (and, in my opinion, preferable to pasteurization).

There seems also to be some confusion about what the different types of radiation are. Here is a table of the most common forms of radiation:

Common name	"What it is"	Mass (AMUs)	Charge
alpha particles	helium nuclei (2 protons + 2 neutrons)	4	+2
beta particles	electrons	.0005	-1
gamma rays	photons (electromagnetic radiation)	0	0
neutrons	neutrons	1	0
X-rays	photons (electromagnetic radiation)	0	0

For sterilization, gamma radiation is most commonly used. This is because alphas and betas wouldn't go very far into the sample (because they're charged), neutrons might activate the sample (make it radioactive itself), and X-rays would not be strong enough. The only difference between an X-ray, a gamma ray, visible light, and radio waves is the wavelength (and therefore the energy). Somebody just chose a certain wavelength range and gave it a name.

As far as how the sterilization using gamma rays actually works, I don't really know. My guess is that the radiation causes random screw-ups in the DNA of the bacteria, and hence prevents the replication necessary for reproduction. Is there a biologist/radiation specialist on this list?

We now continue with the brewing discussion, already in progress...

Mike Hall
hall@lanl.gov

Date: Tue, 14 Jan 92 20:31:43 NST
From: Nick Payton <payton@mrspock.nwafc.nf.ca>
Subject: Repair crack in keg?

Does anyone have any ideas on how to fix a small crack in a plastic keg?

I have a Edme Brewcraft plastic pressure barrel which has developed a small crack near the recessed handles used for lifting the keg. The crack doesn't leak until I put it under pressure which causes the barrel to expand and open up the crack and release beer or CO2.

I tried using epoxy but when I went to test the seal the slight expansion of the keg caused the brittle epoxy seal to fail.

I am also concerned that the compound used for sealing has no ill effects on the taste of my beer and/or my health.

Cheers

Nick Payton
payton@mrspock.nwafc.nf.ca

End of HOMEBREW Digest #802, 01/15/92

Date: Wed, 15 Jan 92 06:16:45 PST
From: Progress Through Tradition 15-Jan-1992 0917 <donham@browny.enet.
dec.com>
Subject: 'Dry-malting'

I had an ale produced by the Boulder brewing company recently at a club meeting.

It was delicious, but what most intrigued me was the nose...it smelled like fresh, malted grain, just like sticking your head into a feed bag.

Some of us thought that this might be a result of 'dry-malting', an analog to dry-hopping. Anyone have any information on this?

I plan on trying it with my next batch; a pound or so of malted 2-row in the secondary.

Regards,

Perry Donham
DEC Education/Training

Date: Wed, 15 Jan 92 09:56:54 EDT
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: "chlorine" and boiling

Larryba@microsoft.com writes:

> I have noticed that hot water from my tap usually comes out
effervescent and
> never smells chlorinated, unlike the cold water which sometimes smells
> chlorinated - Usually near the end of summer when supplies are low.

May be that your water supply uses chloramine for disinfection, as mine does. This doesn't smell like chlorine, but some of its breakdown products do. According to the chemist I talked to at the local water plant, it takes 3-4 days for the breakdown to occur, and it is usually helped along by nitrifying bacteria in the water mains. It only happens when the temperature is warm (above 14C in the pipe), and so is usually evident in late summer and fall, and then only if you live far from the plant in "pipe distance", as I do.

No doubt the effervescence in your hot water is due to gasses coming out of solution. Whether the chloramine is among these gasses, I don't know. I boil all my brewing water now (since talking to the chemist). Who knows what those nitrifying bacteria might do to my wort, not to mention the chloramine.

"Relief" may be on the way, though, but at a cost. The paper reported recently that new federal regulations will probably require the Ann Arbor water treatment facility to switch to ozone for disinfection. This will make the water bill go up by 25-30%, but will mean that there won't be "any" chlorine in the water (and fewer bacteria, too).

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109
spencer.thomas@med.umich.edu 313-747-2778

Date: Wed, 15 Jan 92 9:12:04 CST
From: tony@spss.com (Tony Babinec)
Subject: weizen/weisse

I was doing my bedtime beer reading last night, and here's what Jackson's New World Guide says.

In south Germany, Weisse and Weizen are used interchangeably, although Jackson's column heading refers to the south German style as Weizen. This is the style most of us are likely to be familiar with: 50-60% wheat malt, relatively low hopping, use of *sacchromyces delbruckii*.

In north Germany, notably Berlin and Bremen, the Berliner Weisse style (and never Weizen to my knowledge) is a low-gravity (low 1030s), sour wheat beer, very lightly hopped, and fermented with *lactobacillus delbruckii* (that Delbruck got around!).

Date: Wed, 15 Jan 92 9:12:41 CST
From: tony@spss.com (Tony Babinec)
Subject: hop shoots as delicacy

As I understand it, hop shoots as food are served for only a very limited time during the year, namely the time when the hops are just sprouting. As the very young hop shoots are beginning to grow, they will force their way out of the hop mound. Until they really get going, they are very small and white rather than green. To cultivate hops for eating, throw a bit of dirt on the young sprouts to keep them white. After they've grown some and turned green, they're tough and "thorny."

Date: Wed, 15 Jan 92 10:21:35 EDT
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Re: Homebrew Digest #802 (January 15, 1992)

You write:

This also happens to be the most efficient method of producing nitrosamines and even the hardliners like Breis, make crystal malt by the indirect process. That is, by kilning it in such a way that it is never exposed to the combustion products of a gas flame. This also led me to stop making malt in my kitchen oven.

Obvious solution: get an electric oven! My favorite cooking combo is gas range and electric oven. You can't dry things effectively in a gas oven because of the H2O in the combustion products (I learned this trying to make meringues).

=S

Date:Wed, 15 Jan 92 10:25:36 EST
From: "Andrew L. Brant" (IBD) <abrant@BRL.MIL>
Subject: Re: 1" i.d. tubing

All of your tubing needs can be supplied by: U.S. Plastics Corp.,
1390 Neubrecht Road, Lima, Ohio 45801. Their phone is (800)-
537-9724. They have just about any size/type of tubing made.
The vinyl tubing that you are probably looking for comes in
..., 7/8, 15/16, 1, 1-1/16, 1-1/8, ... OD and so on.
You should be able to find just the right size.
They cost about \$6.80/10' for the 1" tubing and you must
buy in 5' lengths. They also have FDA, USDA, USP approved
B-IV type lined tubing that cost \$20.60/10' for the 1" OD stuff.

Peace,
Andy

Date: Wed, 15 Jan 92 11:24:51 -0500
From: frosty@mentor.cc.purdue.edu (Frosty D. Snowman)
Subject: Re: 1" i.d. tubing

Hello all. I have a few questions about culturing yeast.

I was reading Papazian and understand about getting the sterile wort in the bottles. However, then he says to dump some pure yeast culture in the first bottle. I assume he means wyeast. However, do you dump it all in one bottle, or do you put a little in all bottles. It seems to me that you would put a little in all bottles, so it can multiply and you would have 12 bottles full of cultured yeast.

But back to his method. If you put it all in one bottle, he seems to imply that you then dump the first bottle in the second and so on. That makes no sense to me. Bottles are only so big.

I am sure I am missreading him, and I plan to go buy millers book friday to see what he has to say. But could you please explain the procedure to me. I understand about getting the sterile wort, but what do you do after that.

Thanks for the help on this and everything. I hope I get net access when I start working.

Frosty

ps. speaking of that, does anyone know anything about public user unix access in chicago? that is where I will be working...thanks!

Date: Wed, 15 Jan 92 09:37:06 MST
From: cartley@sengbush.Mines.Colorado.EDU (Craig Artley)
Subject: Re: Unholy carbonation (coors story)

In HBD-892, Douglas Luce <dl2p+@andrew.cmu.edu> mentions

> On my way to the Anchor tour this winter, my mother told me a story
> about a clause in the union contracts of Coors brewery employees in
> the mid 1960's.

>

> Apparently, for each employee at the brewery, 5 gallons of brew had to
> be on tap in the lunchroom. Each employee was allowed 4 beer breaks a
> day. How did they get any work done?? (A brewer at the Anchor told
> me that the rules there was "no beer until you've worked 4 hours...")
>

> Bottoms up, heads down!
>

> douglas luce
>

While I don't know about the 60's, Coors is now and has been (for many years, at least) a non-union operation. But they do have beer on tap in the lunchroom. I've seen it on tours. The tour guides say the policy is that anyone not operating machinery (lift trucks, bottling machines, etc.) is free to drink the beer. But if you get drunk, you loose your job. The guides say that has never been a problem.

All in all, I think Coors is a really good company, even if I don't like all of their products. If only they would make Winterfest all year long.

...

Of course, I'm biased! Coors sends excess steam from the brewery over here to heat many of the campus buildings.

- - - -

Craig Artley cartley@dix.mines.colorado.edu (303) 273-3557
Geophysics Dept., Colorado School of Mines, Golden, CO 80401

Date: Wed, 15 Jan 92 11:47 EDT
From: RYOUNG@hamp.hampshire.edu
Subject: subscription

please put me on your subscription list for the Home Brew Digest
Thanks,
Rob Young (ryoung@hampshire.hamp.edu)

Date: Wed, 15 Jan 1992 08:56 PDT
From: "Dan Barkey, Libraries of the Claremont Colleges"
Subject: Honey isn't just for Bears

Honey isn't just for bears, it also goes with beers! I have been devoted to Charlie P.'s Rocky Raccoon Honey Lager for some time, honing it to perfection. And let me tell you it really hums--like the sound of bees making love. (If that's something bees do.) Refer to CP's bible for source instructions.

Date: Wed, 15 Jan 92 11:57:42 -0500
From: lawson@BDCD102.nrl.navy.mil (Drew Lawson)
Subject: Bigfoot Yeast

>The other bottle was the Bigfoot ale. Does anyone know anything about
>what yeast is in this thing? Is it different from the Pale Ale
>strain? Would it be suitable for a high-gravity brew or barleywine?

>From what I have read, the yeast added to make the Bigfoot Ale is the
same as that added to make the Pale Ale. I choose the wierd phrasing
because of what I read about the repitching at SN (Zymurgy Styles
issue?).

Sierra Nevada repitches their yeast from batch to batch. They do not
harvest yeast fom the Bigfoot Ale, however, because the high alcohol
content makes it likely that the yeast will have mutated.

So, the yeast in the Bigfoot bottle is descended from the Pale Ale
yeast, but may not be identicle.

```
+-----+
| Drew Lawson | If you're not part of the solution, |
| lawson@bdcd102.nrl.navy.mil | you're part of the precipitate |
| 71141.1660@CompuServe.COM | |
+-----+
```

Date: Wed, 15 Jan 92 08:58:57 PST
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)
Subject: Re: Microwave Sanitizer

In HBD #802, Chris McDermott <mcdermott@draper.com> wonders:

>Wouldn't a microwave make an effective equipment sanitizer?
>I would guess that the
>'wave would cook the beejezus out of any little buggers on your stuff
without
>even heating up your delicate plastic equipment (at least not much).

This subject has been covered in some detail a few times, most recently last October. I found references in HBD #70 & #72 (Feb 89), #630, #632, & #633 (May 91), and #740 (Oct 91), all of which are available from the archives. (If you can't get to the archives, let me know and I'll send you the back issues.) (Maybe.)

Here's the "definitive" (ha!) answer from #740:

>From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
>Subject: more on uwave bottle sanitizing
>
>In theory, it would; microbes, like most living organisms, are mostly water.
>
>However, the problem is hitting something that small with a microwave in
>a reasonable amount of time. Think of microbes as kernels of popcorn
you're
>trying to pop, and consider that there are always unpopped kernels in
>microwave[d] popcorn, even the prepackaged stuff with the special bag.

In the same issue, Jack Schmidling includes the results of some of his experiments that seem to confirm this.

Richard Stueven AHA# 22584 |-----|
Internet: gak@Corp.Sun.COM |----GO----| Disclaimer: I'm not allowed to
ATTMAIL: ...!attmail!gak |---SHARX--| have opinions.
Cow Palace: Sec 107 Row F Seat 8 |-----|

Date: Wed, 15 Jan 92 10:09:43 -0700
From: 105277@essdp1.lanl.gov (GEOFF REEVES)
Subject: Honey in Beer

> - -- richard childers writes:
> Beer making news I'm just bottling my first batch. Thinking about
> dosing it with a tablespoon of honey per five gallons to see what it
will do,
> but I don't know if it's the wise thing to do, and it's too early to
relax
> and have a homebrew ...
>
I don't think this will really do anything at all Rich. Honey ferments
out

pretty cleanly if it is allowed to ferment completely. If I want to get
any
honey flavor into my beer at all I use a minimum of two pounds. Still,
this
is like adding corn sugar - you get a boost in alcohol but not much
change in flavor.

Geoff Reeves

Atomic City Ales
Los Alamos New Mexico

Date: Wed, 15 Jan 92 10:10:18 -0700
From: 105277@essdp1.lanl.gov (GEOFF REEVES)
Subject: Pitching Wort ONTO Yeast

>
> I recently read somewhere that most commercial brewers have their
> yeast in the fermenter (the hungry beasties ready to go) prior
> to filling it with cooled wort. They say the beasties start working
> as soon as the fermenter starts filling.
>
> I have been using this procedure (put the yeast starter in the
fermenter
> before filling with chilled wort) for some time now. I have heard
> rumors that the little beasties (the yeast) would take longer to
> start re-production since they are "buried" under the weight of the
> wort and it is harder to make their way to the top.
>
> any comments...
>
> Thanks martin
>
You still have to aerate your wort. So assuming you have plenty of
turbulence when you siphon into the fermenter then the yeast won't
get burried and you shouldn't have to worry.

Geoff Reeves

Atomic City Ales
Los Alamos New Mexico

Date: Wed, 15 Jan 92 11:13:02 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: New WYeasts

In Digest #802, Tony Babinec asks:

> Does anyone have information from Wyeast or anywhere else about the
> two newest yeasts in the line, namely, "Belgian" ale and "California"
> lager? They are supposed to be arriving in the homebrew shops soon.

St. Patrick's of Texas already has them listed in their catalog.
(Remember
Don O'Connor's posting re: the nice lady that runs the place sleeping
with him
if he posted her address?) Well, I thought the posting was quite
humorous and
I have a soft spot for someone (in this case, Don's wife Lynne) who runs
a
business out of their home in order to be with their children. So, I
called
and got a catalog from her. Her price for WYeast is \$3.90 each. From her
catalog:

Belgian Ale #1214

California Lager #2112

Her number is (512) 832-9045.

I have no affiliation with St. Patrick's. I **will** be a customer soon.

- --

Guy McConnell

"And the beer I had for breakfast wasn't bad, so I had one for dessert"

Date: Tue, 14 Jan 92 08:38:02 pst
From: Mark Thompson <markt@hpirts.cup.hp.com>
Subject: UV sterilization

>Also, for those who have high levels of bacteria, with or without chlorine,
>or for those who simply wish to be anal about sterilization, he suggested
>using ultraviolet light rather than boiling, for energy conservation
>purposes. They use a 254 nm wavelength blacklight in the lab to kill
>everything dead; he suggests surrounding a carboy of water and the proper
>blacklight with aluminum foil and leaving overnight. Another option is

I'm not sure about the glass that is used for carboys but i believe that window glass removes a significant amount of UV. Putting a black light outside if a carboy may not be doing much. You might be better off putting the light in the lid of a wide mouth container (hopefully not plastic but stainless). I heard glass absorbs the UV and that is why UV EPROMS have a piece of quartz over the window and not glass.

Mark Thompson

Date: Wed, 15 Jan 92 12:57:14 CST
From: caitrin lynch <lyn6@midway.uchicago.edu>
Subject: Priming with Malt

After brewing several batches of reasonably good beer, I have noticed a strange aftertaste which diminishes over time. When I taste the beer immediately before bottling and carbonation it is fantastic. However, the finished product never tastes even close. My sanitation could not be better short of an autoclave. I have been priming these extract brews with corn sugar could this be the problem. How does one prime with malt? I would like to boil up some dried extract and add it to the unprimed beer before bottling. Papazian mentions krausening with unfermented wort, but I would rather just use malt instead of sugar. Any suggestions on how much malt extract to use would be appreciated.

When I brewed in Massachusetts I never had this problem with an identical setup and procedure. So maybe the problem is Chicago water and not the use of sugar, but then again the beer tastes great before bottling. I am getting frustrated because prior to bottling I think I have made an ambrosia of the gods, but after priming in the bottle the taste alters considerably for the worse, although still much better than Bud etc. What is happening here? Anyone else have a similar problem. How was it solved? Help!!!

Thanks in Advance,
Caitrin

Date: Wed, 15 Jan 1992 11:13:54 -0800
From: judyb@waldo.asd.sgi.com (Judy Bergwerk)
Subject: Re: 1" tubing

Try an aquarium supply shop. They carry all sorts of tubing.

Judy

Date: Wed, 15 Jan 92 12:59:18 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Hop Munching, 100 Years of Brewing

A friend's father grew up in a hop growing town in Bavaria and he explained that you eat hop shoots when they look like asparagus, and you treat them the same way.

This same friend lent me his copy of 100 Years of Brewing copyright 1903, These guys don't seem to have been very worried about oxidation. It also appears that the American taste for lighter, fizzier beer goes back to at least the early 1800's. The author also goes on about the first uses of thermometers and hydrometers in the brewery. amusing stuff.

I'll probably post more when this cold is gone and the keyboard holds still.

Carl

bm.

Date: Wed, 15 Jan 92 11:43:36 PST
From: Dave Sheehy <dbshprnd.rose.hp.com>
Subject: Was: 7gallon vs. 5gallon

> Date: Tue, 14 Jan 92 11:07 CST
> From: korz@ihlpl.att.com
> Subject: 7gallon vs. 5gallon
>
> Ahhh! I think I might have the answer. Wheat beer, right? Top
fermenting
> yeast, right? The 5 gallon carboy used the blowoff method, so it blew-
off a
> lot of the yeast that would have dropped back into the beer when the
> krausen fell.

I've been stewing about this top/bottom fermenting thing ever since Micah
mentioned it several weeks ago. I remember reading in one of the brewing
tomes (Noonan? or was it Miller?) that top fermenting = ale and bottom
fermenting = lager is not strictly true. Several strains of ale yeast
available to the home brewer are bottom fermenters. I don't remember if
it
was stated that there are any top fermenting lager strains. Does anybody
else
remember this or do I need to go and dredge up a reference?

> Al.

Dave Sheehy

Date: Wed, 15 Jan 92 11:44:41 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Sierra Yeast

There have been a couple of questions about Nierra Sevada lately :

From: quinnt@turing.med.ge.com (Tom Quinn 5-4291)

>I'd been keeping my eye out for the Pale Ale both to
>taste and as a source of yeast to culture, but I was quite surprised to
see
>_lots_ of these beers stacked out on the floor, right next to the Bud!

Storing Sierra right next to Bud is clearly undesirable, but you may be
OK
anyway. :-0 :-) Oh yeah, warm storage isn't ideal either.

A seldom mentioned advantage of making starter cultures is that one has
the
opportunity to do quality control checks (yummm) along the way. First of
all,
smell and taste the Sierra. Second, taste it again. Third.....

If you find anything off, don't bother making a culture from it. Hold out
for a fresher source. (Fire up those flame throwers!) Yeah, I live in the
SF area, so that's easy for me to say. There are probably folks out there
who will maintain that you can get a perfectly viable yeast from a beer
that
is light struck, oxidized, etc.... This is probably OK if you are willing
to streak the yeast on a petri dish and isolate a healthy colony. If
however,
you simply plan to dump the dregs into sterile wort, your best bet is to
get hold of a clean, fresh tasting sample.

Once you've made your starter and it's ready to pitch, smell and taste
it.
It may be bready, yeasty or overly sweet, but above all it should be
clean.
If you detect any defects, don't use it. If it tastes fine, then it's
probably OK to pitch, even if it was stacked next to cases of Bud.

>I wasn't able to find any date code on the
>bottles (is there one?) so I don't know how old they may be.

I believe that Sierra uses notches on the label to encode the date. There
are no months written there, but the key to the code has been published.
Zymurgy?? I met some Wort Processors at the 1990 AHA convention in
Oakland
who had this little card that deciphered the date when properly aligned
with the label. Maybe JaH knows of this.

From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>

>I did, however, smuggle back a couple of bottles of Sierra Nevada.

[snip snip]

>The other bottle was the Bigfoot ale. Does anyone know anything about
>what yeast is in this thing? Is it different from the Pale Ale
>strain? Would it be suitable for a high-gravity brew or barleywine?

I've heard that Sierra uses the same yeast for all of their products. Since Bigfoot is pretty serious stuff, it's safe to say that Sierra yeast works well for barleywines. You're better off getting your yeast from a Pale Ale though. It will be healthier because the higher levels of alcohol in Bigfoot are more toxic to yeast. It will also be fresher because Bigfoot requires a longer maturation period than Pale Ale. Living at the bottom of a bottle of Bigfoot is difficult, even if you happen to be a yeast cell :-)

CR

Date: Wed, 15 Jan 92 11:54:45 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Source of Tubing

From: dab@pyuxe.cc.bellcore.com (dave ballard)

>I need help locating 1" i.d. plastic tubing. I wanna use it for a blow-off

Out here in CA, there is a chain of stores called TAP Plastics. They are pretty well stocked with hoses of various sizes and compositions. There is also a store called Hoses Unlimited (San Leandro), which pretty much says it all. I doubt that they mail order, so check the Yellow Pages under "Hoses" or "Plastics".

Date: Wed, 15 Jan 92 12:05:24 PST
From: Dave Sheehy <dbsh@hprnd.rose.hp.com>
Subject: UV Sterilizers

JW Smith writes:

> Also, for those who have high levels of bacteria, with or without
> chlorine,
> or for those who simply wish to be anal about sterilization, he
> suggested
> using ultraviolet light rather than boiling, for energy conservation
> purposes. ...
> ... Another option is
> a gadget which is listed in the Cole-Parmer catalog; it's a UV water
> sterilizer which works on demand. They come in 1 or 2 gal/min flow
> capacities and a range of power requirements, and range in price from
> \$340 to \$500. Or if you are adventurous and want to build your own,
> replacement lamps for this gadget are \$32. None of these are cheap,
> but
> they may be worth it to you in time reduction or peace of mind....

Holy Moly! That's a good chunk of change for a UV sterilizer. If you want
to
experiment with UV sterilization there's a lot cheaper route to go. UV
sterilizers are used by aquarist types to kill parasites. Here are some
selected prices from "That Fish Place", a mail order outfit that I do
business
with:

Aquanetics 30 watt inline UV sterilizer	94.89
Hawaiian Marine 30 watt inline sterilizer	199.89
30 watt UV replacement bulb	25.49

Sorry, I don't know the flow rates these sterilizers will support but you
can
be sure they're less than 1 gal/min. You could probably do 5 gallons in
an
hour or two but that's a purely random guess on my part.

> | James W. Smith, University of Arkansas | jws3@engr.uark.edu |
David Sheehy

Date: Wed, 15 Jan 92 12:18:54 PST
From: spg9052@fred.fred (scott p greeley)
Subject: Radiation Sterilization

That was a nice writeup on radiation by Mike Hall in hbd #802. I would like to add something about the use of microwaves that has been questioned occasionally. Microwaves will not sterilize wort or equipment. The microwave ovens can sterilize or pasteurize by heating its contents to an appropriate temperature but the microwaves themselves have a small or no effect on killing microorganisms. I say that not because I'm a microbiologist or a nuclear physicist but because I use a microwave oven periodically for warming bread dough to make it rise. It heats the dough very evenly and can really speed up the rising provided that you do not heat the dough too much. My conclusion from this is that the yeast is not dying; it is actually thriving.

I have not, however, gone so far as to heat my yeast starter solution in the microwave oven because I am afraid of the microwaves causing mutations in the beer yeast. Perhaps a microbiologist can respond as to whether this paranoia of mine is justified. Mutations of bread yeast would not bother me because they are there only to produce CO2.

Sterilization in a microwave is practical provided that there is sufficient water and not very much metal inside. I've heard that if you violate either of these two rules you run the risk of destroying the klystron. I have a friend, though, who has put many different kinds of things in his microwave such as foil and light bulbs (no cats though) and his still works.

The temperatures required for sterilization are: 250 F for steam sterilization and 300 F for dry sterilization. Pasteurization temperature is typically 150 F which would kill all yeast and most (99% ?) bacteria. These temperatures should apply inside a microwave oven also.

Scott Greeley
spg9052@madrona.boeing.com

Date: Wed, 15 Jan 92 15:17:34 EST
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>
Subject: tumultuous porter ala cp

morning brew-gurus!

ive been thinking about making a batch of tumultuous porter as described by cp. among the optional ingredients, charlie lists 6oz unsweetend baking chocolate. I can't think of anything tastier than a nice rich porter with chocolate overtones - wow!!!!

so how about it? any experience brewing with chocolate? do the oils kill head retention? since unsweetend chocolate is very bitter, should i adjust hops accordingly?

sean

Date: Wed, 15 Jan 92 12:29 PST
From: Dan Feldman <Feldman@GODZILLA.SCH.Symbolics.COM>
Subject: Re: fermentation times vs vessel size

Date: Thu, 9 Jan 92 15:03 CST
From: korz@ihlpl.att.com

The reasoning seems sound, and it is true that oxygen-deficient wort will cause your yeast to have trouble reproducing, but 2 gallons of air sitting on top of your 5 gallons of wort are not going to enter the wort unless you shake. I think the rate that the air will dissolve into the wort, if it simply sits quietly, is very slow and aeration during the filling of the carboy would be several orders of magnitude more than aeration from the air sitting quietly. Comments?
Al.

Al's comments are very true. A great deal of air will dissolve into wort if it's surface is disturbed or agitated, and very little if it is not.

I found out about this when I was researching aeration techniques for my aquariums. Basically what was said is that if the surface of the water is disturbed, air will be dissolved into the water. So I experimented by rigging up a water pump with a tube on the pumps outlet. I pierced the tube every 3"-4" (approx 1/8" dia hole) over the length of the tube. Placing the tube under water, orienting it so that the pumps output just barely disturbed the surface. None of the fishies that I put in the tank suffered from O2 starvation (this was 2 years ago). I have now converted all my tanks to using this method. It's quieter (can't here it from a few feet away), simpler, and seems to aerate the water more efficiently than those d*mn air pumps!

Oops! Sorry for excess detail - but seeing as how wort is mostly water.
..

Dan

Date: Wed, 15 Jan 92 12:31 PST
From: Dan Feldman <Feldman@GODZILLA.SCH.Symbolics.COM>
Subject: ss ferment

Date: Thu, 9 Jan 1992 9:36:20 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

I just racked a light lager to secondary last night. I dry-hopped it with an oz. of Saaz. It's actually gonna be more of a steam beer (TM), since it's been fermenting at about 50 degF. Anyway, the important info is that the primary was done *in the brewpot*. I cooked it up, chilled it with an immersion chiller, pitched, covered, and moved it to the cool room. It was a Rapids 10 gal. pot. It worked great. The cover is loose enough to allow CO2 out. One odd thing is that the brewpot is now as clean as it has ever been. There were minor scorch marks on the bottom, from the 2 gas flames I use to cook with, but now the bottom is absolutely clean. Hmmm. The pot itself cleaned *very* easily. Obviously, if you're concerned about racking off the cold break, this is not for you. But it's quick and easy. We'll see how the beer turns out. Recommended, so far.

I've been doing this for about a year now. It works great, and has freed up my old fermenter for use as a carboy. I can now brew approx twice as often as I used to.

Dan

Date: Wed, 15 Jan 92 12:52:18 PST
From: Dave Sheehy <dbs@hprnd.rose.hp.com>
Subject: Re: importing yeast

>Does anybody know what the rules are concerning bringing yeast into the US?

>I may have an opportunity to get some yeast samples in London. I have brought

>samples in before (please don't tell), but I'm not sure about the legality.

Well this isn't exactly timely but I just came across this information. While

I was at the passport office I found a U.S. Dept. of Agriculture pamphlet entitled, "Traveler's Tips On Bringing Food, Plant, and Animal Products into

the United States" (Program Aid No. 1083). Under the heading of "Other Biological Materials" it says, "You must have a permit to bring in most organisms, cells and cultures, monoclonal antibodies, vaccines, and related

substances. ... For information and a permit application, write Import/Export

and Emergency Planning ..." The address for Import/Export and Emergency Planning is:

Import/Export and Emergency Planning Staff, USDA, APHIS, VS
6505 Belcrest Road, Hyattsville, MD 20782

>Chuck Cox

Dave Sheehy

Date: Wed, 15 Jan 1992 17:10 EDT
From: KENYON@MOE.ERE-NET.COM
Subject: Calcium Chloride

Correct me if I'm wrong (like it had to be said), but isn't Morton's Lite salt (or sumpsing like that) made with Calcium chloride instead of Sodium Chloride??

***** Homebrewers do it on Malt Beds !!! *****

Date: Wed, 15 Jan 92 21:55 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: Alcohol

Date: 15-Jan-92 Time: 04:48 PM Msg: EXT02657

There is an interesting article on Alcohol and Alcoholism and other aspects of drinking in this month's National Geographic. I haven't yet decided if the authors were neo-prohibitionists or not, but they don't speak a lot on moderation, just on the extremes.

Lee (I'm a woman :) Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Wed, 15 Jan 92 15:48 PST
From: Dan Feldman <Feldman@GODZILLA.SCH.Symbolics.COM>
Subject: oldest brewery

Date: 14 Jan 1992 8:08 EST
From: dab@pyuxe.cc.bellcore.com (dave ballard)

Charlie P. mentioned in his posting that he was going off in search of "the oldest brewery in the americas." Anyone have any idea what that may be? I think that Jackson's book says that Yeungling (sp), in Pottstown, PA, is the oldest in the US. I assume that "the americas" means both continents. Which do you think has the older brewing history, north or south america?

On a recent trip to New Hampshire, I tried "Frank Jones Indian Pale Ale". The Frank Jones Brewry (Portsmouth, Maine) claimed to be the oldest brewry in the US (I have forgotten the date they were established). The brewry closed their doors during prohibition, and reopened a few years ago. They claim that the recipes they are using are the original, authentic recipes used when established, or was it when they closed their doors? Good Indian Pale.

I vote for south america; Inca, Myan (sp), et al.

Dan

Date: Wed, 15 Jan 92 16:16:40 PST
From: css@boa.CCSF.Caltech.EDU (Chris Shenton)
Subject: Freezing yeast cultures

I would highly recommend for those who maintain your own cultures learning how to streak for single colonies. I may offer suggestions for this in the future if it seems useful.

Yes, please do.

Good article. Thanks.

Date: Wed, 15 Jan 92 19:18 CST
From: korz@ihlpl.att.com
Subject: Re: yeast nutrient

Micah Millspaw writes:

>The urine smell/taste in your mead is a result
>of the yeast nutrient. Don't use the ammonia salt type nutrients for
>meads. Their use and appearance in recipes is the fault of CP. The
>smell/taste will go away in a year or so.

I just checked TCJoHB and TNCJoHB and nowhere does Charlie mention ammonia salt nutrients for meads. In the 1st edition, he simply says "3 teaspoons of yeast nutrient" in the one mead recipe listed, the "Barkshack Gingermead." In the 2nd edition, there are three recipes for mead and in the two new ones it says "1/4 oz. yeast extract" which he describes as the "guts" of yeast cells. The "Barkshack Gingermead" recipe now recommends that you add either the yeast nutrient or the yeast extract.

Now... I don't know about either of these nutrients, or whether the only variety of yeast nutrient is the ammonia salt type, but I just wanted to clear this up. I disagree with some of the things that Charlie has written, but I disagree a lot more with Miller. By the way, as I read Miller, I marked things with which I disagree. Maybe I'll post a couple for debate someday.
Al.

Date: Wed, 15 Jan 92 20:16 MST
From: homer@drutx.att.com
Subject: BJCP upcoming exams

Vancouver BC
Feb 9, 1992
Betty Ann Sather (604) 524-9463

Boise ID
Feb 14, 1992
Terry Dennis W (208) 342-0944 - H 336-0528, Loren Carter 342-4775

Lenexa KS
Feb. 23, 1992
Jackie Rager (913) 469-9393 894-9131

Westport Mass
March 1, 1992
Leslie Reilly (508) 636-5154

Montreal PQ
March 1992
Tom Robson (514) 287-7529

Orlando, FL
April 11, 1992
Ed Greenlee (407) 277-3791

Rochester, New York
April 25, 1992
Stephen Hodos (716) 272-1108 272-3465

Exams are in the works for Frankenmuth MI, Richardson TX and
Millwaukee WI, when they are official I will post them.

Full details on the Beer Judge Certification Program are contained
in a booklet that can be requested by writing to:

AHA
PO Box 287
Boulder, CO 80306
Attn: BJCP Administrator

Jim Homer
BJCP Co-Director
att!drutx!homer

End of HOMEBREW Digest #803, 01/16/92

Date: 16 Jan 92 07:17:11 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: when to pitch

martin wilde writes:

>I recently read somewhere that most commercial brewers have their
>yeast in the fermenter (the hungry beasties ready to go) prior
>to filling it with cooled wort. They say the beasties start working
>as soon as the fermenter starts filling.

This is probably very convient for large brewerys where it may take over
an
hour to fill the fermenter

>I have been using this procedure (put the yeast starter in the fermenter
>before filling with chilled wort) for some time now. I have heard
>rumors that the little beasties (the yeast) would take longer to
>start re-production since they are "buried" under the weight of the
>wort and it is harder to make their way to the top.

I am no yeast expert but I find that hard to beleve

Chip

Date: Thu, 16 Jan 92 08:46:44 EST

From: card@apollo.hp.com

Subject: expensive brew (reprinted from new England Beer Club digest)

>>>Issue #219 Thu, Jan 16 1992

>>> The New England Beer Club

>>>

>>>Contents:

>>> Homebrew Costs (Michael Benveniste)

>>>

>>>Date: Wed, 15 Jan 92 17:27:15 EST

>>>From: uunet!intdata.com!michael (Michael Benveniste)

>>>Subject: Homebrew Costs

>>>

>>>

>>>I would like to put in my bid for the world's most expensive batch of
>>>homebrew. On 2-Jan-92, I was driving to pick up 3/4 pound of grain
and

>>>a hop bag. On the way to the supply store, someone turned left
directly

>>>in front of my car.

>>>

>>>Fortunately, the insurance company has ruled the other driver is 100%
at

>>>fault, because the damages to my car alone are \$5800.

>>>

>>>In the proud spirit of the hobby, after filling out the accident
reports

>>>and watching my car leave on a hook, I walked to the store and
completed

>>>the errand. Counting the damage to the other car, my guess is that
this

>>>5 gallons of brown ale will cost over \$10,000.

>>>

>>>Boy I hope it's good beer.

>>>

Date: Thu, 16 Jan 92 08:01:08 CST
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)
Subject: Random thoughts on carboy handles, grain mill rollers

Someone, I don't remember who, and it was a long time ago, posted the suggestion to use a plastic milk crate to hold the carboy. I have a plastic milk crate and it does work well. The carboy is a little smaller than the crate, so there is room to slid my fingers into the handles. The weight of the full carboy rests on its base, and doesn't hang from the neck like it would from a handle. The plastic absorbs some of the shock when I set it down on a hard cement floor. Legal cheapo milk crates may be purchasd for a few bucks. Illegal ones are cheaper. To be fair, carboy handles may be better when holding a full wet carboy sideways to dump out the sanitizing water. I can rest the carboy on the side of the laundry tub (still in the handy crate) when I empty it, so supporting it is no problem.

All this talk of knurling and scoring grain mill rollers to grab the grain has me wondering: Why not coat the rollers with some sort of rubber, like a stick-on sheet, or hot dipping, to grip the grain. If the rubber is thin enough, or hard enough, the grain should get crushed just fine. Has anyone ever done this? Or is a silly idea for some reason I haven't thought of?

Thomas Manteufel IOFB

Date: Thu, 16 Jan 92 08:49:52 EST
From: richer@ionic.HQ.Ileaf.COM (Al Richer)
Subject: Yeast separation measures

To the gentlemen who wrote the excellent missive on freezing yeast:

Please do write on the subject of streaking out yeast on a culture medium.

I (and many others, I'm sure) would love to hear from somebody who actually does this type of thing for a living....

Awaiting your further correspondence,

ajr

Date: Thu, 16 Jan 92 14:42:11 GMT
From: Greg Neill <ynecgan@cid.aes.doe.CA>
Subject: Oldest Brewery
Full-Name: Greg Neill

I seem to recall having read somewhere that Molson Breweries in Montreal was the first established brewery in North America. But I'll bet there were plenty of home brewers before that!

- - -

Greg Neill, |
HNSX Supercomputers, Inc. | Tinsel: Mirrors for snakes.
ynecgan@cid.aes.doe.ca |

Date: Tue, 14 Jan 92 13:37:02 CDT
From: agerhardt@ttsi.lonestar.org (Alan Gerhardt)
Subject: RIMS Temperature Controller?

I have been using a RIMS unit (a la R. Morris) for a while with good results.

I built the temperature controller he used per his diagram posted on Compuserve, and could not get it to work. (Yes, I checked and quadruple-checked the wiring, and replaced parts, and all that) I suspect device parametric differences, such as drive current, etc.

In any case, it doesn't work. I have a 100K NTC thermistor encapsulated and positioned in the wort flow. I have plotted the resistance curve and presently read the resistance to determine temperature, while turning on the heating element to get to the desired temperature. This hasn't been so bad, because once you get the mash to the desired temperature, it tends to stay there for a while, and it still beats the stir/scorch/cuss/scramble method.

I still would like to have real temperature control though. Does anybody have a tried and true temperature controller circuit which would work for something like this?

I'm in the process of upgrading the system by using a "mash tun from hell" similar to the one described in the digest some time ago in place of the cooler. If there is any interest, I'll post some of my construction details and/or experiences.

Cheers,
Alan Gerhardt

literature says you can go 6-7 generations, but out of fear of mutations, etc., I have always stopped at 3. Since I usually prepare about 10-15 tubes at a time, my \$3.50 pouch of Wyeast goes a long way, and each tube ends up costing me 25-30 cents, mostly because of the cost of the solution.

Cheers,
Alan Gerhardt

Date:Thu, 16 Jan 92 09:56 EDT
From: <BOEGE%UORHEP.bitnet@CUNYVM.CUNY.EDU>
Subject: Additives, Travel, and Banana Esters

Greetings,

Lately, fragments of postings have dealt with the use of chemicals to foster Yeast colonies. Would someone please address this topic in detail, comparing and contrasting the various Yeast Nutrients, Yeast Energizers, and Brewing salts?

I flew from Rochester, NY to Minneapolis, MN a couple of weeks ago with a full case of home brew. It fit neatly under my seat. I had no trouble bringing it past the security inspection point. I had only one mishap, the straps of the duffle bag which contained the case tore off while I was boarding in Rochester so when I switched planes in Detroit I ended up walking a fair piece with the bag cradled in my arms like a newborn baby...

Sipping a bottle of my brew the other day, I noticed a hint of banana. I wonder if somehow esters were formed. Being something of a novice, I don't doubt that my lousy technique is at fault. Does anyone know which parameter(s) the beer considered when deciding to ester or not to ester?

Cheers,

Steven J. Boege

"In April when your barge sailed through
I fell in love with you
Alas, my paramour, alack
You're a stranger to me 'til the test comes back"
Boiled In Lead
The Microorganism

Date: Thu, 16 Jan 92 9:15:39 CST
From: tony@spss.com (Tony Babinec)
Subject: New Yeast Strains (fwd)

Jeff Frane kindly responded to my query offline, and I think it is of general interest, so his note follows. By "information," I meant the stuff posted in the past on the other wyeast strains, such as optimal temperature for ferment, apparent attenuation, flavors in the resultant beers, and so on. Jeff Beta-tested the Belgian strain, and his comments appear below.

Forwarded message:

> From sequent!techbook!gummitch@uunet.uu.net Wed Jan 15 18:02:35 1992
> Message-Id: <m014Jvs-0000CpC@techbook.com>
> From: sequent!techbook.com!gummitch@uunet.uu.net (Jeff Frane)
> Subject: New Yeast Strains
To: tony@spss.com

Date: Wed, 15 Jan 92 15:22:02 PST
X-Mailer: ELM [version 2.4dev PL32]
Subject: New Yeast Strains (fwd)

In today's Digest, you ask if anyone has information about two new WYeast strains. What, specifically, do you want to know?

I've brewed with the Belgian strain, as a sort of Beta site for WYeast. Haven't talked with Dave about my results yet, but I will say that if you use it, I would strongly recommend holding the fermentation temperature down below 60F. (This on advice of Martin Lodahl.) I kept it at 65F and resulting beer was VERY estery; this is in line with Martin's experience with Chimay yeast. Luckily, my wife loves all that fruit, but it's not what I had in mind.

On the positive side, it took a 1.072 wort down to 1.012 in about a week, maybe less. It has taken quite a while to clear in the bottle; or anyway, longer than I'm used to with Sierra ale yeast.

The "California lager" yeast is a genuine, st**m b**r yeast. If that's the kind of beer you're interested in, this is probably your best choice.

If I learn anything more, I'll post. I believe the yeasts are in the stores now; there was a considerable delay because the package manufacturer failed to deliver on time.

Date: Thu, 16 Jan 1992 10:17 EDT
From: KENYON@MOE.ERE-NET.COM
Subject: Doubling batch size after Primary in SS Boiling Pot.

Hey all, I've got a hyperthetical question for ya' ...

Suppose you had a SS pot capable of boiling and fermenting 10 gallons of wort.

S'pose also, that what you really wanted was 15 gallons of beer.

Presuming that we designed our 10 gallon batch to have an OG 1.5 times higher than our 15 gallon would have been (wiollhaven!?), is it possible to add the extra 5 gallons of water (boiled of course!) after primary fermentation without adversely affecting the finished product?

A few subquestions on this subject:

- 1) Would it be best to aerate the extra 5 gallons of water and carefully rack the wort onto it for secondary fermentation? Or would the oxygen added during this "secondary" aeration tend to oxidize the beer?
- 2) Will the ensuing secondary fermentation be vigorous or turbulent enough to thoroughly mix the beer and ensure a good blending of the various flavoring and aromatic components?
- 3) Has anybody tried this and with what results?

-C-

***** Homebrewers do it on Malt Beds !! *****

Date: Thu, 16 Jan 92 10:44 CST
From: korz@ihlpl.att.com
Subject: Re: Dry-malting

Perry writes:

>I plan on trying it with my next batch; a pound or so of malted 2-row in
the
>secondary.

I don't know if this is a good idea. You had better be sure you've
sanitized the grain -- steam maybe? A common source of bacterial
infection is grinding the grain in the same room you fill the fermenter.
The grain dust carries a lot of bacteria.
Al.

Date: Thu, 16 Jan 92 10:58:34 EST
From: avalon!jm@siemens.siemens.com (aed - jeff mizener)
Subject: Re: weizen/weisse -- beer lore

Tony Babinec says that Jackson's Book says:

>>In south Germany, Weisse and Weizen are used interchangeably, although
>>Jackson's column heading refers to the south German style as Weizen.

With all due respect to the esteemed Mr. Jackson, I beg to differ:
In southern Germany (Bavaria or better, Bayern), use of the term Weisse
anywhere but on the label is rare. The people ("Volksmund") do not refer
to their Weissbier as Weisse or as Weissbier: they call it Weizen. If
you ask for a Weisse in Nuernberg or Munich you'll get a funny look. If
you ask for Weizen, they'll ask "Hefe oder Kristall?" meaning with or
without yeast. Real Weizen drinkers drink Hefeweizen, carefully pouring
it by putting the bottle completely into the glass holding both at a 30'
angle (from the table) and allowing the foam to be sucked into the
bottle.

The bottle is slowly pulled from the glass keeping the mouth 1-2cm from
the level of the beer as the glass is raised to vertical. This does take
practice, and is best tried for the first time outside or over a sink.
A small amount of head left in the bottle is allowed to 'condense' back
into beer, and then is swirled around to pick up the yeast -- this is
then

poured into the glass, causing what is locally known as 'the snowstorm
effect'. Living in Bavaria is living in Beer Heaven. There are lots
of different Weizens to try many of which are wonderful (Erdinger is
excellent, Schneider is good, Kitzmann and Tucher are nothing to write
home about).

My 2pf worth.

Jeff

Ignore the header, reply to the address below.

=====
Jeff Mizener / Siemens Energy & Automation / Raleigh NC
jm@sead.siemens.com / Intelligent SwitchGear Systems
=====

Date: Thu, 16 Jan 92 09:51:26 MST
From: bates@bjerknes.Colorado.EDU (John Bates)
Subject: Re: Homebrew Digest #794 (January 03, 1992)

>From rdg@hpfcmi.fc.hp.com Fri Jan 3 01:15:37 1992
Return-Path: <rdg@hpfcmi.fc.hp.com>
Received: from hpfcla.fc.hp.com by rossby.colorado.edu (4.1/SMI-4.1)
id AA02283; Fri, 3 Jan 92 01:15:29 MST
Errors-To: homebrew-request@hpfcmi.fc.hp.com
Received: from hpfcrdg.fc.hp.com by hpfcla.fc.hp.com with SMTP
(15.11.1.6/15.5+IOS 3.20) id AA26044; Fri, 3 Jan 92 01:14:29 -0700
Received: by hpfcmi.fc.hp.com
(15.11/15.5+IOS 3.22) id AA11426; Fri, 3 Jan 92 01:00:09 mst

Date: Fri, 3 Jan 92 01:00:09 mst
Message-Id: <9201030800.AA11426@hpfcmi.fc.hp.com>
Subject: Re: Homebrew Digest #794 (January 03, 1992)
From: homebrew-request@hpfcmi.fc.hp.com (Verify address before sending)
Reply-To: homebrew@hpfcmi.fc.hp.com (CHANGE THIS IF NECESSARY)
Errors-To: homebrew-request@hpfcmi.fc.hp.com
Precedence: bulk
Subject: Homebrew Digest #794 (January 03, 1992)
Status: RO

Merci, John

Date: Thu, 16 Jan 92 09:27:57 PST
From: Jeff.Roberts@Eng.Sun.COM (Jeff Roberts)
Subject: Re: Homebrew Digest #803 (January 16, 1992)

Please remove me from the homebrew alias.

Jeff

Date: Thu, 16 Jan 92 09:20:06 PST
From: css@boa.CCSF.Caltech.EDU (Chris Shenton)
Subject: Sour Foghorn?

I had some Anchor Foghorn on draft the other night in Pasadena and it tasted quite tart, not too unlike some of the Belgian styles, but not what I expected. When I've had it on tap in DC (where I live) I don't recall any tartness at all, but heavy, rich, sweet, alcoholic elixer.

I complained to our waitron who told me ``It's supposed to taste like that.''

So, what's the scoop: does Foghorn lose it's tartness on its travels to the East, or was this keg contaminated?

Date: Thu, 16 Jan 92 11:08 CST

From: korz@ihlpl.att.com

Subject: UV

I've read that UV lights are especially dangerous because your eyes' pupils do not constrict because of it. Be careful!
Al.

P.S. I've also read that regular glass blocks a significant portion of UV. Strange at it may sound, some of the acid carboys may actually be quartz. I recall that Hydrofloric (sp?) acid, for one, needs to be stored in quartz not glass. If your carboy says Hinkley & Schmitt, you can bet it's not quartz ;^).

Date: Thu, 16 Jan 92 10:07:12 -0800
From: John Dilley <jad@aspen.iag.hp.com>
Subject: Re: Calcium Chloride

> !Correct me if I'm wrong (like it had to be said), but
> isn't Morton's Lite salt (or sumpsing like that) made
> with Calcium chloride instead of Sodium Chloride??

Morton's lite salt is made from potassium chloride (along with some sodium chloride; I believe it's a 50%/50% blend). Potassium is directly underneath sodium in the periodic table: it has the same valence, similar properties, etc. Calcium is next to potassium; it has an extra electron in its outer shell (8-8-2 vs. 8-8-1), so it combines with two chlorine atoms to form CaCl₂.

-- jad --

Date: Thu, 16 Jan 92 10:07:44 PST
From: Brew Free or Die! 16-Jan-1992 1304 <hall@buffa.enet.dec.com>
Subject: Re: oldest brewery

Dan Feldman writes:

>On a recent trip to New Hampshire, I tried "Frank Jones Indian Pale Ale".
>The Frank Jones Brewry (Portsmouth, Maine)claimed to be the oldest brewery
>in the US (I have forgotten the date they were established). The brewery
>closed their doors during prohibition, and reopened a few years ago. They
>claim that the recipes they are using are the original, authentic recipes
>used when established, or was it when they closed their doors? Good
>Indian Pale.

To correct a few minor nits:

The beer is actually called Frank Jones Portsmouth Ale, and it is in the style
of an India Pale Ale. The Frank Jones Brewery in Portsmouth, New Hampshire,
not Maine, isn't yet on-line, so its beers are still being contract brewed at
Catamount Brewing Company in White River Junction, Vermont.

I've never heard of Frank Jones claiming to have been the oldest U.S. brewery,
but he did claim to be the world's largest, though it's thought that he was
using a bit of license making that claim. The original brewery did take up
much real estate in Portsmouth around the turn of the century, and Jones had a
brewery in Boston at one point too.

The current Frank Jones brewery is owned by partners Don Jones and Lee Ann
Lombardi. Don is a relative of Frank's, great-grandson I think.

There are presently two Frank Jones beers: Portsmouth Ale is a hoppy, bitter
India Pale Ale, and Frank Jones Special Reserve is a high-gravity, high-alcohol,
delicious ale that is similar in style to Sierra Nevada Pale Ale. The Special
Reserve is currently only available in NH state liquor stores, due to arcane
state regulations regarding the alcohol content of beer in NH. Normally
beer
is sold in supermarkets and variety stores in NH.

Frank Jones Ale is available on tap in several locations around
Portsmouth,
and one of them, The Rusty Hammer, has many pieces of original Frank Jones
breweriana. Check it out if in the area, and look for the brewery to open soon.
And get some Special Reserve, it's a winner!

The oldest (established) brewery in America? I think it's Molson, which dates back to 1786?

Dan Hall Digital Equipment Corporation MK01-2/H10 Merrimack, NH
03054
hall@buffa.enet.dec.com....!decwrl!buffa.dec.com!hall

"Persons intoxicated with wine pass out lying on their faces, while those drunk with beer invariably lie on their backs" --Aristotle

Date: Thu, 16 Jan 92 10:01:18 PST
From: larryba@microsoft.com
Subject: Re: Clorination... Seattle water

Just an FYI for all out there responding to my query about chlorine and hot tap water. Seattle water is surface run off from protected mountain valleys. There is little treatment other than settling ponds, a coarse filter and CL2 injection at the main intake and at each reservoir.

I believe that about ten years ago Seattle started treating the water with a little lime to protect the water pipes in older houses (a little coating of lime to prevent corrosion and leaching of lead). The net result is very soft water with just a tad of calcium carbonate hardness (20ppm or so).

- Larry Barello

Date: Thu, 16 Jan 1992 13:42 EST
From: D_DAVIDSON%UVMVAX.BITNET@mitvma.mit.edu
Subject: Lite Salt

My obscure sources said low-sodium replacements are Potassium Chloride
(with optional Sodium Chloride). Never heard of CaCl in them. This
included Morton Lite-salt.

Date: Thu, 16 Jan 92 10:08:06 EST
From: ncrcae!brew@devine.ColumbiaSC.NCR.COM (Jim Griggers)
Subject: Air infusion, UV, pH pens, etc.

[C.R. Saikley talks about a pH pen]

>I bought one of these from Edmund Scientific a couple of years back. It
>lasted only about 7-8 months (15 or so batches) before it died, even
though
>I followed all of the maintenance instructions. It's a cute addition to
the
>brewery, but I haven't felt a need to replace it.
>
>CR

That was the problem that most disturbed me about one of those pH pens.
The
probe part of the instrument is not replaceable, but pH probes do wear
out.
I built a pH meter which uses a Digital Volt Meter (DVM) for the readout,
and use a low cost (\$35) pH probe I bought from Cole-Parmer. The
accuracy
is much better, and all I replace is the probe, not the entire
instrument.
pH probes are perishable and there is not much that can be done about it.

[dave ballard asks about 1" tubing]

>Hey now-
>
>I need help locating 1" i.d. plastic tubing.
>[...] Even _The Home Depot_ doesn't have it!
>
>thanks
>dab

I got mine from the local ACE Hardware store. I don't think home
improvement
places would carry the large stuff.

[Tom Quinn asks about date coding on Sierra Nevada]

>What caught my eye was the selection of Sierra Nevada brews, including
>their Pale Ale, Stout, and Celebration Ale. [...]
>
>[...] I wasn't able to find any date code on the
>bottles (is there one?) [...]
>
>Thanks,
>
>Tom

The date code is in little notches on the edge of the label. The wide
notch is an index, with last digit of the year, day and month encoded.
Check the homebrew archives. I have a little card I carry in my wallet
so that I can check the date codes of Sierra Nevada.

[martin wilde talks about an air infusion systems]

>I have been thinking of ways to build an Air Injection System

>for my "garage" brewery.
>
>[diagram of aquarium pump]
>
>The only problem I can think of is how to I get "clean" air
>into the air pump?
>
>Thanks, martin

I am going to use this method on my next batch. I found an item that is similar to an airstone, but is a smooth porous ceramic tube with rubber end grommets. This will fit perfectly on the end of a 2 ft. piece of 10mm. glass tubing. The plastic tubing connects the air pump to the glass tubing. Both tubing and diffuser are easy to sanitize with boiling water. I am not going to worry (!) about the bacteria that may be present. I think that the amount present would be small. I thought of enclosing the air pump in a small box with a quartz UV tube that I have, but I am not sure I want to blow ozone through my beer either. (Talk about oxidized beer) You can buy filters from Cole-Parmer that will filter the bacteria from the air, but I didn't want to spend over \$100 for a package of 100 filters. Maybe we could split the package 20 ways?

On the subject of UV lamps for sterilization, does anyone have any reference books that deal with exposure time and penetration of UV radiation at 254nm? I checked a local electrical distributor and I can get a 15 watt, 18 inch germicidal tube (\$22) that will fit my undercounter light in the kitchen. I want to use this for area sterilization while I am doing my yeast culturing. I know this wavelength UV will burn skin and eyes, so I WILL be wearing protective clothing and eyewear.

Jim Griggers* * * * *
brew@devine.ColumbiaSC.NCR.COM **
408 Timber Ridge Dr. * *
West Columbia, SC * * *
29169 * *

Date: Thu, 16 Jan 92 12:41:54 EST
From: ncrcae!brew@devine.ColumbiaSC.NCR.COM
Subject: Motor info. for Corona

I was thinking of buying a gearhead motor to drive my Corona grain mill and was wondering what speed would be ideal. Would 105 RPM be too fast, and would 30 in-lb. be sufficient?

Jim Griggers* * * * *
brew@devine.ColumbiaSC.NCR.COM **
408 Timber Ridge Dr. * *
West Columbia, SC * * *
29169 * *

Date: Thu, 16 Jan 92 10:59:48 PST
From: Brew Free or Die! 16-Jan-1992 1309 <hall@buffa.enet.dec.com>
Subject: Re: 'Dry-malting'

Perry Donham writes:

>I had an ale produced by the Boulder brewing company recently at a club
meeting.
>It was delicious, but what most intrigued me was the nose...it smelled
like
>fresh, malted grain, just like sticking your head into a feed bag.
>
>Some of us thought that this might be a result of 'dry-malting', an
analog to
>dry-hopping. Anyone have any information on this?
>
>I plan on trying it with my next batch; a pound or so of malted 2-row in
the
>secondary.

Tanker Ale is the name of the beer Perry is describing, if that will help
anyone
answer Perry's question. I've drunk Tanker Ale on three occasions, and
have
always been very impressed by the amount of fresh grain aroma in it.
Actually,
the one Perry tried on Saturday may have been a little old, because it
was less
impressive than the other two I've had. Still good though.

If anyone knows how Boulder Brewing Company does it, I'd like to hear.
Curiously, when I see printed mention of BBC's products, Tanker Ale is
never
mentioned.

Dan Hall Digital Equipment Corporation MK01-2/H10 Merrimack, NH
03054
hall@buffa.enet.dec.com...!decwrl!buffa.dec.com!hall

"Persons intoxicated with wine pass out lying on their faces, while
those
drunk with beer invariably lie on their backs" --Aristotle

Date: Thu, 16 Jan 92 12:25:24 -0700
From: 105277@essdp1.lanl.gov (GEOFF REEVES)
Subject: Lauter Tun Design

>
> I've read that some people don't like the two-plastic-bucket lauter tun
> design put forth by Papazian, but from what I've read and what I've
heard
> from friends, it's the only way I can go at this point in my life.
> I once put a hole in a 7 gal bucket in order to install a spigot. I
used
> a hole saw, but it was tough cutting! Much harder than I thought it
would
> be. I'm wondering it putting a bizzilion 1/8" holes in the bottom of
one
> of these things will take me much longer than 3 weeks!! Any comment on
> how long it takes??
>
> Secondly, I've seen it suggested that putting slots in the bottom of
the
> bucket -- using a hot knife to cut -- is a "better" way to go. I'd
like
> to know why, and I'd also like to know if it's any easier to construct.
>
It only took me about an hour to put a bizzilion holes in the bottom of
one of those buckets. The problem is that you generally drill from the
bottom and that little plastic curley-cues are left on the other side
which, in this case, is the inside of the bucket. The curley-cues tend to
partly block the holes. I took a single-edged razor blade and trimmed
them off. Melting holes (or slots) is another alternative which might
make globs but no curley-cues. I bet it's a lot slower though since
you'll
have to heat the knife for each hole/slot. With a power drill it's just
bzzzzzt, bzzzzzt, bzzzzzt, ...

Geoff Reeves

Atomic City Ales
Los Alamos New Mexico

Date: Thu, 16 Jan 92 08:38 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Brewing Water, Malt, Aeration

To: Homebrew Digest
Fm: Jack Schmidling

From: larryba@microsoft.com
Subject: Re: Trihalomethanes and brewing water

>If boiling supply water will drive off residual Cl and the reaction product, then boiling the wort should do the same, right? If so, then why bother boiling the supply water?

Good question. I guess the only answer I can think of is, why make new poison just because you think it will go away? That's not a very good answer

but that's because it was a very good question. I simply applied what makes

sense for drinking water to brewing without thinking it through.

>I have noticed that hot water from my tap usually comes out effervescent and never smells chlorinated, unlike the cold water which sometimes smells chlorinated - Usually near the end of summer when supplies are low.

I noticed something else about hot tap water and did some experiments that convinced me that using cold water is a MOMILY. Fill a glass with hot tap water and one with cold and let them sit over night then taste them in the morning. In the case of Chicago water at least, the cold water usually has a very unpleasant taste after sitting out.

I found this by accident because I frequently noted that water served by restaurants around Chicago had a very foreign taste. When I noted the same taste at restaurants IN Chicago, the scientist in me came out because I drink Chicago water at home and it never tastes that way, until I tasted some that was left out over night.

Although I now boil my water to get more miles out of my nifty SS brewpot, I had been just keeping several pitchers out for for drinking water. I fill them from the hot water tap and generally sit for 24 hours before drinking.

This does indeed get rid of the chlorine and other volatiles, just takes longer than boiling.

From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
You write:

This also happens to be the most efficient method of producing nitrosamines

and even the hardliners like Breis, make crystal malt by the indirect process. That is, by kilning it in such a way that it is never exposed to the combustion products of a gas flame. This also led me to stop making malt in my kitchen oven.

>Obvious solution: get an electric oven! My favorite cooking combo is gas range and electric oven. You can't dry things effectively in a gas oven because of the H2O in the combustion products (I learned this trying to make meringues).

Good put but no help if one already has gas oven. Also, as it takes hours to cure, the economics would get out of hand. This of course, is why Breis is so reluctant to make the change and continues to claim that nitrosamines are not really a problem.

From: 105277@essdp1.lanl.gov (GEOFF REEVES)
Subject: Pitching Wort ONTO Yeast

>You still have to aerate your wort. So assuming you have plenty of turbulence when you siphon into the fermenter then the yeast won't get burried and you shouldn't have to worry.

I have found a very simple way to aerate wort. I tap the chilled wort one gallon at a time and glug this into the fermenter after giving it a few shakes. The amount of aeration one gets this way is considerable.

From: caitrin lynch <lyn6@midway.uchicago.edu>
Subject: Priming with Malt

>After brewing several batches of reasonably good beer, I have noticed a strange aftertaste which diminishes over time.

When you prime with malt you will find the opposite situation. After you add the malt solution, the beer takes on a raw malt taste that goes away with time.

>How does one prime with malt?

Boil about a cup in a little water and use just like sugar.

According to a recent posting though, sugar won the taste test between malt and sugar.

>When I brewed in Massachusetts I never had this problem with an identical setup and procedure. So maybe the problem is Chicago water and not the use of sugar, but then again the beer tastes great before bottling.

> I am getting frustrated because prior to bottling I think I have made an ambrosia of the gods, but after priming in the bottle the taste alters considerably for the worse, although still much better than Bud etc. What is

happening here? Anyone else have a similar problem. How was it solved?
Help!!!

My very similar problem went away when I started using Edme yeast.

From: Dan Feldman <Feldman@GODZILLA.SCH.Symbolics.COM>
Subject: ss ferment

> Anyway, the important info is that the primary was done *in the
brewpot*.
I cooked it up, chilled it with an immersion chiller, pitched, covered,
and
moved it to the cool room.

> It was a Rapids 10 gal. pot.

I thought I was in untested waters when I fermented my last batch in my
Rapids. As you said, it is a dream and having a spiggot on the bottom,
no
more syphoning. However, I was stuck with storing the wort until the
"brewpot/fermentor was empty and cleaned out. Enough of a pain to cause
me
to decide to go back to the old plastic fermentor.

>I've been doing this for about a year now. It works great, and has
freed up
my old fermenter for use as a carboy. I can now brew approx twice as
often
as I used to.

The question left is, is this extract beer or all grain? As there is
considerably more and different residues from all grain, I am still
reluctant
to try fermenting on the boil crud till someone claims success.

js

Date: Thu, 16 Jan 92 21:28 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: DIOXIN

Date: 16-Jan-92 Time: 04:28 PM Msg: EXT02680

Hi Brew-folk,

Chip Hitchcock (cjh@vallance.hq.ileaf.com) said (in a note to me):
(RE dioxins from chlorination)

>what's your source for their coming from chlorination? they are NOT
>trihalomethanes, but halophenol dimers, which are harder to come by
>accidentally; usually happen only when you've already got lots of
>halophenol (e.g., 245T is halophenol + acetate, tiny amount of
halophenol
>dimerizes to make 4Cl-dioxin; pentachlorophenol in transformer oils
>(preservative) makes 8Cl-dioxin).

I will find the reference and quote directly. Hey, I may be wrong, my
source
(an environmentally "correct" catalog) may be wrong, or I may just have
forgotten the proper context.
Toodles!

Lee Katman == Thirteen/WNET == New York, NY

Date: Thu, 16 Jan 92 17:34:02 -0500
From: Arun Welch <welch@cis.ohio-state.edu>
Subject: Re: Microwave Sanitizer

While this has been discussed to death, here's one more data point. It is possible to sanitize stuff in a microwave, but only at low pressure. Essentially, the gases turn to plasma, which does a very good job of killing off everything in the container. Practical applications of this technology for medical sanitation are expected to be a year or two out, unfortunately. It has the added benefit of not getting too hot, so you can sanitize some of that plastic tubing, etc. :-).

- ---

Arun Welch
Lisp Hacker, Anzus Consulting
welch@cis.ohio-state.edu

Date: Thu, 16 Jan 92 16:07:06 PST
From: Glenn Tinseth <tinsethg@UCS.ORST.EDU>
Subject: Unmalted rye in brewing

Greetings,

As I write this I'm roasting a pound of unmalted rye in my oven (375' F, 35 min. so far). The idea is to make the following take off on a stout.

- 7 lb. 2 row Klages
- 1 lb. carastan
- 1 lb. roasted unmalted rye
- 1 lb. flaked rye

The procedure will include a 30 min. protein rest and a 60 min sacc. rest at appropriate temperatures and the right hopping for a semi-dry stout. My main question is, has anyone done this and if so is it good? Also if anyone has experience roasting grain, unmalted or not, I'd love to hear about it. I'm just tired of paying up to 5X what our friendly HB store owners are paying for grain. Yes I buy my 2 row in bulk and the carastan too (\$0.30 and \$0.37/lb.) but I don't use enough of the dark grains to justify 50 lb bags (I only wish). If there is interest in this and if I get some good roasting info I will gladly summarize in this august journal.

Thanking you in advance,
Glenn Tinseth
tinsethg@ucs.orst.edu

Date: Thu, 16 Jan 92 17:45:10 -0700
From: 105277@essdp1.lanl.gov (GEOFF REEVES)
Subject: Don't Microwave Metals

Both contain metal. If you don't already know how metal reacts in a microwave oven (and you are willing to risk breaking the oven) try putting a little piece of aluminum foil in and turning it on. Microwave (as Mike Hall pointed out) is electromagnetic radiation which is alternating electric and magnetic fields. Polar molecules will partly absorb them and heat in the process. Metals which are conductors will totally absorb them and heat a lot. If there are any irregularities they'll also develop localized charges and spark like crazy. Insulators like glass are virtually transparent to microwaves and don't really heat at all. I'd hate to think what would happen to a thermometer. By the way this is why most take-out Chinese food doesn't come in buckets with little metal handles any more.

Geoff Reeves

Atomic City Ales
Los Alamos New Mexico

Date: Thu, 16 Jan 92 17:46:02 -0700
From: 105277@essdp1.lanl.gov (GEOFF REEVES)
Subject: Don't Microwave Metals

>
> After reading James Smith's post on using UV light to sanitize water,
I've
> decided to ask about something that I've been wondering about for a
while.
> Wouldn't a microwave make an effective equipment sanitizer? Of course
I know
> that there are size limitations, like your carboy surely wouldn't fit.
But
for
> quickly sanitizing your turkey-baster/wine-theif, thermometer,
> fermentation-lock, etc., it might just work very well. I would guess
that the
> 'wave would cook the beejezus out of any little buggers on your stuff
without
> even heating up your delicate plastic equipment (at least not much).
What's
> the consensus?
>
> Chris McDermott, [homebrew, not just for breakfast anymore]
>
I'd say as far as the wine-theif, fermentation lock, etc go this should
work
but probably wouldn't be easy. You probably have to heat enough that the
actual equipment gets hot. I don't think that the bacteria or yeast would
have enough polar molecules (like water) to absorb much microwave so
you'd have to rely on the heat from the surfaces to kill them. (To
clarify,
they may be 99% water but they have a very small cross-section.) In this
case
you might as well put them in the oven. Bleach is probably the quickest
and
most reliable. Since I obviously don't know a heck of a lot about it I'll
move
on to what I do know and the main reason for the post:

DON'T PUT YOUR THERMOMETER IN THE MICROWAVE
DON'T PUT YOUR HYDROMETER IN THE MICROWAVE

Both contain metal. If you don't already know how metal reacts in a
microwave oven (and you are willing to risk breaking the oven) try
putting
a little piece of aluminum foil in and turning it on. Microwave (as Mike
Hall pointed out) is electromagnetic radiation which is alternating
electric and magnetic fields. Polar molecules will partly absorb them and
heat in the process. Metals which are conductors will totally absorb them
and heat a lot. If there are any irregularities they'll also develop
localized
charges and spark like crazy. Insulators like glass are virtually
transparent
to microwaves and don't really heat at all. I'd hate to think what would
happen to a thermometer. By the way this is why most take-out Chinese
food doesn't come in buckets with little metal handles any more.

Geoff Reeves

Atomic City Ales

Los Alamos New Mexico

Date: Thu, 16 Jan 1992 19:54 EDT
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: CABA EVENTS

Here's an update on some upcoming Canadian Amateur Brewers Association events.

"MARCH IN MONTREAL" Flavour Perception and Tasting Seminar
and Homebrew Competition.

March 7, 1992 Furama Hotel, Montreal, Quebec, Canada
Entry deadline for homebrews: Feb. 15, 1992
5:00 pm
"Gordon's Cave a Vin"
5785 Sherbrooke West
Montreal, Quebec
Canada, H4A 1X2

* for more information contact Paul Dickey (CABA President) at:
71601.3357@compuserve.com

or me (Mike Ligas) at: ligas@sscvax.cis.mcmaster.ca

"EIGHTH ANNUAL GREAT CANADIAN HOMEBREW COMPETITION"
and Spring Conference.

May 22 and 23, 1992. Toronto, Ontario, Canada (stay tuned
for further information on place and agenda)

Entry Deadline: 5:00 pm, April 25, 1992 (location TBA)

* for more information contact Paul or myself (see above).

Date: Thu, 16 Jan 92 16:15:18 HST
From: richard@pegasus.com (Richard Foulk)
Subject: Re: Trihalomethanes and brewing water

>I have heard that using Hot tap water is bad for brewing. However,
>it looks to me that using hot tap water is the way to go since it gives
you
>much of the advantages of boiling w/o the time involved.

Dave Miller, in his CHHB says: ``I draw my brewing and sparge water
from the hot water tap at about 150°F; at this temperature, chloroform
boils and chlorine gasses out in a few minutes.''

He also says that chloroform is another name for THM.

- - -

Richard Foulk richard@pegasus.com

Date: Thu, 16 Jan 92 19:54:59 HST
From: richard@pegasus.com (Richard Foulk)
Subject: Re: Repair crack in keg?

> I have a Edme Brewcraft plastic pressure barrel which has developed
> a small crack near the recessed handles used for lifting the keg. The
> crack doesn't leak until I put it under pressure which causes the
barrel
> to expand and open up the crack and release beer or CO2.
>
> I tried using epoxy but when I went to test the seal the slight
> expansion of the keg caused the brittle epoxy seal to fail.
>
> I am also concerned that the compound used for sealing has no ill
> effects on the taste of my beer and/or my health.
>

There are all kinds of epoxies available. There are formulations available that don't become brittle and some that are approved for food containers. Sorry I can't recommend a specific brand. Read the labels carefully and check around.

You can improve the bond by sanding around the crack to roughen it up so the epoxy will have more to hold onto. Most epoxies don't bond well to smooth surfaces. Also, covering the crack with some sort of strong synthetic cloth that you can permeate with epoxy will make the patch much stronger, and more flexible.

Food grade epoxies can be very handy for building homebrew equipment. Be sure you give them plenty of time to cure so they lose all their volatile constituents before using them.

Good luck.

- --
Richard Foulk richard@pegasus.com

End of HOMEBREW Digest #804, 01/17/92

Date: Fri, 17 Jan 92 10:42:26 EST
From: mm@lectroid.sw.stratus.com (Michael Mahler)
Subject: Homebrew Digest #804 (January 17, 1992)

About chlorinated water:

Carbon filters are extremely effective at removing this. I find NO smell of chlorine at all from my tap.

Alos, those of you using HOT tap water for brew and sparge might like to consider that in older water heaters there is considerable mineral buildup in the water heater which might be in your beer. However, this might be a "good" thing.

Date: Fri, 17 Jan 1992 10:43 EDT
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Yeast is Yeast

There was a farmer who had a horse that had a very long mane. Every morning the farmer would go out and plow his fields and everything was fine until one day a flock of birds flew over and built a nest in the horse's mane. This was bad enough, however, the birds would tweet and tweet all morning so that the farmer could not get his plowing done! One day while the farmer was in town he ran into Gus, the local know-it-all. "Gus", the farmer said, "this flock of birds have built their nest in my horse's mane and all morning they tweet and tweet and I can't get my plowing done! What should I do?". "I've got the perfect solution", said Gus, "go home and put some yeast into the horse's mane and all your troubles will be over!". "Yeast!", the farmer exclaimed, "what good will that do?". "Just try it", said Gus! So the farmer went home and put some yeast into the horse's mane. Next morning the nest was gone, the birds were gone, and no more incessant tweeting! The farmer was overjoyed! The next time he was in town and ran into Gus, he asked Gus how did he know that putting yeast in my horse's mane would get rid of the birds, the nest, and the tweeting? Gus replied: "Yeast is yeast, and nest is nest, and never the mane shall tweet!".

Date: Fri, 17 Jan 92 16:25:22 GMT
From: Greg Neill <ynecgan@cid.aes.doe.CA>
Subject: Whither Rotokeg
Full-Name: Greg Neill

Does anyone have an address and fax number for Rotokeg in England? I tried the number I got with my keg documents several years ago, but it would appear that they have since moved or closed up shop.

Thanks.

- - -

Greg Neill, | "A fanatic is one who cannot change
HNSX Supercomputers Inc. | his mind, nor the subject"
ynecgan@cid.aes.doe.ca |-- Sir Winston Churchill

Date: Fri, 17 Jan 92 11:24:38 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: fluff

Al Korz says:

> If your carboy says Hinkley & Schmitt, you can bet it's not quartz...

I like to work a bit larger than that, all my carboys are gallonz

Carl

Date: Fri, 17 Jan 92 09:57:54 MST
From: Greg Beary <gbeary@advtech.uswest.com>
Subject: Botulism

While laying awake last night, I started to worry. I have a batch of Montmellick (sp?) Stout in my secondary. My worry concerns the state of one of the cans I used to make it.

I purchased one can roughly +year ago. A second can came my way via England, where my brother bought it for me in a British Home Brew shop. I had asked that he bring back a few bottle conditioned beers, so that I could "steal" their yeast. He unfortunately got the message confused. The woman in the store sold him "this great product that produced stout just like Guinness". He was rather disappointed when I told him it was the same brand I normally use (though in a different outer packaging).

Anyway, I decided rather than use one can of extract and one can or bag of malt extract, I'd use two cans of extract (one US, one Brit). The problem was that when I went to open the US one (about 14 months sitting on my shelf) it was a bit swollen. The ends of the can bulged out. When I opened it, it gave off a bit of pressure, but smelled normal. I figured at the time, what the heck I'll be boiling it real well, it can't do any harm. So, I prepared as normal, racked onto the trub left from a Brown Ale (done with "stolen" Sierra Nevada yeast) and left it to ferment. I had chilled it very well, down to about 45F, and I wasn't suprised that it took a day to come to temp and get fermenting. Anyway, three weeks later everything looks to have gone normally.

My real question is if anyone else has had problems with Extract cans swelling? Also, while laying awake, I thought that I remembered reading somewhere that Botulism is a toxin. That is, if you have a can with the big "B", you can boil the contents and kill the critters that manufacture "B", but that doesn't remove what they have already produced.

Why this didn't occur to me when I was brewing, I have no idea. Perhaps I was working too hard at not worrying.

Anyone have any insight on this issue?

Thanks,
Greg

Date: Fri, 17 Jan 92 09:28:56 PST
From: Jeff.Roberts@Eng.Sun.COM (Jeff Roberts)
Subject: Re: Homebrew Digest #804 (January 17, 1992)

Please remove me from this alias.

Jeff

Date: Fri, 17 Jan 92 11:44 CST
From: korz@ihlpl.att.com
Subject: Re: esters

Stever asks:

> Sipping a bottle of my brew the other day, I noticed a hint of
banana.
>I wonder if somehow esters were formed. Being something of a novice, I
don't
>doubt that my lousy technique is at fault. Does anyone know which
parameter(s)
>the beer considered when deciding to ester or not to ester?

Esters are produced by your yeast. There are primarily three factors
that
affect ester production: the strain of yeast, the fermentation
temperature,
and the pitching rate. Some yeasts are more likely than others to
produce
esters (try a bottle of St. Louis Gueze -- WOW! -- unfortunately it is
filtered -- RATS!). Red Star Yeast is widely known to produce banana
esters. Higher fermentation temperatures increase the production of
esters
and higher pitching rates increase ester production. In the
Troubleshooting
Issue of Zymurgy, David Logsdon also mentions that high-gravity beers
generally
have more esters, but I have not found this correlation in my beers.

One other related piece of info, the Troubleshooting Guide notes that
in time, esters tend to be converted to higher (fusel) alcohols and give
the beer a solvent-like flavor. I have not noticed this in my beers.

Al.

Date: Fri, 17 Jan 92 11:51 CST
From: korz@ihlpl.att.com
Subject: Priming w/malt extract

Jack responds to Caitrin:

>>How does one prime with malt?

>

>Boil about a cup in a little water and use just like sugar.

>

>According to a recent posting though, sugar won the taste test between malt

>and sugar.

Not exactly. Dextrose (corn sugar) is 100% fermentable but malt extract is only 75-80% fermentable (by weight). Therefore, if you are happy with your carbonation when using 3/4 cup dextrose, which weighs 4.5 oz, just weigh out 5.4 to 5.7 oz of dry malt extract, boil that and prime. Since each brand of malt extract has a different fermentable/unfermentable profile, you will have to experiment a little and adjust accordingly.
Al.

Date: Fri, 17 Jan 92 13:17:06 EST
From: Curt Freeman <curtf@hpwart.wal.hp.com>
Subject: B-Brite longevity
Full-Name: Curt Freeman

On occasion, I have kept a quantity of B-Brite solution around and used it at a later date. Recently I was told that B-Brite solutions are not like Metabisulfite solutions; they should be used immediately and then discarded. However, the person who told me this was the same person who sells me it. Is B-Brite a free oxygen scavenger or something that loses effectiveness over time. I can verify that old B-Brite solutions remain effective cleaners, etc, but maybe they don't remain effective sterilants.

On another issue: the swirling technique of aiding separation of trub from wort should result in something like:

```
| |
| * | * |
| **A ** |
| ***** |
| ***** ***** |
| * B *** *** B * |
| ***** |
```

Brew pot

So where is the high concentration of trub supposed to be, in A or B? "Trolling" around the pot with my siphon wand didn't provide an obvious answer. Guess I have to work on my swirling.

Curt Freeman | INTERNET curtf@hpwala.wal.hp.com
Hewlett-Packard | FON: (617) 290-3406 FAX: (617) 890-5451

Date: Fri, 17 Jan 92 12:57 CST
From: jws3@engr.uark.edu (JW Smith)
Subject: Carboy-in-a-crate

tomm@pet.med.ge.com writes:

> I have a
plastic milk crate and it does work well. The carboy is a little smaller
than the crate, so there is room to slid my fingers into the handles.[..
.]

To be fair, carboy handles may be better when holding a full wet carboy
sideways to dump out the sanitizing water. I can rest the carboy on the
side of the laundry tub (still in the handy crate) when I empty it, so
supporting it is no problem.

>

One idea that springs to mind here is to weave some rope around the
carboy
neck and down through the holes in the milk crate. Say, 3/16" sisal
would
keep even a full carboy steady in the crate when emptying. I would also
use cutouts from an old tire to brace the carboy in the crate, so that it
doesn't slide around. I will make one of these setups the next time I
find
a milk crate, as my carboy scares me every time I pick it up full. Thanks
for the good idea, folks!

| James W. Smith, University of Arkansas | jws3@engr.uark.edu |
| I'm so depressed. If I didn't have so much to do, I'd be a
nihilist. |
| Neither NASA nor the U of Ark. is responsible for what I say. Mea
culpa. |

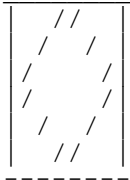
Date: Fri, 17 Jan 92 11:34:40 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Milk Crates & Carboy Draining

From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)

>Someone, I don't remember who, and it was a long time ago, posted the
>suggestion to use a plastic milk crate to hold the carboy. I have a

With two milk crates per carboy, you can set up a little stand that
makes draining carboys a breeze and frees you up to do other things
while they're draining. It works like this :

Cut a diamond shaped hole in the bottom of one crate. Make the hole
sufficiently large so that enough of the carboy's neck fits in to
make it stable, but small enough that the entire carboy doesn't slip
through. It should like something like this, but square instead of
rectangular.



Stack the cut crate on top of the uncut crate, bottoms down. You can
then invert the carboy and place it inside the upper crate, where it
will happily glug away until empty. The conservation conscious can place
the stack inside a drum, and collect the water for later use.

CR

Date: Fri, 17 Jan 92 19:52:53 GMT
From: fetzerm@Sdsc.Edu (The Rider)
Subject: Bottling vs. Kegging question

From: "The Rider" <mfetzer@ucsd.edu>
Date sent: 17-JAN-1992 19:44:57 CUT

As many of you know, it takes a while for beer to carbonate in bottles. After about a week or so, there's enough CO2 to make it drinkable, but the taste is just not quite right yet. I have personally found that our beers are at their peak 6 weeks or more after bottling, and some that were unaccepttable after 2 weeks were great after 6. These are mostly india pale ales I'm talking about, usually partial mashes.

Enter a friend with a story of Hales brewery, in Kirkland WA. They brew in large vats, that are completely open to the air. They rely soley on CO2 to keep nasties out of their beer. To do that, you have to of course pitch a large amount of yeast. So, after a batch has fermented 3 or 4 days (I forget which, seems like it was 3!) they skim the floating yeast off the top, pitch it into a new batch of beer and off it goes. Now, they immediately cold filter the first batch, and keg it! It goes out to breweries on a truck the same day, and is drunk within a week. Excellent beer.

So my friend decides to try the kegging at home, and he claims it works. He does a two stage ferment, still, but then he kegs and can drink it immediatly. No weird taste that takes 6 weeks to go away. What gives?

Is it the conditioning in the bottle? The yeast thats suspended in the process? Why does everyone say beer needs to age several weeks?

Take care,

Mike

.....
.....

Michael Fetzer

Internet:MFETZER@UCSD.EDU UUCP: ...!ucsd!mfetzer
BITnet: MFETZER@UCSD(use FETZERM@SDSC for BITnet SEND)
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

Date: Fri, 17 Jan 92 13:41:49 CST
From: gjfix@utam.uta.edu (George J Fix)
Subject: Bottling vs. Kegging question
Subject: Foghorn (George Fix)

Chris Sheldon mentions tasting a tart Foghorn on draft, and asks about the origin of this flavor. This is not a normal characteristic of this beer, and is likely due to an infection (possibly lactos). Given Anchor's standards and rigorous microbiological tests, it is likely that the infection was picked up in the beer lines of the establishment where the beer was served. This does not happen that often, but it unfortunately does sometimes.

This type of flavor defect is totally different from the ones I described in an earlier post. The latter were found in bottled beer, purchased and consumed thousands of miles from the brewery. I believe (perhaps incorrectly) that they are due to indirect oxidation originating in the brewhouse procedures used by Anchor.

Date: Fri, 17 Jan 92 12:28 PST
From: Dan Feldman <Feldman@GODZILLA.SCH.Symbolics.COM>
Subject: Random thoughts on carboy handles, grain mill rollers

Date: Thu, 16 Jan 92 08:01:08 CST
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)

All this talk of knurling and scoring grain mill rollers to grab the grain has me wondering: Why not coat the rollers with some sort of rubber, like a stick-on sheet, or hot dipping, to grip the grain. If the rubber is thin enough, or hard enough, the grain should get crushed just fine. Has anyone ever done this? Or is a silly idea for some reason I haven't thought of?

It is much more cost effective to knurl or score the rollers. Rubber compounds hard enough to do the job are expensive, difficult to apply, and expensive to apply. I would hate to try to apply sheet stock to any roller; cutting the length would be very difficult at its easiest.

Dan

Date: Fri, 17 Jan 92 15:36:01 EST

From: key@cs.utk.edu

Subject: CO2 volumes/temp/pressure chart for kegging.

Folks were curious about the chart I got for finding the pressure to use to artificially carbonate beer. I entered it in and it can be anon. FTP'ed from cs.utk.edu in the /pub/key/ directory as co2-chart. The chart is approx. 154 char wide by 44 lines long of text. It was printed from the program co2-volume.c that's also in the directory. It has the original data so you can modify it's printing to get a different layout. Please let me know if you catch typos, the relationships are fairly linear.

Ken Key (key@cs.utk.edu)
Univ. of Tennessee, Knoxville - CS Dept.

Date: Fri, 17 Jan 1992 19:05 EST
From: Ken Dobson MD <MEDKGD%EMUVM1.bitnet@CUNYVM.CUNY.EDU>
Subject: Georgia needs support for Homebrew Bill

Georgia needs the help of homebrewers everywhere!!! Georgia is one of the three states in which homebrewing is still illegal. However, due to the efforts of the Atlanta homebrewing club, the Covert Hops Society, a legalization bill has passed the House and is now about to be considered by the Senate Consumer Affairs Committee. We ask that homebrewers ***everywhere*** write the committee Chairman and recommend that his committee support passage of ***HB-62***. His address is:

Senator Arthur Langford, Jr.
Chairman, Senate Consumer Affairs Committee
320 LOB
Atlanta, GA 30334
(404) 656-0049.

Thank you for your support.
Ken Dobson, M.D
Propagandist
Covert Hops Society

Date: Fri, 17 Jan 92 19:21:32 EST
From: Robb Holmes <RHOLMES@uga.cc.uga.edu>
Subject: Ale Atlanta beer ratings

The Atlanta Journal-Constitution, in its Thursday, January 16, 1992 edition, published an article (in the food section) on beer ratings by a local club called Ale Atlanta. The article says the club has about 30 members, with about 20 attending most tasting sessions. According to the article, 101 beers were considered, divided into 12 categories. In each category a winner and runner-up was selected, or two runners-up if the 2nd and 3rd place finishers were separated by only one point.

Here are their ratings. I won't reproduce the comments that accompanied all the first-place winners, but will provide them on request.

Amber: Wild Boar, John Courage Amber
Ale: Pete's Wicked Ale, Whitbread
Import Pilsner: Tsingtao, Pacifico Clara
Import Dark: Spaten Dark, Augusteiner Maximator, San Miguel Dark
Wheat: Paulaner, Hacker-Pschorr
Dry: Pete's Pacific, Iron City
Light (low calorie): Watney's London, Iron City
Specialty: Samuel Adams Cranberry Lambic, Lindeman's Framboise,
Lindeman's Kriek
Non-alcoholic: Coors Cutter, Kalibur
Special Ale: Young's Special London, Young's Ram Rod
Stout & Porter: Mackeson, Sam Smith's Imperial
Domestic Pilsner: Samuel Adams Boston Lager, Cold Spring Export

More than an entire page of newspaper was devoted to beer-related items (getting ready for the superbowl), but there was only one mention of homebrewing. One of the homebrewers, it was said, "knew what to look for -- or smell for. /He/ is a home brewer who experiments with his own recipes."

-
Robb Holmes | WUGA, the Classic 91.7 FM
bitnet: rholmes@uga | Georgia Center for Continuing Ed.
internet: rholmes@uga.cc.uga.edu | The University of Georgia
-----Is this thing on?-----
-

Date: Fri, 17 Jan 1992 10:58:59 -0500
From: hpfcmr.fc.hp.com!hplabs!uunet!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: sterile aerator, fixing keg

Regarding the aquarium pump to aerate wort. A local company sells a "beer machine", whose main claim to fame is that they aerate the wort, which causes endless wonderful things to happen blah blah
blah..... Their aerator is an aquarium pump. They use a little 1" diameter filter holder (which is also very extra special..... Looks like typical lab supply stuff), which holds an extra special blah blah
blah filter disk which I suspect is a standard 1um, or 1/2um filter paper. This filters out the nasty biological stuff from the air. You should be able to get a filter holder, and filter papers from any good lab supply, or medical lab supply house. Check your yellow pages, or call your local hospital lab, and ask them where you might be able to get some.

Regarding patching your plastic keg? Depends what it is made from. If polyethylene, which is likely, it can be thermally welded (melted). If it is ABS, or polyvinyl chloride (unlikely for a pressure vessel as they are too brittle) then solvent based repairs are possible.

How to get it fixed? One possibility is locate someone who fixes sailboards, which are commonly made from these materials. Contact local sailboard shops, they may be able to point you to help. Chance of success is pretty good. Note: Don't mention that it is a pressure vessel!!! IF you do, then the guy

will likely refuse to fix it if he has half a brain due to possible liability (ain't 'Merica Wunnerful?) problems. Also note that Windsurfer brand boards are polyethene which is what I believe both my plastic kegs are/were made from.

Bill Crick Brewius, Ergo Sailing!

Date: Sat, 18 Jan 92 09:58:20 EST
From: Mike Lelivelt <UTB@CORNELLA.cit.cornell.edu>
Subject: Plate Streaking

How to streak a yeast sample to isolate single colonies
This needs to be done on a petri plate, thus the reason why most homebrewers don't bother with it. Should you have access to them, make the usual malt extract culture media and add 1.5 or 2.0 grams of agar per 100 ml of culture media. Of course, autoclave the media and plates. Pour the plates. Allow to cool and solidify. Now, in your mind divide the plate into thirds like a pie. Get your inoculating loop and flame it. Allow it to cool and dip into your favorite yeast sample. Run the inoculated loop in a zig zag manner over one third of the plate. Flame the loop again. DO NOT reinoculate it, that means don't put it back into your yeast sample. Instead streak the second third of the plate by running the cooled loop through one or two streaks made in the first third. Flame the loop and do the same to the final third by picking up cells from the second third. Your goal is to streak out fewer and fewer cells each time. Now when these cells begin to grow, the streak in the final third will only have cells growing every so often rather than a smear of cells as in the first and second thirds. Now you have a colony of cells produced from a single cell all with exactly similar genetic properties. A good source to consult on the above procedure is any laboratory manual to microbiology, which you can find in any academic library, or write me.

Date: Sat, 18 Jan 92 10:08:21 EST
From: Mike Lelivelt <UTB@CORNELLA.cit.cornell.edu>
Subject: Multi-strain yeasts

According to Fix's article on Wild Yeast in Zymurgy's Yeast Issue, Whitbread culture (1098) consists on three strains of yeast. In the same issue Burch in "Yeast and Beer Styles" says 3056 is composed of two strains. Does anyone know of other Wyeast cultures being multi-strain in nature? I ask because these strains are incompatable with the isolation techniques presented above. A friend (Hi Veg) isolated both species of the 3056 culture due to differences in colony morphology. This techniques cannot be applied to 1098 culture as all three are *Saccaromyces cerevisiae* derivatives and possess similar colony morphology. Please don't tell me to run protein gels, I'm already anal enough. My current solution is just not to attempt to isolate. Come on big brains, any answers?

Date: Sat, 18 Jan 92 08:06 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Non-Alcoholic Homebrew

To: Homebrew Digest
Fm: Jack Schmidling

NA HOMEBREW

Everytime I mention NA beer, people give me funny looks and ask questions like, "why would anyone want to do that to homebrew?"

Having been a victim of my hobby some years ago, I drank nothing but Kingsbury for almost 10 years. The thought of going back to that is all the motivation I need. I have been limiting myself to one 16 oz glass of beer, per day for a couple of years and I no longer consider myself a recovering alcoholic.

However, making beer is so much fun and homebrew tastes so good that rather than cheat, I have been experimenting with making NA homebrew.

Y'all will no doubt remember when I started asking questions about measuring alcohol in beer. That was about the time I started. I have made six batches and think the process works well enough to publish.

So far, I have only produced one gallon batches but I have 7 gals clearing now, that will be my first full scale batch, five gallons of which will be kegged for NA on draft. Here is the process.....

.....

When you have your next batch ready to bottle, syphon off one gallon before priming. Put this in a kettle with (2) tablespoons of sugar and bring the temp up to 170 F with the lid off. Let it cool, uncovered until the temp gets below 150 F. Then cover it and cool it to room temp as quickly as possible. I put it in a sink with running water.

When room temp, add 1/8 tsp Champaign yeast. I have been using Red Star. Let it sit for a while to dissolve and disperse, then stir well with a sanitized spoon.

Pour the brew into your favorite bottles and cap. I always include at least one plastic bottle to monitor carbonation. When the plastic bottle is hard, refrigerate them all. This usually takes no more than a few days at room

temp. I have no idea how long this stuff will keep in or out of the
fridge
but time will tell.

What does it taste like? You'll have to try it yourself to find out.

Just for drill, I took an early version down to a Chicago Beer Club
meeting
and had it judged blind. I then gave them a bottle of the beer it was
made
from as a comparison.

What did the judges have to say:

In general, "lousy beer" but they could not tell the difference between
the
original and the NA nor had they the slightest clue, that one had no
alcohol.

Unfortunately, that batch was the one I have previously described as
clovey
(they said bananas) and you can't make bad beer, good by taking out the
alcohol.

I was toying with the idea of sending NA as my entry in the Usenet
Brewoff
Challenge just for fun but decided that it was too much trouble for a
practical joke.

js

P.S. Had two bottles with pizza last night and noted the clovey taste
again.
They were from two different batches. As the original beer does not
exhibit
this bonus, I attribute it to the Red Star champaign yeast. I think it
is
now safe to roundly condemn ALL Red Star yeast. On the next batch I
will
re-inoculate with EDME which is what I am using in the original
fermentation.

jss

Date: Sat, 18 Jan 92 16:42 CST
From: "George R. Flentke" <GRFLENTK@mac.wisc.edu>
Subject: Dioxins

In homebrew, you potentially have the ingredients for dioxin when mixed with chlorinated water. Any lignins present can serve as the source for the phenolic portion. These can react the the halomethanes to give dioxin compounds. Whether there is enough heat to do the job, I'm not to sure about.

George R. Flentke
Dept. of Pharmacy; UW-Madison
Internet: grflentk@mac.wisc.edu
Bitnet: grflentk@wiscmacc

Date: Sat, 18 Jan 1992 22:41 EST
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: That Looney-Tune Noonan

Well, I've finally finished reading Noonan. Wow. Lots more biochem than I expected. Also, his writing style is terse and what I can only describe as "dogmatic"--but still, there's lots of good stuff in the book. I do have one question, however. At several points, he says that beer samples should be "black." For example, on p. 200, he talks about post-kraeusen beer, and says, "Remove a sample glassful, agitate it, and examine it. The beer at this point should be clear, bright, and black." What does he mean, black beer? Maybe if your brewing a stout or something, but I think he means it in a different sense here. Anybody know what he's talking about? I'm sure clue-free.

- --frank

Date: Sat, 18 Jan 1992 22:42 EST
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: Now that's a hot break (also agar,canning wort)

I've finally gotten around to canning some wort, basically following the procedure outlined by Rog Leistad in Yeast Culturing for the Homebrewer (G.W. Kent, 1983). When I brought the jars out of the pressure cooker, there was the most tremendous hot break I had ever seen--like an inch of crud at the bottom of the jars. I'm assuming that this is normal and that I should decant off of the break before using. If not, let me know.

Also, about this agar stuff. In most Chinese grocery stores, they sell a product called agar, or sometimes agar-agar. It's some kind of seaweed something or other that comes dried in long, thin, white, almost colorless strips. When you rehydrate it, it turns gelatinous and is used in salads, aspics, jellies, and stuff like that. It tastes pretty flavorless. I also understand that you can get agar powder that works similarly, but I've never used it, so I can't describe it like the other stuff, which I have used. Well anyway: Is this the same thing as the agar in all the yeast culturing literature? Can I use it, or do I need some fancy schmancy biochemical-rated USP UL super-special agar? The Chinese agar is food quality (you eat it afterall), and Leistad processes at 15 psi for 15 minutes anyway. And I'm sure it's a darn sight cheaper than getting it from a lab supply house. So, whaddya think?

- --frank

Date: Sun, 19 Jan 92 10:34:23 EST
From: Robb Holmes <RHOLMES@uga.cc.uga.edu>
Subject: Historical Homebrew (part 3)

This is the third and final installment of traditional "Prohibition Pilsner" recipes received anonymously, presumably from the makers of Blue Ribbon malt syrup, in the mid-1970's. Previous installments of Historical

Homebrew appeared in Homebrew Digest # 795 and # 800. This is posted here

purely for historical interest, and not as a recommended recipe, although the techniques called for here seem to be much closer to currently recommended procedures for beginning brewers, than in the earlier historical postings. The format of the original is retained as much as possible.

If anyone is interested in having the original copy of these recipes for a

collection of beer memorabilia, please contact me by E-mail.

- -----

FOR 5 GALLONS -- One can hop flavored malt syrup-- 3/4 pound granulated sugar -- one cake compressed* yeast. Dissolve syrup and sugar in boiling hot water -- pour into cold water to make five gallons -- allow to further cool for two hours, then add one cake yeast. Cover crock or other fermenting vessel with clean cloth. Keep in a cool, dark place. Watch carefully and when bubbles of gas cease coming to surface fermentation has been completed and liquor should be quite clear (approximately four days).

Now siphon off clear liquid to another clean crock, leaving the thick sediment behind. To the liquor in the second crock add 1/4 pound granulated sugar and stir until dissolved. Fill into bottle by siphoning or pouring. Cap and immediately store in a cool dark place. The beverage will be ready for use when clear -- requires one to two weeks.

One crock can be eliminated if the liquid is siphoned directly into the bottles from the fermented crock. In this case, place 1/2 teaspoon sugar in each pint or one teaspoon in each quart bottle. Best consistent results can be obtained if a five gallon bottle is used instead of a crock for the fermenting vessel, using a water seal. All vessels and tubing should be entirely clear and sanitary before use. A 2-3% warm lye solution is an excellent one for the purpose. Rinse with water after the use of lye solution. Use of Hydrometer is not necessary if the above directions are followed. The specific gravity at the time of bottling will however, be 1.012 - 1.016.

*or Dehydrated Vierka Lager Yeast.

- -----end-----

-

Robb Holmes | WUGA, the Classic 91.7 FM
bitnet: rholmes@uga | Georgia Center for Continuing Ed.
internet: rholmes@uga.cc.uga.edu | The University of Georgia

- -----Is this thing on?-----

-

Date: Sun, 19 Jan 92 13:06:34 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Using coriander

For all of you folks out there who have brewed using coriander, I have two quick questions:

1. How concerned should I be about freshness of the seed? I have some coriander seed that is about 2-3 yrs old. Any guesses as to whether it's fit to use?
2. Should I use the seed whole, or should I crush it a little? Seems like in brewing I've gotten accustomed to crushing everything to get the yummys free. I suppose I'm really asking if anyone can imagine any ill effect of crushing.

Thanks,
-Danny

End of HOMEBREW Digest #805, 01/20/92

Date: 20 Jan 92 07:42:30 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: epoxy

>You can improve the bond by sanding around the crack to roughen it up
>so the epoxy will have more to hold onto. Most epoxies don't bond well
>to smooth surfaces. Also, covering the crack with some sort of strong
>synthetic cloth that you can permeate with epoxy will make the patch
>much stronger, and more flexible.

However, epoxies do not bond very well with plastics They work much
better
with mettle and wood.

Chip

Date: 20 Jan 92 09:03:12 EST

From: CHUCKM@csg3.Prime.COM

Subject: epoxy

Greetings fellow homebrewers...

I am a fairly new home brewer and have had success brewing from malt extract.

However, I have been using Redstar yeast and think that it may not be giving

me all the fine flavor that I should expect. I have Charlie Papazians book

and notice that the recipes listed all use packages of dry yeast.

What dry yeast do people recommend....What about liquid yeast, .. Can I use this at temperatures 55 - 60 degrees (my basement temp.)

Also, does anyone have any recommended recipies for a Bavarian/Munich Helles

using malt extract.

Please reply to chuckm@csg3.prime.com

Thanks in advance.....

chuckm

Date: Mon, 20 Jan 92 09:12:51 EST
From: Mike Lelivelt <UTB@CORNELLA.cit.cornell.edu>
Subject: Autoclaving carboys

For those of you with access to large laboratory autoclaves, has anyone used these autoclaves to sterilize their carboys? I'm worried about them cracking because they are not pyrex.

Date: 20 Jan 1992 9:24 EST
From: afd@hera.cc.bellcore.com (adietz)
Subject: Wetting grain for grain mill crushing

Sometime ago, there was a short thread on consequences of cleaning pasta machine rollers w/ water. The last time I used the pasta machine/ grain mill for crushing grain, I decided to lightly wet the grain to speed things along. Afterward, the whole thing was wiped clean w/ a damp cloth including the roughed-up rollers.

It's been a week now and there's no visible rusting or damage. My conclusion is that water won't hurt your machine one spit. Actually, for this design - you tend to *need* the grain slightly damp so you don't waste time.

-A Dietz
Bellcore, Morristown
afd@hera.cc.bellcore.com

Date: Mon, 20 Jan 92 9:41:50 CST
From: tony@spss.com (Tony Babinec)
Subject: kegging, bottling, conditioning

In HBD #805, Michael Fetzer relates his experiences with kegging versus bottling and the resulting conditioning of the beer.

In my humble experience, here's what has worked for me. The beer ferments for a week in primary. Rack into secondary and let it sit for another week. By racking to secondary, you are removing the beer from most of the yeast, and also, whatever yeast you transfer will mostly settle out via gravity. When ready to keg, I've not bothered to use finings. I've just kegged. Following Byron Burch's suggestion, don't prime while kegging, but instead use only co2. The beer can be consumed 3 days after kegging, and is suitably carbonated. Follow the temperature/pressure chart for kegging mentioned in previous HBDS, and also found in Burch's article (Beer & Brewing, vol. 9?).

So, with roughly a 14-17 day turnaround, you can have beer, which is not the case if you bottle. However, I would argue that for higher gravity or highly hopped/multiple hopped beers, you'll get some flavor change for some time, unless you drink all the kegged beer fast! Depending on the style, young beer has unmistakable hop flavors that recede with time. "Conditioning" means more than "carbonating." For normal gravity beers, brewed for present use, we're emulating what the Brits do with real ale. It's hard to beat a good draft beer taste. In any event, kegged beer kept under pressure, under co2, and refrigerated, stays good!

As for bottling, it takes time for carbonation to occur, and while young in the bottle, yeast in suspension will affect flavor and clarity. But, beer in bottles also conditions, again especially if highly hopped and/or high gravity.

Date: Mon, 20 Jan 1992 10:48 EST
From: I45J@VAX5.CIT.CORNELL.EDU
Subject: Re: Homebrew Digest #805 (January 20, 1992)

Please remove my name from the alias. It is too long and uses up too
much sys
memory, since I can't read it every day. It has been fun.

Date: Mon, 20 Jan 92 11:36:34 -0500
From: nnieuwej@pooh.bowdoin.edu
Subject: How much, oh lord?

In october I brewed a two gallon batch of beer which I hoped would have a cranberry flavor and the deep red hue I've heard so much about. I used 3.3 lbs of amber extract, 1.5 lbs of crushed cranberries, and (I think) 2 oz cascade hops. Now 3 months later the beer has neither cranberry flavor nor color. The predominant (but not overwhelming) flavor is a (not entirely unpleasant) tang; there is little or no beer flavor and the tang is certainly not identifiable as cranberry.

Last week I brewed a two gallon batch which was intended to have a hint of garlic. I used one BIG bulb of garlic with the cloves peeled and crushed with the flat edge of a knife (not minced). I thought this would give a nice full garlic flavor without the harshness that comes with minced garlic. Last night I racked it from the primary to the secondary and there was no trace of garlic flavor or aroma.

What's up? Is my sense of proportion that far off?

-Nils

Date: Mon, 20 Jan 92 12:18:34 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: How much, oh lord?
Subject: Multi-strain yeasts (George Fix)

Two of the three strains in the Whitbread culture are definitely *Saccaromyces cerevisiae*. Both are "mutants" in the sense they are nonfloculent. One is a fast starting strain that is quite sensitive to ethanol, over say 2.5% by weight. The other is a slow starting strain that is tolerant of ethanol. Typically the first strain gets things started, but becomes dormant around the midpoint of the fermentation. But this is exactly the point where the second strain becomes active.

The third strain is a nonsaccharomyces yeast. It for example will not ferment glucose. It, however, is a strong flocculator and takes the other two strains to the bottom of the fermenter at the end of the ferment. It is my belief that the Whitbread "lager" yeast is exactly the same as the Whitbread "ale" yeast. I conjecture that the former is taken through several generations at progressively lower temperatures before drying and packaging.

I like this yeast especially for British style ales, and the way the three strains work together is rather elegant. However, isolating the individual strains is not a trivial matter as Mike Lelivelt correctly pointed out in HBD#805. There are morphological differences between the nonsaccharomyces strain and the other two, and this can be used to isolate the former in ways suggested by Mike. The results can be checked by staining
(I use Rhodamine B) in conjunction with microscopic examination at 200X. Sometimes I go up to 1000X using immersion oil, but this is rarely necessary.

Isolating the other two is a different matter altogether. Currently the following procedure is used. The yeast is pitched with an unhopped malt extract solution (S.G.=1.020). Once the fermentation starts, yeast is skimmed from the top and streaked out on a petri dish. This typically a mixture of Nos. 1 and 3. Then more yeast is added to a malt extract solution, this time one spiked with sterile beer giving a total alcohol content of 3-3.5% by wt. The ferment should be slow to start indicating that No. 1 is dormant. Once the ferment starts, yeast is skimmed from the top and streaked onto a petri dish. This hopefully is a mixture of No. 2 and No. 3. The latter is then separated from Nos. 1 and 2 by the methods cited above.

To use for brewing, the three strains are propagated by the classic "Hansen procedure" nicely described in Paul Farnsworth's Zymurgy article. Here one uses three petri dishes, one containing each of Nos. 1 to 3.

There is no guarantee that this procedure actually isolates Nos. 1 and 2. I am not aware of any reliable procedure for checking this. However, in practical terms the performance of the yeast has been normal. One additional bonus is that this is also a good way to "clean up" the yeast. Virtually all packets

of Whitbread yeast have some level of infection. Usually it is low enough
so
finished beer flavors are not affected, but sometimes this is not the
case.
Paul Farnsworth told me that he found unacceptable levels of infection (
over
one cell per 1000 yeast cells) in one out of four samples in his study
reported in Zymurgy.

Date: Mon Jan 20 12:49:40 1992
From: synchro!chuck@uunet.UU.NET
Subject: publicly traded breweries

To date, most of my investments in brewing have been new kegs and carboys. I am considering buying brewery stocks and I am particularly interested in micros. I'm not soliciting advice, but I would like to know about any publicly traded micro or regional breweries. I'd also love to find a brewery mutual fund or beer investment club.

- -----
Chuck Cox - SynchroSystems - chuck@synchro.com

"All the other nations are drinking Ray Charles beer,
and we are drinking Barry Manilow." - Dave Barry

Date: Mon, 20 Jan 92 13:16:24 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Multi Strain cultures; Chinese agar; Streaking for single colonies

Mike Levielt writes:

According to Fix's article on Wild Yeast in Zymurgy's Yeast Issue, Whitbread culture (1098) consists on three strains of yeast. In the same issue Burch in "Yeast and Beer Styles" says 3056 is composed of two strains. Does anyone know of other Wyeast cultures being multi-strain in nature? I ask because these strains are incompatable with the isolation techniques presented above. A friend (Hi Veg) isolated both species of the 3056 culture due to differences in colony morphology. This techniques cannot be applied to 1098 culture as all three are Saccaromyces cerevisiae derivatives and possess similar colony morphology. Please don't tell me to run protein gels, I'm already anal enough. My current solution is just not to attempt to isolate. Come on big brains, any answers?

Mike: I've been struggling with this same problem, and someone (Martin?) suggested picking 8-10 individual colonies into 500 ml cultures of DME, fermenting them, then TASTING to distinguish them... certainly NOT what you'd do in the lab, but more relevant to homebrew. You might not get ALL of the strains that comprise a culture, but should get all of the major ones...

Protein gels would be interesting too...

And in response to the question about agar-agar in chinese food stores, YES by all means use this stuff; I had suggested health-food stores, but many of them don't have it.

About pouring plates at home, Mike suggested autoclaving, and that is what we do in the lab, but I think that boiling the wort in a saucepan should be good enough. Solution: 2 cups water, 4 TBSP DME, 1 gm agar (about 1 tsp powdered) and boil covered for 40 minutes or so.

Get petri dishes if you can, try the highschool micro lab, a local hospital, or your doctors office lab. Homebrew shops ought to carry these.

A fair price is \$5 for a sleeve of 20 sterile plastic dishes.

I've been looking around the house for a substitute and have eyed the margarine tubs that are about 4 inches around. While I haven't tried it, these look to be usable, and the polypropylene ones (marked PP on the bottom by the recycle lable) should be boilable. I would use a boilable plastic medicine dropper (for giving kids medicine, from a pharmacy for a couple of bucks) to fill these things from the saucepan. Since sterility might not be perfect, don't make more than you intend to use in a few days. fill the cups a half-inch deep, and let harden.

Mike's method for streaking is fine. My way is to imagine the plate as a clock face. The first streak is a light drop of culture, drawn from 11:00

to 1:00. heat the loop, then draw through the first from 1200 to 3:00, heat the loop, then draw a couple of streaks through the second streak, i.e. 200 to 500 and 300 to 400. Heat the loop again, the last streak is a bunch of squiggles through the third streaks, zig zagging through the unstreaked part of the plate to cover it. The whole point here is to reduce the number of organisms being carried along with the loop to the center part of the plate. The first and second streaks will be too dense and will be solid growth, hopefully the last streak will give you 20 or so well-separated colonies. Practice a couple of times.

Let the plates grow a couple of days at room temperature or slightly warmer. Colonies on a plate should be viable for a month or more in the fridge, but since sterility of a boiled margarine tub might not be perfect, I'd pick individual colonies into sterile wort for freezing before letting the plates sit around long. I posted this method a while ago, write me if you want a copy.

Mike brings up an important point; with some cultures you may not WANT a homogeneous (i.e. single) strain. I would appreciate someone who knows the strain characteristics of popular cultures posting that info here.

good luck,

dennis

Date: Mon, 20 Jan 92 10:33:13 PST
From: pierce@chips.com (John Pierce)
Subject: Sierra Nevada date codes

Someone mentioned a postscript file that prints a "decoder" for the Sierra Nevada date code notches. I lost the reference to this, and am wondering if someone could mail me a copy of said postscript?

Greatly appreciated in advance,

-jrp, pierce@chips.com

Date: Mon, 20 Jan 92 11:33 PST
From: Dan Feldman <Feldman@GODZILLA.SCH.Symbolics.COM>
Subject: ss ferment

To: Homebrew Digest
Fm: Jack Schmidling <arf@ddsw1.mcs.com>

From: Dan Feldman <Feldman@GODZILLA.SCH.Symbolics.COM>
Subject: ss ferment

Anyway, the important info is that the primary was done *in the brewpot*.

I cooked it up, chilled it with an immersion chiller, pitched, covered, and moved it to the cool room.

I've been doing this for about a year now. It works great, and has freed up my old fermenter for use as a carboy. I can now brew approx twice as often as I used to.

The question left is, is this extract beer or all grain? As there is considerably more and different residues from all grain, I am still reluctant to try fermenting on the boil crud till someone claims success.

I made a big mistake when I read the original message (sorry, I don't remember who sent the original message, my machine crashed and the data was lost). I hope this will clarify my process.

I'm an all grain brewer. While the wort is boiling, I clean thoroughly rinse and sterilize my mash-tun. When the wort is done boiling, I siphon it through a reverse flow wort chiller, into my mash-tun (I keep the output end of the chiller 4"-8" away from the bottom of the mash-tun and surface of the cooled wort; this provides aeration for the yeast), being careful not to pick up any residue from the bottom of the pot. I then pitch with an active culture, and cover the mash-tun/fermenter with a plastic bag.

After re-reading the original posting, I must agree with Jack. I will not ferment any of my brews on the boil residues. I feel that fermenting on the boil residues will cause more harm than good (for the beer that is).

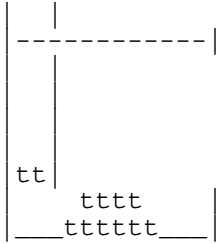
Dan

Date: Mon, 20 Jan 1992 14:51 EDT
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Melfami

Of course there's Mel Fami, the famous pitcher for the Yankees. Every game he pitched was a no hitter. Every game he didn't pitch they lost. They went to the World Series: 7th game, 9th inning, 0-0. Mel was nervous and for the first time in his life he took a drink of a beer. He got so drunk he walked the next five batters and lost the game. The manager of the other team picked up the can of beer and said, "This is the beer that made Mel Fami walk us."

Date: Mon, 20 Jan 92 14:22 CST
From: korz@ihlpl.att.com
Subject: Where's the trub?

Curt asks where the trub would end up after swirling the chilled wort. It should result in something like this:



Where the "t's" represent the trub. Siphon from the edge of the pot.
Al.

Date: Mon, 20 Jan 92 10:19:03 PST
From: dplatt@ntg.com (Dave Platt)
Subject: Botulism

> Also, while laying awake, I thought
> that I remembered reading somewhere that Botulism is a toxin.
> That is, if you have a can with the big "B", you can boil the
> contents and kill the critters that manufacture "B", but that
> doesn't remove what they have already produced.

Your recollection is semi-correct, I believe. What I recall, from my high-school microbiology class lo these many years ago, is as follows:

Botulism is an illness... an intoxication, technically... caused by a toxin released by a species of bacteria (*Clostridium botulinum*). The symptoms include blurred vision, difficulty in swallowing and breathing, paralysis, and death. The toxin is extremely powerful... weight for weight it's one of the most powerful poisons known.

The *C. botulinum* bacterium is widely distributed. It forms resting-stage "spores" which are relatively heat-resistant... boiling water is not sufficient to kill them, but pressure-canning is (when properly done). Improperly-canned home vegetables and fruits are perhaps the commonest source of botulism.

C. botulinum grows and reproduces under conditions of low oxygen concentrations and low acidity. It cannot grow if exposed to air, nor in acid conditions (which is why citric acid or vinegar is often added to vegetables prior to canning). Tomatoes used to be considered safe, because of their high acid levels... but modern hybrid-cultivar tomatoes are often bred to have lower acid levels, and tomatoes are now considered unsuitable for unpressurized canning.

Although the *C. botulinum* organism is resistant to heat, the toxin it releases is not. Heating canned vegetables to boiling, and keeping them at that temperature for a sufficiently-long time (I believe 20 minutes is sufficient but I can't swear to this) will denature the toxin. For this reason, I've read that health authorities recommend that all home-canned vegetables be boiled before serving. Cooks should NOT taste the vegetables "right out of the can" to "see if they're OK"; dangerous levels of the toxin cannot be detected by taste, and even two or three toxin-contaminated green beans can be enough to cause the cook to become quite ill.

I believe that it is generally recommended that ANY can or jar which shows signs of possible bacterial growth... an odd odor or color, bubbles where there should't be any, swelling of the can lid, or an outrush of gas when opened... be disposed of immediately without tasting.

So... what this seems to add up to, with respect to your batch of brew, is that you're probably safe from botulism if you boiled the mixture well and didn't allow any of the unboiled extract to get into the secondary.

However, there are other classes of bacterial poisoning to consider. Staphylococcal food poisoning is much more common than botulism... it's the type which is responsible for most "bad potato salad" illness [I think it's staphylococci which are responsible, rather than streptococci, but it's been 20 years since I took that class...]. The staph bacteria grow at room temperature and normal oxygen levels.

Although they can be killed by cooking, the toxin that they release is heat-resistant, and (I believe) can cause illness even if the spoiled food is cooked before eating. Staph food poisoning is not, I believe, terribly dangerous to healthy adults... it's rarely fatal... but it is thoroughly unpleasant!

If people write to you and say "Yes, extract containers do swell up over time, it's normal and nothing to worry about", then don't worry. If you don't get reports of that sort, then you do have reason suspect that your can may have been contaminated by some type of microbe... and prudence would suggest that discarding the entire lot would be the safest thing to do.

Dave Platt VOICE: (415) 813-8917

Domain: dplatt@ntg.com UUCP: ...apple!ntg!dplatt

USMAIL: New Technologies Group Inc. 2468 Embarcardero Way, Palo Alto CA 94303

Date: Mon, 20 Jan 92 15:24 CST
From: korz@ihlpl.att.com
Subject: NA beer

I believe someone posted an article on how the big brewers make NA beer. Whoever it was, could maybe add more to (read, correct) this post. What I recall from that post is that there are four methods used to make non-alcoholic beer: 1) evaporating the alcohol away from regular beer, 2) using a special yeast that makes very little alcohol, 3) killing a regular yeast before it creates much alcohol and 4) osmosis. I would like to think that the osmosis method would make the best-tasting NA beer and, from what I recall, it was used by the brewers that I thought made the best NA beer, Kaliber and I forget name of the other. Unfortunately, the osmosis method is also the most expensive, but Jack has proven to be resourceful and has the ability to manufacture, so I think he may have a chance to build the proper device.

By the way, my reason for NA is different: I love beer and I love to sailboard -- unfortunately to replace the fluids lost during a hot summer day of sailboarding, one would have to drink about 12 beers. I don't know about you, but I can't sail too well after 12 beers.
Al.

Date: Mon, 20 Jan 92 14:46:03 PST
From: hplabs!adpplz!jal (Jim Larsen)
Subject: aeration

Mr. Schmidling writes:

>I have found a very simple way to aerate wort. I tap the
>chilled wort one gallon at a time and glug this into the
>fermenter after giving it a few shakes. The amount of
>aeration one gets this way is considerable.

My two cents:

My best aeration/fermentation results occur when I prepare a one-pint starter three or four days in advance, chill the wort to 70F (or so) in the kettle, and aerate by siphoning from the kettle and allowing the wort to free-fall from the top of a seven-gallon carboy, then pitch the starter. I get vigorous fermentation in four to twelve hours, rack to secondary in four days, and bottle in seven.

brew and enjoy

jal

Jim Larsen
jal@adpplz.uucp
uunet!adpplz!augusta!jal@uunet.uu.net

Date: Mon, 20 Jan 92 17:14:21 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Toffee notes

There is an elusive 'toffee' character in some bitters which I have been trying to duplicate for some time. Crystal malt is sometimes reputed to give this character, but, for my needs, it doesn't fit the bill; it just makes a brown ale style brew. Logically, we know that toffee is made from caramelised sugar and so caramel colouring could be the answer, but this doesn't seem to work either; it's not smooth enough. All of which leads me to be considering three other options :

a) The brewers are using special sugars or in-house caramels which are not generally available. (One example being black invert sugar which MJ claims goes into some brown ales). Golden syrup in fact does partly what I want, but the quantity required is ideologically unsound and thins the brew out too much.

(b) The toffee character derives from boiler conditions. Which leads me to wonder about the advisability of pressure cooking some of the wort. In misguided days of yore when I made invert sugar at home, a concentrated solution was always said to be necessary. So maybe pressure cooking the first high gravity runnings from the mash could be the answer ?

(c) The toffee character is a fermentation by-product (possibly a ketone, a la diacetyl). So maybe this aspect could be encouraged (yeast selection ? inhibiting later stages of the ferment ?)

Date: Mon, 20 Jan 92 18:18:36 EST
From: jdr@wang.com (Joe Rolfe)
Subject: Malt Extract Questions, plus

I am somewhat new to the digest, but I think it is a great thing you have here!

I have a few areas where I could use some help, So please beer with me (oops).

I have been reading thru the archives here (thanks to tom fitz.) and have not seen much in mentioning the various extracts available. I have been brewing with extract for over a year (MF, Bull, American Eagle). I have recently solicited info for Breiss, Premier malts. The info they give is fair. I am looking for experience in use. (i know you guys/gals prefer all-grain, but i have my reasons (i won't have room for the extra equipment, or the the time for a while)).

So a few questions for the brew masses:

Has any one used either of these malts or others?
How do/did they stack up to Munton/Fison, Bull, others?
What beers did you brew?
Did you do a partial mash?
Any finings used?
How was the outcome?
Any other comments you have?

I am primarily intrested in a Golden/Blonde Ale, do these styles relate to the cream style?? I don't see much info regarding golden/blonde ales in Zymurgy or any other brew books. Any pointers to refer. material would be greatful.

On yeast/nutrients:

Has anyone used Siebel's Dry Ale Yeast 1 (Whitbred strain??) or the product they call YEASTX (a nutrient added to the kettle)?

Thanx in advance, keep on brewin'(to the BATF limit of course)

Date: Mon, 20 Jan 92 19:47:19 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Sources of Food-Grade Epoxy

Relative to a recent thread about the use of epoxies for sealing up
beermaking equipment: is there anyone out there who knows who to contact
for more information about such products?

I called around a bit, and most of the industrial-type salesfolks I
talked to ceased to be interested in talking to me the minute I said
"food grade."

Thanks.

Brian Capouch
Saint Joseph's College for Children

Date: Mon, 20 Jan 92 17:36:50 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Agar substitutes

I've read with interest some of the recent material on cheap home streaking techniques. One small problem is that gelatine and other vegetable gelling agents are usually not meant to be boiled. So how does one achieve sterility ?

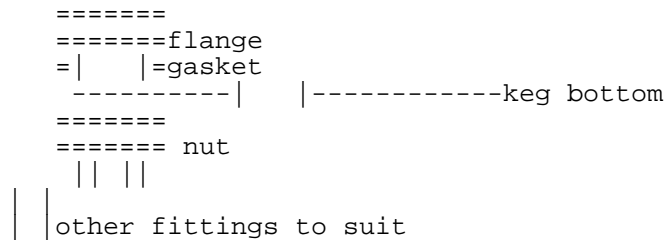
Date: Mon, 20 Jan 92 16:52:24 CDT
 From: agerhardt@ttsi.lonestar.org (Alan Gerhardt)
 Subject: RIMS/MashTun Details

I got several requests in response to my last posting, so for what it's worth, here's some details of my setup. I have used the RIMS unit itself for several months, and it works great except for the temperature controller, and just finished my new mash tun.

I just tried out my new mash tun this weekend, and it works great.

I built my mash tun by getting a 15.5 gal keg, using a metal cutting blade in a circular saw to cut the top off at the top seam where the handle ring is welded on. As it turns out, the groove at that weld tends to guide the blade, so it is easy to get a straight cut. Be sure and use safety glasses, however, because sparks and metal bits will be flying. Make sure you follow all the normal safety tips for working with kegs as well.

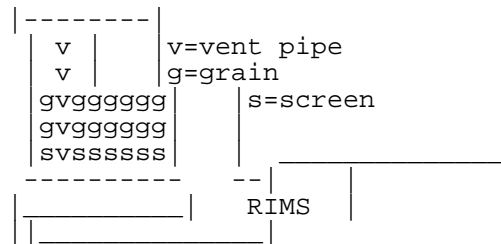
I then drilled a drain hole in the bottom, and used a brass "cooler drain" fitting. The fitting has a nut and a gasket, which gives a good seal, and is threaded on the inside as well. I then attached the required pipe/fittings to connect the drain to my RIMS unit.



I used a water heater jacket as insulation by cutting it in approx thirds, and wrapping three layers around the keg and securing it with duct tape.

For a false bottom, used a piece of 3/8" copper tubing formed in a circle to fit the bottom of the keg, and soldered a straight piece as an extra support across the center. Picture an international "NO xxx" symbol and thats what it looks like. A piece of stainless screen rests on top. I also soldered a 1/2" copper coupling to one side of the inside of the copper ring into which I stick a vertical piece of copper tube as a vent stack which sticks above the grain bed. This limits the compaction of the grain bed by the suction from the RIMS pump. If you're not using a RIMS, then you don't need the vent stack, and you have a conventional mash/lauter tun.

My plumbing is set up as follows:



x

drain
w/valve

On the next installment, I will describe the construction of my
RIMS unit, which is patterned after the original Rodney Morris unit.

Cheers,
Alan

End of HOMEBREW Digest #806, 01/21/92

Date: Tue, 21 Jan 92 09:00:40 EST
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>
Subject: NA Beers

For those interested in home brewing NA beers - write to Great Fermentations of Santa Rosa (address in Zymurgy, I don't have it here) and ask for their latest newsletter. It has an excellent article on brewing NA beers using a boil - ferment - boil process. The author claims his NA beers are just as good as his A beers...

Date: Tue, 21 Jan 92 09:50:45 EST
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>
Subject: Whitbread (1098), brewery investments

Greetings,

I read with interest, as always, George Fix's excellent post in today's HBD (#806). There is one point which I am a little unclear on though, is the 3-strain culture only the dried stuff, or is Wyeast 1098 the same combination in "liquid" (pure?) form? And if this is indeed the case, am I maintaining all 3 strains when I cook up slants in my kitchen "lab" and inoculate them directly from a freshly opened Wyeast packet?

Chuck Cox, I beleive that the Capital Brewery in Middleton, WI made a public offering of some sort a few years ago. I don't know if their securities are listed or traded anywhere, perhaps someone in the Mad City has some information they could share with us.
Ooogy wawa,
Dr. John

Date: Tue Jan 21 06:54:50 1992
From: darrylri@microsoft.com
Subject: re: publicly traded breweries

Chuck, I'd like to supply you with the info you're looking for, but alas, I don't have it. CAMRA has a trading club for UK breweries. However, I believe that they are losing their collective shirts right now. (I seem to recall reading that the fund is worth 89% of its original investment.)

My former motorcycle dealer was a home brewer. Unless someone else was buying, however, he only bought Bud. To show his support of A-B, he bought a single share in order to frame and hang up. This was a number of years ago, and in the 70s, A-B stock value rose enough that they split 3 for 1. A-B has ever since been trying to get him to turn in his share certificate for a new one for three shares, but he doesn't feel the need to do that.

--Darryl Richman

Date: Tue, 21 Jan 92 12:00:21 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: re: Toffee notes

If your `toffee' flavor is anything like the `brown sugar' flavor I got in my last good batch, I would suspect that a caramel additive is what you're after. The batch in question was made with a can of American Eagle un-hopped light and a can of John Bull hopped amber (which has caramel listed as one of it's ingredients) and there was a bit of scorching in the kettle (more caramel?).

Your idea (b) may well be a way of getting what you're after.

Carl
WISL,BM.

Date: Tue, 21 Jan 92 12:08:55 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: re: Agar substitutes

I recently made up some `solidified wort' using one package of Knox (tm) unflavored gelatine to one cup of wort. I pressure cooked it in it's jars for 10 min @ 15 psi and it set up just fine. I used screw-top jars and put a little of the wort-gel in each, cooked 'em, tightened their lids and laid them on their sides to cool. I haven't had a chance to try putting any yeast on them yet so I don't know if they will work in that regard, but they *look* like they might work.

Mmmmm! malt Knox Blox! :-]

Carl
WISL, BM.

Date: Tue, 21 Jan 92 11:06:12 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Wetting grain for grain mill crushing

A Dietz's question brought to mind one of my own:

When I ground/crushed malt for the first time I found that I was getting a fair bit of flour if I was breaking up grains at all, that is, to avoid getting flour, I had to avoid crushing grain :
-/

Perhaps the grain was too dry? I'm sure it hadn't been stored well. Any good suggestions for re-hydrating it? How about running soaked grain through a Corona-type mill? Anyone with experience in this?

Carl West

WISL,BM.

Date: Tue, 21 Jan 92 12:31:10 -0500
From: frosty@mentor.cc.purdue.edu (Frosty D. Snowman)
Subject: Wort Chillers

Hi all. I have a question. (Imagine that huh?)

I am still an extract brewer, and when I sparge to my fermenter, I do it via papazian (ie. into cold water) I do not run it through a wort chiller. It does take a certain amount of time to strain the hops and such. Does this small amount of time make a difference. What is the big advantage to using a wort chiller.

I know that in all grain brewing, temperature considerations are very important, but is this also true with extract?

Lastly, if someone has some good ideas for making a wort chiller, I would love to see them (via email is fine). I read a little about it in Miller and Papazian.

Thanks for the time,
Frosty

Date: Tue, 21 Jan 92 12:45:28 -0500
From: lawson@BDCD102.nrl.navy.mil (Drew Lawson)
Subject: Mineral Content in Hot H2O

There has been a lot of traffic recently on the "hot or cold water" issue (one of the standard recurrant threads). There was an extensive discussion of this a couple months back on Compuserve, of which I only caught the tail end. :-)

There was one point from that, however, that I would like to contribute. The water you get from your hot water tap may be significantly different in mineral content from that you get from the cold. The problem in this case is that the iron level may be significantly elevated. Of course, this depends on the construction of your heater, as well as its age.

```
+-----+  
| Drew Lawson | If you're not part of the solution, |  
| lawson@bdcd102.nrl.navy.mil | you're part of the precipitate |  
| 71141.1660@CompuServe.COM | |  
+-----+
```

Date: Fri, 17 Jan 92 12:29:33 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re THM

richard@pegasus.com (Richard Foulk) says (referencing Miller's CHHB):
> He also says that chloroform is another name for THM.

IFF Miller says that, he blows much of his credibility as a chemist. THM ("trihalomethane[s]") is a generic term including fluoroform (very rare)

,
chloroform, bromoform, and iodoform. (Fluorine, chlorine, bromine, and iodine are all halogens(*); -form is an old suffix meaning a molecule consisting 3 of the named halogen and one hydrogen all attached to one carbon.) THM also includes all permutations of the above (e.g., 2 chlorine + 1 each bromine, hydrogen, carbon).

Most of the THM in [typical] water is probably chloroform, but the analysis doesn't distinguish---THM's are similar enough chemically that distinguishing at low levels is (a) difficult and (b) unnecessary---you don't particularly want /any/ of them in your water.

(*)My memory of the bottom of the periodic table is fuzzy---I think the heaviest halogen is astatine, which is radioactive and /very/ rare.

Actually, the previous quote doesn't help Miller look good either:

> ``I draw my brewing and sparge water
> from the hot water tap at about 150°F; at this temperature, chloroform
> boils and chlorine gasses out in a few minutes.''

65C sounds a little low for the boiling point of chloroform, but I don't have a reference with me. However, the boiling point of a pure liquid has nothing to do with the temperature to which you have to heat a mixture in which that liquid is the lowest-boiling compound in order to drive off the last bit of it. At any temperature, vapor from water with a few ppm of chloroform in it will be mostly water---the concentration of chloroform will be higher in the vapor than in the underlying liquid, but not much. I wouldn't even bet on boiling to remove the last few ppm, as it's an asymptotic process---the lower the concentration, the less you can get out.

Date: Tue, 21 Jan 92 13:30:01 -0500
From: Chris Thompson <christ@sci.ccny.cuny.edu>
Subject: Re: Autoclaving carboys e

Someone asked if anyone had access to large lab equipment, and if so,
have
they tried autoclaving carboys. He was worried about the glass cracking.

We do, we did, it did. Scratch one carboy.

Chris

- - -

Date: Tue, 21 Jan 92 13:57:59 EST
From: rich@bedford.progress.COM (Rich Lenihan)
Subject: Yeast Starters / Faucet Adapters

2 questions:

Yeast Starters: I've recently started using liquid yeast (Wyeast) and while I'm sold on their value for brewing, I've twice had trouble getting the yeast started. In each instance, I popped the seal, the package swelled within 24 hours and then I added the yeast to my prepared starters (once a dilute dextrose solution, once a dilute wort solution). Both times the yeast died in the starter. Is there a *simple* sure-fire no-miss method for preparing yeast starters. Note that I don't currently have access to an auto-clave or pressure cooker.

Faucet Adapters: I recently purchased an immersion chiller and was very excited about using it the first time. Tested it out at home and it worked fine. Brewing time: different story. Somehow, in my haste or excitement, I managed to strip the threads on my faucet adapter. So, not only couldn't I get the hose to the chiller in straight, I can no longer get the aerator back in place. My wife is not too thrilled (nor would my landlord be if he knew). I figure a trip to the hardware store and some \$ will fix the faucet. What I'd like in the future is some sort of adapter that would allow me to put the hose onto the faucet without removing the aerator. Ideally, this device would allow the hose to snap onto the faucet without screwing. Does anyone know of such a gizmo?

Thanks,

-Rich

Rich Lenihan UUCP: mit-eddie!progress!rich
Progress Software Corp. Internet: rich@progress.com
"Beer is a mellow drink, but it keeps you on the run..."
- The Bartender's Bounce

Date: Tue, 21 Jan 92 16:12:42 -0500
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>
Subject: Hydrometer Reading

Howdy,

I recently aquired a hydrometer for my extract brewing edification, and have been getting what seems to be really low readings. I have checked my thermometer against a fever thermometer and checked the hydromter in tap water and everything checks out at 60 deg.

But this weekend I brewed a batch with 9.6 pounds (3.3 dark, 3.3 amber, 3 dark DME) and my triple checked hydromter reading was only 1.042. Does this seem low to you vetrans and if so, what might I be doing wrong?

my new motto:

"When In Doubt, Drink A Homebrew"

Date: Tue, 21 Jan 92 08:31:43 -0500
From: hartman@varian.varian.com (John Hartman)
Subject: re: CO2 volumes/temp/pressure chart for kegging (key)

In HBD 805, Ken Key writes:

>Folks were curious about the chart I got for finding the
>pressure to use to artificially carbonate beer. I entered it
>in and it can be anon. FTP'ed from cs.utk.edu in the
>/pub/key/ directory as co2-chart. The chart is approx.
>154 char wide by 44 lines long of text. It was printed from the

If someone with access to the internet could kindly email it to me at
hartman@varian.com this brewer would greatly appreciate it.

Thanks
John

Date: Tue, 21 Jan 92 21:45:53 EST
From: homebrew@tso.uc.EDU (Ed Westemeier)
Subject: Coriander

Danny Breiden asks about crushing coriander.

Ray Spangler (who should know) says that your 2-3 year old coriander will be OK to use (R,DW,HAH). Crush it slightly (just run it through the grain mill like your malt). A Half to one teaspoon in the boil is normally quite enough. Dry-"hopping" (dry-seeding) with it is at least three times more effective per unit quantity used. Coriander should be used very sparingly -- just enough to give a slight twist to the brew. When you drink it, you should not be able to recognize the flavor, unless you know what you are tasting for. It should just be "some kind of slightly unusual twist" to the brew. Note that this is extremely effective in a sour mash beer.

Date: Tue, 21 Jan 92 23:18:54 EST
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: Are Eckhardt's formulae correct?

WARNING: HIGHLY NERDLY QUESTION IMMINENT!!

Ok, you were warned...:-)

In Fred Eckhardt's book, The Essentials of Beer Style, he quotes the following formulae on p. 29:

$$(1) AE = RE + .46(ALC)$$

and on p. 31:

$$(2) ALC = .4167(OG - AE)$$

where:

ALC = weight percent alcohol (3.5% goes in as 3.5)
AE = apparent extract, in degrees Plato, which is just the final gravity
RE = real extract, in degrees Plato, which is the final gravity of the
'wort' you'd get if you boiled off the alcohol
OG = original gravity, in degrees Plato

with degrees Plato = $.25(G - 1)$, G = specific gravity in g/cc,
and the density of alcohol = .796 g/cc at 60F.

I attempted to derive these, using reasonable (IMHO) approximations and taking it as only to first-order. Although the relationships I got were similar, the numbers weren't. If anyone else has done this, did you get Eckhardt's numbers? Anyone else interested in trying?

Please e-mail to me directly; I am sure this is not of general interest.

Yes, I know, I have nothing better to do with my time 8-)

Yours in Nerdly Bliss and Heavenly Suds,

STEVE

=====
=====

Stephen Russell
Graduate Student, Department of Materials Science and Engineering

Internet: srussell@snoopy.msc.cornell.eduwork: 607-255-4648
Bitnet: srussell@crnlmsc3home: 607-273-7306

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End of HOMEBREW Digest #807, 01/22/92

Date: Wed, 22 Jan 92 09:04:54 CST
From: andy@wups.wustl.edu (Andy Leith)
Subject: THM, Miller, Missouri

>From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
>Subject: re THM

>richard@pegasus.com (Richard Foulk) says (referencing Miller's CHHB):
>> He also says that chloroform is another name for THM.

>IFF Miller says that, he blows much of his credibility as a chemist.

As a matter of fact he doesn't say that, he says that chloroform is a THM, and that the water analysis doesn't distinguish between THM's.

I guess Miller's credibility as a chemist remains intact (although he has never claimed to be one, he's just a guy that likes to homebrew). Perhaps you should read the book rather than speculating about it.

On another Miller topic, the brewpub of which he is brewmaster has recently opened in St. Louis, after a considerable amount of effort expended by Dave on getting Missouri's laws changed. We previously had a three tier system here which forbade brewers from retailing their wares, there is now a clause exempting producers of less than 2000 bbls per year (I think that figure is about right). Homebrewing is still illegal in Missouri though.

Andy Leith

Date: Wed, 22 Jan 92 10:37:23 -0500
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>
Subject: blow-off

Greetings & Salutations,

Thanks to all who have shared thier knowledge!

For my next question :) I would like to enquire about blow off tubes.

In Mr. Millers book he views the act as wastefull and possibly unsanitary (where the tube may provide a path for bacteria to travel back into one's fermenter). However we also have Mr. Papazian, a proponent of the blow off method, who states the process removes fusel oils (?) and other unsavory gack from your bubbling brew.

In my vast experience (3 batches!) I have found that not so much gack (or spooage-gack as we say `round here) comes out of my blow-tube to make the process prohibitively wastefull, so that leaves the possible route for infection as a possible detractor to this method.

What if I just put the end of my blow tube in a container that has some bleach water or something in it, wouldnt that prohibit any nasties from cruising up by tube (so to speak)?.

Also, what about the contents of the stuff being blown out? Is it truly that detrimental to the finished product?

Thanks for the help

- Alan

Date: Wed, 22 Jan 92 10:53:39 EST

From: key@cs.utk.edu

Subject: re: CO2 volumes/temp/pressure chart for kegging

In HBD 807 John Hartman writes:

> If someone with access to the internet could kindly email it to me at
> hartman@varian.com this brewer would greatly appreciate it.

I have already done this and am willing to E-mail the chart to anyone else without Internet access if you can get me a reply-able E-mail address.

Ken Key (key@cs.utk.edu)
Univ. of Tennessee, Knoxville - CS Dept.

Date: 22 Jan 1992 12:27 EST
From: afd@hera.cc.bellcore.com (adietz)
Subject: Test re:Wetting Grain to reduce flour

Carl West asks about getting flour when crushing grain.

I was wondering the same thing as I was crushing grain this past weekend. So I tried a couple tests. Well, I never finished that PhD in rocket science, so this experiment was qualitative only. I crushed a cup of grain in a variety of ways (wetted, not wetted, adjusting roller spacing), then sifted the results through a kitchen strainer. The sifted stuff was then collected and dissolved in a glass of hot water.

The larger husk pieces float, the malt makes the water cloudy & sinks, and the smaller husks tend to sink. It's easy enough to visually compare the different crushing methods. The gist of it was expected: much less flour and husks and when grain was wetted.

I've got a master's degree in (kitchen) science,
-A Dietz
Bellcore, Morristown
afd@hera.cc.bellcore.com

Date: Wed, 22 Jan 92 10:48:30 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: pH Measurement
Full-Name: "John Cotterill"

I have read several sources of information regarding when to measure and adjust pH during the brewing process. The recommendations range from only adjusting the water prior to any brewing, to just doing it in the mash, to adjusting it everywhere (sparge water, mash, wort). What do you out in netland do?

Thanks,
John
johnc@hprpcd.rose.hp.com

Date: Wed, 22 Jan 92 12:42:58 -0800

From: eapu045@orion.oac.uci.edu

Subject: Honey Mead

I bottled my first batch of mead last final gravity 994!!!! With this low

of a reading does that indicate my mead has a high alcohol content regardless

of the original gravity.

The taste was not good, the alcohol was easily detected. Will this alcohol flavor be masked with age?

Date: Wed, 22 Jan 92 15:36:34 CST
From: michael@wuppsych.wustl.edu (Michael Biondo)
Subject: Old Carboys

Hello All ...

Supposing you came across an old carboy of questionable origin? How would

you all go about cleaning the thing to make ABSOLUTELY sure there are no harmful nasties left. I've heard suggestions about a strong bleach wash followed by some sort of acid wash, followed by repeated rinses with distilled water until a ph of zero is reached. This sure SOUNDS thorough.

Is it really necessary? If so, what about the acid wash? What type of acid?

What dilution? The other suggestion I got was to just let the thing sit where

has for years and go in search of one elsewhere. What do you all think?

Mike Biondo
michael@wuppsych.wustl.edu

Date: Wed, 22 Jan 92 15:49 CST

From: korz@ihlpl.att.com

Subject: Unglazed containers

I've been saving St. Sebastiaan Crock Ale 75cl bottles, in anticipation of using them for an Abbey Ale. They are made of some kind of ceramic material (talk about being anal about light-struck prevention!). This weekend, I noticed that the bottles are only glazed on the OUTSIDE. I've heard of people getting botulism from unglazed pottery (they even suspect that some civilizations died-out because of this) but the acidity of the beer in the bottle would keep the botulism bacteria from taking hold. However, from a sanitation point of view (lactobacillus, etc.) isn't the unglazed inside an invitation for problems? Am I making more of this than I should? It seems to me that the semi-porous surface of the inside of the bottle is equivalent to the "scratched plastic fermentor" problem. Am I missing something? Maybe if I baked the bottles? Maybe if I found some pottery expert to glaze the insides? Al.

Date: Wed, 22 Jan 92 16:46:56 CST
From: jlf@poplar.cray.com (John Freeman)
Subject:

> Date: Thu, 16 Jan 92 12:25:24 -0700
> From: 105277@essdpl.lanl.gov (GEOFF REEVES)
> Subject: Lauter Tun Design
>
>
> >
> > I've read that some people don't like the two-plastic-bucket lauter
> tun
> > design put forth by Papazian, but from what I've read and what I've
> heard
> > from friends, it's the only way I can go at this point in my life.
> > I once put a hole in a 7 gal bucket in order to install a spigot. I
> used
> > a hole saw, but it was tough cutting! Much harder than I thought it
> would
> > be. I'm wondering it putting a bizzilion 1/8" holes in the bottom of
> one
> > of these things will take me much longer than 3 weeks!! Any comment
> on
> > how long it takes??
> >
> > Secondly, I've seen it suggested that putting slots in the bottom of
> the
> > bucket -- using a hot knife to cut -- is a "better" way to go. I'd
> like
> > to know why, and I'd also like to know if it's any easier to
> construct.
> >
> > It only took me about an hour to put a bizzilion holes in the bottom of
> one of those buckets. The problem is that you generally drill from the
> bottom and that little plastic curley-cues are left on the other side
> which, in this case, is the inside of the bucket. The curley-cues tend
> to
> partly block the holes. I took a single-edged razor blade and trimmed
> them off. Melting holes (or slots) is another alternative which might
> make globs but no curley-cues. I bet it's a lot slower though since
> you'll
> have to heat the knife for each hole/slot. With a power drill it's just
> bzzzzzt, bzzzzt, bzzzzt, ...

I'm the one who keeps posting about using a hot knife instead of a
drill. I've done both and I'm completely sold on the hot knife.
You can pierce three or four hole each time you heat the knife.
(I used a propane torch to heat it.) It takes much less than an hour.
One reason for doing it is do eliminate the curlicues. You can
pierce holes for a sparge bucket using a hot pin or nail. Try it
and flame me if you don't like it.

Date: Wed, 22 Jan 92 17:06 CST
From: korz@ihlpl.att.com
Subject: Re: Yeast starters

Rich writes:

>Yeast Starters: I've recently started using liquid yeast (Wyeast)
> and while I'm sold on their value for brewing, I've twice had
> trouble getting the yeast started. In each instance, I popped
> the seal, the package swelled within 24 hours and then I added
> the yeast to my prepared starters (once a dilute dextrose solution,
> once a dilute wort solution). Both times the yeast died in the
> starter. Is there a *simple* sure-fire no-miss method for preparing
> yeast starters. Note that I don't currently have access to an
> auto-clave or pressure cooker.

Two questions: 1) what were the temperatures of the yeast packet and the starter, and 2) did you aerate the starter? If the temperature difference between the packet and the starter is significant (I don't know really, say, 10 or 20 degrees) then you could shock the yeast. You won't kill them all, but you could kill enough to look as if you did. If you don't aerate the starter, you won't get a large increase in yeast population and could have a really long lag before the starter begins to look active. To make a starter, I simply boil up a 1018 wort (1 oz of DME in 16 oz of water) and simmer for 10 minutes. Then I cover the pot so the steam sanitizes the lid and stick the pot in the fridge till it cools. I aerate the wort as I pour it into the starter bottle and then jiggle the starter bottle to aerate some more.
Al.

Date: Wed, 22 Jan 92 15:17:15 PST
From: Brew Free or Die! 22-Jan-1992 1806 <hall@buffa.enet.dec.com>
Subject: Re: Yeast Starters / Faucet Adapters

Rich Lenihan writes:

> and some \$ will fix the faucet. What I'd like in the future is
> some sort of adapter that would allow me to put the hose onto
> the faucet without removing the aerator. Ideally, this device
> would allow the hose to snap onto the faucet without screwing.
> Does anyone know of such a gizmo?

What you need is a combination quick-disconnect/aerator. There are two types of faucet quick disconnects available, for use on washing machines, dishwashers, etc. The part screwed on to the faucet has kind of a narrow outlet on one type, and does not have a built in aerator. The other type looks very much like a Pepsi ball-lock disconnect, and is used to provide aeration when used as a faucet. When the other end of the QD is attached, it pushes the aeration screen out of the way.

You can get these at building supply shops, hardware stores, plumbing suppliers. They cost about \$8 for both halves. One half has faucet-pitch threads (the aerator half), and the other end has male hose threads (the QD half). I have a 6 foot washing machine hose with two female QDs on either end. My sink faucet has a male QD end, and so does the inlet of my wort chiller. My jet bottle washer has a female QD on it. I can snap the bottle washer on and off the faucet in a jiffy, connect my wort chiller in two jiffys, or use just the hose to clean buckets, or fill buckets for tropical fish maintenance. I've even gone so far (too far?) as to build a device out of various pieces of plumbing that quick connects to the faucet and allows me to spray water through my beer dispensing hose to clean it after I've drawn just a pint or two from a keg. I love my QDs!

- - -

Dan Hall Digital Equipment Corporation MK01-2/H10 Merrimack, NH
03054
hall@buffa.enet.dec.com...!decwrl!buffa.dec.com!hall

"Persons intoxicated with wine pass out lying on their faces, while those drunk with beer invariably lie on their backs" --Aristotle

Date: Wed, 22 Jan 92 12:13:26 PST

From: larryba@microsoft.com

Subject: Re: Trub Separation

Tom Quinn asks what people do with the trub/hops stuff left on the bottom of his SS brew pot after whirlpooling and racking the wort off.

I used to simply toss the stuff. Recently I purchased a fine nylon hops bag (something from Crosby & Baker at my local HB shop). I strain the trub through the bag, bottle the wort in qt mason jars and process (boil) for 30 minutes. I use the recovered wort for krausening and starters, etc. I usually recover 1.5- 2 qt of wort this way. BTW I use pellet hops.

- Larry Barello

Date: Wed, 22 Jan 92 19:31:28 CST
From: hopduvel!john@linac.fnal.gov (John)
Subject: faucet adapters, hot water

Drew Lawson writes about Mineral Content in Hot H2O:

>The water you get from your hot water tap may be significantly
different in
>mineral content from that you get from the cold. The problem in this
case is
>that the iron level may be significantly elevated. Of course, this
depends on
>the construction of your heater, as well as its age.

Another item that can be elevated in hot water is lead. In older systems
lead bearing solder was used and significant amounts can be leached into
the
tap water. I have seen several health advisories to this effect.

Rich Lenihan writes about Faucet Adapters:

>Ideally, this device would allow the hose to snap onto the faucet
without
>screwing. Does anyone know of such a gizmo?

I have a quick disconnect from an old portable dishwasher, the faucet
end can
be purchased at most hardware stores, I use junked dishwasher parts
although I
supposed you could buy new ones from an appliance repair place.

--

John, The Hop Devil
renaissance scientist and AHA/HWBTA certified Beer Judge

Date: Wed, 22 Jan 92 15:32:25 PST
From: larryba@microsoft.com
Subject: DMS and light Lagers

About two months ago I posted a request for hints on reducing the DMS smell in a German Pilsner I made. I finally made a second batch and tried the tips I received. I didn't change malts for this experiment. The big one (actually the only one) was to keep the kettle uncovered while chilling down the wort (Counter flow chiller). This was to allow maximum evaporation of DMS precursors.

I made some other changes as well: I used Wyeast Bohemian Lager yeast instead of Whitbread Lager, Sazz instead of Tettnanger hops and krausened with 1 qt of gyle rather than force carbonate.

Well, after a week of carbonating at 48f (no lager period), the beer had a sulfery, buttery nose. Actually it wasn't too unpleasant. After another 4 days of conditioning the sulphery notes seem to have dissapeared and the buttery nose (diacetyl) is much reduced. I actually like the softness that trace amounts of Diacetyl gives to the beer.

It appears that the DMS smell is no longer a problem. It was either the yeast or the uncovered kettle that did the trick.

I received my copy of "Continental Pilsners" by Dave Miller. Interestingly he mentions low fermentation temperatures (48f being low) as a source of DMS smell. Appearently warmer ferments (55f) allow the yeast to reduce/use the DMS. So, here is one reference telling me that I need to ferment warmer to get a "clean" lager!

This is the first time I have used Sazz hops. They have a nice clean bitterness. I am sorry I didn't dry hop with them. Miller thinks that is the only way to go. Well, there is the next version to be made with continental malts - and dry hopping.

- Larry Barello

Date: Wed, 22 Jan 92 21:16:47 -0700
From: David Suda <suda@barley.Colorado.EDU>
Subject: Eisbock?

My brewing partner has committed us to brewing an eisbock. Has anyone else tried this? How did you freeze the beer? Should it be cooled quickly or slowly? What percentage water is removed by freezing?

Our current plan is to start with a dopplebock (OG ~1.080) and then put it through the "ice" process. Is it possible to carbonate the beer, freeze it, and then bottle the results with an acceptable carbonation level? Or is forced carbonation after freezing the only alternative?

If any of you have experience with or references to this process, I'd appreciate your help. Also, are there any commercial examples available in the US?

Dave Suda
suda@barley.colorado.edu

Date: Wed, 22 Jan 1992 23:51 EST
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: zero-g yeastie boys

Well, the shuttle, Discovery, lifted off this morning (Wednesday), and I heard on the radio that one of their main projects is to do experiments on plant growth and small-animal behavior. What I want to know is this: If you fermented in a free-fall spherical fermenter, how would you tell the bottom fermenting yeast from the top fermenting yeast.

:~S

- --frank

End of HOMEBREW Digest #808, 01/23/92

Date: Thursday, 23 Jan 1992 08:01:59 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: To Blow-Off Or Not?

>From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>

>I would like to enquire about blow off tubes.

>In Mr. Millers book he views the act as wastefull and possibly
>unsanitary (where the tube may provide a path for bacteria to
>travel back into one's fermenter). However we also have Mr.
>Papazian, a proponent of the blow off method, who states the
>process removes fusel oils (?) and other unsavory gack from your
>bubbling brew.

This is still a subject of some controversy. Kinney Baughman and I have corresponded on this subject, with both of us recalling a study done, possibly at UC Davis, to which we can't find a reference.

As you can see with Miller and Papazian, people believe different things. However, it does seem that you can brew really good beer either way, so while blow-off may or may not be harmful/beneficial, the exact benefits/harms are not well known.

Blow-off is not a common technique among commercial brewers, but their techniques are different enough from homebrewing techniques that this comparison may not be useful.

If I had to try and say something relatively unbiased in conclusion, I would say that if you don't use a secondary fermenter, you may well benefit from having stuff removed during blow-off. OTOH, if you rack to a secondary fermenter shortly after high krausen, you are leaving behind a fair amount of trub in the primary, thereby avoiding any need for blow-off.

Anyone know if there are any statistics on award-winners and percentage of those who use blow-off?

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Thu, 23 Jan 92 03:36:53 HST
From: richard@pegasus.com (Richard Foulk)
Subject: Re: Homebrew Digest #808 (January 23, 1992)

>>richard@pegasus.com (Richard Foulk) says (referencing Miller's CHHB):
>>> He also says that chloroform is another name for THM.
>
>>IFF Miller says that, he blows much of his credibility as a chemist.
>
>As a matter of fact he doesn't say that, he says that chloroform is
>a THM, and that the water analysis doesn't distinguish between THM's.
>

My apologies for misquoting Dave Miller.

I just got a copy of his book a couple weeks ago, after seeing many good reviews in HBD and rec.crafts.brewing on the Usenet.

Great book.

- --
Richard Foulk richard@pegasus.com

Date: Thu, 23 Jan 92 09:20:16 EST
From: Steve Anthony <steveo@Think.COM>
Subject: Interesting Experience

I brewed up a dopplebok a couple of weeks ago and had an interesting experience. I'm working my way up to all-grain (I do partial grain now) and had made use of some new equipment. When I was done, I had about 3.5g of wort and added that to 1.5g of water. My method todate has been to let this settle overnight, and then siphon the beer off the settled trub and then pitch the yeast. I've found that this has led to a minimum of sediment in the finished product. However, my brews have had some infection problems in the past few batches, so I've avoided the plastic pails I was using and just pitched directly into the carboy that had the beer, trub and all. I had waited until the beer was about 70F before pitching, and there was a good 2-3" of trub at the bottom of the carboy.

After three days, nothing. Relaxing, I looked at my logs from the previous batch, where I used the same yeast (WYeast, Bavarian Lager). It had taken 3 days for that to show signs of activity. So I waited. After 5 days, still nothing. Now, worried, I reasoned that I had a bottom fermenting yeast that was down there in the trub looking for things to eat and not finding anything. So I got a siphon tube, sanitized it and stirred the muck up. Two days later, it was off and running. It's still (1 week later) going crazy! The 2-3" of trub has been blown up into suspension by the activity of the yeast. It is absolutely amazing to watch.

So I think I solved the immediate problem; this batch. But the longer term problem remains. How to avoid getting the trub in the carboy. How do you netbrewers deal with this? I was thinking of a 6g carboy, adjusting the recipe to fill it and then after the trub had settled, siphon to a 5g and pitch, but there must be a cheaper and easier way. Ideas?

Steve Anthony | "Ain't nobody gettin' outta here |
(617) 234-4000 | with out singin' the blues"|
steveo@think.com | - Albert "The Iceman" Collins |

Date: Thu, 23 Jan 92 08:26:18 CST
From: michael@wuppsych.wustl.edu (Michael Biondo)
Subject: Re. Old Carboys

>distilled water until a ph of zero is reached.
^^^^^^^^^^ Yikes! talk about your acid indigestion!!
(Um, let's see - how am I going to get out of this one? Yeah! blame it
on the
the mailer! The mailer - yeah, that's the ticket!!)

Sorry folks what I really typed was a 'ph of seven point zero' I guess
the
^^^^^^^^^^
mailer got hungry at that very moment and ate the 'seven point' part of
my p [
post. Geez, it's hard to get good help these days - oh my what's a
mother to
do! (I think from now on I'll make sure to reread my stuff before
hitting the
old <Ctrl> D)

Mike Biondo
michael@wuppsych.wustl.edu

Date: Tue, 14 Jan 92 07:17:19 -0600
From: john@warped.phc.org (John A. Palkovic)
Subject: re: Homebrew Digest #801 (January 14, 1992)

Please remove this address (john@warped.phc.org) from the HBD mailing list.

-John

- - - -

john@warped.phc.org || palkovic@cs.niu.edu

I joined the League for Programming Freedom -- Send mail to league@prep.ai.mit.edu.

Date: Thu, 23 Jan 92 08:09:36 MST
From: CITJLF@arizvml.ccit.arizona.edu
Subject: Grain Mill Discovery!!!!

- ----- Original Message -----

While registering with my bride to be at the mall this weekend I accidentally discovered a grain mill for kitchen use that operates using three serrated stainless steel cylinders - just like the big guys!! This manufacturer also makes pasta makers. So forget trying to destroy your pasta machine. The name of this product is:

The Marcato Marga Mulino Grain Crusher/Grain Mill. Of course it's obviously made in Italy. I asked the store clerk if this was a new product and he said that no, they've always been able to order it along with all the other pasta equipment but just never ordered it. He also said that they have sold several already.

Here's the info that I can remember about it. First the price is \$69.00. I haven't bought one yet, I'm waiting to see if I get it for a wedding present. If I don't get one, I will buy one for sure!

It has three settings:

- 1) for crushing grain into flour
- 2) for crushing grain into flakes with some flour
- 3) for crushing grain to just expose the inside with no flour created

It even mentioned all the different types of grains you could use and of course barley was mentioned.

From my memory, the unit stands about 6-7 inches high, about 5 inches square. It was made of chromed steel and came with a low hopper of about 2 inches in height - this will require a minor modification to increase the height. The three rollers beneath the hopper are very strong and of course have many gripping grooves. Two rollers are on top, side by side and the third rests beneath these two. Their distance is controlled by an adjustable knob on the side of the unit. And lastly this device comes with a hand crank.

I WANT ONE, I WANT ONE!!!!!!

By the way, the store that I found this in is called Table Talk here in Tucson and carries everthing you could ever think of for the kitchen. When I finally aquire this luxury unit I'll post more info on it.

John Francisco
University of Arizona
Computer Center
Tucson, Arizona 85721
602-621-6727

Date: Thu, 23 Jan 92 11:25:34 CST
From: jay marshall 283-5903 <marshall@sweetpea.jsc.nasa.gov>
Subject: Brewpub laws (changing)

andy@wups.wustl.edu (Andy Leith) says in HBD #808:

>On another Miller topic, the brewpub of which he is brewmaster has
>recently opened in St. Louis, after a considerable amount of effort
>expended by Dave on getting Missouri's laws changed. We previously
>had a three tier system here which forbade brewers from retailing their
>wares, there is now a clause exempting producers of less then 2000 bbls
>per year (I think that figure is about right).

Texas is another state which has the three-tier system :-(but the
ABC rules are up for review in '93. I am planning on lobbying my local
representative to insert a clause such as the one that Andy mentioned.
Can you folks on the net tell me what the restrictions are in the states
that allow brewpubs. Any other hints for people trying to take on the
big-boys who, I imagine, will be interested in keeping the status quo?

thanks,

jay
marshall@sweetpea.jsc.nasa.gov

(snappy brew-related closing quip under construction.)

~

Date: Thu, 23 Jan 92 11:29:11 CST
From: jlf@poplar.cray.com (John Freeman)
Subject: Shipping beer

Well, I hate to do bring this up again, but how does one ship beer?

I just came from my unfriendly local UPS Center where I was told "We don't ship alcohol of any kind". The manager gave me the same story. First, they tried to tell me it was a law. When I pointed out that it wasn't a law, and asked him to show me a written policy, then he said he could refuse my package for any reason. After more BS, he said he was sorry he couldn't help me. I doubt his sincerity.

Date: Thu, 23 Jan 92 09:57:03 EST
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>
Subject: zero-g fermentation

i was just wondering the same thing. also, how would you seperate the trub from the beer after fermentation? no gravity to pull it out of suspension, you know. maybe a centrifuge would work? who would be interested in going to work on a space station or a long space voyage if you couldn't homebrew?

really! i'm serious!

sean

Date: Thu, 23 Jan 92 09:37:36 PST
From: css@boa.CCSF.Caltech.EDU (Chris Shenton)
Subject: Eisbock?

Date: Wed, 22 Jan 92 21:16:47 -0700
From: David Suda <suda@barley.Colorado.EDU>

My brewing partner has committed us to brewing an eisbock.

How are you going to freeze it? Stuff a carboy in a freezer? or bottle
- -- sans caps? -- then freeze? If the latter, you should probably top
off each bottle since you'll lose some to the ice.

Our current plan is to start with a dopplebock (OG ~1.080) and then put
it through the "ice" process. Is it possible to carbonate the beer,
freeze
it, and then bottle the results with an acceptable carbonation level?

Why carbonate first? Sure, I've had my fair share of ``ice cold beer''
which froze upon uncapping, so that will work. Seems unnecessary tho.

If any of you have experience with or references to this process, I'd
appreciate your help. Also, are there any commercial examples
available in
the US?

I believe EKV-28 (Germany) is an Eisbock. If I remember correctly, the
28 is the initial gravity in degrees plato. (It may be Samiclaus,
though; I don't have the book here). Check Jackson's world guide to
beer: he talks a little about it there.

Let us know how it comes out!

Date: Thu, 23 Jan 92 10:12:10 CST
From: whg@tellab5.tellabs.com (Walter H. Gude)
Subject: Re: blow-off

When I do use a blowoff method I normally put the end of my tube in just plain old water. Once your blowing away I don't think that there is much threat of anything crawling back up the tube. One thing to consider is that if the temp of the wort in the fermenter is not completely cooled to room temp when you put on the tube, then the cooling wort will contract and suck water (or air if your not in water) back up the tube. (once fermentation starts this is not problem). Before swithing to a 1" tube and a wort chiller, I actually had water sucked all the way back into the fermenter. I'd hate to think that I might suck bleach back into there. If your really worried about infection try putting the hose in water with a shot of vodka.

Walter Gude

Date: Thu, 23 Jan 92 9:41:01 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Cheap Soda Kegs
Full-Name: "John Cotterill"

I was looking for this information during the thread on kegging and artificial carbonation, but could not find it. Well last night I did. Here is a source of cheap used kegs. I bought a bunch last year. They were all in very good shape and held pressure. They were ball lock Spartan Cornelius type kegs. They were \$25.00 each (I don't know if that price is still current). Hope this helps some of you get into kegging.

Art's Brewing Supplies
640 SO. 250 West
Salt Lake City, Utah 84101
801-533-8029

John
johnc@hprpcd.rose.hp.com

Date: Thu, 23 Jan 92 13:19:39 EST
From: gkushmer@Jade.Tufts.EDU
Subject: Re: Old Carboys

Funny someone else should ask that question.

A couple of months ago I too received an old carboy that had dirt in it (but no scratches). I first tried to use a strong ammonia and then bleach solution on this. The bleach solution succeeded in getting the dirt out, but I saw two rust stains on the bottom of the thing once the dirt was clear.

After posting to the net, I went out to Grossman's and bought some HCl (I can't remember the brand name of this stuff but have it at home if you want to know). After a day of soaking the carboy in an acid-water solution (not very diluted), the rust stains disappeared.

Already I have used the carboy as a secondary for some cider and everything came out OK.

- --gk

=====
=====

We're not hitchiking anymore - we're riding!
-Commander Hoeke

- -----
gkushmer@jade.tufts.edu
- -----

Date: Thu, 23 Jan 92 12:07:07 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Oak Chips in an IPA

A quick question to anyone who has used oak chips in an IPA. I have one in the primary that I want to rack on Monday into a secondary containing the oak. My question is, how do you sanitze the oak chips (or do you)? Charlie says something about "steaming" them. How does one accomplish this? Any insight will be appreciated.

- - -

Guy McConnell

"And the beer I had for breakfast wasn't bad, so I had one for dessert"

Date: Thu, 23 Jan 92 11:27:55 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Zero-G Brewing, Root Beer ?

"From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: zero-g yeastie boys

"Well, the shuttle, Discovery, lifted off this morning (Wednesday), and I heard on the radio that one of their main projects is to do experiments on plant growth and small-animal behavior. What I want to know is this: If you fermented in a free-fall spherical fermenter, how would you tell the bottom fermenting yeast from the top fermenting yeast."

Perhaps by using a rotating still ? Or, better yet, by introducing minute amounts of turbulence to the already complex fluid dynamics of the solution with a magnetic stirrer, you might evenly distribute the yeast throughout and make the gravity-derived categories obsolete and irrelevant, as they brew things undreamed of by us earth-bound mortals ...

I can just see it ... "Atmospheric Ambrosia", 'bottled' in a bubble of soft and non-reactive polymer, with a disposable one-way valve to squirt contents into one's mouth ... made in huge, Sun-warmed vats in fixed orbit ...

--*--

On a (slightly) more serious subject ... does anyone know anything about making root beer ? It takes sasparilla, that much I think I'm sure of. Does one treat the root like one does grain ? Do conventional brewing yeasts work ? Does anyone have any references to articles or literature ?

- -- richard

====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration
"Anything is possible, if you don't care who gets the credit." -- Harry Truman

Date: Thu, 23 Jan 92 14:08 CST
From: korz@ihlpl.att.com
Subject: Re: blow-off

Alan writes:

>In my vast experience (3 batches!) I have found that not so much gack
>(or spoooge-gack as we say `round here) comes out of my blow-tube to
>make the process prohibitively wastefull, so that leaves the possible
>route for infection as a possible detractor to this method.

>What if I just put the end of my blow tube in a container that has some
>bleach water or something in it, wouldnt that prohibit any nasties from
>cruising up by tube (so to speak)?.

Being one of the more vocal proponents of the blow-off method, I felt a responsibility to respond. I feel that the chances of nasties traveling back up the blow-off tube are virtually nil. I can't imagine how they would propel themselves the three or so feet from the blow-off collection vessel to the carboy. I use a blow-off tube during the first week or so, sometimes using bleach in the blow-off collection vessel and other times not, and then switch to an airlock. Note, that I use a 1/2" ID, 3/4" OD hose since the explosion, four years ago. If you want to stay completely worry-free and bleach in the collection vessel will help you do that, then by all means use bleach. I have yet to notice a difference.

>Also, what about the contents of the stuff being blown out? Is it truly
>that detrimental to the finished product?

My information on this from Papazian so I can't add to what you've read. I noticed a slight improvement in flavor when I switched to blow-off (six years ago), at which time I was specifically researching how different ingredients and procedures affected my beer and thus made an effort to only change one aspect of my process at a time. It was quite a while ago (and many, many beers ago) so I can't recall the exact flavor qualities that were affected -- only that they were significant enough to decide to not go back to non-blow-off again.

Al.

Date: Thu, 23 Jan 1992 15:18:51 -0500 (EST)
From: Peter Glen Berger <pb1p+@andrew.cmu.edu>
Subject: Re: Yeast Starters / Faucet Adapters

I generally just let my starter cool slightly in the pot, pour it into a sanitized bottle which is simultaneously being force-cooled by being immersed in ice-water. Even better, a snow bank.

Pitch the yeast when it's still slightly warmer than optimal fermentation temperature to give it a jump start.

--
Pete Berger || ARPA:peterb@cs.cmu.edu
Professional Student || Pete.Berger@andrew.cmu.edu
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pb1p

--
"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits

--

Date: Thu, 23 Jan 92 16:35:27 EST
From: key@cs.utk.edu
Subject: CO2 Volume/temp/pressure chart.

It's now available in a one-page Postscript (thanks to Perry Donham) as well as the old text file. Please specify which you need in your E-mail message. Patience is appreciated in waiting on responses, the interest has been incredible!

Ken Key (key@cs.utk.edu)

Date: 23 Jan 92 17:12:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: PUMPING BEER.

I'm doing some mental designing for a medium sized basement brewery. I want to use a pump of some sort to move beer or wort from one vessel to another. A peristaltic pump is out of the question because of cost. I've been looking at the Little Giant SC series magnetic drive pumps.

They are not NSC or FDA or USP approved for food grade materials, but I'm not sure that should bother me. The actual liquid contact time would be on the order of milliseconds. The materials that the liquid would come in contact with are: A polypropylene impeller, some Aluminum impregnated ceramic and a couple of O rings. I figure that, since it is rated for saltwater aquaria, the O rings should be pretty inert. I'm not worried about the momentary contact with the polypropylene, but I am concerned about the ceramic and Aluminum stuff. Should I be concerned? Should I be concerned about things I've said I wasn't?

This pump does 470 gallons per hour and costs \$119 from "That Fish Place," so would be a pretty good deal if it's useable.

Am I nuts? Thoughts?

Dan Graham

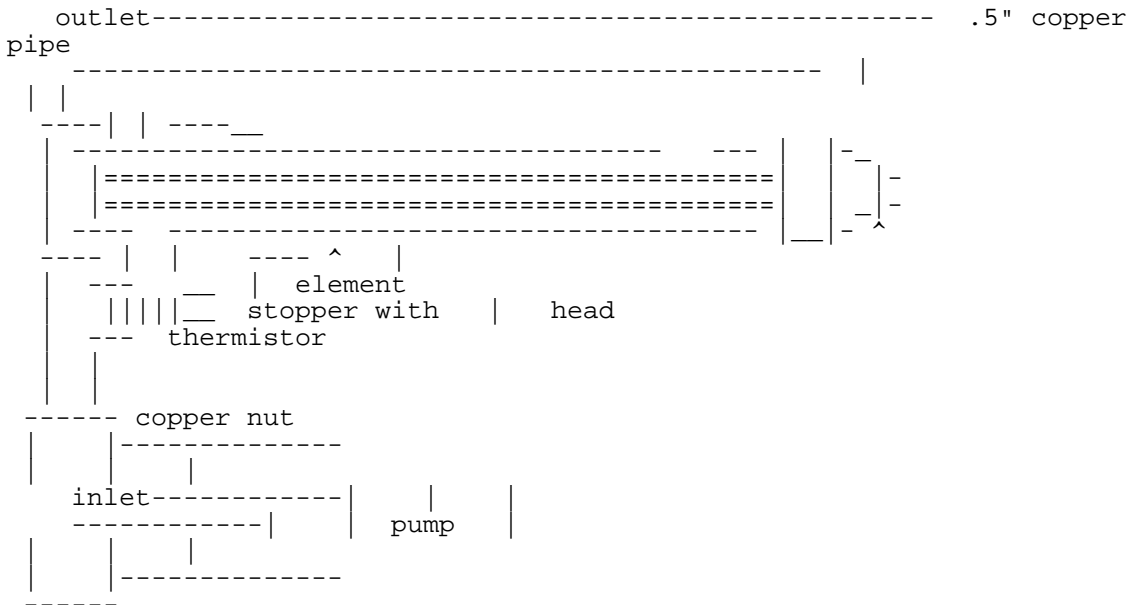
Date: Thu, 23 Jan 92 14:57:32 -0600
 From: agerhardt@ttsi.lonestar.org (Alan Gerhardt)
 Subject: RIMS Part 2

As promised, here's a description of my RIMS unit. I started with the R. Morris basic design and adapted it as needed.

I think Rodney deserves a lot of credit for coming up a practical homebrewer's implementation of this idea. His methods sure gave me a headstart.

I wanted the unit to be able to do at least a 10 gal batch size, which for me usually equates to 16-20 lbs of grain, so I chose a 5KW heating element from WW Grainger. It is a very low heat density element which is advertised to be able to even run dry. It is a very long element, which has in a "U" shape, and folded over to be about 19" long. It cost about \$20, but has turned out to be a very good investment, in that I have seen no evidence of excessive heating (which would kill the enzymes) or scorching. With this element, I get about 1.75-2 degrees/min temperature boost with 18 lbs of grain and about 7-8 gal of water.

I used a length of 1.5" (about 21") copper pipe as an element housing, with a cap for each end, and assorted fittings to connect things up.



The inlet and outlet pipes are .5" copper. I drilled holes in the 1.5" tube for the inlet and outlets (a tight fit is better), and soldered them in.

The trickiest part was the mounting of the heating element. Rodney used a 1" threaded pipe to copper pipe adaptor. Since the adaptor narrows down too much to allow the element I chose to fit through, I cut off the threaded portion, in effect making a copper nut. I soldered the nut outside of the cap (with hole drilled in it), and the element just screws into the end of the pipe. The supplied gasket makes a water tight seal. The element is easily removed for inspection/cleaning,

although cleaning is seldom required if a clean water rinse and recirculation is performed after use.

I put the thermistor inside of a .125" copper tube, and sealed it in epoxy, being careful not to short it out. The tube is inserted through the stopper so that it sticks into the fluid flow.

The Radio Shack thermometer Rodney used is no longer available, so I didn't put that through the stopper too. I use an external digital thermometer instead.

I put the whole thing into a wood case, with the inlet and outlet tubes sticking out through drilled holes. I connect to the unit using plastic tubing and band clamps.

I built a pump speed control per Rodney's design and it works fine.

I have not been able to get his temperature controller to work yet, and am currently using a toggle switch instead.

As he recommended, I used a GFI outlet inside my box, from which I get all power. That is in my opinion, a very wise investment.

I set the whole system up on two Workmates, one for the RIMS unit, and the other for the mash tun. The whole thing disassembles and stores so I have my garage back when done.

Observations:

- (1) At full flow, the outlet stream will sometimes generate a LOT of foam in the mash tun if not properly directed.
- (2) Sparging is a snap now. I just add as much water as my mash tun will hold, raise to 165-170 degrees, and recirculate for about 30 minutes. My efficiency is typically 30-31/lb/gal, for 6 row malt (Stew's Brew malt), just short of Miller's numbers. For larger quantities of malt (not as much room for more water), I plan to drain/replace the sparge water as required.
- (3) A proper grain grind is just as important as always.
- (4) The wort runs incredibly clear by the time you are sparging, and no husks or other particles make it into the boiling kettle.
- (5) If you are contemplating building a RIMS, don't scrimp on the pump or the heating element.
- (6) You have to be crazy or an obsessive tinkerer to go to this much trouble.

I hope this helps somebody !

Cheers,
Alan

Date: 23 Jan 92 18:14:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: The neoprohibitionists are at it again.

I got this off the Libernet, a Libertarian mailing list.

In Spokane, Washington, a high school is going to have a breathalyzer at their high school dance. Any student found drunk, (by whatever standards they set), will be arrested. Any student refusing to take the test will be sent home in the custody of his or her parents.

I know this isn't exactly brewing related, but it scares the beejeebers out of me when I see people making free with our liberties like that. I'm afraid we homebrewers may have to become more politically active in the coming years, much as I dislike that.

Dan

Date: Thu, 23 Jan 92 18:23:24 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: lauter tuns

> It only took me about an hour to put a bizzilion holes in the bottom of
> one of those buckets. The problem is that you generally drill from the
> bottom and that little plastic curley-cues are left on the other side
> which, in this case, is the inside of the bucket. The curley-cues tend
to
> partly block the holes. I took a single-edged razor blade and trimmed
> them off. Melting holes (or slots) is another alternative which might
> make globs but no curley-cues. I bet it's a lot slower though since
you'll
> have to heat the knife for each hole/slot. With a power drill it's just
> bzzzzzt, bzzzzt, bzzzzt, ...

I used a soldering iron for mine. It took about 2.5 hours, and put
a melted glob instead of a burr on the other side, which could be
scraped off with some trouble, but did not block the flow. the holes
are too big to be used without a grain bag, btw...

bb

Date: Thu, 23 Jan 92 18:29:22 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: rye grains

> As I write this I'm roasting a pound of unmalted rye in my oven (375'
> F, 35 min. so far). The idea is to make the following take off on a stout.
>
> 7 lb. 2 row Klages
> 1 lb. carastan
> 1 lb. roasted unmalted rye
> 1 lb. flaked rye

I used 3-lb malted rye in my last batch, expecting the result to be dark because of it's dark color. The result is the lightest colored beer I've made yet. Haven't tasted it yet.

What's carastan?

bb

Date: Thu, 23 Jan 1992 19:56 EST
From: Ken Dobson <MEDKGD%EMUVM1.bitnet@CUNYVM.CUNY.EDU>
Subject: Legal status of homebrewing elsewhere

In HB #808 (I think), someone said that homebrewing is illegal in Missouri.
In TCJOHB, Papazian states that homebrewing is legal everywhere but Arkansas, Oklahoma, and Utah. When I told him that we were fighting for legalization still here in Georgia, he admitted that the 3 states were incorrect and that they should have been Arkansas, Alabama, and Georgia. Now we can read in zymurgy that NJ just attained legalization.

***Just what is the status of legalization across the country???

Has this question been addressed in prior issues of HBD? We would really like to be disseminating correct information to the Georgia Legislature when we tell them that we are one of only 3 states firmly rooted in the '20s.

Ken Dobson
Propagandist
Covert Hops Society

End of HOMEBREW Digest #809, 01/24/92

Date: Fri, 24 Jan 92 07:16:40 EST
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 24-Jan-1992 0716
<mason@habs11.ENABLE.dec.com>
Subject: Carbonation chart...

Please post the PostScript version to the archives.

Thanks...Gary

Date: 24 Jan 92 07:51:19 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: Leagal homebrew in MO

Andy Leith:

> Homebrewing is still illegal in Missouri though.

Are you shure? I thought it was only illegal in a few states out east
and
Utah. If it is illegal here, the law is certanly much over looked; we
have sevrал homebrew shopes across the state and at least two home brew
clubes that I know of.

Chip

Date: 24 Jan 1992 8:27 EST
From: dab@pyuxe.cc.bellcore.com (dave ballard)
Subject: re: oak chips in ipa

guy mcconnell writes:

A quick question to anyone who has used oak chips in an IPA. I have one in the primary that I want to rack on Monday into a secondary containing the oak. My question is, how do you sanitze the oak chips (or do you)? Charlie says something about "steaming" them. How does one accomplish this? Any insight will be appreciated.

i write:

I was just getting ready to do a batch of ipa with oak chips. The recipe I plan on using calls for the chips to be boiled in a pint of water for 15 minutes. After cooling, the whole mess is dumped into the secondary. I also got a word of warning from Bill at the Home Brewery saying that the things are pretty powerful and to be careful not to use more than what the recipe calls for, if not a little less...

iko-
dab

=====
=
dave ballard "Life may not be the party we hoped for,
dab@pyuxe.cc.bellcore.com but while we're here we should dance."
=====
=

Date: Fri, 24 Jan 92 09:00 EST
From: jbutz@homxa.att.com
Subject: brewlaws

Homebrewing was just legalized in NJ this week. I think that this includes legalization of brewpubs. Anyone have any better news on my formerly illicit hobby?

JB
jbutz@homxa.att.com

Date: Fri, 24 Jan 92 9:04:38 EST
From: gkushmer@Jade.Tufts.EDU
Subject: Re: Oak chips in an IPA

(Sorry I didn't e-mail this, but I couldn't get the mailer to work for me):

Here's an idea - Try steaming them in a strainer put over a boiling pot.
That or using a pressure cooker would do a number on any nasties.

- --gk

To any and all Americans:

Mrs. Dan Quayle has her own office in the White House. Her staff of nine are being paid with YOUR tax dollars.

If this pisses you off as much as it does me, do what I did and call:

Marilyn Tucker Quayle - (202) 456-7022

gkushmer@jade.tufts.edu

Date: Fri, 24 Jan 92 09:21:27 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Shipping beer/Eisbock

1. On shipping beer: While waiting in line to pick up a package at the Lafayette, IN UPS office, I persused the info they have hanging on their walls. There I noticed that they refuse to ship "wine or liquor."

I noticed that they did not specifically mention beer. But, I am not at all surprised that people would catch flak about trying to ship beer. Evidently, what you have to do is lie. The standard line I hear is that you tell them you are shipping non-perishable food in glass. If pressed, I would tell them it is beans canned in mason jars.

Or strawberry preserves. Since UPS is a private company, you can lie all you want to and all you have to worry about is reckoning with your

God (if you have one and if It doesn't want you to lie). I'd never pull such a lie with the USPS. I get nervous around gov'ment organizations--even if they are pseudo-private.

2. On Eisbock: I am not an authority, but I read in this forum a long time ago that distillation of alcoholic beverages is strictly illegal.

Freezing alcoholic beverages and removing the water is a form of distillation. I tend to believe that the BATF would not condone these activities if they knew about them. Just a thought.

- --Danny

Date: Fri, 24 Jan 92 07:27:06 MST
From: kbrunell@NMSU.Edu
Subject: Brewshops

Hi!

Does anyone out there know of any brewshops in the Las Cruces, New Mexico /El Paso, Texas area? Thanks in advance!

-Ken
<kbrunell@nmsu.edu>

Date: Fri, 24 Jan 1992 08:54 EDT
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Shipping Beer Across the Northern Border

In HD809 John Freeman brings up the question of how to ship beer. I wish to extend that query into what is likely to be a more complicated issue. A friend in California wishes to set up a FedEx beer-exchange with me in Ontario, Canada. He will send me some mighty fine US microbrewery products and I will reciprocate with some of our local beauties. Judging from past posts in HD on the issue of shipping we have decided to avoid both the postal system and UPS, and have chosen FedEx as a likely deliverer. My questions are as follows:

- 1) Should the package contents be revealed or should we just say "bottles, but they are double boxed and well padded."?
- 2) Have any HD readers shipped beer successfully by this or any other method across the US/Canada border?
- 3) Is there any other advice to extend our way?

This is a thread which has been on HD in the past but was never resolved. Some detailed replies to both John and myself would be much appreciated. Replies to me can be direct e-mail if you wish. Take care.

- Mike -
ligas@sscvax.cis.mcmaster.ca

Date: Fri, 24 Jan 92 08:57:06 CST

From: andy@wups.wustl.edu (Andy Leith)

Subject: Shipping Beer Across the Northern Border

Guy McConnell asks in HBD#809 about the use of oak chips in IPA's.

I have never understood why people (presumably in search of an authentic taste) put oak chips into IPA's. As Terry Foster points out in 'Pale Ale', English oak doesn't impart any flavour to beer, American oak does but it wasn't used for transporting IPA. Type of wood aside, I think that the barrels were often lined with pitch.

Andy

Date: Fri Jan 24 06:47:39 1992
From: darrylri@microsoft.com
Subject: re: shipping homebrew

Although there is no explicit regulation against shipping alcohol by UPS (it is illegal via the post), they can and will turn you down on their own authority. I have never had a problem shipping beer, because I don't call it that. I tell them that the contents are "Perishable Food". This is an official category of items for the UPS, and saying so probably gladdens the heart of the clerk I meet at the counter.

They will not insure such items, so you can't get any money if your case reaches its destination wet inside. I have never been pressed for more detail, but if I am, I will state that I'm sending canned food.

Another way to deal with this is to take your package to a Mailboxes, Etc. (or any other PO Box type of outfit) and pay for their pickup service. Since they are completely clueless, and the UPS fellow will be in a hurry to pick it up, you probably won't have any difficulties as long as there aren't big black words on the outside saying BEER.

Perhaps someday the AHA will win an official ruling from UPS, but we're small and they're in a hurry.

--Darryl Richman

Date: Fri, 24 Jan 92 09:51:43 EST
From: Mike Lelivelt <UTB@CORNELLA.cit.cornell.edu>
Subject: Multi-strain yeast

First, my thanks to George Fix for the advice on isolation techniques of the Whitbread culture. However, I (and Dr. John) still have two questions. First, are there other Wyeasts beside 1098 and 3056 that are multi-strain in nature? Second, is the dried Whitbread culture composed essentially of the same three strains as 1098? Also thanks for the answers to autoclaving carboys.

Date: Fri, 24 Jan 92 10:53:13 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: local perspectives, Lauter tuns

Local perspectives:

css@boa.CCSF.Caltech.EDU (Chris Shenton)

^^^^^^

asks

David Suda <suda@barley.Colorado.EDU>

^^^^^^

>How are you going to freeze it? Stuff a carboy in a freezer?

I suspect, it being winter in Colarado, he'll put it outside,
which might not work at Caltech. Do you get *winter* there?
It's so easy to forget that just about everywhere else is
different from here. :-)

Lauter tun:

If you're gonna drill it, drill from the inside. Hold the bucket
between your knees, make sure your body parts aren't in the way,
and drill. Shaving the curls off the outside has got to be easier
than shaving them off the inside.

Hmmm, how about a similar bucket to put on *top* of the grain bed
so that you can dump sparge water on the bed without disturbing it?

Carl

When I stop learning, bury me.

Date: Fri, 24 Jan 92 9:22:58 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Matching Color to Style
Full-Name: "John Cotterill"

I have recently begun entering my brews into competition. My first observation is that taste is important from a technical perspective, but assuming no problems occurred in the brew, how close your beer comes to meeting the criteria of the style is what wins the ribbon. I have a good handle on pretty much everything except judging whether or not by beer meets the color standards set forth by the AHA. How do you do this? Is there some practical, quantitative way for the homebrewer to make the measurement?
Thanks,
John
johnc@hprpcd.rose.hp.com

Date: Fri, 24 Jan 92 09:42:28 PST
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)
Subject: Re: lauter tuns

> It only took me about an hour to put a bizzilion holes in the bottom of
> one of those buckets.

I used the shaft of an awl. (I couldn't find the handle.) It took me
four hours to poke some 1200 holes in the bucket, after which time I
had some 1200 blisters on my fingers.

Don't do it this way.

Richard Stueven	AHA# 22584	-----	Proving once again that
Internet:	gak@Corp.Sun.COM	----GO----	I don't do hardware.
ATTMAIL:	...!attmail!gak	---SHARX--	
Cow Palace:	Sec 107 Row F Seat 8	-----	

Date: 24 Jan 92 14:04:24 EST

From: CHUCKM@CSG3.Prime.COM

Subject: Re: lauter tuns

Greetings fellow homebrewers...

The water cooler in my office is now using 6 gallon plastic carboys.
Are these acceptable for brewing.... does anyone have an opinion or
experience.

Please reply to chuckm@csg3.prime.com

Thanks in advance.....

chuckm

Date: 24 Jan 92 13:20:00 EST
From: David (D.R.) Brown <DRBROWN@BNR.CA>
Subject: re: PUMPING BEER

> From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
> Subject: PUMPING BEER.

> I've been looking at the Little Giant SC serive magnitic drive pumps.
> Am I nuts? Thoughts?

Call up the manufacturer for advice on pumping beer. I have a Little
Giant
pump that I use for home hydroponics (another great basement sport). The
owner's guide includes a number to call if you're worried about pumping
fluids that might void the warranty. Chances are if the beer's OK for the
pump, then the pump won't hurt your beer.

Dave Brown

Date: Fri, 24 Jan 92 18:22:59 GMT
From: martin@daw_302.hf.intel.com (martin wilde)
Subject: Re: PUMPING BEER

I just recently purchased a pump for pumping beer. It was a Teel pump. The specifics are as follows:

- a chemical magnetic drive pump.
- designed for sanitary conditions.
- pumps fruit juices (beer should have no problems!!!).
- ph range of 5-9.
- temperature range of 32-180 degrees.
- gravity feed (will not pull a column unless primed).

I payed about \$60 for this pump (wholesale). It is quiet and does the job.

I also checked out the following:

Little Giant Pump Co. PN #2-MD-SC ord PN #1-MD-SC

Look in the yellow pages for a pump dealer. My experience with aquarium stores are that they markup alot. There are lots of chemical pumps out there. I settled on the Teel (Grainger Dealer) because it was cheaper and its pumping rate was about 3-5 gallons per minute instead of 8-12 (wow suck that pot of brew up in < 1 minute!!!).

The size of the pump is small (5" x 6" x 7").

I hope this helps.

martin@daw_302.hf.intel.com

Date: Fri, 24 Jan 92 18:56:09 GMT
From: martin@daw_302.hf.intel.com (martin wilde)
Subject: Re: Shipping Beer

The recent Zymurgy (Winter 1991) contains information about how to ship beer (alcohol) using UPS.

It is not illegal to ship alcoholic products for judging purposes. It is best to not tell the bozo behind the desk what is in the package. Just label it as "Food in Glass". Just like any other organization not all the people know all the rules. IF THE PERSON STILL WANTS TO KNOW MORE, JUST GO TO ANOTHER PLACE. My experience has been the little "satellite" places which ship UPS don't really care much what is in the package. They just go through the motion of asking since they are required too. I guy looked at my "Food in Glass" statement and said okay... He probably knew there in there by the address I was shipping it to.

martin@daw_302.hf.intel.com

Date: Fri, 24 Jan 92 12:16:20 -0700
From: David Suda <suda@barley.Colorado.EDU>
Subject: Eisbock & EKU-28

In HBD #809 Chris Shenton (css@boa.CCSF.Caltech.EDU) writes:

> How are you going to freeze it? Stuff a carboy in a freezer? or bottle
> - -- sans caps? -- then freeze? If the latter, you should probably top
> off each bottle since you'll lose some to the ice.

I think the easiest method would be to rack to a bottling bucket (I don't like the idea of freezing in glass), freeze it, and then rack to a keg for force carbonation. Forced carbonation is needed since the high alcohol content would kill off any beer yeast. The problem is that I don't have a keging system, but might be able to borrow one.

> > Is it possible to carbonate the beer, freeze it, and then bottle the
> results with an acceptable carbonation level?
>
> Why carbonate first? Sure, I've had my fair share of ``ice cold beer''
> which froze upon uncapping, so that will work. Seems unnecessary tho.

If I can't get access to a keg, the options are to carbonate before "icing" the beer or else repitch with an alcohol tolerant strain of wine or champagne yeast.

> I believe EKU-28 (Germany) is an Eisbock.

Although Jackson used to claim EKU-28 was an eisbock, I think he now says it is not. Is EKU-28 still available in the US? I haven't seen it in a couple years.

Date: Fri, 24 Jan 92 12:16 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: Art's Brewing, Sourdough Cultures, Long Digests

Ken Dobson mentioned legal status of brewing around the country:
Just so you know, homebrewing is still illegal in Utah, and probably will
be for a very long time. This despite the existence of 3 homebrew supply
shop I know of in UT.

Which reminds me...

John Cotterill mentioned buying inexpensive kegs from Art's Brewing, in
SLC. That was a one time deal, since he managed to get a great price for
many kegs (1 1/2 yrs ago?). I'm pretty certain that his price is back up
to the "market" price, now.

__Sourdough__

Last night, my girlfriend and I attended a class offered by the city's
school system, on making your own sourdough bread. REALLY interesting to
me, and to many homebrewers, I'm sure. (I'm quite certain I was the only
brewer in the class; the others looked to be Mormon housewives ;-)
The thing I'm concerned (not worried) about is keeping wild yeast in the
brewery. Since much effort is expended keeping wild yeast OUT of my
beer,
am I asking for trouble by culturing wild yeast for my bread? Has
anybody
had this problem?

====Concerning the length of the Digest====

As a result of recently learning that the digest is limited in length, a
few things have occurred to me.

1. If you submit a post and it doesn't show up the next day, RDWHAHB.
That
digest was probably filled to its 50k limit, and so your post will show
up
the next day. Two posts just clog the digest with redundant material,
and
probably pushes somebody else's post back to another day.
2. Try to limit the length of your posts. Again, lengthy posts make the
digests approach the 50k limit, thus causing other posts to be delayed.
There's no need to include lengthy quotations from previous posts; just
include the relevant facts. Besides, we've all read it before. Also,
some
people have pretty long "tags" (is that the name of the long thing at the
end
of each letter with your name, favorite quote, disclaimer, and operating
system preference? ;-)
Maybe these can be trimmed down a little?

I don't mean to be a stick-in-the-mud, but the distribution of the HBD
has
grown and continues to grow, so we've all got to start assuming some
societal
responsibilities. (I know, this post is pretty damn long...)

Cheers,
Chuck

Date: Fri, 24 Jan 92 13:36:03 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Dave Miller's Brewpub

>On another Miller topic, the brewpub of which he is brewmaster has
>recently opened in St. Louis, after a considerable amount of effort
>expended by Dave on getting Missouri's laws changed. We previously

What's the name of the place and address - how do I find it?

bb

Date: Fri, 24 Jan 92 12:43:04 PST
From: davep@cirrus.com (David Pike)
Subject: RIMS unit, only computer controlled

All this talk about the RIMS units make me want to talk about our setup.

..
Ours is very similar to the one recently described, however pumps can be purchased through surplus houses(JerryCo) from time to time... look around, you'll find one eventually.

But, the nifty part about our system is that it is CPU controlled. Take one of the versions of the 68hc11(16 bit motorola part), the one with the built in parallel i/o port and the built in A/D converter. Then get the 1millivolt per degree F temperature sensors and attache to A/D converter. Connect the parallel port to a DC/AC controller(+5v makes the AC go on), and control the Hot water heater elements in the path of the wort pump. Connect the built in serial port the the hc11 to a dumb terminal, or PC, the write nifty user inteface SW(just a matter of software!) , and voila, CPU controlled step masher, mash-outer, and sparger. Gives the brewer the chance to wash bottles (of the previous batch) uninterrupted.....,

Date: Fri, 24 Jan 92 12:34:41 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Legality of Homebrewing in Alabama

in Digest #809, Ken Dobson writes:

> In HB #808 (I think), someone said that homebrewing is illegal in
Missouri.
> In TCJOHB, Papazian states that homebrewing is legal everywhere but
Arkansas,
> Oklahoma, and Utah. When I told him that we were fighting for
legalization
> still here in Georgia, he admitted that the 3 states were incorrect and
that
> they should have been Arkansas, Alabama, and Georgia. Now we can read
in
> zymurgy that NJ just attained legalization.
>
> ***Just what is the status of legalization across the country???*
>
> Has this question been addressed in prior issues of HBD? We would
really like
> to be disseminating correct information to the Georgia Legislature when
we tell
> them that we are one of only 3 states firmly rooted in the '20s.

Well Ken, I just got off of the phone with the enforcement office of
the
Alabama Beverage Control Board here in Huntsville. The gentleman I
talked to
said that "there is no law specifically covering homebrewed beer in
Alabama".
He said that winemaking is legal but your are "supposed to have your own
grapes
and stuff". He said "as long as you don't try to sell it or give it to
minors,
no one will bother you about it (homebrewing)". So, it is neither legal
nor
illegal in Alabama, according to this source. On the surface, that
seemed to
be a pretty good situation to me but, the more I think about it, the more
it
worries me. All it would take is one zealous group and we could suddenly
find
it illegal here.

- --

Guy McConnell
"All I need is a pint a day"

Date: Fri, 24 Jan 92 14:00:35 PST
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: pre-crushed grains and basil beer

How long would one want to keep pre-crushed grains around, assuming they are sealed pretty well (not necessarily air-tight) in a cool, dry environment?

What is the problem with old pre-crushed grain, is the yield simply lower, or do bad flavors (or some other catastrophe) develop?
What is the best way to store pre-crushed grain?

If you were going to make a basil beer, how would you add the basil? would you:

1. throw some into the boiling wort?
2. steep some in hot non-boiling water, strain, and add the result to the primary fermentation?
3. throw some into the primary (or secondary); i.e. like dry-hopping?
(would you need to sterilize somehow?)
- or 4. some other ingenious method?

Any ideas on how much you would add to a 5 gallon batch?

Thanks. - Bryan

Date: Fri, 24 Jan 92 18:08:00 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: Schmidling's NA beer

I asked Jack how he was sure his procedure produced NA beer, and got the following info, which I've annotated.

>I forgot the numbers but you would be amazed at the volume reduction just
>bringing up to 170 and letting it cool. It is on the order of a cup or more.
>That's about 4 times the volume of the alcohol in the beer so I think it is
>safe to say, it's gone.

* 1 cup per gallon is 6.25%; by volume, typical homebrew is 4-6% alcohol.

(All US commercial figures are in weight%, which is lower; the traditional weak "3.2 beer" is 4% by volume.)

* The composition of a vapor is governed by the concentrations and vapor pressures of the components of the underlying liquid. At 170F (76.7C), vapor pressure is 310 mmHg for water and 711 mmHg for ethanol, which means that the vapor should have ~2.3x as much ethanol as the beer---e.g., it will be ~10-15%v/v ethanol.

>As I am currently a very light drinker, I can vouch for the fact from my
>personal reaction that, this is NA beer. I get a considerable buzz from
>a glass of normal beer but zero from this stuff.

There is certainly a psychological as well as a physiological component in the "buzz" from alcohol, but I don't know how significant it is. It may be true that "the proper measure of mankind is man", but you can't substitute "beer" for "mankind"---I wouldn't trust subjective measurements.

>I am not quite sure why I started using Champaign yeast but it clearly is
>unnecessary. I use it for soft drinks because it is supposed to impart little
>or no flavor of its own and I happened to have some on hand when I started the
>NA project.

You should have included this info---if you want to be a momily-buster, don't spread any of your own....

> It also occurred to me that one should not have to prime the beer
>because the alcohol which originally limited the fermentation is gone but that
>doesn't seem to be the way it works. I got no fermentation without sugar.

Not surprising; most fermentations poop out not because of high alcohol but because the sugars the yeast can ferment are gone. You might get more gas

by using a less-]attenuative[yeast in the primary and a more-]
attenuative[
one in the bottle (where]attenuative[refers to the # of types of sugar
it
will digest, not to the alcohol level it tolerates), but this is chancy.
You could also try repitching a bit of the yeast slurry (heating to 170F
probably wipes out any suspended yeast) instead of using fresh
yeast---especially if you were trying to hold down the cost.

>The next batch I am going to carbonate in a keg. It will be interesting
to
>see how that turns out.
>
> js

Date: Fri, 24 Jan 1992 16:58 PDT
From: John Post <POST@VAXT.llnl.gov>
Subject: Eisbocks and the law (who cares?)

David Suda and Chris Shenton have been chatting a bit about eisbocks. As I have been following the other threads regarding the various legalization efforts, I seem to recall that any type of home distillation of alcoholic beverages is illegal by Federal law (hence the "revenoors" of the Prohibition days). To my knowledge, this has never been changed. Since it is freeze distillation which makes an eisbock an eisbock, it's probably illegal. (Don't worry, I'm relaxing...)

Would that make an eisbock category at a sanctioned contest a case where the AHA is inviting and condoning an illegal activity?

(I don't know why I thought this question up, but it is Friday afternoon, and I'm in a rather philisophical mood...time fer another 'un, I guess)

john

John Post
post1@llnl.gov
post@vaxt.llnl.gov

Date: Fri, 24 Jan 92 17:27:30 -0500
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>
Subject: sassafras extract for root beer

For those of you who are still looking for extracts of roots to try and brew a 'real' rootbeer, here's something you might try to use...

Pappy's Sassafras
Concentrate
Instant Tea

12 oz. 355 ml

Contents: filtered water, extractives of sassafras (safrole free), and natural flavors, caramel coloring, potassium sorbate as a preservative. Very low sodium. No caffeine.

Made by: H & K Products, Inc.
Columbus Grove, OH 45830

"Refreshing As Spring ... All Year 'round"

This is sold in a glass bottle and is meant to be added to hot or cold water and made into a tea ... add as much as you like, and sugar, YUM! Actually, I have had it cold, and it tastes like weak root beer - a hint of the wild cherry mintiness comes through.

Btw, I don't know where you DO get this. I got mine at the NHD store in Middletown, RI, in their close-out bargain basement for a buck. Call the company, maybe...

Date: Sat, 25 Jan 92 08:35:45 MST
From: abirenbo@isis.cs.du.edu (Aaron Birenboim)
Subject: Mamba

An african beer called Mamba is becoming quite popular in many denver area dining establishments. It has a bright, almost phosphorescent yellow color, fine bubbles, and a distinct, buy not cloying, sweetness. Very malty... but in a strange way. Does anybody know what might contribute to this unique character? I have been entertaining ideas about odd malts or adjuncts.... perhaps millet? CP mentioned the use of millet in areas where it is grown..... like africa. Is millet grown near the ivory coast where Mamba seems to come from?

aaron

Date: Sat, 25 Jan 92 10:14:21 EST
From: homebrew@tso.uc.EDU (Ed Westemeier)
Subject: Oldest brewery

There was some speculation here recently about Charlie P's visit to the "oldest brewery in the Americas." An article appeared in the local paper a few days ago that might hold the clue. A Vermonter named Alan Eames recently returned from a similar quest, down in southern Peru. He was in the "sacred valley" area, not far from Machu Picchu. A brief quote from the article:

"He aimed to examine a beer prized by the Incas The lifeblood of their society was a corn beer called 'chicha,' brewed for 10,000 years -
- still brewed, in fact -- by women of the remote Quechua Indian tribes."

This would be my guess for C.P.'s whereabouts, and a very likely candidate for oldest brewery in the Americas.

Date: Sat, 25 Jan 92 21:21:53 CST
From: bill o'donnell 283-5672 <odonnell@sweetpea.jsc.nasa.gov>
Subject: Oldest brewery

Please take me off the mailing list.

Thank you for the articles for the past year...
I found them to be both informative and useful.

odonnell@sweetpea.jsc.nasa.gov

Date: Sun, 26 Jan 92 08:56 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Botulism, Dry Yeast

To: Homebrew Digest
Fm: Jack Schmidling

Date: Fri, 17 Jan 92 09:57:54 MST
From: Greg Beary <gbeary@advtech.uswest.com>

>That is, if you have a can with the big "B", you can boil the contents and kill the critters that manufacture "B", but that doesn't remove what they have already produced.

It's the other way around. The toxin is destroyed by moderate heat but he spores can only be confidently killed in a pressure cooker.

From: CHUCKM@csg3.Prime.COM

Greetings fellow homebrewers...

> However, I have been using Redstar yeast and think that it may not be giving me all the fine flavor that I should expect.

It's not the fine flavor you are missing, it's the extra, not so fine flavors that Red Star contributes randomly. Almost, without exception, the beer I have made with Red Star has eventually gone bad. Sometimes it took a month or more and other times it was by the time of secondary.

>What dry yeast do people recommend....What about liquid yeast, .. Can I use this at temperatures 55 - 60 degrees (my basement temp.)

I am now on batch #7 using EDME and my beer has become boringly consistent.

I can now move on to change other variables knowing that the yeast in not one of them.

I will no doubt, one day try liquid yeast but there are too many less subtle variations I want to experiment with. I think for a beginner to mess with liquid yeast is a headache he/she does not need. Just do NOT use Red Star.

js

Date: Sun, 26 Jan 92 20:30:37 EST
From: farleyja@sol.crd.ge.com
Subject: Re: To Blow-Off Or Not?

John DeCarlo writes:

> If I had to try and say something relatively unbiased in
> conclusion, I would say that if you don't use a secondary
> fermenter, you may well benefit from having stuff removed during
> blow-off. OTOH, if you rack to a secondary fermenter shortly
> after high krausen, you are leaving behind a fair amount of
> trub in the primary, thereby avoiding any need for blow-off.

I agree with John's advice wholeheartedly. However, the major reason that I use a blow-off tube is not because I don't use a secondary, but because of the fear of gook getting spewed all over my kitchen when my airlock gets blown off by CO2 pressure during the first few days of fermentation. Is there an alternative method for avoiding this that I am unaware of?

Jim Farley
GE Corporate Research and Development
farleyja@sol.crd.ge.com

End of HOMEBREW Digest #810, 01/27/92

Date: Mon, 27 Jan 92 12:41:00 GMT
From: fetzerm@Sdsc.Edu (The Rider)
Subject: re: autoclaving carboys

From: "The Rider" <mfetzer@ucsd.edu>
Date sent: 27-JAN-1992 12:36:40 CUT

>Someone asked if anyone had access to large lab equipment, and if so,
have
>they tried autoclaving carboys. He was worried about the glass
cracking.
>
> We do, we did, it did. Scratch one carboy.

I wasn't going to comment on this thread, but this response forces me to.
We've autlcaved carboys many times. Never has one cracked. This is
opposed to the experience of some friends, who decided to boil their wort
in the autoclave. That carboy *did* crack, scratch 5 gals of beer. *
BUT*
I am certain that it's all a function of the individual carboy (no
imperfections, please) and also, you probably have to use the slow vent
cycle... As I said, 2 carboys of mine have been through the autoclave
half
a dozent times (we usually find it's too much of a hassle to take them to
the lab) but they're all quite healty...

Take care,

Mike

.....
.....
Michael Fetzer
Internet:MFETZER@UCSD.EDU UUCP: ...!ucsd!mfetzer
BITnet: MFETZER@UCSD(use FETZERM@SDSC for BITnet SEND)
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

Date: 27 Jan 1992 8:24 EST
From: dab@pyuxe.cc.bellcore.com (dave ballard)
Subject: wyeast accidents

hey now- a friend of mine (the now-infamous oz) and myself have both had packages of wyeast #1056 (american ale) pop while we were bursting the yeast capsule. neither one of us used extreme force or anything, the seam on the side of the pack just split. is anyone else having this problem??

later
dab

```
=====
=
dave ballard "Life may not be the party we hoped for,
dab@pyuxe.cc.bellcore.com but while we're here we should dance."
=====
=
```

Date: Mon, 27 Jan 92 09:16:26 -0500
From: rodin@ftp.com (Jonathan A. Rodin)
Subject: sanitizing agents

I recently moved into a house with a septic tank. After reading up a bit on the way septic tanks work, I became concerned that dumping the chlorinated water I use to sanitize will disrupt the workings of my septic system. Is this a real problem or am I worrying overly (I'm getting a homebrew to relax with right now)?

Are other sanitizing agents (TSP, metabisulphite, etc.) better vis-a-vis my septic system. Are they better for the environment in general. What are the trade offs using different chemicals for sanitizing?

Jon Rodin ftp Software, Inc. voice: (617) 224-6261
rodin@ftp.com 26 Princess Street fax: (617) 245-7943
Wakefield, MA 01880

Date: Mon, 27 Jan 92 08:48 MST
From: homer@drutx.att.com
Subject: eisbock

I know a former brewmaster from the EKV-28 brewery.

He said that when he worked there, that freezing was not used in the process. The high alcohol was reached by rousing the yeast during fermentation. The beer was raked between fermentation vessels several times to keep the yeast going.

Jim Homer
att!drutx!homer

Date: Mon, 27 Jan 1992 10:53:40 -0500 (EST)

From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

Subject: red star

As a clarification, it's Red Star *ALE* yeast that produces those not-so-pleasant fruity flavors, especially at high temperatures. I've had much success with Red Star LAGER yeast; it's hearty, quick to start, and clean. Not as clean as liquid, but good for a dry lager yeast.

Date: Mon, 27 Jan 92 10:55:27 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Practicing with poetic license

I see in the last HBD that ol' Jack S. has advanced from being simply the world's greatest brewer to being authority on community water supplies and medicine too.

Nay nay, I say.

Dear Jack; you cannot destroy the botulism toxin with a pressure cooker.

You are out of your league on this one.

dennis (M.D. Ph.D.)

Date: Mon, 27 Jan 92 08:43 PST
From: Bob_Konigsberg@3mail.3com.com
Subject: Eisbock

A couple of notes here. I've got a book on Cider making which discusses both freezing and distillation.

1) Freezing for the purpose of concentrating the alcohol is in fact illegal, most folks know that.

2) What is more interesting is the books discussion of problems with freezing. Although their discussion is limited to cider, it will apply here. One of the things that proper distillation does is to separate out stuff called heads (substances more volatile than alcohol), and tails, (substances less volatile than alcohol), both of which are generally undesirable side products of fermentation. The problem is that by separating out the water alone by freezing, it concentrates these substances (fusel alcohols, etc.) in the remaining beer, as well as the alcohol, and may make it taste worse. By way of example, hard cider concentrated in this fashion is called "cider oil". Draw your own conclusion.

3) Another item discussed is that if you are going to do this, don't use a high gravity brew to start with. Apparently (as an extreme case), high alcohol cider (substitute beer), is a little too resistant to freezing to enable good separation. I'll try to remember to look up in the book any general guidelines that apply for those who wish to try it.

BobK

Date: Mon, 27 Jan 92 08:55:36 -0800

From: sherwood@adobe.com

Subject: sparging

I have been thinking about switching from extract to all-grain. There is a limit to the number of vessels I would like to purchase, namely one (a fellow brewer uses a 20-gal SS pot with a SS screen held off of the bottom an inch with a valve below; this should make both a good mashing/boiling vessel)

I also do not want to buy another burner. How to provide sparge water is thus my problem. Dave and I got to talking, and he said that his water heater will get up to 150F -- if it got to 160F he would use that. Nifty idea -- no sparge vessel needed, no extra burner, and you have pressurized hot water that can be piped (er, hosed) anywhere. I like it. I know small hot water heaters (like for mobile homes) are not particularly expensive.

So, has anybody tried this? If the best we can do is 150F, would that still work reasonably (not ideally, maybe, but reasonably?)?. Alternatively, we could replace the thermostat if higher-temp ones are available. Anybody know if they are?

So many questions; so few answers....

Thanks much,
Geoff Sherwood

Date: Mon, 27 Jan 1992 11:17:12 -0600

From: jmp@shoe.wustl.edu

Subject: RE: Dave Miller's brewpub

In HBD810, Brian Bliss asks about the location of Dave Miller's brewpub in St. Louis. It is called, oddly enough, The St. Louis Brewery. It is at 21st Street and Olive Boulevard (I think that Olive is the correct cross street). The phone number is 241-2337. The easiest way to get there is to get to Union Station, which is at 22nd and Market streets, and go north, that is to say, away from the front of Union Station. Go north for a block, and look to your right. It is pretty easy to spot.

Jerome Peirick
peirick_j@wums.wustl.edu

Date: Mon, 27 Jan 92 11:30 CST
From: korz@ihlpl.att.com
Subject: Iodophor

Has anyone used Iodophor for sanitizing bottles, carboys, etc.?
I got some from Foxx Equipment, but the instructions only talk
about concentrations for glassware and dishes (apparently, it's
used in the restaurant industry). I need to know what concentration
to use for our homebrewing use. Help? Thanks.
Al.

Date: Mon, 27 Jan 92 12:52:05 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Culture equipment

Occasionally the question of where to buy culture equipment comes up on the net and the recurring problem is that most supply companies will only sell to "authorized" labs (sheesh!). I've found a company that encourages sales to individuals, using mastercard or visa payment instead of a university P.O. The company is Cole/Parmer, and I'm looking at their 1992-1993 Plasticware catalog. Their number is 1-800-323-4340. Their prices are about the same as the other scientific supply houses. They'll probably be more willing to send you the catalog if you use some bogus company name when you call.

This catalog has petri dishes, culture tubes, plastic tanks, tubing, and valves that might come in handy. They also have a hand-held pH meter for \$43 that's cheaper than my homebrew supplier.

And, no, I do not own stock in this company.

dennis

Date: Mon, 27 Jan 92 11:30:48 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: Culture equipment
Subject: Wyeast Cultures (George Fix)

Mike Lelivelt in HBD#810 asks about yeast cultures at Wyeast. I have not had practical experience with all of them, but this is what I do know.

The Whitbread dried culture is made in England, and distributed in the US by Siebels of Chicago. This is where Wyeast got their stock culture, although they now keep it on slants, or at least this was the case as of a few years ago when I last talked to Fred. Remarkably, slant systems can be effectively used even for multi-strain cultures, and this is but one of a long list of reasons why it is such a practical system for yeast maintenance.

The other ale culture which I have had some practical experience is the Chico or American Ale culture. I believe it is the same as Siebels BRY-96, which in turn is the production yeast at SN. It is most certainly a pure single strain. I find it makes excellent ales in the moderate gravity range (say up to 13.5 deg or 1.054). Whitbread, on the other hand, makes excellent high gravity ales. No.2 in this three strain culture is an incredible fermenter.

I am familiar with four of their lager yeast. I conjecture that the Bavarian strain is the same as W34-70. The strain 2308 is the same as W308, better known to some as Wisenheimer. Both are pure strains. W34-70 is widely used in Germany today and makes excellent lager beer. It tends to be sensitive to high trub levels. Also, it tends to be somewhat of a slow starter when first pitched, however it gets much better in this regard when it is reused.

The Bohemian strain is reported to be from Pilsen. It is dramatically different (and better) than the "Saaz pitching yeast" available from ATCC in Rockville, Md. The latter is also from Pilsen, and is a very strong ester producer. Darryl Richman brought back yeast from Pilsen from which two strains were isolated. One called strain W is very close to the culture at ATCC, and does not make good beer. The other, called strain D, produced some of the finest lager beer that I have ever made. It is less fruity than the Wyeast culture and produces rounded, soft continental flavors. It is less sulfury than W34-70, but a tad fruitier. I believe it is different from the strain at Wyeast. Check with Darryl if interested.

The American Pilsner strain is reported to be AB's production yeast. It

produces apple like flavors found to some degree in all AB products. The culture from Wyeast, however, can have on occasion very strong apple flavors.

These will diminish to some extent with aging, nevertheless measured acetaldehyde levels are always well above what is normally thought of as acceptable. It is my belief (totally without proof) that the Wyeast culture (unlike AB's production yeast) is a multi-strain culture.

Date: Mon, 27 Jan 92 12:11 CST
From: korz@ihlpl.att.com
Subject: Re: To Blow-Off Or Not?

Jim Farley writes:

>John DeCarlo writes:

>

>> If I had to try and say something relatively unbiased in
>> conclusion, I would say that if you don't use a secondary
>> fermenter, you may well benefit from having stuff removed during
>> blow-off. OTOH, if you rack to a secondary fermenter shortly
>> after high kraeusen, you are leaving behind a fair amount of
>> trub in the primary, thereby avoiding any need for blow-off.

>

I disagree. The (alleged) benefits of blowoff are the removal of higher (fusel) alcohols and (from my own observations) some hop oils. Some brewers swear by the blowoff method, others consider it a waste of beer -- I used to be in the former camp, but I'm trying to be objective and plan to do a few experiments to see if I can tell the difference.

>I agree with John's advice wholeheartedly. However, the major
>reason that I use a blow-off tube is not because I don't use a
>secondary, but because of the fear of gook getting spewed all over
>my kitchen when my airlock gets blown off by CO2 pressure during the
>first few days of fermentation. Is there an alternative method for
>avoiding this that I am unaware of?

The most common way is to use an oversized primary. I know that 6 and 7 gallon glass carboys are available and although I don't recommend using plastic fermenters, there are 11 gallon plastic food-grade buckets available.

On a related note, Friday I brewed up a Cherry Stout. I miscalculated my and brewed up about 5.5 gallons. I put 5 in a glass carboy and 0.5 in a gallon jug. Since there are whole cherries in this batch, and I could not split them accurately (in the proper proportions) between the carboy and jug, this will not be a good test for blowoff versus non-blowoff. Back to my point. I put two 3.3 lb cans of John Bull dark unhopped extract, 1.5 lbs of DME, 1 lb of Crystal and some non-fermentable grains in this batch, which is not really a high OG: not including the cherry solids (no way of knowing how much sugar they add to the wort) the OG for 5.5 gallons was 1054. Oh yeah, I also steeped 2 oz of flaked barley while the wort went from 125F to 165F. Pitched Wyeast #1084 - Irish Ale yeast. The blowoff was incredible! This morning (monday) the kraeusen has fallen, the total blowoff was about

a half of a gallon. The point I'm trying to make here is that I suspect that even a 7 gallon carboy would have needed a blowoff hose. I can't even imagine how much blowoff there would be in a 1112 OG beer like EKU 28

Kulminator! Have any of you really-high-gravity beer brewers successfully

brewed without blowoff? Chuck-- have you? Oops again -- I failed to mention the ferment is being done at 66F.

Al.

Date: Mon, 27 Jan 92 15:46:15 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Yeast and head retention

I've been combing the literature (and the archives) on factors which affect head retention, and one thing which is conventionally neglected is yeast strain. On the other hand, I've seen some brands which advertise this as a plus, and it accords with my experience. So what might be the mechanism? Obviously, we need to rule out factors which are only indirectly related to the strain, such as degree of attenuation, rapidity of bottle conditioning, preferred working temperature, etc. I'm thinking more in terms of fermentation or maturation by-products. Any ideas ?

Re dried yeast, I saw a recent claim that top fermenters survive the drying process less successfully than bottom fermenters. The result being that dried ale yeast tends to contain a high proportion of spores, as opposed to dormant cells (presumably), which makes for an inferior ferment in some fashion which escapes me and for which I would welcome an explanation. Thus, so-called dried ale yeast may in fact more closely resemble lager yeast. I'm wondering if this is an alternate explanation for why dried yeasts are so attenuative; it's not just because they are inherently vigorous, but because they are biased towards a particular strain. Ideas ?

Date: Mon, 27 Jan 1992 16:22:18 -0500
From: trwagner@unixpop.ucs.indiana.edu
Subject: Axbridge Beer Kit

Howdy all brewers.

Last October, I was milling through my local liquor store in search of George Killian's Red (now THAT's a great beer!!) However, much to my disappointment, Indiana does not distribute Killians at all! (damn). I spotted a beer kit called Axbridge Beer Micro Brewery. I thought it was a cool thing. I gave it a glance a few times when I returned but left without the kit due to its price. (I still wanted one though, even if it did cost \$39.95)

The kit is basically a sealed plastic bag inside a synthetic woven bag on the outside. At the bottom of the plastic bag, sticking through the outside one, is a spout. At the top is a plastic cap with a valve. All you do is add about 60 oz of HOT water to the mix *inside* the bag, add another 340 oz of cold water, toss on the brewers yeast that is included with the kit, cap the bag, and wait for about 21 days. (of course, I will wait about 28 days).

The cap with the valve is supposed to keep the pressure inside the bag and add co2 throughout the process. It is an English Ale and is supposed to clear after 20 or so days.

I purchased and finished setting up the kit on Saturday the 25th of January. When finished, I will release a result for those interested.

My question is this. Has anyone else out there tried a micro brewery like this (or this exact one), know of a BETTER price, know if these kits can be purchased mail order, or if they can be re-used?

Thanks

Ted

Ted Wagner aka "Guardian Angel"
trwagner@ucs.indiana.edu (via Eudora)

o__ o__ o__ o__ Indiana University
_.>/ _>/ _ _.>/ _.>/ _ home of the "WORLD's Greatest College
(_) /(_) /(_) () / () / () weekend.....The Little 500!"

Date: 27 Jan 92 16:33:23 EST
From: Tom Lyons <76474.2350@compuserve.com>
Subject: New on hbd, high-gravity brew

This is my 1st submission to the digest, though I have received it for quite a while through CompuServe's Beer forum.

I brewed a high-gravity bock last weekend, and wonder what I can do to get as complete a fermentation as possible. My SG reading was 1.136, part of which I think is attributable to some trub in my sample, but it still is chock full of fermentables. I pitched Wyeast London Ale, cause it's what I had.

How well will that yeast do, and should I attempt to rouse it when fermentation slows/stops? Should I add another strain later in fermentation? If so, what? In the interest of general information, here is my recipe:

8 lbs pale malt
1 lb Vienna malt
.5 lb chocolate malt
2.5 lbs dark extract syrup
2.5 lbs light DME
1 oz Chinook 12.5% alpha boil
1 oz Hallertau finish

Grains mashed in a RIMS. Extracts added to boil. Forgot my Irish Moss <slap>. I'd like to get the gravity as low as possible, I mean I don't expect 1.009 or anything but I sure don't want to see it stop at 1.070 or similar. Thank you thank you thank you.

Date: Mon, 27 Jan 92 18:11 CST

From: korz@ihlpl.att.com

Subject: Re: trub in the primary (was Interesting Experience)

Steve writes:

> I brewed up a dopplebok a couple of weeks ago and had an interesting
> experience. I'm working my way up to all-grain (I do partial grain now)
and
> had made use of some new equipment. When I was done, I had about 3.5g
of
> wort and added that to 1.5g of water. My method todate has been to let
this
> settle overnight, and then siphon the beer off the settled trub and
then
> pitch the yeast. I've found that this has led to a minimum of sediment
in
> the finished product. However, my brews have had some infection
problems
> in the past few batches, so I've avoided the plastic pails I was using
and
> just pitched directly into the carboy that had the beer, trub and all.
I
> had waited until the beer was about 70F before pitching, and there was
a
> good 2-3" of trub at the bottom of the carboy.
>
> After three days, nothing. Relaxing, I looked at my logs from the
previous
> batch, where I used the same yeast (WYeast, Bavarian Lager). It had
taken 3
> days for that to show signs of activity. So I waited. After 5 days,
still
> nothing. Now, worried, I reasoned that I had a bottom fermenting yeast
that
> was down there in the trub looking for things to eat and not finding
> anything. So I got a siphon tube, sanitized it and stirred the muck up.
Two
> days later, it was off and running. It's still (1 week later) going
crazy!
> The 2-3" of trub has been blown up into suspension by the activity of
the
> yeast. It is absolutely amazing to watch.

I suspect your wort simply needed oxygen.

> So I think I solved the immediate problem; this batch. But the longer
term
> problem remains. How to avoid getting the trub in the carboy. How do
you
> netbrewers deal with this? I was thinking of a 6g carboy, adjusting the
> recipe to fill it and then after the trub had settled, siphon to a 5g
and

I feel that there isn't a problem with leaving the beer on the trub for
a short while, say, a few weeks. You can reduce your trub by cooling in
your kettle (the added advantage of being able to aerate as you pour into
the primary without fear of oxidation (as long as the wort is under 80F)
)
thus getting your cold break in the kettle rather than the primary. This
implies an immersion chiller. If you use a counterflow chiller, you get

the same benefit but you need to cool as you transfer and then rack off the cold break. Cooling your wort quickly gives the additional benefit of reducing DMS in your beer, which is produced while your wort cools from boiling to 140F. Shortening that period of time will reduce how much DMS gets created. Since you mentioned Lager yeast, I assume you will be fermenting for a long while at cooler temperatures. That's when I think you need to worry about getting the wort off the trub. I suggest that you get an immersion wort chiller, siphon the cooled wort off the cold break into a 6 gallon carboy, then after three weeks rack off the trub into a 5 gallon carboy. I know you mentioned "cheaper and easier" and I suggested a more expensive, more difficult way. Sorry. Well, on second thought, if you cooled your wort in the kettle, by say, putting it in a tub of icewater, that would be cheaper than a chiller. I think you've described the easiest way, though, so I'm afraid I can't help you there.
Al.

Date: Mon, 27 Jan 92 18:28 CST
From: korz@ihlpl.att.com
Subject: Re: PUMPING BEER

Dan writes:

> I'm doing some mental designing for a medium sized basement brewery. I
> want to use a pump of some sort to move beer or wort from one vessal to
> another. A peristoltic pump is out of the question because of cost.
I've
> been looking at the Little Giant SC serive magnitic drive pumps.

[stuff deleted]

>This pump does 470 gallons per hour and costs \$119 from "That Fish
Place,"
> so would be a pretty good deal if it's useable.

I've been thinking the same for a while -- a pump would make siphoning
obsolete and sanitation easier. However Dan, you mentioned that a
peristaltic
pump is out of the question because of cost, but the Coleman-Palmer
catalog
has peristaltic pump heads for \$80. Drive motors begin (I think) at
\$125,
but there are a lot of \$20 motors out there. If you're willing to spend
\$119, I think you should be able to put together a peristaltic pump. I'm
not familiar with the Little Giant SC, but one very important
characteristic
of the kind of pump we both are looking for is: SELF-PRIMING! If the
pump
you get is not self-priming, then we're back to square one -- siphoning.
Al.

Date: Mon, 27 Jan 92 16:01:48 CST
From: motcid!red!chambers@uunet.UU.NET (Jeff Chambers)
Subject: PH readings

Greetings,

Is there a better (and also cheap) way to determine the PH of your grist than with typical PH papers? I take a reading and for the life of me I can determine the PH with any kind of accuracy. Do other people has this problem or should I consult an eye doctor?

Shifting Gears, I tried "Samual Smiths 'Pure Brewed Lager Beer'" over the weekend since it was the first time I've heard of it. Since the Oatmeal Stout is one of my favorites, I thought the lager deserved a try. I must say that it was exceptionally smooth with a nice bitter kick at the end. Unfortunately, I won't be drinking a lot of them, though, as they are \$11 a six here in Chicago.

Jeff Chambers

Date: Mon, 27 Jan 92 21:51:17 EST
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: When to add lactose?

I have read that certain sweet stouts (i.e. Mackeson's) add lactose (milk sugar) at both boiling and bottling. What I am wondering is, if lactose is really unfermentable by beer yeast, why should it matter when it is added? Does it react in some way during fermentation that I am not aware of, or at least change in flavor profile?

FYI, our club (the Ithaca Brewers' Union of Ithaca, NY) is having a Stout and Porter competition for St. Patrick's Day. Only 2 bottles and \$4 per entry required. 5 categories, 3 prizes in each category. If anyone is interested, send me e-mail directly and I'll send you information.

Cheers,

STEVE

Stephen Russell...srussell@snoopy.msc.cornell.edu, srussell@crnlmsc3.
bitnet

Date: Mon, 27 Jan 92 13:49 EST
From: Mike Fertsch <FERTSCH@adcl.adc.ray.com>
Subject: Ph Ranges

martin wilde) found a machine for PUMPING BEER:

>I just recently purchased a pump for pumping beer. It was a Teel
>pump. The specifics are as follows:

>- a chemical magnetic drive pump.
good.

>- designed for sanitary conditions.
good.

>- pumps fruit juices (beer should have no problems!!!).
not an issue.

>- ph range of 5-9.

HUH? My understanding is that beer has a ph lower than 5.0 Wort is
in the low 5's, and fermented beer is more acidic. My guess is the
dissolved CO2 acidifies the beer.

>- temperature range of 32-180 degrees.
good.

>- gravity feed (will not pull a column unless primed).

I'm not sure what graviry feed means. I can start a siphon, and the
beer moves by gravity feed!

The capacity of the pump seems a little high, but should be useable. Most
pumps I've seen are either much to fast (tens of gallons per minute) of
much too slow (liters per hour). I'd like a pump in the 0.5-1 gallon per
minute range.

I'm not sure what makes these pumps (any pump), but I'd be worries about
oxidatation. If an impeller spins around, pushing the beer, I'd think
it would oxidise the beer. Any comments?

Mike Fertsch
mikef@synchro.com

End of HOMEBREW Digest #811, 01/28/92

Date: Mon, 27 Jan 92 11:06:48 EST
From: GAHAAS%ERENJ.BITNET@pucc.Princeton.EDU
Subject: Homebrew Supply Sales in NYC?

Hello All -

Does anyone know address &/or Phone #'s of homebrew supply stores in New York City? The Manhattan Yellow Pages don't show any, even though I've heard one is now selling supplies in Soho/Gr.Village. Any clues?

How's that song go? 'If I can make it here, I can make it anywhere.....
It's time to brew, New York, New York.....' :)

Greg H.

Date: Tue, 28 Jan 1992 06:03:07 PST
From: Janet_L._Hunt.Wbst139@xerox.com
Subject: Re: Homebrew Digest #811 (January 28, 1992)

I have tried, But can`t seem to remove myself from this DL. Can anyone
do this
for me - Please- Thank You.

Date: Tue, 28 Jan 92 09:34:43 EST
From: "Maximillian D. Robbins" <ROBBINSM%GUVM.bitnet@VTVM2.CC.VT.EDU>
Subject: Homebrew Digest

Information Systems
I am looking for a maly extract recipe for beer called Chimay
"Trappiste".
Could anyone help me.
Thanx in advance.

In-Reply-To: note of 01/28/92 05:44

Date: Tue, 28 Jan 92 8:29:37 CST
From: ingr!b11!rocker!gary@uunet.UU.NET (Gary Braswell)
Subject: RE:Sanitizing Agents

Subject: sanitizing agents

>I recently moved into a house with a septic tank. After reading up a bit
>on the way septic tanks work, I became concerned that dumping the chlorinated
>water I use to sanitize will disrupt the workings of my septic system. Is
>this a real problem or am I worrying overly (I'm getting a homebrew to relax
>with right now)?

I also live in a house w/ a septic tank, and I was advised not to use bleach
in cleaning the bathroom, because the bleach running down the drain would
kill all the little septics :-). As for chlorinated water, I would guess
it would be a function of what the percentage of water you are introducing
into the tank is (as compared to the tank's capacity), and what the concentration of chlorine is in the solution. My gut feeling is that I would advise against it.

My solution to this problem would probably not be apropos to you, as I live
in the fairly rural area of Alabama that surrounds Huntsville, and my neighbors have not said anything to me when I dump my toxins into the drainage ditch at the edge of my back yard :-). I have not noticed any dead
birds or two-headed squirrels in the area, so I don't think it is affecting
the enviroment that adversely, but that may or may not be socially acceptable in your neck of the woods.

If worse comes to worst, I can't remember the exact amount, but I believe
it would cost less than a 100 bucks to have your ceptic tank drained and
have them re-introduce the bacteria into the system. The builder of our
house advised that you do that every 4 or 5 years, anyway.

- - -
/*****
*****/
"We'll...do our best to help you port from | Gary Braswell, Systems
Engineer |
an AT&T version to 4.2 BSD, but porting the | Intergraph Corporation
other way is out of the question if many of | gary@rocker.b11.ingr.com
the Berkely-specific system calls are used. | Engineering Dept.
-M. Rochkind in "Advanced UNIX Programming" | PH. 730-6497, MS CR1105
/*****
*****/

Date: Tue, 28 Jan 1992 9:45:43 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: Whitbread,ss spigot

I've got a data point in support of G.Fix's assertion that the #2 Whitbread strain is a good fermenter. I made a strong ale (mistakenly, but that's not important) that had an OG of at least 1.060 and might have been over 1.100, depending on my extraction rate. The initial (first 1-2 weeks) of ferment were slow. Then, without any prompting from me, the ferment just took off, almost making another krausen head. It's been more than a month, and it's still fermenting strongly. I took a taste after about 2 weeks, and didn't like it: strong solvent/cloves/vinous flavor/aroma. If I remember correctly, that is characteristic of the #1 strain. Correct me if I'm wrong. Since then, the aroma has mellowed/sweetened considerably. I would expect the flavor to have similarly improved, although it may still need some aging. It was intended to be an Oatmeal Stout, btw, but it turned into an Imperial Oatmeal Stout. New category anyone?

I'm also looking for advice as to adding a spigot to a stainless steel brewpot. According to the person with the MIG welder, the spigot has to be the same steel as the pot. True? And if so, where to find a ss spigot?

Russ

Date: Tue, 28 Jan 92 09:54:02 EST
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>
Subject: Teel Pumps

The Teel magnetic drive pump is a gravity feed pump, which means that the fluid must get to the pump on its own - the pump does not suck. This makes it suitable for setups where the pot or tun from which you are pumping has a bottom spigot. It won't work in the situation where you want to just drop the hose into the pot and start pumping. Another way of describing this pump is that it is not self-priming. The capacity of the pump is not really a problem, because you can put an inexpensive motor speed controller on it and slow down the pump. Oxidation should not be a problem - the pump body and impeller should not contain any air....

Date: Tue, 28 Jan 92 09:59:52 EST
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>
Subject: Malt mill (ala JS)

Well, folks, I did it. I sent my money off to JS and bought one of his bottom of the line (non-adjustable, hand cranked) malt mills. As was mentioned in the review several weeks ago, the aesthetics are kind of home-shop. However, in a nano-brewery where lots of the stuff is built out of plastic buckets and hacked up kegs, it looks right at home. The important part is the roller assembly, and that is a gem. It is very simple, but that does not mean it would be simple to build. I actually have all of the tools needed to do the job, (well, I don't have a foundry, but the parts Jack casts could as easily be fabricated from thick aluminum plate) but the time it would take me would be just too much. For \$100, I'm willing to let Jack do it. Besides, he did the research - if I built my own, I'd probably have to do it a couple of times before I got it right.

So how does it work? In a word, great. I ran several kinds of grain through it, and they all got a great crush. It is quick and easy. If what you want is Williams-Sonoma yuppie glitz, this mill will not make you happy. If you want a mill that is pretty much optimized for the small scale brew, this is your machine. IMHO the price is fair, and I don't feel ripped off at all. BTW, Williams-Sonoma has, among all the yuppie glitz, some very nice 3 liter canning jars for \$6 apiece that are great for storing specialty grains, etc.

I have no connections with Jack other than reading his posts (and yes I was pretty pissed last fall too :-)) and buying his mill. I'm glad he's making them.....

Date: Mon, 27 Jan 92 15:44:54 CST
From: dyer@marble.rtsg.mot.com (Bill Dyer)
Subject: Malt mill (ala JS)

following this thread on how UPS is refusing to ship alcohol because it is company policy or whatever. This is garbage. Every month I receive two bottles of wine and two six packs of beer from UPS (Taste of California and Beer Across America). UPS is the most inconsistent organization in the world. Supposedly, they have a signature for everything they deliver, but I come home from work all the time to find things left on my porch in broad daylight. Sometimes the boxes contain very expensive things (software, china etc). The first time I got my shipment of wine from Taste of California, they made a really big deal out of getting an adult signature because the package contained alcohol. We called up and asked if we could leave one of those yellow slips with our signature on it and they said "Oh no, you'll have to sign in person for packages containing alcohol." So we went into UPS, signed and got our wine. Well, the very next month, I come home from work and what do I find on my porch but two bottles of wine delivered from UPS WITHOUT my signature. Oh well, same much for company policy. The bottom line is that they will ship alcoholic beverages, but who knows what you have to go through to get them to do it. I think the easiest thing is to lie and tell them it's something else and avoid the hassle altogether.

Later,

-Bill

you'll think I'm dead, but I sail away	Bill Dyer (708) 632-7081
on a wave of mutilation	dyer@motcid.rtsg.mot.com
-Pixies or uunet!motcid!dyer	

Date: Tue, 28 Jan 92 13:29:30 -0500
From: "a.e.mossberg" <aem@mthvax.cs.miami.edu>
Subject: CO2 temperature/pressure/volume charts for kegging

Ken Key (key@cs.utk.edu) has provided CO2 temperature/pressure/volume charts for kegging in both plain text and PostScript formats for the homebrew archives at mthvax.cs.miami.edu

They are available as co2.txt and co2.ps

For those unable to ftp to mthvax.cs.miami.edu, you can retrieve them via the netlib server by sending the command

send co2.txt from homebrew

to netlib@mthvax.cs.miami.edu for the plain text, or

send co2.ps from homebrew

for the postscript version.

Thanks Ken!

aem

Date: Tue, 28 Jan 92 10:54:20 PST
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: PH readings

In HBD #811, motcid!red!chambers@uunet.UU.NET (Jeff Chambers) writes:

> Is there a better (and also cheap) way to determine the PH of your
> grist than with typical PH papers? I take a reading and for the life
> of me I can determine the PH with any kind of accuracy. Do other
> people has this problem of should I consult an eye doctor?

If you find an eye doctor who can help with this problem, please let me know!

I gave up on pH papers and bought a small digital pH meter from American Brewmaster. I don't remember the exact price, but it was under \$50. It works well for me. I checked it on my marine aquarium, which has a known pH of 8.3, and it read accurately.

You can reach American Brewmaster at (919) 850-0095. They're in Raleigh, North Carolina.

Date: Tue, 28 Jan 92 13:14:53 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re red star

Russ Gelinas put in a "clarification" that Red Star /ale/ yeast was bad but the /lager/ yeast was "clean". This doesn't match the ZYMURGY lab results (in which RS and Vierka lager yeasts were rated ~1 out of 10), or an experiment in Boston in which the taste of OG-1.035 lager fermented with straight RS was instantly recognizable against more of the same wort fermented with single-cell-cultured Red Star. It appears that RS has high levels of contaminants that seriously affect the flavor of milder beers.

Date: Tue, 28 Jan 92 08:57:57 EST

From: loc@bostech.com

Subject: Wyeast Package Problems

With reference to the various experiences people are having with Wyeast packages, I noticed something new on the package. Yes, it is a bit strange but I do read packages. (8^) The new Wyeast packages contain new instructions on them. I understand that these new instructions are specifically intended to prevent the seam from failing. I noticed these new guidelines on a package of Danish lager I just used.

The instructions now say to place one hand across the bottom seam of the package, holding it closed, while the other hand is used to just rupture the inner yeast packet.

>From what I can gather from my sources, Wyeast fills the package from the bottom and this is the seam that is the most prone to failure. (I've had seams go before, but can't remember which one right now)

DISCLAIMER the following statement is pure conjecture and has no base in fact. With that said, I suspect that the Wyeast people are working to solve the failing seam problem, but it is a harder problem than meets the eye.

So check out the next Wyeast package you get that has a 1992 date on it and read how the directions have changed. If I learn any more, I will post the info.

cheers,
rogerl

Date: Tue, 28 Jan 92 15:25:04 EST
From: Jay Hersh <hersh@expo.lcs.mit.edu>
Subject: AHA Nationals.. told you so...

AHEM... not being one to pat myself on the back and say I told you so :-
) , but
long time readers of the HBD will recall a discussion held several years
ago
calling for the creation of a tiered competition system where winners
judged at a
local or regional site would then be forwarded on to the National Round
finals.

At the time of the discussion the AHA competition was smaller, but there
were also a lot fewer judges. I think back then (late 87 or 88) the
AHA just did not have confidence in anyone outside of Boulder to take
these responsibilities. While much controversy raged around this issue
(and some of us let our AHA memberships lapse over it...) time has
vindicated
those championing such a system.

Now if the AHA would only actually let it's members have some real
representation, say like having an elected Board of Advisors who actually
had
some authority to make policy over certain non-publishing issues (such as
judging and competition policy) I'd be really happy. Still in all they
have
been a lot more responsive in the last few years accepting suggestions
such
as moving the conference around...

- JaH

--

Hopfen und Malz, Gott erhalts

Date: Tue, 28 Jan 92 16:39:24 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Botul-oops!

After being notified privately that my recent post on the heat-lability of the botulism toxin was in error (and particularly offensive to boot), I resorted to re-checking my facts (which should have been my first move).

Facts:

- 1) The botulism toxin is quite unstable in boiling liquids; a 10 minute boil should thoroughly inactivate it.
- 2) Boiling does not kill the organism's spores; this requires at least pressure-cooker temps.
- 3) I think Jack S. was right on this one. (Argh that hurts!)

There are bacterial toxins that are resistant to boiling (or pressure cookers) Staph toxin is one; this was the source of my error.

My thanks to my tutors (especially Jim W.) and my apologies for the waste of bandwidth.

dennis

Date: Tue, 28 Jan 92 17:04 EST
From: man@kato.att.com
Subject: PSI/Temp chart for force carbonation

I have the above mentioned chart in my hot little hands right now. In the past, I have force-carbonated mostly by luck, but I figured this chart would take the guesswork out of it. Well, I have a question. There is no mention of time anywhere. I went back through old digests and found no mention there either. If I want 2.4 Volumes in my beer, I can put it under 14PSI @ 46F. But how long will it take? Obviously, it isn't instantaneous, but when it does reach 2.4 Vols., will it stay there and not take anymore CO2 into solution ? My guess is no, but I'm a programmer, not a cellar-master. So, what am I missing ?

Mark Nevar

"We all lead substantially diminished lives when the beer we drink is as distinctive as Velveeta on Wonderbread." MJ

Date: Tue, 28 Jan 92 17:03:37 CST
From: quinnt@turing.med.ge.com (Tom Quinn 5-4291)
Subject: Re: sanitizing agents

John Rodin writes:

I recently moved into a house with a septic tank. After reading up a bit on the way septic tanks work, I became concerned that dumping the chlorinated water I use to sanitize will disrupt the workings of my septic system. Is this a real problem or am I worrying overly (I'm getting a homebrew to relax with right now)?

My brother-in-law and part-time brew partner designs and builds septic systems. Since I recently acquired my first septic system I asked him about the effects that homebrewing might have on it. He felt that the small amount of chlorine involved (approx 2 ounces per five gallons to sanitize) would have no effect on the system's workings. In fact, he thought the yeast slurry which would be sent down would be an excellent treatment to keep the system healthy and functioning well (I guess he meant decomposition-wise). He couldn't comment on the environmental impact of the bleach.

Tom

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=====  
===  
Tom Quinn      ||  
Consultant at  || uucp: [uunet!crdgw1|sun!sunbrew]!gemed!quinnt  
G.E. Medical Systems  || internet: quinnt@med.ge.com  
Milwaukee, WI 53201-414  ||  
=====
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Date: Tue, 28 Jan 92 21:30 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Botulism, Dry Yeast

To: Homebrew Digest
Fm: Jack Schmidling

From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: Schmidling's NA beer

> I asked Jack how he was sure his procedure produced NA beer, and got the following info, which I've annotated.

I find it a bit strange that you would ask me questions in private mail and them respond with edited, out of context sound bites, in public.

>>I for got the numbers but you would be amazed at the volume reduction just
>>bringing up to 170 and letting it cool. It is on the order of a cup or
>>more. That's about 4 times the volume of the alcohol in the beer so I think
>>it is safe to say, it's gone.

> * 1 cup per gallon is 6.25%; by volume, typical homebrew is 4-6% alcohol.

(All US commercial figures are in weight%, which is lower; the traditional weak "3.2 beer" is 4% by volume.)

* The composition of a vapor is governed by the concentrations and vapor pressures of the components of the underlying liquid. At 170F (76.7C), vapor pressure is 310 mmHg for water and 711 mmHg for ethanol, which means that the vapor should have ~2.3x as much ethanol as the beer---e.g., it will be ~10-15%v/v ethanol.

All that is fascinating and elegant but, sheds not the slightest bit of light on whether it is or is it not, "safe to say, it's gone"?

>>I am not quite sure why I started using Champaign yeast but it clearly is unnecessary. I use it for soft drinks because it is supposed to impart little or no flavor of its own and I happened to have some on hand when I started the NA project.

>You should have included this info---if you want to be a momily-buster, don't spread any of your own....

Yes Mom, but I was just passing on a recipe that works and all of my reasons for everything in it would be a waste of bandwidth. Furthermore, you know how sensitive I am. Why did you ask the question in private and then scold

me in public. Are you trying to stimulate another temper tantrum?

From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Practicing with poetic license

>I see in the last HBD that ol' Jack S. has advanced from being simply the world's greatest brewer to being authority on community water supplies and medicine too.

>Nay nay, I say.

>Dear Jack; you cannot destroy the botulism toxin with a pressure cooker.

>You are out of your league on this one.

>dennis (M.D. Ph.D.)

Not sure what "league" I am supposed to be in but if you are really an M.D., you provide an excellent reminder of why most intelligent people have little confidence in doctors.

The following is from: Bacteriology, F W Tanner.....

"The toxin formed by Clostridium botulinum is one of the most active poisons known. A small amount will cause death. Some fatal cases have been reported where a little liquor left on the tongue from tastina a portion of a bean pod caused death with typical symptoms. Experiments have shown that this toxin is quite susceptible to heat and destroyed by boiling for a few minutes."
"

This information is so basic that even moms routinely demonstrate a far higher level of understanding than yours. Mom are advised to boil home canned foods for a few minutes before eating or tasting.

The next time I need a doctor, I will make a point of checking out his "poetic license".

From: sherwood@adobe.com
Subject: sparging

>How to provide sparge water is thus my problem. Dave and I got to talking, and he said that his water heater will get up to 150F -- if it got to 160F he would use that.

I posted an article recently on the effects of sparging with boiling water and never got a single reaction and have suspected it got eaten. If you read my article on sparging temp, you will probably be disinclined to try to use water that cold. It is fairly easy to keep a kettle of water boiling for sparging if you are doing it at the proper rate. If you are using your

kettle as a mash tun, move it off the burner on to a stool for sparging.
You
now have the burner available for heating sparge water. If you put a
spigot
on the kettle used for boiling, the process becomes automatic. If not,
just
dip it out with a soup ladle. Every time you take out a ladle, replace
it
with a ladle full of tap water.

The ideal solution is two kettles. I started with an enamel 32 qt and a
coffee pot. I now use the enamel pot for mashing and a ten gal ss pot
for
sparge water which is then available for boiling when sparging is
complete.

js

~.

End of HOMEBREW Digest #812, 01/29/92

Date: Wed, 29 Jan 1992 03:50:32 -0500 (EST)
From: David Christian Homan <dh10+@andrew.cmu.edu>
Subject: botulism question...

Sorry -
But I can't remember...

What was the original context of the botulism question?

Is it possible to have infected homebrew?

```

/*****
* David Homan      |      Gonzo Programming - *
* 616 Summerlea St. | the trend of the 90's  *
* (412)661-4428    | that will make Hunter  *
* | S. Thompson proud... *
* | *
* <dhoman+@cs.cmu.edu> | (Pick one - they all go *
* <dhoman+@cmu.edu>   | to the same place in *
* <dh10+@andrew.cmu.edu> | long run, anyways...) *
*****/

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Date: Wed, 29 Jan 1992 01:04:28 -0800
From: bbs.metalmac@tsoft.sf-bay.org (Tom Santos)
Subject: Malty tasting beer

I just recently opened my most recent batch of beer and it seemed to taste very "malty". My last batch tasted too malty too... Is there any way to avoid the "malty" taste?

Thanks,
Tom

- - -
Tom Santos (bbs.metalmac@tsoft.sf-bay.org)

Date: Wed, 29 Jan 1992 04:50:33 PST
From: Janet_L._Hunt.Wbst139@xerox.com
Subject: Re: Homebrew Digest #812 (January 29, 1992)

Would the owner of this DL please remove me from Homebrew Digest. I`ve
tried
and simply have had no luck.
Thank you in advance

Date: Wed, 29 Jan 92 08:41:12 EST
From: Mike Jewison - DDO <jewison@centaur.astro.utoronto.ca>
Subject: Be wary of CAMRA Canada

A few weeks back someone (I forget who) suggested joining CAMRA Canada rather than sending off a credit card authorization to CAMRA (UK) for 14 pounds. This may make sense for any digest readers living in North America, but I would suggest you be wary of CAMRA Canada. I sent them a cheque for Cdn\$18 in September 1990 and have not received a thing from them; no "What's Brewing", no "thank you for joining CAMRA Canada", no nothing except for the fact that my cheque cleared the bank shortly after I mailed it in.

I have written several letters to them to try and figure out what happened and why I haven't received ANYTHING from them, but they won't even do me the courtesy of replying to my letters. So I've basically kissed my \$18 goodbye.

This leaves me feeling somewhat awkward. On the one hand, I do endorse many of the aims of CAMRA, but on the other hand I have the feeling that I've been taken by a bunch of swift-talking con artists who have fed into my emotions on the subject of big-brewery commercial beer.

All this, of course, IMHO.

- Mike Jewison
David Dunlap Observatory
University of Toronto
jewison@centaur.astro.utoronto.ca

*** DISCLAIMER: I'm not an astronomer, but I play one on TV. ***

Date: Wed, 29 Jan 1992 9:50:43 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: RS lager

I guess one man's clean is another man's dirt, or something like that. Chip H. took exception to my "clarification" of Red Star lager yeast as "clean". Ok, so it's full of contaminants. Agreed. But the *yeast* itself will ferment cleanly, as demonstrated by your single-cell tasting. This is in contrast to Red Star ale (also full of contaminants, I would guess), the *yeast* of which has a "dirty" ferment. My point was that I would never use Red Star ale; it's lousy and there are a lot of other choices, but I do use Red Star lager. I've found Vierka to be worse (when I could get it to ferment at all), liquid is expensive and not always available, and my lagers are not light, so I don't notice the fermentation flaws. Liquid or single-cell yeasts are definitely better, especially for lighter lagers, but still I submit that Red Star lager yeast is ok, not great, not lousy, but just plain ok. Ok?

Russ

Date: Wed, 29 Jan 92 11:53:42 EST
From: key@cs.utk.edu
Subject: How I force carbonate (long)

In HBD #812, Mark Nevar says:

> I have the above mentioned chart in my hot little hands right now.
> In the past, I have force-carbonated mostly by luck, but I figured
> this chart would take the guesswork out of it. Well, I have a question.
> There is no mention of time anywhere.

I've been fielding a lot of E-mail about technique, so I think a summary is in order. Please note, I've only got two keggings under my belt (well, over my belt these days...), so please don't hesitate to point out errors in my technique. My source is Ron Downer of Brewhaus in Knoxville (and I had to call him up at the Firehouse my first time keggering to get the answer to time :-)

The way I do it is that I keg my beer, put up ~10psi to set the seals, and toss it in the fridge overnight to chill. Ron says 6 hours is his minimum. I pull the soda keg into the middle of the floor, hook up my CO2 and crank it up to the pressure the chart gives me. I think shake the heck out of the keg (and contents). This causes the solution to mix up and increases the surface area available for the CO2 to go into solution. My technique is to shake hard for 2 minutes, rest for 30 seconds, and start up in another direction. This is typically for a total of 15 minutes. You'll hear the CO2 going into solution at first. When you stop hearing that, start listening to your regulator and you'll hear more CO2 being added to the system. After a while, additional shaking doesn't cause a pressure drop as the CO2 going into solution has maximized. I keep shaking for a few minutes more to be sure. It is usually a comic sight in my kitchen when I carbonate: I sit on the floor with the keg between my feet - imagine rowing...

Then, I put the keg back in the fridge and wait 45min. to 1hr for the head to go down and vent off some of the excess pressure and get back down some lower, but not atmospheric, pressure (have a towel ready and no, I didn't wait my first time and blew foam). I hook up the CO2 tank at dispensing pressure and bring out the first few glasses. If it's over carbonated, bleed down, shake to bring it out of solution, and then try carbonating again at a lower CO2 pressure. If undercarbonated, do the carbonation dance again at a little higher pressure. I noticed that going from 17psi to 20psi made a BIG difference.

> Obviously, it isn't instantaneous, but when it does reach
> 2.4 Vols., will it stay there and not take anymore CO2 into
> solution? My guess is no, but I'm a programmer, not a
> cellar-master.

Using my BS knowledge of Chem E., from an engineering perspective it actually will stay there. The solution is at an equilibrium for that given composition, temp, and pressure. The main time-problem is the permeation of the CO2 across the gas-liquid boundary. Just think of how slow sugar spread across the top of your coffee goes into solution as opposed to stirring it up. The partial pressure differential is what drives the CO2 into solution. Hence my carbonation dance in the kitchen to stir the solution up.

I'll stop now as I'm embarrassed about how much Chem E. I've

forgotten. I'm sure others carbonate just fine without shaking,
but it doesn't take long and I can use the exercise.

Ken Key (key@cs.utk.edu)
Univ. of Tennessee, Knoxville - CS Dept.

Date: Wed, 29 Jan 92 9:36:05 CST
From: tony@spss.com (Tony Babinec)
Subject: how long does it take to force-carbonate a keg?

In HBD #812, Mark Never has determined his pressure and temperature from the chart, but wonders how long to force-carbonate.

In my experience, 3-5 minutes should work. Sanitize your keg and rack the beer to it. Secure the keg. Vent the keg. Attach the OUT fitting to the CO2 line. Attach the CO2 line to the OUT pin on the keg. Start with the regulator screw turned out, that is, with no pressure. Open the lines and tighten the screw to send some gas in. Stop the gas. Vent the keg. Do this relatively quickly 4 or 5 times to purge the headspace of air. Now, you're ready to carbonate in earnest. Open the gas line and set the pressure to the desired value. You should hear some vigorous bubbling as the gas enters the keg and the beer. The fun part is this: shake and roll the keg around as you're pressurizing. Over the course of time, the pressure inside the keg will go up, and CO2 will enter the keg less forcefully. However, shaking and rolling the keg seems to let more CO2 in. After 3-5 minutes, you will tire of this, and little CO2 will be going into the keg anyway. You're done.

Date: Wed, 29 Jan 1992 09:13 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: CO2 & Kegging

I recently got back into kegging after I had a bad experience several years ago. Low carb or all foam problems were the norm. I have been trying force carbonating a few kegs and natural carbonating others by sealing prior to the end of fermentation or priming. The results are not all in yet. My question is what do you long time keggers perceive as the difference (if any) in the mouth feel or head retention, etc between methods? Does the CO2 bind up differently in the beer if it is not injected via a stone? I could imagine the CO2 grabbing on in big pieces rather than small pieces with natural carbonation. The bottom line would be whether one could tell or taste the difference. I know BUDMILOB is force carbonated and the head goes flat very fast, but it don't have any body to support a head anyway!

flat very fast, but it don't have any body to support a head anyway!

Bob Jones

Date: Wednesday, 29 Jan 1992 12:47:38 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: To Blow-off or Not?

>From: korz@ihlpl.att.com

>John DeCarlo writes:

>> if you don't use a secondary fermenter, you may well benefit
>>from having stuff removed during blow-off.

>I disagree. The (alleged) benefits of blowoff are the removal
>of higher (fusel) alcohols and (from my own observations) some
>hop oils.

Well, I didn't want to get into all of that. Suffice it to say
without a lot of discussion that there I believe
that there are no more fusel alcohols in properly made beer using
a secondary than there are in beer made using blow-off.
Don't know about hop oil differences.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Wed, 29 Jan 92 12:01:18 CST
From: quinnt@turing.med.ge.com (Tom Quinn 5-4291)
Subject: Beer Delivery

While reading through some recent posts about getting UPS to accept beer for shipment I thought of another question. Surely there are a few locations that receive a lot of UPS-shipped beer, like the Anchor Brewery in SF, which as I recall donates cooler space for brews sent for the regional AHA judging. At that point it seems likely that the UPS driver knows what he's delivering in such large quantities, and so must the UPS area office.

I seem to recall that Russ W. mentioned in his 'how to pack beer' article in Zymurgy that he worked at Anchor receiving these beer shipments. If you're still out there, Russ, has there ever been any difficulties at the receiving end? Do the UPS (and other) delivery persons know what's going on around competition time?

Anybody else had any experience receiving lots of beer shipments?

Tom

Date: Wed, 29 Jan 92 12:24:31 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re NA beer

I sent you a private message because I didn't think the procedure would work but wanted to get any facts you'd left out before calling you on it in public and seeing any remaining facts go up in flames.

I included your entire message, even the signature line. If you don't remember what you've been saying, maybe you've had too much of your "NA" homebrew.

Actually, the numbers I gave shed a great deal of light on your implausible claims, starting with a quantitative demonstration that you don't even know how much alcohol was in your beer before you treated it (unless you left out another fact and have been brewing //really// weak beer...). I'm not foolish enough to say flat-out that you haven't produced

a NA beer without seeing an independent assay; this digest is a running demonstration of the differences between practical results and theory, however solidly-founded (and the theory behind distilling is /very/ solid).

However, it's certainly not safe to say the alcohol is gone from your beer; in fact, it's damned unlikely that your procedure will have much effect on alcohol level.

On a more general level: I recall a msg 1-2 days after arf's saying that

a west-coast group had produced NA beers via boiling. Does anyone have anything---procedures, volume losses, assay results---to substantiate this?

The formula I was working with (see below) indicate that the ethanol/water ratio goes /down/ as the temperature goes up, suggesting that low-pressure distillation would work somewhat better. Does anyone /know/ how the commercial breweries do it?

Formula for vapor pressure, from Lang's Handbook (courtesy a friend and sometime brewer who is closer to still practicing chemistry than I am):

$$\log_{10}(P) = A - B/(C+T)$$

P is the vapor pressure in mm of Hg and T is the temperature in degrees Centigrade.

For water: A=8.107 B=1750.3 C=235 (0-60 Centigrade)
A=7.967 B=1668.2 C=228 (60-150 Centigrade)

Ethanol: A=8.045 B=1554.3 C=222.6

This gives a vapor pressure ratio of 2.51 at 10C, 2.30 at 75C, and 2.22 at 100C. (Don't ask me for an explanation of the disjunction for water. I /think/ these numbers are empirical fits to known data points.)

Date: Wed, 29 Jan 92 14:13:17 EST
From: Jay Hersh <herish@expo.lcs.mit.edu>
Subject: Hot idea on hot knives

Hmmm we used to do something else with hot knives back in college, but that's another story...

>I'm the one who keeps posting about using a hot knife instead of a
>drill. I've done both and I'm completely sold on the hot knife.
>You can pierce three or four hole each time you heat the knife.

Ummm how about using a hot fork.. then you'll get tiny holes like you would with a drill, four or so at a time, and if the fork stays hot enough to do 3 or 4 shots each time you heat it then you get 16 holes....

Never tried this, just seems reasonable though...

- JaH

Date: Wed, 29 Jan 92 11:30:31 PST
 From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
 Subject: Stainless Coupling

From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

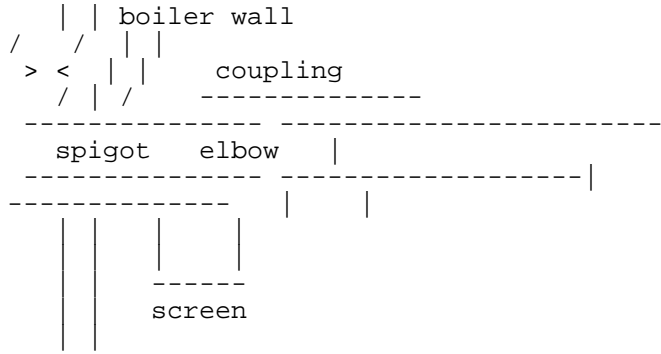
> I'm also looking for advice as to adding a spigot to a stainless steel
 >brewpot. According to the person with the MIG welder, the spigot has to
 >be the same steel as the pot. True? And if so, where to find a ss
 spigot?

I've talked to a four professional welders, and they all agree that only
 stainless should be welded to stainless. I'm not a metallurgist, so I
 defer
 to those with practical experience.

However, there is an easier and cheaper solution than getting a stainless
 spigot. Get a threaded stainless coupling. For the benefit of those who
 aren't familiar with plumbing lingo, a coupling is a cylinder with
 threads
 on the inside. (Which makes it female, as opposed to a nipple, which is
 male - go figure.) Weld the coupling to the stainless, and then screw
 your
 spigot of choice into the coupling. A ball valve works well here. You can
 then put a 90 degree elbow into the other side of the coupling (inside
 the
 boiler), and screw it in such that the open end of the elbow points down.
 This will have the effect of lowering the drain hole and will allow you
 to
 drain more from the boiler, which may be desirable.

Another embellishment is to get some stainless mesh, fashion a filter
 screen
 out of it, and attach it to your elbow. (That's the elbow inside the
 boiler,
 not the elbow on you arm, silly.) This will help keep the spooge in the
 kettle and out of the carboy. It will also help prevent whole hops from
 plugging the spigot. If your spigot is already as low as you want it, bag
 the elbow and screw a nipple into your coupling. Then affix the screen to
 your nipple instead of your elbow. (Getting pretty pretty graphic here!)

It should look something like this :



Date: Wed, 29 Jan 92 12:40:01 PST
From: Brew Free or Die! 29-Jan-1992 1532 <hall@buffa.enet.dec.com>
Subject: Re: ss spigot

Russ Gelinias writes:

> I'm also looking for advice as to adding a spigot to a stainless steel
> brewpot. According to the person with the MIG welder, the spigot has to
> be the same steel as the pot. True? And if so, where to find a ss
spigot?

You can find stainless steel valves at a plumbing supply shop, but you'll
pay dearly. Last I checked, a 1/2" ss valve, not full-bore, was on the
order
of \$25.

However, the valve doesn't need to be stainless, it's what gets welded to
the ss
pot that needs to be stainless. Typically, that would be a nipple, which
is a
short length of pipe threaded at both ends. Since most plumbing ball
valves
I've seen have female pipe threads at both ends, a nipple with male pipe
threads
is perfect. I recently paid \$3.40 for a 3"x1/2" NPT stainless nipple. I
then
bought a 1/2" full-bore brass ball valve for \$4.50. The body of the
valve is
brass, but the actual ball is stainless. BTW, in a full-bore valve, the
actual
hole through the ball is 1/2". If you don't get full-bore, the hole is
more
like 5/16".

If you want to attach something to the nipple inside the vessel, for a
collection pipe or whatever, it would either have to have a FPT end to
attach
to the nipple's MPT, or if the something had a MPT end, you'd need a
stainless
union to connect the something to the nipple. Optionally, get a longer
nipple
and put most of it inside the vessel.

BTW Russ, I got my stainless nipples from a former friend in the plumbing
supply
business in the southern NH area. I recommend you try elsewhere. ;^)

- - -

Dan Hall Digital Equipment Corporation MK01-2/H10 Merrimack, NH
03054
hall@buffa.enet.dec.com....!decwrl!buffa.dec.com!hall

"Persons intoxicated with wine pass out lying on their faces, while
those
drunk with beer invariably lie on their backs" --Aristotle

Date: 29 Jan 92 16:25:28 EST
From: JPJ@b30.prime.com
Subject: Re: ss spigot

Greetings, HB's...

I'm sure this question's been asked before -somewhere-, but I'll ask it anyways -- I'm interested in introducing coffee flavor into my next batch of stout. Can I get away with using instant coffee? Should I just add it to the boil, or the secondary? Are there certain brands of instant that I should avoid?

Should I just avoid instant coffee altogether and use real coffee?
Thanks in advance,

- jpj

Date: Wed, 29 Jan 92 15:03 CST
From: korz@ihlpl.att.com
Subject: Expensive beer

Jeff writes--

>Unfortunately, I won't be drinking a lot of them, though, as they are
\$11 a
>six here in Chicago.

I used to say the same, but yesterday afternoon I was in a Suburban
Chicago
club and paid \$2.75 plus tip for industrial beer. \$11 a six sounds good
to
me AND I don't have to sit next to a smoker in my home. Expensive beer
is
just a matter of perspective. I simply go to bars less often now and
enjoy
better beer (besides -- most bars frown on bringing in your own homebrew)
.
Al.

Date: Wed, 29 Jan 1992 13:23 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Sanitizing with Bleach

After a recent discussion with a friend about sanitizing with bleach I decided to but pencil to paper and thought I would post my results. The concentration of bleach required to sanitize something is on the order of 50-300 ppm for a 30 minute contact time. These concentrations come from Micheal Lewis (50ppm) and a Microbiologist (300ppm) friend who works for Clorox. A concentration of 65ppm can be obtained with 1/2t in a 5gal carboy of water. 2T of bleach gives 780ppm in 5 gals of water. Assume you use 2t of bleach and you drain the carboy and leave 1t of residue. If you then refill the carboy with 5 gals of beer you are diluting the residue

by a factor of 3855. Therefore the 780 ppm residue will be diluted to .2ppm in the refilled carboy of beer. The 1t of residue seems about what

I get for a hasty dump. Now consider other concentrations and their resultant residue/dilution factors.

Bleach added	Concentration in 5 gal water	Residue in final Beer
1/2t	65ppm	.017ppm
1T	390ppm	.1ppm
2T	780ppm	.2ppm
1/2C	3120ppm	.8ppm
1C	6240ppm	1.6ppm

The moral here is that more isn't better! If you want to reduce your input of known bad players, keep your bleach solution to a realistic level. I would go for a little overkill and use 1T in 5 gals. This should also prolong the life of your SS kegs too. All this assumes you keep your equipment clean and you are doing a 30 min soak.

Bob Jones

Date: Wed, 29 Jan 92 15:26 CST

From: korz@ihlpl.att.com

Subject: Wyeast seams

The old 1.75 fl.oz. packages used to have three seams of one kind, a sort of fine-machined 1/2 inch seal, and one of a different kind, a sort of corrugated 3/4 inch to 1 inch seal. The new ones are the opposite. I've never had a package burst, but just from looking at the packages, I feel that the fine-machined seams would never burst (I think the foil would fail first!) and the corrugated ones looked suspect. Therefore, it seems to me that this new package is a step in the wrong direction. On the other hand, the people at Wyeast have GREAT products and I doubt they would goof something like this up. Can someone who knows David Logsdon personally or professionally ask him about the change in packaging? I'm curious.
Al.

Date: Wed, 29 Jan 1992 14:08:10 PST
From: John_Zettler.ADFMcLean_CSD@xerox.com
Subject: GABF Claims

Would someone please explain the recent claims I have seen in TV advertisements regarding Coors Extra Gold? Coors states that Extra Gold is a two time Great American Beer Festival winner. How so? What are the categories and how are they judged?
Thanks in advance.

Date: Wed, 29 Jan 92 19:40:50 MST
From: kbrunell@NMSU.Edu
Subject: Slow starting yeast.

Ok, after two days my Red Star (never again) yeast did NOTHING. I then acquired some more dry yeast from a friend (no brand marking on the package), and two MORE days later, after a little stirring it is finally bubbling through the lock. My question is, is it likely that my brew has become infected durring the long waiting period? Also, could such an infection cause any un-tasteable/-smellable (i.e. undetectable) poisons, like the big B, or anything like that?

Thanks,

-Ken

End of HOMEBREW Digest #813, 01/30/92

Date: Thu, 30 Jan 92 7:03:30 EST
From: John S. Link <link@prcrs.prc.com>
Subject: Book on building a small brewery

I've heard mention of a book on building a small brewery. I quickly looked through my latest issue of Zymurgy and could not find anything about it. Could someone email the title and where I would be able to purchase it?

Thanks,
John S. Link
link@rsi.prc.com

Date: 30 Jan 1992 8:45 EST
From: dab@pyuxe.cc.bellcore.com (dave ballard)
Subject: no-alcohol yeast

hey now- the recent thread of na beer has reminded me of a question i've been meaning to ask: Coors claims that their "Cutter" na brew is made from a special yeast that doesn't produce alcohol. are they using some type of mutant or something? it doesn't seem like yeast is really yeast if it doesn't make alcohol, know what I mean??

iko-
dab

```
=====
=
dave ballard "Life may not be the party we hoped for,
dab@pyuxe.cc.bellcore.com but while we're here we should dance."
=====
=
```

Date: 30 Jan 92 09:27:17 EST
From: JPJ@b30.prime.com
Subject: RE: Expensive Beer

>>Unfortunately, I won't be drinking a lot of them, though, as they are \$11
>>a six here in Chicago.

>I used to say the same, but yesterday afternoon I was in a Suburban Chicago
>club and paid \$2.75 plus tip for industrial beer. \$11 a six sounds good to
>me AND I don't have to sit next to a smoker in my home. Expensive beer is
>just a matter of perspective. I simply go to bars less often now and enjoy
>better beer (besides -- most bars frown on bringing in your own homebrew).

This is so, so true... My friends and I like to go to the local "good beer" store and buy 1 or 2 racks of a mixture (Sam Smith, Sam Adams, Anchor, etc.) and the tab usually comes to 11-12 bucks a rack. That comes to roughly 2 dollars a beer. Compare that to a Budilobiken at the local dives for 2 to 3 bucks and you have a deal. If something is worth drinking, it's worth paying a little more for. And most of these bars can keep their "atmosphere".

- Jpj

Date: Thu, 30 Jan 1992 09:27:41 -0500
From: trwagner@unixpop.ucs.indiana.edu
Subject: Shipping via UPS

Much to my surprise, I found a local winery that ships UPS! I dropped by to do some wine tasting yesterday with my finace. I picked up one of their flyers. In it, it says that "most of our shipping is done by UPS..."So, there is something to say about UPS. Maybe there is something we all don't know about and some of these places do, OR people are looking the other way, when they know what is going on, while the senders say "canned goods."

Ted Wagner

Date: Thu, 30 Jan 92 14:23:20 GMT
From: Sgt John "iceberg" Bergmann <iceberg@sctc.af.mil>
Subject: BBK Tour, HBD #812

Hello Folks,

Yesterday (29 Jan 92) I took a tour of the Bavarian Brewery
Kaiserslautern
in Kaiserslautern, Germany. The brewery has been in existence for over
170 years, and still conforms to the German purity law (Reinheitsgebot?)

Unfortunately, the brewmaster didn't speak English and our tour guide's
German, while passable, didn't include a lot of beermaking words we're so
familiar with, such as trub and wort, etc., so I think a lot was lost in
the
translation. But anyway, they process 4000 Hectoliters every four hours
in
their boilers (Big huge copper kettle things..). After converting the
barley
to wort, they boil it for 2 hours, then cool it for two hours, then it's
off
to the lagering tanks where it ferments for 6-8 weeks at under 0'
Celcius.
(At least I THINK that's what the sign said...)

After Lagering, the beer passes thru a series of filters (cold
filtered..)
and then on to the bottling room. This was the Neat part. They are set
up
to go from returnables -> final product all in one room. They were
process-
ing 36,000 0.33 liter bottles per hour when we were there, and could
process
40,000 0.5 liter bottles when set for such. They also had a new keg
process-
ing for 60 Hectoliter per hour using the 'new' british kegs, as opposed
to the
more conventional barrel types. The Brewmaster said these were easier to
clean
and replace than the others, but it took an initial investment of 1
million
Marks to convert the plant, so there aren't many in Germany.

Unfortunately, there was some misunderstanding about the tour, so we
didn't
get any samples... They make a Weizen, an Alt, Pils, Lite, Bock, und
others.
I've tried them elsewhere, and they're nothing to rave about.

By the way, BBK is also known to the local GI's as Bad Brewery
Kaiserslautern, so you can make your own assumptions.

Also Could someone mail me a copy of digest #812? mine got lost in
the
ether...

Thanks

Johnny B.

+-----+
--+

+ Sgt John S. Bergmann DSN: 480-6738 +
+ Network Systems Consultant +
+ Small Computer Technical Center "And I felt like a pickled +
+ HQ USAFE / SCICTpriest who was being flambé." +
+ [iceberg@sctc.af.mil] +
+-----+
--+

Date: Thu, 30 Jan 92 08:36:31 -0600
From: j_freela@hwking.cca.cr.rockwell.com (Joe Freeland)
Subject: Drinking Water

With all the discussion on boiling water, I began to wonder if a person couldn't use store bought distilled water or drinking water instead. Sure it would cost a minimal amount of cash, but to me it would be worth it. Also, how about the difference between soft and hard water? If the former was not appropriate, I am looking for suggestions on speeding up this boiling process, such as boiling ahead and freezing in milk jugs, etc. I have heard some approaches, but I was wondering what others do. I am sorry if these questions have been discussed, I am just a lowly new subscriber.

Joe

Date: Thu, 30 Jan 92 8:39:22 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Coffee in beer

In Digest #813, jpj asks:

> Greetings, HB's...
>
> I'm sure this question's been asked before -somewhere-, but I'll
> ask it anyways -- I'm interested in introducing coffee flavor into
> my next batch of stout. Can I get away with using instant coffee?
> Should I just add it to the boil, or the secondary? Are there certain
> brands of instant that I should avoid?
> Should I just avoid instant coffee altogether and use real coffee?

I brewed a stout with coffee *and* chocolate back in mid-December and it turned out very tasty. Here's the recipe:

Mocha Java Stout
or
(Three Passions Stout)
5 Gallons

7 pounds Glenbrew Irish Stout Kit
1/4 pound (1 cup) Flaked Barley
1/8 pound (1/2 cup) Black Patent Malt
1/2 ounce Fuggles hop pellets (bittering - 60 min)
1/2 ounce Fuggles hop pellets (flavoring - 10 min)
4 ounces Ghirardelli unsweetened chocolate
2 cups Brewed Coffee (Monte Sano blend)
1 package WYeast #1084 Irish Stout Yeast
3/4 cup Corn sugar (bottling)

Brew coffee using 2 scoops coffee to 12 oz. cold water.

Steep flaked barley and cracked black patent for 45 minutes. Bring 1.5 gallons water to a boil in brewpot, sparge in grains, and add extract and boiling hops. Boil for 50 minutes. Add chocolate and flavoring hops and boil for 10 more minutes. Remove from heat and carefully stir in coffee. Cool and pour into fermenter containing 3 gallons cold (pre-boiled) water. Pitch yeast. Rack to secondary when vigorous fermentation subsides. Bottle with 3/4 cup corn sugar.

The "Monte Sano blend" coffee is a mild coffee (sorry I can't remember exactly which coffees are blended to make this) that I buy locally in a coffee store. I wanted something mild for the first attempt so as not to overdo it. This beer turned out wonderfully black and the chocolate and coffee come out nicely in the aroma and flavor. In spite of the oils in the chocolate, it has a rich, creamy head that stays with it until the bottom of the glass. The low hopping rate is due to the fact that both the coffee and the chocolate add to

the bitterness and I wanted their aromas to dominate this beer. It has been well received by all who have tried it. I called it "Three Passions Stout" because three of my favorite tastes (from the world of food and beverages anyway) are chocolate, coffee, and stout - not necessarily in that order. I have set aside two six-packs of this to see how well it ages (if I can leave it alone, that is).

- - -

Guy McConnell

"All I need is a pint a day"

Date: Thu, 30 Jan 1992 09:45 EDT
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Re: Be wary of CAMRA Canada

> From: Mike Jewison - DDO <jewison@centaur.astro.utoronto.ca>
> Subject: Be wary of CAMRA Canada
>
> A few weeks back someone (I forget who) suggested joining CAMRA Canada
>
> but I would suggest you be wary of CAMRA Canada. I sent them a
> cheque for Cdn\$18 in September 1990 and have not received a thing from
> them;
> no "What's Brewing", no "thank you for joining CAMRA Canada", no
> nothing
> except for the fact that my cheque cleared the bank shortly after I
> mailed
> it in.

An all-to-familiar occurrence. They took my money and ran two years in a row. I received one copy of their newsletter in two years of membership at \$18 per year. They haven't returned the queries I left on their answering machine (yes, I even resorted to long distance calls to check for a pulse). I would not recommend CAMRA Canada membership to anyone. However, CABA (Canadian Amateur Brewers Association) is excellent and growing in leaps and bounds. Homebrewers always do it up with style ;-)

- Mike -

Date: Thu, 30 Jan 92 09:03:55 CST
From: dyer@marble.rtsg.mot.com (Bill Dyer)
Subject: Beer Across America

Since I have recieved a lot of requests for info on Beer Across America (I mentioned it in my UPS post), I figured I would post the info here so everyone could benefit from it.

Beer Across America is a Microbrewery of the Month Club. Once a month you get a shipment of two six packs from two breweries around the country. Last months selections were:

D.L. Geary Brewing Company's Pale Ale
Mass. Bay Brewing Company's Harpoon Golden Lager

This was my first shipment so I can't comment as to the quality of the beers they send you, but these first two were very good. The only thing I don't like about the club is that if you find a beer you really like, you can't order more. You do get information and addresses of the Breweries so I guess you could call them and find out where they distribute. Anyway, the newsletter I got tells me to pass on information about this club to anyone that is interested so here it is:

Beer Across America
150 Hilltop Ave.
Barrington, IL 60010-3402
1-800-854-BEER(2337)

Later,

Bill Dyer

Date: Thu, 30 Jan 92 09:14:32 CST
From: dyer@marble.rtsg.mot.com (Bill Dyer)
Subject: Coffee in beer.

Just a quick question, has anyone out there ever put coffee in their beer? How was it? Last week I was brewing a batch of stout and in a moment of insanity threw in a half a pound of fresh ground coffee. I love good stout and good coffee so I figured they must go together. The problem I have is that there seems to be some wierd stuff floating on top of the beer (it is done fermenting and will be bottled this weekend), but I can't see it real clearly through the dirty side of the carboy. It seems like it may be some residue from the coffee grounds even though I strained them out before putting the wort into the carboy. The stuff floating on top doesn't look like the nasty mold I had a few batches ago, so I hope it is just something to do with the coffee. Anyone out there had any experience with coffee beers that could answer some of these questions?

Later,

Bill Dyer

Date: Thu, 30 Jan 92 10:48 CST
From: korz@ihlpl.att.com
Subject: Re: To Blow-off or Not?

John writes--

>>> if you don't use a secondary fermenter, you may well benefit
>>>from having stuff removed during blow-off.

>

>>I disagree. The (alleged) benefits of blowoff are the removal
>>of higher (fusel) alcohols and (from my own observations) some
>>hop oils.

>

>Well, I didn't want to get into all of that. Suffice it to say
>without a lot of discussion that there I believe
>that there are no more fusel alcohols in properly made beer using
>a secondary than there are in beer made using blow-off.
>Don't know about hop oil differences.

>

I hope too many of you don't get bored by this thread, but I have been wrestling with the benefits of blowoff lately (especially as I've been watching 0.5 out of 5.5 gallons of \$40 cherry stout foam into my blowoff vessel) and I think the debate is healthy.

I don't know how much fusel alcohols are produced by Wyeast Ale yeasts fermenting at 66F. Maybe it's a negligible amount. Maybe the dry yeasts I used to use before switching to the blowoff method were the culprits. Obviously, this concerns me enough to merit running some tests. I'll try contacting The Siebel Institute and see how much chemical analysis would cost. (I already have a bet with my grandfather that my beer is safe to drink -- if it is, he pays the analysis costs, if not, I do -- maybe this is an opportunity to kill two birds with one stone.)

Well, I just got off the phone with J. E. Siebels & Sons and found out about prices of analysis. A taste profile costs \$58/sample. A complete beer analysis (taste + computer + chemical analysis) costs \$175, but does not include the ASBC Higher Alcohols and Esters Test which is \$95/sample. This test provides levels of Ethyl Alcohol, Isopropyl Alcohol, Isobutynol, Iso-amyl-acetate, Iso-amyl Alcohol, Amyl Alcohol, Ethyl Acetate and Propynol. Having these tests done is not in my budget at this time, but being an engineer, I like the quantativeness of these tests and that they would settle this matter once and for all. Wouldn't they? Comments?

Al.

Date: Thu, 30 Jan 92 9:41:14 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: SS Fittings??
Full-Name: "John Cotterill"

Does anyone know of any mail order pipe outlets that have both stainless fittings and tubing at a resonable price (for stainless that is)??? I purchased a great stainless counter pressure bottle filler about a year ago. It was around \$50. I priced all the pieces at a local outlet here and

the total was over \$150!!!! I know there is a better outlet out there. Anyone know where it is?

JC

johnc@hprpcd.rose.hp.com

Date: Thu, 30 Jan 92 10:40:53 PST
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: pre-crushed grains and basil beer

I sent this before, but don't think it got through.--

How long would one want to keep pre-crushed grains around, assuming they are sealed pretty well (not necessarily air-tight) in a cool, dry environment?

What is the problem with old pre-crushed grain, is the yield simply lower, or do bad flavors (or some other catastrophe) develop?

What is the best way to store pre-crushed grain?

If you were going to make a basil beer, how would you add the basil? would you:

1. throw some into the boiling wort?
2. steep some in hot non-boiling water, strain, and add the result to the primary fermentation?
3. throw some into the primary (or secondary); i.e. like dry-hopping?
(would you need to sterilize somehow?)
- or 4. some other ingenious method?

Any ideas on how much you would add to a 5 gallon batch?
Anyone want to guess?

Thanks. - Bryan

Date: Thu, 30 Jan 92 10:52:03 PST
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: Anchor Porter

I recently tasted my all-grain porter (first one) against Anchor's Porter.

The big thing I noticed was Anchor Porter is thick, creamy. Mine is low carbonated, but it does not have that creamy feel. Any idea how this is achieved?

- Bryan

Date: Thu, 30 Jan 92 13:12:46 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Sanitizing with Bleach

On Wed, 29 Jan 1992 13:23 PDT, Bob Jones <BJONES@NOVA.llnl.gov> said:
>
>The moral here is that more isn't better! If you want to reduce your
>input of
>known bad players, keep your bleach solution to a realistic level. I
>would
>go for a little overkill and use 1T in 5 gals. This should also prolong
>the
>life of your SS kegs too. All this assumes you keep your equipment clean
>and you are doing a 30 min soak.
>
>Bob Jones

Bob,

Does increasing the amount of bleach reduce the contact time?
Normally, I do a 15 minute soak using 1/4c per 5 gallons.

Darren

Date: Thu, 30 Jan 92 12:30:20 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: *Old* style homebrewing

This is the first part of a fairly long piece I've scanned in, on request I'll post the rest of it, in pieces of course.

This is from One Hundred Years of Brewing, originally published in 1903 as a supplement to The Western Brewer. Re-published in 1974 by the Arno Press which claims no copyright.

HOME BREWING IN SCOTLAND.

The following from the Scotsman [about which I know nothing more, 100 Years... has no bibliography. "Victorian Scholarship" is an oxymoron. -CW] well describes the processes of domestic brewing in vogue before the public brew-house became an established institution:

In whatever manner yeast was introduced, it was ever after preserved by constant use, being passed from one home brewer to another in ceaseless succession. If for any reason, such as scarcity of grain, there was a temporary cessation of home brewing, the yeast was enclosed in an earthenware or glass vessel and buried in peat moss till required again. Present-day peatcutters, unaware of this practice, are occasionally perplexed by finding these forgotten jars ("pigs") or bottles of yeast.

Like most old domestic arts, brewing was a long and toil-some process. A month elapsed from the time the grain for malt was put in soak till the ale was ready for drinking. Thirty-six pounds of grain made about three gallons, or " a kirn " of ale. Nine pounds more was sometimes allowed for shrinkage. The grain, which had to be full, round and unbroken in the threshing, was thoroughly winnowed and picked over. It was put into a carefully scrubbed out, scalded and aired kirn, and water poured on it till it was just covered. A rhyme couplet had it that the malt should stand

Four and twenty hours in steep,
Eight and forty hours in dreep,

but the number of hours was reversed in different parts of the country.

When the water was poured off, the top of the kirn was thickly covered with straw, which was fastened down with meshwork and bands of rushes. Two bars of wood were laid across the top of a shallow tub and the inverted kirn was set on this to " dreep." At the end of forty-eight hours the grain if good, was "cheepin'," i. e., the sprouts just appearing. If dreeped too long, the malt was dry and useless.

The "cheepin'" malt was then packed in a straw basket, covered with a thick layer of straw, and allowed to stand two or three days till it was so sprouted as to be grown together. If the grains sprouted at both ends, the malt was spoiled. When each grain had three sprouts at each end the malt was properly " come." As this germination took place quickly or

slowly, according to temperature, it had to be watched to prevent it going too far.

The malt was then spread out evenly on the barn floor, a finger-length deep, and out of any draft. It was turned every day, underside up and edges to center. This was done till the grains, on being broken, "could chalk the nail." From ten days to three weeks brought it to this stage. It was then ready for the "sweet heap."

It was piled up, covered with woolen cloth, and left so till it became so hot that a hand could scarcely bear being thrust into it, and was covered with moisture when withdrawn, or till an egg could be roasted in it. It took about three days for the malt to attain this degree of heat. During the latter hours of this period it had to be watched closely, as when it reached the proper point of "sweet" heat it had to be kiln-dried at once, otherwise it lost strength. Hence it was common to "waulk maut."

The kiln fire had to be perfectly clear and smokeless, and the drying done slowly and thoroughly. The ale was brown or pale, as the malt was "sore" or lightly dried. After drying it was rubbed, fanned and picked again to remove the dried sprouts. It could then be kept for any length of time. It was in this state that malt was bought and sold. If the brewing was to be at once proceeded with, the malt was then coarsely crushed or ground so that every third grain was left whole. If ground too fine, the wort thickened and could not run.

Date: 30 Jan 92 11:32:25 U
From: "Rad Equipment" <rad_equipment@rad-mac1.ucsf.EDU>
Subject: UPS Problems

Subject: UPS Problems Time:10:12 AM Date:1/30/92
In response to Tom Quinn's question on the 1st Round entries received at Anchor...

I have never heard of any comments originating from the UPS driver(s) when the entries arrive. I don't work at the brewery, so I have no direct contact with the UPS types there. I am sure the woman who signs for the UPS stuff would pass along any comments.

I do ship my own stuff from the same UPS office that services Anchor, and there I have had problems. I frequently use used Styrofoam boxes, perfect for a six-pack of Anchor, which I get from the pharmacy here at UCSF. Last fall I offered to ship some of the Anchor Spruce to those less fortunate around the country. I took about a dozen of the Styrofoam boxes to my local UPS drop. I claim the standard "perishable food in glass" on the manifest. This time I got the third degree from the agent. The result of which led to the insistence that she be allowed to inspect the packing. Finding bottles of beer, she told me that "we don't ship alcoholic beverages". I argued that this was not true (etc, etc) but got nowhere. I ended up taking the boxes to a third party drop where they don't take things so seriously (tho I understand that the pick up person from UPS wasn't happy about taking the boxes from them later on).

Now I put the Styrofoam boxes inside plain brown ones and lie on the manifest as to contents. I have recently seen a UPS stamp on boxes which state "Alcoholic Beverage Enclosed, Adult Signature Required" (or some such) in red ink on boxes originating from a wine club here in California. I plan to investigate the possibility of using this format for future packages. I prefer the honesty.

The AHA has been trying to get an answer on all this from the home office of UPS since last year when boxes destined for the Nationals were turned back in areas of the East Coast. I don't know the status of the discussion at present.

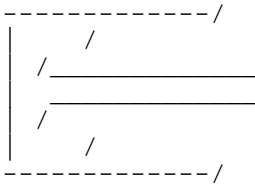
But the "ship to" addresses in the '92 instructions seem to indicate that deception is still the way to go (ie. NHC 92 c/o Anchor Brewing Co. rather than zymurgy/wigglesworth c/o Anchor used last year).

RW...

Russ Wigglesworth CI\$: 72300,61
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126
(H)
|__| / San Francisco, CA 94143-0628

Date: Wed, 29 Jan 92 17:27:14 -0800
From: slezakl@atlantis.CS.ORST.EDU
Subject: Sanitary Method to Start Siphons

Lately there has been a lot of talk of siphoning again. I would agree with those who discourage the "mouth start" idea. It just adds the unnecessary risk of infecting the wort with some strange bacteria. The way I do it, siphon, is what I think a very easy, and sanitary way. This was suggested to me by the owner of my local supply store. Go to a pharmacy and buy anal syringe. They are used for enemas, anyway they look kind of like this:



This big end is like the handle of a turkey baster and the small end is hard plastic tube. The tube is the perfect diameter to fit into the hose of the siphon, and the ball (other end) has enough pressure when squeezed to start the siphon easily, no matter what what angle or location your two containers are in. Mine cost about \$6.00, the only problem is that you may have to ask a sales person for help in finding one (I did, and it was a little embarrassing. But its really no big deal.) I also have tried using turkey basters but they dont seem to work as well for me. The tube has to be forced into siphon, and there isnt always enough pressure to get the siphon started.

Anyway it works well and sanitizes easy (it comes apart). I think it is well worth it and it works quite well. I hope this helps some of you people.

Happy Brewing,

Lee J. Slezak

<slezakl@atlantis.cs.orst.edu>

Date: Thu, 30 Jan 92 11:44:53 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Re: Homebrew Digest #813 (January 30, 1992)

"Date: Wed, 29 Jan 1992 13:23 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Sanitizing with Bleach

After a recent discussion with a friend about sanitizing with bleach I decided to but pencil to paper and thought I would post my results. The concentration of bleach required to sanitize something is on the order of 50-300 ppm for a 30 minute contact time. These concentrations come from Micheal Lewis (50ppm) and a Microbiologist (300ppm) friend who works for Clorox. A concentration of 65ppm can be obtained with 1/2t in a 5gal carboy of water. 2T of bleach gives 780ppm in 5 gals of water. Assume you use 2t of bleach and you drain the carboy and leave 1t of residue. If you then refill the carboy with 5 gals of beer you are diluting the residue by a factor of 3855. Therefore the 780 ppm residue will be diluted to .2ppm in the refilled carboy of beer. The 1t of residue seems about what I get for a hasty dump."

Being a clean freak, I like to massively overdose with bleach. I figure it also cleans out the lines when I dump it down the drain. I generally add about a quarter cup, soak everything for a day or so, then rinse until it smells clean, IE, until I can no longer detect bleach. This is pretty easy, and doesn't involve wasting much water.

I would guess that one's nose - and tongue - are more sensitive to extreme dilutions of bleach than any other instrument at hand.

I'd guess my methods work, because my batch is fizzing away happily right now in the carboy ...

This also peels off eveything organic inside the containers, and keeps 'em real clean. And the sterile food-grade tub makes a good sterile container for tubing and corks and the like.

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration
"Anything is possible, if you don't care who gets the credit." -- Harry Truman

Date: Thu, 30 Jan 92 12:27:10 PST
From: spg9052@fred.fred (scott p greeley)
Subject: Coffee Brew

I put 1/4 cup of ground coffee in the mash of a stout once and I never detected any coffee aromas or flavors in the finished beer. It was a full, dark beer though.

Scott

Date: Thu, 30 Jan 92 12:09:22 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: re red star

Chip Hitchcock writes:

Russ Gelinas put in a "clarification" that Red Star /ale/ yeast was bad but the /lager/ yeast was "clean". This doesn't match the ZYMURGY lab results [snip...]

To add a data point: I just brewed my best porter to date using RS Lager yeast. I've used virtually the same recipe with various dried ale yeast (including RS) and was dissatisfied with the high attenuation of all of them and the off flavors (IMHO, RS was probably the worst for off flavors and aromas). *However*, the RS lager was fairly clean and seemed to be a little less attenuating (good quality in this application).

Date: Thu, 30 Jan 92 15:11:24 EST
From: richer@ionic.HQ.Ileaf.COM (Al Richer)
Subject: RIMS unit plans/diagrams/whatever?..

I have read two or three articles describing modifications to a mystical creature called a RIMS unit. This intrigues me, as I need an alternate method of producing beer, due to lack of access to my household kitchen for brewing purposes 8^(...

If anyone could clue me in to the whereabouts of the original article (or whatever) that diagrams the construction of one of these, I would be most grateful.

ajr

Date: Thu, 30 Jan 92 8:48:53 CST
From: ingr!b11!rocker!gary@uunet.UU.NET (Gary Braswell)
Subject: More questions on sanitizing agents

To Bob Jones:

I found your calculations very interesting. I was wondering if your friend from Clorox gave you any indication about what concentration (in ppm) would actually disrupt the workings of a septic tank? It may be that lower concentrations would be innocuous, and I can stop making trips outside.

- - - - -
Gary B.

- - -
/*****
*****/
"We'll...do our best to help you port from | Gary Braswell, Systems
Engineer |
an AT&T version to 4.2 BSD, but porting the | Intergraph Corporation
other way is out of the question if many of | gary@rocker.b11.ingr.com
the Berkely-specific system calls are used. | Engineering Dept.
-M. Rochkind in "Advanced UNIX Programming" | PH. 730-6497, MS CR1105
/*****
*****/

Date: Thu, 30 Jan 1992 17:58:12 -0500 (EST)
From: VANDER@NSSDCA.GSFC.NASA.GOV (John R. Vanderpool (NASA/GSFC/STX))
Subject: FISHMAIL

test

Date: Thu, 30 Jan 1992 20:50 EST
From: Ken Dobson <MEDKGD%EMUVM1.bitnet@CUNYVM.CUNY.EDU>
Subject: Update on homebrew legalization in Georgia

A while ago, I asked one and all to write a Georgia Senate committee to support homebrew legalization. Since then I have gotten several copies of letters sent and requests for updated info. The committee is scheduled to discuss the bill on Monday morning, 3 February, so it is unlikely that any more letters will get to them on time. We want to thank everyone for answering our call to action. Whatever the fate of our bill, I will post it on the Digest
Ken Dobson, M.D.
Propagandist
Covert Hops Society

Date: Thu, 30 Jan 92 13:47 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: AHA Structure and Regionalism

Jay Hersh talks about the AHA Nationals and the move to regional first-round judging:

>AHEM... not being one to pat myself on the back and say I told you so :
>), but
>long time readers of the HBD will recall a discussion held several years
>ago
>caling for the creation of a tiered competition system where winners
>judged at a
>local or regional site would then be forwarded on to the National Round
>finals.

Yes, I DO recall - you were one of the first public AHA bashers! That was a long time ago - before Rob started numbering these digests. You rabble-rouser!

> time has vindicated those championing such a system.

Yes, but I think that the AHA did that only because they needed to farm out some of the work; I question whether it is because of an AHA desire to make the Association more "Democratic" and more member oriented.

>Now if the AHA would only actually let it's members have some real
>representation, say like having an elected Board of Advisors...

My guess that the Board of Advisers is just a gesture to quiet the anti-AHA sentiment of people like Jay. The Board of Advisers are picked by Charlie P, and they have no role in setting AHA policy. The Board is just a few people who happen to have attended ALL the AHA conferences over the years. It may also be a scheme for the Board to deduct their conference expenses on their taxes!

I agree with Jay in saying that the AHA has improved its attitude to members, that they genuinely try to help out in whatever way they can, but they still have a way to go before becoming a true Association of Homebrewers. We need a representative board!

Mike Fertsch

Send comments, replies, and flames to mikef@synchro.com, not to the address in the header!

End of HOMEBREW Digest #814, 01/31/92

Date: Fri, 31 Jan 92 05:21:11 EST
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 31-Jan-1992 0519
<mason@habs11.ENABLE.com>
Subject: CAMRA Canada

Is CAMRA Canada associated with the original? One would think so. One would also hope - strongly - that those of you who have been bitten would send a note about your experiences to CAMRA in England. If you do not wish to do that, please give me permission to send them your notes about the subject from HBD.

Thanks...Gary

Date: Fri, 31 Jan 1992 6:51:16 -0500 (EST)
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: SLIMEMOLDS

My daughter (9), wants some more "pets". She has access to slime mold spores via the program at the local science museum and has been badgering me to help get her started. Having a degree in Biology, I have no problem with slime molds but when i looked at the introductory literature that comes with the kit (from Carolina Biological, I believe), the critters are lumped with *S. cerevesia*!!

If I were to let the new "pets" into the house, what would be the probability of infection of my wort. (I understand the "germ theory of disease" even though my last microbiology class was taken over 20 years ago: I also looked at the media that these critters are cultured on and you could use the same stuff as slants for yeast propagation.)

So am I being paranoid (or what)?

Ted

Date: Fri, 31 Jan 1992 6:59:40 -0500 (EST)
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: Berne Beer?

A friend is going to Berne , Switzerland in March. Are there any local
brews/breweries worth checking out in that neck of the proverbial woods?
Ted

Date: Fri, 31 Jan 92 08:25:07 EST
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>
Subject: Wine via UPS - the hypocrites!

i'll second ted wagner's observation! my in-laws live on the north fork of long island, which lately has had an explosion of wineries (every time we go down for a visit, two or three new ones have popped up). some of them even make pretty good wine (the only good thing besides my wife to ever come out of long island - flames to me, please ;-)
anyway, seems like every once and a while you go buy on "wine shipping day"
and the places are lousy with UPS Trucks! next time they try to reject my beer, im going to whip out some photos of them loading cases of wine!

Date: Friday, 31 Jan 1992 08:39:50 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: To Blow-off or Not?

Hi, has anyone compared the volume of trub left behind when not using blow-off vs. the amount removed by blow-off and then left behind? I wonder if you end up with more volume either way. Do you really lose volume with blow-off? Just not sure.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Fri, 31 Jan 92 08:52:28 EST
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>
Subject: RIMS unit plans

The original RIMS unit was designed and built by Rodney Morris and was briefly described in the Zymurgy Gadgets special issue. Detailed construction plans were published by the Maltose Falcons in their newsletter. You might try contacting the Maltose Falcons (address in the Zymurgy clubs listing) to see if you can get a copy of that issue. Mine is an Nth generation photocopy, and can't really be read when copied one more time.. :-(

There is at least one completed unit here in Ithaca, and two more under construction (including mine :-). The finished unit has brewed some mighty fine beers, including the Festbier that Steve Russell and Tom Strasser took a national second place with in the AHA "Fest is Best" club-only competition.

Good Luck and Happy brewing.

Date: Fri, 31 Jan 1992 09:57:30 -0500 (EST)
From: "Spencer W. Thomas" <spencer@guraldi.itn.med.umich.edu>
Subject: Lager fermentation temp?

I've got a bock going in the basement at the moment, and I've been trying to keep the temperature for fermentation around 45F. Now I see this message about Kaiserslauten fermenting around 0C. So what's the scoop? Am I right, or are they (or did our reporter misread their sign)? It'll be easy enough for me to cool my ferment, I just have to close the "root cellar" door tighter. And while I've got your attention, what is the recommendation for lagering temperature?

Thanks.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109
spencer.thomas@med.umich.edu 313-747-2778

Date: Fri, 31 Jan 92 09:27:05 CST
From: Fritz Keinert <keinert@iastate.edu>
Subject: BBK

In HBD 814, Sgt John "iceberg" Bergmann <iceberg@sctc.af.mil> writes
Subject: BBK Tour, HBD #812

>> Yesterday (29 Jan 92) I took a tour of the Bavarian Brewery
>> Kaiserslautern in Kaiserslautern, Germany.

...
>> By the way, BBK is also known to the local GI's as Bad Brewery
>> Kaiserslautern, so you can make your own assumptions.

Kaiserslautern is pretty far from Bavaria. Are you sure it is not
"Badische Brauerei"? Baden (another region in Germany) is a lot
closer.

>> ...then it's off to the lagering tanks where it ferments for 6-8
>> weeks at under 0' Celcius. (At least I THINK that's what the sign
>>said...)

That would be below freezing. Maybe that is possible.

Fritz Keinert phone: (515) 294-5223
Department of Mathematics fax: (515) 294-5454
Iowa State University e-mail: keinert@iastate.edu
Ames, IA 50011

Date: Fri, 31 Jan 1992 10:40:26 EST
From: James Dee <dee@sbnuc1.phy.sunysb.edu>
Subject: basil beer

In response to Bryan Gros's question about basil beer:

Your question got through the first time. I didn't answer right away; I figured someone else would. Sorry.

Anyway, I've never tried basil in beer. I have, however, used garlic and ginger (not in the same batch), both of which are aromatic; basil probably falls in the same category. Papazian discusses addition of such ingredients in his book, but here's what I understand: It's best not to boil these for the full duration, because all the things that will give the beer its flavor and smell will evaporate. Boil them with the wort for about the last ten minutes. This is essentially what is done with finishing hops; one boils them only for a few minutes, to give the beer a kind of flowery aroma.

I'll be interested to hear how your basil beer comes out. If it's good, I might try some myself. Good luck.

--Jimmy Dee

Date: Fri, 31 Jan 92 10:21:27 EST
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: NA Beer - The Schmidling method might work

Upon reading Jack's original post of the NA beer process (basically a single stage flash distillation at 170 F) I had doubts too, but a little back-of-the-envelope calculation reassured me that it might work as claimed.

The trouble with the comments posted to date is that they all proceed from a bad assumption, that is, that the ratio of ethanol vapor to water vapor will be equal to the ratio of the vapor pressures of the two components. In fact, the ratio also depends on the mole fractions of the two components in the liquid and on molecular interactions between the components in the liquid phase. (Also vapor phase interactions, but these are negligible at atmospheric pressure). A quick trip through McCabe and Smith's book, Unit Operations of Chemical Engineering, shows that a dilute solution of ethanol in water (1 to 3 mole%) gives about a 10:1 concentration factor for ethanol in the vapor - that is, 1 mole% ethanol in the liquid will produce a vapor that is about 10 mole% ethanol. Hence Jack's procedure is far more efficient than would be predicted solely on the basis of vapor pressure ratio.

I'll post more on this subject after I have a chance to check out the DECHEMA vapor-liquid equilibrium data tables and do a few more calculations.

Meanwhile, if Jack will kindly send me a bottle each of the before and after beers, I will be happy to analyze them on my HPLC and report precisely how much alcohol was removed.

Until then, can we bank the fires, please?
Cheers, Jean.

PS: Clever aphorisms & fancy signature bars waste bandwidth.

Date: Fri, 31 Jan 92 12:01:47 EST
From: bkelley@pms001.pms.ford.com (Brian Kelley)
Subject: UPS shipping

I don't want to beat a dead horse, but UPS has a rather large book with packaging and other requirements for shipping various substances. If you get flak about shipping brew, ask to see what the book says about alcohol (or beer, which may not be listed but would fall under alcohol).

Back when I was into making sailboards I was shipped (via UPS) the wrong type of polyester resin. I asked UPS what I needed to do in order to ship it back. They handed me the book and told me to do what it said. It clearly specified everything. 5 gallons was enough to require those triangular "Flamable" signs on any truck transporting it, as I recall). The book is quite interesting - you'd be surprised at the scope of what is listed (corrosives, explosives, etc). You can ship some really nasty stuff by UPS - alcohol is mild by comparison.

Date: Fri, 31 Jan 1992 09:10 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Bleach Sanitizing comments

Following are a few of my comments on questions raised about my post of bleach concentration calculations:

Darren-Evans Young asks if using a higher concentration shortens the contact time? Darren I would guess that killing bacteria is like killing people, if

one bullet does the job in 1 minute then 100 bullets in 1 sec doesn't kill'em

more effectively, One of the reasons for increasing the time is to lower the

concentration, thereby lowering residuals that pass on to you and me.

Richard Childers says he rinses until no smell of chlorine after using a strong solution of bleach. Rich you really should not be rinsing after you

use the bleach solution to sanitize. There are critters in your tap water you really don't want in your beer! That is the reason for using low concentrations of bleach so we don't have to rinse! As for your concern about your septic tank, do the same calculation I did to arrive at a dilution

factor for your septic tank. I would expect 5 gals of 200ppm bleach dilluted

in hundreds of gallons of water & poop will not be a problem for the poop patrol in your septic tank.

On another similar related subject I see some you HBDers using the words sanitize and sterilize interchangeably. You can't sterilize with bleach. You can only sanitize! To sterilize you need an autoclave.

Date: Fri, 31 Jan 92 09:29:37 PST
From: ek@chem.UCSD.EDU (Ed Kesicki)
Subject: Eric M's porter

I tried to mail directly to Eric M. in Ft. Collins but somehow failed, so here is my question:

Eric,

At what temp. did you ferment your porter using the Red Star lager yeast? We have been messing with various ale yeasts and hadn't considered trying a lager yeast for our porters...however, we ferment at room temp and were wondering if you might have done this batch at room temp also. Looking forward to your reply.

Ed Kesicki
San Diego, CA

Date: Fri, 31 Jan 92 10:24:34 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: *Old* style homebrewing (2nd half)

This is the second half of a piece that seemed longer when I was cleaning up after the scanner :)

The following is from the Scotsman [about which I know nothing more, 100 Years... has no bibliography. "Victorian Scholarship" is an oxymoron. -CW] as quoted in One Hundred Years of Brewing, originally published in 1903 as a supplement to The Western Brewer. Re-published in 1974 by the Arno Press which claims no copyright.

The vat was then made ready for brewing. It was a thick oaken cask, with a bunghole near the bottom. A handful of evenly cut straw was taken and one end of it firmly tied up. The loose ends of straw were neatly spread out, fanwise, and it was placed inside the bunghole, to act as a strainer when the wort was run off. The spread ends were bent so as to lie against the bottom of the vat. The whole was held in position by a flat, triangular stone, set aslant, its base resting on the bent straw ends, and its apex holding the tied ends against the side of the vat, above the bunghole. (This strainer must have been originated amid great poverty of material.) When it was adjusted the vat was ready for use.

Some of the malt was then put through a sieve. The part that sifted out was called " smeddum "--which word Burns takes occasion to use metaphorically. It was kneaded up into tiny bannocks, baked on a griddle and eaten. If when baked the smeddum inside the crust was in taste and appearance like a thick dark syrup, the malt was good and strong. If not syrupy, the malt was poor. These smeddum bannocks were rather tasty, and the entire household judged it necessary to pronounce on the malt.

The coarse malt from which the smeddum had been sifted was put into the bottom of the vat next to the strainer, to prevent it getting choked. The rest of the malt, together with hot water, was then gradually added. The water had to be just at the boiling point--called " preening," when full of bubbles like pin points shooting to the surface.

The malt and water while being added were stirred with a stick, care being taken to avoid disturbing the strainer. When the malt was all in, the thickness of the mixture had to be such as to hold the stick upright of itself for a moment. The vat was then covered up and left undisturbed for four and a half hours.

The bunghole was then uncorked, the liquid wort drawn off and boiled and skimmed in an iron pot till it had shrunk an inch from its first mark round the pot, when it was poured into a wooden or earthenware vessel to cool. If boiled too " sore," its effect on the digestion of ale drinkers was deplorable.

When tepid, a small quantity of the wort was put into the kirn, the " barm " added, the kirn covered and left to " work."

This went on for some days, more wort being added as the fermentation gathered force.

The foam on the ale had a raised peak or " coolie " in the center. When this " coolie " began to sink, the yeast on the top of the ale was removed and the home brewed--which its admirers declared comparable only with champagne--was ready for use.

The malt left in the vat was again mixed with water, which was put through the same process, and was almost equal to the first ale, though sharper in flavor. A third water was put on, which made a fine mild drink for the everyday use of children and maid servants. The exhausted home brewer seldom had patience to take pains with this brew, which, through the third water, was called " second ale," and it was often like sour whey.

The time devoted to each stage of the process varied according to the quantity of malt made, as well as to the temperature. There was some particular danger, each irretrievably spoiling the brew, to be avoided at every step. When, in addition to all the worry naturally attendant on brewing, a tax was laid on malt, it was no wonder that home brewing gradually ceased, and is now unheard of in the land. It says a great deal for rural perseverance that the contest with gaugers was so long and closely waged.

Date: Fri, 31 Jan 1992 13:18:35 -0500 (EST)
From: David Christian Homan <dh10+@andrew.cmu.edu>
Subject: Re: no-alcohol yeast

Yeast produces ATP (Adenosine triphosphate - I think), which is the basic energy source for a cell by a process called "fermentation" (shocking, isn't it?). Fermentation occurs under anaerobic conditions, and, in yeast the waste product is ethanol. (Fermentation also occurs in the human body under anaerobic conditions. Say you do a 500 yard sprint - your muscles can't utilize the glycolysis and oxidative phosphorylation pathways effectively - so it uses fermentation instead. Here the waste product is Lactic Acid which causes those horrible cramps.)

It would seem to me that a no-alcohol yeast would have to produce some other waste product, and what you would be left with would probably not taste very good.

Anyone else know?

```

/*****
* David Homan      |      Gonzo Programming - *
* 616 Summerlea St. | the trend of the 90's  *
* (412)661-4428   | that will make Hunter  *
* | S. Thompson proud... *
* | *
* <dhoman+@cs.cmu.edu> | (Pick one - they all go *
* <dhoman+@cmu.edu>   | to the same place in  *
* <dh10+@andrew.cmu.edu> | long run, anyways...) *
*****/

```

Date: Fri, 31 Jan 1992 13:20:31 -0500 (EST)
From: David Christian Homan <dh10+@andrew.cmu.edu>
Subject: Re: Expensive Beer

>>>Unfortunately, I won't be drinking a lot of them, though, as they are \$11
>>>a six here in Chicago.

>>I used to say the same, but yesterday afternoon I was in a Suburban Chicago
>>club and paid \$2.75 plus tip for industrial beer. \$11 a six sounds good to
>>me AND I don't have to sit next to a smoker in my home. Expensive beer is
>>just a matter of perspective. I simply go to bars less often now and enjoy
>>better beer (besides -- most bars frown on bringing in your own homebrew).

Good ole Mr. Smith will run you \$56 a case in Pittsburgh. \$11 a six would be heaven...

```
/*  
* David Homan | Gonzo Programming - *  
* 616 Summerlea St. | the trend of the 90's *  
* (412)661-4428 | that will make Hunter *  
* | S. Thompson proud... *  
* | *  
* <dhoman+@cs.cmu.edu> | (Pick one - they all go *  
* <dhoman+@cmu.edu> | to the same place in *  
* <dh10+@andrew.cmu.edu> | long run, anyways...) *  
*/
```

Date: Fri, 31 Jan 92 09:56:29 PST
From: dplatt@ntg.com (Dave Platt)
Subject: Sanitizing with bleach

> Being a clean freak, I like to massively overdose with bleach. I figure
it
> also cleans out the lines when I dump it down the drain. I generally
add
> about a quarter cup, soak everything for a day or so, then rinse until
it
> smells clean, IE, until I can no longer detect bleach. This is pretty
easy,
> and doesn't involve wasting much water.
>
> I would guess that one's nose - and tongue - are more sensitive to
extreme
> dilutions of bleach than any other instrument at hand.

The one exception to this rule that I'd be concerned about, is this: if
you've been working with bleach solutions for some period of time (an
hour or more, perhaps), your nasal passages will have become somewhat
saturated with chlorine vapors, and they'll "numb out" somewhat. You'll
find it difficult to distinguish between the amount of chlorine remaining
in your rinse-water, and the amount of chlorine still drifting around the
air in the room, and the amount which is sitting in your sinuses. You
may mistakenly deduce that there's no chlorine left in the rinse water,
because your nose can't detect any difference between the rinse water
and non-chlorinated water.

In order to be sure that there's no significant amount of chlorine left,
you'd probably need to vent out the room (to remove any airborne
chlorine)
and then have someone who has not been working with bleach solutions
come and verify that the rinse-water is pure.

There's an unfortunate tradeoff here, though: ventilating the room will
suck in outside air (naturally) which may be full of bacteria and
wild-yeast spores. If you've just gone to a lot of trouble to sanitize
your carboy, other equipment, and brewing surfaces, this is just what
you don't want to do.

My hunch is that it'd be better to stick with a somewhat weaker dilution
of bleach (in the 2T/5gal range) and use a longer contact time. This
should sterilize the equipment just as well as a higher concentration,
and would leave less chlorine to be rinsed away.

Date: Fri, 31 Jan 1992 15:35:23 -0500 (EST)
From: NCDSTEST@NSSDCA.GSFC.NASA.GOV
Subject: Yeast culturing,new supplier

My friend, Dr. Martin Shiller, has formally started his yeast culturing company. This provides brewers with a brewer and Phd combination who can supply technical information, cheap supplies and refills to kits without the problems that come with dealing with the chemical supply house

and I for one am quite happy to no longer have to pay over four bucks per brew when an all grain batch is only eight bucks to begin with.

Also, when you culture your own, its clean and you can be assured of getting enough cells to actually get a quick ferment (unlike that 50 ml pack of wyeast :-):-)

Martin currently can supply a complete kit including an alcohol burner, culture loop, petri dishes, sterile 1 and 50 ml vials of wort (UV cooked for sure sterility), and solid growth media for slants. All for about \$25. He can also supply individual parts/refills if you are already an expert at this.

Of course, I have no financial interest in this company, I just thought other people might have had a hard time finding affordable supplies.

You can reach Martin at :
The Yeast Culture Kit Co.
6005 Mustang Place
Riverdale, MD 20737
1-800-742-2110 6-8PM weekdays

Jim Busch

ncdstest@nssdca.gsfc.nasa.gov

DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!"

Date: Fri, 31 Jan 92 13:43 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: NA beer, inappropriate tone

I took offense to Chip Hitchcock's submission in HBD # 813. I hope other people responded quicker than I, but if not, here is my 2c.

> I included your entire message, even the signature line. If you don't
>remember what you've been saying, maybe you've had too much of your "NA"
>homebrew.

Damn it, I'm really getting tired of people saying _shit_ in the digest regarding J.S. If you've got a problem with his brewing procedures, say so- there's no need for this type of response. KEEP IT TO YOURSELF!!! The entire post was insulting and childish. (and unscientific, but more on that later.) J.S. is showing to be creative and a good learner. He also has learned much better manners than Chip.

Now, regarding the question of non-alcoholic beer: To establish my credentials, let me just say that I am currently finishing my Ph.D. in Chemical Engineering (and looking for a job, but that's another story entirely). I feel qualified to respond to the topic in a general manner.

Regarding the formula for vapor pressure- I think there is a units problem in the formula presented by Chip. Here is a summary from Perry's Handbook of emprirical data:

	alcohol	T('C)	P(mm Hg)	T('C)	water
	-2.3	10	12		
8.0	20	22			
	19.0	40	33		
	48.4	200	66		
	(boiling point)	78.4	760	100	(boiling point)
	97.51520		121		

The numbers put forth earlier are wrong. The vapor pressure of EtOH is higher than the vapor pressure of H2O at all temperatures, but not much. For example, at 78'C, p(vap) of EtOH is 760 mm Hg, and for H2O, it's 312 mm Hg.

(I interpolated P(vap) of H2O over a small distance in order to compare at equal vapor pressures.)

Therefore, Jack had the right idea. Raising the temperature of the beer will tend to drive off the alcohol. Unfortunately, not much. If any Chem.E.'s out there have some time to kill, you could do an isothermal flash calculation to find the exact vapor concentration, and the residual liquid concentration.

In Perry's handbook, J.D. Seader (my advisor, who is most definitely NOT a brewer) recommends about 60 trays for the binary separation of ethanol and water. What Jack has suggested is essentially a single-stage distillation. Therefore, it's safe to say that the concept of heating the beer will effect the alcohol concentration only slightly. This is because the vapor

pressures of the two compounds are fairly close, i.e., the vapor concentration of the beer is pretty close to the liquid concentrations.

I hope this sets the record straight.

Anyone know how Coors makes alcohol-free beer?

Chuck Coronella, soon-to-be-unemployed Ph.D.
coronellrjds@che.utah.edu

Date: Fri, 31 Jan 92 11:09:01 -0700
From: oopwk@terra.oscs.montana.edu (Warren Kiefer)
Subject: Blow-off, siphoning, keggig

Just thought I'd toss my opinions into the ring. The blow-off method is one of 2 things that vastly improved the quality of my beer. The other thing being liquid yeasts. The blow-off method seemed to reduce the harshness

of my homebrew. This opinion was derived after a side by side comparison of the same recipe. I use a one inch tube, stuff it straight into the mouth of my glass carboy and run it down into a bucket containing water mixed with sodium metabisulphite. Of course you do lose a bit of beer, but when your brewing a batch every 2 weeks, you won't even miss it :*). IMHO, there is nothing better then watching the foam build up and run out of the tube into the bucket...

Onto siphoning, I know this has been mentioned before, but I haven't seen it for a while but here goes. I boil a quart or two of water before I get ready to siphon and let it cool. So when I'm ready to siphon all I do is fill my siphon hose with the cooled water, attach to siphon wand and drop the siphon hose into the carboy. Works great no infections to worry about.

Question on keggig, I found myself low on CO2 the other night, so what I did was prime the keg with 1/2 cup sugar, shot 5lbs. CO2 into keg, and put the keg in the closet. I usually force carbonate, but since I was low on CO2, I figured I should try something different :'). Now does anyone have any idea how long I need to let this sit before it's ready to tap ???

One more question, a buddy of mine just came home from Alaska, we want to brew more then 5 gallons at a time, so we need some kind of plans for a bigger brewery. I know I've (whoops) seen suggestions and ideas on this before in this forum, but I didn't save any of them (duh!). So let me know. I'm glad to see the flame wars on the digest have burned out. Happy brewing and lets all just take a moment to give thanks to the barley growers of America !!!!!!!!!!!

Warren

Date: Fri, 31 Jan 92 18:49:01 -0500
From: bradley@adelphi.edu (Robert Bradley)
Subject: Bell's Prter, CAMRA Canada, no-mouth siphoning

Howdy Homebrewers,

Anybody out there had beer from a Michigan Micro named Bell's? It's readily available in the Chicago area. There's a sediment in the bottle; I assume there's yeast in the sediment. My question: has anybody had any experience culturing the yeast from their bottles? Porter in particular.

The reason I ask instead of just trying is that there's something a little funny - a little sour - in the flavour of the beer. It's a black, bittersweet style of porter and it feels quite creamy in the mouth. If it's chilled, you don't notice the sourness, and even when warmish, it's not entirely unpleasant. Does anybody know (or even be willing to speculate) what would cause the sourness; particularly, does it have anything to do with the yeast?

CAMRA Canada: I was on the executive of the Toronto chapter about 5 years ago. Even then we had trouble rousing the National by phone or mail. I'm not sure they ever published more than a couple of What's Brewing magazines in any 12 month period. Worse still, there was apparently great hatred of CABA among the national executive (this being, admittedly, hearsay coming from the older members of the local exec). We had trouble getting up-to-date members' lists from Ottawa.

New members probably often missed our local mailings and activities because of slackness at the top.

Finally, Lee Slezak describes in #814 a "no-mouth" siphon starter. The following works well for me, with no gadgets needed. I fill the siphon hose with bleach solution using the mouth method - I assume the bleach will kill any mouth-beasts - and then never lose the pressure. I leave the bleach solution in the hose until it's sanitized, then rinse through with clear water. I leave the hose full of clear water until I begin siphoning. If you want, you can even drain the water into a glass as the tube fills with beer so that you don't dilute your 5 gal. of beer with 3 ounces of water.

Happy Imbolg!

Rob

Date: Fri, 31 Jan 92 18:24 CST
From: korz@ihlpl.att.com
Subject: Re: Toffee notes

A while ago, Conn writes:

>There is an elusive 'toffee' character in some bitters which I have been
>trying to duplicate for some time. Crystal malt is sometimes reputed to
>give this character, but, for my needs, it doesn't fit the bill; it just
>makes a brown ale style brew.

>

>(a) The brewers are using special sugars... [edited]

>

>(b) The toffee character derives from boiler conditions... [edited]

>

>(c) The toffee character is a fermentation by-product (possibly a
ketone, a
>la diacetyl). So maybe this aspect could be encouraged (yeast selection
?

>inhibiting later stages of the ferment ?)

I've included all of option c, because I tend to think that diacetyl is what you're looking for. It's been quite a while since I tasted draught bitter so I don't recall the flavors very accurately. Try racking the beer off the trub, once early in the ferment and then once again, late in the ferment, two days after adding finings such as gelatin or isinglass to precipitate out the yeast. Separating the beer from the yeast will increase the amount of diacetyl in the finished beer because the yeast breaks down the diacetyl it made earlier into a flavorless compound whose name escapes me. Good luck and please report on your results -- I would tend to trust your judgement of the accuracy of your bitter then I trust my judgement.

Al.

Date: Fri, 31 Jan 92 18:45 CST
From: korz@ihlpl.att.com
Subject: LIFE'S GOAL

I live in the southern suburbs of Chicago. Here, and in most of the rest of the Chicago metro area, the three most popular beers are Budweiser, Miller Lite and Heileman's Old Style. On summer weekends, I travel through Indiana to southwestern Michigan where I lay on the beach and sailboard. Except for a tiny portion of Chicago called Lincoln Park and one or two exceptions, every corner tavern in my normal daily travels carries the BIG THREE and none carry Sam Smith's, Young's, Boulder, Anchor, Sierra Nevada,... well, you get the picture.

One of the primary reasons for my starting in homebrewing is because of this reason. I've even taken to drinking water or club soda in local bars rather than support the BIG THREE. This brings me to my LIFE'S GOAL:

TO HAVE FLAVORFUL BEER BE AS COMMON AS THE BIG THREE ARE IN 1992 IN MY LITTLE CORNER OF THE WORLD.

My thinking may be a little twisted on this, and you are all welcome to comment, but it won't change my mind: if I can turn a significant percentage of people in my area on to homebrewing, it will change the beer-purchasing profile of my area, and subsequently flavorful beer will be as common as the American Pilsener style is today. I've still got a significant portion of my life in which to accomplish this task and I think it is a truly noble goal. Recently, some of you have reported having the laws changed in your states regarding homebrewing. Well to this I raise a glass of homebrew and say, "who says you can't fight City Hall?"

Cheers!
Al "a man with a mission" Korzonas.

Date: Fri, 31 Jan 1992 10:52:12 -0500
From: hpfcmr.fc.hp.com!hplabs!uunet!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: LEAD _> HOT WATER HEATER

Recently I saw articles from people using water from the hot water tap in their brewing process. I think this is a VERY BAD IDEA! I have seen several references (books on tea, coffee, water quality, articles on lead in water....) that say very distinctly not to drink water that comes from the hot water tap. The reason is that if your plumbing system has copper pipes soldered with lead/tin solder, then the hot water can have a much higher lead concentration than the cold water. The reason for this is the hot water dissolves more lead than the cold water. A secondary factor, is the low volume of a cold water pipe allows flushing the water that has been sitting in the pipes without running a very large amount of water. This isn't true of the hot water system, as you need to run more than the volume of the water tank to flush the system

(like >40gallons).

This was all recently confirmed when a friend installed a water filter in his house. Several of the info packages he got on filter candidates mentioned the lead from hot water tap issue!!!

SO DON'T USE HOT WATER FROM THE TAP! LEAD CAUSES ARTIFICIAL STUPIDITY!

As an aside, I don't have a hot water heater in my house. I have a cold water heater. I find that the water coming out of the cold water heater, or hot water tank to be plenty hot enough, and don't see a need for a hot water heater;-)

A recent article presented residue from different concentrations of bleach, I agree that the lower concentrations are sufficient. However, the residue calculations don't account for repeated rinsing. If you assume that rinsing the carboy out with a quart of water, removes 80-90% of whatever is in the last teaspoon he can't get out, then 3 rinsings would reduce the concentration by $0.2 \times 0.2 \times 0.2 =$ a factor of .008

The 80-90% figure is from high school chemistry lesson on how to most efficiently use solvents to clean glassware. Note I usually do five rinsings.

Bill Crick

m
v

Date: Sat, 1 Feb 92 15:03:10 EST
From: srussell@msc2.msc.cornell.edu (Stephen Russell)
Subject: Quick Survey: Brewclub Members on the HBD

ARE YOU IN A HOMEBREW CLUB?

Do you mind if people are given your e-mail address for referral?

If the answer to both of these questions is 'yes', read on.

I think it would be useful for there to be a listing of the e-mail addresses of people in various homebrew clubs, in order to promote club membership, inter-club activities, and the like.

Now and then people on the net ask "is there a homebrew club in _____?" or "any homebrewers from _____ on the digest?" or "what about having a get-together with homebrewers from _____?"

I have always been curious as to the club affiliations of those of you in HBD-land, but have refrained from submitting a posting like this because such a request might deluge my mail beyond belief.

Well, in a burst of stupidity and motivation, I decided to bite the bullet.

If you are in a homebrew club, nationally or internationally affiliated or not, and wouldn't mind being the subject of a referral, be it to someone potentially interested in joining your club or someone looking to inform your club about an upcoming contest or what-have-you, please send me your e-mail address and club membership as follows:

On the subject header put your state or province and club name first, such as:
CA/San Andreas Malts or WA/Brews Brothers. Keep the body of your message to your name and e-mail address (no .sig 's, please).

For example:

Subject: NY/Ithaca Brewers' Union

Body of message:

Steve Russell srussell@msc2.msc.cornell.edu srussell@crnlmsc2

I'll have it available for anyone who wants it, just to provide information on homebrewing clubs to people who might be interested. If you do *not* wish for random people to send you e-mail, please ignore this posting.

If you are not a club member but are interested in knowing who are members of a club in a given area that are on the HBD, wait at least a couple weeks and then I'll post instructions as to what format would be easiest for me to deal with. Probably something like..."Subject: Clubs/NY/all" or "Subject: Clubs/NY/NYC".

Thanks,

STEVE

srussell@msc2.msc.cornell.edu (internet)
srussell@crnlmsc2 (bitnet)

Date: Sun, 2 Feb 92 13:00:38 PST
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: creamy porter problem

I'm appending my recent HBD post:

>I recently tasted my all-grain porter (first one) against Anchor's
>Porter.
>
>The big thing I noticed was Anchor Porter is thick, creamy. Mine
>is low carbonated, but it does not have that creamy feel. Any
>idea how this is achieved?
>

Several people have asked for the recipe. Let me stress that I don't
feel that this beer is bad, just that I guess it could be better.
(Assuming Anchor is my yardstick) It was my first all grain brew (and
my first porter).

Alcatraz Porter (3 gal batch)

4.5 lbs barley
4 oz wheat malt
8 oz Munich malt
9 oz Crystal/Chocolate mixture
4 oz Black Patent
1/4 cp molasses
1.6 oz Cascade Hops (5.8AAU) /
0.5 oz Mt. Hood Hops (3.8AAU??) / Bittering
0.4 oz Cascade (finish)
Wyyeast English Ale

1. Add all grains, crushed, to 6qts water at 55C. Wait 30 min
2. Raise temp to 62C (Added 2qts boiling water) Wait 75 min
3. Raise temp to 75C. Wait 5 min
4. Sparge with 75C water
5. Bring to boil, add molasses, cascade, and mt. hood hops
6. Boil one hour
7. Add finishing hops. Boil 5 min.
8. Cool down in sink. Add yeast from starter.

OG : 54
FG : 10 (after ten days) all in primary fermenter (5gal carboy)
Primed with 3/4 cup dried malt extract.

It has a good malt flavor. Next time I would cut back on the
hops some.

But how do I get the creamy feel? more malt?

Thanks. - Bryan

Date: Sun, 2 Feb 92 13:28 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: EUREKA, Carbonation

To: Homebrew Digest
Fm: Jack Schmidling

EUREKA

One of the first things I did when I got my 10 gal SS kettle was to carefully calibrate it inside and out at one gal levels. I etched the marks in with a Dremmel and then emboldened them with an indellible marker. This was to allow me to boil until the wort reached the planned volume and take all the guesswork out of it.

Well, I am not sure what happens in a kitchen but I boil my beer outside and in this cold weather, there is so much steam rising from the surface that the marks are just about totally useless. The visibility is "zero zero" and no change expected till spring.

I also like to hang a thermometer in the wort so I can turn the heat down before it reaches the boilover stage but the same problem forces me to remove the thermometer to read it. It is likewise difficult to even see the boiling surface to know what is going on.

Well, my experience as a pilot reminded me that in the worst of conditions, one can always see the runway if one is standing on it. If I could get my head into the kettle, I should be able to see the markings, IF I could get close enough.

However, a far more practical idea occurred to me and I rushed to the "shipping room" and found a two foot cardboard mailing tube. I held it to my eye and poked it into the cloud bank and EUREKA, "VFR" (that's Visual Flight Rules). The markings looked like a runway on a sunny day.

Moral: Little things mean a lot.

From: man@kato.att.com
Subject: PSI/Temp chart for force carbonation

>I have the above mentioned chart in my hot little hands right now.....

> My guess is no, but I'm a programmer, not a cellar-master. So, what am I missing ?

Well, I'm not a programmer and all the geek talk about this chart is leaving me out in the cold. Why doesn't someone just post it instead of talking about it?

For what it is worth, I took someone's suggestion and shook the blazes out of the last batch I carbonated and it was fully carbonated in 24 hrs at 30 psi at around 60F. I was dumbfounded to see the pressure drop 10 to 20 lbs just giving it a good shake. I just kept doing this till the pressure stopped dropping and let it sit overnight.

The head is thick and creamy and I doubt that I will ever prime beer again. This one happened to be NA and so it eliminates re-inoculating and priming.

.....

The above is sort of pre-empted by most of the other responses and I just carbonated a batch of stout, needed for a party next week, in less than 30 min but another question occurred to me that no one seems to have addressed.

Just how much CO2 does it take to carbonate a 5 gal batch?

How many batches can one carbonate with a \$15 refill? The tank seems to last forever when used just for dispensing but I have no feel for how much is used to carbonate and if it is an economic consideration.

js

End of HOMEBREW Digest #815, 02/03/92

Date: Mon, 3 Feb 1992 09:19:49 -0500 (EST)
From: "Spencer W. Thomas" <spencer@guraldi.itn.med.umich.edu>
Subject: Bell's Beer

The beer in question is produced by the Kalamazoo Brewing Co., a microbrewery. In general, it's pretty good, but somewhat variable. The sediment must be yeast, as I believe he bottle-conditions. (The owner is Larry Bell, thus "Bell's".)

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109
spencer.thomas@med.umich.edu 313-747-2778

Date: Mon, 3 Feb 92 9:32:10 EST
From: srussell@msc2.msc.cornell.edu (Stephen Russell)
Subject: (Oops!) Brewclub membership survey

Sorry about that, folks, yesterday's post SHOULD have started out:

(1) ARE YOU IN A HOMEBREW CLUB?

(2) Do you NOT mind if people are given your e-mail address for
referral?
^^^

If the answer to both of these questions is 'yes', read on.

[SO....continuing from before]

If you are in a homebrew club, nationally or internationally affiliated
or
not, and wouldn't mind being the subject of a referral, be it to someone
potentially interested in joining your club or someone looking to inform
your club about an upcoming contest or what-have-you, please send me your
e-mail address and club membership as follows:

On the subject header put your state or province and club name first,
such as:
CA/San Andreas Malts or WA/Brews Brothers. Keep the body of your message
to your name and e-mail address (no .sig 's, please).

Thanks,

STEVE

srussell@msc2.msc.cornell.edu (internet)
srussell@crnlmsc2 (bitnet)

Date: Mon, 3 Feb 1992 09:30:32 -0500 (EST)
From: "Spencer W. Thomas" <spencer@guraldi.itn.med.umich.edu>
Subject: cold water "momily"

(Oooh. There's that word again!-)

Recent conversation with a British friend perhaps sheds some light on the hot versus cold water issue. (I first ran into this in brewing tea, where the proper method starts with cold tap water.) Apparently, standard plumbing practice in Britain is to run the water main to a cistern in the attic, and to supply (almost) all the water taps in the house from the cistern. The only exception is a single cold water tap in the kitchen. Now, you may not want to drink water that has been sitting in a tank for some unknown period of time before you get it, so you typically will drink water only from the kitchen cold tap, and not from any of the hot taps.

Why the cistern? Well, apparently in many places, the ancient water mains just aren't large enough to handle everybody turning on their showers at the same time.... (Or so he said.) The cisterns provide a measure of buffering.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109
spencer.thomas@med.umich.edu 313-747-2778

Date: Mon, 3 Feb 1992 09:42 EST
From: A MESSAGE FROM STIV <STROUD%GAIA@leia.polaroid.com>
Subject: azeotropes, NA beer

I can only chuckle at some of the recent postings regarding whether Jack's NA beer procedure will work or won't and why, lots of handwaving, vapor pressures, equilibrium mixtures, blah, blah, blah.....

My advice to Chip H. and Chuck C. is that if wish to apply Raoult's Law to a system, make sure that the system you're looking at obeys the law before you start making generalizations.

In the case of ethanol/water, it is not an ideal system and all of the calculations you performed are meaningless. Due to molecular interactions, ethanol and water form a minimum boiling mixture called an azeotrope which, at atmospheric pressure, boils at 78.2 degrees Centigrade (lower than either EtOH or water) with a composition of 95.6% ethanol and 4.4% water. (At lower pressures the percent of alcohol in this azeotrope actually increases).

In practice this means that if you boil a water/ethanol mixture, what will boil off initially is this azeotrope (4.4 : 95.6) until one of the two components is totally distilled, then the remaining component will distill.

In Jack's system this ratio may be slightly different since there are small amounts of other components in the beer and since Jack doesn't quite hit the boiling point (172.8 deg. F) of the azeotrope. However, as Jean Hunter pointed out, the ratio is at least 10:1 EtOH:water and is probably even higher.

If Jack is getting >1 cup evaporation from 1 gallon of beer (assumed 5% alc./vol) by his procedure, he is more than likely making NA (<0.5% alc.) beer. I'll leave it to you to do the math. I'd be very interested in seeing any results that Jean might get from an HPLC analysis of Jack's NA beer.

Steve Stroud

Date: Mon, 03 Feb 92 11:09:21 EST
From: key@cs.utk.edu
Subject: re: Carbonation

In HBD #815 JS says:

> Well, I'm not a programmer and all the geek talk about this chart is
leaving
> me out in the cold. Why doesn't someone just post it instead of
talking
> about it?

I didn't post it because it's bad netiquette to drop large files
(esp. postscript) into mailing lists. There are a lot of weak mailers
out
there and MTA's that truncate long files. It's now available from the
homebrewer's archive via FTP and E-mail service (thanks aem!) Drop me
E-mail if you want a copy (and which version, text or postscript).

> Just how much CO2 does it take to carbonate a 5 gal batch?

I, too, am curious what mileage other folks are getting. I've been a
wastrel
with my CO2, so I think my back-of-envelope numbers should be a good
outside guess. I've keggered, carbonated, and dispensed two (2) 5-gal soda
kegs. I also used the CO2 to force sanitizing and rinse water through
the
pickup-tubes on 12 keg-cleanings. Toss in as many pressurizations of the
empty tanks for storage. I also put a blanket of CO2 down before
siphoning
into the keg. My 5lb tank has gone from 800PSI_g to 760PSI_g. It is
grossly
unfair to say that each keg cost 20PSI but using that as another outside
approximation shows the tank's good for 35-40 kegs (cleaning, keggering,
and
dispensing), my guess is closer to 60. My refills are \$7, so \$.20 a keg
is
chicken feed to me. But my sample is admittedly too small and is
statisticly
inconclusive. I've heard you're not supposed to empty the CO2 tank, how
far
down have folks taken it?

Ken Key (key@cs.utk.edu)
Univ. of Tennessee, Knoxville - CS Dept.

PS. It's interesting that a lot of modern-day statistical methods were
developed for Quality Control in breweries. I know whenever I did
statistical analysis, I needed a drink...

Date: Mon, 3 Feb 92 10:20:18 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: "Beer Across America"

For those in close proximity to this neck of the woods, I called
"Beer
Across America" Friday to see if they would ship to the state of Alabama.
Fat
chance I know that Alabama would allow this without getting their
exorbitant
tax out of it. Anyway, I asked the lady on the phone if they shipped all
over
the country. She said "No, we ship mostly to the midwest". So, it is
really
"Beer Across the Midwest". FYI.

- - -

Guy McConnell
PS - So do PS lines

Date: Monday, 3 Feb 1992 13:48:17 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Homebrew Club Newsletters Electronically

>From: srussell@msc2.msc.cornell.edu (Stephen Russell)

>I think it would be useful for there to be a listing of the
>e-mail addresses of people in various homebrew clubs, in order
>to promote club membership, inter-club activities, and the like.

Which reminds me. Is there anyone out there affiliated with the
newsletter of a homebrew club? I will be getting electronic
copies of the newsletter for BURP (Washington, DC area) and
hopefully converting it to ASCII as well. Would be interested in
obtaining/exchanging/sending electronic copies of newsletters
from/with/to other people in other clubs.

Disclaimer: proper rules will be followed as soon as they are
established.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Mon, 3 Feb 92 19:32:33 GMT
From: martin@daw_302.hf.intel.com (martin wilde)
Subject: Re: Creamy feel on porter

Bryan Gros at bgros@sensitivity.berkeley.edu writes:

> But how do I get the creamy feel? more malt?

I noticed you were using Wyeast English Ale yeast. Is this 1028 or 1084? I would suspect 1028. Try using 1084. I have made porters/brown ale with 1084 and the creamyness is there.

Wyeast has told me that 1084 is great for porters and fruit beers since it adds a touch of creamyness. You will get a slight amount of diacetyl from the 1084, but not that woody/bold/mineral taste which 1028 leaves.

Hopes this help....

martin@daw_302.hf.intel.com

- --- A pint a day keeps the doctor away....

Date: Mon, 3 Feb 92 09:53:34 PST
From: larryba@microsoft.com
Subject: Re: Force Carbonation

I have a 5lb bottle of CO2 and it lasted for around 18 kegs o
beer (firestone). I forced carbonated most of them (around 12).

I got the bottle refilled at a local welding supply for \$8.
Actually I traded in my bottle for an refilled one - that way my
gas supply was "down" for only 15 minutes.

Question:when you carbonate, do you have problems with beer being
forced back into the gas line? Does carbonating through the "out"
tube prevent this from happening? The reason beer is forced back
out the gas line is due to inertia (hammering) from the sloshing
beer.

- Larry Barello

P.S. Great idea, Jack, on using a cardboard tube to see the marking
inside the kettle. I had been using my spoon to "feel" the dents...

Date: Mon, 3 Feb 1992 12:02 PDT
From: ALTENBACH@CHERRY.llnl.gov
Subject: EXPLODING KEG

The following is excerpted from an article in the Stockton Record, a reputable daily rag from Stockton, CA, dated 2/2/92, byline Sarah Williams.

The title is: STOCKTON NATIVE'S BEER-KEG DEATH STUMPS FAMILY

"The family of a Stockton native killed by a ruptured beer keg is trying to sort through the freak accident.

Clinton Richard Doan, ... died Wednesday at his Ketchum, Idaho, home after he opened a refrigerator in his garage.

"When he went to put his lunch in the refrigerator, the beer keg exploded in his face and killed him," said Doan's mother, Dorothea Doan Evans of Washington.

Evans said her son's wife, Donna, had tried to put his lunch in the refrigerator but was unable to because the keg had expanded. When he tried, he was killed.

The family has not determined whether it will sue, Evans said.

According to sheriff's reports, a faulty regulator could be to blame for the extreme pressure inside the keg.

The keg shot upward and hit Doan in the head after its bottom cracked..
."

What a way to go! The article did not say whether the keg held industrial Milbudiken or, (perish the thought) homebrew. And we thought bottles and carboys were dangerous! Does anyone in Idaho netland know more of this tragedy?

Tom Altenbach

Date: Mon, 03 Feb 1992 15:19:44 EST

From: radavfs@ube.ub.umd.edu

Subject: German brewery names

Fritz Keinert <keinert@iastate.edu> writes:

>Kaiserslautern is pretty far from Bavaria. Are you sure it is not
>"Badische Brauerei"? Baden (another region in Germany) is a lot
>closer.

Well, my guess is that the brewery is trying to imply some
sort of quality - Bavaria is known around the world for its
beer, whereas Baden is known for its wine...This is probably
why so many beers in the US have names like Augsburger (i.e.n.b.
Augsburg is in Bavaria - how many beers are called "Badenser?")
Best, Volker Stewart Univ. of Baltimore RADAVFS@UBE.UB.UMD.EDUS

Date: Mon, 03 Feb 92 15:35:40 EST
From: Jay Hersh <hersh@expo.lcs.mit.edu>
Subject: Cold Condition, not ferment

>> ...then it's off to the lagering tanks where it ferments for 6-8
>> weeks at under 0' Celcius. (At least I THINK that's what the sign
>>said...)

It is possible that it is under 0 Celsius since the alcohol will lower
the
freezing temperature a little (how much depends on strength, but it's
probably
not too much).

This isn't however a ferment it is an aging (aka lagering), by the time
it hits
these cold cellars it should have done most if not all of it's
fermenting.

- JaH

Date: Mon, 03 Feb 1992 15:25:04 EST
From: radavfs@ube.ub.umd.edu
Subject: Sanitization

Hello-

This may have been discussed at one point but I'm afraid I am new to the list - I am reluctant to pour a bunch of bleach into the Chesapeake Bay!

Is using Hydrogen Peroxide an acceptable substitute? If not, then why do so

many suppliers sell stuff like B-Brite? Good beer is important, but let's

not forget the environment...BTW, what's all this about tap water - is this a general truth (i.e. rinsing out after sanitizing will reinfect) or does this depend on your water...Baltimore City, while known for crime and deep-fried foods, DOES have some of the best urban water in the country!

We use it to brew, so why not use it to rinse, post-sanitization?

Thanks, Volker Stewart University of Baltimore RADAVFS@UBE.UB.UMD.EDU

Date: Mon, 3 Feb 92 14:44 CST

From: korz@ihlpl.att.com

Subject: Re: Toffee notes

In digest 815, regarding retaining diacetyl, I wrote:

>Try racking the

>beer off the trub, once early in the ferment and then once again, late
in

>the ferment, two days after adding finings such as gelatin or isinglass

>to precipitate out the yeast.

What I meant was to use finings two days before the second racking and not the first. I don't have any data saying that you shouldn't fine your yeast out of suspension early in the ferment, but intuitively, it doesn't sound like a good idea to me. I think that, to get more diacetyl to remain in your beer, the yeast should be precipitated out and the beer racked off it basically when the beer is almost done fermenting. Comments?

Al.

Date: Mon, 3 Feb 92 13:24:56 PST
From: Greg.Winters@EBay.Sun.COM (Greg Winters)
Subject: Barleywine Questions

After trying a wonderfully delightful barleywine at a local brewpub (Seabright in Santa Cruz) I got the bug to make one yesterday. Unfortunately, all I had to work from was the basic outline from the table in TCJOHB and no recipe. I've always been one to improvise but had a few questions I was hoping to get answered by this knowledgeable (and relaxed) group.

Recipe:

11 lbs pale malt extract (generic)
4 oz. Fuggles (4.2%) Boiling
3/4 oz. Fuggles Finishing

I plan to pitch Wyeast Belgian Ale for primary fermentation and then rack to secondary and pitch a champagne to finish it off.

Questions:

What is the traditional time of finishing hops? I had no clue so compromised at 5 minutes...

How long to age in secondary before bottling?

Expected time needed to condition in bottles?

Thanks, Greg

Date: Mon, 03 Feb 1992 10:47:05
From: pierce@pyramid.pyramid.com (John R. Pierce)
Subject: re: Wine and UPS

Someone mentioned LonGisland Wineries shipping via UPS. Out here on the Left Coast, the California wineries will ship UPS instate only. Out of state has to go via air freight (I think one of my favorite Anderson Valley wineries uses Flying Tiger). YMMV

-jrp

Date: Mon, 3 Feb 92 15:50:50 CST
From: tee@sumac.cray.com (Tony Ernst)
Subject: Re: Bell's Porter

>
> Anybody out there had beer from a Michigan Micro named Bell's? It's
> readily available in the Chicago area. There's a sediment in the
> bottle; I assume there's yeast in the sediment. My question: has
> anybody had any experience culturing the yeast from their bottles?
> Porter in particular.
>
> The reason I ask instead of just trying is that there's something a
> little funny - a little sour - in the flavour of the beer. It's a
> black, bittersweet style of porter and it feels quite creamy in the
> mouth. If it's chilled, you don't notice the sourness, and even when
> warmish, it's not entirely unpleasant. Does anybody know (or even be
> willing to speculate) what would cause the sourness; particularly,
> does it have anything to do with the yeast?
>

I've tried many of Larry Bell's different brews (Kalamazoo Brewing Co.)
and they all have a little hint of sourness in the background. In
general,
I do like his beers though.

I believe it does have something to do with the yeast. I've cultured
yeast from one of his ales, but the starter had that same sour taste,
so I chickened out and didn't pitch it.

If you do try it, I'd like to know how your beer turns out.

- - -

-Tony Ernst
Senior Vice President of Salsa Development
Taco Appreciation CoOperative
Mendota Heights, MN (612) 683-5480
tee@cray.com

Date: Mon, 3 Feb 92 12:07 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: NA Beer, Slimemold

To: Homebrew Digest
Fm: Jack Schmidling

From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: NA Beer - The Schmidling method might work

>Meanwhile, if Jack will kindly send me a bottle each of the before and after beers, I will be happy to analyze them on my HPLC and report precisely how much alcohol was removed.

That is a most generous offer and if you had posted your mailing address it would be on the way. However, upon further consideration, it seems not only a waste of energy but hardly in the true "scientific tradition". After all, what is to prevent me from re-bottling a can each, of Old Style and Kingsbury?

There have been several highly technical responses that address my method from theoretical viewpoints. There was one "sure-fire" alternative that boils the blazes out of the beer and several hunches that maybe, it would work.

The scientific tradition demands that other experimenters attempt to reproduce my experiment, then evaluate and publish THEIR results. Remember "cold fusion"? We would still be arguing about it if critics only theorized.

Admittedly, the weakness of my "paper" is that the analysis of the results are subjective because I have no way of measuring the alcohol other than how it makes me feel. Not very precise but a measure, nevertheless.

I suggest that anyone who has the capability of measuring alcohol in beer take a bottle of their own and pour half of it into a beaker. Heat this to 170F (uncovered) and let it cool (uncovered) and make the tests on this and the other half of the bottle.

Then, tell us it DOESN'T work. "Can't" work, simply is not good enough.

The only caution I inject is that a Bunsen burner, full blast on a 100 ml beaker may not simulate the heating rate of gas stove on a gallon. I think the total time is irrelevant because it is proportional to volume but heating

rate might affect the results.

From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: SLIMEMOLDS

> My daughter (9), wants some more "pets". She has access to slime mold spores via the program at the local science museum and has been badgering me to help get her started.

WOW! Encouraging a daughter interested in slimemold is not even on the same plane as a few batches of beer. If you have never seen slime mold grow, I suggest it is worth the risk. I spent months doing this and filming them for my video on fungus. Unfortunately, no one told me how "easy" it was.

But I suspect that only a routine amount of care should allow both pursuits in the same house. Unless you are a both real slob, the number of spores getting from her area to yours would not be measurably greater than what is endemic.

GO FOR IT!

js

Date: Mon, 03 Feb 1992 14:18:17
From: pierce@pyramid.pyramid.com (John R. Pierce)
Subject: re: coffee in beer...

Guy McConnell mentions a "Monte Sano" blend of coffee that he used to brew a "mocha-java stout". He sez he chose it cuz its a light blend.

Why not use the real thing. Mocha-Java as in Mocha Mattari (from Yemen) and Java Estate (from, uh, Java). This is one of the finest and smoothest coffee blends ever. It can be brewed VERY strong and stay smooth, yet is very tasty and delicate when brewed medium light. A note to the uninitiated (into coffee snobbery, that is ;-), many "Moka" blends are made with either no or next to no Mocha (the commonest substitute is Ethiopian Harrar + Java, the worst is 10-20% real Mocha/Java blended with Columbian/Mexican generic coffee beans). (I know, coffee belongs in rec.food.drink, but it came up here... ;->) Another side note, dark roasts seem to have a higher oil content in the brewed coffee than light roasts. As I understand, you absolutely do NOT want to introduce any kinda oils in brewing as they oxidise easily (read "rancid!" |~<)

-jrp

Date: Mon, 03 Feb 1992 14:05:53
From: pierce@pyramid.pyramid.com (John R. Pierce)
Subject: Yeastie Beasties

dave ballard asks "If it don't make C₂H₃OH it ain't yeast, no?"

Yeast produces CO₂ also, right? I've always wondered about this. More specifically, does the secondary (CO₂) fermentation further raise the alcohol level? And, if not, what triggers the yeast to produce bubbles instead of booze? I understand CO₂ comes out during the primary, hence the need for blowoff, etc.

Also, I seem to remember (vaguely) reading somewhere (or the other) that L.A. beers are made with special enzymes that aid the yeasties in reducing the sugars to other than alcohol (what? more CO₂?)

-jrp (just call me curious...)

Date: Mon, 03 Feb 1992 14:23:04
From: pierce@pyramid.pyramid.com (John R. Pierce)
Subject: re: Anchor Porter

ihmo (worth \$0.00) Anchor Porter is a Stout. Try Sierra Nevada Porter for a more representative sample of the style (careful, tho, the SNP can be quite stale when bought at the wrong store. use the beer calculator ; o)

(sorry about 3 posts in a row, guess I should read the whole thing before responding...)

Date: Mon, 3 Feb 92 19:05 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: A humble apology

Following the thread of boiling beer to make a nonalcoholic beer:
In response to cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock) I wrote:

>Regarding the formula for vapor pressure- I think there is a units
problem
>in the formula presented by Chip. Here is a summary from Perry's
Handbook
>of emprirical data:
etc.
>The numbers put forth earlier are wrong. The vapor pressure of EtOH is

He had written:

>This gives a vapor pressure ratio of 2.51 at 10C, 2.30 at 75C, and 2.22
at

=====
which I read without the word "ratio". Ooops. Like a lawyer chasing a
malpractice suit, I quickly pointed out Chip's "error", without even
trying
his formulae. I apologize to Chip for mistakenly accusing him of bad
data,
and I'd like to thank him for pointing out my error (in great detail ;-)

Now, can we all agree that boiling a beer just ain't gonna' make it
nonalcoholic?

Sorry for the misunderstanding,
Chuck
coronellrjds@che.utah.edu

Date: Mon, 3 Feb 92 19:35:58 PST
From: chad@mpl.UCS.D.EDU (Chad Epifanio)
Subject: various bottling methods

I recently tried several bottling methods that worked or didn't work for me.

I used a TSP soak on two cases of bottles. The TSP didn't quite remove all the stains from inside the bottles. The labels came off easily for all bottles except for one particular brand(I think it was Bud or Bud Light). A subsequent soak in bleach removed all stains from inside the bottles.

Lately I've been using my dishwasher to clean bottles. It has a "Sanitary Wash" cycle that consists of a long wash in 170F water followed by a heat drying cycle. I've not had any problems yet, as long as the bottles don't have any stains.

Unwilling to cap 96 bottles for a party I was planning, I bottled two batches in regular 2-liter soda bottles. I just rinsed out the soda, used a bleach soak, filled with beer, and used the original cap. This worked much better than I expected, and I saw no difference between the beer in the 2-liter bottles and the beer in the 12oz bottles, except perhaps that the 2-liter bottles had developed a bit more carbonation.

Of course champagne bottles work well. Sparkling cider bottles also make great containers.

Chad
chad%mpl@ucsd.edu

Date: Mon, 3 Feb 92 19:49:09 PST
From: chad@mpl.UCSD.EDU (Chad Epifanio)
Subject: fennel spice beer

Just recently I brewed a batch of spiced stong lager.
The spice used was fennel(sp?), which I think is also called
anise(sp?). The recipe is as follows:

"Bengal Butt Kicker"
15 lbs Klages OG: 1.070
2.75 lbs Munich IBU: ~35-40
1 lb Amber crystal Color: dark orange
.25 lb Chocolate
1 oz Northern Brewers 10%AA (60min)
1 oz N. Brewers (15 min)
0.5 oz Cascades 5.9%AA (15min)
2 oz fresh fennel (15 min)
6 oz fresh orange peel (15 min)
0.5 tsp Irish Moss(15 min)
1 cp American Lager yeast slurry
10 Bengal Spice tea bags, "dry hopped"
0.75 cp Corn sugar to prime

Upwards infusion mash, low-temp conversion.
Used water with high carbonate hardness.

So far, the young beer tastes great with an unusual
taste that is difficult to describe. I hadn't seen
mention of using fennel before, so I thought I'd
mention it.

chad
chad@mpl@ucsd.edu

Date: Mon, 3 Feb 92 19:59:44 PST
From: chad@mpl.UCSD.EDU (Chad Epifanio)
Subject: REQUEST: Millet Beer (sic)

A friend of mine spent some time abroad(I can't quite remember where), and he used to party with a local liquer made from fermented Millet grain. Aparently the stuff is abysmal, but he wants to make some for a friend who is coming to the US.

As far as I can fathom, the grain is steeped until the seed just begins to germinate. Then it is dried in the sun, turning often to ensure even drying. It is then added to enough water to make everything damp again, and exposed to wild yeast. It ferments for a week or so in a vat. When it is time to drink it, boiling water is added to the fermenting grain, stirred for five min, then drank with a straw.

Somehow this doesn't seem quite kosher, but this is the best I could do with info extracted from him combined with brief info from an old Zymurgy article entitled "Beer and the Origins of Cereal Grains"

If by any chance somebody knows the real scoop on this, please let me know. Otherwise, I'll let you know how my version tastes in a week or two.

chad
chad%mpl@ucsd.edu

End of HOMEBREW Digest #816, 02/04/92

Date: Tue, 4 Feb 92 10:35:14 GMT
From: Sgt John "iceberg" Bergmann <iceberg@sctc.af.mil>
Subject: BBK tour responses

Hello All,

In HOMEBREW Digest #816...

Volker Stewart <radavfs@ube.ub.umd.edu> writes:

>Fritz Keinert <keinert@iastate.edu> writes:

>>Kaiserslautern is pretty far from Bavaria. Are you sure it is not
>>"Badische Brauerei"? Baden (another region in Germany) is a lot
>>closer.

>Well, my guess is that the brewery is trying to imply some
>sort of quality - Bavaria is known around the world for its
>beer...

That's not quite it. Back some 170 years plus when the brewery was founded, this part of Germany belonged to the Kingdom of Bavaria. They tried to change the name to something more regional in the early 1980's, but the locals were aghast that their beer heritage was being tampered with (that and sales dropped dramatically :-).

and then:

Jay Hersh <hersh@expo.lcs.mit.edu> writes:

>This isn't however a ferment it is an aging (aka lagering), by the time it hits
>these cold cellars it should have done most if not all of it's fermenting.

Yeah, you're right Jay. They do the ferment in big inverted conical steel thingies, then lager in (I think) wooden casks. Not all the beer goes thru this process. Got typing faster than I was thinking....

Also, they said they made Clausthaler, the Non-alcohol beer there. This would mandate additional equipment that wasn't shown to us on the tour, so I'm sure I missed out on a lot. I think the language barrier played a big part.

Happy Brewing, 'Pay your Taxes,
Johnny B. I need the money...'

Date: Tue, 04 Feb 92 08:53:31 CST
From: Fritz Keinert <keinert@iastate.edu>
Subject: Kvass, anyone?

A friend of mine of Lithuanian descent told me about a drink they make there for special occasions, based on fermented rye bread. Some time later, I checked out a Russian cookbook from the library, and they also mentioned a drink called "kvass" based on fermented bread. I assume they were talking about the same thing. The cookbook did not give any details.

Does anybody know more about this?

Fritz Keinert phone: (515) 294-5223
Department of Mathematics fax: (515) 294-5454
Iowa State University e-mail: keinert@iastate.edu
Ames, IA 50011

Date: Tue, 4 Feb 92 9:52:15 EST
From: gkushmer@Jade.Tufts.EDU
Subject: Priming sugar

The other day I was going to bottle some Pale Ale I had brewed and went looking for my priming sugar. These days, I have been using pure cane sugar - Confectioners - for the priming (I haven't had any problems with this).

Thing is that someone else in the house had used the sugar recently for baking (imagine that) and after rolling the dough in the sugar had put the excess back in the box. Of course, I learned this only once I saw the flaky gingerbread dough rolling in the boil.

Needing sugar FAST I went over to the sugar box and pulled out some granulated cane sugar and used that instead. Now I know that both are cane sugar, but does it matter whether I'm using the extra-fine confectioners powder or the granulated stuff?

Cheers.

- --gk

=====
=====

"I have special place in my heart for the criminally insane, but YOU
have worn out your welcome."
-The Tick-

- -----
gkushmer@jade.tufts.edu
- -----

Date: Tuesday, 4 February 1992 10:16am ET
From: joshua.grosse@amail.amdahl.com
Subject: To Rinse or Not

Volker Stewart (radavfs@ube.ub.umd.edu) asked in #816 about why one should or should not rinse with city water. Fair question, since most of us drink and cook and even brew with it.

I don't rinse, because my city water has a small amount of bacteria in it. If I rinse, I run the risk of infecting my beer with E. Coli or a nitrifying bacteria that might harm the taste of the beer over time.

Call your water company, and ask for a water analysis. Along with the mineral balance of the water, which you may find useful, look for bacterial counts.

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Tue, 4 Feb 92 10:48:09 -0500
From: bickham@msc2.msc.cornell.edu (Scott Bickham)
Subject: Roto Kegs

I inherited a Roto Keg from someone who gave up brewing when he got married (sad, but true). I have never used it, but I am considering that option for an upcoming party of ours. My questions are:

1. Should I use the standard amount of corn sugar to prime, and then seal the top with a C02 cartridge?
2. How long should I condition the beer in the Roto Keg?
3. How long should I expect the C02 cartridge to last?

Thanks a million,
Scott

Date: Tue, 4 Feb 92 09:44 CST
From: jws3@engr.uark.edu (JW Smith)
Subject: Oils in "Three Passions Stout"

If the recipe works, don't fool with it, right?

But I'm curious. Would using straight cocoa powder eliminate the oil problem from the chocolate? I don't know much about chocolate or how it's produced, but it seems that the cocoa powder would cause less trouble than a block of unsweetened chocolate.

I'm looking forward to trying this recipe, whichever way I decide to go on this...opinions, anyone?

| James W. Smith, University of Arkansas | jws3@engr.uark.edu |
| "Come with us, we'll sail the Seas of Cheese!" -- Les Claypool @
Primus |
| Neither NASA nor the U of Ark. is responsible for what I say. Mea
culpa. |

Date: Tue, 04 Feb 1992 11:15:22 EST
From: James Dee <dee@sbnuc1.phy.sunysb.edu>
Subject: hydrometer calibration

I have a fairly standard beer hydrometer - hollow glass tube with a lump of lead or some other metal in the bottom and a scale inside. It's supposed to be accurate at 60F, and then there is a correction one makes for temperatures that deviate from this. I once saw a chart with this correction as a function of temperature, but I haven't been able to find it since then. Does anyone know how properly to calibrate this instrument?

--Jimmy Dee

Date: Tue, 4 Feb 92 11:25:28 -0500
From: frosty@mentor.cc.purdue.edu (Frosty D. Snowman)
Subject: Re: Homebrew Digest #816 (February 04, 1992)

cancel subscription to digest.

Date: Tue, 4 Feb 92 9:32:09 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Coffee in beer (again)

John R. Pierce writes:

> Guy McConnell mentions a "Monte Sano" blend of coffee that he used to
brew a
> "mocha-java stout". He sez he chose it cuz its a light blend.

Well, actually I said that I used it because it was a mild blend. It
also
happened to be what I had in the house at the time. While it certainly
isn't
Peet's "roasted to within an inch of its life", it isn't a light roast
either.
I would characterize it as a medium roast. I did find out the blend; it
is
1/3 Peru, 1/3 Uganda, and 1/3 Santo Domingo (according to the lady I
called).

> Why not use the real thing. Mocha-Java as in Mocha Mattari (from
Yemen)
> and Java Estate (from, uh, Java). This is one of the finest and
smoothest
> coffee blends ever. It can be brewed VERY strong and stay smooth, yet
is
> very tasty and delicate when brewed medium light.

Absolutely. Why not indeed? My recipe was intended to be a starting
point
for anyone wanting to try this. I named it Mocha-Java Stout because the
word
"mocha" is often (and quite correctly) used to describe flavoring with
chocolate and "java" is a rather widespread (if not universal) reference
to
coffee in general. It was a chocolate-coffee stout. If there is one
thing I
would change, it would be to add more Monte Sano or a more assertive
coffee to
bring out that flavor a bit more. I can barely detect the coffee aroma
and
taste myself but a friend who doesn't drink coffee said that he could
detect it
quite plainly. I would probably use Mocha-Java or Sumatra Mandheling if
I
brewed this again. High quality Java Estate coffee has been rather
scarce of
late though, making it hard to get a good Mocha-Java blend.

> Another side note, dark roasts seem to have a higher oil
> content in the brewed coffee than light roasts. As I understand, you
> absolutely do NOT want to introduce any kinda oils in brewing as they
> oxidise easily (read "rancid!" |~<)

This was one thing that I wanted to test in brewing this beer. I was
a
little concerned that the oils in the coffee and the chocolate would kill
the
head but it has a beautiful, creamy head that lasts. As for oxidation,
it

hasn't a trace of it. I am quite careful in handling my wort to minimize the risk of this anyway. Again, I recommend a brew like this to anyone who enjoys the three flavors as much as I do.

- - -

Guy McConnell

"Drinking homebrew from a wooden cup"

Date: 04 Feb 92 12:36:22 EST
From: Bill Crisafulli <73750.2427@compuserve.com>
Subject: Beer Across America

In HBD 814 Bill Dyer described Beer Across America. I posted a message back in December announcing the creation of this little club, so I thought I'd also put in my two cents.

BAA is currently trying to work out a national distribution scheme. UPS will deliver within the state of Illinois but refuses to ship out of state. They are using an air service currently to get deliveries to most of the midwest states, but want to cover the whole of "America" ASAP. I'll post when things get settled and let all know.

BAA is run by some friends of mine. It is legit, they are handling the beer well and using quality shipping materials. The beer is ordered and delivered directly to their location in IL. They ship it out within a week of their receipt. The last shipment Bill described was their first, and out of 500 shipments only one had any breakage.

I agree that it would be great if they could handle additional orders when someone finds a beer they like, but the old freshness problem rears its head. Because the beers they are shipping are not generally available in normal channels, they get a limited supply and thus they do not want to hold any extra. Further on down the road I expect them to offer some limited offerings in this vein, but not right now.

I have no direct interest in this operation, other than writing an article in the newsletter about beer. Of course, I am getting compensated for that in liquid form, but other than that this is all their baby!

Bill Crisafulli

Date: Tue, 4 Feb 92 10:35:57 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Hot & Cold Break Galore
Full-Name: "John Cotterill"

If anyone doubts the formation of large quantities of break material in their brew, believe it, the stuff is really there! Generally, I brew and ferment in stainless containers so there is no way of seeing whats at the bottom, unless I rack my brew. And with pellet hops and busy yeast, its hard to say what else is at the bottom of any particular vessel.

I have just started culturing yeast. As part of this experiment, I needed to make up several batches of sterile starter wort. I did this by first adding some malt extract to some boiling water, adding some hops, and boiling the mixture for about 10 minutes. I then filled some Mason jars with the wort and pressure cooked it for 15 minutes. When I pulled the jars out, there was a good 1/4 to 1/2 inch of break (hot and cold) at the bottom of the jar. I was really surprised at how much stuff there really was!

JC

Date: Tue, 4 Feb 92 09:54:38 PST
From: dannet!bruce@uunet.UU.NET (Bruce T. Hill)
Subject: Re: EXPLODING KEG

This reminds me of an incident that occurred in 1981 (or thereabouts) at a fraternity party. A fraternity at Cal State Univ. Long Beach was having a party and someone unknowingly over-pressurized a beer keg with CO2. The keg exploded and killed one of the partygoers.

I believe that this incident forced the keg makers to redesign the kegs so that a pressure relief valve was added. Is this true? Are newer kegs safer than the older ones?

Let's all be careful out there!

- - - -

Bruce T. Hill Danford Corp. voice: (310) 514-9334
Project Manager 350 W. 5th St. FAX: (310) 831-0454
uunet!dannet!bruce San Pedro, CA 90731 USA

Date: Tue, 4 Feb 1992 11:44 PST
From: Fred Condo <CONDOP@CGSVAX.CLAREMONT.EDU>
Subject: NA Beer by Boiling; CO2 & EtOH

I have tasted beer made non-alcoholic by boiling. The maker of the stuff is highly sensitive to alcohol, and couldn't drink the stuff if her method didn't work. Steve Stroud's comments on the 95:5 alcohol:water distillation product exactly gibes with my faint recollections from college chemistry. It is also why you can't buy liquor higher than 190 proof. Pure ethanol has to be made by means other than distillation.

pierce@pyramid.pyramid.com (John R. Pierce) asks about Co2 and ethanol. You seem to be a little unclear here... There isn't a CO2-producing versus an alcohol-producing version of fermentation. Under anaerobic conditions, yeast split each glucose molecule into equal proportions of carbon dioxide and ethanol.

Thus, you blow off the CO2 in fermentation, but TRAP the CO2 from your priming sugar by sealing the bottle or keg. For each molecule of CO2 produced in carbonation, you get one of alcohol, so priming does marginally increase the alcohol content of the beer. MARGINALLY.

Summary:

yeast
glucose ----> 2 carbon dioxide + 2 ethanol

Fred Condo | condof@clargrad.bitnet | condof@cgsvox.claremont.edu

Date: Tue, 4 Feb 92 15:06:48 GMT
From: Conn Copas <C.V.Copas%lut.ac.uk@hplb.hpl.hp.com>
Subject: Encouraging diacetyl

Al advised that fining and racking towards the end of the primary is one means of encouraging diacetyl, but then asks whether fining earlier in the primary would do any harm. I don't have the answer myself, but have seen wine recipes which advocate adding bentonite whilst pitching the yeast. It always seemed to me that this might inhibit the ferment by preventing yeast circulation, but possibly not. Presumably, bottom fermenters would get 'buried' easier than top fermenters ?

Date: Tue, 4 Feb 92 12:14:22 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: It really *is* Beer Across America!

A fellow Intergrapher just called me regarding my post yesterday about "Beer Across America" not shipping to Alabama. He said that his office mate just got his first shipment. So, the lady who answered the phone when I called misled me when she said that they only ship to the midwest. I stand corrected and I will call again to try and join.

- - -
Guy McConnell
"Drinking Homebrew from a wooden cup"

Date: Tue, 4 Feb 92 17:27 EST
From: CONNOLLY%RISVAX@CCNMR.MIT.EDU
Subject: NA brew

HBDers:

I've run a bit behind the journal but I'd like to comment on the NA thread and thank Steve S. (HBD #816) for hopefully ending this ridiculous discussion. For those of you who claim to be experts on the subject and don't believe that Jack S.'s technique works I'd suggest you check your P. Chem. texts. Mine (Atkins, 1978) gives H₂O and ethanol as an example of a binary azeotrope, complete with a phase diagram, saving lots of calculations that can't really be done anyway. The key is to realize that the deviation from Raoult's Law is due to hydrogen bonding between H₂O and EtOH. (Atkins, 1978, p. 230)

Also, if you check the CRC Handbook of Chemistry and Physics you will look under binary azeotropes and see that the vapor will contain ca. 95% EtOH and ca. 5% H₂O. It only makes sense that at this rate you will eventually reach the point where the amount of EtOH in the pot is less than 0.5% and you've got real NA homebrew on your hands!

I wouldn't worry about the scientific method and cold fusion in this case Jack...these are experimentally verified facts that have been known for well over a hundred years.

Sorry to flame...I've got some useful info out of the Digest but sometimes the misinformation given out by those flaunting their education (I'll refrain) is really irritating.

happy brewing pc

Date: Tue, 4 Feb 1992 15:28 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: B.A.B.O. & NA Beer from Micah Millsapw

I would like to mention that the Bay area brewoff on January 25th went nicely. There were over 150 entries. There were also some great prizes, ribbons, cash, hops etc. The judges (myself included) were provided with some great food and beer after the event. In all it was a lot of fun.

N/A beer? Can you really do it at home? Early in '91 I wrote an article for the California Celebrator Brewspaper about making N/A at home. When I find the disk that it's on I'll post it. It is not too difficult a process, alcohol removal. The efficiency of stove top evaporation is less than 100 percent but it is something that you can probably live with. It is possible to determine if you have in fact removed some of the alcohol from the beer by checking the specific gravity before and then after heating the beer. The gravity should increase. The process is, after all removing the lightest component of the beer. It is also possible to allow the vapor from the heated beer to condense on a cool surface so that it may be collected. Sensory analysis should verify the presence of ethyl alcohol. A bit of caution, higher temperatures than 180F can boil off the higher alcohols which when concentrated can be toxic. Collecting the distillate is also illegal in the USA. Some commercial N/A is produced by drawing off the alcohol in a vacuum, this works the best but is next to impossible to do at home. Another method is to use specially designed yeast strains and mashing techniques to retard or reduce attenuation levels.

If there is some interest in the homemaking of non alcohol beers, then I would be willing to post the information and techniques that I've gathered. This may save Jack S. from having to reinvent the wheel. Also my N/As do taste good and tend to be hoppy.

Note: low alcohol beers are easier to homebrew than N/As.

Micah Millspaw 2/4/92

Date: Tue, 4 Feb 92 19:42:10 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Re: Millet Beer (sic)

In the past few weeks, I've been lucky enough to pick up a couple of books that have changed my life as a brewer. Last Friday, I found a copy of "100 Years of Brewing" in a used bookstore in Chicago. That same day, I believe, there was a wonderful excerpt from that book here on the digest, followed by another post this week. . . . There's a very interesting piece in there about the 1902 technique for brewing "Steam" beer, and if anyone's interested I'll be glad to copy it.

The other book is Keith Steinkraus' "Handbook of Indigenous Fermented Foods." It contains chapters on fermentations of many sorts, and the portion of the book that deals with yeast-fermented alcoholic beverages is the longest in the book.

Do you know the name of the drink in question? The book contains very explicit directions for the preparation of the various beverages, and I'll look it up and post it if you'd like.

I've lined up sources of millet, sorghum, and maize, and will be trying to learn to malt them sometime in the next few weeks. One of my goals is to make some authentic Peruvian-style chicha, about which I've been reading more and more lately. I'm almost certain that's where Charlie P. has gone in search of the "oldest brewers in America." The Winter issue of American Brewer outlines a trip that was taken in search of chicha by a freelance person who was hired by the Schoenling-Hudepohl folks to go down there and see what was shaking. The article contains a lot of interesting things about the beverage, but is so permeated with cultural arrogance and snide remarks about the "filthy" Indians it was depressing to read. The same fellow had an interview last weekend in the Cincinatti paper that I haven't read, but from what I've heard is equally filled with pinhead humor attempted at the native's expense.

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

End of HOMEBREW Digest #817, 02/05/92

Date: Wed, 5 Feb 1992 7:03:25 -0500 (EST)
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: re:KVASS

I thought kvass (or kumiss) was made of fermented mare's milk. How
would one get alcohol from that?
Ted

Date: Wed, 5 Feb 92 09:13:17 -0500
From: zentner@ecn.purdue.edu (Mike Zentner)
Subject: EXPLODING KEG LINE

This got me to remembering something. I had wondered how long will it be before some frat guys try this trick I saw on an episode of MacGyver. Anyone know what I'm talking about? He made a long tube, put a keg of beer at one end. The keg had a bung on the bottom. He lit a fire at the bottom of the keg, causing the thing to get hot, shoot the bung, then go firing out the other end of the big tube to shoot down a door. I have doubts about this working as fast or as violently as it did on tv, but an interesting experiment I'd think.

MIke Zentner
zentner@ecn.purdue.edu

Date: Wed, 5 Feb 92 09:20:18 EST
From: "Maximillian D. Robbins" <ROBBINSM%GUVM.bitnet@VTVM2.CC.VT.EDU>
Subject: Homebrew Digest

Information Systems
Can anyone give me a recipe for Chimmay Trappiste ale?
Please send a note to me at
Robbinsm@guvm.georgetown.edu
Thanks in advance.

In-Reply-To: note of 02/05/92 03:37

Date: Wed, 5 Feb 1992 10:14 EDT
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>
Subject: How to Read HBD on your Macintosh, read on!

Hi folks,

I fellow I met through the 'net has created a HyperCard stack for those who read the HBD and would like to read it on their Mac instead on on their mainframe. A few detailsd as to how this works:

- 1) You download as many HBD's as you want to your Mac.
- 2) You run the "Homebrew Browser" and import as many HBD's into the stack
- 3) You then will be presented with 2 screens, a left one with message headers, and a right one with the messages.
- 4) You can scroll on either side, but the cool part is that if you scroll through the message headers and click on one in the left window, the right window will pull up the associated message.
- 5) If you hold down the option key while selecting a message header--you will move to the message, and copy the message to a black card (for replying).
- 6) If you prefer to look throught a month's worth of HBD's, this will save a ton of time.
- 7) It's only \$5.

OK. I'm just the point man on this, I didn't write it, nor am I getting anything out of it--it will be ready within the week, and as soon as I can figure it out, I'll put it into the HBD archives. For now, if you want a copy, send me a message with the message header "I want a brew browser", with your e-mail address included. Ill set up a distribution file, and Ill send you one. Ill also re-post to HBD when I send out.

Any questions, e-mail me.

Kieran O'Connor

oconnor@snycorva.bitnet

Date: Wed, 5 Feb 92 08:23:37 MST
From: smithey@rmtc.Central.Sun.COM (Brian Smithey)
Subject: The Yeast Book

My latest Wyeast package (dated Jan 7 '92) has a new package design, and on the back it mentions "The Yeast Book" from Wyeast. Has anybody seen this book yet? Didn't Jeff Frane mention a while back that he was working on a book with Dave Logsdon? Jeff, is this the book, and is it finished/available? If anybody has seen this book I'd appreciate seeing a short review or table-of-contents-like report posted here.

Thanks,
Brian

- - -
Brian Smithey / Sun Microsystems / Colorado Springs, CO
smithey@rmtc.Central.Sun.COM

Date: Wed, 5 Feb 92 08:54:45 -0800
From: lms@iscnvx.lmsc.lockheed.com (L M Stuntz)
Subject: Coffee

About adding coffee to stout:

For Xmas my wife got me a "Coffee Toddy" - it makes coffee with cold water and claims no boiling means no oil/acid released from the coffee. Basically it's a bucket with a hole in the bottom that you put a cork in from the outside. A filter fits over the hole inside - the filter is a half inch thick fibrous thing. You add about a pound of ground coffee to a gallon of cold water and let it sit for a day. Pull the cork out over a container and voila! Liquid instant coffee. This stuff is VERY strong - you add water like 4:1 to make drinkable coffee. I don't know the chemistry behind it but I believe there is less acid in this than regular coffee it doesn't upset my stomach at all. And it tastes smoother - not always what I want in coffee but I would like it in beer.

Seems like this would be perfect for adding to a stout.
I haven't tried it yet but I'm going to.

Larry

Date:Wed, 29 Jan 92 11:20:50 EST
From: Jeanne Sova ASQNC-TAB-IS 5320 <jsova@APG-9.APG.ARMY.MIL>
Subject: shipping via UPS

from John Freeman:

Well, I hate to do bring this up again, but how does one ship beer?

I just came from my unfriendly local UPS Center where I was told "We don't ship alcohol of any kind". The manager gave me the same story. First, they tried to tell me it was a law. When I pointed out that it wasn't a law, and asked him to show me a written policy, then he said he could refuse my package for any reason. After more BS, he said he was sorry he couldn't help me. I doubt his sincerity.

sorry if this has been addressed and finished already, but i'm kinda behind in my reading. i hate it when i don't have time for my fun stuff at work! anyway, i was going to bring this up during the last thread of this, but everyone seemed to answer the questions, but this time i'm really curious. john, could you tell me where it was you were told this, such as which store? my best friend and another really good friend both work in upper level UPS. i asked them what UPS's policy was on shipping beer/alcohol/homebrew. they both assured me UPS would ship it. it is NOT illegal. they said the only thing to worry about would be wrapping it properly to make sure it doesn't break and you might want to send it as a perishable item to prevent spoilage. they were a little concerned that UPS people were refusing to send it. interesting.

jeanne

Date: Wed, 5 Feb 92 12:58:33 -0500
From: danhahn@ecn.purdue.edu (Dan Hahn)
Subject: Re: Homebrew Digest #817 (February 05, 1992)

Date: Wed, 5 Feb 92 11:03 PST
From: dougd@uts.amdahl.com (Douglas DeMers)
Subject: YASSS (Yet Another Siphon Starting Suggestion)

(Mea culpa! I first sent this to homebrew-request@hpfcmi.fc.hp.com - hope it doesn't appear twice...)

Recently, there have been many interesting and creative :-) as well as practical suggestions for starting siphons, but nobody has mentioned the technique I now use. Now that I have the 1.5(?)" blowoff tube, I no longer need my 3/8" blowoff tube as a blowoff tube. I sanitize the blowoff tube (and tip that used to go into the stopper) the same time I sanitize the rest of the siphon tubing. When I need to start my siphon, I stick the blowoff tube tip inside the end of the siphon hose - also conveniently 3/8" - and suck on the end of the blowoff tube. Once the siphon is started, I clamp off the tube above the blowoff tube coupling and disconnect the two pieces of tubing.

Since the "first flow" through the siphon clears the residual chlorine bleach, I would have discarded it anyway. I can use this sample for gravity readings and taste-check.

With this method, my mouth never touches the "real" siphon hose. If, perchance, the siphon doesn't start the first time - no big deal. Suck on the end again. I never disconnect the two hoses until I'm sure the siphon is going. It works for me. Your mileage may vary.

Date: Wed, 5 Feb 1992 14:35 CDT
From: "TERRY O'DEA ROCKWELL INTERNATIONAL (319)395-8220"
Subject: Re: Homebrew Digest #815 (February 03, 1992)

info beer-1
info ?
list beer

Date: Wed, 05 Feb 1992 16:31:23 EST
From: radavfs@ube.ub.umd.edu
Subject: Kvass, BavariaREAD/NEW

>John B writes:

That's not quite it. Back some 170 years plus when the brewery was founded, this part of Germany belonged to the Kingdom of Bavaria. They tried to change the name to something more regional in the early 1980's, but the locals were aghast that their beer heritage was being tampered with (that and sales dropped dramatically :-).

>I would suggest to any student of German history that they take a look at a map of Germany in the 18th century to illustrate the strange sprawl of the hundreds of German states - it really is a mosaic! Thanks for the info, John! :)

Then, Fritz Keinert <keinert@iastate.edu> writes:

>A friend of mine of Lithuanian descent told me about a drink they make there for special occasions, based on fermented rye bread. Some time later, I checked out a Russian cookbook from the library, and they also mentioned a drink called "kvass" based on fermented bread. I assume they were talking about the same thing. The cookbook did not give any details.

>Does anybody know more about this?
Only that this drink is immensely popular in the summertime in Russia! I visited Moscow in the summer of 1984, and was surprised to see people lined up at (sometimes horse-drawn) tank-cars, similar to those used to transport water on farms. The cars said KBAC (i.e. Kvass in Cyrillic) and I didn't find out until later what it was - it is indeed some sort of fermented bread drink. One person tried it and was underwhelmed. I'll have to wait until I get back there...:) Best, Volker Stewart
RADAVFS@UBE.UB.UMD.EDU

Date: Wed, 5 Feb 1992 15:33 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Bleach sanitizing revisited

After a private email conversation with George Fix concerning my bleach sanitizing concentrations I made another call to my contact at Clorox. The microbiologist there reconfirmed that 50-200ppm of chlorine was the best concentration for sanitizing. The key word here is "CHLORINE". She said contact time on the order of a few minutes was adequate for a good kill if the vessel was cleaned first with a good detergent. My original post on bleach concentrations was based on using the stock bleach solution and then diluting to the working concentrations. No one ever said if the recommended concentrations were stock bleach or the free available chlorine in the bleach. When one takes the standard stock bleach solution which is 25000ppm chlorine and then dilutes it in 5 gals of water to obtain the proper concentration for sanitizing, the quantities are quite different from my original post. The new values look like this...

BleachChlorine inResidue in final
added 5 gal of waterbeer

2T	40ppm	.01ppm
1/2C	160ppm	.04ppm
5 oz	200ppm	.05ppm
1C	320ppm	.08ppm

The above residues were calculated based on 1t of sanitizing solution being diluted with 5 gals of beer. The dilution factor is 3855. The figures look even better now.

So 1/2C or 5 oz. of stock bleach solution seems about right to me for sanitizing in 5 gals. of water. 2T or 1 oz. of bleach in 1 gal of water will give 200ppm chlorine.

I also ask about dumping these concentrations into septic tanks and she didn't seem to think it would be a problem.

Bob Jones

Date: Wed, 5 Feb 92 17:54 CST

From: korz@ihlpl.att.com

Subject: CO2 milage

I use a 20# CO2 tank and 5gallon Cornelius Kegs (soda). The last two tanks of CO2 lasted me about 8 batches each -- but I may have had a leak. I use a LOT of CO2 for non-dispensing and about half those batches were primed and naturally carbonated, half force carbonated. When I say a LOT of CO2 for non-dispensing, I mean: forcing sanitizing solution out of the keg, forcing out rinse water and/or rinse industrial beer (several of the batches), purging kegs of air before siphoning into them, etc. I suspected a leak and tightened everything down again (I have a 4-product setup -- LOTS of fittings, hoses, clamps, etc.). After that, I checked all the possible leak locations with a little dishwashing liquid in water -- no leaks. Too bad I did not check before tightening.

I think Ken's approximation of 60 kegs for a 5 lb tank may be high, though. It depends on how much of a leak I had -- I hope Ken's right.

Al.

Date: Wed, 5 Feb 92 18:19 CST
From: korz@ihlpl.att.com
Subject: Re: Kvass, anyone?

Fritz writes:

>A friend of mine of Lithuanian descent told me about a drink they make
>there for special occasions, based on fermented rye bread. Some time
>later, I checked out a Russian cookbook from the library, and they
>also mentioned a drink called "kvass" based on fermented bread.

There are two Lithuanian drinks that I know of, but I'm not sure about whether they are both fermented or not. I've been meaning to ask my grandmother about this, but keep putting it off. One is called "gira," which I know is made from rye bread, but I don't know if it is fermented -- my grandmother used to give us kids some, but if it sat around longer it... hmmm? Another is called "pieninis," which is (I believe) made from milk (pienas == milk)! I know pieninis is fermented. I've got to get these recipes -- if they are truly brews, how could a homebrewer of 100% Lithuanian descent let their family recipes be lost?!

Al (Algis).

Date: Wed, 5 Feb 92 17:29:01 PST
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)
Subject: Re: B.A.B.O. & NA Beer from Micah Millsapw

Micah Millspaw writes:

> I would like to mention that the Bay area brewoff on January
>25th went nicely. There were over 150 entries. there also were some
>great prizes, ribbons, cash, hops etc. The judges (myself included)
>were provided with some great food and beer after the event. In all
>it was a lot of fun.

Micah is too modest. He neglects to mention that he won one of those
great prizes himself, as did another (in)famous HBD contributor,
CR Saikley.

I wish I could remember their categories...maybe they'll enlighten us?

gak

Date: Tue, 4 Feb 92 15:06 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Pressure in CO2 Tanks

Key Key makes some calculations about keg pressure, and extrapolates to amount of gas in the tank:

>My 5lb tank has gone from 800PSI_g to 760PSI_g. It is grossly
>unfair to say that each keg cost 20PSI but using that as another outside
>approximation shows the tank's good for 35-40 kegs

The problem with these calculations is that CO2 tanks are filled with liquid CO2, not gas. The gauge simply measures the pressure of the gas above the liquid, not the quantity of CO2 in the tank.

As gas is compressed, it reaches a point where the the gas starts condensing into a liquid. As more an more gas is put in the tank, the pressure stays the same, but more liquid 'gas' collects. The gauge measures the pressure where the gas condenses, which is a function of temperature. The gauge is a good measure of tank temperature, rather than the quantity of gas. As a tank is emptied, the pressure stays the same until all the liquid CO2 evaporates, then the pressure drops quickly.

Mike Fertsch
reply to mikef@synchro.com

Date: Wed, 5 Feb 92 09:13:22 EST
From: anelliga@hamlet.Prime.COM (A Nelligan)
Subject: Barlywine Questions

In answer to Greg's Barlywine issue:

We also made concocted a barleywine out of TCJOHB.
Our recipe looked something like this:

2 cans Munton & Fison Light Malt Extract
2 lbs Munton a& Fison light dried malt extract
1/4 lb domino light brown sugar
3 1/2 oz fuggles hops
another 1/2 oz fuggles for finishing
2 pkg Munton & Fison ale yeast.

We did a single stage fermentation, so I can't answer your
question about how long to age in secondary.

We gave the finishing hops 10 minutes.

As far as conditioning in bottles--
well, it's been 14 months now and it keeps getting better.
At 2 months it was OK, but cloudy enough that we thought
we should have used gypsum. It was also VERY sweet, but
also very hoppy and quite smooth.
By 9 months it was clear, but quite heavy and we thought
maybe less sugar.
Last week it had gotten considerably drier and VERY clear.
It's really good now, so I don't know if it'll last long
enough for me to give you an update later.

Good luck,
Ann

Date: Wed, 5 Feb 92 08:59:09 EST
From: anelliga@hamlet.Prime.COM (A Nelligan)
Subject: sanitazation

Hi Volker--

I'm new to the digest too, so if this has been disucssed I missed it just as you did. So I'll dive right in.

I use B-Brite to sanitize my bottles. I mix it up by the gallon and use and re-use and re-use it. All that siphoning back into the storage bottles is a handy way to sanitize hoses. So far I haven't had any problems.

I also use tap water to rinse. I live in greater Boston and have Quabbin Reservoir water-I have no idea of the bacterial content of the water but I've had no problems with that either.

Ann

Date: Thu, 6 Feb 92 16:52:15 EST
From: Brett Shorten <s05bas@wampyr.cc.uow.edu.au>
Subject: banana esters

I noted with interest the brief recent thread on banana aromas during fermentation, as I recently experienced the same thing with a batch of brown ale (extract) fermented with Wyeast 1098 London ale yeast. It seems as though high fermentation temperatures (75-80f) were probably the cause in this case. What the recent thread did not seem to indicate, however, is what effect this is likely to have on the taste of my ale. I am not even sure whether it is likely to be positive or negative. Could someone enlighten me on this point, please?

Date: Thu, 06 Feb 92 00:56:49 EST
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: NA Beer - the Schmidling Method

Jack and I have been corresponding off-net about NA beer; he now has my mailing address but has suggested that I repeat his experiment with a 1-gal batch and analyze my own samples rather than analyzing his samples. On the digest, on the subject of my lab analyzing his samples, he writes:
> However, upon further consideration, it seems not only a waste of energy
> but hardly in the true "scientific tradition". After all, what is to
> prevent me from re-bottling a can each, of Old Style and Kingsbury?
Nothing, Jack, except that in a scientific collaboration like the one I proposed, one of the traditions is that I trust you and you trust me. As a professional researcher and research mentor, I take scientific integrity very seriously, and I can't <g> or RDW when the joke is about the possibility of anybody's research fraud taking place in my lab.
Now if Jack doesn't trust the HPLC, that is perfectly understandable, and we should definitely run the Old Style and Kingsbury's as experimental controls along with some Schmidling Method NA Beer.
Thanks also to other HBD'ers for helpful comments via e-mail. Cheers -
Jean

End of HOMEBREW Digest #818, 02/06/92

Date: Thu, 6 Feb 92 09:07:25 GMT
From: romix@bsk.utwente.nl (Ronald Leenes)
Subject: Re: Kvas a recipe

Kvas

I got this recipe from a book called 'dinerparty a la perestrojka'. I tried it once, it tasted terrible, but that was probably due to the fact that the rye-bread was almost burned.

Ingredients:

500 gr. Rye-bread
8 l water
25 gr yeast (the book mentions yeast to make bread)
225 gr sugar
4 spoons of luke warm water
1 lemon
2 spoons of raisins
2 branches of peppermint

1. Put the slices of rye-bread in the oven (200 degrees Celsius) for about 45 mins, until they're dried.
2. Boil the 8 liters of water. Crumble the dried rye-bread, put it in the boiling water for about 5 mins.
3. Let it the water, and rye-bread rest for 4 hours, covered with a tea-cloth.
4. Crumble the yeast, 15 mins before the 4 hours are over. Mix the crumbled yeast with some sugar and the luke warm water. Let it rest for 15 mins.
5. Filter the water-rye-bread mix in a kitchensieve. Carefully extract all water from the rye-bread.
6. Wash, and peel the lemon. Add the lemon-peel, the sugar, the yeast and the peppermint. Stirr the solution, and let it rest (covered) for 8 hours.
7. Sieve the solution (tea-cloth).
8. Bottle it.
9. Put some raisins, a bit of lemon-peel, and a fresh leaf of peppermint in every bottle, close the bottles, and keep them in a cool place.
10. Ready when the raisins start floating.
11. Sieve the stuff one more time in a tea-cloth.
12. Put the Kvas in the fridge 4 hours before drinking.

This is more or less the description the book gives. Remember this is a recipe for non-brewers. It is a cookbook after all.

Happy brewing!

/ Ronald E. Leenes University of Twente /
Dept. of Public Administration |
Internet: leenes@bsk.utwente.nl and Public Policy|
romix@bsk.utwente.nl P.O. Box 217|
Phone: X-31 53 892616 7500 AE Enschede |
Fax: X-31 53 356695 the Netherlands |

Date: Thu, 6 Feb 92 8:42:44 EST
From: Jim Grady <jimg@hpwald.wal.hp.com>
Subject: Camra Guides

Fellow brewers & imbibers,

I was glancing through the latest catalog from Barnes & Noble (insert usual disclaimer about having no commercial interest in this post) and I noticed that they have two Camra pub guides for sale. The pertinent info is:

CLASSIC COUNTRY PUBS.....1776095
CLASSIC TOWN PUBS.....1776103

By Neil Hanson, color and b&w photos, 192 pp ea. \$9.95 ea.
Barnes & Noble
126 Fifth Avenue
New York, NY 10011
1-201-767-7079 (yup, we gotta pay for the call)

BTW, they say that the publisher's price is \$16.95 in which case it could be a pretty good deal.

- - -

Jim Grady | "Freedom of the press is limited to
Internet: jimg@wal.hp.com | those who own one."
Phone: (617) 290-3409 | A. J. Liebling

Date: Thu, 6 Feb 1992 08:49:38 -0500
From: trwagner@unixpop.ucs.indiana.edu
Subject: The Spelling of Wort

I have some books from the 60's and 70's on brewing. While reading through these, I noticed that they almost always spelled wort as WYRT. However, when I pick up Papazian's book and others from these "modern" times, wort is spelled WORT. What gives? Was there an agreed upon change in the 70's and 80's?

Ted

Date: 6 Feb 92 09:01:30 EST
From: Richard.E.Brown@Dartmouth.EDU
Subject: re: Shipping alcohol through UPS

I had the same experience (counter person stated that UPS policy forbids shipping alcohol) in the Wilder (VT) UPS office. I wrapped it up well, and UPS'd it from work. Got there just fine.

Rich BrownE-Mail: richard.e.brown@dartmouth.edu
Manager of Special Projects Preferred AppleLink address:
Dartmouth College richard.e.brown@dartmouth.edu@internet#
Kiewit Computer Center Alternate AppleLink address: A0183
Hanover, NH 03755 USA Telephone: 603/646-3648

Date: Thu, 6 Feb 92 8:48:18 EST
From: gkushmer@Jade.Tufts.EDU
Subject: Thanks

I've received a few responses to my cane sugar query (nobody has had trouble using it as a primer).

I tried responding to "Judy" via email, but my mailer couldn't get it out -
thanks for the info Judy!

- --gk

Date: Thu, 6 Feb 92 06:10:58 PST
From: hpfcmr.fc.hp.com!hpfccla!darrylri%microsoft.com
Subject: re: kvass

There was an article in Zymurgy a few years back on kvass (88 or 87 perhaps? sigh, all my back issues are in storage). It claimed that kvass was mildly alcoholic, in the 2% range. But I spoke with a Russian emmigrant not too long after that issue came out and he claimed that it was non-alcoholic. Further, he told me that one could buy kvass extract in some of the Russian shops along Fairfax in the LA area (Jewish enclave, although that is changing). Sadly, I never had the opportunity to follow up on it.

It sounds to me, however, that kvass is a generic name for a drink made from dark rye, and that when it gets a bit old, it gets hard -- not unlike cider. Charlie P. has described a number of indiginous drinks that are good for only a short while, and European beer certainly used to belong to that list. I think that kvass may also.

--Darryl Richman

Date: Thursday, 6 February 1992 10:35am ET
From: joshua.grosse@amail.amdahl.com
Subject: How much chlorine?

Bob Jones gave some calculations for chlorox bleach solutions and recommends 50-200 ppm levels of the bleach solution for sanitation. I come up with different numbers and use much lower amounts.

As I understand it, Chlorox bleach is 5.25% Sodium Hypochlorite (NaOCl) in solution. I know that inorganic chlorine compounds are inherently unstable, and the age of the bottle will effect its strength, as it forms Hypochlorous Acid and otherwise outgases, etc. But, for these calculations, lets assume the 5.25% NaOCl is the starting point.

NaOCl is dissolved in the water as Na(+) and ClO(-) ions, and it is the ClO which I know from swimming pool maintenance as "Free Available Chlorine."

This ion is a strong oxidizer: by shoving the oxygen molecule where it otherwise wouldn't go, and then either outgassing as CL₂ or combining with free molecules from what it just oxidized to form chloramines, chlorphenols, chloroform, etc. This is my understanding of how chlorine work.

If I grab my trusty dictionary that includes atomic weights, and look up the weights for Na, O, and Cl, I get:

Cl	35.453
O	15.9994
Na	22.9898

Using these weights, I calculate that the ClO ion is 69.12% of the NaOCl, so that in a 5.25% NaOCl solution I have 3.63% "Free Available Chlorine" when fresh from the factory. This means that chlorox bleach is approximately 36,300 ppm F.A.C.

With 128 oz per gallon, 2 Tbls per oz, 3 tsp per Tbls, I get about 3.5 Tablespoons of bleach to 5 gallons of water to make 100 ppm FAC solution.

Given all that, and given that I keep my swimming pool in the 1-3 ppm range, I use 1 teaspoon of bleach to 5 gallons of water, and I don't rinse. This 1 teaspoon gives me around 8-10 ppm, which is about the level I use in the swimming pool to "superchlorinate" it. Superchlorination breaks down chloramine compounds and also breaks up oils (sun tan, skin oil) in the pool. I find this level of sanitation just fine for soaking, running through hoses, whatever, and I never fear damaging my yeast or producing chlorphenols

from grain materials. This 10 ppm level in 5 gallons gets my chlorine way
down
into the low ppb just by draining carboys and shaking off hoses, wine
theifs,
stoppers, funnels, and stuff. I sanitize bottles in a dishwasher.

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Thu, 6 Feb 92 10:51:00 EST
From: wbt@cbemf.att.com
Subject: Cleaning Copper

A few weeks ago I asked for suggestions on cleaning new copper tubing for a wort chiller. This is a summary of the email replies I received.

eisen@kopf.HQ.Ileaf.COM (Carl West) suggested:

> I haven't done this but... it seems that you should be able to run a string through the copper tube using a funnel and a stream of water and then use the string to pull a wad of something or other through to scrub the inside of the tubing. This should work well if the tubing is straight, there'll be more friction the tighter it's coiled, maybe a flow of water would help.

"Rad Equipment" <rad_equipment@rad-macl.ucsf.EDU> aka Russ Wigglesworth said:

> To "cure" my chiller prior to first use, I made up an acidic batch of rinse water (4 gallons of water at 180+ degrees and 1 cup of white vinegar) and followed that with a 4 gallon rinse of boiling water.

larryba@microsoft.com (Larry Barello)

> As for the initial cleaning: oops, I forgot. I just ran hot wort through it. Come on, this stuff is sold for drinking water. Any nasties can't be that bad.

I'd like to once again thank these folks, as well as all who sent their suggestions directly to the Digest.

Bill Thacker AT&T Network Systems - Columbus cbemf!wbt
Quality Engineer Network Wireless Systems wbt@cbemf.att.com

Date: Thu, 6 Feb 92 08:30:59 PST
From: larryba@microsoft.com
Subject: Re: Jack's NA beer

At 170f, jack is not only driving off alcohol, but pasturizing his beer. One issue that has not been discussed is the flavor changes that might occur. It is a Homebrew/beer aficionado's assertion (momily?) that pasturized beer has a cooked flavor to it. The "fresh flavor" of draft beer being the preferred commodity.

Another issue is oxidation. There is going to be some amount of it for not other reason than all the extra handling. In addition, the hot wort is going to absorb some O₂ and react while cooling down.

So, Jack, what is (IYHO) the effects on the flavor of your beers? None? Not objectionable? Have you gotten feedback from your beer judge buddies in Chicago? Is the beer a light beer or a robust IPA? The latter might mask minor oxidation type defects. Naturally if the defects can't be detected, then they are not a problem!

I look forward to giving this a try with a future spring wheaten ale.

- Larry Barelo

Date: Thu, 6 Feb 92 11:11:58 EST
From: sterling@glorfindel.umcs.maine.edu (Sterling Udell)
Subject: UPS and Homebrew

Why don't we try to actually settle the whole UPS debate instead of just swapping stories about it?

What I'm saying is this: We homebrewers need access to some official UPS documentation that says, flat out, "UPS will ship alcohol provided _____."

If we can get a copy of such a document, we can take it with us when we go to ship homebrew, and show it to any UPS flunky who tries to object. Heck, maybe even paste a photocopy of the relevant passage to the outside of the box . . .

Jeanne Sova talks about a couple of friends high up in UPS. Can you get their policy in writing? Someone else mentioned UPS' Big Book of Regs; sounds like that would be perfect. If I had a UPS center anywhere close, I'd try to track it down myself, but since I'm a couple of hours away from the closest, this really isn't practical. That's why I'm appealing to the HBD for someone, anyone, to get the straight \$#!+ from UPS and put this thing to rest once and for all.

Sterling Udell
Big Dog Brewing Cooperative - Eastern Division
"Specially brewed with the look of crude."
- Big Dog Alaska North Slope Oatmeal Stout

Date: Thu, 6 Feb 92 9:49:33 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Yeast Disaster
Full-Name: "John Cotterill"

With the high cost of using liquid cultures, I decided to start culturing my own yeast from pure liquid cultures. My agar slants were ready, my Wyeast 1056 package was swollen, and I had a disinfected area to do the inoculation. When I cut the Wyeast package open, a rank odor came out. I decided to inoculate anyway since the longer I stalled, the greater the chance of infection to my now open yeast package, and my agar slants. After completing the inoculation, I smelled the gas in package again. Definitely foul. Not wanting to believe that my yeast was bad and my slants were now garbage, I tasted the contents of the package. WOOOOOOOOOOOOO! The stuff was N-A-S-T-Y!! I was bummed, but not for long as the keg of IPA I had in the garage salvaged my evening. Has anyone had any similar experiences with liquid cultures? Is there any reason to worry that I may get sick since I tasted the stuff?? (food poisoning is out since I feel fine today)
JC
johnc@hprpcd.rose.hp.com

Date: Thu, 6 Feb 92 13:03:16 EST
From: Daniel S Robins <dsrobins@magnus.acs.ohio-state.edu>
Subject: Mail Order

Hello Homebrewers!

For a year now I have simply gone half a mile to purchase my brewing supplies. Recently I have taken up the idea of purchasing products by mail order. Specifically, I am looking at Alternative Beverage in NC. They have a ton of kits that look pretty good.

I would welcome any comments on Alternative Beverage and perhaps other mail order companies that offer a good selection at great prices. Right now one of my fears is this shipping business, both price and effect on liquid yeast.

Thanks....and thanks to all who shared with me Chicago brewpub suggestions. Happy homebrewing.

Daniel S. Robins |LUCK OF
Department of Chemistry, The Ohio State University |THE IRISH
E-MAIL: dsrobins@magnus.acs.ohio-state.edu |TO YA!
VOICE: 614-292-0426 |SUDS UP!

Date: Thu, 6 Feb 92 12:23:17 -0500
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>
Subject: Beer Across America

I think I must have missed the original posting about this...
Could some repost soem info on them and what they are doing
and to join - or at least an address...

Date: 6 Feb 92 10:26:26 U
From: "Rad Equipment" <rad_equipment@rad-mac1.ucsf.EDU>
Subject: Beer Across America

Subject: Beer Across America Time:9:51 AM Date:2/6/92
NOT A COMMERCIAL ENDORSEMENT

I have the BAA brochure in front of me. I'll give the vital stats.

1-800-854-BEER (2337)

Charges made to Visa/AE/MC

(2) 6 packs of micro brew per month (one from each of two breweries) plus
a
newsletter of information on the month's selections and "...discounted
prices
on previous selections."

No obligation, quit whenever you want.

Costs: In the flyer: "You'll be billed aproximately \$13.95 plus tax,
shipping
and handling." (per month) On the registration form: "My total monthly
average
cost will be aproximately \$13.95 plus tax, shipping and handling." And
further
on: "Deliver to my: __Office (\$3.25) __Home (\$3.75) (The above price
includes
shipping and handling, Illinois residents only. Outside Illinois
shipping and
handling will be \$1.00 to \$4.00 higher.)"

There are no restrictions mentioned as far as where they will ship to.

Worst case is \$7.75 S&H plus the aprox. \$13.95 for the beer = \$21.70 a
month,
or \$10.85 per 6 pack. I have done a lot of shipping of commercial beers
to
people and this is about the cost I incur. And I don't make anything off
of my
shipments! Sounds pretty reasonable to me. As long as the beer is well
cared
for (which Bill Crisafullisays is the case) I think this will be worth
the \$\$.

Let's hear from those of you who belong as to the condition of the brews.

RW...

Russ Wigglesworth CI\$: 72300,61
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126
(H)
|__|/ San Francisco, CA 94143-0628

Date: Thu, 6 Feb 92 10:35:30 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: CO2 tanks, pressure, etc
Full-Name: "John Cotterill"

Al (korz@ihlpl.att.com) writes:

>I use a 20# CO2 tank and 5gallon Cornelius Kegs (soda). The last
>two tanks of CO2 lasted me about 8 batches each -- but I may have
>had a leak. I use a LOT of CO2 for non-dispensing and about half
>those batches were primed and naturally carbonated, half force

You definitely have a leak! I used to use a 5 lb bottle (15 lb now for convenience). I too use my CO2 for dispensing, transferring, purging air, carbonation, etc. My last 5 lb bottle lasted about 30 batches! The difference in our set-up (I suspect) is that I do not leave my CO2 connected to the kegs of beer. I simply set the keg to 15 psi, then disconnect the CO2. When I want to drink the beer, I drop the pressure to 5 psi, hook up the CO2 and dispense at 5 psi. When I'm done drinking, I jack up the CO2 to 15 psi again and disconnect it from the keg. Occasionally, a small leak will develop in a keg, and I'll lose carbonation. No problem, I just re-carbonate it. This is generally not a problem, however.

I performed an experiment once where I left my CO2 connected. I used a leak detector solution to see if there were any leaks. I could not find any. The CO2 tank was about half full. After a week it was empty. I was fairly surprised! No leaks, and it leaked! I then added some CO2 from another bottle, to the same keg, and then disconnected the CO2 hose. The keg was still at pressure a week later.

I am pretty sure that some of the CO2 leaked from the flare fittings on the soda connector/CO2 line interface. I have been told by people in the soda industry that this type of connection is notorious for leaking. A few days ago, I was looking in the Foxx catalog and noticed these little nylon washers that sit between the male and female flare. I have ordered some and will see if they help prevent leaks while the system is all connected.

JC
johnc@hprpcd.rose.hp.com

- - -

~~~~~  
~ John Cotterill (916) 785-4138~  
~ Systems Technology Division ~  
~ 8010 Foothills Blvd.~  
~ Roseville, CA 95678 ~  
~ HPDesk: John (hprpcd) /HP5200/UX ~  
~ Unix to Unix: johnc@hprpcd.rose.hp ~  
~~~~~

Date: Thu, 6 Feb 92 08:39 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: NA Beer

To: Homebrew Digest
Fm: Jack Schmidling

From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: NA Beer - the Schmidling Method

>Jack and I have been corresponding off-net about NA beer; he now has my mailing address but has suggested that I repeat his experiment with a 1-gal batch and analyze my own samples rather than analyzing his samples.

I believe I suggested using one bottle of beer for the test. My exact words were...

I suggest that anyone who has the capability of measuring alcohol in beer take a bottle of their own and pour half of it into a beaker. Heat this to 170F (uncovered) and let it cool (uncovered) and make the tests on this and the other half of the bottle.

Then, tell us it DOESN'T work. "Can't" work, simply is not good enough.

The only caution I inject is that a Bunsen burner, full blast on a 100 ml beaker may not simulate the heating rate of gas stove on a gallon. I think the total time is irrelevant because it is proportional to volume but heating rate might affect the results.

.....

Clearly, you do not need a gallon of beer and the effort it takes to process one bottle just doesn't justify the trouble and expense of sending mine to you unless you get results significantly different from what I published. I also explained (in email) that I do not, at the moment, have any available to ship, that was made in precisely the prescribed manner.

< On the digest, on the subject of my lab analyzing his samples, he writes:

> However, upon further consideration, it seems not only a waste of energy
> but hardly in the true "scientific tradition". After all, what is to
> prevent me from re-bottling a can each, of Old Style and Kingsbury?

<Nothing, Jack, except that in a scientific collaboration like the one I proposed, one of the traditions is that I trust you and you trust me. As
a

professional researcher and research mentor, I take scientific integrity very seriously, and I can't <g> or RDW when the joke is about the possibility of anybody's research fraud taking place in my lab.

As a scientist you MUST trust NOBODY.

<Now if Jack doesn't trust the HPLC, that is perfectly understandable, and we should definitely run the Old Style and Kingsbury's as experimental controls along with some Schmidling Method NA Beer.

You missed the point entirely.

Egos are terrible things. I have been raked over the coals in this forum and accused of everything from being a fraud to a Nazi. Some people with tender feelings, just might resort to dishonesty to redeem themselves.

That is why I suggested you (all) conduct the experiment independantly and whether you believe it or not, that is the way science works. Otherwise, I could also include a battery I charged using my cold fusion process. If it is fully charged when you get it, that would prove my cold fusion prosess, by your standards.

js

Date: Thu, 6 Feb 1992 12:36 CDT
From: "TERRY O'DEA ROCKWELL INTERNATIONAL (319)395-8220"
Subject: Re: Homebrew Digest #817 (February 05, 1992)

Date: Thu, 6 Feb 92 11:00:32 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: BABO, modesty and infamy

Micah Millspaw writes:

>> I would like to mention that the Bay area brewoff on January
>>25th went nicely. There were over 150 entries.

And Richard Stueven responds:

>Micah is too modest. He neglects to mention that he won one of those
>great prizes himself, as did another (in)famous HBD contributor,
>CR Saikley.

>From Webster's :

famous - adj 1. a : widely known b : honored for achievement
2. EXCELLENT, FIRST RATE

infamous - adj 1. having a reputation of the worst kind
2. DISGRACEFUL

Hmmmm. I guess there's a fine line.....:-) :-)

All seriousness aside, this year's BABO was a smashing success. HBDer's Bob Jones, Russ Wigglesworth, Tom Altenbach, Micah Millspaw and myself were in attendance. This is a really fun event, and I'd recommend it to anyone near the Bay Area.

The event took place at Lyon's Brewery of Dublin, which is a pub - not a brewery. Not only was lunch provided, but Judy, publican at Lyon's, supplied two rounds of beers for all of the judges (and stewards??). The Brewer's Brass, an all brass band of very talented musicians and homebrewers, performed during lunch and during the truly infamous Brew Dude Fashion Show. Then the Rolling Boil Blues Band (sometimes known as the Flocculating TRUBadours) dazzled the audience with their musical ineptitude ;-). All in all it was a good time.

I have a good reason for being modest about the awards I garnered that day.

I didn't get any! In fact, I had no entries. However, I was fortunate enough to judge the holiday ale category, and there were some tasty brews indeed.

It was a very difficult category to judge as few objective criteria exist.

We decided to use commercial examples (such as Anchor and Sierra) as rough guidelines, although it is necessarily a loosely defined style. It turned out to be a very popular category, with 36 or so entries. Fortunately, there was a preliminary judging that winnowed the number of entries down to a manageable 13.

Has anyone else out there judged holiday beers or specialty brews?? I'd be interested in hearing of your experiences in judging these tough styles.

Yours in Infamy,

CR

Date: Thu, 6 Feb 92 19:19 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: kvass,kumiss

Date: 06-Feb-92 Time: 02:18 PM Msg: EXT02802

Hi folks,
I have recipes for both kvass (fermented bread drink) and kumiss
(fermented
mare's milk drink) at home (also lots of other non-beer fermenting
recipes).
I'll post them along with some interesting historical/sociological
discussions
by the author tomorrow or Monday.

Onion Wine, anyone?

Lee (I'm female :) Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Thu, 6 Feb 92 18:49:48 CST
From: stevie@spss.com
Subject: Call for Midwest Judges

This year, the AHA National Homebrew Competition has expanded to include another regional first-round judging site -- Chicago (finals will be at the AHA National Conference in June in Milwaukee). The deadline for entries is April 1, with judging scheduled for the weekend of April 10-12 at Goose Island Brewing Co.

While the Chicago-area beer geeks are a hearty bunch, the expected number of entries will likely exhaust the palates (and bladders) of our BJCP-certified judges. So, the call goes out! If you are a BJCP beer judge interested in working the first round, please let me (stevie@spss.com) know. You don't even have to be from the Midwest to join us. Wherever you're from, if you expect to be in Chicago over April 10-12, we want you.

Planning is now underway for a solid weekend of beer events, including a tour of Chicago Brewing Company (home of Legacy Lager and others) and visits to other local brewpubs and beer bars. Housing will also be available to those who need it. More detailed info to follow.

Date: Thu, 6 Feb 92 14:51:57 CST
From: whg@tellab5.tellabs.com (Walter H. Gude)
Subject: Pre-crushed Grain M**ily?

There's that work again :-).

Seriously, I've asked this question and I've seen it asked by others at least twice with no reply.

1) How long can one keep crushed grains?

Everyone says you can't keep them "very long". Would someone care to quantify "very long". Is it a month? a week? a day?

2) What are the effects?

Decreased effectiveness? Stale taste? Mold?

3) Can you quantitatively tell the grain has gone bad? How?

While I don't like to keep crushed grain around myself, I'm beginning to wonder how much folk lore is involved here.

Somebody (anybody) have comments?

Walter Gude

Date: Thu, 6 Feb 92 14:16:28 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: WYeast Book

Brian Smithey (hey! looks like your address changed; didn't you used to have a .gov attached to your name?)

I note in the most recent Homebrew Digest your question about WYeast's book on yeast. And, yes, it's supposed to be out now . . . but it isn't. Dave has been too busy, apparently, to write much on it or to bug me for my share. When we had our last conference on the book he had arrived at a much more ambitious outline than we'd originally developed. When completed, the book will have a great deal of useful information on general usage and specifically on the strains WYeast is carrying.

The truth is, I've been ducking Dave -- or anyway, not calling him -- because I've got to get cracking on my pages. I'm sure Dave is, as usual, swamped out at the Yeast Farm, and I know he's been working hard trying to resolve packaging problems with the manufacturer back east.

Incidentally, I peeked in to the CompuServe beer forum today for the first time in a long time and noticed a thread about WYeast's monopoly of the homebrewer's yeast biz. !! Someone there has a confused idea of capitalism; I know for a fact that Dave and his wife, Jenny, have busted their asses to make WYeast a successful business. They provided a breakthrough package and exquisitely high quality control (they come by it honestly; both of them were Food Science students under my pa!) and created an economic niche that didn't exist previously. A brief look at the recipes of winning beers in the last few years' AHA competitions is enough, I think, to convince anyone of the quality of their product. What isn't obvious is the number of microbreweries and brewpubs who rely on WYeast to maintain their yeast bank or supply.

Ooog, what a diatribe!

- --Jeff Frane

Date:Thu, 6 Feb 92 21:57 EST
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>
Subject: Wire top bottles (Scott Welker)

Here's a question for my fellow homebrewers: I am considering brewing a fine dark ale as a gift for various occasions. But bottles are my worry; I was hoping to use 1 liter glass wire top bottles, which can be bought at food specialty and gourmet shops. They look far less sturdy than the standard homebrewing wiretop, Grolsch empties. Has anyone out there ever successfully brewed in the department store variety? Looking forward to your direct (or on the HBD) replies.
- --Scott Welker, Lt, USAF
USUHS School of Medicine

Date: Thu, 6 Feb 92 22:49:08 EST
From: srussell@msc2.msc.cornell.edu (Stephen Russell)
Subject: Brew Club E-Mail Database

Homebrew club members (and potential members) on the digest:

I am compiling a database of the e-mail addresses of members of homebrew clubs that are willing to have them available to both other clubs and potential members.

This is a reposting. Sorry to take up the bandwidth BUT I really do think that having a database of e-mail addresses of members of Canadian, U.S. and other homebrew clubs would be of great value.

For one, it would provide easy reference for persons interested in joining your club. This would help boost membership, enthusiasm, etc.

For another, it would enable you to publicize interclub events such as homebrewing competitions and the like directly.

So far, I have received responses from 55 brewers representing 36 clubs in 24 states and provinces. Which is not a bad start, but I hope to do better, considering that in the U.S. alone there are more than 170 clubs.

With that in mind, I'll call for responses one more time:

IF you are a member of a homebrew club *AND* are willing to be listed in such a database, please send me e-mail with your state/province and club name in the subject header (as in NY/Ithaca Brewers' Union) and your name and e-mail address(es) on one line in the body of your message text. Please, no .sigs.

Send information to me at <srussell@msc2.msc.cornell.edu> on internet or at <srussell@crnlmsc2> on bitnet.

Administrative/questions/advice/grief should be sent to my 'regular' address, <srussell@snoopy.msc.cornell.edu> or <srussell@crnlmsc3>. Yes, I do plan to send this on to the archives and hope to update it somewhat regularly.

If you know of fellow homebrewers who have access to e-mail but do *not* subscribe to this digest, please ask them if they would be interested in this database and explain how they can respond.

By the way, I have no commercial connections whatsoever. I am just a member of a homebrew club that has utilized intraclub e-mail communication extremely effectively (some 40 of our 85-90 members are on e-mail), and I think that the concept could be extended to the interclub level without much difficulty.

I look forward to hearing from you. And 'thank you' to the 55 respondents.

Cheers and beers, skol, mud in your eye, prosit, sante, slainte,

STEVE

Date: Thu, 6 Feb 92 23:00:02 EST
From: sterling@gandalf.umcs.maine.edu (Sterling Udell)
Subject: Yeast Re-use

I'm planning to try the Father Barleywine yeast cake re-use trick this weekend, and I have a quick question for those of you who have successfully done this technique before.

Do you need to oxygenate the wort with this method? Kinda seems like the yeast won't really need to go through much of a reproductive phase (since they're all there from the last batch), so oxygenation will be unnecessary.

Please e-mail responses to me directly, and I'll hopefully get them before I start the brew. Thanks!

Sterling Udell
Big Dog Brewing Cooperative - Eastern Division
"Specially brewed with the look of crude"
- Big Dog Alaska North Slope Oatmeal Stout

Date: Sat, 1 Feb 1992 21:52:00 -0500
From: <cchtor!lsuc.on.ca!cchtor!lsuc.on.ca!cchtor!cai.lsuc.on.ca!MAILER-DAEMON@lsuc.on.ca>
Subject: mail failed, returning to sender

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Received: by torag.guild.org (smail2.5-sil)  
id AA20612; 21 Jan 92 19:04:50 EST (Tue)  
Received: by lethe.UUCP; Tue, 21 Jan 92 12:13:39 EST  
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(16.6/15.5+IOS 3.14) id AA05454; Tue, 21 Jan 92 01:52:48 -0700  
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(15.11/15.5+IOS 3.22) id AA26009; Tue, 21 Jan 92 01:00:10 mst
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Date: Tue, 21 Jan 1992 03:00:10 -0500

Message-Id: <9201210800.AA26009@hpfcmi.fc.hp.com>

Subject: mail failed, returning to sender

From: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp (Verify address before sending)

Reply-To: hpfcmi.fc.hp.com!homebrew@cchtor.uucp (CHANGE THIS IF NECESSARY)

Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp

Precedence: bulk

Subject: Homebrew Digest #806 (January 21, 1992)

[low-priority message, body not included]

Date: Sat, 1 Feb 1992 21:53:00 -0500
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Date: Wed, 22 Jan 1992 03:00:10 -0500
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From: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp (Verify address
before sending)
Reply-To: hpfcmi.fc.hp.com!homebrew@cchtor.uucp (CHANGE THIS IF
NECESSARY)
Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp
Precedence: bulk
Subject: Homebrew Digest #807 (January 22, 1992)

[low-priority message, body not included]

End of HOMEBREW Digest #819, 02/07/92

Date: Fri, 7 Feb 92 08:42:13 -0500
From: hartman@varian.varian.com (John Hartman)
Subject: re: Pre-crushed Grain

In HBD #819 Walter Gude asks for feedback on long term storage of crushed grain. I asked the same question around Christmas time and got no response--not even private e-mail. My conclusion is that no one has experienced any problems with crushed grain going bad. My supplier, Brewmaster in San Leandro, CA, told me it would be fine for six months. I suspect that if kept clean, cool and dry it will last closer to a year.

fyi,
John Hartman

ps: re: Brew Club E-mail Database, This IS my Homebrew Club!! Cheers!!

Date: Fri, 7 Feb 1992 09:52 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Stout Recipe from Micah Millspaw

There has been a lot of discussion about making a coffee flavoured beer. Last year myself and Bill Coffee (appropriate name) who is head brewer at St. Stans came up with Kahlua stout. There are several versions a stout, a cream stout and a imperial stout. So here is a 5 gallon recipe for the standard version. This is one of St. Stans special at the pub only beers.

5# 2-row barley
2# 120L caramel malt
2# 20L caramel malt
2# british crystal
1# wheat malt
1# dextrin
1# roast barley

2oz Northern brewer hops 75min.
1/2oz styrian goldings 75min.
1 bottle kahlua liquor extract

whitbread ale yeast

mash @ 160F
and the kahlua extract to the primary before pitching the yeast.

enjoy
Micah Millspaw 2/6/92

Date: Fri, 7 Feb 92 09:53:50 PST
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)
Subject: Re: BABO, modesty and infamy

In HBD #819, C.R. Saikley calls my attention to a book written by one Mr.Webster, which I've never bothered to read. Too many words, and besides, I think the section on infusion mashing leaves out too many details.

>All seriousness aside, this year's BABO was a smashing success. HBDer's
>Bob Jones, Russ Wigglesworth, Tom Altenbach, Micah Millspaw and myself
>were in attendance. This is a really fun event, and I'd recommend it
>to anyone near the Bay Area.

There were a few low-profile HBDer's there as well (myself, Laura Lawson, Greg Schmitz). Maybe next time there's a Bay Area event, we can get coordinated. (And then go get *un*coordinated!)

>The event took place at Lyon's Brewery of Dublin, which is a pub - not
>a brewery. Not only was lunch provided, but Judy, publican at Lyon's,
>supplied two rounds of beers for all of the judges (and stewards??).

...and some of the customers!

>The Brewer's Brass, an all brass band of very talented musicians and
>homebrewers, performed during lunch and during the truly infamous Brew
>Dude Fashion Show. Then the Rolling Boil Blues Band (sometimes known as
>the Flocculating TRUBadours) dazzled the audience with their musical
>ineptitude ;-) All in all it was a good time.

I missed the TRUBadours...had to go to the Sharks game and drink Meister Brau. Which by the way doesn't taste very good on top of a few pints of Lind's IPA.

>I have a good reason for being modest about the awards I garnered that day.
>I didn't get any! In fact, I had no entries.

My mistake! I remember hearing your name and Micah's being called from the judges' stand while the awards were being handed out, and I (erroneously) assumed you were among the winners.

Great fun all around!

>Yours in Infamy,
>CR

Yours in Illiteracy,
gak

Date: Fri, 7 Feb 92 10:02 PST
From: Bob_Konigsberg@3mail.3com.com
Subject: UPS Shipping of Alcohol

I called up the San Francisco office of UPS, and asked them. The official answer is that for UPS to ship alcohol (knowingly), the sender must have a shipping permit from the Alcohol, Tobacco and Firearms office of the U.S. Government. This would explain why commercial businesses that deal in alcoholic beverages don't have a problem with UPS. UPS themselves do not issue permits, they just look at them. So everyone will probably have to continue to be evasive or lie.

BobK

Date: Fri, 7 Feb 92 10:59 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: Beer distillation: the real story

I took offense to two messages that sarcastically criticized my post regarding distillation of alcohol from beer, 1 posted in Digest #816 by <STROUD%GAIA@leia.polaroid.com> (Steve Stroud) and another in Digest # 817 by CONNOLLY%RISVAX@CCNMR.MIT.EDU

Both correctly pointed out the existense of an azeotrope in the Ethyl Alcohol-water system:

>In the case of ethanol/water, it is not an ideal system and all of the
>calculations you performed are meaningless. Due to molecular
interactions,
>ethanol and water form a minimum boiling mixture called an azeotrope
which, at
>atmospheric pressure, boils at 78.2 degrees Centigrade (lower than
either EtOH
>or water) with a composition of 95.6% ethanol and 4.4% water. (At lower
>pressures the percent of alcohol in this azeotrope actually increases).

And then incorrectly interpreted the significance of an azeotrope:

>In practice this means that if you boil a water/ethanol mixture, what
will boil
>off initially is this azeotrope (4.4 : 95.6) until one of the two
components is
>totally distilled, then the remaining component will distill.

The existence of an azeotrope in this system means that if you boiled a liquid AT THE AZEOTROPIC COMPOSITION (89.43 mole% EtOH) the vapor would have an identical molar composition, 89.43%. At all other compositions, the vapor coming off a boiling liquid will be different than the liquid composition, and DIFFERENT from the AZEOTROPIC composition. The equilibrium vapor composition coming off a boiling liquid is described by an equilibrium curve. An x-y graph of the EtOH-H2O system is available in several references, I used "Phase Equilibria in Chemical Engineering" by S.M. Walas, Butterworth, 1985, p264, and data in Perry's Chemical Engineering Handbook, Section 13. Beer is roughly 4% alcohol (1.6 mole %); the azeotrope is at the other end of the equilibrium curve. Therefore, the azeotrope is not a consideration in this situation. Q.E.D.

Assume beer is composed of, for arguement's sake, only 4% w/w EtOH and 96% w/w H2O. Then, in mole fractions, $x(\text{EtOH}) = 1.6\%$. Examine an x-y graph of the EtOH-H2O system. At $x = 1.6\%$, I find $y(\text{EtOH}) = 14.3\%$. So, initially, the vapor is 29.9% w/w EtOH. Not bad. But the thing to remember is that this is a BATCH distillation, so that the vapor is 30% EtOH for the 1st moment only. After then, the beer is < 4% w/w EtOH, and so the vapor is less than 30%. (This wouldn't necessarily be true if the azeotrope was near this concentration range.) The equilibrium curve is rather steep in this range, indicating that $y(\text{EtOH})$ will drop quickly with liquid-phase concentration.

So the vapor becomes closer to pure water with time, and very quickly.
One
could solve a differential equation to find the exact solution.

Conclusion: Boiling (or heating) is effective in removing most of the alcohol only if the amount of "beer vapor" removed is a pretty large multiple of the volume of EtOH initially present, maybe 20 times.

Of course, I'm assuming that the other components in beer don't significantly affect the calculations, not an insignificant assumption. I discussed this briefly with Chip Hitchcock, and his chemistry is better than mine, so I defer to him: (don't hold him to it; these were initial guesses)

From: IN%"cjh@vallance.HQ.Ileaf.COM"

>I suspect that the low concentrations of sugars, hop oils, etc. wouldn't
>have a strong effect. The hop oils aren't polar enough to entangle much
>with the liquids (//guess//). The molal concentration of sugars is
around
>.166 (start with 1#/gallon = (454/180) moles / 3.8 liters = .664,
figure
>(average) 3/4 of sugar converted); my recollection is that the molal
>boiling point elevation of polar liquids runs around a small number (~
2?) 'C.
>Guesses, but indicative.

So to those who claim to have great knowledge about azeotropes, I say, go back and read your textbook. It's easy to identify the azeotrope; not so easy to understand it.

Sorry for the technical discussion. I know this is Greek to many (most) who aren't chem e's or chemists. But I was p.o.d by those who tell me I don't know what I'm talking about when they don't know what they're talking about. At the outset of this discussion, I certainly didn't intend to get into this so deeply; I prefer my beer WITH alcohol.

Chuck
coronellrjds@che.utah.edu

Date: Fri, 7 Feb 92 10:09:08 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Re: Homebrew Digest #819 (February 07, 1992)

"Date: Thu, 6 Feb 92 14:51:57 CST
From: whg@tellab5.tellabs.com (Walter H. Gude)
Subject: Pre-crushed Grain M**ily?"

"There's that work again :-)."

Would someone please explain what a "momily" is ?

"1) How long can one keep crushed grains?"

I haven't seen a definitive answer yet, either, but I plan to experiment, anyway. Ten minutes of experimentation showed me how to peel labels off my labels, I don't think it will take any longer to keep grains fresh, or at least prevent them from going stale quickly.

Some sort of plastic container, such as one might use to keep grains safe from rodents and condensation, seems appropriate. Some sort of absorption material for loose H2O would be useful, provided it was isolated so that it didn't flavor the grains with a plastic taste. I'd guess that kitty litter might work very nicely, as a hygroscopic material. Then, once the moisture has been concentrated into the absorbent material, put the whole container in the freezer. (I suggest clean kitty litter, if you don't want your beer to have a strange taste ... :-)

Think of them as coffee beans and you'll have no problem, I'd guess. The nature of the problem is not as different as it might seem.

"Everyone says ..."

Since when has the majority ever been right about anything ? (R. Heinlein)

- -- richard

Date: Fri, 7 Feb 1992 10:30 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: BABO results

OK here are the catagories and the winners for the Bay Area Brewoff held Jan 25, 1992 at Lyon's Brewery Depot. Dublin, Ca.

Pale Ale - 45 entries total

1st - Hans & Inga Sundet, Gold Country Brewers
2nd - Wayne Greenwaye, San Andreas Malts
3rd - Bob & Zach & Warren, U.B.A.

Porter - 23 entries total

1st - John Arends, Sonoma County Beerocrats
2nd - Bruce Brazil, Draught Board
3rd - Rick Guthrie, Draught Board

Dry Stout - 26 entries total

1st - John Arends, Sonoma County Beerocrats
2nd - Kelly Dunham, Brew Birds of Hoppiness
3rd - Eric Henschal, BURP

Barley Wine - 10 entries total

1st - Bob Hufford, Santa Clara Valley Brewers
2nd - Micah Millspaw, SAAZ
3rd - Kirk Ware, no club affiliation

Amber Lager (steam style) - 11 entries total

1st - Kevin Johnson, San Andreas Malts
2nd - Brad Brumit, F.O.B.
3rd - Bill Kirk, Santa Clara Valley Brewers

Holiday Beer - 32 entries total

1st - Peter Gotts, No club affiliation
2nd - Bob Jones, Draught Board
3rd - Bill Jamaca, Tandem Malt Processors

Mead - 9 entries total

1st - Rod Houck, SAAZ
2nd - Gerald Burke, Draught Board
3rd - Tom Altenbach, Draught Board

Total entries = 155.

1st place awards - \$20, ribbon, Lyon's Brewery Connoisseur beer mug
2nd place awards - \$10, ribbon, 8oz hops
3rd place awards - \$5, ribbon

Bob Jones, Competition coordinator.

Date: Fri, 7 Feb 1992 16:41 EST
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: Steam beer recipe

A while back, someone (sorry, forgot who) was complaining because it seemed like the only recipes that were posted were those in which the author said something like, "Haven't tasted it yet, but I'll let you know." Anyway, this person, whoever he or she was, implored HBDers to post their best (tried) recipe, under the condition that the poster had at least 10 batches worth of experience. I've finally reached that plateau (thunderous applause). Batch 11 and 12 are fermenting, but Batch 10 has been bottled and tasted. Of my first 10, only Batch #1 was a disaster. The rest ranged from drinkable to damn good. Batch #8 was the best. Here is the recipe:

Frahnkenschteam (Steam Beer)

(My wife, Carol, a fan of the movie Young Frankenstein, insists on the name.)

1 c English 2-row pale malt
1 c Crystal Malt, 60L
1 c Crystal Malt, 120L
6 lb light M&F dried malt extract
1 and 1/2 oz. Northern Brewer hop pellets (alpha = 6.5; 50 min.)
1/2 t Irish Moss (15 min.)
1 oz. Northern Brewer hop pellets (1 min.)
Wyeast 2035 American Lager yeast (cultured from a previous batch)
3/4 c corn sugar for priming

Brewer's specifics: Toasted pale malt in a 375 degree oven for 20 minutes.
Cracked it along with the crystal and steeped in 2 quarts of 150-175 degree water for 20 minutes. Sparged with approx. 1 gallon of water. Dissolved DME in sparge water plus cold water to make 3 and 1/2 gallons. Boiled for 60 min., adding hops and Irish Moss for indicated times. Chilled with a 2-gallon ice block and 20 degree outdoor temps. Racked off hot/cold break, topped up to 5 gallons, pitching a 2-3 cup starter at about 90 degrees. Visible fermentation in 12 hours, active in 18. Fermentation temps 68 to 71 degrees.
O.G. = 1.049, IBUs approximately 37. Single-stage fermentation for 14 days; bottled with 3/4 cup priming sugar. F.G. = 1.022, a little high, but fermentation was definitely done.

Comments: I did a side-by-side comparison of this brew to a bottle of Anchor Steam, and here are the similarities/differences: This beer is exactly the same color as Anchor Steam, but it's a bit cloudier due to a little chill haze. The head is neither as big nor as long lasting as Anchor Steam's, but it clings to the side of the glass better. This beer has more body than Anchor Steam, and it is a bit maltier and sweeter; Anchor Steam is crisper

with more hop bitterness. It is not as carbonated as Anchor Steam,
although
it would not be considered undercarbonated. All in all a very good beer.

Date: Fri, 7 Feb 92 9:35:38 CST
From: ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Beamish Stout

As a Stout lover, I was encouraged to read the following in this week's "Irish Emigrant":

"Beamish and Crawford has won a court battle to sell Beamish Stout in the US. The company which sells Jim Beam whiskey had objected."

Of course, there is little chance that we will be able to buy it here in Alabama.

- --
Guy McConnell
"Drinking homebrew from a wooden cup"

Date: Sun, 2 Feb 1992 12:59:00 -0500
From: <cchtor!lsuc.on.ca!cchtor!lsuc.on.ca!cchtor!cai.lsuc.on.ca!MAILER-DAEMON@lsuc.on.ca>
Subject: mail failed, returning to sender

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Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp  
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1992 12:17:13 -0500  
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  id AA22332; Sat, 1 Feb 92 12:01:39 EST  
Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp  
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  id <m0lA9I0-000Ce7a@news.lsuc.on.ca>; Fri, 31 Jan 92 20:13 EST  
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  id <m0l9bml-000CkNa@news.lsuc.on.ca>; Thu, 30 Jan 92 08:25 EST  
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Received: by torag.guild.org (smail2.5-sil)  
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Received: by lethe.UUCP; Tue, 28 Jan 92 09:11:24 EST  
Received: from hpcsos.col.hp.com ([15.255.240.16]) by gpu.utcs.utoronto.  
ca with SMTP id <18609>; Tue, 28 Jan 1992 03:32:18 -0500  
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(16.6/15.5+IOS 3.14) id AA14666; Tue, 28 Jan 92 01:32:05 -0700  
Received: by hpfcmi.fc.hp.com  
(15.11/15.5+IOS 3.22) id AA15110; Tue, 28 Jan 92 01:00:11 mst
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Date: Tue, 28 Jan 1992 03:00:11 -0500

Message-Id: <9201280800.AA15110@hpfcmi.fc.hp.com>

Subject: mail failed, returning to sender

From: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp (Verify address before sending)

Reply-To: hpfcmi.fc.hp.com!homebrew@cchtor.uucp (CHANGE THIS IF NECESSARY)

Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp

Precedence: bulk

Subject: Homebrew Digest #811 (January 28, 1992)

[low-priority message, body not included]

Date: Sun, 2 Feb 1992 12:59:00 -0500
From: <cchtor!lsuc.on.ca!cchtor!lsuc.on.ca!cchtor!cai.lsuc.on.ca!MAILER-DAEMON@lsuc.on.ca>
Subject: mail failed, returning to sender

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|----- Failed addresses follow: -----  
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<jttorag@cai.lsuc.on.ca> ... unknown user  
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id <m01AlCZ-000CfKa@news.lsuc.on.ca>; Sun, 2 Feb 92 12:41 EST  
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id AA02573; Sun, 2 Feb 92 11:57:50 EST  
Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp  
Received: by news.lsuc.on.ca (//==// Smail3.1.25.1 #25.7)  
id <m01AXEI-000CeSa@news.lsuc.on.ca>; Sat, 1 Feb 92 21:46 EST  
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1992 21:17:17 -0500  
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id AA01110; Sat, 1 Feb 92 20:41:29 EST  
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Received: by news.lsuc.on.ca (//==// Smail3.1.25.1 #25.7)  
id <m01AOjt-000Ceda@news.lsuc.on.ca>; Sat, 1 Feb 92 12:42 EST  
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1992 12:17:15 -0500  
Received: from jtsvl6.UUCP by cch.com (4.1/SMI-4.1)  
id AA22338; Sat, 1 Feb 92 12:01:41 EST  
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id <m01A9I8-000CeCa@news.lsuc.on.ca>; Fri, 31 Jan 92 20:13 EST  
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id <m017Psg-000Cjpa@news.lsuc.on.ca>; Fri, 24 Jan 92 07:19 EST  
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1992 04:19:49 -0500  
Received: by torag.guild.org (smail2.5-sil)  
id AA03307; 24 Jan 92 02:37:01 EST (Fri)  
Received: by lethe.UUCP; Thr, 23 Jan 92 10:03:11 EST  
Received: from hpcsos.col.hp.com ([15.255.240.16]) by gpu.utcs.utoronto.  
ca with SMTP id <18848>; Thu, 23 Jan 1992 03:37:36 -0500  
Received: from hpfcmi.fc.hp.com by hpcsos.col.hp.com with SMTP  
(16.6/15.5+IOS 3.14) id AA02543; Thu, 23 Jan 92 01:37:15 -0700  
Received: by hpfcmi.fc.hp.com  
(15.11/15.5+IOS 3.22) id AA03163; Thu, 23 Jan 92 01:00:10 mst
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Date: Thu, 23 Jan 1992 03:00:10 -0500
Message-Id: <9201230800.AA03163@hpfcmi.fc.hp.com>
Subject: mail failed, returning to sender
From: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp (Verify address
before sending)
Reply-To: hpfcmi.fc.hp.com!homebrew@cchtor.uucp (CHANGE THIS IF
NECESSARY)
Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp
Precedence: bulk
Subject: Homebrew Digest #808 (January 23, 1992)

[low-priority message, body not included]

Date: Sun, 2 Feb 1992 12:59:00 -0500
From: <cchtor!lsuc.on.ca!cchtor!lsuc.on.ca!cchtor!cai.lsuc.on.ca!MAILER-DAEMON@lsuc.on.ca>
Subject: mail failed, returning to sender

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  id AA02567; Sun, 2 Feb 92 11:57:46 EST  
Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp  
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  id <m01AXEB-000Ceo@news.lsuc.on.ca>; Sat, 1 Feb 92 21:46 EST  
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1992 21:17:21 -0500  
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  id AA01124; Sat, 1 Feb 92 20:45:53 EST  
Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp  
Received: by news.lsuc.on.ca (//==// Smail3.1.25.1 #25.7)  
  id <m01AOjw-000Cena@news.lsuc.on.ca>; Sat, 1 Feb 92 12:42 EST  
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  id AA22368; Sat, 1 Feb 92 12:01:53 EST  
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Received: by torag.guild.org (smail2.5-sil)  
  id AA24782; 27 Jan 92 15:56:59 EST (Mon)  
Received: by lethe.UUCP; Mon, 27 Jan 92 03:49:15 EST  
Received: from hpcsos.col.hp.com ([15.255.240.16]) by gpu.utcs.utoronto.  
ca with SMTP id <18489>; Mon, 27 Jan 1992 03:40:18 -0500  
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(16.6/15.5+IOS 3.14) id AA00599; Mon, 27 Jan 92 01:39:58 -0700  
Received: by hpfcmi.fc.hp.com  
(15.11/15.5+IOS 3.22) id AA10349; Mon, 27 Jan 92 01:00:13 mst
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Date: Mon, 27 Jan 1992 03:00:13 -0500
Message-Id: <9201270800.AA10349@hpfcmi.fc.hp.com>
Subject: mail failed, returning to sender
From: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp (Verify address
before sending)
Reply-To: hpfcmi.fc.hp.com!homebrew@cchtor.uucp (CHANGE THIS IF
NECESSARY)
Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp
Precedence: bulk
Subject: Homebrew Digest #810 (January 27, 1992)

[low-priority message, body not included]

Date: Sun, 2 Feb 1992 12:59:00 -0500
From: <cchtor!lsuc.on.ca!cchtor!lsuc.on.ca!cchtor!cai.lsuc.on.ca!MAILER-DAEMON@lsuc.on.ca>
Subject: mail failed, returning to sender

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id AA02554; Sun, 2 Feb 92 11:57:42 EST  
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id AA01148; Sat, 1 Feb 92 20:46:01 EST  
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id AA22356; Sat, 1 Feb 92 12:01:48 EST  
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1992 17:22:00 -0500  
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id AA16606; 24 Jan 92 16:44:13 EST (Fri)  
Received: by lethe.UUCP; Fri, 24 Jan 92 10:13:19 EST  
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(16.6/15.5+IOS 3.14) id AA16559; Fri, 24 Jan 92 01:46:15 -0700  
Received: by hpfcmi.fc.hp.com  
(15.11/15.5+IOS 3.22) id AA06781; Fri, 24 Jan 92 01:00:10 mst
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Date: Fri, 24 Jan 1992 03:00:10 -0500

Message-Id: <9201240800.AA06781@hpfcmi.fc.hp.com>

Subject: mail failed, returning to sender

From: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp (Verify address before sending)

Reply-To: hpfcmi.fc.hp.com!homebrew@cchtor.uucp (CHANGE THIS IF NECESSARY)

Errors-To: hpfcmi.fc.hp.com!homebrew-request@cchtor.uucp

Precedence: bulk

Subject: Homebrew Digest #809 (January 24, 1992)

[low-priority message, body not included]

Date: Fri, 7 Feb 92 21:25 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: NA Beer

To: Homebrew Digest
Fm: Jack Schmidling

From: larryba@microsoft.com
Subject: Re: Jack's NA beer

>At 170f, jack is not only driving off alcohol, but pasturizing his beer. One issue that has not been discussed is the flavor changes that might occur. It is a Homebrew/beer aficionado's assertion (momily?) that pasturized beer has a cooked flavor to it. The "fresh flavor" of draft beer being the preferred commodity.

I would also like to point out that to alcoholics, the preferred commodity is alcohol. Having been there, my current preference is a compromise on the flavor to avoid the problems created by alcohol

>So, Jack, what is (IYHO) the effects on the flavor of your beers? None?

I think your word "cooked" best describes the alteration. However, it seems to mellow with time. After a week or so, I can only notice it when I make a direct comparison.

> Not objectionable?

Only to the extent that it would be better without it. However, in the sense that it ruins the beer, definitely not.

The procedures that call for boiling the beer obviously would have the problem to a greater extent and that is why I am working at the lowest temperature that seems to accomplish the task.

>Have you gotten feedback from your beer judge buddies in Chicago?

I havn't taken any in since the initial time with the clovey stuff. I will take some in... OOPS... missed last night's meeting... to the next.

> Is the beer a light beer or a robust IPA?

It is Schmidling Generic Ale

8 lbs Klages
1.5 oz hops
EDME yeast

> The latter might mask minor oxidation type defects. Naturally if the defects can't be detected, then they are not a problem!

One might look for a combination to intentionally mask the defect.

I would suggest roasted barley. This also happens to be what I put in my most recent batch but it is already in a keg, alcohol and all. I do note a similar sort of taste and it could serve the same purpose as calling my clovy batch "Spiced Holiday Ale".

>I look forward to giving this a try with a future spring wheaten ale.

Why don't you try it NOW. Why wait till Spring?

I have the current batch in a keg and it is a real pleasure to be able to go over there and take a nip without feeling guilty about violating my glass-a-day vow.

Maybe it's all in the head but I can not pour a partial glass of real beer.

It has to be full or I feel cheated and I usually am sad when it is empty.

With the NA, an inch on the bottom, usually satisfies the urge.

From: whg@tellab5.tellabs.com (Walter H. Gude)
Subject: Pre-crushed Grain M**ily?

>1) How long can one keep crushed grains?

As the manufacturer of an up-scale malt mill, it would give me pleasure to tell you the time is measured in nanoseconds. However, the truth is probably months.

It depends as always, on how you store it. My guess is that if you freeze it, it would be good for a year or more. If you store it at room temperature in sealed plastic bags, it would probably be good for 3 months or more. Moisture is the killer. If left out in a humid environment, it would deteriorate rapidly (days).

>2) What are the effects?

>Decreased effectiveness? Stale taste? Mold?

Unless it is very damp, malt will still be malt and the "effectiveness" is not likely to change in dry storage. It can of course get moldy, taste stale and the effect would be to impart that taste to your beer.

>3) Can you quantitatively tell the grain has gone bad? How?

Taste it. As long as it tastes good, it will make good beer.

>While I don't like to keep crushed grain around myself, I'm beginning to wonder how much folk lore is involved here.

I am afraid you are on the right track.

>Somebody (anybody) have comments?

I would have remained silent till I saw that "anybody".

But it is FUN to do it yourself. And BTW, lots of people who sell milled grain, do it in the back room with a Corona. I would be more concerned with the kind of mill used than how long you store it. If they use a roller mill, it will not only make better beer but it will keep longer. The more flour produced, the faster it will deteriorate.

If I could have found a source for the malt I wanted, at .55 lb, that would crush it properly, I never would have built my own mill.

Necessity is the mother of invention.

From: gummitch@techbook.com (Jeff Frane)
Subject: WYeast Book

> Dave has been too busy, apparently, to write much on it or to bug me for my share. When we had our last conference on the book he had arrived at a much more ambitious outline than we'd originally developed. When completed, the book will have a great deal of useful information on general usage and specifically on the strains WYeast is carrying.

>The truth is, I've been ducking Dave -- or anyway, not calling him -- because I've got to get cracking on my pages.

>Ooog, what a diatribe!

I would call it more of an insight into why you lead the pack in bashing my critique on liquid yeast in the foggy past.

Before I get reamed again for peddling grain mills, I just wanted to point out that lots of us take advantage of this forum to serve our own interests while at the same time passing along useful information.

js

Date: Sat, 8 Feb 92 16:01:09 CST
From: caitrin lynch <lyn6@midway.uchicago.edu>
Subject: Liberty Ale

I drank some Anchor Steam Liberty Ale for the first time about three weeks ago, and immediately fell in love. How is the fantastic aroma and flavour produced? Dry Hopping? If so, with what kind of hops? I am curious as to how the brewery does this, and how I can duplicate it.

Cheers,
Caitrin

Date: Sat, 8 Feb 92 18:05:43 CST
From: caitrin lynch <lyn6@midway.uchicago.edu>
Subject: Wyeast starter?

Just bought my first packages of liquid yeast this morning and am anxious to try them out (london ale, and american ale). The package mentions making a starter only if the yeast is old, or if brewing more than five gallons of beer. I remember reading several times on the digest that a starter is necessary. However, I also remember reading that others say it is not. Should I make starter, and if I should, what is the best way to make one? Thanks.

Caitrin

Date: Sun, 9 Feb 92 19:36:36 -0700
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: Wyeast Belgian Ale Yeast

I tried the Wyeast Belgian Ale strain for the first time last week. Today I racked to secondary. It seems to have fermented very quickly- 1.055 to 1.010 already. The fermentables I used were (partial 2 step mash, 5 gallons):

3 lb. 6-row pale malt
1 lb. flaked wheat
1/2 lb. rolled oats
3 lb. 65% wheat dry malt extract
1 lb. clover honey

The most comment worthy feature was a pronounced banana smell. It reminded me a lot of the smell of wheat beers I've made using Wyeast's Bavarian Wheat strain. This leads me to wonder if some of the character I'd been attributing solely to the S. delbrukei was really coming from the wheat malt. Any comments?

I've read (here?) that to avoid the overproduction of esters by cultured Chimay yeast (allegedly the forebears of Wyeast's strain) one should ferment relatively cold. For my batch, we kept it around 70 deg. the first night to get things rolling, then moved it to a room that stays pretty consistantly 55-60 deg. Today, after racking, we moved it to the "lager room," which stays at 45-50 deg. Could this temperature profile be responsible for the banana esters?

I'm not worried, mind you- the taste of the sample I took for the gravity measurement was pleasant, in spite of and to some degree because of the esters. They're not overbearing, and the taste was dry and tart. The orange and corriander I threw in for finishing didn't come through as much as I'd hoped, and I'm planning to throw more in at priming time. I was trying for the taste of Hoegaarden White. I know, I know: too much malted wheat, not enough unmalted wheat. That's what I get for brewing by the seat of my pants, reading just enough to get into trouble and not enough to duplicate a style. Oh well, it's fun and the beer is tasty, even if it doesn't fit perfectly into a classic category.

Jon Binkley
binkley@boulder.colorado.edu

Date: Sun, 9 Feb 92 19:59:19 -0700
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: More Wyeast Woes

Add two more data points to the chart of burst Wyeast packages. The victims this time were a package of the #1056 Chico ale yeast, and an emergency backup package of the new "Steam" lager yeast. These were the first duds in about 30 packages we've bought in the past year. Luckily my friend is on good terms with the guys at the brew supply shop, so he'll probably get his money back. Unluckily, we were both itching to brew today, and instead spent the day racking and tinkering with equipment.

Grrr... When are they going to fix these damned things?!?

Jon Binkley

Date: Sun, 09 Feb 92 20:47:01 PST
From: "(Mr. Tom Denny)" <denny@prism.CS.ORST.EDU>
Subject: A Guide to Micro's

I am interested in starting a guide of Micro's and BrewPubs around the world.
I'd appreciate it if you would send me information on the breweries in your area - including such information as Name (of course :), Address, and comments (what are they good at - how do you like it - etc). If anything else - please send me a list of good pubs in the SF (Treasure Isl.) area. The Navy is sending me on vacation to that area in April for a couple of days and I'd really like to sample the good breweries in that area.

Thanks Much!

BTW - If there is interest, I'll post the information I gather to the archive site or to HBD.

O_o
Tom Denny denny@prism.CS.ORST.EDU #()#
U - ack, thptt

End of HOMEBREW Digest #820, 02/10/92

Date: 10 Feb 1992 10:01 EST
From: afd@hera.cc.bellcore.com (adietz)
Subject: homebrew club responsibility question

A question for the homebrew club officers out there.

How do you handle, ummm, "release of responsibility" in your club?
Namely, if someone gets into trouble after a meeting, you don't want
the club to be held responsible.

I'm part of a group organizing a new club in NJ. Right now, this
responsibility is "understood," that is, we're small
enough that the charter members tend to know this implicitly, and handle
themselves accordingly. I'm somewhat concerned that down the road, when
the
club is larger, when we are more active, that something will happen and
the officers will get their asses burned.

We won't always be meeting in a bar. So we won't always have the
legal cover that such a place like that provides.

I'd appreciate knowing how people handle this.

-A Dietz
Bellcore, Morristown

Date: Mon, 10 Feb 92 10:57:36 EST
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)
Subject: ENOUGH FLAMING ALREADY!

This post is not about beer. It's about the level of FLAMING and HOSTILITY that's been going on in this journal.

ENOUGH IS F**KING ENOUGH!!!

I used to enjoy reading this journal, but the level of hostility between posters has been pumped up so high, that quite frankly, reading the journal just plain sucks sometimes!

Is it possible for people to disagree here while still remaining civil and courteous? Would you talk to this other person face-to-face with the same disgust and anger that you do on the network? You'd probably go home with a broken nose if you did! I don't read this journal to pick up tension and anger; I think we all have enough to deal with in our jobs and lives elsewhere. THIS IS SUPPOSED TO BE A HOBBY, REMEMBER???

So let's cool it, huh? And discuss the brewing we enjoy with a little lighter heart? Thanks.

Date: Mon, 10 Feb 92 08:27:34 -0800
From: kensiski@nas.nasa.gov (David L. Kensiski)
Subject: Re: A Guide to Micro's

In HBD #820, "(Mr. Tom Denny)" <dennyt@prism.CS.ORST.EDU> writes:

> I am interested in starting a guide of Micro's and BrewPubs around
> the world.... If anything else - please send me a list of good pubs
> in the SF (Treasure Isl.) area.

Tom,

A couple of years ago, I transcribed a list of brew establishments that I found in the California Celebrator. The list contained brew pubs, micro-breweries and supply houses. At the time, the list was probably quite complete, but by now it's likely out of date. I'll append a copy anyway, as there are hopefully more additions to the list than there are deletions. (I'll not append the list to HBD as it's already in the archives (file 8910.shar.Z). However, if an HBD reader would like the list, I will happily entertain mail requests.)

I doubt you'll find much in the way of quality brew *on* Treasure Island, as it's mostly (if not entirely) a naval reservation. It is, however, but a short drive from there to Oakland, Berkeley and San Francisco, where a number of pubs/breweries are located. Since the list is so old, I suggest you call first to see if an establishment is still in business before visiting.

There is also a "tour" in the Bay Area called BART'n'brew. BART is Bay Area Rapid Transit, a train/subway system we have here in the Bay. I have not yet done this, but there are supposed to be a number of brew pubs (6?) within a few blocks walking distance from BART stations throughout the bay. I'll try to get details from a friend who has done it.

- --Dave

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Date: Mon, 10 Feb 92 11:24:51 EST
From: card@apollo.hp.com
Subject: U.S. beer sales

>>>Issue #233 Sat, Feb 08 1992
>>> The New England Beer Club
>>>

>>>Contents:
>>> 1991 US Beer sales (STROUD)
>>>
>>>Send submissions to beer@rsi.com
>>>Send requests to beer-request@rsi.com
>>>-----

>>>
>>>Date: Fri, 07 Feb 92 17:19:51 EST
>>>From: STROUD <uunet!leia.polaroid.com!STROUD%GAIA>
>>>Subject: 1991 US Beer sales
>>>

>>>
>>>In some beer related info., Beverage Industry has just released sales
figures
>>>of beer in the US for 1991. Total barrelage in the US dropped 2% last
year,
>>>down 3.8 million barrels to 189.3 million.
>>>

>>>In an encouraging note, even AB's sales were down, albeit a minor 400,
000
>>>barrels. It is the first time that AB's volume sales have dropped in
over a
>>>decade. The brand "Budweiser" took it on the chin for the 4th
straight year,
>>>as sales dropped to (only) 48.5 million barrels, its lowest barrelage
since
>>>1986.
>>>

>>>Apparently the popularity of "the king of beers" is beginning to wane,
>>>although sales of Bud Dry and Bud Light were both up substantially.
Year-end
>>>total sales for Miller and Coors were unchanged from 1990, while sales
for
>>>both Stroh and Heileman were down substantially.
>>>

>>>Sales for the super-premium beers like Michelob (off 20 %), Lowenbrau
(Miller)
>>>(off 33%), etc. were hammered, as they deserve to be. Ho-hum.
>>>

>>>Import sales declined for the 3rd straight year, off 9% from 1990.
(Heineken
>>>down 13%, Corona down 8%, Molson down 2%, Beck's down 10%, etc)
>>>

>>>We know that homebrewers had a GREAT year. I wonder how the micros
and
>>>brewpubs did?
>>>

>>>Steve Stroud
>>>

>>>-----

Date: Mon, 10 Feb 92 09:23:25 PST
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)
Subject: Re: Pre-crushed Grain

Regarding storage of pre-crushed grain: I buy 20 or 40 pounds at a time, then split it into four-pound bags. One-gallon Ziplock baggies are about the right size for four pounds of grain. I store them in a kitchen cupboard so they're handy.

gak

Date: Mon, 10 Feb 92 10:01:32 PST
From: tooch@auspex.com (Michael J. Tuciarone)
Subject: Re: UPS Shipping of Alcohol

> The official answer is that for UPS to ship alcohol (knowingly), the sender
> must have a shipping permit from the Alcohol, Tobacco and Firearms
> office of the U.S. Government.

How could I resist? I called the San Jose office of the Treasury Department Bureau of Alcohol, Tobacco, and Firearms, and had a pleasant conversation with Jerome Stayer and Inspector Amy Ulszewski. It turns out that BATF does not issue any such document as a "shipping permit." They do issue *operating* permits to breweries, wineries, and distilleries, and it's possible that this permit is what UPS wants to see. However, Amy said that BATF has no Federal policy or regulation concerning the shipment of alcohol by individuals, save that alcoholic beverages may not be shipped by the US Postal Service. So far as Federal law is concerned, any private carrier can ship beer anywhere.

Now for the bad news: although there is no Federal policy, there is a patchwork of state regulations which carriers must obey, and the Inspector speculates that the difficulty in complying with these regulations is what keeps shippers out of the shipping business. (My wife belongs to the Alexander Valley Vineyards wine club, and we get two bottles every couple of months or so, shipped through UPS! The box does have a stamp on the front saying "Contains alcoholic beverages; adult signature required.") Amy suggested contacting every private carrier in the book until you find one that will accept the shipment.

So I thanked them very much and called the local Federal Express office. Big surprise: they won't accept alcoholic beverages from individuals. A very pleasant and sympathetic fellow read to me from the policy book, which said (somewhat abridged), "Alcoholic Beverages: Due to various state regulations alcoholic beverages can only be accepted if processed by [some automatic FedEx computer device whose name I didn't catch], or if they are shipped from one licensed distributor or manufacturer to another licensed distributor or manufacturer." Large Fed Ex customers (>= 10 packages/day) can get a hand-held thingy from Fed Ex for processing the packages, and it apparently already knows the state laws or something. The whatchamacallit is free, but you have to have volume to get one.

That's as far as I went today. Anyone else care to run with this?

There's a business opportunity in here somewhere, but I just can't figure out where it is. Speculation: could a liquor store or distributor be conned into providing this service, for a hopefully modest fee? Perhaps the AHA should negotiate with shipping companies, so that at least sanctioned events could get policy approval? (Let's ship a case or two of real IPA to UPS' chairman and CEO.)

- - - - -
Mike Tuciarone Auspex Systems
tooch@Auspex.COM Santa Clara CA 95054
"Who wants to wallow in champagne?" 408-492-0900

Date: Mon, 10 Feb 92 12:02:52 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: Re: UPS Shipping of Alcohol
Subject: Chlorine (George Fix)

I am somewhat uneasy about the dilute chlorine solutions recommended in recent posts. These will control health threatening bacteria relevant to swimming pools, but I am concerned about the effectiveness of say a 10-20 mg/l (ppm) free available chlorine (FAC) solution on bacteria that are relevant to beer. Remarkably, the latter, like our yeast, are health positive, and the last things one would want to remove from a swimming pool. On the other hand, they are capable of turning our beers into pickle juice, and tend to be more resistant to chlorine than pathogens.

It is my belief based on personal experience as well as data published in the literature that 100 mg/l FAC is needed to properly sanitize brewing equipment. In the context of bleach one sometimes sees a 200mg/l figure quoted, but I believe this refers to the sodium hypochlorite (NaOCl) content. As noted in an earlier post, the molecular wts. of Na, O, and Cl are 22.99, 15.999, and 35.453, so the concentration of NaOCl is roughly double the FAC. Bleach is theoretically 5.25% NaOCl, but this can decrease both with age and temperature. I recall measuring some where the NaOCl content had dropped to 2.5%. Thus, Bob Jones' recommendation of 1oz. (2T) per gallon sounds like a good figure to work with. Experience has shown that with 100mg/l of FAC only 15 mins. of contact time is needed (and generally usually less).

This subject is somewhat complicated by the fact that if we were 100% efficient at cleaning, then chemical sanitation could be eliminated entirely. From 1975-1985 I was on the faculty of CMU at Pittsburg, and had during this period the good fortune to work on several projects at the tiny Straub Brewery in St. Marys, Pa. Gibby Straub, who was the brewmaster at that time, told me that they went from 1933 to 1954 without ever using any chemical cleaners or sanitizers. Never once during this period did they dump a brew. In fact, they operated at full capacity during the entire period, and were only one of three small breweries (say 30,000 bbl/yr. or less) to survive the 1950's and 1960's. Anchor and Frankenmuth were the other two. When they cleaned in the old days they really cleaned. Gibby told me that their rule was 2 hrs. cleaning for each hr. brewing. In the 1950's came modern union work rules, and in particular a 8hr. work day. At that point chemically based sanitation systems became a necessity.

As mentioned in earlier posts I now prefer iodophor to chlorine. Something I forgot to mention was that dilute solutions of iodophor (1oz. per 5 gallons) is entirely satisfactory. Moreover, a 5-10 min. contact time is adequate. There is another product called peracetic acid which has become very popular in German breweries. It is a modern version of vinegar sanitation (widely used in traditional German brewing)

and consists of acetic acid and some hydrogen peroxide. The latter seem more natural to beer than iodine. If anyone has had any experience with it, or knows where to get some, I would be grateful for the info.

Date: Mon, 10 Feb 92 10:56:22 -0800
From: Nick Cuccia <cuccia@eris.berkeley.edu>
Subject: Re: Homebrew Digest #820 (February 10, 1992)

Here is my list of Bay Area brewpubs, broken down by mass transit transfer point. Most of the directional information is pretty general (I don't have street addresses), but should get you there. I make no claims of completeness; this is off the top of my head, and the top of my head is pretty weak when it comes to the San Jose area (I know that there is a Gordon Biersch and a Tied House there, as well as a third brewpub downtown; I just don't know where they are located).

BART:

Berkeley

Triple Rock Brewery (Shattuck Avenue, about three blocks north of BART station).

Bison Brewery (Telegraph Avenue, seven blocks south of UC-Berkeley. Walk or take AC Transit 40 southbound).

Oakland Civic Center

Pacific Coast Brewing Company (On Washington near Eighth Street, about four blocks south and one block west of BART station).

Tied House Alameda (Take AC Transit 51 southbound to first Alameda stop; walk north to the estuary, and continue west).

Hayward

Buffalo Bill's Brewpub (On B street, two blocks west of BART).

San Francisco Embarcadero

Gordon Biersch (The old Hills Brothers plant, about three or four blocks south of Embarcadero station on Spear Street. (not open yet)).

San Francisco Powell/Montgomery

San Francisco Brewing Company (Columbus Street, between Broadway and Montgomery; walk north on Stockton (long!) or take MUNI 30 Stockton).

San Francisco Civic Center

Twenty Tank Brewery (11th Street between Folsom and Harrison, about four blocks south of Civic Center station).

CalTrain:

Palo Alto

Gordon Biersch (On Emerson, 1-2 blocks east of University, 2 blocks north of CalTrain station).

Mountain View

Tied House Mountain View (corner of Villa and Bryant, 1 block south and one block west of CalTrain station).

Golden Gate Ferry:

Larkspur

Marin Brewing Company (Larkspur Landing Shopping Center, across Sir Francis Drake from Larkspur ferry terminal).

Note that this is just a list of brewpubs; I've left off microbreweries (only two--Anchor in SF and Lind in San Leandro--are accessible via transit these days; Pete's is contract brewed by August Schell, and Devil Mountain has moved their works from the old Walnut Creek train depot to Benicia) and beer bars. Hopefully some kind soul will correct my errors and fill in my omissions.

Cheers,
- --Nick

Date: Mon, 10 Feb 92 12:58:28 CST
From: tony@spss.com (Tony Babinec)
Subject: new staling-inhibiting bottle caps

The AHA has distributed some anti-oxidation bottlecaps to homebrew clubs and encouraged their trial use. Recently, I witnessed a comparison taste test. Steve Kemp, of Brewers of the South Suburbs (of Chicago), brewed and bottled a hoppy spiced beer in December and randomly capped his bottles with either regular bottle caps or the anti-oxidation caps. Last Friday, this split batch was distributed at the B.O.S.S. meeting for side-by-side tasting. The anti-oxidant-capped beer was in no uncertain terms more hop- and spice-aromatic and hop-flavored than the regular capped beer. Note that the tasting was not done blindly, but instead side-by-side, but there was no doubt regarding differences between the beers.

I have no other information on the bottle caps. I am a member of AHA, but have no affiliation with the manufacturer of the caps.

Date: Mon, 10 Feb 1992 14:49:44 -0500 (EST)
From: NCDSTEST@NSSDCA.GSFC.NASA.GOV
Subject: Yeast culturing, cheaper

In the HBD of 2/7/92, Jeff Frane notes the fine work that Wyeast has provided the brewing community.

<Incidentally, I peeked in to the CompuServe beer forum today for the <first time in a long time and noticed a thread about WYeast's monopoly <of the homebrewer's yeast biz. !! Someone there has a confused idea of <capitalism; I know for a fact that Dave and his wife, Jenny, have busted <their asses to make WYeast a successful business. They provided a <breakthrough package and exquisitely high quality control (they come by <it honestly; both of them were Food Science students under my pa!) and <created an economic niche that didn't exist previously. A brief look at <the recipes of winning beers in the last few years' AHA competitions is <enough, I think, to convince anyone of the quality of their product. <What isn't obvious is the number of microbreweries and brewpubs who rely <on WYeast to maintain their yeast bank or supply.

<Ooog, what a diatribe!

<- --Jeff Frane

Jeff is right, Dave and Jenny have done well. The problem is they charge an outrageous amount for thier product and they wont sell direct to YOU the homebrewer (I know, cause I tried hard). So Jeff is right, capitalism is not dead and no longer does Wyeast have a monopoly on the market. They do have a monopoly on that fancy package that seems to explode on so many of us (my friend lost \$4.50 worth of the stuff last night :-) :-). So the market has responded with another manufacturer. This guy provides the basics, a Yeast bank (if you want it), and culture media. Granted, its not as easy as breaking a seal but, you get what you need for massive cost savings. Think about it, is 50 ml of yeast slurry out of some package that was sittin around for how long, in how hot a temperature really what you want to throw into your seven hour labor of love? And if you are making a starter, then how much more effort is it to make several starters and work the yeast up? That way you know what you have and you can culture your house flavors/ house characteristics if you want to. Once again, I HAVE NO FINANCIAL INTEREST IN THIS EFFORT. I JUST WANT MORE HOMEBREWERS MAKING BETTER BEER FOR LESS MONEY! If interested,

You can reach Martin Schiller, Phd. at :
The Yeast Culture Kit Co.
6005 Mustang Place
Riverdale, MD 20737
1-800-742-2110 6-8PM EST weekdays

Jim Busch
ncdstest@nssdca.gsfc.nasa.gov

DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!"

Date: Mon, 10 Feb 92 14:29 CST
From: korz@ihlpl.att.com
Subject: Re: Liberty Ale

Caitrin asks about Anchor Liberty Ale.

Well, Dick Dunn wrote a great post in dec of 1991 on Anchor. Note that the answer to your question is simply "Cascades," but Dick's post was so informative that I can't read it too often. I agree that Liberty Ale great and it is one of my top ten favorite Ales available in the US in bottles.
Al.

Here's the main part of Dick's post:

>Overall brewery stuff: 3 vessels--mash tun, lauter tun, brew kettle--all
>beautiful copper. Brewery is a showplace. Brewhouse 110 bbl capacity.
>(This is a brewer's barrel - 31 gal.) 37 employees. 1990 production 68k
>bbl; 1991 production est 75k bbl. (not bad growth!)
>
>Current beers: 6 were presented for tasting after the tour; notes such as I
> gathered:
>Wheat: about 70% wheat malt, rest pale malt, alcohol 3% wt
>Steam: 3.9% alc, combination pale and crystal, all Northern Brewer hops.
> They formerly used mixture of hops (I recall Galena mentioned on
> earlier tour), now only NB
>Liberty Ale: all pale malt, only Cascade hops, alc 4.5%
>Porter: mix of pale, crystal, chocolate malt. Forgot to ask about hops
>Old Foghorn: barleywine, 7%
>Christmas: spiced brown ale, fairly strong (but < OF)
>
>Brewing process (Steam typical): 3 day primary ferment, 3 weeks in
>secondary, krauesened, then centrifuged, filtered (diatomaceous earth),
>flash pasteurized (170F for ~15 sec) and bottled. Liberty Ale is dry
>hopped.
>
>Misc notes:
>All alc given by weight; multiply by 1.25 for volume figure
>
>All barley malt is from 2-row.
>
>Oxygen - chemist says they end up with about 250 ppb in bottle. Bottling
>process is careful to let the beer foam up a bit, thus headspace is CO2.
>
>They do reculture their yeast--carefully! (Usual commercial procedure--
>wash, adjust pH?) They're watching it for mutation all along. They don't
>reculture from Old Foghorn because of the strength.
>
>I asked about the current "cold filtering" (and not pasteurizing) hype
>that's currently the rage for television beers. They say it's a process
>developed by Sapporo, licensed in US. Very expensive, for large
>breweries
>only. Also some doubt whether their beers would make it through the
>filter without removing a lot of interesting stuff, let alone clogging the

>filter.
>
>Old Foghorn may be available in bottle again sometime early next year.
The
>bottling line can now handle it; the problem is switching it between the
>two bottle sizes. (Background: Since the very first OF, Fritz has
insisted
>that it go in the little "nip" ~ 6 oz bottles because of the strength.
>This is a massive vexation at all stages of bottling/handling.) The new
>bottling machines are said to be able to handle the bottles, so let's
>hope. Meanwhile, it's available on tap here and there...nirvana.
>
>I was really struck by how much different Liberty Ale tastes fresh from
the
>tap as compared to bottles. On tap, it seems more like a cross between
>Sierra Nevada Pale Ale and Celebration - the Cascades really come
through
>in a way they never have in the bottle.
>
>Anchor is an inspiring place to visit--both from the brewing standpoint
and
>because it's a business run the way a business should be: They all know
>what they're doing; they believe in it; they don't cut corners; they are
>out to do the best job they can, and they do. If you want to learn
about
>brewing, this is one of a couple places to start.
> ---
>Dick Dunn rcd@raven.eklektix.com -or- raven!rcd Boulder,
Colorado
> ...Simpler is better.

Date: Mon, 10 Feb 92 14:39 CST

From: korz@ihlpl.att.com

Subject: Re: Liberty Ale (OOPS)

I forgot to answer Caitrin's question of HOW to get that great Cascades aroma. You're right -- *dry hopping*. Add a ounce of Cascades leaf hops (the fresher the better -- they start to smell stale after six months or so -- even refrigerated) to the primary, immediately after the kraeusen collapses. The acidity, alcohol and very active yeast should take care of any nasties that may be lurking among the hops. Just make sure the hops are stored dry so they don't begin to mildew. I love dryhopped beer so much that my brewpartner had a heck of a time talking me out of dryhopping a brown ale we made (not true to style, you see).

Al.

Date: Mon, 10 Feb 92 13:00:26 PST
From: davep@cirrus.com (David Pike)
Subject: Liberty Ale

Liberty Ale from Anchor uses 100% cascade hops. And yes, they do dry hop it, during secondary/conditioning fermentation.

Date: Mon, 10 Feb 92 13:19:47 -0800
From: John Dilley <jad@aspen.iag.hp.com>
Subject: Quantity of yeast to use

The last time I was at Beer Makers, my local brew store, they sold me some G. W. Kent dry yeast. I used it to make my beer, which practically fermented overnight (VERY rapid fermentation; I still let it sit seven days in the carboy). I commented to them thusly: "If that one packet of yeast fermented that fast I could have probably have done OK with half the packet." They told me that I should always use the whole packet, that using half the yeasts in one batch and half in the other was not a good idea. "Why?" I asked. The answer was on the order of "just because" ... no real reason.

So, home brewers of earth -- is there any reason why one cannot use half a package of virile yeast such as the G. W. Kent English Ale and save the other half for the next batch? Inputs appreciated! Cheers,

-- jad --
John Dilley

Date: Mon, 10 Feb 1992 16:21:15 -0500 (EST)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Re: Homebrew Digest #819 (February 07, 1992)

arf@ddsw1.mcs.com (Jack Schmidling) writes:
> As a scientist you MUST trust NOBODY.

since when is homebrewing a science? sounds like no fun at all!

doug

Date: Mon, 10 Feb 92 19:41:13 GMT
From: tony@tag.co.uk (Tony Quince)
Subject: American brewing terminology

As an English new subscriber to HBD, I am finding some of the terminology used by the transatlantic brother/sisterhood a mite confusing. With particular reference to HBD#820, what the hell is 2-row/6-row malt?

If I can sort out what it all means, I'll post one or two of my favourite recipes in a form that can be understood over there.

Also, I've caught the end of the discussion on using bleach as a sanitizing agent. This has probably been said (and shot down in flames) here before, but I find the use of any chlorine-based sanitizer "a bit daft". So, ok, it kills all known germs, but it also kills all known yeast. Therefore, you have to rinse the equipment. If you rinse with tap water, you might as well not have bothered to sanitize, if you use 'sterile' water, you're going to spend a lot of time/money boiling rinse water.

"So what do you use, you smart-ass limey?" Basically, a strong, warm solution of sodium metabisulphite acidified with citric acid. Because the yeast can withstand sulphite ions in low concentration, you don't need to rinse at all - just drain it off properly. I've been using this approach for 15 years and have only ever lost two batches of beer (due to infestation by a wonderful British phenomenon called thunderflies). Sorry if this sounds a bit self-righteous.

Tony Quince, TAG, UK.
email: tony@tag.co.uk
voice: +44 (0)665 604895

I drink, therefore I am.
I'm drunk, therefore I was.

Date: Mon, 10 Feb 92 18:27:44 -0800
From: Carl.Hensler@West.Sun.COM (Carl Hensler)
Subject: Pilsner Urquell bargain

People living in Southern California or traveling this way might be interested in a bargain (I think) in Pilsner Urquell: \$4.99/six at the Trader Joe chain. I had been paying more like \$8/six. Does this reflect a nation-wide price reduction or is it just a local fluke?

Carl Hensler
carlh@West.Sun.COM

Date: Mon, 10 Feb 92 18:25:54 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Wyeast Starter - DO IT

While one can just allow a Wyeast pouch to puff up before pitching, there are some problems:

(1) Timing: it is tough to get the pouch to be at the right place when YOU

want it to be. Some brewers have had exploding pouches.

(2) Quantity: some beers like lagers need a higher volume of yeast to get off the starting block.

Making a starter is pretty routine stuff, after a little practice:

[1] sanitize a 32 oz bottle, cork, airlock

[2] boil 50 oz water w/.75 cups light malt extract (I use the dry stuff) for

30 to 45 minutes or until you have 22 to 26 oz, or thereabouts.

[3] Chill in sink down to 65-75f.

[4] Add contents of pouch. Shake well. Put air lock on top.

[5] Leave at room temperature for a day or so. High krausen should occur within two days easy.

[6] a sprig of hops can be used if you wish.

Read Papazian

for his treatment of the issue as well.

End of HOMEBREW Digest #821, 02/11/92

Date: Tue, 11 Feb 92 00:44:44 -0800
From: slezakl@atlantis.CS.ORST.EDU
Subject: Hazel Nuts in Bottles

Hello All:

I just racked a batch of Hazel-Nut Brown Ale into my carboy and I got a crazy idea. What would happen if I put a hazel-nut in each bottle as a form of "dry-hopping" (actually "dry-nutting" in this case)? I have been reading the HBD and rec.crafts.brewing for sometime now and have not seen this question asked, so I dont think it is a FAQ but if it is I apologize. Anyway would this add to the nut flavor of my ale? Or would it add some possible contamination of some kind? I dont know, I was at a micro-brew festival and they had a special edition of Rogue Red where they had dry-hopped the keg, so would this work with the nuts. Or is this just a nutty idea? I might add that I added some crushed roasted hazel nuts to the boil for 25 minutes, I dont know if that makes any differnce to this situation or if will effect the brew in anyway whatsoever, good or bad. Well let me know what you people think... Thanks!

Lee J. Slezak

Date: Tue, 11 Feb 92 9:00:08 EST
From: John S. Link <link@prcrs.prc.com>
Subject: Keg modifications for brewpot - Request for info

Based on discussions on the digest, I've obtained a keg which I intend to modify to use as a brewpot. (I've also ordered a propane King Kooker, can't wait for my 'toy' to arrive).

I've read different opinions on how to modify these from DIY with a metal cutting blade and circular saw to take it to a welding shop and have them cut it with a plasma cutter. I tend to do things myself, but would hate to ruin the keg.

I've also read that it should be cut at the weld running around the keg at the top. Has anyone ever considered cutting through the top, keeping the existing handles in place?

What does one use as a lid? If I decide to take it to a welder, what costs should I expect? Should I have a tap installed at the bottom?

Please respond via email and I will summarize if there is interest.

Thanks,
John Link

Date: Tue, 11 Feb 1992 8:29:03 -0500 (EST)
From: 1170012@SAPHIR.ULAVAL.CA (Christophe Legasse)
Subject: Subscription

Hello,

I'd like to add my name to the Homebrew mailing list.

Christophe Legasse

Date: Tue, 11 Feb 92 9:49:58 EST
From: Curt Freeman <curtf@hpwart.wal.hp.com>
Subject: B-Brite longevity
Full-Name: Curt Freeman

Anne (anelliga@hamlet.Prime.COM) writes:

> I use B-Brite to sanitize my bottles. I mix it up by the gallon
> and use and re-use and re-use it. ... So far I haven't had any
problems.

I too re-used B-Brite, until my supplier told me that B-Brite solutions
are
only effective sanitizers when fresh, and should not be kept around for
re-use as one might do with a metabisulfite solution. I asked this digest
for opinions, and was ignored. So I'll try again with a currently topical
twist... Assuming B-brite solutions lose their sanitizing ability over
time, would it not be a septic-tank-friendly method of cleaning/
sanitizing
equipment if one waits a day or two before disposing of "spent" B-Brite?

- - -
Curt Freeman curtf@hpwala.wal.hp.com

Date: Tue, 11 Feb 92 08:18:32 PST
From: Brew Free or Die! 11-Feb-1992 1115 <hall@buffa.enet.dec.com>
Subject: re: homebrew club responsibility question

A. Dietz writes:

>How do you handle, ummm, "release of responsibility" in your club?
>Namely, if someone gets into trouble after a meeting, you don't want
>the club to be held responsible.

Great subject, thanks for bringing it up. Unfortunately, I can't add anything to what you wrote, because we function the same way as you do, i.e. we all have an understanding that "you're on your own". Basically, I think members who host meetings in their homes are covered under their homeowners or renters policies, and members going to and from those meetings are covered by their car insurance policies. If someone "gets into trouble after a meeting", they'd have to be a real sh*t to go after the club or the meeting host. Perhaps we ought to draft a release and get members to sign it.

Which brings up my own question on this subject. Our club is planning a bus trip to four Vermont breweries in March. We expect several non-club members to attend. Anyone know what our liability is? There's no autos involved during the trip, but there will be before and after, since we'll be meeting at a central location. I imagine the hotel's policies provide some coverage while we are there, and the same for the breweries. And I'm guessing the bus company has some liability coverage. Just wondering.

If any armchair lawyers care to reply to me via mail with comments or suggestions for a release statement, I'd appreciate it.

Dan Hall Digital Equipment Corporation MK01-2/H10 Merrimack, NH
03054
hall@buffa.enet.dec.com....!decwrl!buffa.dec.com!hall

"Persons intoxicated with wine pass out lying on their faces, while those drunk with beer invariably lie on their backs" --Aristotle

Date: Tue, 11 Feb 92 09:16 EST
From: jgg@pdn.paradyne.com (Joe Gabriel)
Subject: Re: Homebrew Digest #821 (February 11, 1992)

Please take me off the HomeBrew mailing list

Thank You,
Joe

Date: Tue, 11 Feb 92 11:54:04 CST
From: Jacob Galley <gal2@midway.uchicago.edu>
Subject: Freezing hops

Does anyone out there blanch at the thought? When I stocked up on hops pellets out at the Chicago Indoor Gardening Supply, I noticed that the guy pulled them out of what looked like a freezer. (I guess it could have been set at a higher temp though.) But I've never seen any mention of freezing hops on the Digest, just refridgerating them.

So? Anyone have any comments about freezing hops during long term storage?

Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

Date: Tue, 11 Feb 1992 10:03 PDT
From: "Dan Barkey, Libraries of the Claremont Colleges"
Subject: Recession Era Beer Sales

Thanks for the great post for relating last year's beer sales! The alcoholic beverage industry has seen declining unit sales as a result of less consumption per capita. This is hardly surprising considering our national hypochondria despite great gains in health and fitness. As a result the beer industry is in a pickle because consumption equals unhealthy behavior. It would have been interesting to see figures for "light" beer sales. It is the only segment keeping the beer industry healthy. Recent ads suggest that you can guzzle beer yet keep that firm chisled look--well, maybe. The industry is becoming increasingly fragmented, which means that brewers can't simply push and rely upon one brand to support the firm. AB's declining Budweiser sales reflect this trend. The industry is changing into many different niches, with each group representing different consumption patterns and lifestyles.

On a different note, the unit sales figures are also interesting because recessionary times usually brought spurts of growth in the beer industry. You know, down on your luck, out of job, stressed about the economy--go drink more beer. Maybe it was because the recession didn't really hit home until the latter half of 1991. Any decline in sales for any fully American firm such as AB is indeed distressing. Less sales means less employment--and that is not encouraging.

Date: Tue, 11 Feb 1992 10:08 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Measuring Levels from Micah Millspaw

There is a rather simple solution to the problem of determining the amount of wort in your kettle. Instead of mugging the wall of your kettle and then still not be able to see the markings. Why not calibrate the side of your brew spoon or paddle or whatever else you stir the wort with. Measure the inside diameter of the kettle and the depth of the kettle, use this to find the volume. There are 231 cubic inches per gallon, use this to determine how far apart to place your graduation marks.

My brew spoon is a large oak paddle it is graduated from 5 to 20 gallons, the division lines were filed in then I stamped the numbers above them. I just dip it in touch bottom the pull it out to see the wet line. Works great, no head burns.

Micah Millspaw 2/7/91

Date: Tue, 11 Feb 92 13:57:57 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re cheap liquid yeast

from NCDSTEST@NSSDCA.GSFC.NASA.GOV (re Wyeast):
>Jeff is right, Dave and Jenny have done well. The problem is they
charge
>an outrageous amount for thier product and they wont sell direct to YOU
>the homebrewer (I know, cause I tried hard).

There are very few manufacturers of anything who will sell directly to
an end user. (I've tried for a lot of different items where I was buying
so
much it should have worked, e.g. \$1-2k of electrical conduit.) There are
a
lot of reasons for this; probably some B-school theories, the differences
between a cash-register operation and a billed account, the desire of
one's
retailers not to lose business (some won't carry any products from a
manufacturer who also retails). I don't know the specifics of Wyeast, but
I
don't think it's reasonable to slam them for not doing retail even if
they're not a corporate giant. (Look at how many ads in ZYMURGY say
-"dealers only"-!)

As to cost---see if you can find out how much your shop pays for
Wyeast.
Consider that books, which don't spoil, are wholesaled for AT LEAST 40%
off
cover price (the big chain stores sometimes squeeze out the jobbers and
deal directly with publishers for something like 60% off). The marginal
cost of manufacturing a product is a tiny fraction of what it has to be
sold for to be worth the stages of getting it to the user, especially
when
the product is sold a long way from where it's made. (Think what you'd
pay
for soda if it weren't packaged nearby.)

My personal slant (sorry...) is that I would have to put a very low
value on my time to get an economic justification for homebrewing. This
doesn't mean throwing away money, but it does mean that ~\$4 to virtually
guarantee the quality of a critical element in brewing can be reasonable.
If I ever get time and space I may try culturing my own yeast---but more
because I miss lab work than for the \$/time tradeoff.

Date: Tue, 11 Feb 92 13:28 CST
From: korz@ihlpl.att.com
Subject: 2row VS 6row

Tony asks about 2row and 6row malt. Here's something Bob Devine posted a while ago:

```
>Now, through the miracle of ASCII terminal graphics, here's the
>difference between 2-row and 6-row barley:
>
>2-row (viewed from the end)
>  O
>  . * .
>  . * .
>  O
>6-row (viewed from the end)
>  O
>  O * O
>  O * O
>  O
>
>* = the stalk (it's supposed to be round...)
>O = the mature kernels
>. = the IM-mature kernels (they never really grow)
>
>6-row has more husk material per kernel than 2-row (2-row is plumper)
>and the current 6-row varieties have proportionally more protein.
>
>Bob "now raising computer programs, not cows" Devine
>
```

I'd like to add that whether it's 2-row or 6-row, it could be undermodified or well-modified. We can get Pale Malt here in the states and if you post a recipe in which you describe an (single-step) infusion mash, we will interpret it as requiring well-modified (Pale) Malt. Lager Malt is what we generally call undermodified malt (i.e. requiring either step infusion or decoction, with a protein rest).

Al.

Date: 11 Feb 92 14:40:00 CST
From: "ROBERT W. HOSTETLER" <8220rwh@INDINPLS.NAVY.MIL>
Subject: beginner's help

I'm extremely new to homebrewing; so new that I don't know what I need yet for equipment, recipes, and ingredients.

Could someone recommend basic equipment and an easy recipe for a beginner to try?

Bob Hostetler8220rwh@indy.navy.mil

Date: Tue, 11 Feb 92 12:24:34 PST
From: "(Mr. Tom Denny)" <denny@prism.CS.ORST.EDU>
Subject: Re: Homebrew Digest #820 (February 10, 1992)

|Here is my list of Bay Area brewpubs, broken down by mass transit
transfer
|point. Most of the directional information is pretty general (I don't
have
|street addresses), but should get you there. I make no claims of
completene
|ss;
|this is off the top of my head, and the top of my head is pretty weak
when i
|t
|comes to the San Jose area (I know that there is a Gordon Biersch and
a Tied
|House there, as well as a third brewpub downtown; I just don't know
where th
|ey
|are located).

Thanks for your message about brewpub locations! I was amazed at how
many
people responded so quickly!

I was able to obtain a database someone previously made that contains
over
1000 locations. It's out dated, and I will be slowly updating this
database
and possibly in the future will send it back to the author.

Thanks again for your quick reply!

O_o
Tom Denny denny@prism.CS.ORST.EDU #()#
CIS: 73737, 624 U - ack, thptt

Date: Tue, 11 Feb 92 13:31:33 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Grain Storage

From: hartman@varian.varian.com (John Hartman)

>In HBD #819 Walter Gude asks for feedback on long term storage of
>crushed grain. I asked the same question around Christmas time and got
>no response--not even private e-mail. My conclusion is that no one has
>experienced any problems with crushed grain going bad. My supplier,
>Brewmaster in San Leandro, CA, told me it would be fine for six months.
>I suspect that if kept clean, cool and dry it will last closer to a
year.

OK, here's a data point. I stored about 20 lbs. of *uncracked* grain for
three months. It was in a paper grain sack, which was placed in two
plastic
trash bags that were sealed by tying knots in their open ends. It was
kept
in my basement (which is dry) at about 60 degrees.

Upon opening, I was struck by a distinct lack of malt aroma. The grain
was
a bit soft, and the flavor was less malty than before. It tasted somewhat
"stale". Being suspicious of the grain's freshness, I got a new bag (both
came from Brewmaster in SL) and compared them side-by-side. The old grain
seemed even worse next to a fresh bag.

I decided to go ahead and brew with a 50/50 mixture of old and new malt.
The resulting brew tasted fine (pale ale) but the extract was lower than
I usually get. I attribute this to the grain. The brew did not feature
malt as its primary flavor component, so it's possible that defects were
masked - don't know.

As others have pointed out, the ability of grains to keep is highly
dependent
on storage conditions, and this was by no means a controlled experiment.
However, it is reasonable to assume that cracked malt would stale more
quickly than whole, whatever the storage conditions. I can't store whole
grain for three months, so I wouldn't try it with cracked.

Another data point:

Three years ago or so, I was visiting the old Devil Mtn Brewery in Walnut
Creek. They had cracked their grain that morning in preparation for the
day's brewing. Subsequently, a valve failed that prevented them from
brewing, and they were unable to brew till the following day. They deemed
it necessary to compensate for this delay by adding 10% more grain to get
the same yields. Your mileage will definitely vary!

CR

Date: Tue, 11 Feb 92 14:54:55 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Marcon Filter
Full-Name: "John Cotterill"

I finally broke down and bought a filter system for my beer. I know this is extravagant, but what can I say? I just like gadgets! Anyhow, I pumped my first batch through it over the weekend and thought the gang might want to hear how it went. BTW this was a timely purchase as I am doing a blind tasting of commercial beers at a party next weekend. I intend to slip one of my beers in to see where it gets rated. The haze would have given it away for sure.

I purchased the five plate version and used two #00 and two #4 filters in it. My first concern was sanitation. The unit could be sanitized without any troubles, but the filter pads were another story. The guy at Marcon said to just use them out of the pouch. He did not recommend any pressure cooking either (they destroy the filter). I decided to soak them in Iodophor for a minute. Then I put the filter together and pumped 3 gals of hot boiling water through it. The filter leaked quite a bit around the pads but the amount was acceptable. I then hooked up my keg of beer it pumped it through. The keg was set to 15 psi, and the beer temperature was about 36 Deg F. The transfer took about 15 minutes for 5 gals. Cleanup was a snap, and the leak rate became slower during the transfer. I think the beer crud plugged the leaks.

Observations and comments: The beer came out crystal clear (e.g. free of haze/particles - the malty color was still there!). I was very impressed. Before filtering, I poured a sample glass. The color was identical between pre and post filtering. The only thing missing was the cloudiness. I did a side by side tasting, and noticed that the filtered beer did taste different. It seemed a little less hoppy, and bit weaker in body. The taste was not objectionable at all, but I think that I would take this into account during recipe formulation.

I also pounded the beer (and hot H2O) through the filter. I had my beer system already at 15psi and just made the connection to the filter. I think that this pressure shock broke small pieces of filter pad off into the brew. Next time, I will hook it up with no pressure, and slowly increase to 15psi. I also changed the nylon hose barbs (come with system) to stainless flare fitting for compatibility.

All in all, I am satisfied. I will have to do a few more batches before I

can really recommend the expense to anyone. I'll pass on data once I get a few more batches with the filter under my belt.

Does anyone have any suggestions on better ways to sanitize the filter pads, and how to was the taste of the pads, and the cleaner out before forcing beer through it?

JC
johnc@hprpcd.rose.hp.com

Date: Tue, 11 Feb 92 15:14:25 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Extract Efficiency
Full-Name: "John Cotterill"

How do you calculate the extract efficiency when doing full mash batches? I have been using the following method, but I think that it may be incorrect. I take the total weight (lb) of grain, and divide it by the batch size (gal). I then multiply this number, by the theoretical amount of S.G. expected for 1 lb of grain in 1 gal H₂O (e.g. for barley this is around 1.028 - I would strip off the 1.0 and use the number 28 as the multiplier). I then compare this result to the original gravity of my brew. Comment?

JC
johnc@hprpcd.rose.hp.com

Date: Tue, 11 Feb 92 15:32:22 PST
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: new staling-inhibiting bottle caps

In HBD #821, tony@spss.com (Tony Babinec) writes:
> The anti-oxidant-capped beer was in no uncertain terms more hop- and
> spice-aromatic and hop-flavored than the regular capped beer. Note
> that the tasting was not done blindly, but instead side-by-side, but
> ^^^ ^^^^^^^^ ^^^ ^^^ ^^^^ ^^^^^^^^
> there was no doubt regarding differences between the beers.

Look, I hate to say it, but IMHO the fact that a *blind* tasting was not used invalidates your results. The placebo effect is extremely powerful, and it operates at the sub-conscious level. I.e., the placebo effect can easily make one have "no doubt" about something that's absolutely false. Even when you are tuned in to the possibility of being fooled by the placebo effect ... you can be fooled by the placebo effect. There's really no way around this except by using a blind study. It's regrettable, but that's just the way our minds are constructed.

Mind you, the special caps may in fact really help. For all I know, they do help dramatically. We'll never know for sure until a blind study is performed.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Tue, 11 Feb 92 19:29:23 -0500
From: bf703@cleveland.Freenet.Edu (Patrick J. Volkerding)
Subject: We can't believe it worked ;^)

Hey now :^)

We're down to the last six pack of batch #1, a brown ale made from extract. Bottled it just a week and a half ago -- turned out pretty tasty! We have no books on brewing, and had never seen anyone brew beer before, so the HBD was pretty much our only source of info. We really want to thank whoever suggested using IBC root beer bottles (they work great) and especially whoever mentioned the cold-water trick for stopping a boilover. That saved us from a nasty, gooey mess ;^)

Well, thanks everyone. It's great to be able to RDWHAHB :^)

Pat and Snake (the evil brewing assistant)

Date: Tue, 11 Feb 92 10:52:08 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: Hooray for Free Enterprise

Jim Busch:

>
> In the HBD of 2/7/92, Jeff Frane notes the fine work that Wyeast has
> provided the brewing community.
>
> Jeff is right, Dave and Jenny have done well. The problem is they
charge
> an outrageous amount for thier product and they wont sell direct to YOU
> the homebrewer (I know, cause I tried hard).

I have no quarrel with Jim's posting of information about an alternative to WYeast, and he's correct: that's how capitalism is supposed to work. I do not think, however, that WYeast's prices are outrageous, given the reality of marketing homebrew supplies. The production and packaging of yeast is very labor intensive, and you must take into consideration the fact that WYeast themselves, get only about half the package price; the rest is mark-up at the retail level. (Incidentally, here in Portland the price is \$3.50.) I've also never considered that price to be for one batch of beer; personally, I've always re-used my yeast and figure I get ten to twenty gallons for a single packet. Not such a bad deal, considering the quality of the resulting beer.

It's also a mistake, I think, to get chuffed at them for not dealing with homebrewers directly. Having been involved in direct mailing work myself, I understand what an enormous pain in the ass it is. This is particularly true with a perishable product like the yeast, which is shipped cold. Imagine yourself trying to fill orders for one or two packets of yeast, hundreds a day, all over the country. You've got to deal with UPS, get labels on everything, get it all shipped out and deal with all the returns, all the complaints, etc etc etc.

Sound like fun?

If someone else once to do all that work, and deal with individual homebrewers, I wish him/her luck, honestly. I think it's a great idea. I'm just glad it isn't me.

- --Jeff Frane

Date: Tue, 11 Feb 92 10:56:53 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: Trying again and again

This is an attempt at remailing something that got bounced on the first attempt. Some mis-information about the nature of malt and moisture that I wanted to correct, got junked, so this looks a little out of context:

Malt is dried to protect it from the environment. When the moisture content rises about 4.5-5%--which it is prone to do after being cracked--the malt is much more vulnerable to mold, and becomes attractive to insects and rodents. This is neither supposition nor m****y, but information from the horse's mouth: a presentation at Great Western Malting given to microbrewers. I've got the pictures of bugs, etc. at home. The best solution for malt storage, according to the people who ought to know, is to keep it tightly closed in a dry area, and keep it whole.

> Subject: Wyeast starter?
>
> Just bought my first packages of liquid yeast this morning and am
anxious to
> try them out (london ale, and american ale). The package mentions
making a
> starter only if the yeast is old, or if brewing more than five gallons
of
> beer. I remember reading several times on the digest that a starter is
> necessary. However, I also remember reading that others say it is not.
Should
> I make starter, and if I should, what is the best way to make one?
Thanks.
>
> Caitrin
>
> Caitrin, I think the intent of the label copy is that a starter is only
necessary with older yeast or greater volume. If at all possible, you
should always make a starter to build up the yeast cell count. I make
my starters up in volume and can them in a pressure cooker. Then
whenever I need one, I just pop open a jar.

>
> From: Jon Binkley <binkley@beagle.Colorado.EDU>
> Subject: Wyeast Belgian Ale Yeast
>
>
> I tried the Wyeast Belgian Ale strain for the first time last week.
> Today I racked to secondary. It seems to have fermented very
> quickly- 1.055 to 1.010 already.

(snip)

> It reminded me a lot of the smell of wheat beers I've made using
> Wyeast's Bavarian Wheat strain. This leads me to wonder if some
> of the character I'd been attributing solely to the S. delbrukei
> was really coming from the wheat malt. Any comments?
>
> I've read (here?) that to avoid the overproduction of esters by
cultured

> Chimay yeast (allegedly the forebears of Wyeast's strain) one
> should ferment relatively cold. For my batch, we kept it
> around 70 deg. the first night to get things rolling, then
> moved it to a room that stays pretty consistantly 55-60 deg.
> Today, after racking, we moved it to the "lager room," which
> stays at 45-50 deg. Could this temperature profile be responsible
> for the banana esters?

>
I did a beta-test on the Belgian ale yeast a couple of months ago, and made a high-gravity beer that differed greatly from yours in composition. I fermented at 65F (got similar fermentation: 1072 to 1012 in less than a week), and got big banana nose. Martin Lodahl tells me that Chimay yeast should be used at 60F or lower and I'm sure he's right. I will be doing that as soon as possible, brewing another batch. When I first tasted the bottled beer, the banana ester was overwhelming; it dropped considerably after the yeast had completely cleared out, and has continued to recede as the bottles age.

(This yeast and temperature would be a good way to replicate the old Red Hook--if anyone wanted to!)

> Subject: More Wyeast Woes

>
> Add two more data points to the chart of burst Wyeast packages.
> The victims this time were a package of the #1056 Chico ale yeast,
> and an emergency backup package of the new "Steam" lager yeast.
> These were the first duds in about 30 packages we've bought in
> the past year. Luckily my friend is on good terms with the guys
> at the brew supply shop, so he'll probably get his money back.
> Unluckily, we were both itching to brew today, and instead spent
> the day racking and tinkering with equipment.

>
> Grrr... When are they going to fix these damned things?!?

>
This has been a real headache for Dave, as I know the new packaging was supposed to resolve burst seams. Dave has been hassling with the production firm, but in the meantime the solution is probably to try starting them while the homebrew shop is open, and well before you actually need to brew with the yeast. *All* retailers should refund on a burst package, or provide a replacement, and certainly any outfit interested in return business will do that.

- --Jeff Frane

Date: Tue, 11 Feb 92 21:57:20 PST
From: cmilono@netcom.netcom.com (Carlo Milono)
Subject: Re: new stalling-inhibiting bottle caps

As tony@spss.com (Tony Babinec) put it...

>The AHA has distributed some anti-oxidation bottlecaps to homebrew clubs
>and encouraged their trial use. Recently, I witnessed a comparison
>taste test. Steve Kemp, of Brewers of the South Suburbs (of
>Chicago), brewed and bottled a hoppy spiced beer in December and
randomly
>capped his bottles with either regular bottle caps or the anti-
oxidation
>caps. Last Friday, this split batch was distributed at the B.O.S.S.
>meeting for side-by-side tasting. The anti-oxidant-capped beer was in
>no uncertain terms more hop- and spice-aromatic and hop-flavored than
>the regular capped beer. Note that the tasting was not done blindly,
>but instead side-by-side, but there was no doubt regarding differences
>between the beers.
>
>I have no other information on the bottle caps. I am a member of AHA,
>but have no affiliation with the manufacturer of the caps.

I recently visited Great Fermentations in Santa Rosa, CA (very
impressive),
where I saw SmartCaps(tm) and Super SmartCaps(tm). SmartCaps are
supposed
to be O2 barriers, superior to standard caps, while the *Super* caps
contain
a substance in the plastic seal much like silica gel, and will actually
absorb O2 from your precious neck-space.

To activate this 'wonder of modern science', you simply moisten the cap.
This
can be done with beer or during sterilization by boiling...cap your brews
and
all the residual O2 in the bottle will be bound within the cap.

I posted a query to 'rec.crafts.brewing' and recently got an email from a
fellow that worked for a brewery (name deleted to protect the holy). He
stated that the manuf. of this product was named Zapata, and that his
(ex?)
company used the SmartCaps for their premium lager; the next product was
called SorbCap (for absorbtion), and his company was in a trial with it.

I believe that SorbCap and Super SmartCap are one and the same, based on
my discussions with those at G.F. and the product label <include std.
discl>.

One hint: my package didn't come with any O2 absorbing material for
storage,
though they were in a sealed bag with little air space. He suggested
that
I store them in a bag with silica gel to keep their effectiveness.

I paid \$3.95 for 144 (\$0.0273 each). If they work as well as I have
heard,
they are well worth the extra \$0.02 (just *my* \$0.02 worth!).

End of HOMEBREW Digest #822, 02/12/92

Date: Wed, 12 Feb 92 08:13:50 EST
From: mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner)
Subject: carbonation

Hello,

Date: Wed, 12 Feb 92 08:17:22 -0600
From: melkor!rick@uunet.UU.NET (Rick Larson)
Subject: Re: Liberty Ale

In the 1990 Special Issue on Hops, Quentin B. Smith recommends Chinook at 24 BU, Cascade at 12 BU, Cascade at 9 dry hopped (total 45BU). OG=1.062.

Then, He wins first place in the Pale Ale category in the 1991 AHA Nationals.

His recipe uses 14 pounds Klages, 4 oz 40L crystal, 4 oz 90L crystal (and of course different hops :-). This had a OG=1.062 and TG=1.010. He mashed all grains for 90 minutes at 150F. Mashed off at 170F, sparged with 170F water.

Given this I would propose:

Taking Liberty Ale

14 lbs Klages, 2-row Malt
4 oz. 40L Crystal Malt
4 oz. 90L Crystal Malt
1/2 oz. Chinook (12%), 60 minutes
1 oz. Cascade (5.5%), 30 minutes
2 oz. Cascade (5.5%), dry hopped
1 t. Irish moss, 15 minutes
Wyeast 1056 American ale
3/4 cup corn sugar to prime

Mash all grains for 90 minutes at 150F, adjust PH as needed. Mashed off at 170F, sparged with 170F water.

This has a total BU of 43.7. If you don't reach around 1.060, adjust the dry hopping accordingly.

rick
rick.larson@adc.com

Date: Wed, 12 Feb 92 09:22:31 EST
From: Brian Batke <bab@whydah.icd.ab.com>
Subject: Grain Mills

I seem to remember someone asking about the Kitchen Aid grain mill (that fits on the PTO of your Kitchen Aid mixer) a while back, but I don't remember seeing any response.

So, has anyone tried it? If so, how well does it work? At \$124, it's pretty expensive.

Also, a while back someone posted a description of an Italian grain mill he found (and was hoping to get as a wedding present). Has anyone tried using one of these?

Thanks,

- - - - -
Brian Batke
bab@icd.ab.com
Allen-Bradley Co., Highland Hts, Ohio

- - - - -

Date: Wed, 12 Feb 92 07:32:00 CST
From: Mahan_Stephen@lanmail.ncsc.navy.mil
Subject: Other uses for crystal malt

Well, this is a little off the main topic, but I thought I should share.

Last Saturday I was brewing up a brown ale and also involved in baking some bread. I have been trying grinding some of my own grain for the bread using my trusty Corona with the plates tightened down. Anyhow, there I was, grinding my wheat, when I looked over and there sat the bag of crystal malt. Why not? thought I and I dumped about a cup in the hopper.

The resultant bread was wonderful. Anyone else tried something like this, or any comments or suggestions? Oh yeah, bread recipe available on request, or I will post with sufficient requests.

steve
mahan_stephen@lanmail.ncsc.navy.mil

Date: Wed, 12 Feb 92 8:33:26 MST
From: kir@inel.gov (Kirk Botero)
Subject: Re: Homebrew Digest CANCELATION

PLEASE CANCEL MY SUSBSRIPTION

THANKS FOR THGREAT READING!

Date: Wed, 12 Feb 92 08:34:48 MST
From: pyle@intellistor.com (Norm Pyle)
Subject: Measuring Levels, HB info

Micah Millspaw:

Your simple solution to measuring volume in the brew pot can be simplified even more. He says to measure the inside diameter of the kettle, the depth, calculate the volume, and then calculate the height for each gallon of liquid. This is all fine, but I'd use this simpler method: pour a gallon of water (from an old milk jug) into the pot. Dip your spoon and mark it. Pour another gallon. Lather, rinse, repeat. This should be at least as accurate as his method and avoids having to find the calculator that my 15-month-old has hidden under the sofa, behind the washer, etc.

Bob Hostetler:

You should look at one of the much-talked-about-on-the-homebrew-digest (MTAOTHBD) brewing bibles. I recommend The Complete Joy of Homebrewing by Charlie Papazian. There are others - they are all well worth the investment for the information received.

Norm

Date: Wed, 12 Feb 92 08:28:51 PST
From: tooch@auspex.com (Michael J. Tuciarone)
Subject: Re: Freezing hops

It works for me. Use a tightly closed bag or Ziploc(R) so your frost-free freezer doesn't dehydrate them, for then you'd wind up with freeze-dried hops (though I suppose they'd actually work, too).

Since I don't use an entire 2 oz. packet for finishing, the excess 1 to 1-1/2 oz. goes into a Ziploc and into the freezer. I use the freezer hops for bittering, and I usually buy "fresh" hops for finishing when I make the next batch, saving the excess, etc.

Come to think of it, although my favored supplier (Fermentation Settlement in San Jose) takes care to seal their hops in airtight packages and keep them under refrigeration, I wonder if my frozen hops aren't actually "fresher" in some ill-defined way.

I'll probably never know.

.....
Mike Tuciarone Auspex Systems
tooch@Auspex.COM Santa Clara CA 95054
"Who wants to wallow in champagne?" 408-492-0900

Date: Wed, 12 Feb 92 08:39:12 PST
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: homebrew club responsibility question

In HBD #822, hall@buffa.enet.dec.com (Dan Hall) writes:
> If someone "gets into trouble after a meeting", they'd have to be a
> real sh*t to go after the club or the meeting host.

Ah, but you're missing the more likely scenario: Mr. Irresponsible Club Member gets drunk at a club meeting at your house. On his way home, he drives into a wall at 73 MPH and buys the farm. His wife (mother, sister, brother, best friend, dog), understandably, is grief-stricken. It just doesn't seem right. Here was my husband (son, brother, master) just yesterday, happy, healthy, productive, bringing home a fat paycheck every day. And now he's dead. It's not fair. I never liked him hanging around with all those beer-making drunks anyway. It's THEIR FAULT he's dead! And now I'm miserable and lonely and suffering. And bored. And I can't sleep at night and I have a lot of free time, and I'm going to see if I can make somebody PAY for this injustice!

Get the idea? It's all about the psychology of grief.

Worse, consider what happens if Mr. I. C. Member slams his car into *somebody else's* car at 73 MPH on his way home, killing or maiming an uninvolved person. You don't think that person or his survivors are going to look for compensation?

> Perhaps we ought to draft a release and get members to sign it.

Based on the kinds of wierd court decisions that seem to get made in personal injury lawsuits, I for one wouldn't trust such a release to make a bit of difference. It might even be construed as evidence of prior intent to get Mr. I. C. Member drunk.

A better bet would be to establish a club culture (no, not yeast) in which Mr. I. C. M. would absolutely *not* be permitted to drive himself home.

- -- Not a lawyer, not a psychologist, but hey, it's ONLY THE NET!

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Wed, 12 Feb 92 11:20 CST
From: Robert Spangle - TCU Department of Chemistry <KRAWIEC@gamma.is.tcu.edu>
Subject: Different Yeast Cultures

I am relatively new to the HBD (two weeks) and I have a couple of questions pertaining to different yeast strains.

I would like to start my own yeast culturing, but I do not know where to start. I know there are many different strains, but what do you like out there? How do I get some? Mail order? Local brew shops? Can anyone think of a good book or reference manual about culturing?

I have always heard that liquid yeasts make your beers taste better than those little dry yeast packages. Has anyone cultured dry yeast?

Bottoms Up!

Robert Spangle
Texas Christian University
Department of Chemistry
Fort Worth, Texas 76129

Bitnet: Krawiec@TCUCVMS.Bitnet

Date: Wed, 12 Feb 92 10:48:41 PST
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Brewclub Liability

I just can't keep myself out of this. In HOMEBREW Digest #822, Dan Hall responded to Alex Dietz's previous posting, with:

> ... If someone "gets into trouble
> after a meeting", they'd have to be a real sh*t to go after the
> club or the meeting host.

Spoken as one truly committed to beer and the zymurgic arts, and I couldn't agree more. HOWEVER, there is no shortage of real sh*ts in the world ... But I'm frankly more worried about the unfortunate member's non-brewing next of kin, shocked by the accident and frightened of the financial impact of a lengthy hospital stay. They are likely to see us as the agent of the disaster that they're suffering, and it wouldn't take much of a legal mind to establish a connection between the plaintiff's admittedly disgusting condition at the time of the accident, and the normal brewclub activities of tasting commercial style references, tasting/judging member attempts to meet a style, troubleshooting clinics, and general social sipping. Our strength is also our weakness.

Our mature, long-established brewclub has recently begun grappling with this question, and it frankly gives me the grues. I suspect, though, that we have a lot of company out there ...

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

Date: Wed, 12 Feb 92 13:53:25 -0500
From: Timothy Mavor <tmavor@pandora.cms.udel.edu>
Subject: Water

After 18 months of extract brewing, I am preparing to shift to all-grain recipes. Also, since I am in a new location, I am concerned about my water. Upon receiving a water analysis from my VERY cooperative and interestd water company, I tried to compare my ranges with that in Dave Miller's book. Unfortunately, several of his ions lack ranges as to what is acceptable, or give answers such as "Large amounts are undesirable" or seemingly contradictory (at least to me!). If some kind soul would comment either here or thru email, I would appreciate your input. All readings are in PPM:

WHAT	PPM	Comments
Total Alkalinity	45-65	
Total Hardness	100-130	
Calcium	75-95	Miller says 50-100
Chloride	35-50	
Chlorine	1.0-2.0	
Flouride	0.8-1.2	Miller says 1-10
Manganese	0.05	
Nitrate	1.0-5.0	Millers says <25
pH	7.2-7.6	
Silicate	2.0-5.0	
Sodium	5.0-10.0	
Sulfate	15-25	

If you notice any omission of importance, please let me know. I will be contacting the lab again, for I realize I do need the carbonate-bicarbonate level.

Thanx!

-Tim

Tim Mavor | "I am known by many names.....
College of Marine Studies | some call me.....Tim."
Univ. of Delaware |
tmavor@pandora.cms.udel.edu | "You know much that is hidden, O' Tim!" --

Date: Wed, 12 Feb 92 10:51:33 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Nutty Idea

From: slezakl@atlantis.CS.ORST.EDU

>I just racked a batch of Hazel-Nut Brown Ale into my carboy and I got a
>crazy
>idea. What would happen if I put a hazel-nut in each bottle as a form
>of
>"dry-hopping" (actually "dry-nutting" in this case)? I have been
reading the

[snip]

>I might
>add that I added some crushed roasted hazel nuts to the boil for 25
minutes,

Hazel nuts in a brown ale sound like they would add a nice element to the
flavor. I'd be concerned about head retention though. Nuts have oils, and
oils are notorious for destroying a beer's head. You might try adding a
nut to half of your bottles as an experiment.

CR

Date: Wed, 12 Feb 1992 11:49 PDT
From: Bob Jones <BJONES@NOVA.11nl.gov>
Subject: Soda Keg Dispensing help needed

I recently put together a draft system using a frig. The frig. has 5 taps mounted on the front door. The frig. can hold 6 cornelius kegs. A CO2 manifold allows connecting 5 kegs up at the same pressure for dispensing. Now for the question. I would like to know what your procedures are for using these drafts systems that insure the best and most consistant beer quality. I have experienced a few problems with foaming and I am uncertain about the proper dispensing pressure. I know alot of people who brewers who have these draft systems but everyone seems to have varying amounts of problems with them. Someone out there must have nailed down the ABC's for using these systems. If you have the rule book that works for you I would really like to read it. I posted a related question several months ago about CO2 vs natural carbonation differences with no response. Does anyone have any comparisons of the two methods as far as the taste/mouth feel is concerned?

Thanks for your help,
Bob Jones

Date: Wed, 12 Feb 92 15:22:59 -0500
From: bradley@adelphi.edu (Robert Bradley)
Subject: Which Irish brewery?

>From Walpole & Meyers, _Prob_&_Stats_for_Eng_&_Sci_:

"The T distribution was first published in 1908 in a paper by W. S. Gosset. At the time Gosset was working for an Irish brewery that disallowed publication of research he published his work secretly under the name 'Student'."

Once again, the art brewing inspires scientific advancement! Does anybody know if the "Irish brewery" was Guinness?

Rob
(bradley@adx.adelphi.edu)

Date: Wed, 12 Feb 92 15:28:12 -0500
From: bradley@adelphi.edu (Robert Bradley)
Subject: B-Brite and Deversol

The discussion of B-Brite reminded me that when I lived in Toronto, I used to santize with a product called Diversol. I was under the impression that it was a chlorinated detergent with a some kind of agent to promote easy rinsing. Apparently the commercial breweries used it. Does anybody know what it is? If it's available here in the USA? I used to re-use it for a total of perhaps 3 or 4 uses. Near the end of my stay in Toronto a shop-keeper told me it should never be re-used, but I never had problems.

'Course I only use bleach now (and am just as confused as ever as regards how much to use and whether to rinse!).

Rob
(bradley@adx.adelphi.edu)

Date: Wed, 12 Feb 92 08:32:28 PST
From: larryba@microsoft.com
Subject: Re: Clorine and Iodophor

The head brewer at Thomas Kemper (Randy Reed) told me that Iodophor does not kill all wild yeasts and beer unfriendly bacteria. He uses chlorine bleach solution in a spray bottle to hose everything down around the area he is working in.

I don't know much about iodophor, so take the above statement with a grain of salt. Randy does seem to know what he is talking about and does produce some pretty good, if not true to style, beers.

- Larry Barello

Date: Tue, 11 Feb 1992 11:04:05 -0500 (EST)
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)
Subject: Wyeast storage & STUFF

I have a couple of questions for you HBDers:

1. The local homebrew supply store received a fresh supply of Wyeast after a long "dry" spell. Of course, I went nuts and bought way too many packets for my own good. Now I have 5 packets sitting in the fridge (after having used 2 on recent batches). My question is how long should I expect the yeast to last (two of them are dated Dec. 19 and the other three are Jan. 21)? Is three months pushing it? I guess I can always brew a batch a week for the next month, that ought to do it!

2. There's stuff floating in suspension in the bottles of a recent batch of pale ale (bottling date Jan. 30). I had a bottle and aside from it tasting young or "green" I couldn't identify any off-flavours. It looks like the "stuff" might be yeast which hasn't sedimented but I've never seen this before in a 1.5 week old bottle so I'm not sure. Here's some more info: all the bottles have the stuff, it is an all grain batch, Wyeast #1098 (is one of the 3 strains of Whitbread responsible?), dry-hopped it in the secondary with whole hops (is the stuff hop-related?), O.G. 37, F.G. 6, used 1 T of gelatin (mixed in pre-boiled and cooled water) 2 days before bottling. Anyone else have the same experience?

I would like to enter this in an upcoming contest, but not if the stuff is still floating around.

Thanks in advance,
Paul.

Date: Wed, 12 Feb 92 14:24 PST
From: dougd@uts.amdahl.com (Douglas DeMers)
Subject: Burst WYeast packets and mailorder

>> These were the first duds in about 30 packages we've bought in
>> the past year. Luckily my friend is on good terms with the guys
>> at the brew supply shop, so he'll probably get his money back.
>> Unluckily, we were both itching to brew today, and instead spent
>> the day racking and tinkering with equipment.
>>
>> Grrr... When are they going to fix these damned things?!?

>This has been a real headache for Dave, as I know the new packaging was
>supposed to resolve burst seams. Dave has been hassling with the
>production firm, but in the meantime the solution is probably to try
>starting them while the homebrew shop is open, and well before you
>actually need to brew with the yeast. *All* retailers should refund on
>a burst package, or provide a replacement, and certainly any outfit
>interested in return business will do that.
>
>- --Jeff Frane

I just received an order from Alternative Beverage which included a package of the new Belgian Ale yeast. Alternative Beverage included a flyer stating that they would no longer refund/exchange failing packages of WYeast. They suggested NOT using the method outlined on the new package (using the heel of the palm, etc.) and instead use a hammer on the inner pouch!

I don't think I'll be trying their method, but whatever method you use, caution seems to be the watchword here. I always make a starter days beforehand; this gives me the opportunity to replace a misfire. No misfires yet, but who knows? (BTW- AB's price - \$3.50 - is no better than what I can find at the brewshops in the area; why I ordered it from them is yet another story...)

Date: Wed, 12 Feb 92 23:22:15 GMT
From: martin@daw_302.hf.intel.com (martin wilde)
Subject: Cutting kegs

The Brewer's Warehouse in Seattle (206-527-5047) will take a keg and perform any operation you want on it. They are doing this for a keg that I have. For about \$150 they will do the following:

Cut the top off
install a nice stainless steel tap (welded)
install a perforated stainless steel bottom (5/32" offset holes) 18 guage
remove the concave from the bottom for better heat distribution

This may sound like a lot of money for what they are doing, but the work they have done for me on other things has been very high quality (this is what they do for a living). The welds are seamless and they have a good turnaround (usually a week). Of course I have no connection with them other than a highly satisfied customer. I don't remember what the price is to just have the top cut, but you can call them at the number mentioned above M-S 11-6 (PST).

martin@daw_302.hf.intel.com

Date: Wed, 12 Feb 92 17:51 CST
From: korz@ihlpl.att.com
Subject: Re Freezing hops

I freeze my pellet hops but simply re Fridgerate my leaf hops. I'm not quite sure why I don't freeze my leaf hops, but now that I think of it, I can't see why not -- maybe simply because they take up so much space and my fridge is much bigger than my freezer.
Al.

Date: Wed, 12 Feb 92 18:04 CST

From: korz@ihlpl.att.com

Subject: Measuring levels

I did the same as Micah, but put only one mark on my charismatic wooden spoon -- I filled my carboy with water dumped it in the brewpot and marked *that* level on my spoon. Currently, I'm only brewing for single, 5 gallon carboy, blowoff method batches so I only need one mark. My four 7 gallon glass carboys are on order, so when they come in, I'll add a 7 gallon carboy mark. The level will actually be a bit lower than a full carboy because I leave the hot and cold break in the kettle. The 7 gallon carboys will allow me to fill 12 bottles for contests and club meetings and still be able to fill a 5 gallon Cornelius keg -- currently, I'm bottling 12 and then putting the other 3.5 gal in the carboy.

Al.

Date: Wed, 12 Feb 1992 22:49 EST
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: How do I bitter an American Pilsener?

I sometimes use Alternative Beverage's kits, and this weekend I was going to brew an "American Pilsener"--for my friends who would like a flavorful beer, but can't handle my stouts, etc. Anyway, the kit uses like 4 lbs. of light dried malt extract, and bitters with 3/4 oz. of Hallertau. No alpha acid rating, but I'm assuming 4.5 to 5.5. I understand an American Pilsener is not supposed to be loaded up on hop bitterness, and also 4 lbs. of DME is not a lot, but what bothers me is this: Normally, the kit uses Wyeast 2007, Pilsen Lager yeast, but they were out and substituted Wyeast's Bohemian Lager yeast. While the Bohemian Lager is probably a better yeast, I noticed in my stockpile of literature that the Bohemian Lager's attenuation is only 69-73%, and it ferments "clean," but with a "rich residual maltiness" which I interpret as meaning "malty but sweet." Now malty is fine, but I HATE sweet beers, so I'm worried that 3/4 oz. of Hallertau may not be enough bittering hops. Normally, just to be safe, I would tweak the hops a little bit. But I have no experience with this yeast, and I also have no experience brewing beer with so little extract. So on the one hand, I'm afraid I'll make beer that is too sweet (for me at least), and on the other hand I'm afraid that if I jack up the hops a bit I might produce the Bitter Beer from Hell (which I would probably drink, but my friends would hate). So help me out: I have plenty of hops on hand, so I can get any desired IBU. What should I do? The details are about 4 lbs. of light DME, a little bit of specialty grain, some Saaz finishing hops, and a starting estimate of 3/4 oz. of Hallertau using Wyeast's Bohemian Lager. Like I said, I wanted to brew this weekend, so if you can get an answer into the Digest by Friday, cool. Otherwise, email me and I'll report back.

Hell, maybe I should just throw in some black patent and make a porter..
..

Only kidding.

I thank you and my beer thanks you,
- --frank

Date: Wed, 12 Feb 92 18:36:58 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: Eric M's porter

Ed Kesicki writes:

At what temp. did you ferment your porter using the Red Star lager yeast? We have been messing with various ale yeasts and hadn't considered trying a lager yeast for our porters...however, we ferment at room temp and were wondering if you might have done this batch at room temp also. Looking forward to your reply.

I fermented at room temp. I still think the dry lager yeast is much better than the dry ale yeasts but, since my post, I've had to eat a little crow. A buddy of mine from San Diego recently brewed a really fine stout using Wyeast Irish Ale yeast. I thought my porter tasted pretty good until I tasted it side by side with this stout. After a sip of the stout, all I could taste from my porter was the muddy taste of that damned dry lager yeast!

All that to say: if you *have* to use dry yeast, I recommend trying the Red Star lager yeast. If you can see your way clear, by all means, use the liquid!
[end of crow]

Date: Wed, 12 Feb 92 18:41:36 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: Xingu beer

Has anybody tried Xingu beer from Brazil? Xingu calls it a "black" beer. It tastes somewhere between an imperial stout and an Irish stout with about 1/2 the hops of either. If you haven't yet, give it a taste! If you have, how would *you* classify it?

Speaking of Brazilian beers, anyone ever hear of Malzbier? Brahma and Antarctica (both Brazilian breweries) make it. I've never been able to find it in the US.

End of HOMEBREW Digest #823, 02/13/92

Date: Thu, 13 Feb 92 08:37:42 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Glass and temp

Here's a question for all you who know more about the physics of glass:

Is glass more likely to break from the thermal shock of hot -> cold or from the shock of cold -> hot.

Seems I can boil boiling water in a room temp glass bottle with no problem.
But last year when I put my carboy in a snow bank (yeah, it was warm, but not HOT HOT DAMN HOT), I returned to the earth what the earth had given me -- and kissed a carboy good bye.

So my personal experience seems to indicate that glass can handle cold->hot better than hot->cold.

Support? Refutation? Explanation?
Thanks,
- --Danny

Date: Thu, 13 Feb 92 09:16:11 EST
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>
Subject: "Student's" Brewery

sure it was guinness. i guess that means all you T-testers out there
(you know who you are) owe your jobs to the famout stout.

Date: Thursday, 13 February 1992 10:33am ET
From: joshua.grosse@amail.amdahl.com
Subject: Snail Trail Pale Ale

I've been busy trying to make the perfect IPA. Here's my latest recipe.

9 lbs Pale Malt
3/4 lb Crystal Malt
1/2 lb Carapils Malt
1.5 oz (4.9%) Kent Goldings (60 Minutes)
1.5 oz (4.9%) Kent Goldings (15 Minutes)
1/4 oz Kent Goldings (dry)
1 tsp Irish Moss (15 Minutes)
2 tsp Gypsum
2 oz Oak Chips
Wyeast 1059 American Ale

Mash Pale malt at 153 F for 30-60 minutes. Test after 30 minutes. Add Crystal and Carapils and mash-out at 168 F for 10 minutes. Sparge. Bring to boil. In a saucepan, boil the oak for no more than 10 minutes, then strain the liquid into your boiling kettle. Boil the wort, adding boiling hops after 30 minutes and the flavor hops and Irish Moss after 75 minutes. Chill and pitch a quart of 1059 starter.

Dry hop in the secondary fermenter. The beer will clear in the bottle.

Primary: 7 days
Secondary: 5 days
Original Gravity: 1.056
Terminal Gravity: 1.022 (I like beers with body)

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: 13 Feb 92 10:36:00 CST
From: "ROBERT W. HOSTETLER" <8220rwh@INDINPLS.NAVY.MIL>
Subject: Thanks and another request

Thanks for all of the advice and recipes that I've gotten so far. A buddy from work and I are going to spend our federal holiday trying out our first batch.

The new request: With all of the talk of home cultures, can someone tell me how to make a sourdough starter?

Bob Hostetler8220rwh@indy.navy.mil

More hobbies than one man should be allowed.

Date: Thu, 13 Feb 92 11:01:59 -0500
From: bickham@msc2.msc.cornell.edu (Scott Bickham)
Subject: Thanks and another request
Subject: Re: Freezing hops

This topic is discussed in an article by Pfenninger et. al. in the book "Brewing Science", ed. by Pollack, Academic Press (1979).

They compare the composition of Brewers Gold hops that were kept for 10 days in either the absence of air at 32F or a paper bag at 68F. The

composition of the hops stored in the absence of air did not significantly

change, however the alpha acid content of the bagged hops dropped from 7.9% to 6.6%, while the beta acid content went from 8.1% to 7.3%. The total oil (% dry basis) dropped from 1.98 all the way down to 0.78.

I'm by no means an expert in this area, but based on this, I would definitely recommend storing hops in an airtight container in your freezer.

BTW, "in the absence of air" means in the absence of oxygen, not necessarily in a vacuum.

Scott Bickham (a physicist trying to become a biochemist)

Date: Thu, 13 Feb 92 8:08:59 PST
From: Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin>
Subject: Infected batch

Well after 66 batches over 5 years it looks like I've lost my first batch. After aging my last batch of lager for 2 weeks the beer has little white dots floating on the surface in the bottles, and there is a ring around the inside of the neck. I havn't tasted it yet, but I am assuming that it is ready to be used to water the plants.

I am trying to determine the souce of this. I am not overly anal about sanitation, but every thing I use to brew with gets a rinse of clorine. The bottles were soaked overnight in a TSP solution, then run through the rinse and dry cycle in the dishwasher. The one abnormality was during the fermentation. This is an all grain brew 8 lb klages, 1/2 lb crystal, 1/2 lb dextrin, 1 oz cascade flavoring, 1 oz saaz finishing, 2 packs Red Star lager yeast. I do primary in a bucket then transfer to a glass carboy for secondary. When I transfer to the secondary my all grain brews usually only have a little cloudyness, this time it looked like industrial sluge. Could I have gotten a bad batch of yeast? I have had very good luck in the past with Red Star Lager. (I agree that Red Star Ale is no good). The fermentation usually takes less than a week, but this batch took close to 3 weeks.

Gordon Baldwin
ELDEC Corp
sherpa2!gbaldwin@sunup.west.sun.com
...!hpubvwa!sherpa2!gbaldwin

Date: Thu, 13 Feb 92 9:03:36 CST
From: ingr!b11!rocker!gary@uunet.UU.NET (Gary Braswell)
Subject: Homebrew Club Liability

John Polstra writes:

"A better bet would be to establish a club culture (no, not yeast) in which Mr. I. C. M. would absolutely *not* be permitted to drive himself home."

I like this idea. I mean, maybe I'm sounding a little old-fashioned, but at fraternity parties or office parties I used to go to, if someone partook of considerably more than his/her body could handle, the host either INSISTED that he/she spend the night at the place of residence of where the party was at, or that a reasonably sober person took them home. Generally, I elected just crash out on the floor.

That may be unreasonable for the really large home-brewing clubs, but for smaller ones, this could be an understood 'bylaw'.

- - - - -
Gary Braswell
gary@rocker.b11.ingr.com

- - - - -

Date: Thu, 13 Feb 1992 11:37 EDT
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>
Subject: Home Brew Browser

HBD'ers,

I sent out the Home Brew Browser to anyone who requested it. If you are intersted in getting one, please e-mailme with the subject line "I want my HBD!"

Whats the HBD Browser? Its a Macintosh HyperCard stack that lets you import the HBD and read them on your mac. It separates the message headers in the HBD and the messages so you click on the message header, and bingo, the message pops[up.

OK. Will someone please tell me how to put this in the archive? I can't ftp. Perhaps someone who I sent a copy to?

Kieran

oconnor@snycorva.bitnet

Date: Thu, 13 Feb 92 11:29:27 EST
From: steve@rtfm.mlb.fl.us (Steve Pierce)
Subject: Re: Homebrew Digest #823 (February 13, 1992)

Date: Thu, 13 Feb 92 11:28:36 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Liquid Yeast Age / Freezing Hops

Liquid Yeast Culturing:

On Wed, 12 Feb 92 11:20 CST, Robert Spangle said:
>I would like to start my own yeast culturing, but I do not know where
>to start. I know there are many different strains, but what do you
>like out there? How do I get some? Mail order? Local brew shops?
>Can anyone think of a good book or reference manual about culturing?
>
Call 1-800-742-2110 and ask him to send you a catalog.

The Yeast Culture Kit Company
6005 Mustang Place
Riverdale, MD 20737

Freezing hops:

I keep all my hops in the freezer. I have not noticed any problems.

Age of Liquid Yeast:

I popped a package of Bavarian Lager 2 weeks ago dated 07/30 (1991).
Puffed up just fine. It'll take a little longer to puff (2 days), but
should
do ok. I keep my yeast in the fridge.

Darren

Date: Thu, 13 Feb 92 09:58 PST
From: Bob_Konigsberg@3mail.3com.com
Subject: UPS and shipping Alcohol

Well, first off, my apologies for not checking both sides of the story. I've now rechecked with several (3) UPS people who tell me that I was badly misinformed by my first contact, and who tell a consistent story.

Here are the rules for UPS shipping counters.

Alcoholic beverages may only be sent to and from the following four states: California, Colorado, Oregon, and New Mexico. UPS is not supposed to accept alcohol to or from any other states.

Exception: Alcoholic beverages may be shipped to a laboratory for analysis, as long as no one will consume them.

Alcoholic beverages may NOT be shipped by air, they must go by ground transport.

UPS Agents such as Mail Boxes Etc. can pretty much do as they please in refusing anything, but are supposed to adhere to the UPS guidelines. In other words, they can refuse (in CA, CO, OR or NM where it's ok by UPS), and there's not a lot UPS can do about it. If a UPS counter person refuses, AND the package is both TO AND FROM one of the four states, you can complain to management and get results.

The other states represent a patchwork of laws, and UPS doesn't want to spend the time and money figuring out what's legal where, and so just refuses to deal with the matter.

BobK

Date: Thu, 13 Feb 92 12:05:59 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: dispensing pressure

Bob Jones inquired about dispensing pressure for soda kegs of beer. The uncertainties he refers to are centered around a general misunderstanding of dispensing pressure and carbonation level or soda keg pressure. The dispensing pressure is not the same as the keg pressure because of the resistant to flow in the dispensing tubing. You generally want the keg pressure to be about 10 psi in order to have properly carbonated beer. A dispensing pressure anywhere near this will cause excessive foaming. The solution is to use a long dispensing tube. 1/4" vinyl tubing will drop the pressure about 1 psi per foot. So if you use 6' of tubing and set the tank pressure to 10 psi, the dispensing pressure will be about 4 psi which will cause much less foaming. The length of tubing that each individual wants will depend upon a number of parameters such as the individuals desired carbonation level, temperature of the beer, and amount of foam desired.

There is no difference in the taste of naturally carbonated beer and beer force carbonated with a gas tank. CO2 has no memory of whence it came. If you use dry malt to prime however, there will be a slight change in the beer due to the unfermentable sugars (about 1/3 of the weight).

Date: Thu, 13 Feb 1992 14:25:45 CST
From: Kevin Mayes (312)266-3235 <krm@hermes.dlogics.com>
Subject: Using spent grains for making bread

Stephen Mahan asks if anyone has had any experience using crystal malt in making bread. While I have never done this, I have had some bread that was made by the Berghoff brewery here in Chicago. They make fresh bread using their spent grains and it turns out really good. At \$4 a small loaf though, it's pretty expensive. Especially when you realize that the grains would otherwise be worthless to them at that point.

Date: Thu, 13 Feb 92 13:02:43 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Storing Wyeast

From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)

>My question is how long should I expect the yeast to last (two
>of them are dated Dec. 19 and the other three are Jan. 21)?
>Is three months pushing it?

I had a surprising experience recently along these lines. I moved at the end of January, and in the process of cleaning out the fridge I found an old package of Wyeast hiding back there. I don't recall which strain it was, but it was dated June 1990. As I was about to throw it out, an idea struck me.....

So I popped the package, not really expecting anything to happen to my 1 1/2 year old yeast. Much to my surprise, in 2 days the package was all puffed up and ready to go. Because of the move, brewing wasn't an option, so I had to be content tasting the wort from the package. It was yeasty, but clean.

I'd never recommend storing Wyeast for this long intentionally, but my experience is a testimony to the fine work done by those folks. Now, if they'd just fix those damned packages.....

CR

Date: Thu, 13 Feb 92 14:48:17 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Dry Hopping

I've dry hopped a pilsner, per Miller's Continental Pilsner book, with 1.25 oz of Saaz pellets. All of the hops have now floated to the top and kinda formed a cap. Should I stir the hops into the beer? Will the hops eventually sink? I feel like the hops should be better mixed in with the beer. It's in the secondary right now.

Darren

Date: Thu, 13 Feb 92 18:53:13 EST
From: Todd Breslow <V5149U%TEMPLEVM@VM.TEMPLE.EDU>
Subject: Philadelphia Brew Pubs

I'm new to HBD but wanted to first say how jealous I am that you have all those brew pubs on the west coast because here in Philadelphia we have a grand total of two, if you drive out to Lancaster in the Amish country there is another one, but it's a microbrewery and not a brew pub in the true sense. If there is anyone out there from Philadelphia or the area please drop me a line -- it would be nice to know.

Dock Street Brew Pub

22nd and Cherry Streets (not exact address, if it matters send me mail)
They have typically six beers on tap on any given night, and the quality is generally very very high. The place is huge and very very expensive (\$3.50 for a small 10oz beer or higher for a cask conditioned ale) and it is a very corporate environment (ie, people in suites with expense accounts etc..)

Sam Adams Brew Pub

15th and Samson Streets (again, not exact. This is off the top of my head)

smaller, more intimate, cheaper. 45 bbl capacity (3 tanks of 15 bbl).
The beer is good, but not exceptional.

Thanks,

Tod Breslow

Date: Thu, 13 Feb 92 17:43 CST
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: Wyeast shelf life

To Paul Yatrou:

I punched a Wyeast packet that was 9 months old (thats right, N-I-N-E months old). The yeast came out just fine. I obviously had disregard the old "one extra day for every month past the stamped date". The yeast in question was a Bavarian Lager. I punched it on a Wednesday night and by Friday morning it was ready to be fed. I gave it a quart of sterile wort to build up (ala Dave Miller) the count and by Saturday afternoon me and my merry little friends were ready to go to work. Beer turned out just fine.

- Chris

Date: Thu, 13 Feb 92 19:27:20 -0800
From: Lee J. Slezak <slezakl@atlantis.CS.ORST.EDU>
Subject: Hazel-Nuts in Beer -UPDATE-

The following is referring to an earlier post about the use of Hazel-Nuts in beer and bottling. As stated previously I have a batch of dark brown ale fermenting away in my carboy that had about 1/4 cup roasted hazel nuts added to the boiling wort for about 25 minutes.....

Thanks to all who responded to my previous post. Basically most everyone seemed pretty excited about the idea, but everyone was quite concerned about head retention, as am I. In search of a deep rich head I treked to my local homebrew store looking for help. What I found was a small package of what is called "Heading Mix" (a mix of dextrose and gum arabic). Has anyone ever used this stuff before? Is it something I should consider using, I dont even know if I was supposed to use it in the boil or what. The only thing on the package besides the name and ingredients said to: "stir contents of package (1 ounce) into one pint of cold water. Mix thoroughly, for best results use a wisk or electric mixer." When though? Before bottling? I need some more help here - should I use this stuff or just take a \$.75 loss I am not too concerned about the cost - just the quality if my beer...

Thanks again and Happy Brewing!

Lee J. Slezak

P.S. What is gum arabic?

End of HOMEBREW Digest #824, 02/14/92

Date: Fri, 14 Feb 92 07:10:03 EST
From: rossini%biosun2@harvard.harvard.edu (Anthony Rossini)
Subject: [bradley@adelphi.edu: Re: Hilbert and other amusing anecdotes...]

> Date: Wed, 12 Feb 92 15:22:59 -0500
> From: bradley@adelphi.edu (Robert Bradley)
>
> >From Walpole & Meyers, _Prob_&_Stats_for_Eng_&_Sci_:
>
> "The T distribution was first published in 1908 in a paper by W. S.
> Gosset. At the time Gosset was working for an Irish brewery that
> disallowed publication of research he published his work secretly
> under the name 'Student'."
>
> Once again, the art brewing inspires scientific advancement! Does
anybody
> know if the "Irish brewery" was Guinness?

The Irish brewery was indeed Guinness. Gosset was actually brewmaster,
and
the basis for the Student's T was so that he could do small sample
scientific comparisons whose data analysis was to be used to standardize
the brewing process (it's been a while since I perused the historical
side
of his paper).

Another interesting note is that R. Fisher, a very famous statistician,
knew
and corresponded with Gosset (and Fisher later improved on Gosset's
original
formula). One letter he wrote asked Gosset about hints and techniques to
make his (Fisher's) homebrew better. The gist of Gosset's reply (boy I
wish
I had the reference, the actual quote was a beaut!) was to stick with the
statistics (which would directly help Gosset and indirectly help
Guinness)
and let him (Gosset) handle the beer (i.e. the advice was basically :
"Drink
Guinness").

You'd have to read the rest of the letters to realize that Gosset was a
wonderful character - just about everyone liked him (among his friends
were
some pretty strong enemies) and he basically felt that Fisher would be
wasting his time homebrewing, when he (Fisher) could be assured that
Gosset
was doing his best to insure that every batch of Guinness would be great.
..

That, and the quote from Hilbert about that if it can't be done with beer
mugs, tables, and bar stools it just isn't mathematics, are probably my
favorite math-stat/beer stories...

-tony
- - -

Anthony Rossini - rossini@biostat.harvard.edu
Department of Biostatistics, Harvard School of Public Health
677 Huntington Ave, Boston MA 02115 617-432-1056

Date: Fri, 14 Feb 92 07:51:20 EST
From: silver@mhuxd.att.com (John W Jensen)
Subject: [bradley@adelphi.edu: Re: Hilbert and other amusing anecdotes...]
Please remove me from the Homebrew list.
Thanks, john

Date: Fri, 14 Feb 92 08:14:23 EST
From: ryan@phmms0.SMITHKLINE.COM (Dominic Ryan)
Subject: Cracked carboy

Glass can be cracked from thermal shock in either direction. What counts is the rate of temperature change and the thermal expansion factor for the glass. The lower the expansion factor the better the glass is able to withstand thermal shock. This is why Pyrex is good and quartz even better, they have very low coefficients.

I suspect that the reason your carboy did not survive hot->cold but did cold->hot is that you are not able to heat as fast as you are able to cool. Heat transfer to a snow bank will be much faster than heat transfer to the bottom of the carboy from your heat source. If you were to get a big enough flame localized on one part of the carboy it would crack. There is an old technique for cutting the top of a wine bottle. This consists of filling the bottle to the desired level with oil and plunging a hot poker from the fire into it. The glass will be cracked very neatly around the surface of the liquid. I have a book from the late 1800s that describes this as an 'old' trick. I have not tried it, but modern glass may have more trouble with this since it is much more uniform.

Finally, the older the glass the more susceptible it is to thermal shock. This is because glass is actually a liquid and flows however imperceptably slowly. The effect of this is not to actually change the shape of the glass, but to build up strain in the glass. This strain makes it much more liable to crack on thermal shock. Repeatedly heating glass to only one or two hundred degrees will also accelerate this. Modern glass is gradually cooled after casting/blowing/forming in order to prevent this. Glass may also be annealed to remove strain by slowly heating to just below the softening point of the glass in question and then cooling even more slowly. For Pyrex glassware this will mean heating to about 800 oC over a few hours and holding there for a few more and cooling over about 12 hours. For glass with a greater thermal expansion coefficient a slower heating and cooling rate is needed. This operation is carried out in an annealing oven. The effects of strain can be visualized with a polarizing screen, strain in glass will rotate plane polarized light non-uniformly. Annealing glass is also important if it to be subjected to pressure or vacuum. If under vacuum the pressure differential is about 15psi, beer bottles hold around 5-10 psi pressure usually. They are also built to withstand more than that.

Various people have commented in the past on the use of the oven or dishwasher to sterilize bottles. These considerations would argue in favor of using the dishwasher but not the oven. The temperature increase in the dishwasher is minor, and not likely enough to affect the glass much. However, a temperature of 400F (~200C) is enough to expand the glass and increase strain, but *not* enough to anneal it, which would require about 1400F (800C) for while. I don't actually know what the composition of beer bottle glass is, anyone else know? I no longer work with glass since I am no longer a 'bench' chemist, but I witnessed the unfortunate effects on improperly annealed apparatus on several experiments...

M. Dominic Ryan(215)-270-6529 SmithKline Beecham Pharmaceuticals

Date: Fri, 14 Feb 92 05:32:53 PST
From: UNDERWOOD@INTEL7.intel.com
Subject: Reusing yeast.

Hello HB'ers.

I am about to partake in my first batch made with liquid yeast (oooh aaah). My question is, and I believe it's been asked before with very little response....

What do you do to reuse this stuff in another batch. Papazian's method was kinda vague to me and I don't quite remember what Miller said but I believe it wasn't much better.

Can some kind soul give me a step by step? I want to make a batch this weekend and another say in a month or two. Mail to me directly and I'll post if there's interest.

Thanks a bunch.
Cu
Underwood@Intel7.Intel.Com

Date: Fri, 14 Feb 92 10:16:56 EST
From: wbt@cbemf.att.com
Subject: Glass cracking

From: dbreiden@mentor.cc.purdue.edu
Subject: Glass and temp

> Seems I can boil boiling water in a room temp glass bottle with no
> problem.
> But last year when I put my carboy in a snow bank (yeah, it was warm,
> but
> not HOT HOT DAMN HOT), I returned to the earth what the earth had given
> me -- and kissed a carboy good bye.
>
> So my personal experience seems to indicate that glass can handle cold-
>hot
> better than hot->cold.

I'll bow to a ceramist if there's one reading. My impression, though,
would be that it doesn't matter if you're going hot->cold or vice versa.
What is important is the temperature difference between the hot and cold
and the absolute lowest temperature.

The resistance of glass to thermal shock should decrease with
temperature;
the colder it is, the more prone it will be to breaking. So a 100-
degree
delta between your hot and cold masses would be more likely to cause
breaking if your cold mass is at 0 Fahrenheit than if it's at 90
Fahrenheit.

Bill Thacker AT&T Network Systems - Columbus cbemf!wbt
Quality Engineer Network Wireless Systems wbt@cbemf.att.com

Date: Fri, 14 Feb 92 08:22:31 MST
From: pyle@intellistor.com (Norm Pyle)
Subject: Infections, Red Hook yeast

To Gordon Baldwin:

A friend of mine (who brews very high-quality beer) had an infection problem which was traced (as well as possible) to the dishwasher. Just because the dishwasher has worked for years doesn't mean it will work always. I assume food particles get trapped periodically in strange places and bacteria sets up camp. I use bleach in my dishwasher (no detergent) and haven't had a problem (although I'm not claiming I won't ever have one). I would also suspect your RS yeast, but either case will be tough (impossible) to prove.

To all you Yeast-meisters:

I've noticed a distinct taste in Redhook products (Redhook, Redhook ESB, Ballard Bitter) that I'm having trouble nailing down. It is a sour-milk sort of a taste that is not at all unpleasant most of the time (I've got a six of RH ESB in the fridge which is to die for!). The exception was a BB which had an overwhelming sour milk taste - I couldn't finish it. This is not a hop bitter, it is a definitely sour taste. I've mentioned this to others and they looked at me like I've got three heads. Have others noticed this taste? I'm guessing that this distinction is in the yeast. With that in mind, I noticed on the bottles the following: 100% Barley Malt (I would expect no less) Top-Fermented (of course), *Saccharomyces Cerevisiae* (obviously NOT the name of the brewmaster). So...

Questions:

- Is *Saccharomyces Cerevisiae* the general name for yeast, brewing yeast, or ale yeast?
- If not, is it the particular yeast strain they use?
- If it is the particular strain, is it the source of the unique Redhook taste?
- Is there a good yeast reference (written for idiots) out there?
- Is Dave Logsdon's yeast book coming out soon?

Thanks for your patience,
Norm

Disclaimer: Hey, I'm an engineer, not a biologist!

Date: Fri, 14 Feb 92 10:48:54 CST
From: jlf@tamarack.cray.com (John Freeman)
Subject: freezing hops and old Wyeast

> >My question is how long should I expect the yeast to last (two
> >of them are dated Dec. 19 and the other three are Jan. 21)?
> >Is three months pushing it?
>

Last November, I used a Wyeast #2007 package dated February 1991. It did puff up after five days, and I had to delay brewing for two more days to get it really started, but it has made excellent beer.

On the subject of freezing hops, I've kept mine in the freezer for years now. Some are three years old, but still usable. I'm sure they have deteriorated some, so I tend to use the freshest first. Let your nose be your guide.

Date: Fri, 14 Feb 92 09:51:22 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: Help!! I'm trapped in a non-brewery!

Dear fellow brewers,

It's finally happened: I had to move and my new house doesn't have a basement or any other room that is cooler than 65F. I live in Colorado so brewing outside is out of the question (Brrr!). Should I just go for a warmer fermentation temp or does anyone out there have a more clever solution to my dilemma? Please respond quickly -- I only have 1/2 case of homebrew left!!

Date: Fri, 14 Feb 92 11:59:49 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Glass and temp, Gum arabic

It's the temperature gradient in the glass, not the temperature change itself.

If the gradient is steep enough, the glass will crack. The thicker the glass, the worse the problem.

When you boil water in a glass container, you're not shocking it the same as if you poured already boiling water into it suddenly.

If you put a room temperature glass vessel filled with room temperature water on a stove, the water will serve as a heat-sink for the glass (which is the idea) and the glass will probably not suffer thermal shock because it's a 'buffered' situation.

The problem with the snowbank trick (I've done it too, with gallon jugs) is that the top of the bottle remains HOT while the bottom is getting COLD, the temperature gradient gets too steep, the glass at the top of the bottle cannot accommodate the contraction of the glass at the bottom, and it cracks. This is the reverse of pouring boiling water into the bottle.

Gum arabic is the dried sap of um... some plant that has 'arabicus' in its name. The 'tears' that can be found under a cut in a cherry tree are a similar material. If you add a little mint flavor, you can use gum arabic to seal envelopes and hold stamps on them, all the kids are doing it. Gummed envelopes are the way to go! :-)

Carl

WISL,BM.

Date: Fri, 14 Feb 92 11:13:38 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: hop storage

two factors are important to the stability of hops, oxygen and temperature.

Of these, exclusion of oxygen is the most important. For example, hop pellets vacuum packed in foil packs and stored at 68 F will lose about 10-15% of their bitterness in the first 3 months and virtually nothing for the next 9 months. This is presumably due to the oxygen contained in the hops when packaged. The same hops stored at 32 F will lose virtually no bitterness in a year.

this dependence of hop stability on oxygen is the reason that hop pellets are nearly always fresher than whole hops <which ironically are often called 'fresh' hops>. Refrigerated whole hop bales will lose 16-52% of their bitterness (depends on variety) within one year under the best of conditions.

The anecdotal reports regarding old Wyeast packs rising up in a couple of days point out that the viability of the yeast depends to a large extent on its history. If the yeast was shipped during cool weather and kept refrigerated at all other times, then the yeast may well remain viable for several months or even a year.

Date: Fri, 14 Feb 92 09:28:42 PST
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)
Subject: Re: Wyeast packaging

grumpy!cr@uunet.UU.NET (C.R. Saikley) sez:

>I'd never recommend storing Wyeast for this long intentionally, but my
>experience is a testimony to the fine work done by those folks. Now, if
>they'd just fix those damned packages.....

You know, I've heard a lot about these exploding Wyeast packets, but I've never had one. A friend of mine had two of them go off, though. Turns out he was pushing all the "guts" of the package down to one end and then hitting it with the heel of his hand HARD.

I find that I can get the inner packet to burst just by pressing it between my hands. The pressure of the outer packet never gets high enough to rupture the seam.

If your packets rupture when you SMACK them, then don't SMACK them!

If I'm way off base, here, then never mind.

gak

Date: Fri, 14 Feb 92 11:15:25 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Yeast culturing flames

*** FLAME ON

I'm starting to receive flames from HBDers about my response to Robert Spangle about yeast culturing kits. I AM *NOT* THE ONE WHO HAS BEEN REPEATEDLY POSTING INFORMATION ABOUT THESE KITS!!!! Please verify your information before you flame somebody about it. I have received a catalog from the individual selling the kits and they look like they contain everything one needs to get started in culturing. This is why I responded to Mr. Spangle. Yes, I could have sent him personal mail, but I was responding to several posts at the same time. The people flaming me are worried that Mr. Schmidling is going to start griping. Well, you know what? I don't give a damn what Mr. Schmidling thinks! (No offense Jack). He is entitled to his opinion just like everyone else. If people would ignore Jack more instead of fighting with him, the S/N ratio would go up. It looks like Jack now has control of HBD, because he has everyone worrying about whether they should post something or not. I don't believe in withholding information because one user might complain. I got flamed by Jack awhile back about using a certain word. I didn't even respond to it because it wasn't worth it. But everyone else kept the argument going for several days! If you have a problem with Jack, take it offline. Sorry to drag you into this Jack. Final note: would the person who has been posting the yeast culturing information please quit or you'll be in the same boat I am in right now.

*** FLAME OFF

Darren

P.S. - Please direct comments to ME, not HBD. Thanks.

Date: Fri, 14 Feb 92 12:52:44 EST
From: gkushmer@Jade.Tufts.EDU
Subject: Sam Adams news

I was doing some reading and ran across an article on sales for Sam Adams. Thought the rest of you might like to see it:

MORE BREWS, MORE SALES FOR SAMUEL ADAMS

Copied Without Permission from the Boston Business Journal
February 10, 1992

The Boston Beer Company, which brews Samuel Adams Boston Lager, increased its sales to 160,000 barrels last year, a 45 percent increase.

One reason for the impressive statistics is that the company's small size allows for plenty of room to grow.

"We're still infinitesimal in the beer business," said Jim Koch, president of the six-year old Boston outfit.

"We make as much beer in a year as Anheuser-Busch makes in 45 minutes," Koch explained. "We can grow with almost no impact on even a Heineken."

But the beer's skyrocketing popularity does not seem to be leveling off. The company is out of beer until the end of March. Because it takes six months to brew Samuel Adams beer and the company does not keep inventory on hand, demand can easily outstrip availability, Koch said.

Another sign of growth is the tripling of the number of visitors taking tours at its Jamaica Plain brewery, the former Heffenreffer facility that Koch renovated in 1988.

In 1985, Koch began making Samuel Adams beer in Pittsburgh under contract with the Pittsburgh Brewing Company. The company also operates at the Blitz Weinhart brewery in Portland, Ore.

Koch said the other brewing locations help guarantee freshness for consumers across the country.

And the brew is indeed selling across the country. For the first time, Samuel Adams sales in California have passed those in Massachusetts.

The beer is also selling in Germany - in fact, it is the only American brew sold there - and can be had aboard the President's Air Force One.

-Tina Cassidy

I wonder if George actually DRINKS the stuff?

- --gk

=====
=====

"I have special place in my heart for the criminally insane, but YOU
have worn out your welcome."

-The Tick-

gkushmer@jade.tufts.edu

Date: Fri, 14 Feb 92 10:33:33 PST
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: My Honey Basil Ale

I finally made the Honey Basil ale that I've been asking for advice.

Here's what I did:

2.5 lbs barley malt
0.5 lbs wheat malt
0.5 lbs 40L Crystal malt
2 lbs honey
1 lb dried malt extract (pale)
2.25 oz Mt. Hood hops (3.3%, bittering)
0.5 oz Cascade hops (5.9%)
1 oz Basil leaves
Whitbred dry yeast

I did my partial mash, then boiled the wort with the honey and DME and the Mt Hood for 70 min. I then turned the heat off, added the Cascade and Basil, and covered and let sit for 30 min.

The basil I added may be a lot; it was about 1/3-1/2 of the "bunch" I bought at the grocery store. I talked to the brewmaster at the pub where I had the original Honey Basil and he said they used four "bunches" in 800 gallons. So we'll see.

Now it is fermenting, and is a pretty murky brown color. I didn't think that much 40L Crystal would make it this dark; much darker than I wanted. We'll see what happens when it is done--looks like I'll need to add the gelatin this time (I've had good luck with this in the past). I'll let you know what it tastes like.

And I hope the hops are light enough to let the basil and honey through. I think I have a pretty heavy hand with hops usually.

- Bryan

Date: Fri, 14 Feb 1992 10:31 CST
From: Robert Schultz <SCHULTZ@admin1.usask.ca>
Subject: Re: Glass temp

>From my physics (which was a long time ago) I would put my money on the temperature differential/rate of energy gain(+/-). Heating the carboy is relatively slow with a fairly constant heat source. Cooling, especially into a snowbank is extreme, the rate of cooling is dependent upon the density of the surrounding fluid (i.e. air cooled may be OK, but snow, i.e. water @0'C, is much more dense) and the temperature differential.

Also imperfections, shape of the container, and the number of cycles (hot, cold, hot, etc) may provide a basis for early fatigue of the vessel.
Best to use a SS keg if you plan to throw it into the snowbank.

Rob.

~~~~~  
~~~~~  
A scientist can repeat mistakes exactly, homebrewers ... not so likely.
~~~~~  
~~~~~  

Date: 14 Feb 92 19:42
From: John Buchanan <juancho@cs.ubc.ca>
Subject: send entry

Date: Fri, 14 Feb 92 10:58:17 PST
From: hays@voodoo.physics.ucsb.edu
Subject: Holiday Ale, Yeast Culture Media

I would like to thank Bob Jones for his Crying Goat Ale recipe. I made a mash extract recipe out of it by replacing the Klages with light dry extract. It's been in the bottle a couple of days and it tastes great. I really enjoy the dry hopped taste.

I was wondering if people were aware of YPD agar and broth. I found it on page 1326 of the 1992 Sigma chemical catalog. It is specifically for the

propagation of yeast. The price is 250g/\$24 for agar and 250g/\$19.50 for the broth. I'm not up on all of this Mol. Bio. stuff. What is the standard

agar people buy, where from and how much?

Also, I would like more information on the microprocessor controlled RIMS (recirculating infusion mash system) that was described here about a month

ago. It used a motorola 68hc11. Unfortunately, I deleted the name of the

person who submitted it. I'm looking for relatively specific directions on how

to set one up. This is probably too tedious for a post in the digest but if

you feel that others would be interested please publish it (otherwise, I would be grateful for an E-Mail).

Thanks to all of those who responded to my question RE:Krausening. It was all very useful and appreciated. I have learned a great deal reading

the Digest. The flames don't bother me much because I download the HBD and

edit out the info that doesn't interest me. As soon as I see a flicker of

flame, it's point-click-delete ... electronic fire extinguisher. Thanks everyone. Andy Hays

Date: Fri, 14 Feb 92 12:35:59 -0800
From: ktk@nas.nasa.gov (Katy T. Kislitzin)
Subject: Nutritional Value of Homebrew

I was reading a recent (jan or feb) issue of nat'l geo over the weekend. The main topic for that issue was "Alcohol -- the legal drug". It contained some speculation that beer was one of the earliest fermented beverages, and may have been the first reason people had to cultivate grain. the article went on to claim that it is likely that "primitive" beer was highly nutritious, in fact, in all likelihood brewing barley made more of the nutrients in it available than baking bread with it. They implied this for all grains, but barley was mentioned by name. The article then says that given today's very light brews, modern beer has virtually no nutritive value.

So, my question is: how nutritious can a homebrew be? or a good stout for that matter? how would one go about making a "healthy" beer? given the emphasis that current nutritionists put on grain consumption, and given the comments of nat'l geo, it seems that one could concoct a brew that would be a very enjoyable way of "having one's daily bread" as it were ;-)

Least my question be interpreted as anti-bread, let me state for the record that i enjoy baking and eating bread at least as much as brewing and drinking beer!

- --kt

ktk@nas.nasa.gov (.sig omitted for bw conservation -- don't kill dem bits!)

Date: Fri, 14 Feb 1992 17:04:13 -0500 (EST)
From: NCDSTEST@NSSDCA.GSFC.NASA.GOV
Subject: Forced CO2 vs natural

In HBD #824, Donald Oconnor comments on forced CO2:

<From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
<Subject: dispensing pressure

<There is no difference in the taste of naturally carbonated beer
<and beer force carbonated with a gas tank. CO2 has no memory of
<whence it came. If you use dry malt to prime however, there will
<be a slight change in the beer due to the unfermentable sugars
<(about 1/3 of the weight).

I do agree that forced CO2 works fine, BUT, naturally developed CO2
produces smaller bubbles wich change the way the beer is perceived
by the drinker. In some beers this has no significance. In others,
like fine Pils, the effect is more dramatic. I personnaly like the
natural CO2 better because of the feel of the finished product. The
head is creamier and the retention is better.

Just another .02 worth.

Jim Busch
ncdstest@nssdca.gsfc.nasa.gov

DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!"

Date: 14 Feb 92 17:50:23 EST
From: "71011,3653 @compuserve.com" <71011.3653@compuserve.com>
Subject: Roller Mill

TO:>INTERNET:homebrew@hpfcmi.fc.hp.com

Hello Grain Brewers

I have been all grain brewing for many years and I am using a corona mill to "crack" the grain. As most of you know this mill is less than

than optimum. I am wondering if anyone on the net has any info on a homemade roller mill. I have also heard talk of using a modified pasta maker. Any info on this subject would be helpful, or any info on where to access info on roller mills would help too (such as previous homebrew digests)

Thanks

Peter Jelinek

Date: Fri, 14 Feb 92 15:13:26 PST
From: gschultz@cheetah.llnl.gov (Gene Schultz)
Subject: Recipe for brewing Full Sale Ale

FULL SAIL ALE

About four years ago I ordered a bottle of Full Sail Ale while having lunch in Portland, Oregon. Full Sail was the most expensive beer on the menu, and I figured that at \$2.75 a bottle I didn't have much to lose. Several others who were with me did the same, and were pleasantly surprized--Full Sail offers a reasonably complex (a hint of sweetness along with medium strong hops and a rich malty flavor) taste and aroma in a medium-bodied ale.

Since I first tasted this ale, I had to rely on others making trips to the Northwest to bring back six packs of this ale. A few months ago, I visited the Hood River Brewing Company in Hood River, Oregon. I was able to get enough information to experiment with a homebrew recipe for Full Sail Ale. My first experiment turned out remarkably similar to the real thing in body, aroma, and flavor:

To make 5 gallons:

7 lb Australian Light Malt Syrup
3/4 lb Light Crystal Malt
2 1/4 oz Nugget Hops (1 3/4 oz. for boiling, 1/2 oz. for finishing)
2 tsp. Gypsum
1 oz Dextrin Malt
3/4 cup Corn Sugar (priming)
Wyeast London Ale Yeast

Crack and steep crystal malt at 155 - 170 F for about 45 minutes in 1/2 gallon of water. Add extract, gypsum, dextrin and 2 gallons of water. Bring to boil, then add 1 3/4 oz. hops. Boil for 45 minutes, then add 1/2 oz. hops at the end of the boil for 15 minutes.

Primary 3-5 days
Secondary 7-14 days

O.G. 1.045
F.G. 1.020

---Gene Schultz
Lawrence Livermore National Laboratory
schultz3@llnl.gov

Date: Fri, 14 Feb 92 17:22 CST
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU
Subject: First-Timer

Dear Fellow Brewers,

I've just taken my first steps toward becomming a home brewer. Just last night around midnight I took my very first hydrometer reading and pitched my very first yeast! But today, like an expectant father, I'm finding it hard to "relax, don't worry, and have a home brew." That is why I'm writing this letter: to get support and advise from veteran brewers who are familiar with both the subtleties of brewing quality beers, as well as the tendencies of first-timers like myself to over-compensate in the areas of.... well everything, ultimately killing both the beer and the fun of making it.

So, while I'm not looking for a "BrewAnon" type of support network I do still have a few questions that I couldn't find answers to in either Papazian's "Joy of Home Brewing," or Burch's "Brewing Quality Beers." Perhaps I can find a few here?

For example, is it possible to kill your wort by burning it before it boils? Initially, my wort showed little activity, then only a weak boil. Shortly after, I stirred it. Then all hell broke loose, over the pot, and onto the stove. Is this bad for the wort?

Secondly, after painstakingly following the directions for sanitizing the utensils, fermentation chambers, etc., I'm worried that if I muck around in it AT ALL, I'll ruin it. So is it possible to get TOO caught up in cleanliness in the search for godliness??

Finally, just how much protection from the light do I need to worry about? While I don't want a skunky ale, nor do I want to deprive the yeast of any light necessary for their healthy little lives. Right now I've got my primary fermenter sitting covered by a large box in the corner of my pantry. As of this letter, I haven't see any signs of fermentation yet, but I suspect it's still too early.

Any advise out there??

John

Date: Fri, 14 Feb 92 22:13 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: Red Star, BEER BREAD

To: Homebrew Digest
Fm: Jack Schmidling

From: Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin>
Subject: Infected batch

>Well after 66 batches over 5 years it looks like I've lost my first batch.

I would be interested to know how many of them were made with Red Star. One of the details that I had missed is that many of the infections caused by Red Star take weeks or months to develop. If you are a big drinker, you could get lucky and go through life thinking it's great yeast.

> After aging my last batch of lager for 2 weeks the beer has little white dots floating on the surface in the bottles, and there is a ring around the inside of the neck. I haven't tasted it yet, but I am assuming that it is ready to be used to water the plants.

I can tell you exactly what it will taste like and I doubt even the plants will like it.

>I am trying to determine the source of this.... Could I have gotten a bad batch of yeast? I have had very good luck in the past with Red Star Lager. (I agree that Red Star Ale is no good).

Bingo!

Personally, if I believed a manufacturer produced one product that was substandard, I would not even consider using another similar product from the same company. It just is not worth the 40 cents difference and "substandard" is probably too gentle a word. Furthermore, you just encourage them to continue making the lousy product.

> The fermentation usually takes less than a week, but this batch took close to 3 weeks.

I had a batch that tasted fine when I racked to secondary. It was bubbling vigorously after two weeks so I took a sample to see what was going on and it tasted absolutely vile. It continued fermenting like new beer for almost two months and the taste (if possible) got worse.

Switching to EDME yeast has done more to improve my beer than ALL of the other procedures I have changed since I started reading HBD.

From: Kevin Mayes (312)266-3235 <krm@hermes.dlogics.com>
Subject: Using spent grains for making bread

>Stephen Mahan asks if anyone has had any experience using crystal malt
in
making bread. While I have never done this, I have had some bread that
was
made by the Berghoff brewery here in Chicago. They make fresh bread
using
their spent grains and it turns out really good. At \$4 a small loaf
though,
it's pretty expensive.

Here is my recipe for "BEER BREAD"

- 2 cups spent grain
- 1 cup warm water
- 1 cup flour
- 1 tsp yeast (Wyeast bread yeast, of course:)

Mix ingredients and let sit in warm place till fermenting vigorously.
Several hours, overnight.. doesn't matter much.

Add 1 tsp salt and flour (a cup at a time) and nead or mix in mixer with
dough hooks till the dough is dry enough not to stick to fingers (about
5
cups). Nead or mix till dough has silky finish. Let rise (covered) in
warm
place for several hours or until it doubles bulk.

Roll dough into bars about 2" in diameter and the length of your baking
sheets or form loaves for bread pans.

Bake at 375 F for 25 min.

This makes an incredibly natural tasting bread for next to nothing in
cost.

You can say goodbye to colon cancer worries, this stuff will really
clean you
out.

I always save part of my grain for bread making. I put it in two cup
freezer
containers and freeze till I need it. I keep enough in the freezer to
keep
me in bread till the next brew. The rest goes into/on the garden.

js

Date: Sat, 15 Feb 1992 10:58:23 -0500
From: trwagner@unixpop.ucs.indiana.edu
Subject: RESULTS: Axbridge beer kit

Ok, 21 days after the initial beginning of the kit, as the instructions said, I drew off a small amount.

The beer is malty/hoppy flavored. The beer itself is still somewhat cloudy. The resulting flavor is a tad bit bitter.

The instructions said to wait an additional week if the beer is cloudy. This I WILL do. I DID cheat however. yesterday, I pulled off a small amount. Mostly foam and MUCH MORE BITTER. I had no idea ONE solitary day would make a difference. I suspect that if I wait an additional week, the cloudiness *may* go away and the flavor will mellow. The kit is supposed to be an old english ale.

Those are the results. I wouldn't go out and buy one again! For the same money spent, I could have bought a whole kit and recipe. This is true for convenience. If you don't mind waiting, and cleaning up after yourself, I recommend the regular kit from mail order. Cheapest I have seen was \$30 for a single stage kit.

I will follow this up with the final results for my last draw next weekend.

Ted Wagner
trwagner@ucs.indiana.edu

Date: Sat, 15 Feb 92 12:21:07 EST
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 15-Feb-1992 1209
<mason@habs11.ENABLED.dec.com>
Subject: Calgary, Alberta pub...

I have just returned from the subject city (nice place) after a week at DECUS Canada. Much of my meal/free time was spent at a place that is reputed to have the largest selection of beers in the city. It is Bottlescrew Bill's Old English Pub at 10th Avenue and First Street. It is next door to Buzzards Wine Bar.

Bill's has a nice drinking atmosphere, but not the character of an English pub (I don't think that can be done without the English present). Dart boards abound, a couple of TV sets are set on The Sports Network, and it is a good open atmosphere. Their selection of potables is large, and includes many British beers, as well as Belgians, etc. They also have the required set of representatives from Mexico, Japan, Germany, etc. They have about five varieties of Sam Smiths, but they are \$9.50 CDN for the 341 ml bottles! They are not the highest priced brews available either. I stuck with the Buzzards Breath Ale (the "house" drink), and Cold Cock Winter Porter. They were \$3.95 per draught mug (\$2.95 at happy hour). The BB is a pale ale, and not bad at all. I was partial to the CCWP myself. Both (and a couple of others) are brewed in Calgary at the Big Rock brewery. As it was 35 blocks away, I did not visit - it might be worth the effort to do so however.

All in all, a pretty good time. I would definitely do it again (even if in a better spirit of moderation, but that's another story).

Cheers...Gary

Date: Sun, 16 Feb 1992 10:20:36 AST
From: x881152@esseX.stfx.ca
Subject: Brewing Bibles

Hello, could anyone tell me the names of the publishers of Miller's and Papazian's books? I come from a backwater town in Nova Scotia, and have great difficulty in finding brewing supplies or books. The local bookstore said they could order it if I knew the publisher. Also, if anyone knows of any other good books for beginners, the title, author, and publisher would be greatly appreciated information. Post here, or E-mail direct. Thanks in advance.

Roy Germon
E-mail-----X881152@ESSEX.STFX.CA
 or-----X881152@PHOENIX.STFX.CA
(Take your pick)

Date: Sun, 16 Feb 92 16:28:54 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Filtering wort

I performed a small experiment recently which convinced me of the value of wort clarification prior to the boil. After mashing out and sparging, I split the wort in two and allowed one half to cool to an ambient temperature of 9C, before racking into the boiler. The other half was boiled immediately. What were the differences ? The test half showed a pristine white collar when coming to the boil, and, prior to fermentation, was a lighter shade and tasted significantly less bitter. I interpreted all this to mean that boiling even small amounts of silt from the mash tun can increase the tannin content of the brew.

So now I'm contemplating methods of filtering out the silt entirely. One idea is to pass the wort through a lauter tun containing an artificial filter bed, preferably made from something cheap and available such as polyester filling. (In order to forestall endless flaming about the inertness of such materials, I won't mention that some winemakers employ asbestos :-)) Sandy substances are another possibility I guess, eg, perlite. I realise any such filter is likely to be torturously slow, so am thinking in terms of an overnight continuous trickle arrangement. Has anybody tried something like this ?

- - -

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G Britain (Internet):C.V.Copas%lut.ac.uk@nsfnet-relay.ac.uk

Date: Thu, 13 Feb 92 21:28:15 -0600
From: john@warped.phc.org (John A. Palkovic)
Subject: Burst WYeast packets and mailorder

dougd@uts.amdahl.com (Douglas DeMers) sez, in HBD #823:

>I just received an order from Alternative Beverage which included a
>package of the new Belgian Ale yeast. Alternative Beverage included a
>flyer stating that they would no longer refund/exchange failing
>packages of WYeast. They suggested NOT using the method outlined on
>the new package (using the heel of the palm, etc.) and instead use a
>hammer on the inner pouch!

I just received three packets from St. Patricks of TX brewers supply.
They included a sheet entitled "Breaking the Yeast Package." It reads:

>The weak seam in the latest packaging of Wyeast liquid yeast cultures is
>the bottom seam. I have folded and taped this seam to give added
>support. To insure the seam does not fail when you break the inner
>pouch, PRESS THE BOTTOM SEAM FIRMLY AGAINST THE TABLE WITH EITHER YOUR
>HAND OR BETTER YET, A BOOK, AND THEN BREAK THE INNER POUCH WITH YOUR
>OTHER HAND. This should eliminate nearly all package failures.

I followed the instructions. I was bearing down mighty hard with my
other hand when the inner packet burst. The seam held, so I'm happy.

A related question: I received two packages of Wyeast European Ale
yeast, #1338. It is from Wissenschaftliche in Munich, according to the
literature I have. What kind of beer/style would be appropriate for this
yeast?

-John

- ---

I joined the League for Programming Freedom -- Send mail to john@phc.org
work: john_palkovic@ssc.gov

Date: Mon, 17 Feb 1992 00:23:15 -0500
From: ukcy@sunyit.edu (Kevin Yager)
Subject: re:glass breaking & spent grains

>From digest #824

Broken glass

Danny asked about glass breaking due to temperature extremes. I always thought that glass breaks under extreme temp changes because the glass either expands or contracts unevenly. If these changes in dimension are radical enough and close enough together the glass will break. If this is true, it does not matter if the glass is hot or cold. It only matters that there is a difference in the temperature of the glass at different spots. Glass has a low rate of thermalconductivity. This means that if you heat glass at one end, the energy will not travel through the glass very quickly. This contributes to why glass breaks so easily under these conditions.

Kevin

End of HOMEBREW Digest #825, 02/17/92

Date: Mon, 17 Feb 92 9:35:47 GMT
From: des@pandora.swindon.ingr.com (Desmond Mottram)
Subject: Re: Help no brewery

Eric writes:

> Subject: Help!! I'm trapped in a non-brewery!
>
> Dear fellow brewers,
>
> It's finally happened: I had to move and my new house doesn't have a
> basement or any other room that is cooler than 65F. I live in Colorado
> so brewing outside is out of the question (Brrr!). Should I just go
> for
> a warmer fermentation temp or does anyone out there have a more clever
> solution to my dilemma? Please respond quickly -- I only have 1/2 case
> of homebrew left!!

The answer is simple: brew British beers. 65F is just about spot on for
the
top fermenting yeasts used for these. I know of two books which between
them contain recipies for about 200 different British beers, including
medieval ales from before the days of hops. Don't regard this as a
disaster:
a whole new world of beer has just opened up for you!

Rgds, Desmond Mottram
d_mottram@swindon.ingr.com

Date: Mon, 17 Feb 92 08:40:29 MST
From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: krausening

I worry about Papazians formula for krauesening. It uses O.G., but i think that the change in S.G. would be more appropriate. Somebody once posted this formula to krausen a 5 gallon batch :

$$\frac{\text{change_in_SG} * (\text{quarts_of_gyle})}{3.2} = \frac{20 + \text{quarts_of_gyle}}{20 + \text{quarts_of_gyle}}$$

which simplifies to :

$$\frac{64}{\text{quarts_of_gyle}} = \frac{\text{change_in_SG} - 3.2}{\text{quarts_of_gyle}}$$

I do not have papazians formula with me, but i do know it gave a MUCH smaller answer. BTW... i am assuming that change_in_SG is acually change_in_SG * 1000. like for my current brew, i expect to go from 1.063 to about 1.013, hence quarts_of_gyle = 1.37 qts. i think papazians number came out to be less than 1.

Does the above formula seem OK?

aaron

Date: Mon, 17 Feb 1992 10:12:58 EST

From: radavfs@ube.ub.umd.edu

Subject: Baltimore micros

Hello - there are two micros in Baltimore City, both of which produce a pretty decent brew.

A) Baltimore Brewing Company - just a short walk from the Inner Harbor, this joint serves it's own (Pilsner, Dark,, Amber and one monthly "specialty") along with some good, medium-priced, pub-food-'n'-burgers type fare. It's located at 104 Albemarle street, between Pratt and Lombard.

B)Sisson's - the site of the local homebrew club's meetings (none of which I have attended yet). Sisson's has pretty good deals (\$6.50/pitcher) and some fare similar to BBC's, but it also features a posh Cajun restaurant as an adjunct. The food is good as is the beer. One of the only micros I know that serves beers fro around the world in addition to its own! Can be very crowded. Address: 36 E Cross St, right across the street from the Cross St Market, between Light and Charles.

Hope this helps! Best Volker Stewart Langsdale Libr., U. of Balto.,
RADAVFS@UBE.UB.UMD.EDU

Date: Mon, 17 Feb 92 09:45:18 -0700
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: Brewing At Room Temperature

In HBD #825, Eric Mintz <ericm@bach.ftcollinsco.NCR.COM> wrote:

>It's finally happened: I had to move and my new house doesn't have a
>basement or any other room that is cooler than 65F. I live in Colorado
>so brewing outside is out of the question (Brrr!). Should I just go for
>a warmer fermentation temp or does anyone out there have a more clever
>solution to my dilemma? Please respond quickly -- I only have 1/2 case
>of homebrew left!!

I brewed in my apartment in Boulder from January to May of last year, and didn't have any problems until May. During winter and early spring the temp. stayed between 60 and 70 degrees, fine for most ales. Some of the lighter ales had a mild diacetyl taste, probably due to the warmer temperatures, but I like that.

When May rolled around it became impossible to keep the temp below 70 without paying exorbitant air conditioning bills. The beers began tasting a little too funky even for me, and we moved the brewery to my friend's basement in Denver, where the temp never got above 70 all summer (eat your hearts out, flat-landers!).

So, my advice is to go for it, but line up a good basement or spare refrigerator for this summer.

Jon Binkley
binkley@boulder.colorado.edu

Date: Mon, 17 Feb 92 11:10:47 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Re: Nutritional Value of Homebrew

Excerpts from homebrew: 17-Feb-92 Homebrew Digest #825 (Febru.. Verify
a. b. sending@hpf (43221)

> So, my question is: how nutritious can a homebrew be? or a good stout
> for that matter? how would one go about making a "healthy" beer?

I'm no nutritionist, but I've been reading Steinkraus' "Handbook of
Indigenous Fermented Foods" pretty assiduously. From what I can gather,
the most nutritious "beers" of the third world are those in which the
entire mash is fermented out. The resulting product would resemble
alcoholic oatmeal more than what we have come to call beer. There does,
indeed, seem to be ample evidence that the nutritional quality of the
grains fermented in this way does actually increase.

I think it would be iffy to do barley beers this way, since the
percentage of husks in the mash would be more than a bit unpalatable.
Using wheat malt, or perhaps better, maize malt, would result in a gruel
of greater "organoleptic" quality.

I'm hoping to do some "thick" beers here in a few weeks, using
techniques similar to those reported in this book. If anyone's
interested, I'll be glad to keep you posted.

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

Date: Mon, 17 Feb 92 11:17:24 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: natural CO2 vs forced

jim busch contends that the source of CO2 determines the size of the bubbles formed in the beer. i will emphasize again that the co2 molecules do not float around with little signs saying "i came from a sugar" or "i came from a 5 gallon gas tank". The head formation and retention are effected by a number of factors in beer but one of them is not the source of c02. the size of the co2 bubbles depends on a number of factors but one of them is not the source of the gas. if you would like to know more about what determines bubble size and such, i would recommend an article that appeared in Physics Today about 4-5 months ago by a Stanford chemist and one of his post-docs.

Date: Mon, 17 Feb 92 10:18:43 PST
From: Glenn A. Tremblay DTN 297-7168 <tremblay@vino.enet.dec.com>
Subject: WYEAST package breakage/recipes

Hi!

I'm new to this this conference...so hello. I am just getting into homebrewing. I bought a pre-package ingredients kit at my local supplier. It contained a package of WYEAST Danish Lager yeast. I followed the directions, that is, broke the inner bag with the palm of my hand and place it for one day in a warm place. The inner contain broke without any trouble, I kneaded it gently and kept it at about 72 degrees F over night.

The next morning (about 18 hours later) I found the package had broken at the seam and the mixture was leaking from the package. Is this the failure scenario people have been talking about? Or did I do something wrong (which there really isn't must to screw up here!). I will request a replacement, but was curious if I happen to just get an older package or if this type of thing should be expected on occasion? Thanx for any input.

Also, I'd be interested in any "online" recipes that anyone would be kind enough to forward me directly...or any other useful information to assist me in the wonderful new hobby.

Thanx all,

/Glenn Tremblay

tremblay@vino.enet.dec.com

Date: Mon, 17 Feb 92 13:19:53 EST
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)
Subject: Re: Help!! I'm trapped in a non-brewery!

In HBD #825, Eric Mintz writes:

```
|> It's finally happened: I had to move and my new house doesn't have a
|> basement or any other room that is cooler than 65F. I live in
Colorado
|> so brewing outside is out of the question (Brrr!). Should I just go
for
|> a warmer fermentation temp or does anyone out there have a more clever
|> solution to my dilemma? Please respond quickly -- I only have 1/2 case
|> of homebrew left!!
```

Geez, Eric, relax (don't worry, etc.). I've been brewing at "room" temperature (69->71 deg. F) for 2 years now, and everything is fine! Granted, I'm not making lagers, strictly ales, but they taste great. I do keep the carboys covered with a T shirt or two to keep light off them, and also keep them away from the heat registers, but that's the extent of my caution.

If you REALLY want the lower fermentation temp, why not buy a used refrigerator and crank it up as high as it will go?

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=====
===
== Dave Van Iderstine Senior Software Engineer ==
== Xerox Imaging Systems, Inc.==
== UUCP: uunet!pharlap!orgasm!davevi davevi@pharlap.com :INTERNET ==
-----
-==
== "If you're not part of the solution, you're part of the precipitate."
==
=====
===
```

Date: 17 Feb 92 09:15:00 PST
From: Tom Haley <tah@ccgate.SanDiegoCA.NCR.COM>
Subject: mashing in a microwave?

A question for the grain mashers.

Mashing involves raising the grain and water to a certain temp. and letting it sit there for a specified length of time. Some technics call for this to be done in stages. ie one temp for an hour then raise it to the next temp etc.

My question is can this be done in the microwave oven? My micro is programable to allow this staged approach using the built in timer and probe. Anyone have any experience with this? Comments?

Post or reply and I will summarize.

Thanks

tom
Tom.Haley@SanDiegoCA.NCR.com

Date: Mon, 17 Feb 92 11:17:51 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Re: Homebrew Digest #825 (February 17, 1992)

"Date: Fri, 14 Feb 92 12:35:59 -0800
From: ktk@nas.nasa.gov (Katy T. Kislitzin)
Subject: Nutritional Value of Homebrew

"I was reading a recent (jan or feb) issue of nat'l geo over the weekend. The main topic for that issue was "Alcohol -- the legal drug". It contained some speculation that beer was one of the earliest fermented beverages, and may have been the first reason people had to cultivate grain. The article went on to claim that it is likely that "primitive" beer was highly nutritious, in fact, in all likelihood brewing barley made more of the nutrients in it available than baking bread with it. They implied this for all grains, but barley was mentioned by name. The article then says that given today's very light brews, modern beer has virtually no nutritive value.

"So, my question is: how nutritious can a homebrew be? or a good stout for that matter? how would one go about making a "healthy" beer? given the emphasis that current nutritionists put on grain consumption, and given the comments of nat'l geo, it seems that one could concoct a brew that would be a very enjoyable way of "having one's daily bread" as it were ;-)"

I've thought about that, also. One of my brothers has pointed out to me that the malt I put into proto-beer is identical to that added to 'malted' milks, and suggests that the complex of sugars and proteins are very good for you.

Of course, the yeastie-beasties eat a lot of it up, but I'd guess that a fair amount remains.

This would also explain how some of my barfly friends remain alive despite never appearing to eat much of anything ... (-:

"Least my question be interpreted as anti-bread, let me state for the record that i enjoy baking and eating bread at least as much as brewing and drinking beer!"

I've been experimenting with making pizza, myself ... and thanks for the beer bread recipe, Jack ...

An interesting variation on a recipe has occurred to me recently. I was in Chinatown recently, contemplating ginger root and wondering what it would do to my beer ... or ginseng, for that matter.

Yesterday, I was in a health food store in Santa Cruz, pondering a wide array of herbs, and wondering what orange peel might do to a brew.

I tell you, the possibilities are infinite ...

- -- richard

```
=====  
- -- richard childers  rchilder@us.oracle.com  1 415 506 2411  
  oracle data center  --  unix systems & network administration  
"Anything is possible, if you don't care who gets the credit." -- Harry  
Truman
```

Date: Mon, 17 Feb 92 15:46 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Re: Homebrew Digest #825 (February 17, 1992)

To: -----, -0800,, 12:35:59, 14, 2,
263,
3911, 55009, 7th, 918, 92, >, >Least, >So, Although, Alzheimer's,
Aside,
BEER, BREAD, Bob, Breis, Cannon, Considering, DIRECTLY, Date:,
Digest,
Falls, Feb, Fm:, For, Fri, From:, Homebrew, I, If, It, Jack, Jensen,
MM...., MN, Malting, Malting., Minnesota, N, Nutritional, One,
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Subject: Nutrition,

> sheets or form loaves for bread pans.

LET RISE AGAIN FOR ABOUT AN HOUR IN WARM PLACE

>Bake at 375 F for 25 min.

js

Date: Mon, 17 Feb 92 15:48:49 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: non-brewery

I received some vary good ideas in response to my recent plea for help. I had asked what to do about brewing in a house where there was no basement or other cool room. For those of you with similar problems, here are the responses:

- 1) Place your fermenter in a shallow pan whose diameter is greater than that of the fermenter. Fill the pan with water. Drape some cloth (e.g. a t-shirt) over and around your fermenter so that the cloth comes in contact with the water in the shallow pan. The water wicks up from the pan into the cloth. The water evaporates from the cloth and cools the fermenter. You can cool the fermenter even more by blowing air past the system with a fan.
- 2) Get a freezer that no longer works (to save money). Buy a Hunter airstat for about \$25.00 to cool the freezer. The Hunter airstat can maintain temperatures in the required range (e.g. 60F).

The moral? When it comes to brewing, you have to be cool.

Date: Mon, 17 Feb 92 17:36 CST
From: korz@ihlpl.att.com
Subject: Re: First-Timer

John writes:

>For example, is it possible to kill your wort by burning it before
>it boils? Initially, my wort showed little activity, then only a
>weak boil. Shortly after, I stirred it. Then all hell broke loose,
>over the pot, and onto the stove. Is this bad for the wort?

Only if you try to scrape the burnt wort off the stove and put it back into the kettle.

>Secondly, after painstakingly following the directions for
>sanitizing the utensils, fermentation chambers, etc., I'm worried that
>if I muck around in it AT ALL, I'll ruin it. So is it possible to get
>TOO caught up in cleanliness in the search for godliness??

I'm not clear on what you mean by "muck around in it AT ALL." Sanitation is the most important factor in making good beer. (Avoiding excessive amounts of cane or corn sugar is #2 and good yeast is #3.) You should sanitize everything that will come in contact with your wort, preferably, just before you use it, so it doesn't get contaminated by airborne bacteria or wild yeast or pick up the same by contact with unsanitized surfaces in your brewing area. Once you get a routine down, sanitation will not be such a big pain anymore -- but no less important.

> Finally, just how much protection from the light do I need to
>worry about? While I don't want a skunky ale, nor do I want to deprive
>the yeast of any light necessary for their healthy little lives.

Protect your wort/beer from all light, if you can, especially fluorescent and daylight. Yeast don't need any light at all, and you're right: light struck beer smells skunky.

> Right
>now I've got my primary fermenter sitting covered by a large box in the
>corner of my pantry.

Great. Leave it under the box.

>As of this letter, I haven't see any signs of
>fermentation yet, but I suspect it's still too early.

Could be. Depending on the yeast, the temperature, how much you aerated your wort, if you used a starter or not, etc. etc., it can take anywhere from 4 to 48 hours to see activity. I may have recently killed a starter.

My basement is about 10 degrees colder than my kitchen. I culture yeast in my kitchen. I recently made a 500ml starter from a package of Wyeast #1028 (London Ale). It was going well as I poured 100ml of that starter into another 500ml of wort the morning I was going to brew. In the evening, that starter was going well. While chilling the wort to pitching temperature, I had the starter in the basement with me. After a few minutes, I glanced over and noticed that the airlock was going in the wrong direction.

The cooler temperature was contracting the starter and the air in the starter bottle! Not that it was a big deal or anything, I decided to put

the starter in the warmest place in the basement -- the heater room:
on top of the heat plant (DUH!) for 30 minutes. Well I pitched the
yeast and had no activity for 36 hours. It was still too early to worry,
so I leisurely poured 100ml more from the first starter into the primary.
8 hours later, fermentation was active -- after 8 more hours, blowoff
had begun. There's no way of telling if the original 600ml starter took
48 hours to start or if the 100ml starter did. In any event, the moral
of the story: don't let the temperature of the yeast change too
dramatically
or get too high and don't worry.
Al.

Date: Mon, 17 Feb 92 18:04 CST
From: korz@ihlpl.att.com
Subject: Wissenschaftliche #338

Wyeast #1338 (European Ale), aka Wissenschaftliche #338, is a German Altbier yeast. I have not tried it, but according to Miller it tends to produce a lot of 4-vinyl guaiacol which tends to taste and smell like cloves. Miller suggests using Wissenschaftliche #338 for a Muenchener Weizen.
Al.

Date: Mon, 17 Feb 92 19:50:06 EST
From: Jay Hersh <hersh@expo.lcs.mit.edu>
Subject: Wyeast Monopoly

Hmmm MeV going out of business leaves Wyeast as sole supplier, but this isn't a classic monopoly, it's not like they used predatory pricing or other aggressive business tactics, just good service, good quality, and a good product (though pricey). Too bad more American firms don't have the Wyeast ethic.

On a related note a local homebrew shop owner has gotten hold of commercial yeast culturing equipment and is considering doing limited production runs

I have been lucky enough to get some test batches and the quality so far has been good. Perhaps if other local industrious types take up this approach fresher, less expensive yeast can be had. This will of course cut into Wyeast business, but that's capitalism...

-JaH

Date: Mon, 17 Feb 92 20:13:26 EST
From: Jay Hersh <herh@expo.lcs.mit.edu>
Subject: Storing Yeast

Well here's a little sacrilege. I take slurry off the bottom of the primary,
put it up in bottles that previously held alcohol and have been
sterilized with
vodka or ethanol. I then cover these and pop them in the fridge.

When I want to brew I add 1-2 cups of the slurry to a pint or so of
starter.
I have kept yeast this way i a refrdigerator for over a yearand had
no problems restarting them. YMMV...

-JaH

Date: Tue, 18 Feb 1992 01:21:19 GMT
From: mstrange@alfred.ccs.carleton.ca (N E N Strangelove)
Subject: Beer gone bad?

To all on homebrew,

I need your assistance. I'm a beginning brewer, with my first batch in its second stage of fermentation. Today, I noticed a thin scum on the top, it isn't covering the whole top. The beer has kept an average temperature of 78 degrees, and other than the scum seems fine. Should I worry at this point? Is my beer ruined? Can I do *anything* to salvage it?

Awaiting your guidance...Thanks in advance,

N. Strangelove

Date: Mon, 17 Feb 92 23:23:10 EST
From: ncrcae!brew@devine.ColumbiaSC.NCR.COM (Jim Griggers)
Subject: Keg relief valve leaking

Has anyone experienced the problem of a leaking relief valve on a Firestone soda keg? If so, how did you fix it? The valve has a removable assembly, and the rubber seal has a surface that looks sort of like a raisin. I hope that the assembly can be found at some homebrew supply store. One thing I noticed is that there are many different types of relief valves. I have four Pepsi kegs, and have three different types of valves.

PS. I posted an article a while back about a homemade pH meter. I got one request to post the plans. I am not very good at ascii graphics, and I don't want to take up Digest space with it. If anyone wants a schematic and circuit description, send me a Self Addressed Stamped Envelope.

Jim Griggers* * * * *
brew@devine.ColumbiaSC.NCR.COM **
408 Timber Ridge Dr. * *
West Columbia, SC * * *
29169 * *

End of HOMEBREW Digest #826, 02/18/92

Date: 18 Feb 92 07:06:44 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: other uses for crystal

Steve writes:

>Last Saturday I was brewing up a brown ale and also involved in
>baking some bread. I have been trying grinding some of my own grain
>for the bread using my trusty Corona with the plates tightened down.
>Anyhow, there I was, grinding my wheat, when I looked over and there sat
>the bag of crystal malt. Why not? thought I and I dumped about a cup in
>the hopper.

remember that beer malt has the barley husk still intact thus it would add quite a bit of bran to your diet.

Chip

Date: Tue, 18 Feb 1992 8:39:54 -0500 (EST)
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)
Subject: Re: Mashing in the Microwave

Tom Haley asked about mashing in the microwave.

The problem with this is that the heating in microwaves is very uneven. You would get hot spots which would destroy enzymes and may even burst the starch granules, which would not get a chance to undergo saccharification because of a local lack of enzymes. A microwave chamber would only be a satisfactory heat source if the mash were stirred constantly. Because of the more rapid local heating of the microwave, the stirring would be much more important than with a heat source.

I've done decoction, infusion, and stovetop mashes. IMO, the easiest is the stovetop mash a la Dave Line, unless you have a very large mashing tun, in which case a single-step infusion mash is the easiest.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute MFENET: pepke@fsu
Florida State University SPAN:scri::pepke
Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

Date: Tue, 18 Feb 1992 9:33:09 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: St.Sixtus yeast

I've successfully cultured the yeast from a bottle of St.Sixtus Ale, a Belgium abbey ale (although I think it's the version made *outside* of the abbey). Delicious ale. The question is, what yeast have I got? Is it a conditioning yeast or (one of?) the main fermenting yeast(s)? The aroma from the starter is heavenly (Ha!) : cinnamon, cloves, flowery. I can't wait to brew with it.

Re. light on fermenting carboy: I was in a kitchen/wine/homebrew shop recently, and as a demo, they had a fermenting carboy on display, sitting on a counter, with all the bright store lights shining right on and into it. It was for a homebrew class! Sort of wish I could be there when they crack into their first "Pepe' Le Peu" brew!

Russ

Date: Tue, 18 Feb 92 10:27:22 est
From: mtavis@saturn.hyperdesk.com (Mike Tavis)
Subject: Batting .250

After almost 2 years of fairly successful brewing, I have falling into a "infection" slump. Three of my last four batches have gone South. The first batch I attributed it to lax cleanliness (the sin of hubris - -- "My batches never get infected"). The next one went fine, so I figured I had learned my lesson. Then the third went bad. With the fourth batch I was more careful than any batch in the last 2 years and still it is infected.

After I calmed myself (I couldn't RELAX because I was out of homebrew), I started to think more carefully about what was different about the second batch. The only thing that I came up with was that I had used hop plugs for the three bad batches and hop pellets for the one good one. I have had successful batches with hop plugs, but I am pretty sure that these three are the only ones in which I used plugs for the finishing hops. Could it be that the finishing hops plugs are the culprit?

I noticed that when I toss them into the boil they take a minute or two to break up (unplug?). This is also about the time that I stop the boil. Perhaps, nasty microbes are hiding in the center of of these plugs and are not exposed to the boil long enough? What do say ye? Is this a good possibility or a red herring?

Thanks.

- -- Mike

o o | Michael Tavis, HyperDesk Corporation
o o | Suite 300, 2000 West Park Dr., Westboro, MA 01581
----+ E-mail: mike_t@hyperdesk.com (508) 366-5050

Date: Tue, 18 Feb 92 08:58:15 MST

From: jeorg@chs.com (Houck)

Subject: cold break

i brewed a extract brew this weekend, chilled the wort fairly quickly with an immersion chiller (<15 mins), and then poured the cool wort into the carboy leaving behind a small amount of trub. after about 10 minutes, when i was going to add the yeast, i noticed a considerable amount of matter (protein?) precipitating out of the wort. i added the yeast anyway and the matter settled out after about four hours (before the yeast took off). the yeast have not stirred up the precipitate and i will rack to a secondary after seven days.

now the questions: should i have let the precipitate drop out first, then rack into another carboy, or continue as i have been? is this a sign of poor extract? (john bull amber unhopped)

thanks, jeorg houck, jeorg@chs.com

Date: Tue, 18 Feb 92 08:24:14 -0800
From: kensiski@nas.nasa.gov (David L. Kensiski)
Subject: Re: Help!! I'm trapped in a non-brewery!

In Homebrew Digest #825, Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
writes:

> It's finally happened: I had to move and my new house doesn't have a
> basement or any other room that is cooler than 65F.

I once lived in the Central Valley of California and tried brewing
where the summer temperatures soar in to the mid-hundreds. Well, OK,
the low-hundreds, but it *felt* like the mid-hundreds. Even our air
conditioned house didn't get much below 80.

My solution was to place the fermenter in our spare bathtub half full
of water. I made sure the water level was above the wort level, but
below the top of the fermenter. Of course, this assumes you have
ample air space at the top of your fermentation vessel to prevent the
tub water from sloshing on top of it and possibly leaking in.

To control the temperature of the tub water, I kept a couple of gallon
milk jugs of ice in the freezer. I would monitor the water temp, and
as it crept up a few degrees from 65F, I would plop the milk jugs in
the tub and wait until it dropped a few degrees below 65. Then I'd
return the jugs to the freezer and start the cycle again.

Using this method, I was able to keep the temperature within a few
degrees of 65 with only one or two dippings a day. With the ice in
the tub, the water temp would drop below 65 within about 10 minutes.
Naturally, your mileage may vary...

- --Dave

David L. Kensiski [KB6HCN] Numerical Aerodynamic Simulation
kensiski@nas.nasa.gov NASA Ames Research Center, M/S 258-6
(415)604-4417 Moffett Field, California 94035-1000

Date: Tue, 18 Feb 1992 09:46 CST
From: Robert Schultz <SCHULTZ@admin1.usask.ca>
Subject: Re: Home made pH meter

>PS. I posted an article a while back about a homemade pH meter. I got
one
> request to post the plans. I am not very good at ascii graphics,
and
> I don't want to take up Digest space with it. If anyone wants a
> schematic and circuit description, send me a Self Addressed Stamped
> Envelope.
>

~~~~~  
~~~~~

Jim Griggers:
You may wish to place your home made pH meter plans in the archive file
(i.e. Mac format ...or other --- if anyone uses anything other than Macs)
like
the beerstax.sit.hqx program.

Rob Schultz

Date: Tue, 18 Feb 92 9:55:57 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Why's this? and culture supplier comment

First, an interesting thing happened on a batch of India Pale Ale that my brew partner and I brewed in January. When we were ready to pitch the yeast, we siphoned off a sample of the wort to take a gravity reading. We both have hydrometers so we took two readings on the same sample. The interesting thing is that my hydrometer read 1.088 and his read 1.080. When we racked to the secondary, we again took gravity readings with both hydrometers. Mine read 1.022 and his read 1.019. When we bottled, mine read 1.020 and his 1.018. Anyone want to venture a guess as to why there is a difference and why it lessened as the wort fermented out? The hydrometers came from different places and their appearance is slightly different if it matters.

Second, I would like to thank whoever posted the information about the new yeast culturing equipment supplier. It was concise and informative. Darren also posted a comment on the supplier as he had received a catalog. I see absolutely nothing wrong with either of these posts. I have obtained a wealth of supplier information from these pages and it is one of the most useful functions of this digest. Relax people. To paraphrase (the real) Ferris Bueller, don't be so tight that someone could shove a lump of coal up your *ss and get a diamond. Keep the information flowing. Also, someone mentioned that a local homebrew supplier was culturing their own yeast. The Homebrewers' Store, 1-800-TAP-BREW, cultures their own yeast. It comes in a vial with a Teflon cap and costs \$2.00 if ordered with at least \$10.00 of other merchandise. It costs \$3.00 otherwise. I have only used it once but I was quite pleased with it. The prices are great and \$10.00 buys a good deal there. Even with shipping to Alabama from their location in Washington state, I find it hard to beat his prices on most items. Just another information point. My only affiliation is that I am a satisfied customer blah blah blah.

- - -
Guy McConnell
"And the beer I had for breakfast wasn't bad, so I had one for dessert"

Date: Tue, 18 Feb 92 13:09:06 EST
From: richard barrett <RBARRETT@uga.cc.uga.edu>
Subject: co2 info

I am new to homebrewing and have just tasted my first batch. It has a very weird flavor to it. I have been receiving this list for a while now and I have noticed that some of you have said that RED STAR brand ale yeast is not any good.

Maybe that explains the odd taste. If some of you have any good fruit flavored recipes...could you please send me some. Also if anyone knows of a mail order

company that offers co2 and tank set ups..please let me know.

Thank You,
Richard T. Barrett
<rbarrett@uga.bitnet>

Date: Tue, 18 Feb 1992 19:09:53 GMT
From: mstrange@alfred.ccs.carleton.ca (N E N Strangelove)
Subject: listserv list

I am looking for the Listserv List counterpart to culist.homebrew.
Can anyone help me locate it?

Thanks in advance,

N. Strangelove

Date: Tue, 18 Feb 92 11:25:52 -0800
From: csswingley@ucdavis.edu
Subject: Sourdough starter

Someone inquired a few days ago about making a sourdough starter from scratch. Here is a technique I found in the LA Times, 31Jan91 p. H20, that worked the one time I tried it (and since then I've just kept my starter going with water and flour each week)

Recipie: 2.5 oz. Russet potato, peeled and cut into small pieces
unbleached (organic if possible) white flour

1. Combine potato and 1.5 cups water in a saucepan
2. Bring to a boil, reduce heat, simmer for 15 minutes.
3. Pour contents into a glass container and mash potatoes with a fork
4. Cool to room temp
5. Gradually stir in 7.5 oz flour until it forms a stiff batter
6. Cover tightly with plastic wrap and store in a warm place
7. In 6-8 hours it will begin to grey. Stir vigorously and recover
8. Taste after 24 hours--should taste like mild cheese
9. Stir, let stand another 24 hours covered
10. After the second 24 hours it should have a sour taste
11. Stir in 4 Tablespoons of water and 1.25 oz flour
12. Let stand another 48 hours
13. Stir in 4 T water and 3 oz flour until sticky and heavy
14. Let stand until it triples in volume (about 8 hours)--Don't cover!
15. Starter is complete! Refresh every week by stirring in 1/8 cup water and 1 oz flour. Keep covered, but loosely enough to allow gases to escape.

If you want more details, or are interested in recipies, check out the article in the LA Times. As I said, this method worked for me the first time, although the tastes and smells didn't occur at exactly the times listed in the recipie. Don't sweat it. Good luck.

Adios

Christopher S. Swingley
Institute of Ecology
University of California, Davis
csswingley@ucdavis.edu

Date: Tue, 18 Feb 92 13:43 CST
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU
Subject: Thanks You For Your Support

Dear Fellow Brewers,

It's been four days now since I embarked on this odyssey of home brewing and I think I'm coming to grips with the idea of parenthood. Thanks to the advise, guidance, and experience from other brewers, especially from those who contacted me directly, I no longer fear that my firstborn will be deformed. (Unique, certainly, but not deformed!)

My concerns now are more along the lines of particular methods of fermentation. Presently, I'm planning to rack my beer off to a second, closed fermenter (glass carboy) and store it for about two more weeks before bottling. My question is whether or not in the future I should just stick with a single-staged fermenter. My primary fermenter now is a trash-can-like container with a tight lid, but no fermentation lock. (There's enough space between the beer and the lid that I'm not worried about the top blowing off, and I'm under the impression that the lid is tight enough not to allow nasties in, especially with the negative pressure created inside by the fermentation process, while still allowing those gasses to escape.)

If I use the single-staged method, should I install a lock on the lid of the trash can, or employ a Barton Union System with a blow-off hose at the top of the carboy? And if I use the carboy, what's the best way to get hydrometer readings? Finally, although I've already heard from a few others on this topic (thanks!!), what's the best way to use a syphon for racking and bottling?

Again, thanks to all for your input. I'll keep you informed.

John

Date: Tue, 18 Feb 92 15:11:05 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Further hydrometer question clarification

One other interesting thing that I forgot to include in my hydrometer question is that both of our instruments read 1.000 in tap water. My hydrometer is somewhat larger and heavier than his and it has what appears to be lead shot in the bottom covered by a red substance (glue?). His has what appears to be solid lead in the bottom.

- - -
Guy McConnell
"So I'm going outside to have an ice cold beer in the shade"

Date: Tue, 18 Feb 92 17:40:37 EST
From: Todd Breslow <V5149U%TEMPLEVM@VM.TEMPLE.EDU>
Subject: U Fleku

Does anyone have a recipe or any insight into recreating the lager served at U Fleku in Prague? I've been trying to do this but having minimal success.

Also, I've always thought that ales must be brewed at room temp in order for ale yeast to work -- isn't that what defined an ale, warm (room temp) top fermentation? Originally I only made ales and this winter I started making some lagers and in the cold basement they seem to do very well -- even better than my ales. So, I opine that room temp is defin. OK for ales.

- --Todd Breslow

Date: Tue, 18 Feb 92 19:34 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: KWAS

Date: 18-Feb-92 Time: 02:30 PM Msg: EXT02864

Hello.

Sorry I've taken so long to get back with this. Work has been very busy.

The recipe for Kumiss is eluding me. I know I have it in a book somewhere. As I recall, there was something about putting mare's milk in a leather sack (perhaps an old stomach of some animal?) in the sun by the front door and kicking it as you went in and out. I'll still look for that one.

Now that we have Jack's bread recipe (which I plan to try next time I brew), we have to make beer, make bread with the grains, take any leftover bread and make kwas, and take the kwas leavings to make bread pudding.

This is from FOLK WINES, CORDIALS AND BRANDIES by M.A. Jagendorf Vanguard Press ISBN 0-8149-0125-5 \$22.50. When he refers to yeast and sugar he means fleischman's bread yeast and household cane sugar.

Bread Wine and Kwas

If you are adventurous in your viniculture, and if you have made it a truly exciting avocation or hobby, make a wine of the Staff of Life.

A wine of bread, a semi-wine I would call it, is very common among Slavic people. I have spoken earlier of Kwas. It is a wine, a very mild one, containing about 6 percent alcohol. It is very common in Russia, Parts of Austria, and Rumania -- in fact, in all countries that have a Slavic population.

To make it pleasing for your use, you will have to add spices or honey -- unless you develop a taste for its particular sour flavor.

Of course, the lore of bread runs through the world without end. It was a food from the earliest days of time. There are innumerable miracles connected with it. There are innumerable references to it in all the lore and history of the world. But it is far too great a lore to set down, so

I will turn to the wine.

You need: 1 to 2 gals. water
2 lemons
raisins
spices (different kinds, but not too much)
1 to 2 lbs. sugar for each gallon of water
2 to 3 lbs. black bread for each gallon of water

1. put the water into an enamel pot.
2. wash and peel the lemons thinly, and put the rinds into the water. Squeeze the juice of the lemons and put that in. add the raisins, cut up as well as possible. put the spices (cloves, caraway, coriander, a few peppercorns, and any others you favor) into a little cloth bag and put it in the pot. bring the water to the boiling point.
3. dissolve the sugar in the boiling water.

4. slice the bread and toast it, taking care not to burn it. put it into the crock. (if you have stale, hard, whole-wheat bread, it can be used without toasting.)
5. when the water is still quite hot, pour it over the bread. cover the crock and set it in a warm place. if you have used good wheat bread, it will start fermenting very quickly without any yeast. stir it with a wooded spoon every day.
6. when it has ceased fermenting, let it rest for a few days so that the bread settles. then siphon off the wine and clear it.

It is best to put the wine into strong bottles -- champagne or heavy burgundy bottles -- then cork it, wiring the corks. You may get a powerful, bubbling champagne, which will force out any ordinary cork or even explode an ordinary bottle.

Bread wine matures quickly, but it is best to let it rest for a year.

KWAS

There are many ways of making kwas. The method varies with the locality. In Bukowina, a province of Austria where there are many Slavic folks, kwas was made with apples and had a pleasant cidery, slightly sourish taste.

I have chosen the simplest of the recipes, and you can try it, making it once for the sheer novelty of it. It is modified from a recipe of Harry Rubin and Vasily Le Gros, of the Monastery of Our Lady of Kursk, about a mile from my farm. The kwas is made at the monastery by one of the monks.

You need: 3 lbs. stale, well-baked rye bread
5 gals. water
3 lbs. raisins
2 lbs. dark molasses (or honey)
1/2 oz. yeast (2 pkgs)

1 tsp. whole-wheat flour

1. Cut the bread into small pieces and put them into a crock or barrel.
2. Boil the water and pour it over the bread. Add the cut-up raisins. Cover the crock well with a tablecloth and let the liquid stand until it cools.
3. Filter it through a napkin or towel, but do not squeeze it.
4. Pour into the liquid the molasses (or honey); use a greater amount if you want a sweet wine. Mix thoroughly.
5. Dissolve the yeast in 1/2 cup warm water and pour it in, and also add the flour.
6. Cover and place in a warm room (65 - 70 deg.). Let the must stand until it starts fermenting, then filter it. Pour it into bottles, putting two raisins into each bottle. After a few days, it should be good to drink.

At the monastery, the priest makes it somewhat differently, using little syrup and no raisins. The result is a very sour drink.

In Bukowina, small whole apples were put in the water before boiling it, and one was put into each glass of kwas when you bought it.

Date: Tue, 18 Feb 92 12:17 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: Nutrition, BEER BREAD

To: Homebrew Digest
Fm: Jack Schmidling

Amazing what leaving off a quote mark in the subject will do. This is what
yesterday's posting should have looked like.....

Date: Fri, 14 Feb 92 12:35:59 -0800
From: ktk@nas.nasa.gov (Katy T. Kislitzin)
Subject: Nutritional Value of Homebrew

>So, my question is: how nutritious can a homebrew be? or a good stout for that matter?

I will leave that to the nutritionists.

> how would one go about making a "healthy" beer?

I feel the most unhealthy aspects of beer, homemade or otherwise is the nitrosamine factor. This is an issue that has been glossed over by the industry and totally cured by some and banded by others.

The first step to nitrosamine free beer is to use only malt produced by indirectly fired kilning. Several companies produce such malt and I buy mine from Minnesota Malting. One of the largest producers of homebrew malt, Breis uses DIRECTLY fired kilns for all except crystal malt and should be avoided like a plague. It took about an hour on the phone to squeeze this information out of them. They would like to talk about anything but nitrosamines.

The next step is to remove all chlorine from the brewing water before it gets anywhere near your malt. I boil all water before use.

Although the jury is still out on aluminum and Alzheimer's, I would avoid using aluminum anywhere in the brewing process.

If you have a thing about organic food, Minnesota Malting will even provide an organically grown malt.

Aside from those few things, if you stick to Reinheitsgbot, there is nothing else to talk about.

>Least my question be interpreted as anti-bread, let me state for the record that i enjoy baking and eating bread at least as much as brewing and drinking beer!

Considering the wonderful bread that can be made with spent grain, you have just compleated the circle.

For anyone interested in MM....

The contact is: Bob Jensen
Minnesota Malting
918 N 7th St
Cannon Falls, MN 55009
(507) 263 3911

.....

BEER BREAD RECIPE

I seem to have left out an important detail.....

> Roll dough into bars about 2" in diameter and the length of your
baking
> sheets or form loaves for bread pans.

LET RISE AGAIN FOR ABOUT AN HOUR IN WARM PLACE

>Bake at 375 F for 25 min.

js

Date: Tue, 18 Feb 92 21:27:46 EST
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: Homebrew Club E-mail Database...42 clubs so far

Greetings, all.

In my quest to get an e-mail address from as many homebrewing clubs in the US and Canada as possible, I posted a call for folks to send their e-mail addresses to me.

The twin goals of this database: to aid the clubs in recruiting new members and to promote interclub activities.

So far, I have gotten responses from the following 42 clubs:

Madison Sobriety Club (Madison, AL)
Barley Bandits (Orange County, CA)
Hoppy Campers (Modesto/Stanislaus County, CA)
The Draught Board (East Bay, CA)
Maltose Falcons Home Brewing Society (San Fernando Valley)
Gold Country Brewers Association (Sacramento)
San Andreas Malts (San Francisco)
Brewing Students of Harvey Mudd College (Claremont, CA)
Santa Clara Valley Brewers Association (Santa Clara, CA)
Worts of Wisdom (South Bay, CA)
Deep Wort Brew Club (Colorado Springs, CO)
Hop, Barley and the Alers (Boulder, CO)
Mash Tongues (Fort Collins, CO)
Brewers United for Real Potables (Washington Metro Area)
No Name Yet (Athens, GA)
Heartland Homebrew Club (Grinnell, IA)
Chicago Beer Society
Trubadours (Springfield, MA)
Boston Wort Processors
Chesapeake Real Ale Brewers (MD)
Ann Arbor Brewer's Guild
Keweenaw Real Ale Enthusiasts United for Serious Experimentation in Naturally-
Effervescent Refreshment Science (KRAEUSENERS) (Houghton, MI)
Minnesota Brewers Association (Minneapolis/St. Paul metro area)
Minnesota TimberWorts (Rochester)
St. Louis Brews
Fish n'Brew's (Newfoundland and Labrador)
Brew Free or Die! (Manchester, NH)
Bellhops (Bellcore, Piscataway, NJ)
Los Alamos Hill Hoppers (NM)
Ithaca Brewers' Union (Ithaca, NY)
Sultans of Swig (Buffalo)
Bloatarian Brewing League (Cincinnati and Northern Kentucky)
Society of Northeast Ohio Brewers (Cleveland Area)
CAMRA of Ottawa, Ontario
Heart of the Valley Homebrewers (Corvallis, OR)
Oregon Brew Crew (Portland, OR)
Palmetto State Brewers (Columbia, SC)
Berry Brewers (Saskatoon, SK)
SCA Brewers Guild (Bryan, TX)
North Texas Homebrewers Association (Dallas and northern Texas)
James River Homebrewers (Richmond, VA)

Brews Brothers (Seattle)

=====

If anyone wishes to contact one of these clubs, please send e-mail to me with your request (no auto-daemon, I'll be doing this manually).

If anyone else wishes to be added to the database, send me e-mail with your state/provincial two letter abbreviation and club name in the subject header (such as "MN/Timberworts")

Note: I still have yet to hear from anyone in Connecticut (hey Steve Morley, aren't you out there??), PA, WI, much of TX, and other places where I do know that clubs are 'thick'. Even in my home state, just 2 of 11 known clubs have responded.

Still, it's a start. I would appreciate it if you would inform members of your club with e-mail who are *not* on the HBD of this database.

Cheers and beers,

STEVE

srussell@snoopy.msc.cornell.edu
srussell@crnlmsc3.bitnet

End of HOMEBREW Digest #827, 02/19/92

Date: Wed, 19 Feb 92 12:36:04 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Starch ferments

I'm afraid to say that I am confused and, consequently, less relaxed. All these recipes for bread wine, sake, etc, appear to employ starch as an energy source for yeast, which leads one to question why we brewers are so fussy about conversion to sugars during mashing. Even the making of bread itself is a classic example of something some brewing texts would claim should not work. Surely the yeasts being employed are not especially different. Are there enzymes present in rice/wheat flours which do convert starch over a wide range of temperatures ?

- - -

Loughborough University of Technologytel : (0509)263171 ext 4164
Computer-Human Interaction Research Centrefax : (0509)610815
Leicestershire LE11 3TU e-mail - (Janet):C.V.Copas@uk.ac.lut
G Britain (Internet):C.V.Copas%lut.ac.uk@nsfnet-relay.ac.uk

Date: Wed, 19 Feb 92 08:24:01 EST
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 19-Feb-1992 0824
<mason@habs11.ENABLE.dec.com>
Subject: CAMRA...

As a member of CAMRA, I was a bit disturbed about the comments made in the HBD regarding CAMRA Canada. I sent the two complaints that were logged in the Digest (anonymously and with permission) to CAMRA for comment. Below is their reply, exactly as scanned and OCR'd. I have added notations to represent the logo and signature where they occurred, and have corrected the footer to account for the inability of the OCR package to interpret the strange font and color correctly. If anyone wishes, I will post the letter I sent to CAMRA as well.

I have been a happy member, and what they say is true - the newspaper (What's Brewing) is good, albeit topical. Since I plan to spend as much time there as possible, I think it is useful. Those who don't go to the UK may not.

Cheers...Gary

= = = = =
= = =

Campaign for
< LOGO >Real Ale
Limited

Gary F Mason 11th Feb 1992
2 Crestwood Lane
Milford
NH 03055
USA

Dear Mr Mason,

Thank you for your letter about CAMRA Canada.

I must point out that CAMRA Canada has no organisational link with CAMRA UK. We are entirely separate organisations, although we recognise them as a 'sister organisation' with shared aims. Many members of CAMRA Canada are also members of CAMRA UK.

I am sorry if people have had difficulties dealing with them. CAMRA UK is large enough to have a full-time staff, whereas CAMRA Canada, I believe, is still run entirely by volunteers.

I very much doubt that CAMRA Canada are 'a bunch of swift-talking con artists'. We understand from individual members over there that they are having problems at the moment, but I doubt this is due to any deliberate intention to take people's money.

I'd be grateful if you could publicise the above through the computer network, for the benefit of those interested.

You might also tell people that joining CAMRA UK costs only fourteen pounds per year, for which you get our sixteen page monthly paper airmailed - reliably! Pretty good value, we think.

Thanks for writing. I appreciate your concern.

Yours sincerely

< SIGNATURE: Stephen Cox >

Campaigns Manager, CAMRA UK

Registered Office: 34 Alma Road, St. Albans, Herts, AL1 3BW Tel: 0727 867201;
Fax: 0727 867670

Company Secretary: Iain Dobson A non-profit making company limited by guarantee. Registered in England No. 1270266

Date: 19 Feb 92 08:32:00 EDT
From: "Daniel J. Graham" <graham@drcvax.af.mil>
Subject: #825 please, please?

My VAX was down and I missed issue 825, and can't seem to get a good internet path to the archive machine. Could some kind soul please send me a copy? I'll dedicate my first born stout to you...

Thanks,

Dan Graham
graham@drcvax.af.mil

Date: Wed, 19 Feb 92 08:15:40 MST
From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: Berliner Weisse tasting results

I went to the Unfermentables meeting last night (denver area brew club).

I got some feedback on my "Berliner" weisse:

This was a beer soured a la papazian, except that i added some acidopholis capsules to the souring mash. I believe that most of the souring was due to the bacteria in the capsules.

Many commented that the sourness was in fact different from the usual sour mash. Different, but not necessarily better or worse. All said the beer was clean, which is unusual for sour mashes, a good point for my technique.

Most said the souring (caried out to pH 3.4) was about right on, although i found it to be a bit too sour for my taste.

Most said the hop level was about right on (1 oz. hollertau boil).

The only consistent criticism was a grainy flavor. This could be due to many things. It may just be that letting the GRIST sour extracted something nasty from husks, etc. My fix for that problem would be to sparge, then sour the LIQUOR with pills ONLY, no raw grain. I will most likely do this for my next experiment. I am trying to plate the capsules out now, to try and seperate bacteria strains out. If there are any differences i can see in the colonies, I will sour some wort from a single colony, and taste/smell the results. I will use only the most pleasing sour wort for the next souring.

Another souring method id to use a prolonged acid rest in the mash (like 3-5 days at 90F). One fellow said the best sour mashed beer he had was made with this technique.

Now we fall to the discussion with another guy trying to make a berliner weisse. he had seen the brewery in germany. He said they pitch a pure Lactobcillus Delbreuckii along with a standard ale yeast. If anybody knows were i can get a pure L. Delbreuckii, let me know.

One other interesting part of the brewery was that they put the hops in the MASH! This allows them to use more wheat. My recipe had little wheat, it was about like:

5 lbs. pale
1 lb munich
1 lb barley flakes
2 lb wheat malt

Next time i will try something more like

3.5 lbs pale
1 lb wheat flakes
2.5 - 3 lbs wheat malt
1.5 is oz hollertau IN THE MASH

Oh one more thing on the pills. They do not smell much like other sour mashes. I cultured some up in a test tube and smelled

it. It has a grainy putridness, but not as strong as a sour mash. It is possible that the "grainy" character was due to the bacteria strain. I will try to see if culturing up from single cells will yield a clean strain of lactic acid producer.

And, of course, I'd like to hear about any sour mash/sour beer experience anyone has had.

aaron

Date: Wed, 19 Feb 92 09:33:36 CST
From: charlto@ccu.UManitoba.CA
Subject: Cold Break

jeorg@chs.com (Houck) asked about cold break. My personal feeling is that you should try to get as much of the trub as you can comfortably get (without worrying) out of the fermentor before pitching the yeast. For some people, this means that they don't remove any of the trub (I think they worry too much about infection, but to each their own...). In general, it seems that it takes at least 30 minutes for the majority of the trub to precipitate after cooling (this is based on my own observations). As long as the wort is cool (below 70F, is my recommendation), you shouldn't have too much problem letting it sit in a sealed carboy for a couple of hours.

NOTE: I did not say that you *can't* get an infection. You certainly can get infections, but I've been using this method for a couple of years without any problem at all. After the trub has settled, you can rack it off. I lose about 1/2 gallon of wort using this method. I've heard that the wastage can be recovered by filtering it and using it for priming, but I've never tried it (a 10% loss of extract and hop utilization is not significant to me).

In actual fact, I cool my wort down to about 45 degrees F and then let it sit in the carboy for up to a day before I rack and pitch. I then use a non-blowoff method for fermentation. I've heard rumors that a blowoff method negates the need for removing the trub, but I find it hard to believe and have not heard of anyone who has done a side by side comparison. All I know is that after I started doing this, my beer has improved immensely (the improvement was better than going to all grain, or switching to liquid yeast). I will go as far as to say that if you do not use blowoff and do not make an effort to get rid of a significant quantity trub BEFORE you pitch the yeast, you will almost certainly have a fusel alcohol problem. (OK, wait a second while I put on my ring of fire protection -- there we go, flame away!). I've never used a blowoff method, so I can't make any rational comments on it (though I do find it fascinating that people claim that their beer is less harsh using blowoff. I don't buy the hop resin argument, so maybe it does have something to do with trub...). Anyway, sorry for the length of this post, but this is something of a religious topic with me...

Mike

P.S. All unhopped malt extract will produce large quantities of trub when used. It is not really a function of the quality of the extract.

Date: Wed, 19 Feb 92 11:16:25 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: cold break

>
> i brewed a extract brew this weekend, chilled the wort fairly quickly
> with an immersion chiller (<15 mins), and then poured the cool wort
> into the carboy leaving behind a small amount of trub. after about 10
> minutes, when i was going to add the yeast, i noticed a considerable
> amount of matter (protein?) precipitating out of the wort. i added the
> yeast anyway and the matter settled out after about four hours (before
> the yeast took off). the yeast have not stirred up the precipitate and
> i will rack to a secondary after seven days.
> now the questions: should i have let the precipitate drop out first,
then
> rack into another carboy, or continue as i have been? is this a sign of
> poor extract? (john bull amber unhopped)
> thanks, jeorg houck, jeorg@chs.com
>

No, it's a sign that you did everything correctly, and got the
boil going really good for at least an hour. With strains of
yeast that take off quickly and vigorously (i.e. most dry yeasts
like whitbread ale/lager, or M&F ale), the yeast will stir up the
trub on the bottom of the fermenter. with these, you should wait
for the trub to settle, then rack to a new carboy, aereate, and
then pitch. If you pitch before you rack, when you return to siphon,
it might bee too late (It's impossible to siphon vigorously fermenting
wort - the CO2 released keeps stopping the sipon, and in this
particular case, the chunks of trub will clog the siphon or any
sort of filter you try to put over it).

Most wyeasts are so slow to take off that you are safe pitching
and then racking later. A friend of mine feels that you should always
do vice-versa, since much of the yeast will settle out with the trub,
but I feel this stuff is mostly dead yeast, and that that the healthy
yeast will stay in suspension. With a lager yeast at cold temperatures,
It will probably never ferment vigorously enough to stir up the
precipitate, but you are still better off racking, because of
"yeast autolysis" (according to Miller), but I have left lagers on
the bed of trub for months, and never noticed a problem. Then
again, most of these batches have had polyclar added.

If I fail to siphon the wort from the trub and it gets stirred up
back into solution, I always use a clarifier - usually gelatin,
but polyclar works great at a low temperature, and I always use
polyclar If I feel that a great deal of tannin made it into the boil
in the form of grain husks not filtered in the sparge.

bb

P.S. you will usually notice significantly more hot break in the bottom
of the fermenter when using hop pellets.

Date: Wed, 19 Feb 92 11:42:35 EST
From: sterling@glorfindel.umcs.maine.edu (Sterling Udell)
Subject: light on fermenting carboy

I recently got a new carboy, and since it came in a box, a method for ensuring darkness seemed obvious. I cut a ~2" diameter hole in the bottom of the box, and now when it's fermenting I just invert the box over the carboy. A perfect fit, with the fermentation lock sticking out the hole.

I'm sure a little light gets in around the hole, but not much. Whenever I want to look at the ferment, I can just lift the box. Very nice. The box isn't even ruined for its original use: the hole isn't big enough to damage its structure, so I could still store/move the carboy in it.

Anyway, just my \$0.02 worth . . .

String
Big Dog Brewing Cooperative - Eastern Division
"Setting New Standards in Brewing Quality"
-- Big Dog's Looker Light Lager

Date: Wed, 19 Feb 92 13:01:20 -0500
From: donmoyer@ypanic.mko.dec.com
Subject: Jasper's Home Brew Supply, Litchfield NH - Moving

Hello,

As an informational note, Jasper's Home Brew Supply of Litchfield, NH is moving to Nottingham Plaza, 110 Tracy Lane, Hudson, NH 03051. The phone numbers will remain unchanged, 800-FOR-BREW and 603-881-3052.

Thanks,

Dave

Date: Wed, 19 Feb 92 18:17:32 GMT
From: des@pandora.swindon.ingr.com (Desmond Mottram)
Subject: 160 (was 200) British Beers

After mentioning recipies for 200 British beers, I had several requests for details, so I'm putting them on HBD instead of direct post so that others may also enjoy. I got a bit carried away I'm afraid, but there are still 160

recipies for excellent beers in these two books. Prices are in English pounds and do not include postage and packing.

"Brew Beers Like Those You Buy" by Dave Line

"Great names like Draught Bass, Worthington and Guinness plus dozens of other great beers. Over 100 famous beers selected from Britain, and beyond, are included and fullest details given to ensure that anyone, even without any previous knowlege of brewing, can produce a beer which will do justice in flavour and quality to the original brew."

ISBN 0-900841-51-6 RRP #4.50,

Argus Books,
Argus House,
Boundary Way,
Hemel Hempstead,
Herts
HP2 7ST
UK

"Old British Beers and How to Make Them" by Dr.John Harrison

"Contains instructions for brewing 60 British Beers ranging from pre-1400 unhopped ales to early 1900 oatmeal stouts." 8 medieval beers (5 unhopped, using herbs and spices instead), 17 Amber, 23 Brown and 12 Black. Most OGs are above 50, many over 100 and the highest 140. Includes 10 pages of historical notes, plus suggestions on home-roasting malts.

ISBN 0 9517752 0 0 Price (approx) #3.30,

Dr. J. Harrison
5 Dorney Reach Rd.
Dorney Reach
Maidenhead,
Berks,
SL6 0DX
UK

Anyone crass enough to suggest I have a financial interest deserves all he gets :-p

Rgds and happy homebrewing,

Des.

Date: Wednesday, 19 Feb 1992 13:19:19 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Using Spent Grains

On the subject of using spent grains in your bread, I am not sure the issue of proper grinding was made clear. Any brewing grains that are not properly ground can crack your teeth (well, some can). So, whether you want to put the grains in your bread or your granola or your cookies, please be sure that there are no hard lumps left in the spent grains.

The last time I asked about ways to use spent grains (about two years ago, I believe), this was the most important piece of information I got.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date:Wed, 19 Feb 92 15:31 EDT
From: <BOEGE%UORHEP.bitnet@CUNYVM.CUNY.EDU>
Subject: Heat Yield and Measure Conversion

Greetings,

I have an electric stove. Were I to buy a 6 gallon SS stock pot, would I be able to bring 5 gallons of wort to a boil? I'm not asking for armchair calculations, I am asking for empirical observations. It seems like most people who mention boiling a large wort also mention doing so with high BTU devices. If you have boiled 5+ gallons on a regular electric stove, please let me know. I would hate to invest in a large brewpot and then have it produce only warmish wort.

Is there a reference wherein the densities of cooking ingredients are listed. I have many recipes that give amounts in mass units. I do not own a kitchen scale, and so I would like to be able to convert masses into volumes. I am specifically interested in doing said conversion for honey, flour, and sugar. I realize that densities will vary, but I don't think ballpark conversions are unreasonable to expect. Thanks, Mr. Schmidling, for the bread recipe. I'll be sure to give it a try.

Cheers,

Steven J. Boege

"Man is certainly stark mad. He can't make a worm, but he makes gods by the dozens."
Montaigne

Date: Wed, 19 Feb 92 16:06:17 -0500
From: chrisbpj@ldpfi.dnet.dupont.com
Subject: Heat Yield and Measure Conversion

About a week ago, I brewed a batch of extract/mash weiss bier that was supposed to make six gallons. Since I don't have a six gallon *glass* carboy and didn't want to have any leftover ingredients, I figured I'd make the 6 gallon recipe in a 5 gallon carboy. I knew under-dilution would make for a thick wort, and figured the alcohol content would be higher in the fermenter than usual, but I calculated max alcohol content at around 7 percent, so I figured my yeast should be fine.

Everything seems fine so far, though a bit slower than usual. The ferment IS thick, but seems in good shape, and is just finishing fermentation. I plan to rack to a 6 gallon plastic bucket, dilute to approx 6 gallons (proper SG), prime, then bottle. Has anybody ever tried this approach before? As I said, my main concern is that the higher concentration of alcohol could kill the yeast before it has a chance to fully ferment all fermentables. If this happens, I could end up with exploding bottles. Also, I thought the higher concentration might tend to change the flavor of my brew. Any thoughts, experiences, etc out there? I'll be bottling shortly, so if there's interest, I'll let you all know how it turns out.

-Pete

Date: Thu, 20 Feb 1992 8:09:13 EST
From: JOE@syd.deg.CSIRO.AU
Subject: refractometers et al.

Date sent: 20-FEB-1992 07:59:57

Greetings from an exiled US Hombrewer in OZ!

1) I inherited a "hand-held-temperature-compensated-optical refractometer" (whew!) from my wine-making dad. I've been using it for a while now in place of my hydrometer and I wondered if other homebrewers have used one. I think its a great tool since it only uses a drop or two of beer (no waste and no dunking in the carboy etc.

)
Mine reads out in degrees Brix (~ percent sugar content by weight I think) from 0 to 30 with 0.2 gradations. Since its weight % I've just been subtracting final from initial readings and dividing by two to get alcohol % by weight (i.e. $14B-4B=10 \ 10/2 \Rightarrow 5\%$ by weight). Any experience with refractometers and a "correct" conversion from Brix to HBD SG would be appreciated!

2) Any other HBD'ers from Australia out there?

G'day (yes the actually say that here :))

-
JOSEPH WILLIS BOARDMAN "let dead dogs alone"
Email: joe@syd.deg.csiro.au
Phone: 61-2-887-8884

Date: Wed, 19 Feb 1992 13:37:04 -0800
From: mfetzer@ucsd.edu (The Rider)
Subject: HBD vs. rec.crafts.brewing?

Rob,

I discovered that HBD gets posted to r.c.b. This brings about the question, do other articles on r.c.b get posted to the HBD? And... why is HBD not a series of individual articles on the usenet?

Just curious if I should stop reading one or the other, since HBD is more convenient for me personally, but I'd like to get the complete scoop.

Mike

- - - - -
Michael Fetzer
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

- - - - -

Date: Wed, 19 Feb 92 14:41:55 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: Help!! I'm trapped in a non-brewery!

Dave,

[re: ice jugs in the tub]
That's a great idea for summer!! Thanks for the tip.

- --Eric

Date: Wed, 19 Feb 92 13:58:28 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Dry Hopping Sanitation
Full-Name: "John Cotterill"

When dry hopping, or pouring the wort over beer after chilling, what is
the
best way to sanitize the hops to reduce infections?
JC
johnc@hprpcd.rose.hp.com

Date: Wed, 19 Feb 92 15:04:18 MST
From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: roasted grains

Can i make a reasonable chocolate or black patent malt by roasting my pale malt in the oven? If so... what temps... what times.

Does anybody know how to make roasted barley? What kind of barley? (un-husked?? pearled??) roasting time, temp?

aaron

Date: Wed, 19 Feb 92 15:15:42 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: Batting .250 (infected hop plugs?)

Mike Tavis asks: could hop plugs be infecting his beer?

Hops are a natural disinfectant -- I think you may be on a wild goose chase. How about your plastic equipment (primary fermenter bucket, siphon hoses, bottling valve, etc); are they getting scratched up or opaque? If so, that could be a source of infection. How about your bottle caps or your bottles? The stopper for your secondary fermenter?

Good luck! Oh, and about being out of HomeBrew: RELAX -- what a great excuse to run out and buy a 6 of <insert your favorite expensive import here> :-)

- -- Eric

Date: Wed, 19 Feb 92 14:06 PST
From: Dan Feldman <Feldman@GODZILLA.SCH.Symbolics.COM>
Subject: goodbye

Well, this is it, I finally found a job (with no e-mail facilities unfortunatly). Thanks to all for all the useful information that I have recieved over the years. I will miss this forum a lot. As soon as e-mail facilities are and running at my new place, I will re-subscribe. Thanks again to all (sigh)...

Dan

Date: Wed, 19 Feb 92 14:39:58 CST
From: whg@tellab5.tellabs.com (Walter H. Gude)
Subject: Re: cold break

I had a similar experience using a John Bull Master Class bitter kit. I got an amazing amount of cold break about an hour after transferring it to the carboy and pitching. This was the first use of my new immersion chiller and figured that was the reason. The beer came out clean as a whistle, but still has a slight amount of chill haze. Would waiting an hour and then racking off the cold break cause less chill haze? Would it be worth the infection risk?

Walter Gude

Date:Wed, 19 Feb 92 21:58 EST
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>
Subject: Aluminum and Alzheimer's Disease

gEnter your message below. Press CTRL/Z when complete or CTRL/C to quit. I know this is a bit off the theme of the digest, but it has come up several times over the last few months. I've reviewed the literature on Alzheimer's Disease (AD), as part of my medical education. I believe the jury is IN on aluminum, and the verdict is NOT GUILTY. Several studies

clearly show Al does not directly cause AD. While it is still possible, other culprits, namely amyloid acumulation and genetics, appear much more likely to the cause (etiology, in the vernacular). The brain lesions found in AD do indeed contain Al, but the same levels of Al are found in normal peoples' brains. Al may contribute to the disease in those who are susceptible, so the "watch out for demon aluminum" may be valid for those whose ancestors died of AD. The rest of us can RELAX!

One of the pieces of evidence supporting the genetic origin of AD is interesting...Down's syndrome victims have a much higher incidence of AD than the normal population. Since these people have an extra chromosome 21, the search for the AD gene has focused there. One attempt has failed, but the gene can't hide forever.

Sorry for the deep science, but with all the (interesting!) physics and chemistry that get tossed around this digest, I had to put my \$.02 in. BTW, thanks to those who post recipies; I've brewed two and both were excellent. Also, if anyone wants references for the above, Email me.

- --Scott Welker, USUHS School of Medicine

"Beer, the doorway to alcoholism." --from a PA turnpike billboard,
put up by the Christian Womens'
Temperance Union

"An alcoholic is someone you don't like who drinks as much as you do."
--Dylan Thomas

End of HOMEBREW Digest #828, 02/20/92

Date: Thu, 20 Feb 92 6:57:27 EST
From: Jim Grady <jimg@hpwald.wal.hp.com>
Subject: Weights & Measures

Steven Boege asked about weight to volume conversions for some of his recipes.

I found the following on pages 221-222 of "The Cook's Companion" by Doris McFerran Townsend. Any brewing cooks may want to check the book out. Anyway,

Flour (all purpose): 1 lb. = 4 cups
(cake): 1 lb. = 4 + 3/4 cups
Honey: 1 lb. = 1 + 1/3 cups
Molasses: 12 oz. = 1 + 1/2 cups
Sugar(granulated): 1 lb. = 2 cups
(brown): 1 lb. = 2 + 1/2 packed cups
(superfine): 1 lb. = 2 cups
(confectioners): 1 lb. = 3 + 1/2 cups

My own experience is that the flour measurement is for SIFTED flour. Flour settles a lot and 4 cups of unsifted flour will be much more than 1 pound. I bought my kitchen scale so that I could weigh my flour (pre-brewing) and now it's great for malt & hops as well!

- - -

Jim Grady|"Freedom of the press is limited to
Internet: jimg@wal.hp.com | those who own one."
Phone: (617) 290-3409 | A. J. Liebling

Date: 20 Feb 92 07:55:00 CST
From: "ROBERT W. HOSTETLER" <8220rwh@INDINPLS.NAVY.MIL>
Subject: Re: heat yield (electric stove)

I've brought 5 gallons of water to boil on an electric stove to boil A
LOT
of iced down shrimp before. Be very patient, however, it took about half
an
hour go go from cold tap temperature to a rolling boil. Hmm, more of that
shrimp would be a good way to break in my first batch...

Bob Hostetler 8220rwh@indy.navy.mil

Date: Thu, 20 Feb 92 08:52:37 EST
From: marc julian <CMSMARC@uga.cc.uga.edu>
Subject: questions

I have some basic questions for any who choose to answer me...

1. My first batch of beer (pale ale) came out pretty good... except it has a rather weak alcohol content - 2.5% Is this normal...?? if this is weak ...why...??
- 2 This same batch of beer is inconsistent... I have a couple bottles that are just great... and then one with a strange aftertaste.. I'm sure I just need to be more sanitary in the bottling process... but what does that mean... how compulsive are you in your sanitization process...?? what lengths does/should one go to..
- 3 bottling seems like a giant pain in the ass.. with the beer kit I received a bottling wand was included... I do not understand the advantage of this tool over a plain tube... I didn't have time to play around with it because I was too busy bottling... so what's the use of this thing.
.
why is this orange cap on the end of the wand... ?? is it just for transferring beer from the fermenter to a secondary...??
- 4 use of hops... during boil... end of boil... or both.. why...
- 5 stout... I would like my next beer to be a stout... I'd appreciate any stout algorithms from the homebrewing population... I'm fairly new at all of this... so any/all information would be great..

lastly - thank you in advanced for any answers provided.. you can mail responses directly to me or send them to the list if you feel so inclined

thank you... Marc W. Julian (email - CMSMARC@UGA)

Date: 20 February 1992 09:37:03 CST
From: "Roger Deschner" <U52983@UICVM.UIC.EDU>
Subject: Re: Dry Hopping Sanitation

Hops have been used for centuries as a disinfectant. This is one reason they were originally used in beer. RELAX -- this is truly one less thing to worry about.

Date: Thu, 20 Feb 1992 09:08:27 -0800

From: krweiss@ucdavis.edu

Subject: boiling on electric stove

Steve Boege asks about getting big pots to boil on an electric stove.

A looong time ago I recall someone (was it the sorely missed Pete Soper?
)

reporting great results by wrapping the pot in a 1/4 - 1/2" blanket of newspaper. The insulation reduced heat loss through the sides of the pot and enabled a relatively low-BTU stove to boil a big pot vigorously.

Ken Weisskrweiss@ucdavis.edu
Computing Services 916/752-5554
U.C. Davis 916/752-9154 (fax)
Davis, CA 95616

Date: Thu, 20 Feb 92 08:05:05 pst
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>
Subject: Re: Berliner Weisse tasting results

In HBD 828, Aaron Birenboim said...

>One other interesting part of the brewery was that they put
>the hops in the MASH! This allows them to use more wheat.

How does hopping the mash effect the amount of wheat which can be used?

Date: Thu, 20 Feb 92 10:30:23 pst
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>
Subject: Oregon Homebrew Competition and Festival
Full-Name: Ted Manahan

ANNOUNCING
THE TENTH ANNUAL
OREGON HOMEBREW COMPETITION AND FESTIVAL

On Saturday, May 2, 1992.

The Heart of the Valley Homebrewers ("HVH") invites you to participate in their TENTH annual homebrew competition and festival, the longest-running event of its kind in Oregon. The focus of the event will be a judging of homebrewed beer sanctioned by the Home Wine and Beer Trade Association (HWBTA). In addition, the Club will host a festival to promote awareness and knowledge of various beer styles, provide opportunities to share information about the homebrewing craft, and encourage interaction of homebrewers in a social atmosphere.

Entries will be received for judging in the nine following categories:

- 1) Light Lager (includes American and Continental styles)
- 2) Dark Lager (includes bock)
- 3) Stout
- 4) Porter
- 5) Light Ale (includes Golden)
- 6) Pale Ale (includes IPA)
- 7) Dark Ale (includes Brown Ale)
- 8) Specialty (includes wheat, fruit/herb beers, steam beer)
- 9) Strong Beer (includes doppelbocks, barleywines, and imperial stouts)

ENTRY REQUIREMENTS FOR THE COMPETITION:

Please contact Ted Manahan (tedm@hp-pcd.cv.hp.com) for further information. I will send you email with full entry requirements.

Ted Manahan
tedm@hp-pcd.cv.hp.com
503/750-2856
503/926-6228

Date: Thu, 20 Feb 92 13:31:00 CST
From: tony@spss.com (Tony Babinec)
Subject: summary of previous thread on dry hopping and sanitation

There was a thread on dry-hopping and sanitizing hops last fall. Short of looking it all up again, I'll attempt to summarize.

You can:

- late hop during the boil, say in the last 1-2 minutes before end of boil.

- hop right after boil, say steep the hops for 20 minutes before chilling.

- hop right after the boil in the manner of some big brewers, namely, put some hops in a "hop back" and strain the beer through the hops on the way to the wort chiller.

- steam cook or pressure cook the hops before adding them to secondary. I recall George Fix describing this in some detail. If I remember, double the amount of hops you would otherwise use and steam cook them (as you would some vegetables) for 15 (?) minutes before adding to the secondary. (I apologize for not looking up the original, but that's too much like work right now!).

- just throw the hops in.

There is no question that hops have some bacterial content. The arguments for just throwing the hops in are:

- if the yeast took off in the beer, and subsequent handling of the beer is done quietly, the beer is essentially anaerobic.

- the beer is low ph.

- the beer has some alcohol in it.

- the hops themselves have a "preservative" (infection-inhibiting) property (due to humulone content?).

The above points do not make for a sure thing, but are simply points in favor of everything working out all right! Relax, don't worry...

Date: Thu Feb 20 10:10:11 PST 1992
From: mvalent@calstatela.edu
Subject: S. cerevisiae

First of all, please forgive my inability to refer you back the recent postings to which I am about to refer. The other day, someone was asking about *Saccharomyces cerevisiae*. Speaking as a grad student in Microbiology,

S. cerevisiae is the genus species classification of the yeast. Nearly all of the yeast used for fermentation is this species. When you use a "different"

yeast for your beer, it's a different strain of *S. cerevisiae* and not a different species of yeast. Of course other species of yeast are used for fermentation as are some species of bacteria, but the majority of alcohol production is due to our little yeasty friend. By the way, as far as I can tell, *Saccharomyces cerevisiae* means sugar eating beer fungus.

Now, on an entirely different note... Somebody else was wondering if one could boil 5 gallons of water in a 6 gallon pot on an electric stove. My answer is "yes." My friend and I do. It does take quite a long time, though.

That's OK... We drink while we wait.

New Mike

Date: Wed, 19 Feb 92 15:56:32 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Hop growing question

What causes a hop plant to set blossoms?
is it:
the length of the vine?
the height of the plant?
the time of the year?
the length of the day?
the change of temperature?
the phase of the moon?
the Dow?

Nothing I've read addresses this question.

The reason it's a question to me is this:
I've been growing cuttings from my hop plants through the winter in hopes
of getting a head start in the spring. I'm wondering if I might manage to
get a small, early harvest before planting time if I treat my plants
right.

Carl

WISL,BM.

Date: Thu, 20 Feb 1992 12:19 PST
From: Jack Hack <JRHINE@HMCVAX.CLAREMONT.EDU>
Subject: Wort Chillers

Could someone explain the operation of a wort chiller? I'm getting ready to get into homebrewing, but I'm still waiting for my books to arrive. At this point, everything I know has come off r.c.b, HBD and mthvax. A wort chiller seems to be a device to chill wort (duh). Any other operation involved? I have a tube run through a bucket of ice that I use for a still; would that chill the wort satisfactorially? Why (or is) wort chilling desirable? Should the wort be filtered or something before being chilled?

Thanks in advance for any possible responses I might get.

Date: Thu, 20 Feb 92 12:58:34 PST
From: winter@cirrus.com (Keith Winter)
Subject: Artificial carbonation time chart

Some time ago, there was a discussion about artificial carbonation and it was mentioned that there is a chart somewhere, or was going to be posted, showing time vs. pressure to attain proper carbonation. I don't remember where this was file was or, if posted, I missed it. I'd appreciate it if someone could point me in the right direction. Hopefully, it is not only available somewhere via ftp 'cause I don't have any ftp ability :-).

Thanks for any help.

--

Keith Winter @ Cirrus Logic, Inc. (winter@cirrus.com)

Date: Thu, 20 Feb 1992 13:08 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Two Beers from One Mash (from Micah Millspaw)

This winter I've been brewing some high gravity beers using the first runnings from the mash only. In the past I did a mash and then built up the gravity with dry malt extract, but this is very expensive (and I'm cheap). What had made me balk at this first running only method is the waste of grain. So I began making low gravity beers from the second runnings, low grav beer can also be low alcohol beer.

This is what I do. After collecting the first run wort I restrike the mash. Before I restrike though I add in a pound or so of specialty grain, I have even added in a couple lbs of corn starch to make a cream ale. This Monday I brewed a Scotch ale (wee heavy) and got a stout for the second run with a lb of roast barley added. The first beer was 1100 OG and the second 1040 OG. Although this makes for two boils in one day you only have to do one mash. So anyone out there doing barleywines or dopplebocks give this a try. Use different yeasts for more variety.

Micah Millspaw 2/20/92

Date: Thu, 20 Feb 92 17:37:06 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Dry hopping infections

Those of you concerned with infections due to dry hopping should read an article submitted by George Fix in Homebrew Digest #733. I've got two batches being dry hopped right now and I'm relaxing. :-)
I have yet to see brewers out there saying "I just dry hopped a batch of beer and had to dump it due to an infection." If it was THAT much of a problem, I expect we would have been hearing about it.

Darren

Date: Thu, 20 Feb 92 17:44:02 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Electric Stoves

I use a 10 gallon SS pot to boil 5-6 gallons of wort on my electric stove.

I have an older model with the real wide heating coils. It gives a good rolling boil, especially when I keep the pot partially covered. Because the pot is so big (diameter), heat dissipation on the stove surface is a problem. I often smell burnt paint while I'm boiling. I just wonder how long my stove is going to last. I'm usually relaxing and enjoying homebrew instead of worrying about it.

Darren

Date: Thu, 20 Feb 92 17:48 CST
From: korz@ihlpl.att.com
Subject: Blowoff vs. trub removal

Mike writes:

> I've heard rumors that a blowoff method
> negates the need for removing the trub, but I find it hard to believe
and
> have not heard of anyone who has done a side by side comparison.

I think the rumor was the other way around: that removing the trub
negates
the need for blowoff. I'm not sure how the two are related. I faintly
remember something about the yeast using the trub for nourishment if
there
isn't enough oxygen in the wort, but I'd like to read *a lot* more about
this before I'm convinced either way. Biologists, Zymurgists: Please
comment.

> All I know
> is that after I started doing this, my beer has improved immensely (the
> improvement was better than going to all grain, or switching to liquid
> yeast). I will go as far as to say that if you do not use blowoff and
> do not make an effort to get rid of a significant quantity trub BEFORE
you
> pitch the yeast, you will almost certainly have a fusel alcohol problem.

I'm not going to flame, rather I'd like to learn more about this. Why do
you propose this correlation? Do you have a reference?

> I've never used a blowoff method, so I can't make any
> rational comments on it (though I do find it fascinating that people
claim
> that their beer is less harsh using blowoff. I don't buy the hop resin
> argument, so maybe it does have something to do with trub...).

I don't see why you should be amazed. I used to be a die-hard supporter
of the blowoff method, because the smell of the blowoff was so horrid
that I figured there was no way I wanted that gunk in my beer. Recently,
with the resurgence of this topic (probably it's 10th time around since
1988) I decided to be reasonable and re-evaluate my position. I've since
been brewing oversized batches and doing side-by-side brewing blowoff/
non-
blowoff. The jury is still out -- the beers are either still fermenting
or
still carbonating. I did, however, take a sniff of a recent blowoff jug
and the smell was not unlike normal beer. That led me to re-think what
other changes have I made in my technique since those days of bile in the
blowoff jug. The changes were:

1. Wyeast in stead of dry yeasts maybe
2. 65F ferments in stead of 70F doubtful
3. full boils (6gal) in stead of partial (2gal) doubtful
4. immersion chiller (leaving SOME trub behind) maybe

Well, 1 and 4 could be the big difference. Note, I say SOME trub
because I have been experiencing the same phenomenon as Jeorg -- I
leave behind what little trub there is in the kettle after chilling,
but a lot more appears shortly thereafter in the fermentor. I'll
try waiting an hour or so after chilling and see how much trub remains.

What we need is some science to solve this problem! Side-by-side tests: 1. trub/noblowoff, 2. notrub/noblowoff, 3. notrub/blowoff, and 4. trub/blowoff. The resulting beers should be chemically analyzed for higher alcohols and anything else that might be produced. The only snag is the cost -- I've already spoken with J.E.Siebels & Sons -- these tests cost BIG BUCKS. Another sad story of science vs. funding.

A1.

Date: Thu, 20 Feb 92 18:03 CST
From: korz@ihlpl.att.com
Subject: 160 British Beers

Des--

Although I don't own Line or Harrison, I've read that Line's recipes include many ingredients that we here in the states have great difficulty in purchasing, for example Golden Syrup, Demerara Sugar and Invert Sugar. Line's book *is* available in the states. There are ways around the shortage of certain ingredients, but they take some experimentation (how much Blackstrap Molasses should be substituted for the Demerara?, etc.) I just wanted to warn newcomers, that it's not as easy as it sounds. There is another wrinkle in Line's books: he used very attenuative yeast, therefore, his sweet recipes call for saccharine tablets, for example. Another variable to work out. I plan to buy Line's book, but based upon what I've read over the years in the HBD, I think that a U.S. "translation" would be a big improvement -- a noble undertaking, indeed!
Al.

Date: Thu, 20 Feb 92 18:20 CST
From: korz@ihlpl.att.com
Subject: Dryhopping sanitation

JC writes:

>When dry hopping, or pouring the wort over beer after chilling, what is
the
>best way to sanitize the hops to reduce infections?

The easiest method of hop sanitation is what I do: NOTHING.
I have not been sanitizing my hops for dryhopping and my beers
have not developed any infections. I add the whole hops immediately
after the krauesen falls, but the beer is still fermenting actively.
The active yeast, the low pH and the alcohol all add up to an
uninviting environment for infectious beasties. I think the only
thing you need to worry about might be mold if the hops were dried
improperly. I've also used pellets, but prefer whole hops because
they float right up to bottling/kegging time -- the pellets eventually
sank and were covered over by pooped-out yeast -- the final effect (the
WONDERFUL bouquet) was diminished.
Al.

Date: Thu, 20 Feb 92 17:48:03 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: boiling on an electric stove

You betcha -- *priveded* your brewkettle is wide enough to fit over 2 burners. Even so, It may take as long as 20 minutes for the boil to start. On the bright side, because of the slow heating, you are less likely to have a boil over :-)

- --Eric

Date: Thu, 20 Feb 92 15:40:34 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Who would have thought...

Indeed, miracles never cease. This article appeared in this morning's edition (02-20-92) of the Birmingham Post Herald (reprinted without permission).
It was written by Post Herald reporter Nancy Bereckis:

Roll out the barrel, local brewery's coming back

Local beer lovers' saddest hour occurred in 1907 when city politicians made alcohol illegal and forced the Birmingham Brewing Company to pour 300 barrels of beer into the street.

In the 85 years since, the ban on alcohol was lifted and beer lovers could have their fill of Budweiser, Miller, and Strohs.

But if they wanted some home-brew like the Birmingham Brewing Co. produced, they had to go to Pensacola Fla., where a small brewery is located, or New Orleans where Abita beer is brewed.

Until now.

Lee Nicholson, Birmingham native, musician, and brewmaster, is ready to usher in a new era of happy hours for beer lovers by reviving the Birmingham Brewing Co.

"Beer is always best when it's brewed in your backyard. And when you've got one of the best water supplies in the US, like Birmingham has, it should be outstanding," Nicholson, 43, said yesterday from the office of his attorney, who is helping him get the brewery off the ground.

So far, Nicholson, attorney Ben Hogan, and a slew of investors have purchased the building where the brewery will be located at 3118 Third Ave.

South. They've gotten the blessings of the city of Birmingham. And they plan to receive the vats and brewery equipment in April.

Hopefully, Nicholson said, the first bottle of Red Mountain Beer will debut at the City Stages music festival, which runs from June 19 to June 21.

Nicholson hopes to distribute Red Mountain at local grocery stores, restaurants, and bars. At first, he will brew a red beer, which is like an ale, and a lighter lager. The beer will cost slightly more than domestic varieties and less than imported brews.

Nicholson, an accordion and banjo musician who recently played in the Birmingham-Southern College production of "The Grapes of Wrath" first started brewing beer about 10 years ago as a hobby. He operated a store in Homewood for a while, where he sold brewing equipment. And in recent years, he opened a brewery and restaurant in Tampa, Fla.

When Nicholson opens in Birmingham, he will become part of a new industry of local beer compaines, called microbreweries. In the past five years, the microbrewery business has grown from around five, which were located in CA, to more than 200 nationwide. Some of the most successful microbreweries are the Abita brewery in New Orleans and the Redhook Ale brewery in Seattle.

Nicholson is friends with the Abita brewers and will call on them and other local brewmasters for help.

"This is the right time to do something like this in Birmingham because people are starting to realize that beer can be as complex as wine," Nicholson said.

To Nicholson, all American domestic beers taste the same because each is brewed the same way. All large breweries make their beer quickly, in large quantities and often use corn and rice to supplement the traditional barley, hops, yeast, and water.

Nicholson will only use the traditional ingredients as well as Birmingham's pure water to make his beer that will taste like...well, he's not sure.

"It won't tase like the beer I make on a small scale and since there hasn't been a brewery here since 1907, I really don't know exactly what it will taste like," he said.

- - -

Guy McConnell, getting ready for a first-hand sample

Date: 20 Feb 92 12:51:40 EST
From: Eric Webster <72240.2510@compuserve.com>
Subject: Assorted Things

Re: Will an electric stove heat 5 gals of wort?

Being cheap, I use two large chili pots (3-4 gals each) to heat my wort, one on each large burner of my electric stove. I then siphon them both into the carboy. This works well, and also allows fun hop recipes - you can mix hop times and varieties by using, say, 1.5 oz Perle (a very underrated hop, IMHO) in one pot for 60 mins, and 1.5 oz Hallertau for 60 min in the other pot, and then mix. There's enough voodoo in me to believe that that produces different results than dumping them both in one large pot.

Re: brewpubs

Went to a new Chicagoland brewpub yesterday - Millrose Brewery (really brewpub) at the intersection of I-90 and Barrington Road north. Excellent beer; Goose Island fronted them some beer till their pipeline is full. The northern star (brown ale) is superb. E-mail me for detailed directions.

Query: growing hops

It's about that time - I'm planting hops in every friend's back yard who has a fence next month. Any reco's on varieties that will work in Chicago?

I grew some Cascades last year, and BOY, were they flowery. Almost too much so. Yikes! Also, anyone know where one can get alpha analysis on a homebrewer's budget?

Eric

"Damn it, Jim, I'm just a country doctor"

Date: Thu, 20 Feb 92 21:21 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: Lemon beer, why not?

Greetings,

I took a trip down to Phoenix this past 3-day weekend, and was given a large box of home-grown lemons. Hmmm.... lemon beer, anyone?

I've had some success making cherry beer; I've heard of many other fruit beers; why not lemon? Mexican beers are commonly served with a wedge of lemon or lime; why not add the lemons <before> the fermentation?

Indeed, why not?

So, what do y'all say? Has anyone tried this particular abberation? I'd be interested in any feedback at all; successful and unsuccessful recipes and methods, hypotheses, comments, tell me I'm crazy, whatever. If you'll send comments directly to me, I'll post a summary if there's interest and/or enough feedback.

Thanks,
Chuckcoronellrjds@che.utah.edu

Date: Thu, 20 Feb 92 20:34:54 PST
From: UNDERWOOD@INTEL7.intel.com
Subject: Responses to reusing yeast

Greetings,

Just wanted to say "Thanks" to all who responded to my question of reusing yeast. After going through the responses, and comparing them to Papazian, it seems CP goes more into preparing the starter than where to get the yeast to put in it!

To summarize for those folks who have never reused their yeast:

1. Rack your wort into your secondary leaving the slurry behind.
2. Pour some boiled water into the primary to slosh around the slurry.
3. Pour this into a clean, sanitized, mason jar. Cap and shake.
4. Let this settle for 10-30 minutes. The mixture will separate into layers. The white milky layer is the yeast. Spoon or pour off the rest.
5. Add more water, cap, shake, settle, pour/spoon.
6. Do this until what you have left is mostly yeast.
7. Transfer this to another clean sanitized jar and store for up to a month in your refer.

Of course, sanitation is important, flaming jar mouths, boiling your jars, lids, etc.

Thanks again, hope this may be of help to others.
Any errors are probably mine, if this isn't quite right, please correct me as I haven't tried this yet!

Cu

Date: Thu, 20 Feb 92 23:31:59 EST
From: "Michael Westmore" <mwestmor@irus.rri.uwo.ca>
Subject: Starch ferments

In the process of brewing sake, the yeast is not actually fermenting starch.
The starch is being converted by enzymes simultaneously with the fermentation of sugars by the yeast. The key ingredient in making sake is koji (the mold *aspergillus oryzae*) which produces enzymes that break down the starches in the rice.

Michael Westmore

End of HOMEBREW Digest #829, 02/21/92

Date: Fri, 21 Feb 92 07:09:15 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Electric stoves

In response to one person's query about boiling 5 gal of wort on an electric stove, we've seen lots of people saying "sure, I do it a lot..."
with applicable caveats.

Seems to me, the REAL question isn't electric vs. gas vs. butane vs. open fire; the REAL question is how many BTUs does it take to bring 5 gal of wort to a boil in less than an hour?

- --Danny

Date: 21 Feb 92 07:56:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Thanks, and a pump question

First off, thank you very much to all who sent me copies of number 825. I did receive many, but that is much, mmuch better than not having it, so I sincerely appreciate all transmissions, regardless of duplication.

I'm still looking for a pump for beer. A friend to whom I pass on this digest spotted something interesting at his workplace. There is a bottle of generic bottled water, a 5 gallon plastic type, with a small, battery powered pump on top of it. It doesn't have much info on it, just the English letters MK on to p, and the note that it delivers 5.5 gallons per minute. There is also some Japanese writing. Seems like this might be the perfect way to get beer out of the carboy if it didn't oxidize things too much. Does anyone know what on earth this is? Is MK a brand name? Beer-sodden minds want to know...

Dan

Date: Fri, 21 Feb 1992 06:29:32 PST
From: wegeng.henr801c@xerox.com
Subject: Re: boiling on electric stove

I missed the original question about boiling on an electric stove, but since I've been doing this for several years I'll make some comments. It takes me about 30 minutes to bring 5 gallons of cold water to a rolling boil (covered lobster pot). One way to shorten this time is to start with hot water instead of cold.

I like the suggestion of using some sort of insulation around the pot, but would caution that newsprint is flammable, so be very careful that it doesn't come in contact with the electric burner. I'm sure that there are better readily available materials that one could use (cotton, for example).

/Don
wegeng.henr801c@xerox.com

Date: Fri, 21 Feb 92 14:50:24 GMT
From: des@pandora.swindon.ingr.com (Desmond Mottram)
Subject: Invert sugar et al

> Date: Thu, 20 Feb 92 18:03 CST
> >From: korz@ihlpl.att.com
> Subject: 160 British Beers
>
> Des--
> Although I don't own Line or Harrison, I've read that Line's recipes
> include many ingredients that we here in the states have great
difficulty
> in purchasing, for example Golden Syrup, Demerara Sugar and Invert
Sugar.

I read somewhere that invert sugar is not really necessary as ordinary
sugar gets inverted anyway as part of the brewing process. Can a chemist
elucidate?

Golden Syrup? Don't you have **any** form of sugar syrup or cane syrup in
the States? What about Maple syrup, has anyone tried that? It won't taste
the same, but nor do different brands of golden syrup here.

As for Demarara Sugar: molasses is **much** stronger flavoured, so you
would
only want tiny amounts, 4oz or less, plus white sugar to make up the
weight.
We have several varieties of brown sugar here, ranging from very light
and
mild to very dark and strong flavoured. Line does not make it clear which
to use so experimentation is necessary, but that's part of the fun :-)

> Line's book **is** available in the states. There are ways around the
shortage
> of certain ingredients, but they take some experimentation (how much
Blackstrap
> Molasses should be substituted for the Demerara?, etc.) I just wanted
to
> warn newcomers, that it's not as easy as it sounds. There is another
> wrinkle in Line's books: he used very attenuative yeast, therefore, his
> sweet recipes call for saccharine tablets, for example. Another
variable
> to work out.

I agree here, saccharine is horrid, don't use it unless you have to.

I plan to buy Line's book, but based upon what I've read
> over the years in the HBD, I think that a U.S. "translation" would be a
> big improvement -- a noble undertaking, indeed!
> Al.

Perhaps a supplement explaining what ingredients to substitute, unless
someone **wants** to try to re-duplicate all known British beers - could be
fun trying.

Rgds, Des.

Date: Fri, 21 Feb 92 08:57 CST
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU
Subject: Summary of Responses re: Single v. TwoStage Methods, etc.

Dear HBD Readers,

I received a lot of responses with regard to my last batch of questions concerning fermentation methodology, syphons, and hydrometer readings. Here's a summary of the responses so far:

I got mixed responses with regards to the Burton (not "Barton" as I had written earlier) Union System, the single-staged system with a blow-off hose afixed at the top of the carboy during the initial stages of fermentation. Although this system is not regarded highly by Burch, it seems to work well for those who use it properly. Remember to replace the blow-off hose with the fermentation lock after the initial fermentation subsides (usually 2-3 days, being careful not to replace lock too soon). Some of the benefits of this particular method are that the risks of infection are decreased and hydrometer readings can be saved until bottling time, usually 2-3 weeks (?). The drawbacks, however, are that this might lend itself to a cloudier product, as it is not separated from the sediment. I must reiterate that I am still quite the novice at this, but I suspect that this system would be inappropriate for more complex recipies. For example, Tony Babinec suggests that a two-staged method facilitates clarity of the beer, and is the place to try dry-hopping, a technique I'll have to try after I've gained a little more experience.

The strongest response in favor of the two-staged method came from John DeCarlo. His suggestion that those of us who are thinking about such a system invest in a 7 g. carboy as a primary is well taken. With the "headroom" in such a container, one can attach a fermentation lock directly, without the concerns of clogging a blow-off hose. Further, glass is less likely to get scratched, and therefore ruined.

As for syphons, many who replied relied on the old "fill the hose with water" method. Invariably, each emphasized the importance of a sanitized syphon hose, as well as hands. (Sorry, Tony, but my printer neglected to print out your more elaborate syphoning instructions, and I didn't catch the problem until after I cleared out my mailbox of old e-mail. Maybe you could resubmit?)

Further, it seems that there's an overwhelming preference for sanitized turkey basters for drawing off samples for hydrometer readings. (That's three "for"'s in one sentence!!)

Finally, it seems that aligator clamps enjoy a good reputation for stopping the flow through a syphon when bottling. I'm not yet at that stage, but I'll give it a shot when I am. What's the scoop on buckets with spiggots? It sounds easier, but wont that lend itself to splashing the beer?

My racking to a secondary carboy went well enough, though I still had about a half gallon's worth of space between the surface of the brew and the air lock. I called a local home brew supply shop who said that, though this was not desirable in the future, to add that much water at this stage might damage the beer. Secondly, since the fermentation seemed to still be in full swing - co2 is coursing through the lock - concerns of oxydation are lessened. My question now is, if infections were introduced, would that be visable, or left to taste? In other words, what are the visible signs of infection at this stage,

if there are any? My last question is, when the water in the lock begins to level out - when co2 slows or ceases - is this bottling time, or can I let my brew age right there in the fermenter?

Thanks for the responses, and I'll stay in touch.

John Norton
5305 N. Glenwood Ave., #3
Chicago, Il 60640

P.S. - I saw the listing of Brew clubs in the last HBD and saw one here in the Windy City. Any info about how I can get involved (and *really* throw off my academic career!!)?

Date: Fri, 21 Feb 92 09:59:13 -0500
From: donmoyer@ypanic.mko.dec.com
Subject: Jasper's HB Supply, NH - minor address correction

I recently submitted a notice that Jasper's HB Supply was moving from their current location. I miss read the street number it should be 11 D not 110. So the correct address is Nottingham Plaza, 11 D Tracy Lane, Hudson, NH 03051. 800-FOR-BREW, 603-881-3052. They will be open for business at the new location March 4, 1992. Standard business hours until then. Sorry for the repeat message and BW usage.

Dave

Date: Fri, 21 Feb 92 10:03:46 EST
From: bmac@wpi.WPI.EDU (Bruce A Macwilliams)
Subject: Re: Lemon Beer

A few years back I tried a lime beer. I grated the rinds of five small limes added them to the boil along with all the the juice I could squeeze. I don't remember the exact recipe, but it was relatively light on both malt and hops. The early results were way too limey, but it seemed to mellow some with age. I had no trouble getting rid of the stuff, so it was certainly a success in that regard. I guess I would suggest trying the rinds and juice from three medium lemons for a 5 gallon batch. Good Luck!

Date: Fri, 21 Feb 92 09:33:03 CST
From: RANDY OLINGER <"MOL104::ROLINGER"@est780.decnnet>
Subject: Alcohol, bottling, inconsistencies, etc...

Here's my best attempt at answering a gentlemans questions. I'm a relatively new brewer, but believe all should contribute to the wealth of info on HBD.

1. My first batch of beer (pale ale) came out pretty good... except it has
a rather weak alcohol content - 2.5% Is this normal..??

Alcohol content is controlled by how many fermentable sugars are in the wort.

To increase alcohol, use more malt extract syrup or dried malt extract (DME). If you try to go too high, the yeast may not be able to stand it and die, so shoot for no more than 5-7 percent. Some add sugar to boost alcohol, but the savings in cost is not worth it IMHO.

- 2 This same batch of beer is inconsistent... I have a couple bottles that

.....
How did you prime? Some people recommend adding 1/2 tsp to each bottle and then filling with wort. In addition to being a pain in the ass (as if bottling is not already) there will be inconsistencies. Use 3/4 to 1 cup CORN (or other non-refined) sugar mixed evenly with the entire batch. Some unclean bottles could also be to blame.

Regarding cleaning, I soaked my bottles overnight in a mild bleach solution after cleaning out the gunk with a bottle washer. I then rinsed (which is constantly under debate here on HBD :*)) and then stuck them in the dishwasher on HIGH HEAT (no detergent or anything) for a cycle. Took them out and immediately bottled. System worked great. For cleaning other utensils, soak in mild bleach solution for 30-60 minutes and it should be OK. Kind of depends on the quality of your water I would think.

- 3 bottling seems like a giant pain in the ass..
with the beer kit I received
a bottling wand was included... I do not understand the advantage of

I just recently learned that the tip on the end should be used thusly... Stick the long bottling wand through the carboy stopper and put the plastic thing on the end. Then submerge the whole thing in the carboy using the plastic thing to keep the end away from the dead yeast sediment on the bottom. This makes it easy to do transferring to a bottling bucket. We used the tube as a measure of when the bottle was full. Start each bottle with the tube at the bottom (to reduce aeration) and gradually pull it higher until the bottom of the wand is about at the bottle's halfway point. Now fill the bottle to the brim, and when you remove the wand there will be the 1-1.5 inch space. This takes a bit of practice..... I bought 2 tubes and use them both during bottling. One on each end of a 3/8" hose.

4 use of hops... during boil... end of boil... or both.. why...
Good question. A matter of taste. Most extracts are available hopped.
At

the end of boil, adding hops will add some aroma to the beer, but at that
point my whole house already smells like a brewery, so it is kind of hard
to notice the hop aroma. (Not that I'm complaining, I like that smell.)
Maybe my olfactory senses leave a bit to be desired.

5 Stout...

Sorry, out of my league. :-) I did get a kick out of the way you
referred to the brewing procedure as an algorithm. We computer people
are
surely a unique breed.

Good luck.
Randy Olinger

Date: Fri, 21 Feb 92 10:46:33 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: starch ferments

In (what I believe is) the first Foxfire book there is a long article on moonshining. The description of the process implies to me that the sour fermentation and the mash happen at the same time.

Interesting reading.

Carl
WISL,BM.

Date: Fri, 21 Feb 92 10:20:37 -0700
From: Kent Dinkel <dinkel@hpmtaa.lvld.hp.com>
Subject: Re: Homebrew Digest #829 (February 21, 1992)
Full-Name: Kent Dinkel

Kawano-san,

> How was the video show?

Once we show it, I'll let you know. Once every couple of months ALL of
MTD
(production, marketing, and the lab) gets together to be updated on the
latest developments. We're planning to show the YHP video at our next
meeting. I believe that this wonderful short documentary will be
nominated
for an Academy Award.

Sayonara (I probably didn't spell this right),

Kent

Date: Fri, 21 Feb 92 09:24:06 PST
From: "Emily Breed" <embreed@vnet.ibm.com>
Subject: Re: Homebrew Digest #829 (February 21, 1992)
Re: 160 British Beers

Lyle's Golden Syrup and Demerara sugar are available from Great Fermentations of Santa Rosa (sorry, I don't have a catalog to check for their phone number, but they advertise in most issues of *zymurgy*). I'm very happy with the supplies I've gotten from GFoSR - they're friendly, knowledgeable, helpful, and fast.

Standard disclaimer, I have no interest, financial or otherwise, in GFoSR...

Emily Breed (embreed@vnet.ibm.com)

Date: Fri, 21 Feb 92 11:16:09 EST
From: hpfcla.fc.hp.com!hplabs!hp-pcd.cv.hp.com!lotus!"CRD!
Chris_Fitch@LOTUS"
Subject: Brewing in San Fran

~~inner_header~~

To: UNIXML::"hp-pcd!hplabs!hpfcla!rdg%hpfcmi.fc.hp.com"
Cc: CRD::"Mary Bonner"
Subject: Brewing in San Fran

I will be relocating to the San Fran area and need to know a few things
about
the city!

- 1.) Where in San Fran can I get home brewing supplies?
- 2.) Where are the best breweries in town?

I am currently in Boston and brew quite a bit so I know the Boston Area,
any
help will be greatly appreciated...

Thanks
Chris Fitch

Date: Fri, 21 Feb 92 14:25:27 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re rare ingredients in Line's recipes

I was in Beer and Wine Hobby a few months ago and noticed Demerara sugar among several shelves of assorted interesting-looking adjuncts; I didn't check Brewing Beers Like Those You Buy against their stock, but they might be worth a call for anyone trying to use the recipes in Line's book. B&WH may have more of an English influence from the area (our first brewpub specifically produces English bitters and stouts, initially overseen by a brewer imported from Burton), but other large homebrew shops may also be carrying more out-of-the-mainstream supplies (and if you ask and they don't, maybe they'll start). I don't know how B&WH compares on prices or quality as I don't normally go there (just not as convenient as two other places). They're at 180 New Boston St., Woburn MA 01801, phone 617-933-8818, fax 617-662-0872, orders 800-523-5423.

Date: Fri, 21 Feb 92 13:29:56 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Yeasty Ramblings

>From: mvalent@calstatela.edu

>S. cerevisiae is the genus species classification of the yeast. Nearly
>all of
>the yeast used for fermentation is this species. When you use a
>"different"
>yeast for your beer, it's a differnt strain of S. cerevisiae and not a
>different species of yeast.

While it's true that there are many strains of S. cerevisiae available
to us, it doesn't stop there. S. cerevisiae is what we commonly refer
to as "ale yeast". Lager yeast on the other hand is S. uvarum. It is
often referred to as S. carlsbergensis, a name which speaks of the
pioneering work done by the brewmaster at a certain Danish brewery.
The name S. uvarum seems to be preferred.

Bavarian wheat beers are made with S. delbruckii, often in conjunction
with S. cerevisiae. There are other yeasts that are sometimes used in
the production of wine (S. bayunus me thinks). Then there is the
microbial
zoo of Belgian brewing, though many of these critters aren't yeasts.

On a related note, Conn Copas asks about fermentation of starches. There
are super attenuating yeasts (S. diastaticus, etc.), which are capable
of fermenting the "unfermentable". I remember reading somewhere that
these
yeasts produce their own diastatic enzymes, and then metabolize the
resulting sugars.

Happy Fermenting,
CR

Date: Fri, 21 Feb 92 10:35:43 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: Some answers

>
> Date: Thu, 20 Feb 92 08:52:37 EST
> From: marc julian <CMSMARC@uga.cc.uga.edu>
> Subject: questions

>
>
> I have some basic questions for any who choose to answer me...

>
> 1. My first batch of beer (pale ale) came out pretty good... except
it has
>a rather weak alcohol content - 2.5% Is this normal..?? if this is
weak
>...why...??

>
No, I'd say it wasn't at all normal. How did you arrive at the figure,
and what was your OG? Did you measure the specific gravity at the
beginning and end of fermentation?

> 2 This same batch of beer is inconsistent... I have a couple bottles
that
>are just great... and then one with a strange aftertaste..
>I'm sure I just need to be more sanitary in the bottling process... but
>what does that mean... how compulsive are you in your sanitization
>process..?? what lengths does/should one go to..

>
> 3 bottling seems like a giant pain in the ass.. with the beer kit I
received
If the batch is inconsistent in the bottle, then you probably have a
problem with your bottling sanitation. You *should* be compulsive, if
you want consistently good beer. There are a lot of ways to sanitize
bottles; my own preference is to put clean bottles in the oven, raise
temp to 350, and leave them for 1-1/2 hours. If I'm not going to use
them the next morning, I put little aluminum foil caps on them before
they go in the oven.

>a bottling wand was included... I do not understand the advantage of
>this tool over a plain tube... I didn't have time to play around with
it
>because I was too busy bottling... so what's the use of this thing..
>why is this orange cap on the end of the wand... ?? is it just for
>transferring beer from the fermenter to a secondary...??

>
The wand is really helpful; the problem with a simple tube is that it
tends to leak and drip. The bottling wand should have a spring-loaded
tip that only opens when pressed against the bottom of the bottle. On
the other end of the apparatus is a little orange foot (maybe this is
what you're referring to) that keeps the in-flow end of the tube about
the level of sedimented yeast and trub. This helps keep the beer clear.

> 4 use of hops... during boil... end of boil... or both.. why...

>
> 5 stout... I would like my next beer to be a stout... I'd
appreciate any
Well, yes. Hops are added early in the boil for bittering, but the

flavor and aroma compounds are very volatile and boil away. To get lots of hop flavor and aroma, you need to add hops again late in the boil, or at the end of the boil, or after the boil (in the fermenter). The later you add them, the more aroma you will get.

> From: Brian Davis <brian%mbf.uucp@ics.uci.edu>
> Subject: Re: Berliner Weisse tasting results
>
> In HBD 828, Aaron Birenboim said...
>
> >One other interesting part of the brewery was that they put
> >the hops in the MASH! This allows them to use more wheat.
>
> How does hopping the mash effect the amount of wheat which can be used?
>
The hops added are either spent (from previous use) or aged. What they do is provide a replacement for the barley husks that would ordinarily build the filter bed in the lauter tun. Anchor apparently uses spent hops this way in its wheat beer.

- --Jeff Frane

Date: Fri, 21 Feb 92 17:54:14 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Where did I get my hops rhizomes?

Wow! Ask a few hard questions about hops and people assume I know the answers to all the easier ones. Instant authority! :) Wrongo.

What I know about growing hops is this:
I got mine in too late last year and ended up with four vines from 3' to 7' tall. I harvested 20 cones off the tall vine (Bullion) and that's it. I took cuttings before the frost (pretty much) and now have a 3' hallertaur growing about an inch a day in my kitchen, and some short sickly looking Saaz plants that may never go anywhere*.

The book I have is Homegrown Hops, I forget the author's name. I have seen this book in every homebrewing shop I've been to.

I got my rhizomes from Dave Wills at:

Freshhops
36180 Kings Valley
Philomath, Oregon 97370
(503) 929 2736

He'll take orders on his answering machine, he takes credit cards.

*I suspect my Saaz rhizome has a virus, anyone know what to do about it?

Carl
WISL,BM.

Date: Fri, 21 Feb 92 14:17:35 CST
From: ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Outdoor cooker question

I've seen references to using an old gas water heater burner to construct a beer cooker. Well, my dad recently replaced his gas water heater because it was leaking and it is now sitting outside at his house. My question is, how would one go about constructing a cooker out of this? I know I'd have to cut the thing open to get the burner and change the gas ports for LP instead of natural gas but what else should I know? Is it worthwhile vs. buying one of the many pre-built units on the market? I'm ahead of the game on the price of the burner but welding on a support for the pot, etc. might make it more trouble than it's worth. What think ye? My dad might even have an extra LP tank in his garage... Thanks!

- - -

Guy McConnell
"Red Mountain Ale, made in the shadow of the Vulcan's butt"

Date: Sat, 22 Feb 92 08:53 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: BEER BREAD PUDDING, Roasted Grain

To: Homebrew Digest
Fm: Jack Schmidling

Date: Tue, 18 Feb 92 19:34 GMT
From: "KATMAN.WNETS385"

Subject: KWAS

> Now that we have Jack's bread recipe (which I plan to try next time I brew), we have to make beer, make bread with the grains, take any leftover bread and make kwas, and take the kwas leavings to make bread pudding.

However, we need a recipe for bread pudding.

.....

I took my spent grain reprocessing one step further on the last batch.

I dried about 5 pounds and then ran it through the blender and produced something with a texture very much like wheat bran. As it is dry, it can be

stored more easily and used in the same ways as bran. I tried it with oatmeal and it is delicious but the amount used must be reduced from what one

would use with bran. One part grain to 3 parts oatmeal seems to be about right.

To cook it, add double the amount of water and a dash of salt. Nuke it for

two min then stir and nuke it for another one min. Top with brown sugar, syrup or honey. Your colon will love you.

I used to use bran in my bread but I now use the spent grain instead and like

it a lot better..

For those who saw my video, I used the same set up to dry the spent grain as

I used in the video to dry the sprouted barley in the malt making segment.

For those who have not had the pleasure, I made a frame out of wood and window screen that sits on top of a box fan which sits on two by fours, which

sit on a table, to allow air to be drawn through the grain and out the bottom.

Overnight and then some on medium speed, dried it nicely.

From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: roasted grains

> Can i make a reasonable chocolate or black patent malt by roasting my pale malt in the oven? If so... what temps... what times.

Does anybody know how to make roasted barley? What kind of barley? (un-husked?? pearled??) roastin time, temp?

Don't know what to officially call what I make but I have three batches going now (one almost gone) that I made with kitchen roasted grain.

1. The first one used a pound of barley, roasted at 450F for 40 min.

The barley was left over from the malt making demo in the video. It is viable seed barley from a feed store. For roasting, I would think you could use any form of barley.

It is as hard as stone until some critical point around 30 min, when it becomes crunchy. More roasting time, increases the "coffee" taste and darkens the color.

The resulting beer initially had a definite roasted grain taste but it eventually mellowed into just a general, overall heavier taste.

2. The second one used a pound of Klages, roasted at 450F for 15 min.

Malt takes much less time/temp to roast and I just continued till I got a roasted flavor. It is also a very convenient way to darken the color naturally.

This batch is waiting for an empty keg and I can't comment on the taste.

3. The third batch used a pound of each.

It just went into secondary so, again, no comment on taste.

All used a total of 9 lbs grain to yield 7 gal wort.

I was going to ask about the same question you did and I hope someone comes up with the "facts". It seems to me that, aside from crystal malt and inherent differences in barley, one should be able to simulate most speciality malts by further kilning of a basic malt.

From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>
Subject: Aluminum and Alzheimer's Disease

>The brain lesions found in AD do indeed contain Al, but the same levels of Al are found in normal peoples' brains.

That sounds like something the "tobacco lady" might say on Crossfire.

How could the controversy ever have arisen if that were true?

arf

Date: Sat, 22 Feb 92 14:44:39 EST
From: richard barrett <RBARRETT@uga.cc.uga.edu>
Subject: file inquiry

G'day all:

I was trying to get some files the other day from GARBO.UWASA.FI and I changed into the CAT'S MEOW directory; I noticed some recipe files there with a name like "recipe.part.01.Z". My question is what is the deal with the 'Z' extension.

..is there some program that I need to convert these files? If anyone can give me some information I really would appreciate it.

Thanks,
Richard T. Barrett

Date: Sun, 23 Feb 92 00:24:51 CST
From: Michael Charlton <charlto@ccu.UManitoba.CA>
Subject: Re: Blowoff vs. trub removal

Al makes some very good comments about my previous points.

>> All I know
>>is that after I started doing this, my beer has improved immensely (the
>>improvement was better than going to all grain, or switching to liquid
>>yeast). I will go as far as to say that if you do not use blowoff and
>>do not make an effort to get rid of a significant quantity trub BEFORE
you
>>pitch the yeast, you will almost certainly have a fusel alcohol
problem.
>
>I'm not going to flame, rather I'd like to learn more about this. Why
do
>you propose this correlation? Do you have a reference?

In general, my comments come directly from my experience. I have tried
to dig up information on the subject, but it is hard to come by.
I know I'm going to get into trouble here, but this is my understanding.
When yeast is in it's respiration mode, it takes some time off from
reproducing to build and repair its cell walls. It can do this by
manufacturing the materials it needs using oxygen. However, it so
happens
that trub contains exactly the right material to rebuild cell walls with.
The yeast will, in fact, use this material *in preference to* oxygen
when rebuilding its walls. However, using this material produces fusel
alcohols. Note that I am not saying that respiration is bypassed
altogether.
The yeast still uses oxygen. It's just that it does not use it to
rebuild
its cell walls. As far as a reference is concerned, I'm afraid I can't
be much help. I honestly can't remember where I read this. Likely
places
to look are Dave Miller's article on "Yeast Bite" in one of the
transcripts
of the AHA conference (1987 probably), and George Fix's book. I also
looked
up this subject in a textbook on yeast that had a whole section devoted
to brewers yeast, and another on brewing (perhaps Malting and Brewing
Science?)
Unfortunately, this was all a few years ago and I didn't take any notes,
thus I can't be more specific. If I get some time, I'll try to track
down
the info. I do remember that the information I got was vague and often
contradictory (I was really confused by Dave Miller's article since yeast
bite has nothing to do with fusel alcohols (according to that textbook on
yeast whose name I can't remember...)). Also, Dave Miller recommends
racking just after high krausen to eliminate fusel alcohol production.
Unfortunately, if what I am saying is correct, the damage will already
be done (to a significant degree) by then. I have tried racking just
after
high krausen, with very little improvement in flavour compared to not
racking at all. I have been very interested in this topic for quite
some time. When I took a tour of Samuel Smith's brewery last summer,
I asked one of the brewers whether they remove the trub before they
pitch the yeast. His answer was, yes, they used a whirlpool to separate
the spent hops and trub from the cooled wort before they pitch the yeast.
They are careful to get all of it out, and aren't worried about wastage

because they put the remaining wort (mixed with the hops and trub) into the lauter tun for the next batch and remove the rest of the stuff when they sparge. I find this significant, because Samuel Smith's uses a Yorkshire stone system which is the commercial equivalent to a blowoff system crossed

with a yeast recirculation system. On the other hand, I attended a seminar given by a former head brewmaster of Molson's brewery. He gave a few bits of advice to homebrewers, one of which was to ferment at low temperatures. He claimed that you can't make good beer fermenting at high temperatures, because the fusel alcohol production was too high. Given this remark, I found it hard to believe this guy was from Liverpool.

However, I asked him whether removing trub before you pitched the yeast would reduce the amount of fusel alcohols and he looked at me as if I had rocks in my head. He claimed that no major Canadian brewery removed the trub from the wort before fermentation. He also said that German breweries routinely do it, but that he didn't know why.

As far as doing some good scientific work on this subject, I'm with you. I'll be the first to admit that my notion of the idea is very vague, and though I'm getting a significant improvement in my beers using the trub removal technique, I can't claim to understand why. As luck would have it, though, my dad is a professor of chemistry at the University of Manitoba and has offered to analyze beer samples for fusel alcohol and ester content as a matter of interest. We've been discussing how best to approach the problem. Unfortunately, the best approach would be to split a 20 gallon batch of beer in to 4 fermentors, each pitched with the same yeast and fermented at the same temperature. I don't have the resources to make such a large amount of beer (I might be able to manage 10 gallons, if it were fairly low gravity, but this would require 2 2.5 gallon fermentors and 2 3 gallon fermentors, which I don't currently have). Compounded with all these problems, is the fact that I have no time to do this until about May or June...

Anyway, I hope the length of this message doesn't put you off. I find this area intensely interesting and would like to hear comments from anyone (especially if you actually know about this stuff). I sometimes find that people who know the answers to questions are the last people to open their mouth (the inverse also seems to be true...). I should probably put in a disclaimer that the above message is only my understanding of the topic. I might be spouting pure garbage, and the fact that I haven't given a clear refernce to my impressions should make people suspicious that I don't know what I'm talking about. Having said that, I hope the above was not just a colossal waste of bandwidth.

Mike

Date: Fri, 21 Feb 92 20:56:11 -0600
From: john@warped.phc.org (John A. Palkovic)
Subject: Electric Stoves

In HBD # 829, Darren Evans-Young <DARREN@UA1VM.UA.EDU> sez:

>Because the pot is so big (diameter), heat dissipation on the
>stove surface is a problem. I often smell burnt paint while I'm
>boiling. I just wonder how long my stove is going to last. I'm
>usually relaxing and enjoying homebrew instead of worrying about it.

Indeed. I just replaced two bakelite insulator plugs and two heating elements on my electric stove (a Tappan) to the tune of \$79. The stove is about eight years old. The bakelite parts were just oxidized and crumbled into bits! The insulators at the ends of the heating elements were also damaged. The gentleman at the "U-Fix-It" store where I bought the parts said it is a common failure. It is clear that with a big wide 33 qt brewpot sitting on the stove and the element cranked up to high the stove parts are getting quite hot. The hot bakelite has a very noticeable odor. I have thought of modifying the stove to increase air cooling on the affected parts. Of course, this may only be a problem with Tappan stoves. I think gas stoves are much better for cooking beer.

John

- - - -

I joined the League for Programming Freedom -- Send mail to john@phc.org
work: john_palkovic@ssc.gov

Date: Sun, 23 Feb 92 22:51:50 EST
From: "walt <ST101656@BROWNVNVM>" <ST101656@BROWNVNVM>
Subject: Re: Homebrew Digest #828 (February 20, 1992)

my first attempt at home brewing was taken from AMATEUR WINE MAKING by S. M.

Tritton pp. 152-58. we used 3lb. in a gallon of water and a sedimentary wine yeast.

it seems to be progressing well but the fermentation appears to have

stopped while it is still quite sweet and its specific gravity is about 1.10.

the yeast may not have been activated immediately because i forgot to add citric acid. i may also have been a bit excessive with the addition of campden

tablets (ie. four to the gallon). what to do? add more yeast and try to get

fermentation started again or wait and let it clarify?

Date: Sun, 23 Feb 92 21:35:50 -0800
From: Lee J. Slezak <slezakl@atlantis.CS.ORST.EDU>
Subject: Results of Hazel-Nuts in Beer

Well the results are in.. I have tapped into my supply of Hazel-Nut Amber Ale that was brewed using crushed roasted hazel-nuts. I did an experiment and put a hazel-nut in a few bottles. Most people seemed to think that due to the oils in the nuts that I would have a problem with head retention. Well I had no problem with head retention, but there was very little if any of a hazel-nut like taste. There was basically no difference in taste between the bottles with nuts compared to those without. It is a great amber ale, medium bodied, with a nice amber color. But not much of a nutty taste. I really like the ale but not much of a nut taste. I think maybe next time, if I try it again, I will use a cup of the nuts in the boil and possibly putting some in the carboy. I almost used a heading agent which basically consisted of dextrose and gum arabic. But after hearing that gum arabic is used to make the gum that seals envelopes I decided to skip that one and take my chances with the head. Well, I guess this little experiment basically says, if you use a little bit of nuts, like 1/4 cup, it really will not effect the beer at all. I will keep you all posted if I try it again, and thank you very much to all those who were nice enough to respond to my previous posts with all of your helpful advice and suggestions.

Happy Brewing-

Lee J. Slezak

End of HOMEBREW Digest #830, 02/24/92

Date: Mon, 24 Feb 1992 07:52:16 -0600
From: rickel@cs.utexas.edu (Jeff Rickel)
Subject: Beer gone lemon

I have had several commercial beers that somehow went bad and developed a lemon flavor, as if someone dumped some lemonade in them. On a similar but perhaps unrelated note, a few of my beers have had a very subtle hint of a citrus flavor. What is the origin of these flavors? If it makes a difference, I make partial mash ales with dried yeast.

Jeff

Date: Monday, 24 Feb 1992 09:55:30 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: **Brewing with Chocolate**

I want to brew with chocolate. I know this topic is not new, but it came back to my mind after reading the proceedings of the AHA Conference (Volume 11). Fred Eckhardt mentioned using dark cooking chocolate when brewing in the report on his beer and chocolate tasting. Does anyone have any more info on this?

My latest plan is to use the brew pot as part of a double-boiler to properly melt the chocolate before stirring into the wort. As others have noted, chocolate will tend to clump and not melt (if not worse) when just dumped into hot water/wort.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Mon, 24 Feb 92 07:26:55 PST
From: spl@dim.UCSD.EDU (Steve Lamont)
Subject: Aluminum and Alzheimer's

Jack "arf" Schmidling says:

> From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>
> Subject: Aluminum and Alzheimer's Disease
>
> >The brain lesions found in AD do indeed contain Al, but the same
levels of
> Al are found in normal peoples' brains.
>
> That sounds like something the "tobacco lady" might say on Crossfire.
>
> How could the controversy ever have arisen if that were true?

Yeh, they couldn't say it if it weren't true. Right.

I work at the University of California Medical School Department of Neurosciences with a number of scientists doing basic research on the subject of Alzheimer's disease. In fact, I've recently done 3D reconstructions of nerve cells from biopsy and autopsy specimens, detailing the progression of the disease from onset to eventual death. Nowhere, I repeat, NOWHERE in this study has aluminum played the slightest part. There is a bunch of glop called neuritic plaque that seems to form at the synapses. I don't know what it is composed of, offhand (I'll ask when one of my colleagues shows up this morning) but it isn't made of Reynolds Wrap, I know that much.

Note: I'm not a biologist, I'm a computer graphics nerd, and the closest I've ever been to a medical degree is the one hanging in my doctor's office. But I have access to people who do have MDs and PhDs in the subject in question and I've asked about the correlation between Al and ALZ on a number of occasions. None of the scientists that I've asked has said that there is anything more than the slightest correlation between the two.

If you want to worry about something, worry about the supposedly "safe" ultrasound scans that are in use all over the place.

On second thought, screw it. Have a home brew.

spl (the p stands for
punishing my synapses)

Date: Mon, 24 Feb 92 09:37:41 -0700
From: 105277@essdp1.lanl.gov (GEOFF REEVES)
Subject: Xingu Beer

> From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
> Subject: Xingu beer
> Date: Wed, 12 Feb 92 18:41:36 MST
>
> Has anybody tried Xingu beer from Brazil? Xingu calls it a "black"
> beer. It tastes somewhere between an imperial stout and an Irish stout
> with about 1/2 the hops of either. If you haven't yet, give it a
> taste!
> If you have, how would *you* classify it?
>
> Speaking of Brazilian beers, anyone ever hear of Malzbier? Brahma and
> Antarctica (both brazilian breweries) make it. I've never been able to
> find it in the US.

I'm obviously a little behind on my reading but I couldn't find anyone else answering this question in a quick scan of contents.

This month's "Rocky Mountain Brews" - a newspaper like "The Celebrator" - has an article on Xingu. The story is that a "beer consultant" (who's name

I've forgotten) has this great scam where he finds people to pay for his travels all around the world to find beers to import. Back in the days of lighter-is-better mentality he was in Brazil where he found a type

of "black beer" that was based on an ancient recipe documented by the first white explorers in the region. When someone asked him for recommendations about importing dark beers to compete with Guinness he remembered Brazil and probably thought "Great another free trip to Rio!" so he went down and found that Lagers had replaced the "black beer" but that it was still "home-brewed" in the Amazon. He went in search and found plenty of people that brewed it the old way. However, the old way was one of these chew-the-grain and-spit-based recipes which was unacceptable for import so he contracted with a brewery that was on the edge of ruin and they brewed the beer according to his all-grain no-spit recipe. It was subsequently imported by his wife's company so he could promise the brewery that they would have a market.

If anyone is particularly interested in this guy's name or less hazily remembered facts then I'll look up the article again. By the way this was one of the (if not THE) best article I've ever read in the "Rocky Mountain Brews."

Geoff Reeves
Atomic City Ales
Los Alamos NM

Date: Mon, 24 Feb 92 10:50:57 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: boiling on an electric stovetop

****theory_without_experience_alert****

For boiling in a large pot, would it be helpful to cover the stovetop around the burner with a couple layers of aluminum foil?

It seems to me that this should help keep the heat from the stovetop and direct it toward the pot AND aid cleanup in the event of a boilover.

Or could it cause some bad/dangerous heat concentration?

****end_alert****

Carl

When I stop learning, put me to bed with a shovel.

Date: Mon, 24 Feb 1992 10:51:41 -0600 (CST)
From: ISENHOUR@LAMBIC.FNAL.GOV (John L. Isenhour)
Subject: Gas Burners

ingr!b11!mspe5!guy@uunet.UU.NET asks:
(edited)

>I've seen references to using an old gas water heater burner to
construct a
>beer cooker. My question is, how would one go about constructing a
cooker out
>of this? I know I'd have to cut the thing open to get the burner and
change
>the gas ports for LP instead of natural gas but what else should I know?
d

I have pulled the gas burner out of a couple of water heaters, its pretty
easy.
I then welded up some angle iron (1.5 inch on a side) into a box shape
that
would allow a 33 qrt cooker to sit inside on the angles (just so happens
that
given a wee bit of tolerance, a SS keg will rest inside this also). I
then
welded a piece of flat stock across the center, just underneath the angle
that
the pot rests on, bent such that the burner was held at the right height
from
the pot. The burner had a little screw-like item in the bottom center of
the
burner so I drilled a hole in the flat stock - the screw slides into that
for
positive positioning). I attached another section of flat stock on one
side to
brace the bottom of the burner where the gas is injected. (sorry, theres
no
way to describe this better on character cell media)

There is an (aluminum?) tube that comes off of the burner and attaches to
the
gas control box which has a flange fitting. I cut that off with a pipe
cutter
(hacksaw would work). I went to an automobile supply and got 30 feet of
rubber
like gas line that fit the tube. I attached the rubber tubing to the
aluminum
tubing with a hose clamp. About 5 or so inches down the rubber tubing
from
that connection, I put an inline on/off valve (I used a welding O2 needle
valve
but a variety of items would work). This is for adjusting the flame to
perfection and as an emergency shutoff (like for boilovers). The other
end of
the tube is connected to a "barb" with a hose clamp then a shut-off
valve.
This connected to the natural gas supply (typically near my gas dryer).
This stays turned off at the supply side when not in use.

I am sorry I cannot send a picture, If you mail me I can send measurements
or
whatever you need. The bottom of a 33 qrt cooker is about the size of
one of

the squares that makes up the box. This size in case I wanted to bolt it to something higher (gravity hop back) but I can easily pull the burner off and throw it in the yard and attack it with oven cleaner if I get a boil over. I also typically put an aluminum foil skirt around the thing when I am cooking outside to keep the heat concentrated.

I have used the system for over three years now (extensively) with no apparant wear on the hosing. I have enough tubing to brew outside in the summer, and I can run it in the basement or kitchen in the winter. I used natural gas because thats what the burner was made for and thats what I had access to.

-
John Isenhour
Isenhour@lambic.fnal.gov
hopduvel!brewmaster@linac.fnal.gov

Date: Monday, 24 February 1992 11:59am ET
From: joshua.grosse@amail.amdahl.com
Subject: Trub and blowoff

Michael Charlton discussed trub in HBD 830. Miller's TCHOHB recommends trub removal for the very reason he stated. The O2 will be taken from the trub instead of from free O2 in the wort. Of course, I don't have a copy with me at the office else I could quote the reasoning.

For five out of the last six years that I've been brewing I've used a blowoff tube, and found the results much improved. That first year, though, I used a plastic fermenter and had lots of sanitation trouble. My switching to a carboy and going with closed fermentations helped the sanitation, which likely help the flavor more than the blowoff tube.

The last 6 months or so, I switched from extract based brewing to all-grain, and added a wort chiller. I've noticed tremendous amounts of trub, and now delay pitching for 3 or 4 hours after sparging and racking into a carboy. Then I rack again before pitching. As I culture yeast in a carboy, I typically rack onto my starter. The last batch, I left nearly a gallon of trub behind.

Lately I've been using Wyeast 1059 - American (Chico) Ale yeast. This yeast never needs a blowoff tube. I find that the combination of no (or little) trub and no blowoff makes a great tasting beer.

In the article he mentioned a brewmaster who recommended staying away from high temperatures due to fusel alcohols. My understanding (Millerazian) is that higher temperatures promote esters and reduce diacetyl. I also learned in my BJCP class that the level of Valine in the malt will affect diacetyl levels perhaps more than the yeast or the temperature. The instructor, Fred Scheer of Frankemouth Brewery, says that he adjusts mashing and fermentation schedules depending on the results of the malt analyses he gets with each batch. Homebrewers don't get analyses. In general, Scheer believes that maltsters sell overmodified malts to homebrewers because they think, perhaps rightly, that we're more concerned with degree of extract than any other aspect of our malts.

The jury may be out as far as blowoff is concerned. However, there appears to be documented evidence (Miller, et.al.) that trub will affect yeast behavior in ways which may be harmful to quality beer.

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Mon Feb 24 11:11:22 1992
From: synchro!chuck@uunet.UU.NET
Subject: Hop Viri

>From: eisen@kopf.HQ.Ileaf.COM (Carl West)

>

> *I suspect my Saaz rhizome has a virus, anyone know what to do about
it?

Hops, by R.A. Neve, lists 5 viruses, 2 viroids and 9 fungal diseases
that
attack hops. If you can describe the symptoms, I could look it up, but
your
best bet would be to get a copy of the book and look at the pictures
yourself.

- -----

Chuck Cox
SynchroSystems
chuck@synchro.com

Date: Mon, 24 Feb 92 9:27:43 PST
From: winter@cirrus.com (Keith Winter)
Subject: Artificial Carbonation

First, let me thank all those that responded to my request for the CO2 chart. I appreciate the fast responsees.

Now for another question: the chart doesn't provide all that I was looking for. What I need to know is how long at a particular pressure and temperature does it take to carbonate to the level that is shown in the chart? If I wanted to obtain the level of carbonation of a British Ale as shown in the chart, how long should it take at the indicated temperature and pressure?

I know I should relax and all, but tapping a glass of beer each day to check for the right level of carbonation will undoubtedly empty the keg by the time the right level is reached. So far, I've had the keg at 8 psi and 40 degrees F for a week and the level of carbonation is not nearly enough - only a very few bubbles initially (other than a very nice head) which disappear relatively quickly.

Any input would be greatly appreciated.

Keith Winter @ Cirrus Logic, Inc. (winter@cirrus.com)

Date: Mon, 24 Feb 1992 12:21 EST
From: STROUD <STROUD%GAIA@leia.polaroid.com>
Subject: Trub: a data point

Here is one data point in the trub vs no-trub debate.

Joel Bauman, a member of the Boston Wort Processors, conducted a trub/no-trub experiment for our club in 1989. Please note that this was a 2-stage, no blow-off fermentation in glass. Also note that this was an excess-trub experiment, since the full trub was fermented with half the volume of wort.

The following except is taken from the club newsletter:

Fermentation on trub vs racking off before yeast pitching.

The beer was an all-grain pale ale. Starting gravity was 1.052 (I didn't get a complete recipe. A liquid ale yeast was used). After the boil, the wort was cooled, then racked into a sanitized container which was stoppered and placed in a refrigerator to achieve a good cold break. After the trub had fully settled out, half of the wort was syphoned into another sanitized container, taking great care to leave all of the trub behind. The same yeast was pitched into both containers and fermentation was allowed to proceed normally. Joel commented that the trub-containing beer fermented out in 5 days while the trub-less beer took a bit longer, 7 days.

Comments from a blind-tasting that the club held:

Opinion was virtually unanimous: almost everyone favored and could pick out the trub-less beer. It was smoother and seemed better balanced. The beer fermented on the trub had a harsh bitterness to it that stuck on the tongue.

This experiment convinced me to start racking my beers off the trub before fermentation. I do two-stage ferments in glass, no blow-off. If you do blow-off, your mileage may vary.

Steve Stroud

Date: Mon, 24 Feb 92 10:29:08 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: My new wort chiller!

Hello all you that have considered a wort chiller but thought it would be too much trouble! After the recent banter about the virtues of wort chillers, I decided I had to have one. It was relatively cheap (about \$18) and easy (10 minutes to assemble) and it cooled my wort (cool to the touch) in 30 minutes!

Here's what I did: at the local hardware store, I bought a 20' coil of copper tubing (ID = 3/8", OD = 1/2") and enough clear plastic hose (ID = 1/2") to reach from the brew kettle (on the stove) to my sink and back again. I already had the fittings to connect the plastic hose to the sink faucet. The coil fit right inside my 15.5" dia brew kettle and the plastic hose fit right onto the sink fitting and the copper tubing. That's all there was to it! Turn on the cold water; cold break in 30 minutes!

- --Eric

Date: Mon, 24 Feb 92 10:38:59 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: A real stout stout!

I just put up a real high gravity (1.088 !!) stout: 12.5 lb grain for 2 gal of wort (ok, I wasn't aiming that high but the boiling time got away from me :-). I pitched #1007 Wyeast -- I'm expecting a FG of 1.022 (?). I used 2oz of Cascade .5 alpha.

The question is this: should I dilute the wort some or should I expect reasonably good results as is? (or maybe a better question would be: am I correct to expect a FG of 1.022 given the above description?)

- --Eric

Date: Mon, 24 Feb 92 08:21:25 MST
From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: Kolsh, Kegs, and Krausening

I've got 3 K's on my mind this morning ;-)

1) I have a friend who likes Kolsh.... and I'd like to try and make him some. I think Kolsh is an Alt... but i expect that it is somehow different. In a competition letter i just got they had Kolsh as a seperate sub-class of Alt.... just like they had Berliner-Weisse as a seperate sub-class of Weizen. Anybody have a recipe or suggestion on how to emulate Kolsh? I've never seen it, so i need some help here.

2) I never thought i'd be saying this, but here i am.... looking at getting a keggng system. Unfortunately, I've always ignored the keggng stuff here in the past.

- a) What is a good price? Is Alt. Bev.'s \$139 package a good deal? Which type of keg is the Kornealius (Kornealius?) (ball or pin). Alt. Bev's system uses 1 guage... Will this be all i need to ARTIFICALLY carbonate?
- b) I seem to remember an artifical carbonation discussion discussion a while back. Apperently this method is not at all trivial. There was some kind of carbonation chart... Anybody have it? Any references on artificial carbonation? Any reason why true keg conditioning is better than artificial?
- c) Quick disconnects... are Alt bev.'s a good price? Foxx?? Others?? I'd like to keep several kegs around, and move the CO2 supply around between them as needed.
- d) How well to counter pressure bottle fillers work? Is \$30 for one fair? It seems to me like the best thing would be to rack into keg, artificially carbonate, then just use counter pressure filler to bottle for portability/competition. Will my flavors be effected by this? BTW... what the heck is a counter-pressure filler? How does it work? What does it look like?

There will be an equipment auction tomorrow (tues) benefitting the boulder brewing club (name unknown)... i might try to pick some things up there...

thanks for any advise!

aaron

Date: Monday, 24 Feb 1992 13:51:03 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: New Brewers

Why do people brew their own beer? We all have our answers to this, but I thought I would tell a little story related to this question and to the issue of teaching others how to brew.

I have got one friend started in brewing awhile ago, and another just got a kit for Christmas. Both are fairly sophisticated beer drinkers and neither had really tasted much fresh brew except my own and that at brew pubs. OK, they can taste that my brews aren't professional quality :-)

Anyway, I think that both were somewhat intimidated, one tasting some obvious and not-so-obvious defects in his beer already. So, I got them to join the local brew club and go to meetings. After helping judge the latest contest, at which there were quite a few obviously and badly contaminated brews, they felt much better. I figure this is the "I have made/may make in the future mistakes in brewing, but they can't be *this* bad" (or at least if they are, it gets dumped).

Trying to figure out the source of a bitter, slightly metallic off taste is a very different thing from a beer that smells bad and tastes sour, or one that is so oxidized it shrivels your tongue.

Anyway, paradoxically enough, both my friends are much more enthused about their own beer brewing after seeing such horrible examples of the art. It is making me completely rethink my philosophy of getting others to brew.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Mon, 24 Feb 92 11:39:04 -0700
From: DAMON_NOEL/HP0800_01%hpcsee.col.hp.com@col.hp.com
Subject: boiling

I gave up stove top boiling after the wife became unbearable about burnt paint and discolored stainless. The biggest need was for lots of hot water and often quickly. My answer was brute amps. A 7 gallon plastic pail with two 4500 watt hot water heater elements (available cheaply from a discount plumbing supply) inserted through the bottom, an adjustable thermostat also bolted to the bottom (underneath), an aluminum ring about 4" tall bolted to the bottom lip of the pail, a heavy 220 switch and a cord to plug the whole thing into the dryer outlet. This rig will bring 6 gallons of cold water to a boil in 4-5 minutes. I was surprised to find that the heater elements don't burn the plastic. The water keeps them from getting too hot. The only caution is that if the elements get out of the water they will quickly burn up. I got tired of trying to pour boiling water out of this rig into a mash tun or whatever, so my next task is to convert a 1/2 keg into a similar outfit, but with a 3/4 gate valve on a tap into the bottom. I keep the thermostat set for 170 water which makes for a ready supply of sparge water. I think converting an old hot water heater would be more trouble than it's worth.

Invert sugar is available from candy making suppliers. They also sell a product for converting your own, I think they said it was some form of acetic acid?

There was a reference to an Aladin thermostat a while back...I tried to get one at a local hardware store and what they showed me was what appeared to be a thermostat controller for a furnace. It wouldn't work without a thermocouple, presumed to be in the furnace. I'd like to find a rig to put on my reefer to be able to get the thing warm enough for controlled fermentation. Could somebody fill me in on what the unit was like that was mentioned in here a while back and how it was adapted to the reefer?

Date: Mon, 24 Feb 92 13:44:21 CST
From: Jacob Galley <gal2@midway.uchicago.edu>
Subject: My first lager needs advice

I have a few questions about what to do with my first lager, but first, I'll tell you the long history of what is turning out to be a very pleasant beer. I based the recipe on Charlie Papazian's Rocky Raccoon:

SURPRISED FROG LAGER

3.3 lb Munton & Fison extra light extract
~.4 lb Briess amber extract
~.5 lb Crystal (40 ^L, if anyone cares)
12 oz Clover honey
.5 cup Corn sugar (I couldn't help myself. I wanted a strong beer!)

1 oz Cascade hop pellets, 4.9% AA (60 minute boil)
3 oz Fresh grated ginger root (15 minute boil)
"the obligatory 1/3 licorice stick"

Pilsen lager Wyeast

I measured the OG at 1026, although in hindsight I think the brew was still a little warm. . . . Let's call it 1035 or so.

I put this in my fridge (42 ^F) on 9 December, in hopes that it would be finished by the time I got back from Xmas break. It certainly wasn't! On 16 January I measured the specific gravity at 1021, and it was still pretty sweet. On 8 February, though I knew that it was not done fermenting, I bottled with .5 cup corn sugar and put all the bottles back in my fridge. A day later, I decided to move two bottles into my pantry, to see if anything interesting would happen.

Well, two weeks later (last night) I compared a re-refrigerated finished-at-room-temperature bottle to one of the normal cold ones. The cold one had NO head, was still plenty sweet, mild carbonation, very distinct ginger character, and had a "final" specific gravity of 1013. The warm one had a killer head that headed down the side of the bottle and stuck to the glass. It was not at all sweet; the ginger apparently contributed a significant amount of bitterness, and was no longer very recognizable. It comes off as a rather hoppy pilsner "with a twist." This is my best beer yet.

But now I'm wondering, how much am I going to ruin the flavor if I move the rest of the bottles into my pantry to finish at room temperature? How long is it going to take the beer to finish in my fridge? My only two reasonable options are fridge (42 ^F) and pantry (68 ^F).

I'm also wondering why this recipe took so long to ferment. My roommate was not too pleased at the space in the fridge the carboy hogged for an extra month. Is 42 degrees on the low end for lagers? How much does that variable affect flavor and fermenting time? (And while we're at it, how much does fermenting time affect flavor?) I'm not really this patient, just this cautious.

I'm also wondering about brewers licorice as opposed to other heading agents or none at all. In my experience, "the obligatory 1/3 licorice stick" makes a good head in, say, a three-week-old beer, but open a bottle of the same batch at three-months-old, and you need to get a

sponge.

Okay, I've probably taken up too much space now with these questions, but I bet there are several people out there who could learn some from our expert panel on these issues.

I'd just like to say again that I highly recommend the above recipe, and Rocky Raccoon as a base for experimenting with specialty lagers.

Cheers,
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.
uchicago.edu

Date: Mon, 24 Feb 92 15:53:26 EST
From: "Robert J. Napholz" (GC-HSI) <rnapholz@PICA.ARMY.MIL>
Subject: pump answer

The pump in question can usually be purchased from the company distributing the water. I purchased one some time ago for \$12 although I have not used for this purpose. If you unable to locate one try a hand powered bilge pump from your local boat dealer.

Rob N.

Date: Mon, 24 Feb 92 11:00:18 EST
From: boomer@sylsoft.com (Richard Akerboom)
Subject: Re: Homebrew Digest #830 (February 24, 1992)-beer pumps

dan

In Regards to your letter <9202240800.AA04762@hpfcmi.fc.hp.com>:

>
> Date: 21 Feb 92 07:56:00 EDT
> From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>
> Subject: Thanks, and a pump question
>
> First off, thank you very much to all who sent me copies of number 825.
I
> did receive many, but that is much, mmuch better than not having it, so
I
> sincerely appreciate all transmissions, regardless of duplication.
>
> I'm still looking for a pump for beer.

I don't know much about beer pumping, but with sanitation always an issue, i thought you should know about peristaltic pumps. They run in the \$400 range and function by having rollers pushing on a u-shaped piece of hose. The rollers squash the hose against an outer housing and move along the length of the hose-sort of a progressive cavity pump. Anyway the beer or whatever you are pumping only touches the hose, so it is easy to clean or you can simply replace the hose. Good luck with your search-hope this helped some.

Rich

-
Richard Akerboom Domain: boomer@sylsoft.com or akerboom@dartmouth.edu
Sylvan Softwareuucp: decvax!dartvax!sylsoft!boomer
Mechanic St. Phone: 802-649-2231
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Norwich, VT 05055 USA

Date: 24 Feb 92 16:57:52 EST (Mon)
From: GC Woods <gcw@garage.att.com>
Subject: Great Eastern U.S. Invitational Microbrewery Beer Festival

The following is a letter sent to micros/brewpubs in the East Coast region. If your local micro has not been contacted and wishes to participate, Ed Stoudt or Tom Rupp (Brewmaster) can be contacted on 215-484-4387.

I hope this event takes off because it sounds great. Adamstown is located below Reading, PA on Route 272. The Brewery and Brewery Hall is connected to a large Antiques Mall (held Sundays) and an excellent restaurant (Stoudt's Black Angus). Reading also has many factory outlets, so if your married like me these trips can end up costing \$.

I do not know how much general admission will be or how to purchase in advance. One problem for some folks is that the AHA conference is being held the same time.

Dear Fellow Microbrewer,

We would like to introduce you to the Great Eastern U.S. Invitational Microbrewery Beer Festival, and to invite you and your fine microbrewery to participate in this existing first-time event.

The Festival will be held Saturday, June 13, 1992, in the Stoudt's Brewery Hall in Adamstown, Pa. from 1 to 5 p.m. Our large, appealing pavilion will be the setting for up to 50 "Tasting Tables" where guest will be offered samples of microbrewed beers. We will provide ice or a tapping system according to your preference, and each brewery will be identified by an attractive sign to be furnished by the festival promoters.

This tastefully planned event will include a luncheon provided for guest as part of their admission fee. Participating microbreweries will receive complimentary passes and have the opportunity to preview the event before general admittance.

We want to emphasize that this expo-type event is NOT a competition. It is an opportunity for you to share your prized microbrewed beers with a large, specially targeted audience -- customers who appreciate the type of beer created only by microbreweries. In addition to cultivating a demand for your particular product, you will be helping to generate interest in our industry's craft.

The festival promoters will arrange extensive media coverage including television and radio publicity. We will be mailing news releases to more than 100 newspapers, and will send invitations to more than 13,000 beer lovers.

All we need from participating microbrewers will be seven cases or one half barrel of each beer offered for tasting, with a limit of three products per brewery. We will be happy to work with you to arrange delivery of your product.

The only beers accepted for tasting will be those produced by North American microbreweries (producing less than 15,000 barrels annually) or specialty beers brewed by contract breweries; all beers must follow traditional English brewing standards or the German Purity Laws of 1516.

No American-style beers made with corn or rice will be featured.

We're looking forward to making this an annual event, one that will be eagerly anticipated by beer connoisseurs and speciality brewers alike! Press fill out the form enclosed and send it to the Great Eastern U.S. Invitational Microbrewery Beer Festival as soon as possible to reserve your space at the Festival. Remember, early commitment will ensure inclusion of your brewery's name in pre-event press releases.

Thank you, and we look forward to seeing you in June.

Sincerely,

Ed Stoudt

Hope to see you there!

Geoff Woods
gcw@garage.att.com

Date: Mon, 24 Feb 92 15:42:00 MST
From: Steve Dempsey <steved@longs.lance.colostate.edu>
Subject: March Mashfest (sanctioned competition)

The Fort Collins, CO Mash Tongues will hold their 2nd annual March Mashfest homebrew competition March 13-14, 1992. This AHA sanctioned event is open to all homebrewers. Entries will be evaluated by experienced judges. Awards will be presented in 9 categories. Entry fee is \$2 per entry. Deadline for receiving entries is Wednesday, March 11. For complete rules & entry forms via e-mail send:

To: steved@longs.lance.colostate.edu
Subject: send mashfest.txt (text version)

or

Subject: send mashfest.ps (postscript version)

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

Date: Mon, 24 Feb 92 14:28:31 PST
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: fermentation locks

ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU quotes:

>I got mixed responses with regards to the Burton (not "Barton" as I had
>written earlier) Union System, the single-staged system with a blow-off
>hose afixed at the top of the carboy during the initial stages of
>fermentation. Although this system is not regarded highly by Burch, it
>seems to work well for those who use it properly. Remember to replace
>the blow-off hose with the fermentation lock after the initial
>fermentation subsides (usually 2-3 days, being careful not to replace..
.

Why is it important to replace the hose with a fermentation lock
after the bulk of fermentation? I am assuming that the other end
of the hose is sitting in a jar of clean, probably sanitized water.
Is this not enough "lock"?
I`ve never had any problems with this method yet anyway.

- Bryan

Date: Mon, 24 Feb 92 17:57:57 EST
From: Heather Godsey <GODSEYHM%DUVM.BITNET@pucc.Princeton.EDU>
Subject: galena hops

Has anyone got some recipies using galena hops? I've got some that are rated 12% (alpha I guess). I like hops and tossed some in (1 oz) into a recent batch
A taste during bottling showed quite a hop flavor though different from multi ounce hopped batches I've made. Is galena used in any commercial beers?

Joe Uknalis

Date: Mon, 24 Feb 92 18:30:11 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Water heater parts for an electric immersion heater?

Hi all;

I've been toying with the possibility of building an immersion heater to heat sparge water and boil wort outside of the kitchen. It started while considering the Bruheat boiler, followed by my buying a 6000watt 240v (9.6 amp) "tank heater" for a few bucks at a surplus shop.

My idea is to suspend this heater (a rod-shaped loop) dipping into the wort, (so I don't have to bore into my boiling vessel) but I'm having a problem finding either a switch to regulate the output of this thing so I don't have to turn it on and off by yanking the plug (conveniently located behind the dryer).

I first considered an electric stove knob, but after looking at those on my stove, I see that these 240v switches use a +, -, and comm connection instead of the two-leads on my heating element, and I'm unsure now if this will work.

Now I'm thinking about electric water heaters... These clearly have switches for similar heating elements, and I might be able to use a thermostatic switch too (that would be ideal). Electric water heaters are pretty rare here, though, and I haven't found the parts, (or better a free leaky heater to scavage them) and I remain uncertain if this will work as planned.

Does anyone here have the slightest idea what I'm talking about? The guy at the hardware store thinks its all pretty funny, and the only other advice I can get here is to pay up my fire insurance before I plug it in. Any input on how you guys might have built similar items, or sources for the kind of switches I need would be very much appreciated.

thanks,
dennis

Date: Mon, 24 Feb 92 18:11 CST
From: korz@ihlpl.att.com
Subject: Large Fermenters

Does anyone know if it is safe to keep beer in HDPE for a year? The Cole-Palmer reactivity chart says HDPE has "no effect after 30 days" or something like that for both beer and chlorine water. I plan to make a 15 gallon batch of pseudo-lambic (including Brettanomyces and Pediococcus cultures) but since the cultures are so expensive and the beer takes so long to mature, I want to make 15 gallons of it. The only reasonably-priced 20 gallon container I can find is a HDPE bucket with big, molded handles from Cole-Palmer (~\$25). I've considered using my SS keg, but it's a Heileman's Sankey keg and thus has no handles (just the thought of lifting it up onto the drier gives me a backache).

I've also considered making three 5 gallon batches side-by-side, but I anticipate problems splitting the cultures among the three carboys. On second thought, maybe I *should* make three of the same batch, but then pitch the culture starters at different times. It only makes sense that the more sugar I let the Saccaromyces eat, the less there would be for the Brett and Pedio, so I could try to find the proper SG to pitch the "other" cultures for the proper amount of their respective flavors.

While I'm at it, I might as well ask about 7 gallon carboys. It appears that my retailer's distributor no longer carries them. Does anyone know where I can buy some?

Al.

Date: Monday, 24 February 1992 10:58pm ET
From: joshua.grosse@amail.amdahl.com
Subject: I was wrong about fusel (see above)

In *Today's* HBD, I wrote:

> In the article he mentioned a brewmaster who recommended staying away
from
> high temperatures due to fusel alcohols. My understanding
(Millerazian) is
> that higher temperatures promote esters and reduce diacetyl....

Yes, higher temperature increases fusel alcohol level too! (I had
another
BJCP class tonight, and asked about it.

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Mon, 24 Feb 92 23:55:02 -0800
From: Lee J. Slezak <slezakl@atlantis.CS.ORST.EDU>
Subject: Yeast in the Secondary for a Framboise?

Hi all:

Currently I have a Framboise in the carboy fermenting away nicely. I got the recipe out of the cats-meow, anyway it (the recipe) says to add an additional 10 cups of raspberry puree to the secondary fermentor. My question is, should I pitch some champagne yeast in with the secondary and the new raspberries? What would that do? The only reason that I ask about champagne yeast is because I have heard of people putting it into the secondary on imperial stouts. So, should I pitch any type of yeast into the secondary? The recipe doesn't call for it, but I would think I would want something in the secondary to work on the new raspberries. Anyway what do you people think? You were all so helpful with my question about the Hazel-Nuts in the bottles, so how about this one? Thank you all very much and I will look forward to hearing from you.

Happy Brewing-

Lee J. Slezak
<slezakl@atlantis.cs.orst.edu>

End of HOMEBREW Digest #831, 02/25/92

Date: Mon, 24 Feb 92 20:05:55 EST
From: bagend!jan@gatech.edu (Jan Isley)
Subject: Nuts in beer

> From: Lee J. Slezak <slezakl@atlantis.CS.ORST.EDU>
> Subject: Results of Hazel-Nuts in Beer
> Most people seemed to think that due to the oils in the nuts that
> I would have a problem with head retention.

I did not think to test this with my almond beer because barbarian
that I am, I drank them from the bottle.

> Well I had no problem with head retention, but there was very
> little if any of a hazel-nut like taste.

It may have been a placebo effect, but I think in my brew, bottles
with almonds in them tasted nuttier than those without. I put 3
almonds in each of 12 bottles in a 5 gallon batch of light brown ale.
Finding an almond in the bottom of your bottle is tastier than finding
a worm. :)

- --

Do not suffer the company of fools || Jan Isley ...!gatech!bagend!jan
Siddhartha Gautama, the Buddha || jan@bagend.uucp (404)434-1335

Date: 25 Feb 92 03:25:35 MST (Tue)
From: rcd@raven.eklektix.com (Dick Dunn)
Subject: electric stovetop problem

There is one definite problem I've seen with brewing on an electric stovetop with a big kettle: If the burner isn't flat enough (or pliable enough in the right direction) to be in good contact with the bottom of the kettle, it builds up way too much heat. Other folks have already noted this phenomenon; what I've seen that I haven't seen described is that you can get enough heat to take the temper out of the trivet-like metal widget which holds up the burner. It gets tired and sags, which gives less support to the burner element, which means it makes poorer contact with the bottom of the brewpot...[positive feedback loop on negative effect]

I don't have the problem; I have a gas (sic) brewing...but I have seen this effect of destroying electric burners.

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd Boulder,
Colorado
...Simpler is better.

Date: Mon, 24 Feb 92 19:59:55 -0500
From: "David J. Fiander" <hpfcla.fc.hp.com!golem!davidf>
Subject: Re: Homebrew Digest #829 (February 21, 1992)

>From:
>Subject: 160 British Beers
>
>Des--
>Although I don't own Line or Harrison, I've read that Line's recipes
>include many ingredients that we here in the states have great
difficulty
>in purchasing, for example Golden Syrup, Demerara Sugar and Invert
Sugar.

I think you picked the wrong examples (at least for the
neighbourhood I live in). Golden syrup is Corn Syrup,
and Demerara Sugar can be found in the baking supplies section
of the local chain grocery store. I would have some difficulty
finding liquid invert, however.

So if you have any problems finding ingredients, just do a
little cross border shopping in Canada.

- David

Date: Tue, 25 Feb 92 07:44:10 EST
From: mmm1@mhuxd.att.com (Mark M Miller)
Subject: Re: Homebrew Digest #829 (February 21, 1992)
PLEASE DELETE MY NAME FROM THE DISTRIBUTION
LIST. IF THIS IS NOT THE CORRECT WAY TO
CANCEL THIS SUBSCRIPTION, PLEASE LET ME KNOW.

THANK YOU JOHN J.JENSEN

Date: Tue, 25 Feb 92 09:25:22 EST
From: tix!roman@uunet.UU.NET (Daniel Roman)
Subject: Hop growing

I had a terrible experience last year attempting to grow hops. I bought some cuttings from an outfit in Oregon and when they arrived by UPS ground I immediately opened the box and stuck them in the ground. They looked kind of dried out and I was not relaxing. I waited weeks and nothing. I finally dug them up and all four were dead.

Anybody know of a place on the east coast where I could buy some cuttings so that they would not have as much a chance of drying out before I get them? Anybody want to sell me some cuttings of their own?

It's either that or try the same place again (they promised to "take care of me" because of what happened last year) except maybe have them next day air them at great expense.

Dan Roman Bergenfield, NJ Internet: roman_d@timplex.com

Date: Tue, 25 Feb 1992 10:20:26 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: galena hops

Catamount Brewery Co. in VT uses Galena hops in a couple of their beers. I'm not sure which ones, but I seem to remember the Porter might be one. I think they're normally used as a more-or-less generic bittering hops.

I was once asked if I had any connection to Galena hops. I don't.

Russ *Gelinias* (close, but no cigar)

Date: Tue, 25 Feb 92 10:17:15 EST
From: "richard t. barrett" <RBARRETT@uga.cc.uga.edu>
Subject: first batch

hello:

First I just wanted to thank everyone that sent me info on the '.Z' compressed files.

Secondly, I would like to discuss my first batch of homebrew and get any comments on the way that I may improve. (Techniques, Ingredients..etc.) The technique that I used was by taking a can of M&F hopped malt extract (pilsner), added it to 1.5 gal of H2O with corn sugar and brought this to a boil for 30-60 min. I then poured the wort into a 7 gal pail with 3.5 gal of cold water. I let it sit until it cooled to room temp and then put the yeast in. (RED STAR ALE). I put the lid on with the ferm. lock and let sit for 7 days. afterwards I mixed 3/4 cup dextrose with the 5 gal. batch bottled and let sit for 2 - 2 1/2 weeks. I refrigerated a few bottles and drank. It tasted weak and had a sweet-sour taste.

It was well carbonated and had a big foamy head. Now if any of you could make some suggestions about my technique (pros and cons) and maybe diff. yeast and ingredients, it would be very helpful for my next go 'round.

Date: Tue, 25 Feb 92 08:05:55 MST
From: pyle@intellistor.com (Norm Pyle)
Subject: Re: Invert sugar et al

Desmond Mottram writes:

>Golden Syrup? Don't you have **any** form of sugar syrup or cane syrup in
>the States? What about Maple syrup, has anyone tried that? It won't
taste
>the same, but nor do different brands of golden syrup here.
>
>As for Demarara Sugar: molasses is **much** stronger flavoured, so you
would
>only want tiny amounts, 4oz or less, plus white sugar to make up the
weight.
>We have several varieties of brown sugar here, ranging from very light
and
>mild to very dark and strong flavoured. Line does not make it clear
which
>to use so experimentation is necessary, but that's part of the fun :-)

Actually, there are many types and flavors of sugars and syrups here
(read:
we're not **totally** uncivilized) 8-). I can think of about a half dozen
different types of dark and light sugars and syrups, but I don't know how
they relate to Golden and Demarara. To quote an old movie: "What we have
here, is a failure to communicate".

and...

Perhaps a supplement explaining what ingredients to substitute, unless
someone **wants** to try to re-duplicate all known British beers - could be
fun trying.

You've hit the nail on the head. Ideally, some homebrewer who's lived in
both
the UK and the US for a few years would volunteer. Maybe a tall order
but
this person could do us all a great service.

Cheers!
Norm

Date: Tue, 25 Feb 1992 11:59:55 -0500 (EST)
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)
Subject: Magic bottling wand

A couple of you were wondering about the use of bottling wands. Well there's a new magic bottling wand around (at least in my part of the world). I just used it recently to bottle a couple of batches and it works like a charm! It works along the lines of the spring-loaded bottling wand but **without** the spring. The idea is to let gravity close the valve instead of the force of a spring.

The advantage is that you don't have to keep the tube pressed down inside the bottle you are filling but just let it rest there --- the valve will open. In the mean time you can cap the previous bottle while it's filling. When finished you simply pick up the tube and VOILA ... gravity closes the valve. If you think there's too much headspace you simply nudge the valve open on the inside of the bottle's neck to get a little more beer in there. Another nice thing about this wand is that it doesn't foam as much as the spring loaded one and it **doesn't** leak. Also if, in the middle of bottling, you want to stop the flow for a while (to answer the phone, put out a fire, open a bottle of homebrew, etc...) just clamp the wand with a clothes pin so that it rests inside the bottle without touching bottom -- gravity will close the valve. Now, that's some **gadget**.

****Standard Disclaimer****: NO, I won't be making a million bucks out of this post; just thought I'd pass on the info. In fact I can't even remember the name of the dang thing. I'll find out what it's called and post it later. (BTW It's **not** PHils Philer either).

Paul Yatrou.

Date: Tue, 25 Feb 1992 10:20 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: CO2, pumps, lemon tastes and frig temps.

I few random answers to recent questions :

Keith Winter ask about the CO2 charts. These pressure/temps are for a saturated solution. So you apply the specified CO2 at the measured temp and shake, shake until no more CO2 goes into solution. This gives one the specified volumes of CO2 desired for a particular style beer. Now dispensing is a whole different topic, I am still learning in this area.

DRCV006::Graham ask about pumps. I use, and recommend a magnetic drive pump. These are sold by several manufacturers. Little giant has a wide range of models for our purposes. Grangers is a good source for a local distributor.

Jeff Rickel ask about lemon tastes in beer. Most bacteria are acid producers, Lactobacillus, pediococcus and acetobacter are all acidic acid producers. I would expect you have a very infected beer. Microscopic examination or gram staining would identify. Your nose is probably the best instrument for analysis you have and it worked. Now move on to the source of the bacterial infection.

A few people have ask about modifying a frig. for better temp control. On most frigs, you can look closely at the thermostat and find a small hole for calibrating the thermostat. Pull the knob and look closely. You will see a small hole with a set screw behind it. Turn this tiny set screw one direction until the compressor kicks on. Now you know the other direction is warmer(usually the direction you want). Keep track of your turns(in case the experiments don't work) and monitor the frig temp everyday until you get the temp you want. Some thermostats still don't have enough range to get to the desired temp. In that case you need an external temp control.

Happy Brewing,
Bob Jones

Date: Mon, 24 Feb 92 18:08:15 EST
From: rich@bedford.progress.COM (Rich Lenihan)
Subject: Another blow-off question / digital thermometers?

The recent "to blow-off or not to blow-off" debate has made me wonder if the answer to this question isn't dependent on the type of yeast being used.

Except for my last batch, I have used a blow-off tube for the last year and

have seen enough improvement in my beer to be a blow-off supporter. Of course, other variables have changed in that time as well. I recently purchased a 6.5 gallon carboy and used it for my last batch (no blow-off).

I'll find out if my beer takes a turn for the worse. But back to my theory:

I brew ales, exclusively. Since ale yeast is, by and large, top-fermenting,

wouldn't there be less interaction between the yeast and the trub? Lager brewers (like Dave Miller) may find it more important to rack the beer off

the trub while ale brewers may find it more beneficial to "skim" off the krausen via blow-off. Comments?

On another subject: I recently brewed my first partial mash ale.

Everything

went fairly smooth except for temperature readings. I found my glass thermo-

meter responded so slowly that I had to estimate when the mash was in the proper temp. range. Also, the thermometer I have contains mercury, which

is one additive I'd like to keep out of my beer. So, can anyone out there recommend a good digital thermometer for less than \$50 US? Thanks.

..

-Rich

Date: Mon, 24 Feb 92 09:34:44 -0500
From: hartman@varian.varian.com (John Hartman)
Subject: Electric Stoves, Dry Hopping

Electric Stoves--

I've wrapped a packing blanket around my SS boiler while keeping a towel on the top while boiling. My pot is big enough to cover two burners--a big one and a little one--on my ordinary electric stove. While bringing worts to a boil very little heat appears to escape and as a result I routinely boil ten to twelve gallon batches. I have actually managed to boil FIFTEEN gallons using this technique. The boiling time for a ten gallon batch is about thirty minutes if I start with hot mash runoff. Of course the boil time is reduced by starting the boil early with the initial runnings and then adding the final runnings in piece-meal fashion.

Dry Hopping--

In HBD 829 Tony points out several ways to dry hop, the last of which is to simply throw them in. I find that throwing them in gives the best results. Since the hops are not sterile and since the wort is most vulnerable right after chilling, I wait until the secondary for dry hopping. I have achieved good results in the secondary in anywhere from two to eleven days. Has anyone thrown dry hops into the fermenter AT PITCHING TIME? If you have I'd like to hear whether or not you've had any infections.

Cheers,
John

Date: Tue, 25 Feb 92 09:47:16 -0800
From: sherwood@adobe.com
Subject: beer gone bad

A friend of mine has had absolutely terrible luck lately with his beer making. After fifty or so batches with only two (easily explained) problems, he has had to dump 3 out of 4 of his last batches. The symptom is a horrible smell which carries somewhat into the taste. The closest thing we can come with is a sour smell fairly similar to milk which has clotted and gone bad. Definitely not appetizing. The smell starts mild, but then gets stronger as time goes on. It sounds like an infection to me, but he is careful about sanitizing everything that touches his beer.

Stuff which may or may not be relevant:

All of the batches which have gone bad have been all-grain. His successes were with extracts (with adjuncts). He has had several good all-grain batches, though, with identical procedure and recipe. He has fermented both in a SS keg (Bud) and in plastic buckets with identical results. He brews 15 gallons at a time, and so uses 3 fermenters when he uses plastic. When there has been a problem, all have gone bad (ie, never just one fermenter).

He has had this problem with a variety of yeasts (Wyeast Irish, Munton&Fison ale, Wyeast British). Around this time he started using a homemade counterflow chiller which drops the temp to around 68F. He sanitizes the chiller well, letting a bleach solution soak in the coils for a while, then running boiling water through it to clear the lines. He has also had a lot of problems (but only very lately) with stuck fermentations. In fact, without exception the sour beers have ALL had stuck fermentations (though we were able to rescue one by repitching a Munton & Fison yeast. Obviously a stuck fermentation could give a competing yeast and/or bacteria a chance to grow, but why, suddenly, are all fermentations sticking? I had always heard that extract brews were more likely to stick; experience has shown exactly the opposite.

We figured maybe the pitching temp was too cold so upped it to 90F (about where we had been pitching when he used an immersion chiller) for this last batch. We also 'fanned' the wort against the sides of the fermenters to try to ensure oxygenation. This batch started like gangbusters but seems to have stuck at 1030. Based on past experience we expect around 1018-1020. No sour smell this

time, though. Fermentation temp has been fairly constant at 65F. (I ferment at 58F with no problems).

There are no visible problems with the sour beers. Even after a month in the fermenter the beer appears perfectly normal (if you hold your nose). No visible growths, normal ring of trub around the surface.

So anybody have any ideas? Before this string of problems there was NEVER a stuck fermentation. Never this sour, rotting odor.

Geoff Sherwood

Date: Tue, 25 Feb 92 12:54 CST
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU
Subject: disclaimer

Dear Brewers,

In the last HBD (#831), Brian Gross made an excellent observation in response to my summarizations regarding blow-off v. fermentation lock methods. In that summary I suggested that the homebrewer take care not to replace the blow-off hose with a lock too soon. But, as Brian points out, the blow-off method is in fact a fermentation lock of sorts and need not be replaced with a conventional lock at all.

Thanks for the clarification. I'm still only just waiting for the birth of my "firstborn" and am quite new at this. As was quoted in the HBD #832 (?): "When I stop learning, someone put me to bed with a shovel!" (I get quite a kick out of some of these quotes!!) Anyway, Brian thanks again for pointing that out to me and the other new-comers to this craft; I know my next batch (which I plan to do using a blow-off hose/lock with) will be the better for it. My only remaining questions are, since I plan to use this method, and to let it ferment outside in the cold Chicago weather (actually, I'm going to keep the carboy in our closed-in back porch, and under a box to keep it from light) am I increasing the risks of infection this way? Especially when fermentation stops? And is there a risk of backwash from the tube in the event of a quick Chicago climate change?

Thanks and Happy Brewing

John Norton

Date: Tue, 25 Feb 92 10:59:51 pst
From: Don Reid <donr@hpcvcab.cv.hp.com>
Subject: Boiling on an electric stove (insulation)
Full-Name: Don Reid

The discussions here prompted me to try and insulating my brewpot.

I have a 5 gallon stainless steel pot with lid and a standard electric stove.

I got a sheet of closed cell foam (sold as a backpacking pad), and put a strip around the top of the pot. To reduce the chances of melting and/or fire, I left the bottom 4 inches above the bottom of the pot. I cut slots for the handle which also served to keep the foam from sliding down. Finally, I cut a circular piece to go on the lid.

It worked well! I normally have to keep the stove at Med-Hi to maintain a boil, with the insulation, only Med-Low was necessary. There was also no burned wort on the bottom of the pot.

Don Reid

Date: Tue, 25 Feb 92 11:18:54 PST
From: Bob Devine 25-Feb-1992 1217 <devine@cookie.enet.dec.com>
Subject: Re: Yeast in the Secondary for a Framboise

Lee Slezak asks:

> should I pitch some champagne yeast in with the secondary
> and the new raspberries?

No, that should not be necessary. There is sufficient yeast still
in suspension to ferment the raspberries.

Be sure to carefully watch the fermenter so that the raspberry skins
and seeds don't clog your fermentation lock. In a couple of days
the skins and seeds should settle to the bottom of the carboy with
general proteins and dead yeast. The trub will be a disgusting-looking
reddish-brownish sludge. Racking once more will aid in cleaning the
beer.

[Style note: unless you are really making a Belgian lambic, it is not
correct to call your raspberry ale a "framboise".]

Bob Devine

Date: Tue, 25 Feb 92 11:30 CST
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: Electric Stoves & Propane

Hate 'em! I'd throw mine in Lake Michigan if I could lift the damn thing. I experienced similar problems: waiting for boils, discolored stainless pots, scorched wort rings. I purchased a Bruheat Boiler and found it was slower than my stove and the heating element kept encrusting itself due to my hard water. I finally decided to bite the bullet and go propane.

I had intended to dismantle a hot water heater but once I discovered all the loose ends involved, welding a stand, finding someone with a welder, getting hoses, etc., I decided to buy a burner instead. No fuss, no muss.

Although I'm sure there are more, I had discovered two. The first being something called a Kajun Kooker. I had read somewhere that this was 125,000 BTU but don't hold me to it. I talked to someone who owns one and he described it as a rocket engine in sheeps clothing. He was quite pleased. I don't recall the price.

The second type I found, and ended up buying, was a 35,000 BTU burner. It set me back \$59.95. All I needed was a propane tank (the Weber type) and picked on up a Sears for \$20.00. Tank refills are \$10.00 with an exchange.

Since I have switched over to propane I haven't looked back. I get a rolling, and I mean ROLLING boil, in about 20 minutes. I later upgraded to SS kegs and luckily the kegs fit perfectly. Now I'm no longer tethered to the kitchen. I have since relocated to the basement where there is a work sink, and more importantly, a floor drain. My big problem now is boiling off too much volume. Eventually I will get around to using the house gas line to eliminate tank exchanges.

The company is: Superb Gas Products Co.
423 South Church St.
PO Box 99
Belleville, IL 62222
(618) 234-6169

PS. The type I purchased was 16-20E. They do mail free catalogs.

PPS. I am in no way connected to this company . . . etc.

Date: Tue, 25 Feb 92 11:40:10 -0800
From: Marty Shearer <marty@atmos.ogi.edu>
Subject: blowoff/trub, Student's t, experiments

Subject: Blowoff/Trub, Student's t, Experiments

Mike and Al have been discussing blowoff versus trub removal (HBD 829, 830) and have proposed experiments to identify what effect (if any) various combinations of blowoff/trub removal might have. Al's proposed experiment seems especially appealing. But before you begin boiling wort, take a moment and consider how to run and evaluate the experiment.

I've read many accounts of "A vs B" experiments in the digest. Some brewers make an experiment out of every batch, and have done so for 20 years!! I fear much of this effort is wasted by failing to recognize and allow for the variation inherent in the brewing process. Will the changes you taste and smell be due to the amount of trub left over, the amount of beer blown off, or purely chance? And how can you find out without repeating the experiment many, many times?

This was the type of problem faced by W.S. Gosset (a.k.a. Student) when he was working for Guinness. He was trying to correlate the behavior of beer produced at his experimental brewery with such things as the analysis of malt and hops, and brewing and storage temperatures. These were the days (1900s) when unsuccessful brews had to be drained into the Liffey. The analysis of experiments was so important to Guinness that Gosset spent a year in London studying under the great statistician Karl Pearson. Here Gosset invented Student's t statistic (Guinness refused to let him publish under his own name).

Student's t led to Gosset corresponding with R.A. Fisher, who, inspired by Gosset (he also helped Fisher get his job at the Rothamsted Experimental Station) went on to invent the design and analysis of experiments.

Gosset was an influence on Fisher in ways most digest subscribers can understand: Fisher asked for guidance from Gosset about home brewing and what computing machine to buy. Gosset's home brewing advice is a little disappointing to me though: "less trouble to buy Guinness and let us do the work for you".

Although it would be desirable to run the blowoff/trub experiments with one batch of wort, there are ways (invented by Fisher) of using two or more batches and getting a meaningful result.

Any influence the trub or blowoff has on the beer will much easier to evaluate if your brewing process is in statistical control. Large uncontrolled factors in the process may overpower changes due to blowoff/trub.

How much variation is there from one batch to another? How much variation is there within a batch? I seem to get bottle to bottle variation in

my beer (and the differences aren't always bad). If you know how much variation occurs naturally in your brewing process, you'll be able to judge if blowoff/trub removal makes a significant difference in your beer.

Al's experiment is a good one since it takes into account not only the influence of blowoff and trub removal independently but the interaction of both blowoff and trub removal. This is one of the advantages a designed experiment has over "one factor at a time" experiments. Another major advantage of designed experiments is that MANY more factors can be tested with a modest number of runs. For example, the main effects of seven factors can be evaluated with only eight experimental runs.

Mike, no matter what the experiment shows, the worst that can happen is you'll end up with lots of beer. Contact me if you need someone to help drink it.

Dave S.

Date: Tue, 25 Feb 92 16:39:07 GMT
From: tony@tag.co.uk (Tony Quince)
Subject: Dave Line, invert sugar & saccharin

Making Beers Like Those You Buy by Dave Line was the book that first got me into grain brewing & I can wholeheartedly recommend it. It contains some excellent recipes including a rheinheitsgebot (well, almost) Guinness which comes out as near as dammit to the real thing (has anybody out there worked out a cheap & easy method for bottle pressurization with nitrogen?)

Invert sugar can be made in the comfort of your own kitchen by acid hydrolysis of normal (upright?????) sugar. This involves boiling a sugar solution with a small quantity of citric or tartaric acid for half an hour. I can't quite remember the quantities involved just now, but I have it written down at home and will post it tomorrow, if I remember.

Line's recipes which call for saccharin tend to use only one tablet per gallon. Now maybe smoking Dutch shag tobacco at an alarming rate has somewhat desensitized my tastebuds, but this seems to me to be a negligible amount (try dissolving a teaspoon of sugar in a gallon of water and seeing if you can taste it). 'Nuff said?

Tony Quince,
TAG,
UK.

P.S. What's the similarity between Budweiser & making love in a canoe?

Date: 25 Feb 92 09:07:00 PST
From: "MR. DAVID HABERMAN" <HABERMAND@pl-edwards.af.mil>
Subject: Re: Foil under burner

Date sent: 25-FEB-1992 09:00:08.01 PST

>For boiling in a large pot, would it be helpful to cover the stovetop
>around the burner with a couple layers of aluminum foil?

At our first meeting of the High Desert TRUBle Makers, Tony, the host,
was
making a batch of beer in the garage. He made a burner out of an old LP
barbeque and had a piece of foil under it. He said that it cut the boil
time down dramatically. I don't know what would happen on a regular
stove.

Re: Addition of more yeast in Framboise.

The yeast in the fermentor are not dead, just hungry. When you add the
rasberry puree, the added suger should revive the yeast and let them
munch
away.

-
David A. Haberman<haberland@pl-edwards.af.mil>

Well they worked their will on John Barleycorn, but he lived to tell the
tale.
For they pour him out of an old brown jug, and they call him home brewed
ale!

Date: Tue, 25 Feb 92 15:51:01 EST
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>
Subject: Hops, ginger, and heating elements

I've just returned from 2 weeks in the land of Red Stripe, Dragon Stout and other wonderful intoxicants and have been catching up on my digests, so some of this may be a little old.

There were a number of posts about storing hops. The Zip-Loc and similar generic food storage bags that you buy in the grocery store are actually quite permeable, and herbs (of all sorts :-) stored in them in the freezer will freeze dry. This can be slowed down a great deal by double bagging. Cheap and very effective. Great Fermentations of Santa Rosa says in their ads that they are now shipping their hops in zip lock barrier bags, which should be MUCH better. I have an order in to them and will report what I think at some point in the future. Anyone have any experience with them (the bags, not GFoSR)?

One person mentioned seeing ginger root in the chinese store and was wondering about using it in beer. Go for it! I'd recommend grating it before adding it to the boil. I have a heavy spiced beer which has a fair amount of ginger in it (recipe is not at hand), and it is pretty neat.

I have built a boiler using two 4500 watt elements (yes, I know that I never finished my series of posts describing its construction - come soon mon...) and it really can make that electric meter spin! A post described using a similar setup in a plastic (!!) bucket, and said that it would boil six gallons in 4-5 minutes. Are you sure about those times? My calculations say 15-18, which agrees with what my boiler does. Another post described a heating element as 6000W, 240V, 9.6amps. Unless my mind is a lot more fried than I think, 9.6 amps at 240V is 2304W.... I know my 9000W boiler draws almost 40 amps. I use them that way to boil water, and then connect the two elements in series (2250W) for boiling the wort, which eliminates scorching.

Date: Tue, 25 Feb 92 11:37 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: WYEAST BULLETIN--read this!

Brewers,

I've just gotten off the phone with Dave Logsdon, head of WYeast Labs. They have finally managed to determine the cause of their recent packaging failures, and have begun to address the problem. Actually, Dave thought they were addressing the problem all along, but nothing they did seemed to work. After considerably back-tracking through the industrial trail they have determined that the failure could be traced to changes made by the oil company that makes the plastic their new packager is using! The resulting plastic is of an inferior quality and has structural weaknesses that have caused failures of about 10%.

WYeast will be going back to its previous package supplier, but in the meantime, they will be packaging yeast WITHOUT STARTERS! The packages will include instructions on how to make a starter. For about one month, however, striking the package as per the old directions will accomplish nothing! Dave has been on the phone with his major retailers, and they feel this is the right way to go: people are interested in getting the yeast, and not having package failures, so the general feeling is that a little inconvenience now is preferable to not having any yeast at all.

I will be getting WYeast's starter directions by FAX today so I can put together a new label. If there is interest, I will post them here.

- --Jeff Frane

Date: Tue, 25 Feb 92 17:28:50 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Kolsch vs Alt

Reading the literature of the beer styles will show the differences between the two styles, but from hands-on experience this is what I know: Both are top-fermented and both are cold-lagered after the primary ferment is done, down to 32f in most cases. The Alt (popular in Duesseldorf and Munster and a few other places) is dark, malty, and bitter with an almost citric taste in the bitterness. The Kolsch (only allowed to be brewed around Cologne) is very pale, moderately bitter, and moderately malty. Some of the locals praise it for its "softness" and claim it to be good for uneasy stomachs. It is also said to reduce gastronomical flatuance.

Personally, I found the Kolsch to be boring. The Alt was more robust. While in Koln I ordered an occasional Kolsch but usually stuck to the always excellent Pilsners.

Date: Tue, 25 Feb 92 18:31:24 EST
From: imagesys!smb@uu.psi.com (Shawn M Bilodeau)
Subject: Hard Cider

I apologize in advance for this not being specifically about beer, but I thought that if anyone knew the answer to this, they'd probably be reading this digest...

Just how does one go about making REAL hard cider? That's real as in similar to the cider one can get in a British pub (as opposed to real hard - I don't really require that it have a high alcohol content).

My step-daughter just got back from a semester of school (exchange student) in England. She's not a real beer drinker (although she is interested in trying the apple beer that I brewed recently), but she was very impressed by the sparkling hard cider that she could get at the local pub. I had a chance to try some of this at a transplanted British pub in Rochester, NY (The Old Toad), and liked it myself.

After that I tried to make a batch of hard cider myself, based on a method that a fellow brewer and I worked out (in complete ignorance of how it should be done). I started with three gallons of (preservative-free) cider, which I brought to a boil in my brewpot. I let it boil covered for an hour, which brought the wort (well, maybe not wort, but I don't know what you would call boiled cider) down to about two and a half gallons. I dumped the wort into my primary fermenter, and let cool to pitching temperature (roughly 80 F), and pitched a packet of dry champagne yeast, added cover and air-lock, and left it alone for a week.

At the end of the week I racked the cider to my bottling bucket, added 2/3 cup of corn sugar, and bottled. What went into the bottle was a very pale yellow liquid with little resemblance to cider, or even apple juice. The trub was a very dark rust red. The S.G. was 0.998 (and of course, I forgot to get an O.G. - very annoying!).

I tried a bottle of it a week ago (this was nearly three weeks after bottling) and what I had was "firm" cider. There is almost no apple taste, and almost no color. There seems to be alcohol present, but I have no way of telling how much, other than the fact that I didn't get smashed on the single bottle. So, how do the British get such a deep yellow color out of their hard

cider? Not to mention a much stronger apple flavor? The only thing that I have been able to think of is that I may need to start with more cider, and do a much longer boil, with cover removed. That should concentrate the essence of the apple before the fermentation, shouldn't it?

I'd appreciate any help, suggestions, pointers, etc. that anyone can give me. I remember that someone mentioned having a book on making hard cider in a previous HBD - does anyone remember if a title was supplied? Thanks in advance for all of the help!

```
+-----+
| Shawn M Bilodeau  Shawn O'Dew |
|   smb@imagesys.com   |
+-----+
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P.S - could someone please email me a copy of #831? The copy that we received was cut off at the start of the recipe for the Surprised Frog Lager.
Thanks again!

Date: Tue, 25 Feb 1992 14:51:09 -0800

From: krweiss@ucdavis.edu

Subject: HBD down through history

In browsing through the UC library catalog, searching for keywords "beer" and "brewing" I found the following reference:

Author: Wigglesworth, E.

Title: The brewers' and liscensed victuallers' guide, containing upward

of one hundred and thirty most valuable receipts for brewing

ales, porter, and black beer, and the managing of brandy, rum,

and gin, also for making cider, British compounds, cordials,

beverages, vinegar, &c., &c., by E. Wigglesworth. Leeds [Eng.]

Printed by T. W. Green [18--?]

Description: 144 p.

Subjects: Brewing.

Any relation, Russ? :-)

Ken Weisskrweiss@ucdavis.edu
Computing Services 916/752-5554
U.C. Davis 916/752-9154 (fax)
Davis, CA 95616

Date: 25 Feb 92 17:03:03 U
From: "Rad Equipment" <rad_equipment@rad-mac1.ucsf.EDU>
Subject: Lemons,

Subject: Lemons, Time:8:36 AMDate:2/25/92
>Date: Mon, 24 Feb 1992 07:52:16 -0600
>From: rickel@cs.utexas.edu (Jeff Rickel)
>Subject: Beer gone lemon

>
>I have had several commercial beers that somehow went bad and
>developed a lemon flavor, as if someone dumped some lemonade in
>them. On a similar but perhaps unrelated note, a few of my beers
>have had a very subtle hint of a citrus flavor. What is the
>origin of these flavors? If it makes a difference, I make
>partial mash ales with dried yeast.
>
>Jeff

This is a classic symptom of a an infection, probably pediococcus (sp?).
Poor sanitation ANYWHERE in your brewing system, post-boil, can allow the infection to take hold. If it varries in the bottle, say some show signs of the infection but others do not, then you didn't clean all the bottles as well as you should have. If the entire batch is bad then the source could be anywhere.

The only thing to do is scrub everything you can and sanitize as much as possible. The infection becomes more prominent with age as the bug consumes the residual sugars and produces the acid which gives the resulting liquid that citric character. BTW, this characteristic is desireable if you are brewing a Berliner Weisse, however you want to be able to control the bug and only get it into certain brews. It can easily become a "house characteristic" of your beers if you are not careful. Last fall I got an assortment of bottles (Black Bavarian, Oktoberfrst, Amber, and two wheats) from Sprecher Brewing in Milwaukee. Randy makes several traditional wheat beers and I believe his Milwaukee Weiss is in the style of the Berliner Weisse Aat least the ones I had tasted that way!). Alas, every bottle of the assortment had signs of infection! All the date codes indicated that the beers were from September, 91. I believe that Sprecher is having some of his beer brewed under contract now. Perhaps the problem is with the contract brewer...

RW...

Russ Wigglesworth CI\$: 72300,61
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126
(H)
|__|/ San Francisco, CA 94143-0628

Date: Wed, 26 Feb 1992 01:02 EST
From: T2R@ecl.psu.edu
Subject: Kegging my first batch.

This last weekend I kegged and forced carbonated a batch for the first time. The results were fantastic. Here's what I did:

1) Obtain an empty keg from distributor. I used a Rolling Rock 1/4 keg with a ball lock (I think the same kind as A-B or Coors).

2) Remove lock-valve assembly. (release any internal pressure first, unless you want a stinky beer shower) There is some kind of locking spring that can be carefully removed with a small screwdriver and a pair of needle nose pliers. Once this spring is removed the entire assembly lifts out.

3) Clean keg. I rinsed it a few times to get the worst of the stale beer out then hit it with a baking soda solution to remove the worst of the smell and such. I then sanitized it with a bleach soln. for 30 min. and finally rinsed it twice with boiling water. (oh, washed the valve also)

4) Fill keg. First I purged the keg with CO2 and then I carefully siphoned the beer into it. (a amber ale) It was only a 5 gal. batch so there was some room left at the top of the keg.

5) Replace the valve. This was a real pain in the butt. There is a large O-ring, which seals between the valve and keg, that must be compressed to get the locking spring back in place. I managed to do it with a hoseclamp-gearpuller-1 1/8" socket combination. If there is a trick to replacing this valve will someone please post it or send it to me!

6) Carbonate Beer. I guesstimated the temp. of the beer to be about 45°F and used the "Digest CO2 Chart"™ to figure the proper CO2 pressure. I then inflated the beer to this pressure and let it sit for 10 min. at which time I shook the keg quite vigorously. I left the pressure on for about three hours, every quarter hour or so giving the keg a good shake. At the end of the three hours I could hear no more CO2 bubbling in so I shut off the gas and let the whole thing sit over night. It did get down into the low 30's that night and I think this may have helped the CO2 to dissolve better. I hit it again with some CO2 (and shook a little) about an hour before I served it (the next day), it took in a little gas but not as much as the day before.

7) Drink. Though the keg did foam a bit at first, the beer was excellent. The carbonation was just about right, maybe a hair under what I had

wanted but this was my first time. I have no complaints about the bubble size,
the beer held a creamy head to the end of the glass.

Hope this helps.

Tom Ricker (t2r@psuecl.psu.edu)

Date: Wed, 26 Feb 92 01:58 CST
From: GL862529%PUCAL.bitnet@UICVM.UIC.EDU
Subject: Malto-dextrin

In TNCJOHB, Papazain again just slightly mentions malto-dextrin. In the latest batch that me and my brew partner brewed we wanted to use some, but we forgot to add it to the boil. So when we racked it to the secondary, we added a little water, sugar and malto-dextrin. Is(was) this a silly idea? We just couldn't stand to see the extra space in the carboy, so we figured cup of sugar, 1/4 cup of malto-dextrin, water and boil and don't worry.

This brings up the point of how much malto-dextrin to use and when. Anybody with experience of malto-dextrin(I figure why even use it, brew partner said, If you got it use it.) and its advantages/disadvantages would be helpful. We'll keep you posted on the results of our experience.

Also:

eisen@Kopf.HQ.Ileaf.COM(Carl West) wrote a while back:

What causes a hop plant to set blossoms? Is it :
The length of the vine?

.
.
The Dow?

Well Carl, it's the TAO(pronounced Dow) that causes hops to bloom! :)

The TAO is nowhere to be found.
Yet it nourishes and completes all things.

Gregg Leonard

End of HOMEBREW Digest #832, 02/27/92

Date: 26 Feb 1992 8:29 EST
From: dab@dasher.cc.bellcore.com (dave ballard)
Subject: wyeast report

hey now- i saw this on r.c.b and just wanted to make sure it made it here...

-dab

=====

==

Newsgroups: rec.crafts.brewing
Subject: WYEAST BULLETIN--read this!
Summary: Instructions from Wyeast about their package failures.
Keywords: Wyeast Yeast Package Failure

Date: 25 Feb 92 19:41:18 GMT

Organization: TECHbooks of Beaverton Oregon - Public Access Unix

Subject: wyeast report

Brewers,

I've just gotten off the phone with Dave Logsdon, head of WYeast Labs. They have finally managed to determine the cause of their recent packaging failures, and have begun to address the problem. Actually, Dave thought they were addressing the problem all along, but nothing they did seemed to work. After considerably back-tracking through the industrial trail they have determined that the failure could be traced to changes made by the oil company that makes the plastic their new packager is using! The resulting plastic is of an inferior quality and has structural weaknesses that have caused failures of about 10%.

WYeast will be going back to its previous package supplier, but in the meantime, they will be packaging yeast WITHOUT STARTERS! The packages will include instructions on how to make a starter. For about one month, however, striking the package as per the old directions will accomplish nothing! Dave has been on the phone with his major retailers, and they feel this is the right way to go: people are interested in getting the yeast, and not having package failures, so the general feeling is that a little inconvenience now is preferable to not having any yeast at all.

I will be getting WYeast's starter directions by FAX today so I can put together a new label. If there is interest, I will post them here.

- --Jeff Frane

Date: Wed, 26 Feb 92 9:47:18 CST
From: tony@spss.com (Tony Babinec)
Subject: Kolsch

Here are some comments on the Kolsch style, along with a recipe.

My friends who have traveled to Cologne came back raving about the Kolsch style. If you think about it, its appearance is not much different than the light American lager, but its flavor is more interesting, and being an ale, a Kolsch is easily made by homebrewers.

First, let's look at the style. A Kolsch has starting gravity of 1.042 to 1.046, IBUs of 20-30, and SRM of 3.5 to 5. The Zymurgy description of a Kolsch is: Pale gold. Low hop flavor and aroma. Medium bitterness. Light to medium body. Slightly dry, winy palate. Malted wheat okay. Lager or ale yeast or combination of yeasts okay.

Malts can be U.S. or continental, including a fraction of wheat malt if desired. Hopping should be continental noble hops. The yeast is the tricky part, as to my knowledge there is no available Kolsch yeast. The Goose Island Brewery in Chicago brews a Kolsch using a Kolsch yeast from Germany. The Free State Brewery in Lawrence, Kansas, brews a Kolsch using Wyeast "European" ale. This yeast is suggested by Fred Eckhardt. I've used the yeast from time to time and think it's a great yeast, so use this in preference to any generic ale yeast.

Now, for the recipe. I've tried this a few times, never the same twice, but can say that it makes a good beer, and if your process is good, will get you a ribbon in competition!

6 pounds U.S. 2-row malt
1 pound Vienna malt
1 pound wheat malt
0.25 pounds light (10L) crystal malt

1 ounce Hallertauer (a=2.9) 60 minutes until end of boil
1 ounce Hallertauer 30 minutes until end of boil
0.25 ounce Tettnang (a=3.8) 15 minutes until end of boil
0.25 ounce Tettnang2 minutes until end of boil

Wyeast "European" ale yeast

Note that your milage may vary, and I'm assuming 80% extraction efficiency. The hop schedule broadly follows the "German" method, and you can substitute Perle or Spalt, and mix and match however you want.

Following Fred Eckhardt's description of Widmer's mash sequence, mash in at 122 degrees F and hold for 30 to 45 minutes, and then raise to 158 degrees F for starch conversion. Following conversion, raise to 170 degrees F for mash out and hold for 10 minutes.

Primary fermentation should be done in the mid-60s. This beer benefits from cold-conditioning, so rack to secondary and "lager" at 40 degrees for a couple weeks.

Date: Wed, 26 Feb 92 8:21:46 PST
From: winter@cirrus.com (Keith Winter)
Subject: Great response (artificial carbonation help)

Well, once again I have seen what a great bunch of people homebrewers are!
I have recieved many, many direct email messages with helpfull information on my first kegging/artificial carbonation project. I really appreciate the input and offer my gratefull thanks to all that responded. I sent personal replies to all but wanted to also let the digest in general know about the level of response.

Everyone suggested that I aggitate the heck out of the keg while it was under high (20-30psi) pressure for a few minutes and then reduce pressure to the value I wanted (from the CO2 chart). I tried that last night and tonight will have one to see how it went.

Again, thank you all.

- -----

Keith Winter @ Cirrus Logic, Inc. (winter@cirrus.com)

Date: Wed, 26 Feb 92 09:38:30 -0700
From: DAMON_NOEL/HP0800_01%hpcsee.col.hp.com@col.hp.com
Subject: boiler

A number of people have had questions about the boiler I mentioned a couple of posts back:

1) The thermostat I used is a garden variety unit used I believe as a replacement unit on hot water heaters. It's a small unit about 2x3x2 which mounts to a flat surface with 4 screws and reacts to the surface temperature of its mounting face. There's a small screw adjustment for temperature (like on the back of battery operated clocks). This together with the high amp switch is available at plumbing supply houses.

2) The switch I used has a 20 amp/240volt rating and is a single pole, single throw unit wired in series with one hot leg of the 240 volt pair. The neutral lead of the 240 volt circuit is not needed for power. Be sure to wire a safety ground wire from the 240 volt neutral to the switch and the metal base of the pail/keg. The current rating is not to big a deal on the switch, given the low usage. The 20 amp switch can easily handle one heater element.

3) The heater elements mount to the base of the bucket through a hole bored in the bottom. I used the rubber gasket which came with the element on the exterior of the bucket. The element mounts with four bolts also through the bucket base. I put plastic washer under the heads on the inside of the bucket.

4) A variable resistance switch from a stove top could be used, these are available from appliance repair shops. I found one of these in the yellow pages and have gotten used parts from them dirt cheap. This, like the thermostat would just be wired in series with the element and the two hot legs of the 240. Use a drier cord or range cord depending on whether you have a 30 or 50 amp outlet. You can get the cords from either a hardware store or a plumbing supply.

Date: Wed, 26 Feb 92 10:43:06 PST
From: Bruce Mueller <mueller@sdd.hp.com>
Subject: HDPE and beer

Al asks about using polyethylene for long-term storage of beer. Beyond what Cole-Parmer says, I use some of their HDPE tubing for dispensing from my keg. It imparts no flavor to the beer, and it doesn't discolor like the Tygon (vinyl) junk commonly available at HB suppliers.

A caveat: polyethylene is notoriously permeable to oxygen, so this might be a concern. It wouldn't worry me, because the Brits have those polypins (sp?) which are made of PE. Knowing Cole-Parmer's quality, I expect that you can use the PE container without fear. Most all PE these days is food-grade, especially labware.

Cheers!
Bruce Mueller
Development Engineer Chemist & Brewer

Date: Wed, 26 Feb 1992 11:14 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Dry hopping & Blowoff from Micah Millspaw

I have some info on the dry hopping issue. J.X. Guinard did some research a few years back in the sorts of bacteria that live on hops. The results were published last year in the MBAA's newsletter. I had discussed this issue with Guinard prior to its publication and was told that there is almost no danger of hop-born bacteria being able to infect a beer. The reason being that the hop residing creatures do not compete well in the environment that was created for the yeast. The pH of the wort tends to not allow a population level to be reached that can be detected. JXG's work also indicated that 3 days into a ferment no hop-born beasties would be able to compete at all with the yeast.

So wait 3 days if you're going to dry hop. This also should remove a lot of problems with plugged blow off tubes and fermentation locks.

I also would like to point out that the blow off tube and fermentation lock perform the same function in the same way and I do not see that one can have any effect over the other. My own brewing equipment uses both, the half barrel primary has a 1/2 inch copper line that runs into a gallon jug, if I brew 5 gallons or less I use a carboy with a fermentation lock. I've been using this equipment for years and have never been aware of any difference in the quality of beers made with either process. IMHO the quality is always the highest!

Micah Millspaw 2/26/92

Date: Wed, 26 Feb 92 12:38:15 PST
From: Bob Devine 26-Feb-1992 1335 <devine@cookie.enet.dec.com>
Subject: review of Coors tour (241 lines long)

The "Deep Wort" club took a VIP tour of Coors brewery on February 8th. Since I promised a write-up of the tour, here it is. I tried to record all the info but my pen lost the tiny roller about midway through. If anyone finds it in a glass of Coors, please return it! :-) :-)

Coors is located in Golden Colorado. This is a town west of Denver and is right along the foot hills at the base of the Rocky Mountains. The brewery is easy to find since the town is small the brewery is big. Just look for the tavern that advertises "The Freshest Coors Possible" and you are close!

Our tour guide was Susan. She conveyed enthusiasm and joy in working for Coors without being a cheerleader. Plus she was full of knowledge. She was good -- not a corporate drone nor someone who just memorized a script.

THE FACTS

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Coors has the world's largest single-site brewery. It's HUGE! It makes 1.5 million gallons of beer per day. The old definition of a microbrewery being one that makes less in one year than a major brewery spills is definitely true here.

All of Coors' beers start with the same basic grains and use the same yeast.

The beers are:

Coors - a light American lager; their mainline beer.

Extra Gold - in the jargon of US beer distributors, this is called a "super premium" beer. This beer has won its category at the Great American Beer Festival a couple of times.

Coors Lite - 3rd largest selling brand among all beers; its accounts for 60% of total sales

Keystone and Keystone Dry - aimed at the cheap beer crowd (has pictures of NASCAR race cars on the packaging)

Coors just went national with Keystone Dry.

Cutter - their new low-alcohol beer. Cutter is the only Coors beer that is pasteurized.

Killian's - Coors bought the rights to the beer's name 10 years ago when the Irish brewery shopped its name around because of it was near bankruptcy. The recipe was changed from the original...

Herman Joseph - this is a premium beer. The name comes from the founder of Coors: Adolph Herman Joseph Coors.

All of the beers are made at the Golden Colorado brewery except the Cutter line which is made at their new West Virginia location. Coors also has an agreement with a South Korean brewery named Jinro (Ginrow?) where some production will be done for the Far East markets.

All beers are (now) sold nationwide. The Coors Extra Gold is exported to Greece now and will soon be sold across Europe. [This information caused a lot of sniggering from the club, with a few suggesting that Coors will have to label it a "light" beer. -Bob]

Coors is structured as a nearly self-contained corporation:

- it has agreements with farmers to grow certain strains of barley

- it makes its own cans and bottles through a wholly owned subsidiary that is located a few miles away from the brewery
- it owns hundreds of insulated rail-cars and trucks to ship its beer
- the brewery itself does the grain storage, malting, mashing, fermenting, and lagering all in one connected series of buildings

BREWING PROCESS

The tour was organized to follow the process of making beer. We started with the a description of the grains and adjuncts used and then moved through the malting house, into what the guide called the "production room" and then finished in the packaging area.

Ingredients:

Barley:

Coors supplies the barley seeds to farmers in Colorado, Idaho, and (I think) Wyoming. At the end of the season, grain is bought from those farms where the crop produced barley of sufficiently low nitrogen and protein levels. Any rejected grain is either used by other breweries (no names mentioned...) or sold for cattle feed. If anyone is driving through Colorado's San Luis valley, you will see billboards proclaiming that "this farm grows barley for Coors". There are yearly awards given to the barley farmers who produce most or best grain.

The "triumph" and "moravian 3" strains are used now. Others were used in the past and, undoubtedly, others will be used in the future.

Adjuncts:

This is added to make a lighter bodied beer but with the desired alcohol level. Both rice and corn starch are used in all the beers except the "Herman Joseph" brand.

The rice comes from California and Texas. Not much else said. The corn starch is derived from corn grown, for the most part, in the US Midwest "corn belt" of Nebraska, Iowa, Minnesota, etc.

Crystal and other specialty grains:

Are made on-site. However, the sample of crystal that is used to make the Killian's Irish Red brand didn't look like the typical crystal that homebrewers buy. It looked less shiny and didn't have the crystalline crunch when bitten [okay, okay I'll repay Coors for the few kernels that I ate -Bob]

Water:

Water comes from underground springs located around the town of Golden. The guide, when asked how the water is treated, said "nothing is added or removed" from the water. As someone who has lived along the "Front Range" of the Rockies in Colorado, I can tell you that the water is very soft. There is little hardness because the water passes over mainly granite and sandstone as it drains out of the mountains.

Hops

Coors currently uses the following blends of hops for all beers:

- 40% imported aroma hops (Perle, Hersbrucker, Hallertauer and Strissol-Spalt) from Germany
- 40% domestic aroma hops from Washington, Idaho, and Oregon (Cascade?)
- 20% Chinook hops for bittering

All you hop heads would have drooled over the hops ready to go into the boil. There were 3 containers (should I call them "hoppers"?) near the boilers, each the size of large garbage cans, that were filled with loose, whole hops. Everyone wanted "samples" ;-).

Malting:

Steeping

The grain undergoes a 48 hour steep in water. We walked into the area where this is done. I didn't count but there must have been about 25 tanks on the 6th floor. Each circular tank is 24 feet deep and 16 feet in diameter. Grain is dumped in wet from a spout located in the ceiling. When the steeping tank is filled, it holds about 78,000 pounds of grain!

When our tour was there, several tanks were being filled. There is something amazing to watch as nearly a _railroad car_ load of grain is dumped into one steeping tank.

There is considerable out-gassing of the grain as it steeps. I asked the guide if the water was treated in any way. She said that it wasn't and what I was smelling was just the effect of that much raw grain added to water. It smelled like "eau de barnyard" when a blast of water hit the grain while one was sniffing.

Germination

After the steeping is over, the grain is allowed to germinate. This occurs on the 4th floor. The wet grain is dumped in rows that are about 5 feet deep, 15 feet wide, and approximately 70 feet long. I counted about 16 such rows. In the germination room, the temp is kept at 53 degrees Fahrenheit and humidity is at 100%.

As you can probably guess with such a huge amount of grain, all grain is moved mechanically. An intricate series of augers and pushers will move the grain after it is finished germinating.

Kilning

The germinated grain is kilned for 14 hours. The temperature used in kilning determines the color of the grain (ie, pale or amber). As an example of getting every little bit of worth from the grain, all of the rootlets that were formed during the germination but are broken off during the kilning are sold as cattle feed.

Mashing and Boiling:

Coors has 50 gorgeous copper brew kettles in their "production room" on the third floor of the main building. Some of the kettles are for mashing and some are for boiling. The boil kettles had a larger exhaust "chimney". When we went to the floor beneath the kettles, I could see that each kettle is wrapped with an insulating blanket.

Because we toured on a Saturday, there wasn't anyone present in the room even though several kettles were in use. I don't know what the normal weekday operations would look like but I'd guess that only one or two people would be working per shift because everything is highly automated. A large control panel is on one wall that was festooned with lights and digital read-outs.

To make the Coors Lite or Keystone Dry beer, a proprietary process is used. Details are scant but one Coors representative said that the mash is 4 hours longer for for the Coors Lite brand a more complete starch conversion. The new Dry beers undergo a "double chilling" process after fermentation [sorry, I could not find out the full details - Bob]. The alcohol level is higher in the Dry beer because its starting starch level has been nearly all converted

to fermentable sugar.

After the mash, a huge press is used to get the most out of the grains I didn't see it in operation but it appears that the spent grains are loaded and then a hydraulic press squeezes to get a final running.

Fermenting:

The beer is fermented at 8 degrees Celsius (~46 degrees Fahrenheit) for 7 days. Coors does a high gravity fermentation and adds water afterwards to get the desired gravity and alcohol levels.

Filtering:

While lots of breweries use diatomaceous earth to filter beer, Coors uses a series of huge cotton pads. I didn't count the number of cotton filters used in sequence but I'd guess about a dozen stages. After the filter has been used, the pads are ripped apart, cleaned, and then reformed into new pads.

We sampled the beer as it left the filtering line. It was better tasting than any Coors I've had. The beer didn't have the crispness that lagering gives but it had a maltier flavor. In fact, the beer we tasted was Coors Lite which surprised a lot of us.

Lagering:

Since Coors cranks out 1.5 million gallons a beer a day and they lager all of it, that means a LOT of lagering tanks. There is a building devoted to holding at least several weeks production. (quick math: 1.5 million gals/day * 21 days ~= 30 million gallons and since a gallon weighs approx 8 lbs, this is 1/4 billion pounds!)

Packaging:

We saw a can line in operation. Coors was the first to use aluminum cans and also first to use seamless cans. The latest trend is to minimize the can cost by reducing the size of the can top [hmmm, I vaguely remember a calculus test question just like that! -Bob]. Each can is x-rayed twice to check for fill level and can problems.

FINAL COMMENTS

- - - - -

The tour ended in the visitor sampling area where everyone could have up to two beers. We all hit that quota!

I left Coors with an very high appreciation for their production facility.

If doubt if there is a better run large brewery. Everything was clean and there is a lot of attention to detail and efficiency.

However, seeing the majestic facility then points out some drawbacks. First,

one immediately understands that this is an American brewery that is extremely aware of marketing battles and current tastes. That is, the primary

goal is to please the most people so as to capture the largest market.

This

thinking dominates. Second is a feeling best expressed by Dave Resch:

"with a

place like this, they have the ability to produce a really fine beer, but choose not to...". In the past, Coors made a bock beer. Coors'

production

of a special Christmas beer each year is to be commended and encouraged.

I wish that there would be more special beers made, not just beer

intended

for the widest possible market.

Finally, there are certain times when a camera is desperately needed; this was one of those times. The sight of a dozen homebrewers all wearing hairnets, safety glasses, and earplugs was worth preserving!

Date: Wed Feb 26 12:36:24 PST 1992

From: mvalent@calstatela.edu

Subject: Sugars

A friend of mine has to give an oral report for a particular basic Microbiology class and he wanted to discuss the effects of fermenting different sugars such as sucrose vs. glucose vs. maltose. Mind you- he wants to know what's going on chemically especially with respect to side reactions. Therefore, if any of you out there knows any thing about this subject or knows a good source of information on it I would appreciate a response. Naturally, due to procrastination, time is a factor so any information I receive after Thursday the 26th (Oh dear, that's probably today!!) will be interesting, but also probably too late... Thanks in advance,

Mike

Date: Tue, 25 Feb 92 16:11:37 EST
From: mikel@attmail.att.com (Michael P Lindner)
Subject: Some Questions on Procedures, etc.

I am (almost) new to homebrewing, and have some questions. So far I have made (from a kit) an India Pale Ale, which my friends and I much enjoyed, and would like to try some other brews soon.

- 1) I'd like to try brewing with grain (rather than extracts), and have read some on the subject. I have no problem with cooking at various temps for various lengths of time, but books (and HBD) mention "sparging" the grain. The best definition I can find is "spray the grain with 160 oF water.

How is this normally done? Do I put the grain in a strainer and pour water through it, or leave it in the pot and spray the water on it? Should I use heated tap water, or some of the water the grain has been cooking in? Should I stir the grain while I spray? Do I need a sprayer, or is pouring adequate? Well, you get ther idea.

- 2) I recently discovered I should get a license to brew in NJ. I'd like to abide by the law, but I'm unsure of wheret to apply. Does anyone know how to go about this, or should I start calling people in Trenton?
- 3) Is there a good source of bottles by mail or something? I went to my (fairly) local homebrew supply store (The Wine Rack), and they gave me a case of returned-returnables for \$1.20. OK, but these bottles were gross and labelled, and I spent quite a while cleaning and sterilizing them. Yes, I know I can reuse these, but friends sometimes throw them out by mistake, and a couple broke when capping them, and I find I'm a few bottles short for my next batch (and I don't want to clean another case of bottles with labels and inhabitants).

Anyway, I'd like, while I'm at it, to thanks the contributors to HBD. I've learned a lot so far, and I'm still learning a lot.

M. Lindner
mikel@attmail.att.com

Date: Wed, 26 Feb 92 20:34 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: Hi, I missed the HBD that

Date: 26-Feb-92 Time: 03:32 PM Msg: EXT02944

Hi, I missed the HBD that came out (or would have come out) Wed. Feb.
26. Can someone mail it to me at katman.wnets385%wnet_6790753@mcimai
l.com? Thanks Lee Katman - Thirteen/WNET - NY, NY

Date: Wed, 26 Feb 92 19:16:28 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Xingu 1007 Airlocks

>
> Has anybody tried Xingu beer from Brazil? Xingu calls it a "black"
> beer. It tastes somewhere between an imperial stout and an Irish stout
> with about 1/2 the hops of either. If you haven't yet, give it a
> taste!
> If you have, how would *you* classify it?
>

I would say that It's much more of a porter than a stout. I would
use ~3/4 lb black patent in a 5 gal. batch, and no chocolate malt
or roasted barley. I can't remember the hop character.

+++++

> I just put up a real high gravity (1.088 !!) stout: 12.5 lb grain for 2
> gal of wort (ok, I wasn't aiming that high but the boiling time got
> away
> from me :-). I pitched #1007 Wyeast -- I'm expecting a FG of 1.022 (?
>).
> I used 2oz of Cascade .5 alpha.
>
> The question is this: should I dilute the wort some or should I expect
> reasonably good results as is? (or maybe a better question would be:
> am I correct to expect a FG of 1.022 given the above description?)

by all means, don't dilute it!

I've made 3 decently-strong stouts with Wyeast 1007 german ale
yeast, and totally love the results. It finishes more malty
than creamy (like irish ale yeast), but I prefer the maltiness.
The hops are leaf unless otherwise noted:

Batch 17: 3 cans extract, variety of grains, 6 gal O.G. 1.065
1.5 oz bullion (boil), 1/2 oz hallertau (finish).
My english ale starter had soured, so I popped the german ale
packet, and only let it sit a few hours before pitching (at 95F).
it took 4 whole weeks to ferment at room temperature, FG 1.017.
bottled with 6 oz corn sugar - either too much, or it still
wasn't done fermenting.

Batch 18: (oops - not a stout) 10 lb pale ale malt, 2 lbs munich
malt, 2 lbs wheat malt, 1 lb brown sugar. 42g hallertau (75 min)
19.5g fuggle pellets (75 min) 17g hallertau (45 min)
14g fuggle pellets (45 min) 7g hallertau (finish)
OG 1.065 - pitched at 80F with german ale slurry from batch 17.
racked 8 hrs later off of lots of hot break. (it think it
was almost exactly 5 gal after siphoning). It took 3 weeks
to ferment out, FG 1.021 bottled with 4 oz corn sugar,
and was tasty (and hoppy) - similar to bass.

Batch 20: 10 lbs various light malts 1/2 each of chocolate malt,
roasted barley, and black patent. 2 lb flaked barley.
14g bullion, (110 min) 16g cascade(110 min), 10g bullion (60 min)
14g cascade (60 min) 4g hallertau (5 min). 5.5 gal, OG 1.068
pitched slurry from batch 18. very little hot break, so
I didn't siphon off the trub. I think most of the hot break

came out in the (too-hot) sparge, then I let the wort settle afterwards and racked. It was ready in < 2 weeks, FG 1.027. My best stout ever.

I put the hallertau finishing hops in to help keep the strainer from clogging when I transfer to the carboy (esp. when I use pellets), but in my last batch of stout, I put an entire 7g of fresh hallertau in the finish, and it ruined the stout character.

Anyway, the more you re-use your 1007 german ale yeast, the less attenuative it gets. I doubt the SG will get down to 1.022, but it might come close. If it doesn't, all the better malt character!

+++++

> Why is it important to replace the hose with a fermentation lock
> after the bulk of fermentation? I am assuming that the other end
> of the hose is sitting in a jar of clean, probably sanitized water.
> Is this not enough "lock"?
> I've never had any problems with this method yet anyway.

If the temperature of the wort drops too low after most of the yeast activity has subsided, it can potentially pull sanitizing solution back through the hose into the beer. Of course, this can happen with the 3 piece airlocks, too, so I'm a fan of the S shaped ones. I've had it happen to a lager that was in the bottom of my fridge (too cold, really), but only a little got sucked back in, and the beer was fine.

cheers!

bb

Date: Wed, 26 Feb 92 22:49:22 EST
From: Heather Godsey <GODSEYHM%DUVM.BITNET@pucc.Princeton.EDU>
Subject: hypercard stack for beer!

Many months ago I downloaded a hypercard stack on beer/brewing.
Unfortunately the disk went bad before I got a chance to uncompress & use
it.

Does anyone out there know where I could get a copy? Please e-mail it
directly
if possible! Thanks in advance.

Joe Uknalis

Date: Wed, 26 Feb 92 21:51:52 EST
From: walt <ST101656@brownvm.brown.edu>
Subject: mead query

Our first attempt at homebrewing has been a batch of mead. We followed a recipe from AMATEUR WINE MAKING by S.M. Tritton pp. 152-58. We used 3 pounds of honey to a gallon of water and sedimentary wine yeast. We forgot, however, to add critic acid initailly and added it only after fermentation had already started. About two weeks latter the alcohol percentage has fallen to about 11% and fermentation has stopped completly. The mead is still quite sweet and bit too thick. What so we do? Is adding more yeast advisable?

Date: Thu, 27 Feb 92 09:34:20 est
From: mtavis@saturn.hyperdesk.com (Mike Tavis)
Subject: kettles & hops

I'm finally going to dump my enamelled canning pot and buy a real SS brew kettle. I have talked to a friend of mine who owns a restaurant about getting it through her supplier (and using her discount). However, there are about 150 different choices so I could use some help on the parameters.

What size do most people get? Assuming I make 5 gallon batches is 24-30 quarts about right?

What gauge SS? I will probably use it on my electric stove until I get a King Kooker (or some other prpose stove).

What dimemnsions? Should I get a tall, skinny pot or fat, short pot?

Is a cooper bottom important?

About a year ago I found a hop called "Pride of Ringwood" at my local supplier. I used it in an IPA and loved the result. I have been looking for them ever since and have yet to find them. Has any one seen these elusive hops. A mail order place that had them would be great. Thanks.

- -- Mike

o o | Michael Tavis, HyperDesk Corporation
o o | Suite 300, 2000 West Park Dr., Westboro, MA 01581
----+ E-mail: mike_t@hyperdesk.com (508) 366-5050

Date: Thu, 27 Feb 92 09:00:42 EST
From: tcm@moscom.com (tleilax)
Subject: Cider making

I've made hard cider two years running, both times in the Fall, during the apple harvest. I used the same method both times and had a fair amount of success. Both batches consisted of:

3 Gallons Preservative-free apple cider
1 Pkg Champagne (First batch) or Whitbread Ale (Second batch) Yeast

Place cider in sanitized carboy, add yeast, and fix airlock. It may take upwards of 7 days to ferment out, depending on yeast chosen. Bottle with corn sugar as you would with beer, if you want a sparkling cider, or without for still.

I can almost hear the howls of protest now, "what, no boil, no sulfites to kill wild yeasts", but this has worked for me. One important caveat, champagne yeasts cause a COMPLETE fermentation of the available sugars in the cider. My first batch smelled like cider but was the driest tasting beverage you could imagine. Hydrometer reading indicated a F.G. of 1.001. This batch was more like an apple wine than anything else. The batch using ale yeast was much sweeter, much lower in alcohol content but not as clear. My advice is experiment, and enjoy the mistakes.

Tom

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Tom Maszerowski tcm@moscom.com
 [rit,tropix,ur-valhalla]!moscom!tcm

Date: Thu, 27 Feb 1992 7:04:18 PST
From: schwerin@mailhost.hsas.washington.edu (Stan Schwerin)
Subject: <Concierge NOTICE>

Date 2/27/92
Subject <Concierge NOTICE>
From Stan Schwerin
To CHANGE THIS IF NECESSARY

>From QMCONCIERGE <Concierge NOTICE>
Your mail in reference to "Homebrew Digest #832 (Febru" has been
received.

I am on Vacation.
 I have Moved.
 I am Away.
I will read your mail when I return.

Hi, I'm skiing at Mt. Bachelor right now. When I return on Monday, Feb
2,
I will read your mail.
If this is an emergency, please contact Chris Kilbourn.

-Stan Schwerin

Date: Thu, 27 Feb 92 07:28:00 CST
From: Mahan_Stephen@lanmail.ncsc.navy.mil
Subject: Dry Hopping

To the gentleman who wanted to know the timing of dry hopping:
I just throw hop pellets in a hop bag and drop them in the carboy at
pitching time. I have done this for the last three batches with no
problems. The last has been sitting in the fermenter for about 3 weeks,
as my wife decided to redecorate the kitchen and I have been reluctant
to bottle in the middle of the current disaster area.

Also, to the gentleman making hard cider -- Don't Boil It. The
cider ferments quite nicely by itself. If you can get fresh squeezed
cider, it will start fermenting by itself from the natural wild yeasts
already included with the (chopped/compressed) fruit.

steve

Date: Thu, 27 Feb 92 08:50:28 pst
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>
Subject: Re: ginger in the boil

In HBD 832, Tom Dimock recommends adding grated ginger to the boil. I'd recommend that you slice it instead of grating it. Very thin slices will allow lots of contact area. And the slices will be much easier to strain out after the boil.

Date: Thu, 27 Feb 1992 12:05 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: CP filler review

I recently obtained a counter pressure bottle filler and thought I would pass along my experiences with this unit. For the uninitiated a CP filler is used to fill bottles from a keg under counter pressure to prevent foaming.

You must have a source of CO2 and a keg of beer to use one of these gadgets. The CP filler's body is made of food grade plastic, brass liquid in

valve and two hand triggered needle valves for CO2 input and foam output. The CP filler fills any size bottle, although I have only used it for

12 oz bottles. The unit worked as advertised, ie it CP filled bottles. The

foam out valve, with a hose attached, really cuts down on the mess when using one of these gadgets. You just direct the hose into a bottle or down

the sink drain as I did. The unit is made of high quality parts and manufactured to a very high standard. I have seen other CP fillers that cost much, much more and don't work as well. It is advertised in the back of Zymurgy and soon to be reviewed in an upcoming issue of Zymurgy. I was very satisfied with the unit. It can be obtained from Benjamin Machine Products, 1121 Doker Unit #7, Modesto, Ca. 95351 for \$49.95 + \$5 shipping and handling. The unit comes without hoses and Tee for hookup to CO2 tank.

I have no interest in this company, only a satisfied user of their product.

Bob Jones

Date: Thu, 27 Feb 92 15:11:58 EST
From: palladin@muscle.trincoll.edu
Subject: Wort Chillers References

Any good references on wort chillers? i.e. immersion vs. counter-flow.
I would especially like those that go into detail on the heat transfer
issues involved (read: the geekier the better).

Thanks in advance,

Joe Palladino
Trinity College

Date: Thu, 27 Feb 92 15:16:42 CST
From: ssi!mtd@uunet.UU.NET (Michael T. Daly)
Subject: Taxonomy

A proposed taxonomy for breweries:

Brewery BudMiolob, Coors, etc.
Milli-Brewery Schells, Leinenkugles, etc. -- small regional breweries
Micro-Brewery Under 3000 bbls (legal definition?)
Nano-Brewery Non-comercial brewery making more than 200 gal/year
(These shouldn't really exist right?)
Pico-Brewery Brewery making between 31 and 200 gal/year
Femto-Brewery Less than 1 bbl (31 gal)/year production

So, where do the brewpubs fit? Micros?
How about Sierra Nevada? Milli?

Mike
(Black Swan Femto-brewery, Eau Claire, WI.)

Date: Thu, 27 Feb 92 13:39 CST
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: Hop, propane

To: Homebrew Digest
Fm: Jack Schmidling

Date: Tue, 25 Feb 92 09:25:22 EST
From: tix!roman@uunet.UU.NET (Daniel Roman)
Subject: Hop growing

>I had a terrible experience last year attempting to grow hops. I bought some cuttings from an outfit in Oregon and when they arrived by UPS ground I immediately opened the box and stuck them in the ground. They looked kind of dried out and I was not relaxing. I waited weeks and nothing. I finally dug them up and all four were dead.

Alternate Garden Supply sells hops plants growing in peat pots. They are about \$6 ea but leave no doubt as to their vigor. I bought two Chinooks a couple of months ago and they grew so vigorously on the windowsill that I started pruning them and sprouting the cut ends. I now have about 10 plants ready for planting in Spring.

For more info... AGS (708) 885 8282 (near Chicago)

From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: Electric Stoves & Propane

>Hate 'em! I'd throw mine in Lake Michigan if I could lift the damn thing. I experienced similar problems: waiting for boils, discolored stainless pots, scorched wort rings. I purchased a Bruheat Boiler and found it was slower than my stove and the heating element kept encrusting itself due to my hard water. I finally decided to bite the bullet and go propane.

I do not understand the binary logic here. Why does everyone who takes brewing out of the kitchen plunge into propane? A few pipe fittings and some plastic hose will bring NG just about anywhere.

One can make a burner for next to nothing out of pipe fitting and fire bricks. I am not much at ascii drawings so let me try describing one in words.

Start with two, 10 in lengths of 2 in pipe with a T between them. The side of the T gets reducers, a shutoff valve and a barb fitting to the gas line.

On one end of the 2 in section, mount a small muffin fan any way convenient.

The other end is the "burner" that is poked into a little "house" made from fire bricks. Getting it to work is simply a process of finding the proper air/gas mixture.

That is the LCD with lots of refinements possible.

> Eventually I will get around to using the house gas line to eliminate tank exchanges.

Oops. You see the light but I do not understand why you didn't start there in the first place.

From: eisen@Kopf.HQ.Ileaf.COM(Carl West

> What causes a hop plant to set blossoms? Is it :
The length of the vine?

There are many factors that cause plants to flower. In the case of hops, it is most likely, the photoperiod, assuming a reasonable amount of vigorous vegative growth.

Most people think that apples, for example, don't do well in the tropics because of the heat but it is simply that, the daylight hours must exceed the night time hours by a very specific amount to trigger flowering and this does not happen near the equator.

As hops is a perennial, there is no magic point when it can be considered to be mature and further considering that it flowers every year at the same time in the seasons, I vote for photoperiod. Simulate the photoperiod of Fall, and it might just flower.

js

Date: Thursday, 27 February 1992 8:51pm ET
From: joshua.grosse@amail.amdahl.com
Subject: Miller on Trub, O2, and Fusel Alcohol

I went back to my Miller to try to figure out WHY he recommends leaving trub behind, and what it had to do with oxygen, and what caused fusel production.
For brevity, I'll paraphrase from his chapter on fermentation.

1) Oxygen is used during respiration to synthesize sterols and other complex fatty substances that make up the cell wall and other structures. The limiting factor in yeast growth is either amino acid or oxygen, usually the latter. Yeast can grow without oxygen if the wort is rich in sterols and unsaturated fatty compounds. Trub contains a lot of these.

2) Fusels are formed when amino acids are broken down into keto acids, then aldehydes and then alcohols. High temperature fermentations encourage this. Esters are formed by combining these alcohols with fatty acids, which is why warmer temperatures encourage esters. More fusels to combine with fatty acids mean more esters. Esters will only be formed after all the oxygen is used up, because if oxygen is present the fatty acids build up sterols instead. The more aeration, the less esters.

- ----

In his section on procedural practices, he differentiates between commercial and home procedures. But in re-reading this, I now understand a little more.
He recommends:

Pitching yeast as soon as the wort is at pitching temperature. Then, he suggests racking within about 8 hours to get the wort off the trub.

The reasoning is that during respiration, the trub is good for helping to build cell walls and other cell material. After that, the excess protein content of the trub will build fusel alcohols by the breakdown of the amino acids. If you remove the trub before pitching, you lose out on good yeast cell building material. And, if you wait a few hours (like *I* do) for the trub to settle before pitching, you also risk infection.

I'm going to change my procedure to match his recommendation on my next batch.

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

End of HOMEBREW Digest #833, 02/28/92

Date: Thu, 27 Feb 92 19:02 CST
From: korz@ihlpl.att.com
Subject: Re: use of hops

I'm afraid I've lost the originator (sorry) of this question:
>4 use of hops... during boil... end of boil... or both.. why...

Randy took a shot at this question -- I'd like to add more.

Hops add bittering, flavor and bouquet. They also have antiseptic qualities, i.e. they *reduce* your chances of getting an infection.

All hops are not created equal. All can provide bittering, the level of which is dependant on the amount of alpha acid that they contain. Some produce a pleasant bouquet, some an unpleasant one. Some that have traditionally used just for bittering (Nugget, for example) are now being used for aroma also. Each variety of hops has a range of % alpha acid (%AA), which depends on the region and how their growing season went that year.

Bittering:

Bittering hops, aka boiling hops, aka copper hops (the Brits call the kettle a copper), aka kettle hops... all of these describe the addition of hops for a long boil -- this addition of hops will provide bittering. The amount of bittering that they will provide is dependant on their %AA and on the length of the boil. If you boil an addition of hops longer than 15 minutes or so, you will certainly boil away all the bouquet and probably most of the flavor. Therefore, any hops you boil for longer than about 15 minutes are effectively only for bittering. It has been recently noted in this forum, that maybe the variety of the hops you use for bittering can make a difference in the flavor. The jury is still out on this issue. Why use a high alpha (high %AA) hop for bittering? Well, you can get the same amount of bitterness from \$1 of Centennial as you can from \$8 of Saaz.

Flavoring:

Hops that you boil for more than about 5 minutes will lose most of their bouquet and if you boil less than 15 minutes, you won't get much bittering from them, so what good are they? Well, they provide flavoring. I haven't found much on "flavoring hops" in literature, so I can't say much more about them. I usually don't use them unless I'm following a recipe directly.

Aroma:

Aroma hops are those added in the last 5 minutes of the boil (aka finishing hops) or dryhopping hops (adding the hops in the primary or secondary fermenter). The less you boil, the more fragrance you'll get. Try a bottle of Sierra Nevada Pale Ale -- it's dryhopped with Cascade hops. *That's* what dryhopping is all about. Another example is Young's Special London Ale -- it's dryhopped (I'm quite sure) with East Kent Goldings hops. Since starting to dryhop, I've stopped using finishing hops. The dryhopping is much more effective for creating a hop nose. I suggest using whole hops for dryhopping, simply dumped into the primary after the krausen falls or in the secondary. Pelletized hops can also be used, but the whole hops float, whereas the pellets float for awhile and then sink. After which they get covered up by dead yeast and therefore don't provide as much bouquet. I haven't worried about sanitizing the dryhopping hops and have not had any problems -- the alcohol, acidity and hungry yeast should be enough to fight off any

infections at dryhopping time. Don't add the hops till the krauesen falls -- they will most certainly clog the blowoff tube if you use one and the high rate of CO2 early in the ferment will scrub-off a lot of their bouquet also. Wait a short while to get the most out of them.

Aging:

Both the bittering and the bouquet will diminish over time, so if you've used too much, don't fret, wait 3 or 6 months. Then again, you can't expect that bouquet in that perfect batch of Pale Ale to last 9 months - -- drink it when it's at it's peak, and simply make more!

Varieties:

There are many types of hops and I don't have all my notes here, but here's a few things off the top of my head:

Saaz -- the classic Pilsener hop -- used exclusively in Pilsener Urquell.

Cascade -- a U.S. hop; aroma hop; used in many of the American Pale Ales.

Kent Goldings -- a British hop; aroma hop; used in many English Pale Ales.

Centennial (aka CFJ90) -- a high alpha U.S. bittering hop.

Nugget -- a medium alpha hop used mostly for bittering.

Hallertauer -- a European hop (also available grown in the U.S.) which is often used both a finishing and boiling hop in German styles.

Hersbrucker -- a cousin of Hallertauer -- used similarly.

Fuggles -- British (also available US grown); similar in use to Kent Goldings.

Well, that's plenty for now. For more info, I suggest the Zymurgy Special

Issue on hops as the most highly concentrated source of information on hops. While you're at it -- buy all the Special Issues -- each one is some of the best information on homebrewing there is. One more thing... when I'm just starting to develop a style that's new to me, what I do is pull out my old Zymurgy's and see what the prize winners used. You can get a good idea of the types and amounts of hops to start with and then adjust in subsequent batches. Papazian's The New Complete Joy of Home Brewing is another good source for starting points.

Al.

Date: Thu, 27 Feb 92 21:50:35 -0800
From: Lee J. Slezak <slezakl@atlantis.CS.ORST.EDU>
Subject: Yeast Wash Method?

Hi all:

I have yet another question for all of you out there in net-land. I have been corresponding back and forth with another user about my version of a Framboise, really a raspberry ale, anyway we came across a question. I was considering saving the trub out of my secondary fermenter and trying to re-culture the yeast and re-pitch it. Anyway here is what has been transpiring between us -

<Lee> if I save the trub at the bottom of the secondary, in a <Lee>sanitized container, and refrigerate, would I be able to re-pitch the <Lee>remaining yeast into my next raspberry ale? Just wondering-

<Bob>Hi Lee, that is sort of iffy. There are lots of weird stuff <Bob>in the trub (dead yeast, mutated yeasts, proteins, etc).

<Bob>Sometimes this works fine ... but I've had a taste of a beer where <Bob>the person did this and the beer was infected with either mutated <Bob>yeasts or bacteria.

<Bob>The best approach is to do a yeast wash on the trub and then <Bob>save the good stuff. Sorry but I don't know how to do that. <Bob>I've only seen references to the "yeast wash" method.

So, what do you people think? I have only just recently become a member of the AHA and I do not have the special Zymurgy Issue on yeast, so I have no real references on the subject. You all have been so helpful in the past what do you people have to say about this one? All and any advice, help, and insight will be appreciated. I will post a summation of the results to this query. (as usual) Thanks again and I am really looking forward to hearing from all of you!

Happy Brewing-

Lee J. Slezak
<slezakl@atlantis.cs.orst.edu>

Date: Fri Feb 28 01:22:01 1992
From: synchro!chuck@uunet.UU.NET
Subject: Beer Judge Exam Study Guide

I have been working on a Beer Judge Exam Study Guide with the Beer Judge Mailing List. I will be release the guide on JudgeNet tomorrow. If you are not on JudgeNet, and would like a copy, send a request with your email address to chuck@synchro.com. The guide is about 15 pages long. If there is a * LOT* of interest, I might consider posting it, but its almost 20k. I could post it in pieces.

The outline and introduction follow:

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OUTLINE

Outline

Introduction

Ingredients

grains
hops
water
yeast & bacteria
miscellaneous

Procedures & Chemistry

malting
mashing
brewing
fermentation & conditioning
bottling / kegging

Characteristics

appearance
aroma
flavor
drinkability & overall impression

Styles

ales
lagers
hybrids
miscellaneous

Beer Judge Certification Program

ranks
experience points
sanctioned competitions

Miscellany

Example Questions

Bibliography & Suggested Reading

JudgeNet: the Beer Judge Mailing List

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INTRODUCTION

This guide is intended to identify the specific areas of knowledge that are required to pass the BJCP exam. It is not intended to teach you what you need to know to pass the exam, but rather to help you organize your thoughts and identify topics that deserve further study. The bibliography can help you locate sources for further information, however there is no substitute for experience.

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If you want to join JudgeNet, send your email address, name and judging rank to
judge-request@synchro.com.

=====
Chuck Cox
World's Fastest Homebrewer
chuck@synchro.com

Date: Fri Feb 28 02:01:57 1992
From: synchro!chuck@uunet.UU.NET
Subject: Beer Drinkers Phrasebook

Well, now that the Beer Judge Exam Study Guide is done, I need to find something else to keep me off the streets.

For about a year now, I have been discussing the idea of compiling a beer drinkers phrasebook. Folks seem to like the idea.

This would be a collection of about 50 phrases and words in 6 or so languages that are of particular interest to the traveling beer drinker. The idea would be to create a companion to the standard tourist phrasebooks.

Here are some examples to get you thinking:

Languages:

- American
- English
- German
- French
- Flemish
- Dutch

Phrases:

- I would like a _____ beer.
- I would like a table for ___ please.
- I would like my check please.
- I am looking for a bar/restaurant that serves _____.
- I am buzzed.
- I am drunk.
- Hello, I am a rich American.
- May I buy you a beer?
- Would you recommend a beer?
- Did you hear the one about _____?
- Where is a good beer bar/store?
- Where is a good brewery?
- Where is this address?
- Where can I exchange my currency?
- Where is the toilet?
- My hovercraft is full of eels.
- Is this the train/bus to _____?
- Which is the train/bus to _____?
- I'd like to buy an antacid/aspirin/condom.
- I've fallen and I can't get up.

Misc:

- Brewing terms
- How to count
- Tipping
- Toilet fees
- Jokes

You get the idea.

I am looking for more suggestions, but more importantly, I need some

volunteers to do the actual translations. There is no deadline, but I will have an opportunity to try some Dutch, Flemish, and French phrases on March 20th.

The Phrasebook would be distributed via HBD, and like the Study Guide, non-commercial reproduction of the Phrasebook would be allowed with proper credit.

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Chuck Cox
Hopped/Up Racing Team
chuck@synchro.com

Date: Fri, 28 Feb 1992 7:02:27 PST
From: schwerin@mailhost.hsas.washington.edu (Stan Schwerin)
Subject: <Concierge NOTICE>

Date 2/28/92
Subject <Concierge NOTICE>
From Stan Schwerin
To CHANGE THIS IF NECESSARY

>From QMCONCIERGE <Concierge NOTICE>
Your mail in reference to "Homebrew Digest #833 (Febru" has been
received.

I am on Vacation.
 I have Moved.
 I am Away.
I will read your mail when I return.

Hi, I'm skiing at Mt. Bachelor right now. When I return on Monday, Feb
2,
I will read your mail.
If this is an emergency, please contact Chris Kilbourn.

-Stan Schwerin

Date: Fri, 28 Feb 92 09:28 CST
From: korz@ihlpl.att.com
Subject: PU hops

I wrote:

>Saaz -- the classic Pilsener hop -- used exclusively in Pilsener
Urquell.

What I meant was PU uses only Saaz. Other brewers use Saaz too. :^)
Al.

Date: Fri, 28 Feb 92 10:45:00 -0500
From: aew@spitfire.unh.edu
Subject: Wheat Beer, Mixing Beers

Fellow Homebrewers:

I have recently brewed a wheat beer that I was modeling after the Australian wheat beer RedBack. My recipe was as follows:

7.75 lbs 66% Wheat 33% Barley malt extract syrup (bulk)
1.0 lb Crystal (Steeped + removed prior to boil)
1.0 lb Amber Unhopped Dried Malt
1.5 oz. Kent Goldings 5.6% Alpha Leaf hops (60 min boil -
bittering)
.5 oz. Kent Goldings 5.6% Alpha Leaf hops (10 min boil - flavor)
.5 oz. Kent Goldings 5.6% Alpha Leaf hops (5 min boil - aroma)
.5 oz. Kent Goldings 5.6% Alpha Leaf hops (aroma - see note)
.5 oz. Irish Moss(15 min boil)
.75 oz. Burton water salts - for water hardening - chill proofing
2 pkg. Doric Ale yeast (Started 2 hrs. prior to brewing)

Note: Last .5 oz. hops put in funnel/strainer and wort strained through into carboy with cold water in it a la Papazian. Blow-off method was used.

My primary ferment started in 1 hour and was surprisingly vigorous for 36 hours. It finished in 48 hours. It has been fermenting slowly for 5 days and now has stopped blowing CO2 through the airlock at any noticeable rate (less than 1 bubble every 3-4 mins) I took a hydrometer reading last night and it read 1.018. This seems high for a F.G. in comparison to my other beers of the same approximate S.G. My question is, Do wheat beers commonly have a higher F.G. than all Barley beers of similar S.G.s? Also, should I consider my beer done? (The sample tasted great but was slightly sweeter than I am used to - DUH of course there's more sugar in it.) Should I go ahead and bottle or pitch in some Champagne yeast?

Second question: Two of my previous batches had flavors that made combining them together in a glass seem a good idea (Like a Black and tan or Light and Bitter) One was a lightly hopped brown ale and the other was a highly hopped light bitter. When I combined the two the combination tastes good, but within 5 minutes the entire glass fills with a precipitate that looks like cold break. (Cloudy white/translucent fuzzy clumps) Neither beer alone does this if poured into a glass and left alone. This precipitate will settle somewhat and usually ends up settling to half the volume of the glass. It doesn't change the taste of the mixture but is so visually disturbing that I can't bear to drink it. I have tried combining several beers from both batches (in small quantities to avoid ruining good beer:-) and always get the same results. Has anyone ever had this happen to them? What is it? Can I mix these beers and avoid this result. I really enjoy those first few sips before the beer 'explodes'!

Thanks in advance,
Allan Wright

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=====
Allan Wright Jr. | Pole-Vaulters Get a Natural High!
University of New Hampshire +-----

Research Computing Center | Hello, My name is Indego Montoya. You
Killed my
Internet: AEW@UNH.EDU | father. Prepare to die. -The Princess Bride

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Date: Fri, 28 Feb 1992 10:50:38 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: pride,ss,weast

Pride of Ringwood (Ringwold?) is an Australian hops, I believe. A discerning nose can find it in most if not all Australian beer, such as Fosters or Coopers. It's got an earthy aroma that I really like. I've never seen any or heard of anyone using any in the States. If anyone knows if it's available please let me know too.

Re. SS pot size: If you plan on doing all-grains batches, you'll need at least a 7 gallon (28 qt.) pot. 10 gallon (40 qt.) is best.

Wyeast packages: I popped the inner seal on a Wyeast package, dated January, yesterday. This morning, less than 24 hours at about 80degF, it was puffed up to about 2/3 of capacity. It is on the verge of breaking through at the upper right, just about where it says "Cut here" on the back. It almost looks like it was designed to puff up more there, to help in cutting or pouring or something, but that would be a dumb design. It's in a sanitized sealed bag now, so if it pops, no problem, but is this package slightly defective? I seem to remember the problem was usually with the bottom seal, which held fine on this package (I did the book trick).

Russ

Date: Fri, 28 Feb 92 10:05:31 -0700
From: Loren Carter <lcarter@claven.idbsu.edu>
Subject: Gemstate

If any of you brewers out there are interested in entering contests, the
Ida-Quaffers of Boise Idaho will be holding the sixth annual Gemstate
Homebrewer's Competition in April. Dead line for entries is March 27,
1992. If

you would like more info send me your snail mail address and I will send
you all

the particulars.

Loren Carter
Chemistry Department
Boise State University
Boise, Idaho

Date: Fri, 28 Feb 92 10:30:05 -0700
From: 105277@essdpl.lanl.gov (GEOFF REEVES)
Subject: Counter Pressure Filler

>
> From: abirenbo@rigel.hac.com (Aaron Birenboim)
> Subject: Kolsh, Kegs, and Krausening
> Date: Mon, 24 Feb 92 08:21:25 MST
>
> d) How well to counter pressure bottle fillers work?
>Is \$30 for one fair? It seems to me like the best
>thing would be to rack into keg, artificially carbonate,
>then just use counter pressure filler to bottle for
>portability/competition. Will my flavors be effected
>by this? BTW... what the heck is a counter-pressure
>filler? How does it work? What does it look like?

That's exactly what I've started doing. The way a counter-pressure filler works is to pressurize everything in the system and then use gravity to transfer. The filler is a tube that goes through a cork into the bottle. The cork doesn't hold pressure perfectly but works pretty well. The top of the filler tube is connected to two inlets - one for gas and one for beer. (Actually mine has 3 but only 2 are used.) You connect gas from your CO₂ tank to both the keg and the bottle filler using a "T". That way the keg and the bottle are at about the same pressure. A standard beverage line goes from the 'beer out' on the keg to 'beer in' on the counter pressure filler. Put the keg up on something and put the bottler lower. Both the 'gas in' and 'beer in' on the filler have valves. By turning off the gas and on the beer you can start the flow. Then turn off the flow of beer. Put the whole thing in the bottle. Turn the gas back on and the beer back on and gravity will fill the bottle at the same pressure as the keg. Its pretty simple but there is plenty of room to do the wrong thing and spray beer all over the place :-)

Geoff
Atomic City Ales
Los Alamos NM

Date: Fri, 28 Feb 92 12:34:35 -0500
From: chrisbpj@ldpfi.dnet.dupont.com
Subject: The HBD and how it operates

A couple of questions -

1. How often does the HBD come out and what dictates when it comes out? The other day, I didn't receive one, but the numbering on my copies is continuous, so I assume no HBD was published on that day...
2. How long (and by what mechanism) does it take to have a message posted? Is there a cutoff time? I've sent in two questions and one answer over the last week - the answer was never published and I'm still waiting to see one of the questions... I guess I just assumed that if I post, the message will appear in the next day's HBD... Are "answer" messages not posted if a lot of people respond? Could it be I'm having communication problems?

Thanks -

-Pete

Date: Fri, 28 Feb 92 12:11:31 EST
From: tix!roman@uunet.UU.NET (Daniel Roman)
Subject: Cider making

You may want to subscribe to the cider-digest feed. It's not very active now, but really takes off in the fall. I've been told by long time cider makers NOT to boil the cider as it affects the flavor and the aroma. Most just pitch the yeast, some use sulfites to kill off anything and then let the sulfites evaporate out. Not the way to achieve 100% sterility but who am I to argue with success. If you want your cider a little sweeter, use ale yeast, it is far less attenuative than Champagne yeast.

I won't tell you about my cider making experiences since they have not been 100% successful in my opinion and I only work with cider once or twice a year in the fall in small batches.

Dan RomanInternet: roman_d@timplex.com

Date: Fri, 28 Feb 92 12:15:59 EST
From: tix!roman@uunet.UU.NET (Daniel Roman)
Subject: Mead problems

Well, besides the acid you also need a healthy dose of yeast nutrient. You generally need more than what the label on the yeast nutrient specifies for mead since the label usually gives the amount for wine.

You'd think that honey would be high in nutrients that yeast needs but apparently this is not the case. One thing to watch out for is that too much yeast nutrient can adversely affect the taste or may require that you let it sit even longer than a year to get rid of the taste. Last time I made mead I used twice the recommended amount and it could have probably used even a little more than that.

Dan RomanInternet: roman_d@timplex.com

Date: Fri, 28 Feb 92 11:20:35 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: Long Fermentation
Full-Name: "John Cotterill"

I brewed an all grain IPA about a month ago. The original gravity was around 1.052. I am using 1056 yeast at a temperature of 66F. The fermentation started normally about a day after pitching (I used a starter). I fermented in a SS soda keg with a blow off hose. After 8 days I checked the gravity. It was around 1.032, much higher than I would have expected. I let it go another 7 days. The gravity was 1.030, still pretty high. I pulled the blow off tube out, and just sealed the keg with the normal fittings. Every day I give the relief valve a pull and get about a 3 second blast of CO2. The gravity, however does not seem to be changing. The beer tastes OK. Why is it not fermenting out? I am very careful about sanitation, and, unless the yeast was trashed from the factory, I doubt I introduced any kind of a wild yeast. But I think even if I did have a wild yeast, the gravity would be dropping. The only anomaly that occurred was during mashing. Instead of 153F in the mash tun, I was low at about 148F. Does anyone have a clue what the trouble is?

JC
johnc@hprpcd.rose.hp.com

Date: Fri, 28 Feb 1992 11:30 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Heaters from Micah Millsapw

There has been some discussion lately about immersion heaters and their abilities. It is easy to calculate the wattage required to heat a given volume of water a certain amount. Or the heating potential of a given wattage heating element. I recently built a hot liquor tank that will turn itself on heat up to strike temp a hold that temperature, during the mash it will heat up the sparge water to the desired temp. It uses a 1500 watt element and is controlled by a modified Hunter Air Stat and a temperature sensitive switch. I wake up with ready to mash in water, plus it is energy efficient because the thing starts at a predeterimed time that is just long enough to heat up to the desired temperature.

- 1) know the total weight of the water to be heated
1 gallon water = 8.35lb.
- 2) determine your total temperature change (ΔT)degrees F
- 3) multiply the weight by the ΔT . This is needed Btu's per hour do the job.
- 4) divide the Btu's by 3.412 to find the watts per hour
- 5) divide by number of hours desired and select the appropriate heating element.

Or reshuffle this with what number you have to find those you don't.

Micah Millspaw 2/27/92

Date: Fri, 28 Feb 1992 11:31 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: British Beer Flavors from Micah Millspaw

The duplication of British beer styles. While sugar may be a common adjunct to British brewers it is not usually a main flavour component. The sugary tastes and esters often associated with British styles can usually be attributed to their crystal malts. British barley is different from the US/Canada barley and the malting process can make the grains flavour contribution even more different. So when trying to copy British beers take the time to try find and use British crystal and pale malts. They may cost a little more, but this is a hobby so what the hell.

Micah Millspaw 2/26/92

Date: Fri, 28 Feb 92 09:42:27 -0500
From: hartman@varian.varian.com (John Hartman)
Subject: Kettle Hop Schedules

I know that many brewers use a hop schedule for their kettle hops. For example, they add 40% an hour before the end of boil, 40% 30 min. before the end of the boil, and 20% at the end of the boil. I always add all my kettle hops one hour before the end of the boil. Am I missing something?

What's the point of using such a schedule? I've never used the technique and I'm skeptical about its effectiveness vs. simply adding 100% all at once. Could those who use hop schedules please enlighten me?.

Thanks,
John

Date: 28 Feb 1992 18:22 EST
From: afd@hera.cc.bellcore.com (adietz)
Subject: Digital Hydrometer?

Tell me, how does one go about constructing such a thing?

-A Dietz
Bellcore, Morristown
afd@hera.cc.bellcore.com

Date: Fri, 28 Feb 92 16:48:26 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: OG 1.088 Stout status report

I got 2 votes out of 2 not to dilute the 1.088 OG stout (thanks for your opinions!). Well, I didn't. I racked to the secondary yesterday and, man o man, It tasted GREAT!! It was late at night when I racked and I was sleepy and careless, I hope I didn't infect it.

The only lingering problem is that, after the full malt tast -- WHAM! That tanin-like hop taste hits ya'. I used 2oz of .5 alpha Cascade for about 2.5 gal. Will the "wham" age out or will it remain a "feature" of this beer?

Date: Fri, 28 Feb 92 14:49 CST
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: Reaffirming Propane

Dearest Jack:

It is my belief that the more uses you devise for a tool or gadget, the better you spent your money.

Take turkey basters. I use mine for starting siphons, drawing gravity samples, blowing wood shavings out of dowel holes and basting an occasional turkey.

Now lets look at portable propane burners and LP propane tanks. Besides brewing, I use my setup for post-game tailgating, chili cookoffs, soil sterilization for indoor potting, teaching a homebrewing course at the local college and roasting red bell peppers. I have many uses for a portable, non-electric heat source in the home, the backyard and at remote sites.

Now granted, your setup does sound very inexpensive. If I were the tinkerer type, I would probably build one like yours. But I'm not so I won't. Do you have other uses for your "little fire-brick house"? Do you lug your bricks out back and run a gas hose? How much time does this take? Do you lug your bricks to the park and follow with a gas line? Is there going to be another video on this?

I did not imply that my way was the only way. I posted my experience so that if someone else does decide to go the portable propane way, they may do so with their eyes a little more open.

>> Oops. You see the light but I do not understand why you didn't start there in the first place.

Very simple, Jack. I did see the light. Maybe I need to expand. Eventually, when I OWN the house I'm living in, I will make modifications to the inhouse line. Landlords can sometimes be kinda funny about their property if you tell them your going to start making permanent modifications.

I hope this sheds a little light. If you have any problems understanding any of this, I would be more than glad to educate you at next weeks meeting at the Goose.

Hind sight is always 20/20,

Chris Campanelli

Date: 27 Feb 92 12:34:37 U
From: "Thomas Tomazin" <thomas_tomazin@ausgtr.sps.mot.com>
Subject: cats_meow

GatorMail-Q cats_meow
Could someone please tell me how to obtain a text version
of the cats meow-
here are the requests I have tried:
send index for recipe-book (worked-replied with index)
send cats_meow.txt from recipe-book (didn't-replied with no none
library)

what am I doing wrong? The "real person" supposedly on the other end
doesn't
answer my mail.

Thanks in advance,
Tom

Date: Sat, 29 Feb 92 13:07:42 GMT
From: tony@tag.co.uk (Tony Quince)
Subject: Invert Sugar

As promised in HBD #832, how to make your own invert sugar....

Boil 8lb of ordinary (cane/beet, white) sugar and a teaspoon of citric acid in 2 to 3 pints of water for half an hour. When cool, make up to a gallon with (boiled) water. And lo, you have 8 pounds of invert sugar in 8 pints of liquid.

The measurements here are English Imperial, which I believe is different to US. The actual amounts don't matter too much ... what you're after is an easy to use concentration (e.g. 1 lb per pint).

Have fun y'all.

Tony Quince,
Technology Applications Group,
England.

Date: Sat, 29 Feb 1992 16:51:37 GMT
From: mstrange@alfred.ccs.carleton.ca (N E N Strangelove)
Subject: Types of Bottles

Is there any problems associated with using the plastic 1 and 2 litre plastic pop bottles for bottling beer? Are these bottles made of a high enough grade of plastic so as to not leak air through the walls?

Also, I would like to hear of other bottling options - such as the use of champaign bottles.

Michael Strangelove
titles

Date: Sat, 29 Feb 92 12:38:35 EST
From: bickham@msc2.msc.cornell.edu (Scott Bickham)
Subject: Skunked beer in cans

I am familiar with the phenomenon of light-struck beer in bottles, where UV radiation breaks an isohumulone bond, creating a ketyl-acyl radical pair. Loss of CO by the acyl radical forms the 3-methyl-2-butyl radical, which then combines with a thiol radical from sulphur-containing proteins to produce 3-methyl-2-butene-1-thiol.

In college, we learned the hard way that when a previously cold can or bottle of beer is warmed up (say, in the trunk of a car), and then cooled down again, the beer develops an off-flavor which is similar to, if not identical to light-struck beer. Does anyone know if the temperature changes in the absence of light can lead to the same chemical changes that produce light-struck beer? Or is this phenomenon perhaps related to "freezer-burn" that happens to other foods?
Just curious,
Scott

=====
=
bickham@msc2.msc.cornell.edu
=====
=

Date: Sat, 29 Feb 92 09:42:41 PST
From: Bob Devine 29-Feb-1992 1041 <devine@cookie.enet.dec.com>
Subject: side-by-side yeast comparison

In response to some recent questions about the affect different yeasts can have, I dug out some notes I made on a side-by-side comparison of 11 beers. All the beers were made from the same original wort but were split up into 11 different carboys and given different yeasts.

I and others did a blind taste testing (the beers were presented randomly and without any description beforehand. The yeasts were a variety of ale and lager yeasts with a few "surprise" yeasts promised.

All beers were tasted before the actual list of beers or the answers were given. The base beer was light bodied (probably 1.040 OG).

Beer Description

- ---- -

- 1 clean aroma, slight fruitiness, high head
guess = ale
answer = Wyeast 1098, British Ale yeast from Whitbread
- 2 clove phenolic, minimal carbonation, no head, slight astringent
guess = german wheat??
answer = Wyeast Pasteur Champagne 3021!
- 3 ale estery, low head, smooth
guess = whitbread
answer = Wyeast American Ale 1056
- 4 yeasty aroma, sour, sulfury, sweet non-attentuitive, probably
infected
guess = RedStar
answer = RedStar lager!
- 5 huge dense head, sweet, sherry aroma, no esters
guess = unknown ale
answer = RedStar Ale
- 6 ale estery, sweet, spicy, lots of off-aroma, sulfury, weird!
guess = high temp lager?
answer = reused Wyeast American Ale from trub
- 7 quite sweet malty, clean, slight fruitiness, nice head
guess = german ale
answer = Wyeast Bavarian Weizen 3056 (50/50 blend of S. cerevisiae
and delbrueckii)
- 8 dense head, clean aroma, sour aftertaste, slight yeasty smell
guess = unknown ale
answer = dry Edme ale yeast
- 9 sweet, clean, a little off aroma that I couldn't identify
guess = ale?
answer = Wyeast Bohemian Lager 2124
- 10 clove phenolic, sour, astringent first taste followed by sweet
guess = german wheat?
answer = Wyeast Munich Lager 2308 (Wyeast literature mentions that
this yeast is sometimes unstable)

11 semi-sweet, estery/fruit nose, medium head
guess = ale?
answer = Wyeast Danish Lager 2042

Bob Devine

Date: Sat, 29 Feb 92 21:11:40 EST
From: Todd breslow <V5149U%TEMPLEVM@VM.TEMPLE.EDU>
Subject: Anchor Steam Recipie?

Someone recently posted a recipie for Anchor Steam-like brew and I accidently erased it and am having no luck searching the archives. Could someone please send me a copy?!?! Thanks in advance very much. Cheers.

Date: 01 Mar 92 02:53:19 EST
From: "Charlie Papazian//Boulder" <72210.2754@compuserve.com>
Subject: Australia visit

Sb: In Australia

Just thought I'd drop Internet beer forum a message I just posted to Compuserve. I'm currently traveling in Australia, visiting homebrewers, brewers and attending a brewers convention. here are a few notes.

I've been meeting scads of homebrewers while having visited Sydney and now Melbourne. The quality of the homebrew I've had has been exceptionally good for the most part. The all-grain brewers, while in the same kind of minority as the U.S. and Canada are quite knowledgeable and show no less ingenuity in building their contraptions, mashing, sparging, boiling, etc. vessels. Very clever indeed. The quality of the ingredients has really got to be very good. I don't know what it used to be like but of the relatively few shops that are around, they stock some quality stuff.

Their hops are almost all Australian or New Zealand grown. From what I've gathered the NZ hops have the reputation of being exceptional. Most hops are in pellet form and well packaged.

They have access to Wyeast liquid yeasts now for over a year. A few are using it with great results. At \$8 - \$10 a pack. They also have the advantage of being able to culture yeast from Coopers Sparkling Ale. A great beer and great yeast for a particular style of beer.

The shop owners all generally subscribe to zymurgy and do a great job of spreading the word about knocking off the sugar in kit beers. There is adequate "kit supplements" packaged in about 1 kilo containers : malt syrup extracts, light, amber, dark, crystal type to use in kits instead of sugar. Also dried extract. Coopers is pretty big here. Most other kits are from

the UK. The Aussies all wonder why there aren't many American made kits.

I guess in summary the homebrewers are making some great beers. I had an all grain barely wine last night OG 1.100 FG: 1.012. 12% Exceptionally good. And a good doppelbock as well.

The weather is pleasant and good for BBQ's and beer drinking. I'll be off to the Aussie/New Zealand brewers convention that begins this evening. tomorrow off to visit some of Melbournes brewpubs and homebrew shops. It's 5:15 p.m. Sunday here while I suppose 12:15 a.m. there MST. solong

p.s. I enjoyed some of the best dark bock beer I've ever had anywhere in the world. Place: Scharer's Brewery and Inn in Picton, just 1 1/2 hour southwest of Sydney. Wonderful German style beer in a pub brewery restaurant hotel inn. Well worth visiting if you're ever in the Sydney area.

S9

Date: Sun, 1 Mar 1992 23:10:56 -0500
From: trwagner@unixpop.ucs.indiana.edu
Subject: What to make first

Hello. Well, after my "convenience" mistake with Axbridge, I want to make a GOOD batch of beer. The Axbridge kit was a total failure after following the directions almost religiously. It just didn't work.

I will be making a batch of beer (probably 4 to 5 gallons) this May. I have a few questions....

I want to use a "kit." (I believe that is what it is called). The kit has the extracts, sugars, and yeast. What type of "kit" is best for a good *first* home brew? I want something tried and true! My taste is for a George Killians (owned by Coors) Red. I also adore Sapor. I just want a smooth, non-harsh beer. I assume there is an easy "Lager" kit to use. However, I do not know what to get. Could someone give me some feedback? Any feedback as far as what to use in the line of extracts is greatly appreciated. I have looked and looked and there are a multitude of extracts out there.

My tastes are large and flexible. Here are my favorite American Commercial Beers:

Coors
Budweiser
Killians
Olympia
Little Kings ;-)

Import:

Sapor
Tsing Tao
Fosters
Molson

If you know of a good tried and true extract "kit" please, please let me know. Thanks...

Ted

trwagner@bronze.ucs.indiana.edu

Date: Sun, 1 Mar 92 22:18:23 -0600
From: rsumner@ha15.eng.ua.edu (Richard J. Sumner)
Subject: unsubscribe

please unsubscribe

Date: Sun, 1 Mar 92 22:27 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: History of breweries

Like most of you, I enthusiastically read anything about beer that I can get my hands on. These days, I've developed a hankering for some history.

Can anyone recommend a good resource regarding the history of brewing and/or beer, particularly in the US? All the homebrewing books have a brief section on this- I'd like some detail.

On another note-

A friend of mine is interested in growing hops here in Utah. Where would be the best place to get hold of some small plants (rhizomes? rootlets?) ?

I've read here about a place called FresHops (or something like that) located somewhere in the Pacific Northwest. Is that the best place? Closest to Utah?

Thanks for the help,

Chuck Coronella
coronellrjds@che.utah.edu

P.S. I'm still thinking about doing a lemon beer; no conclusions yet...

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Chuck Coronella
coronellrjds@che.utah.edu

P.S. I'm still thinking about doing a lemon beer; no conclusions yet...

End of HOMEBREW Digest #834, 03/02/92

Date: Sun, 1 Mar 92 11:47:53 MST
From: chinook!smithey@rmtc.Central.Sun.COM (Brian Smithey)
Subject: recipe formulation (long, ~130 lines)

In a recent HBD, Tony Babinec (tony@spss.com) gave a nice description of the Kolsch style, along with a recipe and notes that reminded me quite a bit of my own recipe formulation process. This finally inspired me to sit down and write this note that I've been intending to put together for quite some time. Recipes and requests for recipes show up quite a bit in the HBD, but I can't recall ever seeing a recipe "algorithm" posted. Hopefully some of you will find this useful.

When designing a new recipe, there is often a particular style that a brewer has in mind; witness the number of requests for "clone" recipes that get posted here. A book that I find invaluable when trying to invent a recipe for a style I haven't brewed before is Fred Eckhardt's "The Essentials of Beer Style". The main section of this book is a self-described "beer catalog", with brewing profiles for 38 categories of beer. These profiles contain original and final specific gravity, color, hop bitterness, and alcohol content for several commercial examples in each of the categories. Other references that I consult are the Zymurgy Yeast and Hop special issues (and now also the latest Beer Styles special), and Dave Miller's TCHOHB.

Generally, building a new recipe involves selecting the appropriate kinds and amounts of malt (for flavor, gravity, and color), selecting the appropriate varieties and amounts of hops (for bitterness, flavor, and aroma), and selecting the appropriate yeast (for attenuation and flavor)

As in all facets of homebrewing, malt selection is always subject to the brewer's discretion. My flexible rule of thumb is to use British pale malt and optionally crystal and dark (chocolate, black) malts for British ales (pale, brown, porter, stout); American 2-row (the widely available Klages) in place of the British pale when doing American microbrewery styles; and Klages, Crystal, Vienna, and Munich malts for Continental lager styles. A wide variety of crystal malts, from 20L to 120L color, are available to allow the brewer to adjust the caramel sweetness and color of the finished beer. Getting the malt flavor that is appropriate for the desired style is often a matter of getting the appropriate proportions of specialty malts; again, Eckhardt gives lots of hints. For example, for Bock/Dopplebock, Fred suggests dark Munich, dark caramel, dextrin, and black malts for darker color and sweetness. Black malt is convenient for adjusting color for dark beers, as 1 or 2 oz of 500+ L malt can make a great difference in color with a minimal flavor impact.

For roughly calculating the color of the finished beer, one must know the color (in degrees Lovibond, L) of the malt one uses in the mash. Color of typical beer malts runs from less than 2L for pale lager malts to greater than 500L for black malt and roasted barley. If your supplier isn't providing the color of your malt, you may want to ask him if he can do so. On pp. 54-55 of Miller's book there is a table of malt colors from Briess Malting, and a formula for calculating wort and beer color from the

colors and amounts of malt used. For extract brewers, you're pretty much on your own. If any extract brewers have some empirical numbers for colors of malt extracts, you may want to share them with this group. Miller's formula will result in a color in degrees Lovibond; unfortunately, Eckhardt's profiles give a color value on a 1-10 scale, with a mapping from his 1-10 to the SRM degree, which he says is roughly equivalent to the Lovibond degree. For example, he says that Ayinger Export Weissbier is color 4, and his table says that 3.5-4.5 is "light amber", 5.5-10 SRM. I usually look at several examples of the style that I'm trying to brew, and get a rough idea of the SRM color I want from Fred's book.

Calculating original specific gravity is a matter of knowing how many points of specific gravity you get per pound of malt per gallon of water for your particular process, and then calculating for the combination of malts that you're using and the size of the batch that you're brewing. Miller (on p. 196) and Papazian both give points/#/gallon figures in their books. Miller's tend to be quite a bit higher than Papazian's. Grain brewers will have to brew a few batches to get a feel for how well they extract malt sugars from their grain, and use the values that their particular process gives them. Extract brewers are probably pretty safe in assuming that the numbers in Miller's book are accurate, as one should expect to get 100% efficiency when using extracts.

Selecting hops is another personal decision; typically one will use English Goldings or Fuggles when doing British ales, noble Continental hops for European lager styles, and popular American hops (such as Willamette or Cascade) for micro styles. Again, this is wide open, and many brewers will also find use for the super-high alpha bittering varieties that are becoming popular (Eroica, Chinook, etc.). Whatever hops you decide to use, you'll need to know the alpha acid content in order to calculate the bitterness contribution from the hops. Again, if your supplier doesn't provide this information, request that they do so. Eckhardt's book gives profile bitterness in IBU (International Bittering Units). Formula for computing IBU from alpha acid content are available in several references available to the homebrewer; those that I know of are Eckhardt's "Beer Styles", Rager's article in the Zymurgy Hop special issue, and Byron Burch's "Brewing Quality Beers". Using any of these to compute bitterness, and comparing to the profiles in Eckhardt, there is no reason to be under- or over-hopped for the desired style. For extract brewers using hopped extracts, there is a table of many of the more popular hopped extracts, with bitterness values, in the Zymurgy "Hops and Beer" special issue; unfortunately they are in the infamous "HBU" units. A little math should be able to get you to IBU's.

The other issue involved in hopping is bitterness vs. flavor and aroma. Long hop boils are necessary to extract the bittering acids from hops, but this tends to drive off volatile flavor and aroma compounds. Late additions are used when hop flavor and/or aroma are desired. Rager's and Burch's IBU formula have utilization factors for late additions. I know of no way to quantitatively measure the aroma and/or flavor contributions of late hop additions. You'll have to experiment with this until you get the desired effect. Eckhardt's book hints occasionally when a hop flavor or aroma may be appropriate; also note that German (lager) brewing practice often calls for 3 separate hop additions, while British (ale) brewing adds all hops at the beginning of the boil. Aroma may be added later by "dry hopping", a topic frequently covered in this digest.

Finally, one chooses a yeast. For Wyeast users, the names of the yeasts make it pretty easy to guess which one might be best for the style you're brewing. An article by Burch in the Zymurgy yeast special goes into a bit more detail describing the character of many of the Wyeast varieties. If you're using dry yeast, your choice is more often limited to a couple of brands, and "lager" or "ale". Use a yeast that you're comfortable using that provides results with which you're happy. If you know anything about the the degree of attenuation to expect with your choice of yeasts, the final specific gravity information from Eckhardt's book and/or sweet/dry descriptions of the styles can help you select an appropriate yeast.

When you put it all together, you'll find out that things like wort specific gravity affect hop bitterness utilization, and you might discover that computing all of this stuff becomes an iterative, fine-tuning process. Fortunately, there are ways to make this easier. There are a couple of free spreadsheets floating around that include the formulas that I've mentioned. I use one for the Unix "sc" spreadsheet and wouldn't do it without (thanks, Tom). There are also commercial software programs available for home computers, check Zymurgy for advertisements if you're interested. I believe that Darryl Richman's program for the Mac does all of this and more, including water chemistry if you're interested in fiddling with that.

Beering is my hobby, not my business, I don't receive money from any sales of books, software, etc. mentioned here.

Happy brewing,

Brian

--

Brian Smithey, at home

chinook!smithey@rmtc.Central.Sun.COM

Date: Mon, 2 Mar 1992 7:04:15 PST
From: schwerin@mailhost.hsas.washington.edu (Stan Schwerin)
Subject: <Concierge NOTICE>

Date 3/2/92
Subject <Concierge NOTICE>
From Stan Schwerin
To CHANGE THIS IF NECESSARY

>From QMCONCIERGE <Concierge NOTICE>
Your mail in reference to "Homebrew Digest #834 (March" has been
received.

[] I am on Vacation.
[X] I have Moved.
[] I am Away.
I will read your mail when I return.

Hi, I'm skiing at Mt. Bachelor right now. When I return on Monday, Feb
2,
I will read your mail.
If this is an emergency, please contact Chris Kilbourn.

-Stan Schwerin

Date: Mon, 02 Mar 92 10:36:11 EST
From: "richard t. barrett" <RBARRETT@uga.cc.uga.edu>
Subject: dry beer

Hello:

I was just wondering how a dry beer is made and if you can homebrew a dry beer.

I recently tried the new Keystone DRY and it wasn't that bad to me. (pretty cheap too) Any response would be appreciated.

Thanks,
Richard

Date: Mon, 2 Mar 1992 11:13:44 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: kegging

Well I finally had someone knowledgeable take a look at my keg, and the prognosis is very good. The only concern is the relief valve in the cover. There doesn't seem to be any way to engage it; it has no ring to pull. I took it apart, and it seems that it might release if you press

on the top of it with a pointed object. I tried that with the keg pressurized, but nothing happened. Is the valve defective, or is that just the way they work? The Foxx catalog has replacement valves, but to get a ring-pull valve I'd have to replace the whole cover.

Actually there's another concern: there's no check valve for the regulator. Foxx doesn't seem to have them. Could some kind soul point the way to someone who does? Thanks.

Russ (btw, the Wyeast package that was about to burst did *not*)

Date: Mon, 2 Mar 92 09:12:51 -0800
From: sherwood@adobe.com
Subject: bad beer

Thanks for the many mail messages I received with regards to my friend's beer. To recap, he had over 100 good extract batches, switched brewing equipment and went all grain, then had 4 of 5 batches turn out to be undrinkable due to a sour-milk sort of odor, all with stuck fermentations.

The consensus was underoxygenation causing the stuck fermentation, with the bad odor and taste being a byproduct of that. I have two more data points.

When I tasted my (ie, not his) beer again (this time looking for that off-taste) I found the same taste, though very slight. In addition, he finally got around to dumping one of his kegs of bad beer. It had sat at about 45F for two months. It was now HIGHLY carbonated. He sprayed maybe a gallon of foam into his sink when he noticed something -- it didn't smell bad anymore. He tasted it -- and immediately stopped dumping it. It now tasted just fine. I had a glass; he was right. Not even a trace of the odor that was once so overpowering we considered the batch a total loss.

So I have a conjecture. I recall mention here on the HBD of some chemical that yeast produce while reproducing that they then reabsorb later. I thought that that was a mild offtaste. Maybe not and that is what we have here? The stuck fermentations perhaps preventing the reuptake?

On the latest batch, we oxygenated the wort fairly well and had it take off like gangbusters. Very active fermentation, kicked off no doubt by a large amount of pitched yeast (from a starter). But it still stuck, this time at 1030 but without the off smell of previous batches. He racked it to a secondary, and fermentation picked up immediately (glub every 3 seconds). I assume this was either to more oxygen or rousting the yeast. But he racks gently to minimize oxygenation, and racks carefully to avoid racking the trub. So if he didn't pick up much O₂, and siphoned off only the yeast that was already in suspension, why the dramatic increase in activity? In fact, would oxygen help at this point at all? There was obviously enough yeast for a vigorous start. So why do they stop? Do the yeast get 'tired' after a while and require O₂ either to get rejuvenated or to reproduce (so you get some new, more vigorous yeast)? Do they just like the change of scenery ? (:-))

Any help with these questions is sincerely appreciated.

Geoff Sherwood

Date: Mon, 2 Mar 92 10:54:11 MST
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)
Subject: Cider digests and books

This is directed to Daniel Roman (your email bounced):

You told us about the cider-digest, but you didn't tell us how to subscribe! I'm sure that many people on the HBD may be interested. Please respond with the email address of the cider list.

To everyone:

Concerning cider, I recently bought a book from the AHA that is entitled "Sweet & Hard Cider", published by Storey (?) Press, for \$10.95 +S&H. I don't know a lot about making cider, but the book looks excellent to me. It is very informative and takes you through the whole process, including grinding your apples and squeezing the juice out. It even tells you how to mix different kinds of apples (sweet, tart, tannic, base, etc.) together to make that perfect cider. I heartily recommend this book for those of you interested in cider. (Standard disclaimers about not being related to anybody that could benefit apply.)

Michael L. Hall
mlh@cygnus.ta52.lanl.gov

Date: Mon, 2 Mar 92 11:56:29 CST
From: ssi!mtd@uunet.UU.NET (Michael T. Daly)
Subject: SN Celebration Ale

I know it is a bit late to ask, but does anyone have a recipe (all grain preferred but I can fake it) to mimmic the Serria Nevada Celebration Ale from last season?

Mike

Black Swan femto-brewery, Eau Claire, WI.

Mike Daly (uunet!ssi!mtd) -- (715) 839-8484
Supercomputer Systems Inc. 1414 W. Hamilton Ave. Eau Claire, WI 54701
There are two kinds of people in this world.....Cannibals and Lunch.

Date: Fri, 28 Feb 92 13:38:13 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : blow-off vs trub

Reading the post on scientific and statistical methods prompted me to think that there are two quite distinct claims being made about the effects of trub. The first is, that because trub is largely a tannin-protein precipitate, contact with the brew may dissolve some of the tannin and produce astringent flavours. This effect is presumably what those who have tasted blow-off have detected, although it is often mislabelled as having something to do with 'hop resin'. The second claim is that yeast will extract oxygen from the trub and in the process produce more fusel oil, which at low levels can be interesting, but at higher levels tastes solvent-like and possibly harsh.

So here is one suggestion for an (incomplete) experimental design. Take some trub and strain it. Dry it roughly by pressing between paper towel. Now place it in an appropriate amount of water, preferably acidified and fortified with pure alcohol to obtain a beer-strength mixture. Let sit for a period around 2 weeks, maybe with some agitating, then note whether anything has dissolved.

Incidentally, I understand that some breweries actually employ tannin as a clarifying agent. I've demonstrated this to myself at home when making yeast starters with malt extract. Adding a pinch of grape tannin (reputedly equivalent to tannic acid) causes the wort to drop star bright without ever being brought to the boil. It also results in a darker wort and the most evil looking trub one is ever likely to encounter. Presumably, the breweries then precipitate the dissolved tannin out with something else like gelatine or Polyclar. Just to complicate the issue, tannin is also regarded as a haze precursor, so my chemical musings cease at this point.

- - -

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Date: Mon, 2 Mar 92 11:04:32 PST
From: css@haze.ccsf.caltech.edu (Chris Shenton)
Subject: Hop growing

On Feb 25, Daniel Roman <tix!roman@uunet.UU.NET > writes:

> I bought some cuttings from an outfit in Oregon and when they
> arrived by UPS ground I immediately opened the box and stuck them in
> the ground. I finally dug them up and all four were dead.
>
> Anybody know of a place on the east coast where I could buy some
> cuttings so that they would not have as much a chance of drying out
> before I get them?

I bought from Freshhops and had success with 8 out of the 10 rhizomes
that I bought, 2 rhizomes of 5 different varieties. The Cascades did
much better than the Hallertauer, Tettnanger, Mt. Hood, and
Willamette.

Just a data point.

BTW: I actually live in DC -- I'm just visiting the Left Coast.

Date: Mon, 2 Mar 92 11:43:43 MST
From: pyle@intellistor.com (Norm Pyle)
Subject: Re: use of hops

korz@ihlpl.att.com writes:

Lots of great info about hops and ...

>Aging:

>Both the bittering and the bouquet will diminish over time, so if you've
>used too much, don't fret, wait 3 or 6 months. Then again, you can't

Is this true? I've noticed in some brews (which accidently lay around
for a few months) that there was a distinct loss of sweetness over time which,
to my tongue, came off as an increased bitterness. The sweetness normally
balances the bitterness, so it seemed more bitter over time. I
attributed the loss of sweetness to a mild infection of a wild yeast or a bacteria
which was able to ferment the "unfermentables" given enough time (I noticed no
real "off flavors" other than this phenomenon. I suppose with better
sanitation this would not occur and that the effect of which Al speaks would be more
evident. What have others found? I've got a vested interest in this
question since I've got a bock in the basement which is pretty high on the
bitter side. If the bitterness fades a bit, it should be incredible.

Date: Mon, 2 Mar 1992 10:25 EDT
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>
Subject: Home Brew Browser

The upgrade of the HomeBrew Browser is out, version 1.6. For those of you who dont know hwat the Brew Browser is--its a Macintosh HypeCard Stack for reading the HBB on your mac. it lets you separate the messages and the message headers--click on the header, and you get the message on the irth side of the screen.

if you want to try one out--email me with a subject line--I want my HBB!

Kieran

oconnor@snycorva.bitney

Date: Mon, 2 Mar 92 16:56:54 EST

From: loc@bostech.com

Subject: Yeast Washing Info

Yeast washing basically is a process of mixing the yeast with enough hydrochloric acid to bring the ph of the slurry to 2.2. You want to do this with yeast that has as little trub in it as possible. (yet another reason to use a wort chiller and separate the trub from the wort)

By bringing the ph to this level you kill off any mutant and weak yeast. This then gives you a strong yeast colony to start with. Big breweries only wash a yeast batch 10 times. After that the chances of getting a mutant strain in the brew increases dramatically.

With acid this powerful make sure you have the right tools and meters to do the job. Mistakes and inappropriate choice of tools and containers can be costly.

cheers,
rogerl

Date: Mon, 02 Mar 92 17:20:17 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Yeast Washing

Those wishing instructions on washing yeast should refer to
Homebrew Digest #731.

Darren

Date: Mon, 2 Mar 92 15:22:13 PST
From: rpeck@pure.com (Ray Peck)
Subject: non-lambic and non-Trappist Belgians

OK, I've finally kicked myself into asking about the availability and semi-reproduction of Other Belgian Wonderful Stuff (other than lambics and Chimay, for which there is a lot of info).

When I was in Belgium (beer trip) this past winter, I found that my favorites were Rodenbach Gran Cru and Leifmann's. I also loved a bunch of other things which were not lambics or Trappists (not that I don't *love* lambics and Trappists. . .)

First thing is: is there anyplace in the country which can get Rodenbach? I found a distributor which can get Leifmann's, but they don't handle Rodenbach. Does Manneken Brussel in Austin handle any Belgians besides Chimay? (and the easy stuff to get: Orval, Grimbergen, St. Sixtus, Lindeman's, Duvel)

Now, to get down to the get down. . .
Assuming I can get fresh bottles to culture from (actually, have the microbiologist woman who runs Fermentation Frenzy culture for me), has anyone else here attempted repros of Rodenbach and Leifmann's? How 'bout a tasty, refreshing Hoegarden for those hot summer days?

Also, an alert for all you fans of Belgian beer: I picked up a Michael Jackson book entitled "The Great Beers of Belgium", when I was in Brussels.
It was in English (also available in Flemish and Walloon). I've never heard of it in the states. Is it available here? Highly recommended.

Date: Mon, 2 Mar 1992 19:24:09 -0500
From: trwagner@unixpop.ucsf.indiana.edu
Subject: Thanks

Thanks to all of you who replied so quickly. I have found that this hobby is one where secrets are shared and there are many who are willing to help others out!

I think my best bet, from what you all have said, is for me to go out and buy some REAL non-industrial type beer. I will select a few Ales and Lagers and determine where my taste buds stand. Then, I will decide what I want to make for my first kit. (Of course, I will save the bottles for my first batch).

Thanks for all your help.

Ted

Date: Mon, 2 Mar 92 16:41 PST
From: Daniel A Conners <Daniel_A_Conners%~WHC110@pnlg.pnl.gov>
Subject: Test of the -SMTPLink from Various Networked PC's

Will any members of the Mid-Columbia Zymurgy Association who receive this message please contact me locally and let me know of our success rate in utilizing the -SMTPLink via PC. Some members of our organization plan on becoming active in the daily dialog from their home work stations. Please excuse our crude testing manner. We look foward to an informative exchange of data. Thank you.

DAC IV

Date: Mon, 2 Mar 92 14:19:09 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: Problems with long ferment--WYeast 1056

John C relates a problem with a loooooooooong fermentation using WYeast 1056. I'm a little relieved to read this, actually, since I've been having the same problem. In fact, I've been having slow-starting problems with the yeast for several batches, but this is the first time it's gone so slowly once fermentation began.

In my case, I split a 10-gallon batch into two carboys. The ale started at 1.062. Carboy A is still obviously fermenting and is at 1.030. Carboy B was clearing and looked done but was at 1.038. I roused it, warmed it and added some wort/beer from Carboy A. We shall see. It has been three weeks.! The beer tastes fine, just too sweet.

Dave Logsdon at WYeast says he will look at this yeast and determine if he needs to go back to an earlier generation. If anyone else has experienced problems like this with 1056, please e-mail me.

- --Jeff Frane (gummitch@techbook.com)

Date: Mon, 2 Mar 92 19:42 MST
From: homer@drutx.att.com
Subject: BJCP upcoming exams

Montreal PQ
March 1992
Tom Robson (514) 287-7529

San Francisco
April 5, 1992
Byron Burch (707) 538-2528 - Russ Wigglesworth (415) 474-8126

Orlando, FL
April 11, 1992
Ed Greenlee (407) 277-3791

Rochester, New York
April 25, 1992
Stephen Hodos (716) 272-1108 272-3465

Memphis, TN
April 25, 1992
Chuck Skypeck (901) 685-2293 (901) 327-7191

Frankenmuth, MI
May 9, 1992
Bill Pfeiffer (313) 946-6573 (313) 285-7692

Woodland Hill CA (LA)
May 30, 1992
Marty Velas (310) 329-8881 (818) 831-3705

Orono, ME
June 20, 1992
Pat Baker (203) 227-8028

Exams are in the works for Millwaukee WI and Boulder CO,
when they are official I will post them.

Full details on the Beer Judge Certification Program are contained
in a booklet that can be requested by writing to:

AHA
PO Box 1679
Boulder, CO 80306
Attn: BJCP Administrator

Jim Homer
BJCP Co-Director
att!drutx!homer

End of HOMEBREW Digest #835, 03/03/92

Date: Mon, 2 Mar 92 21:02 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Lager, Kitchen Aid, Wyeast, Plastic,

To: Homebrew Digest
Fm: Jack Schmidling

I would like to hear from anyone who can describe the difference between
a
lager and an ale, in terms of the taste.

I am thinking in terms of everything else being equal, just what are the
effects of cold, long-term lagering on the taste of a beer.

If one made a batch of beer and lagered half in cold and used ale yeast
at
ale temperatures on the other half, what would one expect to taste that
makes
it all worth while?

Breweries spend zillions to lager so I presume there must be a reason
but as
most of what they make, isn't worthy of the name beer, I can't help but
wonder why they bother.

As I keep looking for ways of improving my beer, I don't want to
overlook
anything but this just seems like lunacy, (sort of like using liquid
yeast).

>From: Brian Batke <bab@whydah.icd.ab.com>

>I seem to remember someone asking about the Kitchen Aid grain
mill (that fits on the PTO of your Kitchen Aid mixer) a while back,
but I don't remember seeing any response.

>So, has anyone tried it? If so, how well does it work? At \$124,
it's pretty expensive.

I have one and tried it and it is utterly useless. As a matter of fact,
I
permanently destroyed one part of the gear drive and can no longer use
the
grinder attachment. It is one of the things that drove me to build the
MALTMILL.

>From: "John Cotterill" <johnc@hprpcd.rose.hp.com>

>Every day I give the relief valve a pull and get about a 3 second blast
of
CO2. The gravity, however does not seem to be changing. The beer
tastes OK.
Why is it not fermenting out?

Standby! I had a similar problem with a batch that fermented like new
beer
for several months. A vile taste eventually caught up with the bubbles.

I suspect you have unwittingly exploded the myth of "Wyeast purity".
Sounds like they cheated on the old family recipe and slipped you a bit of Red Star.

>From: akcs.chris@vpnet.chi.il.us (chris campanelli)

>It is my belief that the more uses you devise for a tool or gadget, the better you spent your money.

> Now lets look at portable propane burners and LP propane tanks. Besides brewing, I use my setup for.....

That's a tough act to follow but I obviously did not have you in mind. I was simply trying to save others the expense of investing in a propane setup if they have a gas line handy.

> Now granted, your setup does sound very inexpensive. If I were the tinkerer type, I would probably build one like yours. But I'm not so I won't. Do you have other uses for your "little fire-brick house"? Do you lug your bricks out back and run a gas hose? How much time does this take? Do you lug your bricks to the park and follow with a gas line?

None of the above but I do use it as a melting furnace to make all the castings used in the MALTMILL.

> Is there going to be another video on this?

You haven't been paying attention. It most certainly will be a segment in my new video on all grain brewing... the EASYMASH way.

>I hope this sheds a little light. If you have any problems understanding any of this, I would be more than glad to educate you at next weeks meeting at the Goose.

Better yet, I will bring some of my latest brew and you can then join the millions who recognize ARF GENERIC as the "WORLD'S GREATEST BEER".

>From: mstrange@alfred.ccs.carleton.ca (N E N Strangelove)

>Is there any problems associated with using the plastic 1 and 2 litre plastic pop bottles for bottling beer?

There are no mechanical problems but there have been allegations that something in them is soluble in alcohol and a rebuttal that said, not so.

The only problem I have had with them is that they retain the smell of what ever was in it last and what ever goes in next taste like the last.

This is easily remedied by soaking in bleach between uses.

I always fill a few plastic bottles when bottling a batch to monitor the carbonation.

I also fill them from the keg to bring to parties and brew club meetings so that I can share the "WORLD'S GREATEST BEER" with the world.

> Also, I would like to hear of other bottling options - such as the use of champaign bottles.

Champaign bottles are ideal for beer for two.

You can use plastic champaign corks or crown caps on most of them.

js

Date: Tue, 03 Mar 92 08:03:39 EST
From: Brian Batke <bab@whydah.icd.ab.com>
Subject: Re: Pride of Ringwood

Russ Gelinias writes:

>
> Pride of Ringwood (Ringwold?) is an Australian hops, I believe. A
> discerning nose can find it in most if not all Australian beer, such as
> Fosters or Coopers. It's got an earthy aroma that I really like. I've
> never seen any or heard of anyone using any in the States. If anyone
> knows if it's available please let me know too.

I haven't used them, but they are listed in the American Brewmaster
price list - pellets only, 10.1% Alpha, \$1.10 per oz. They also
have two New Zealand hops listed: Green Bullet and Sticklbract.

Their number is 919-850-0095.

(I have no affiliation with American Brewmaster).

- - - - -
Brian Batke
bab@icd.ab.com
Allen-Bradley Co., Highland Hts, Ohio

Date: Tue, 3 Mar 92 14:02:45 MET
From: jqdoumen@vub.ac.be (Doumen Jan)
Subject:

subscribe homebrew doumen jan

- - -
/=====
=====
| Doumen Jan Voice : 32 2 3590209 |
| Vrije Universiteit Brussel Fax : 32 2 3590390 |
| Instituut Voor Moleculaire Biologie |
| Department For Ultra-structure |
| B - 1640 Sint-Genesius-Rhode Internet : jqdoumen@vub.ac.be |
| Belgium EARN/BITNET : jqdoumen@BBRBFU60.BITNET |
/=====
=====

Date: Tue, 3 Mar 1992 09:38:27 -0500 (EST)
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Hops dead?

On Feb 25, Daniel Roman <tix!roman@uunet.UU.NET > writes:

> I bought some cuttings from an outfit in Oregon and when they
> arrived by UPS ground I immediately opened the box and stuck them in
> the ground. I finally dug them up and all four were dead.

Most garden suppliers will reship under these conditions. Did you even try calling or writing them? They should know that they are shipping a perishable product that sometimes won't make it, and should be willing to replace them.

On the issue of "dead" plantings: It's not always so obvious. Two years ago, we ordered two grape vines (just for eating, not wine). By the time I got around to planting them, one was apparently totally dead. I planted anyway, figuring that I would lose nothing by doing so. The first produced leaves pretty quickly, while the second one just sat there. A couple of months later, I noticed that the "dead" one had put out a couple of small leaves. It continued to grow, and is now almost as big and hearty as the other.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109
spencer.thomas@med.umich.edu 313-747-2778

Date: 3 Mar 92 09:36:18
From: Bob Hettmansperger <Bob_Hettmansperger@klondike.bellcore.com>
Subject: Priming Sugar

Priming Sugar

Aaargh.

I've got a batch of Pale Ale burbling away nicely in my closet (no geyser this time). But, while making plans for bottling it this week, I've discovered that I forgot to order priming sugar when I mail ordered my ingredients. Normally this wouldn't be a problem, I'd run out to a friendly neighborhood homebrew supply store and just buy some. Only two problems with that: 1) There isn't one in my neighborhood; the nearest 40 miles away and 2) some pinhead decided to plow into the side of my car so I'm without transportation.

So, I was wondering if corn sugar was available in any other type of store that might be closer by (it's a lot easier to mooch rides when you don't have to go far), or if I could use cane sugar to prime. Anyone have any suggestions? I'm finding it hard to RDWHHB without my car.

-Bob Hettmansperger

Date: Tue, 3 Mar 92 8:15:57 PST
From: cmilono@netcom.com (Carlo Milono)
Subject: Brewing Variables

There are several aspects of brewing that are escaping me, and I would love to understand the process better.

If I take the exact same ingredients and in the same proportions, I notice that there are many ways to manipulate the final product. In some cases, the body and perceived alcohol content differ widely.

Here are some of the topics I'd like to understand:

- 1) Affect of thin vs. thick mash
 - different enzymes are activated (like pH changes??)
- 2) Affect of single step (~153F) vs. Step vs. Decoction
 - Acid Rest->Protein Rest->Starch Conv. (depends on type of malt and style, but what are the processes?)
- 3) Attenuative Yeasts vs. Unattenuative
 - some can't ferment the more complex sugars (sweetness or body?) (which yeasts are which, and are some more than others within a category?)
- 4) Variables to increase/decrease fusel alcohols and/or esters
 - is there a relationship between these two? (re: trub removal)

I realize that I've gotten close to answering my own questions, but I feel my knowledge isn't enough. I want to be able to change the mechanical steps to match particular styles, and ingredients alone are not enough.

Thanks...

Date: Tue, 3 Mar 92 08:46:44 CST
From: whg@tellabf.tellabs.com (Walter H. Gude)
Subject: IBU, AAU's, HBU

Ay, the confusion. As I understand it:

HBU's are # of oz. of hops times alpha acid.

AAUs are (#oz. * AA) per gallon of wort. (or is it per 5 gal.)

And IBU are probalby a linear multiplication of AAUs. (i.e. AAUs*
Constant).

Help me, help me please, I been hypnoootized.

Any help here would be greatly appreciated.

Walter Gude

Date: Tue, 3 Mar 92 16:11:08 EST
From: Ray Mrohs <IRMIS971%SIVM.bitnet@VTVM2.CC.VT.EDU>
Subject: Wyeast London Ale

From: Ray Mrohs
Systems Programmer
Smithsonian Institution

I must say, my first encounter with Wyeast was very 'enlightening'. Knowing what I did about Wyeast (mostly thru HBD), I was very delicate in trying to break the inner packet while, of course, holding down the whole envelope above the bottom seam. All the packet did was squish around the inside of the envelope until I gave it a good whack and then *SPLAT*, the contents shot out the middle of the *SIDE* seam, across the counter and onto our 6-month-old baby girl. After the ensuing carnage (my wife just *happened* to be there watching), I checked the envelope to find a 1/4 inch hole in the seam and the slippery little packet of yeast still intact! I then pinched the envelope between the thumb and forefinger which finally broke the packet. I mended the seam with heavy-duty duct tape and propped the envelope on its good side. The product swelled as advertised and I pitched the following day. Bubbles appeared in the air lock after 24 hours, so fermentation *LOOKS* OK.

My point is, a product with a good reputation can't afford to be compromised by sub-standard packaging. This envelope had a recent production date of FEB 19. Coupled with the number of similar experiences I've read about in HBD and the fact that the problem has existed for so long, it seems that someone in Oregon has not been minding the store (my opinion).

BTW - to keep the Ralph Nadarites at bay - my daughter really didn't mind what happened. I just didn't think her first home brew experience would be so soon!

Date: Tue, 3 Mar 92 13:36:29 PST
From: Glenn Tinseth <tinsethg@UCS.ORST.EDU>
Subject: Trappist All Grain Recipe Request

Greetings,

I just got a package of the new Belgian Ale yeast strain/s from Wyeast and I want to try my hand at a beer like Chimay Grand Reserve. Any recipes using all grain that might be similar and/or any hints about the Wyeast Belgian yeast fermentation requirements would be appreciated.

Thanks in advance. Please e-mail and I will summarize if there is enough of a response. I will also relate back with any info gained this weekend (brewing).

Glenn
tinsethg@ucs.orst.edu

Date: Wed, 4 Mar 92 10:37:43 EST
From: Brett Shorten <s05bas@wampyr.cc.uow.edu.au>
Subject: Pride of Ringwood hops

Being Australian, I was pleased with the recent interest expressed in this digest in Pride of Ringwood hops. Basically, these are virtually the only hops grown in Australia (with the exception of a few low volume finishing styles such as "Southern Brewer") and are used, as far as I know, in all Australian beers. They are one of the most bitter hops around, but produce little in the way of hop aromas.

Although I live in Wollongong, New South Wales (just south of Sydney) I buy my Pride of Ringwoods from a home brew shop in Tasmania. This is by far the best source of FRESH hops I have found, which is not surprising since virtually all of Australia's hops are grown just to the north-west of Hobart, about 30 minutes from this shop. For those who would like to try this type of hop, the address is
Tasmanian Home Brewing Supplies
179 Elizabeth St.
Hobart, Tasmania, 7000
Australia

Actually this could be quite a bargain for you American brewers, as they sell these hops for \$A2.60 (about \$US2) for 200 grams (almost 8 oz)

I dont know whether they will ship overseas, but they certainly mail interstate within Australia. Not sure about shipping costs either.

As an alternative, I would like to get access to fresh American hops, so perhaps I could come to some swapping arrangement with someone in this digest. Drop me a line if you are interested, and we'll see if some mutually satisfactory arrangement can be worked out.

Brett Shorten

End of HOMEBREW Digest #836, 03/04/92

Date: Wed, 4 Mar 92 6:54:50 EST
From: John S. Link <link@prcrs.prc.com>
Subject: Bottling Cold Beer

(Hope this isn't a duplicate post)

This weekend I bottled a batch of Pale Ale. I set the carboy outside overnight in the cold to cause any additional "stuff" to settle out. There was about 2 inches of ice on the top when I went to siphon off. All this doesn't concern me, however, the beer was very cold when I bottled it. When the beer warms to room temperature will it cause excessive pressure?

Also, have I stunned the yeast with the cold beer and should I worry about carbonation? (I have a right to worry; I just drank my last homebrew.)

John Link

Date: Wed, 4 Mar 92 09:31:46 EST
From: Peter Karp <karp@cs.columbia.edu>
Subject: Shipping Hops from Australia

Brett of Australia writes >>... I dont know whether they will ship overseas...

I was going to write that US Customs does not permit any plant or meat products into the country but then remembered all the European hops imported here. Does anyone know the regulations for importing hops.

Date: Wed, 4 Mar 92 09:55:42 EST
From: tix!roman@uunet.UU.NET (Daniel Roman)
Subject: Dead hops and the cider digest

The outfit that I bought the hops from last year is sending me new plants this year at no cost. Because of the limited timeframe in which one is supposed to be able to buy and plant hops I was just looking for a way to insure that I had viable plants this year and did not have to go another season without starting some plants. I've been assured that this next shipment will grow successfully. We will see.

For those that asked about the email address for the cider digest here it is:

Reply-To: uunet!expo.lcs.mit.edu!cider
Errors-To: uunet!expo.lcs.mit.edu!cider-request

Cider Digest
Forum for Discussion of Cider Issues
Jay Hersh, Digest Coordinator

Send submissions to cider@expo.lcs.mit.edu
Send requests to cider-request@expo.lcs.mit.edu

Dan RomanInternet: roman_d@timplex.com

Date: Wed, 4 Mar 92 9:42:16 CST
From: tony@spss.com (Tony Babinec)
Subject: arf asks about lagers and ales

Here are some generalizations about lagers and ales.

A lager is a beer fermented with lager yeast at lager fermentation temperatures and then cold-lagered.

A lager yeast, other things equal, ferments some of the larger molecular sugars. The end result is a slightly more attenuated beer that is less sweet and has a "cleaner" taste.

Lager fermentation temperatures are, say, 45 to 55 degrees. Other things equal, fermenting at these colder temperatures, provided the yeast is capable of it, minimizes production of esters which, if present, would produce "fruity" flavors in the beer. Fermenting at these temperatures takes longer, at least for homebrewers. If an ale can ferment in 3 to 7 days, lagers can routinely take 3 weeks or more, provided you've pitched with an adequate amount of starter. Inadequate pitching, or fermenting at a colder temperature, will prolong this process.

Cold lagering means quietly storing the beer at cold temperatures, say 33 to 40 degrees. This helps smooth and finish the beer, and helps the yeast to drop out.

Another aspect of the "clean" lager flavor is historical. Before yeasts and fermentation were fully understood, brewers would scoop the foam from one batch of beer, throw it into another batch, and keep fermentation going. As lager yeasts tended to be bottom fermenters, they were less likely to combine with or be displaced by airborne yeasts or other strange microorganisms.

An ale is a beer made with ale yeast at ale temperatures which may or may not be cold-conditioned.

Ale yeasts tend not to process some of the higher-weight molecular sugars, resulting in a relatively less attenuated and slightly sweeter beer.

Ale yeast perform best in the range of 60 to 70 degrees, although some can work well at slightly lower temperatures. Especially at the higher end of the range, esters are produced. This also varies by strain of yeast, with some yeasts (Wyeast "American" ale) fermenting "cleaner" and others (Wyeast "British" ale) fermenting fruitier. Homebrewers will sometimes make an ale and ferment with "American" ale yeast in the mid-50s. On the other hand, many homebrewers have no control over temperature, and the kitchen cupboard in the summer can get into the high-70s or more.

Ales can be "lagered," that is, cold-conditioned. This can help drop the yeast out. An example of a "yeasty" ale might be an unfiltered English real ale, while an example of an "unyeasty" ale might be a cold-conditioned and filtered German ale (Kolsch or Alt).

In addition to the above broad generalities, there are hybrid styles. A "Steam," or California Common beer (as "Steam" is trademarked by Anchor) is a hoppy, amber beer fermented with a lager yeast at ale temperatures. Fred Eckhardt describes other hybrid styles, such as Cream Ale.

Most American "industrial" beers are lagers. This in itself doesn't make them bad. They do tend to generally lack flavor, whether the flavor be from malt, hops, yeast, or anything else. One can make intensely flavorful lagers. Without getting into the "Best American Beer" debate, Sam Adams Doppelbock is a good commercial example.

Date: Wed, 4 Mar 92 9:53:47 CST
From: tony@spss.com (Tony Babinec)
Subject: HBU and IBU confusion

HBU is a recipe dosage. You take into account the alpha acid content of the hops when measuring them out for an intended beer style.

IBU is a chemical measurement of the bitterness of the finished beer. Beer styles have accepted ranges of bitterness. In general, you won't know the IBU of your homebrew or a commercial beer without getting a chemical analysis of the bottle of beer.

What happens in between hop dosage and bitterness of the finished beer are things like length of boil, vigor of boil, oxidation of the beer, and so forth.

Taking the above into account, for a given beer, the IBU number is anywhere from 3 to 4.5 times the HBU number.

You have to try a recipe or formulate one with hop additions, make beer using as good a process as you can, and taste the finished product. Then, adjust your hopping up or down.

The Hops Special Issue of Zymurgy has some good articles with formulas detailing how to guesstimate the bitterness of your finished beer.

Date: Wed, 4 Mar 92 08:47:39 CST

From: charlto@ccu.UManitoba.CA

Subject: Problems with long ferment--WYeast 1056

Hello. I don't know if this is relevant to the discussion, but I had a small problem with 1056 last November (or perhaps December, I can't remember). Anyway, my original gravity was 1.068, but it only fermented down to around 1.028. This seemed somewhat strange to me, but since I had not used 1056 for anything with a higher gravity than about 1.050, I just thought the alcohol tolerance might be low. The beer tastes great, though (maybe a little sweet...). I also made a few cultures of it. The cultures seem to look a little bit different than the last time I cultured 1056, but I can't be sure, because I haven't done it in about a year. Anyway, the yeast seemed to be fast enough, just didn't ferment out as far as I expected.

Mike

Date: Wed, 04 Mar 92 11:09:27 -0500
From: "Aaron Frost" <afrost@mailbox.syr.edu>
Subject: Anchor Christmas Ales

To any to all:

Having recently gained access to this wealth of knowledge digest I have decided to seek help on some questions that have been burning in me for some time.

At the risk of stepping on the recipie creators (toes, feelings) does anyone know an approximate recipie for either of Anchor's excellent Christmas ales of 1990 or 1991. That 90 was oh so wonderful. Even if you only have a guestimate of what the special ingredents were I would appreciate your input.

Thanks ... Aaron

Date: Wed Mar 4 02:04:46 1992
From: synchro!chuck@uunet.UU.NET (Chuck Cox)
Subject: BJCP Study Guide

=====

BEER JUDGE CERTIFICATION EXAM

STUDY GUIDE

Edited by Chuck Cox (chuck@synchro.com)

In collaboration with the Beer Judge Mailing List

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INTRODUCTION

This guide is intended to identify the specific areas of knowledge that are required to pass the BJCP exam. It is not intended to teach you what you need to know to pass the exam, but rather to help you organize your thoughts and identify topics that deserve further study. The bibliography can help you locate sources for further information, however there is no substitute for experience.

When you take the exam, be sure to take a couple of mechanical pencils with extra leads (or whatever you like to write with), a big eraser, and plenty of lined paper (I prefer graph paper).

A note on spelling: There are no umlauts in the ASCII character set. I tried using the correct German alternative spelling by putting an 'e' after the vowel. It seems that it is customary in English to simply drop the umlaut, i.e. Kolsch instead of Koelsch, so that's what I did in this document.

INGREDIENTS

You are expected to understand the purpose and effect of the common beer ingredients. You should know which ingredients are appropriate for the various beer styles. You should be familiar with geographic variations in ingredients.

Grains

Hordeum distichon - 2-row barley
Hordeum vulgare - 6-row barley
Triticum aestivum - wheat
Anatomy - acrospire, embryo, endosperm, husk
Carbohydrates - starches & sugars
Tannins
Proteins & Amino Acids
Diastatic Power - strength of enzymes - degrees Lintner
Color - degrees Lovibond

type / degrees Lovibond / degrees Lintner / appropriate styles

Low Kilned Malts (approx 175 F)

6-row Lager1-2 / 100-200 American lagers, pilsner
2-row Lager1-2 / 63-70 lagers
Pale Ale 2-3 / 36 ales
Malted Wheat 3 / 49 wheat beers

High Kilned Malts (approx 220 F)

Mild Ale 3-5 / 33 mild, brown ale
Vienna4 / 30 dortmunder, helles bock, vienna
Munich6-20 / 30 munich

Specialty Malts

Carapils 1-7 / 0 light ales, light lagers
Crystal/Caramel 10-120 / 0 ales, lagers
Chocolate 300-450 / 0 dark lagers, dark ales
Black (patent) 500-1100 / 0 dark lagers, dark ales

Adjuncts

Roasted Barley 500-1100 / 0 stout, dunkel
Flaked Barley
Wheat ales, lagers
Corn light ales, light lagers
Rice light lagers
Oats stout

Hops

Humulus lupulus - cultivated hop
Anatomy - strobile, strig, bracteole, seed, lupulin gland
Alpha & Beta Acids
Essential Oils
Rhizome - root cutting

origin - styletype alpha / aroma

English - British ales

Brewers Gold 5-9 / poor
Bullion 6-9 / poor
Fuggle 4-6 / good
Goldings 4-6 / good
Northern Brewer 6-10 / fair

American - all styles

Aquila 5-8 / fair
Banner 8-12 / fair
Cascade 4-7 / good
Chinook 11-14 / fair
Cluster 4-8 / fair
Eroica 10-14 / fair
Galena 12-15 / poor
Nugget 12-14 / good
Willamette 5-7 / good

German / Czechoslovakian - continental lagers

Hallertauer 3-6 / good
Hersbrucker 3-6 / good
Perle 6-11 / good
Saaz3-6 / good
Tettninger 3-6 / good

Water

Gypsum - calcium sulphate - CaSO₄

Table Salt - sodium chloride - NaCl
Epsom Salt - MgSO4
Hardness - temporary & permanent
pH
Minerals
Ions
Calcium
Magnesium
Sodium
Bicarbonate
Sulfate
Chloride

Yeast & Bacteria

Saccharomyces cerevisiae - ale yeast - 50-75 F
Saccharomyces uvarum - lager yeast - 32-55 F - formerly
carlsbergensis
Enterobacteriaceae - enteric bacteria - lambic
Kloeckera apiculata - lambic yeast
Brettanomyces bruxellensis & lambicus - lambic yeasts
Pediococcus damnosus - lactic acid bacteria - lambic
Lactobacillus delbrueckii - lactic acid bacteria - berliner weisse
Isolating & Culturing

Miscellaneous

Fermentables
Malt Extract
Sugar - corn sugar, honey, molasses, brown sugar
Fruit
Clarifying Agents
Gelatin
Isinglass
Irish Moss
Polyclar
Herbs & Spices & Flavorings
Coriander Seed
Orange Peel
Ginger
Cinnamon
Licorice
Spruce
Chocolate
Coffee
Smoke
Malto-Dextrine - adds body
Caramel - adds color
Vegetables

=====

PROCEDURES & CHEMISTRY

You should be able to describe each procedure, explain its purpose, and describe how it works. You should be able to discuss how a procedure is varied for different beer styles.

Malting

step duration / temperature (F) / comments
Steeping 40 hours / 60 / 40-45% moisture content
Germination 5 days / 60 / modification

breakdown starches & proteins
Stewing/mashing 45-60 minutes / 210 / crystal malt
Kilning 30-35 hours / 120-220
Roasting variable / 390 / dark malts

Mashing

step duration (minutes) / temperature (F) / comments

Milling

Mash-in adjust pH 5.0-5.8
calcium sulphate (gypsum) - pH-
calcium chloride - pH-
calcium carbonate - pH+
Acid Rest - / 95 / pale lager malts
phytase: phytin -> phytic acid
Protein Rest 30-45 / 122-131 / dark lager malts
proteins -> amino acids
Saccharification 20-60 / 150-158
Gelatinization - / 149 / minimum temperature
Beta Amylase - / 150 / slower - less body
Alpha Amylase - / 158 / faster - more body
Dextrinase
Beta Glucanase
Mash-out 5 / 168
Sparging - / 170-180

Brewing

Protein Coagulation - hot break
Isomerization - hop bitterness extraction
Caramelization
Hop Aromatics
Cooling - cold break
Degrees of Extract = wort gravity X gallons / pounds of grain

Fermentation & Conditioning

Pitching - 70-80F
Respiration - lag phase - aerobic - absorb oxygen & reduce pH
Fermentation - growth phase - anaerobic - increase population &
alcohol
Sedimentation - stationary phase - flocculation
Ales - 55-65F
Lagers - 45-55F
Nutrients - oxygen, carbohydrates, proteins, minerals, vitamins
Products - alcohol, water, CO2
Attenuation - reduction of gravity
Autolysis
Gravity & alcohol measurements
Starches & dextrines
Sugars - glucose, maltose, maltotriose, sucrose
Unusual Systems - burton union, yorkshire stone square, lambic

Bottling / Kegging

Priming - corn sugar, malt extract
Krausening
Artificial Carbonation

=====

CHARACTERISTICS

You should be able to discuss the various characteristics of beer. You should be able to describe what causes each characteristic, and how to control it with variations in ingredients or procedures.

Appearance

- Bottle - residue & sediment
- Head - texture & retention
- Color
- Clarity
- Alcohol Legs
- Brussels Lace

Aroma

- Hoppiness
- Maltiness
- Alcohol
- Light Struck - skunked

Flavor

- Hoppiness - bitterness
- Maltiness
- Body
- Carbonation
- Alcohol
- Astringent
- Phenolic - medicinal, bandaid, bubble gum
- Chlorophenol - plastic
- Diacetyl - butter, butterscotch
- DMS - dimethyl sulfide - cooked corn
- Estery - fruity
- Grainy - husky
- Metallic
- Nutty
- Oxidized - stale, papery, cardboardy
- Solvent
- Sour - acidic
- Salty
- Sweet
- Sulphury - yeasty - burton ales
- Acetaldehyde - cidery
- Cooked Vegetable
- Grassy
- Moldy - earthy

Drinkability and Overall Impression

=====

STYLES

You should be familiar with the overall relationship of the various beer styles. You should be able to describe the ingredients, procedures and characteristics of each style. You should be able to give commercial examples of each style.

Ales - top fermenting

German Ales

- Alt - Dusseldorf - DAB Dark, Widmer, Zum Uerige, Zum Schlusel
- Kolsch - Koln (Cologne) - Kuppers, Fruh, Sion

German Malted Wheat Ales

Weizen - Weissbier - South Germany - Paulaner, Hofbrauhaus
Hefe-weizen - sediment - Spaten Franziskaner, Wurtzburger
Dunkel-weizen - EKU
Weizenbock - Schneider Aventinius
Berliner Weisse - lactic fermentation - Kindl, Schultheiss

Belgian Unmalted Wheat Ales

Wit - Hoegaarden, Steendonk, Dentergems
Lambic - spontaneous fermentation - Senne - Cantillon, Belle-Vue
Straight
Fox - young
Lambic Doux - sweetened
Vieux Lambic - aged
Blended - Lindemans, Morte Subite, Timmermans
Faro - young - sweetened
Gueuze - St Louis
Fruit
Kriek - cherries
Framboise - raspberries
Cassis - black currant
Peché - peaches
Muscat - muscat grapes

Belgian Ales

Pale - De Konnick, Palm
Saison - Wallonia - Silly, Dupont
Trappist - monastic - Rochefort, Westvlerten, Westmalle, Chimay
House - single
Dubbel - double
Trippel - triple

Abbey - commercial trappist-style - Corsendonk, Maredsous
Red - sour - Rodenbach
Flanders Brown Ale - Liefmans Goudenband
Strong Golden Ales - Duvel, Brigand, Lucifer
Strong Brown Ales - Gouden Carolus, Pauwel kwak

Biere de Garde - Northern France - 3 Monts, St Leonard

British / American Ales

Pale Ales
Bitter - Youngs, Fullers
Ordinary - Brakspear
Special
Extra Special
Scottish Ale - MacAndrews, McEwens/Younger, Belhaven
Light
Heavy
Export
Classic Pale Ale
Burton Ale - Marstons, Bass, Worthington White Shield
American Pale Ale - Gearys, Sierra Nevada, Red Hook
Stock Ale - Samuel Adams, New England
India Pale Ale - Anchor Liberty Ale, Ballantine IPA
Brown Ale
Mild - Grants Celtic, Brains, Adnams
Pale
Dark

Northern Brown - Newcastle, Sam Smiths Nut Brown
Southern Brown
American Brown - Brooklyn Brown
Porter
Robust Porter - Sierra Nevada, Anchor
Brown Porter - Yeungling, Molson
Stout
Sweet - lactose - Mackeson, Dragon
Dry - Guinness, Murphys, Sierra Nevada
Foreign - Guinness Foreign Extra Stout
Imperial - Sam Smith, Grants, Conners, Courage
Oatmeal - Sam Smith, Youngs
Strong Ale
English Old Ale - Theakstons Old Peculiar, Marstons Owd Rodger
Strong Scotch Ale - Traquair House Ale
Barleywine - Youngs Old Nick, Sierra Nevada Bigfoot

Lagers - bottom fermenting

American Lager - Anheuser Busch, Miller, Coors

Diet Light

Standard

Premium

Dry

Dark

American Bock - Shiner, Lone Star, Augsburger

Malt Liquor - Molson Brador

Continental Lagers

Light - Augustiner

Pilsner

German - Warsteiner, Becks

Czechoslovakian / Bohemian / Classic - Urquell, Pavichevich

Dortmunder / Export - DAB, Dortmunder Union, Kronen

Strong - Carlsberg Elephant

Vienna / oktoberfest / marzen

Vienna - Dos Equis

Marzen / oktoberfest - Spaten, Paulaner, Wurtzburger

Munich / Bavarian - Spaten, Paulaner

Helles

Dunkel

Schwarzbier - Kulmbacher

Rauchbier - Kaiserdom

Bock

Helles - maibock - Wurtzburger, Ayinger, Capital

Dunkel - Aass, Upper Canada

Doppel - Ayinger Celebrator, Paulaner Salvator

Eis - Kulmbacher

Hybrids

Cream Ale - Hudepohl Little King's, Genesee

Steam - California common beer - Anchor, New England

Miscellaneous

American Wheat - Anchor

Fruit Beers - Sam Adams Cranberry

Spiced Beers - Anchor Our Special Ale

Specialty Beers - Vermont Pub & Brewery Smoked Porter

=====

BEER JUDGE CERTIFICATION PROGRAM

You should know how the BJCP is organized and what the requirements are for the various ranks.

American Homebrewers Association - AHA
Home Wine and Beer Trade Association - HWBTA
Beer Judge Certification Program - BJCP

Ranks exam score / experience points

Recognized 60 / 0
Certified 70 / 5
National 80 / 20
Master 90 / 40
Honorary Master (temporary)

Experience Points small / large / national (1st, 2nd, 3rd day)

Organizer ?
Asst Organizer ?
Best of Show 1 / 2 / 5
Judge .5 / 1 / 2
Steward 0 / 0 / 1

Sanctioned Competitions

Small Regional
Large Regional
National - annual AHA & HWBTA competitions
Judging Form & Scoring

=====

EXAMPLE QUESTIONS

The format of the exam is 10 questions worth 10 points each.

Discuss the causes of <a characteristic> in beer.

Describe, relate, and differentiate between <two similar ingredients>.

What characteristics does the brewmaster expect from <an ingredient>, what are the sources of these characteristics and what are the principle means of extraction.

Describe, relate, and differentiate between <three related beer styles>.

Explain the benefits of <a procedure>.

Name two <a style> beers, describe the style.

Describe what happens during <a procedure>.

What is <a style> beer?

Describe the flavor and aroma of <a characteristic>, explain its source and indicate a style of beer where it might be appropriate.

=====

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JudgeNet: THE BEER JUDGE MAILING LIST

This study guide was proofed, critiqued, and improved by members of the Beer Judge Mailing List. This is an Internet electronic mailing list dedicated to the discussion of issues of interest to beer judges and homebrew competition organizers.

Beer judges with access to the Internet are encouraged to join the list. Send subscription requests, including your email address, name and judging rank, to judge-request@synchro.com. There are no questions about JudgeNet on the exam.

=====

Date: Tue, 3 Mar 92 16:17:22 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : use of hops

> Therefore, any hops you boil
> for longer than about 15 minutes are effectively only for bittering.
> It has been recently noted in this forum, that maybe the variety of
> the hops you use for bittering can make a difference in the flavor.
> The jury is still out on this issue.

At the risk of sounding contradictory, the jury has delivered judgement where I am concerned. Agreed, I would have difficulty discriminating two closely related varieties, such as Hallertau and Saaz, but no amount of boiling will disguise a generous dose of Northern Brewer in a pilsener. Goldings I find to give a very noticeable blackcurrant flavour in light beers. Last year's wild hops smelt wonderful in a dried state, but were overwhelmingly coarse/sickly in terms of flavour.

- - -

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Date: Wed, 4 Mar 92 11:43 CST
From: korz@ihlpl.att.com
Subject: Re: Lager, Wyeast

Jack writes:

> I would like to hear from anyone who can describe the difference
between a
> lager and an ale, in terms of the taste.

Ales are inherently fruity and lagers are not fruity. The lower
fermentation
temperatures cause the yeast to produce less of the esters which give
beer a
fruity aroma and flavor. Another flavor component that is acceptable in
small
amounts in ale and not in lager is diacetyl -- a butterscotch flavor (try
Samuel Smith's Old Brewery Pale Ale or Newcastle Brown Ale for a taste of
high-diacetyl ales). (You can try Orval or St. Louis Gueuze as an
example of
very fruity ales.)

> I am thinking in terms of everything else being equal, just what are
the
> effects of cold, long-term lagering on the taste of a beer.

According to David Miller in his book Continental Pilsener, there are
three
major reasons for lagering: "clarification, carbonation and flavor
maturation,"
but adds that the last of these "can be largely eliminated by modern
fermentation techniques," which he describes. He is not very specific,
however, regarding this "flavor maturation." One aspect that is clearly
part of what he calls "flavor maturation" is the reduction of diacetyl.
Part of the "modern fermentation techniques" he describes involve methods
to reduce the diacetyl that is normally produced by the yeast earlier in
the ferment and then reduced by the yeast during lagering. A reduction
in
the creation of diacetyl lessens the time needed to reduce it.

Why not filter in stead of lagering to clarify? Well, Miller addresses
this
also. Filtering will not only remove the yeast, but also proteins which
are
essential to the head retention, body and flavor of the finished beer.
As you well know, American industrial beers don't have any head retention
and little or no body, so filtering is simply part of the process of
making
beer of the American industrial style.

> If one made a batch of beer and lagered half in cold and used ale yeast
at
> ale temperatures on the other half, what would one expect to taste that
makes
> it all worth while?

In my own personal brewing, I don't think it's worth while, but I *like*
the
fruity flavors of ales. I will be brewing lagers this summer in my
fridge
just to see if can brew a lager, but not because they are one of my
favorite

styles.

> Breweries spend zillions to lager so I presume there must be a reason
but as
> most of what they make, isn't worthy of the name beer, I can't help but
> wonder why they bother.

As noted by Miller, modern fermentation techniques can reduce the need to
lager as long, and filtering also reduces the need to lager, so modern
breweries don't need to expend gobs of money to make lager.

> As I keep looking for ways of improving my beer, I don't want to
overlook
> anything but this just seems like lunacy, (sort of like using liquid
yeast).

If you've tried liquid yeast and it hasn't improved your beer from dry
yeast,
then you've got sanitation problems. Switching to Wyeast improved my
beer
a quantum leap -- no longer was it unmistakably "home brewed"... in a
double-blind test against commercial English Ales it held it's own.

> >Every day I give the relief valve a pull and get about a 3 second
blast of
> CO2. The gravity, however does not seem to be changing. The beer
tastes OK.
> Why is it not fermenting out?
>
> I suspect you have unwittingly exploded the myth of "Wyeast purity".
Sounds
> like they cheated on the old family recipe and slipped you a bit of Red
Star.

I think you are directing the blame in the wrong place -- I've never had
a
problem with bacterial infection when I've used Wyeast and a recent batch
made with M&F dry yeast did. If there's a bacterial infection, I blame
environment (dusty basement, etc.) or technique (sanitizing the racking
tube
and then putting it on top of the drier, etc.). This brings up a point I
haven't noticed in HBD: I transfer from kettle to primary and primary to
secondary in my laundry room -- I make it a point to NOT USE THE DRIER
FOR AT LEAST TWO DAYS BEFORE DOING BEER TRANSFER. The dust that gets
kicked up is sure to find it's way into the beer.

> Champaign bottles are ideal for beer for two.
> You can use plastic champaign corks or crown caps on most of them.

Specifically, american beer (and soda) crown caps work on american
"champagne" (sparkling wine, actually) bottles. This brings up another
point I'd like to ask everyone about -- do you know where I can get a
capper and caps to fit Lindeman's bottles (they are a bit bigger than
the american crown cap)?

Al.

Date: Wed, 4 Mar 92 11:57 CST
From: korz@ihlpl.att.com
Subject: Re: Brewing Variables

Carlo writes:

> Here are some of the topics I'd like to understand:

>

>1) Affect of thin vs. thick mash

> - different enzymes are activated (like pH changes??)

>2) Affect of single step (~153F) vs. Step vs. Decoction

> - Acid Rest->Protein Rest->Starch Conv. (depends on type of malt
>and style, but what are the processes?)

One could write 10 Mbytes on your questions, and I'm afraid that if I start, I will. These are pretty complex issues. I suggest you pick up the All-grain special issue of Zymurgy (call the AHA at 303-447-0816). There's a great article on Step Infusion vs. Decoction by David Miller in it. Please note that he fails to mention the down-side of the decoctions: boiling the grains will extract tannins from the husks which will increase the astringency of your beer and will cause chill-haze problems.

Al.

Date: Wed, 4 Mar 92 13:42:58 -0500
From: mccamljv@ldpfi.dnet.dupont.com
Subject: Effects of Light on Beer

What exactly is the effect of light on fermenting beer?? I am aware that a 'skunky' smell/taste can be produced if light is allowed to react with a batch of homebrew, but, at what magnitudes?? The reason I am posing this question, is that I successfully brewed my first two batches without any protection from light (ignorance is bliss) and both turned out fine. The batches were allowed to ferment in a glass carboy behind a shower curtain in an unused bathroom with a big window and fluorescent lights. True not a lot of direct light, but plenty of indirect. The brews were a brown ale and a stout, would the dark colors have afforded some degree of natural protection?? I have since fermented with covered carboy's with no taste difference detected. Any response will be greatly appreciated. If enough interest is generated, I will post a summary.

Thanks in advance,

-Joel McCamley "Constantly Relaxing, not Worrying and having a Homebrew"

Date: Wed, 4 Mar 92 11:31:26 PST
From: css@haze.ccsf.caltech.edu (Chris Shenton)
Subject: Priming Sugar

Bob Hettmansperger <Bob_Hettmansperger@klondike.bellcore.com> writes:
>
> I've discovered that I forgot to order priming sugar ... I was
> wondering if corn sugar was available in any other type of store
> that might be closer by

If you have any dry malt, that's ideal. I think you need about 30% more than corn sugar. Extract syrup also works, but I'm not sure of the proportions there. Just boil some up in enough water to make it pourable, then use like normal.

I regularly prime with (unfermented) saved wort -- works well.

Date: Wed, 4 Mar 92 11:43:09 PST
From: css@haze.ccsf.caltech.edu (Chris Shenton)
Subject: IBU, AAU's, HBU

On Mar 3, Walter H. Gude <whg@tellabf.tellabs.com > writes:

> Ay, the confusion. As I understand it:
>
> HBUs are # of oz. of hops times alpha acid.
> AAUs are (#oz. * AA) per gallon of wort. (or is it per 5 gal.)
> And IBU are probalby a linear multiplication of AAUs. (i.e. AAUs*
Constant).

Yeah, it's a pain. AAUs and HBUs are the same thing, as far as I've ever been able to tell: ounces X alpha. The problem with it is that it ignores the quantity of beer (eg: 10 AAUs in 5 gallons will taste different than 10 AAUs in 10 gallons). That's my biggest complaint -- it doesn't describe bitterness in a batch-size independent way. (In it's defense, it *is* like saying 10# grain -- in 5 gallons, or 10 gallons?)

I've switched to IBUs because I can compare with known beers bitterness like those listed in Fred Eckerds wonderfully useful (hype!) book, The Essentials of Beer Styles.

I still use AAUs or -- gasp -- ounces when I'm using the hops after the boil, when their bitterness will *not* be extracted. IBUs are meaningless there, because IBUs also depend on the hop utilization based on boiling time.

Hope this helps more than it confuses.

Date: Wed, 4 Mar 1992 12:05 PDT
From: Bob Jones <BJONES@NOVA.11nl.gov>
Subject: Pure Dry Yeast?

Would any of you buy liquid cultures if pure dry yeast cultures were available? I know I wouldn't. Why don't someone take the next step and make dry yeast cultures? I would have never guessed brewers would pay \$3.50 for yeast. I suspect we all would pay even a little more for pure dry yeast. Think of the advantages, more stable, higher pitch rates and no breaking pouches. I would venture a guess that Wyeast would be out of business almost overnight. Could it be that complex to take the next step and vacuum dehydrate the pure liquid culture? Sounds like a good side business for someone.

Bob Jones

Date: Wed, 4 Mar 1992 12:26:19 -0800
From: roth@avsan1.irvine.dg.com (John Roth)
Subject: Pure Dry Yeast?

I've been receiving HBD for only a few weeks. With regard to home grown hops,
and hop storage in general, has anyone tried the vacuum sealers for food
leftovers? Seems to me like an ideal way to minimize oxidation of home
grown
hops.

-John

Date: 4 Mar 92 15:22:30 EST (Wed)
From: GC Woods <gcw@garage.att.com>
Subject: Yet another Wyeast problem

>From: Ray Mrohs
>I must say, my first encounter with Wyeast was very 'enlightening'.
>Knowing what I did about Wyeast (mostly thru HBD), I was very delicate
>in trying to break the inner packet while, of course, holding down the
>whole envelope above the bottom seam. All the packet did was squish
>around the inside of the envelope until I gave it a good whack and then
>*SPLAT*, the contents shot out the middle of the *SIDE* seam, across the

After using Wyeast for around 7 - 10 batches I finally had my first problem and it is just like the problem Ray had in HBD #836 - the inner packet would not break. The problem I feel is that there was too much oxygen in the outer packet, so not enough pressure could be placed on the inner packet. At one point I had my entire weight (140lb) on the packet and nothing happened (I was impressed that the outside packet held), so then I tried to isolate the inner packet at one end and squeeze, but the outside packet broke. Unlike Ray I used the inner packet in a starter - hope there is enough nutrient to get it going!

The Wyeast package I used was dated Jan 1 92 - is it possible the yeast nutrient picked up some sort of infection which made the packet swell a little more than normal or could there have been just a little too much oxygen placed in the packet during manufacturing?

Geoff Woods
gcw@garage.att.com

Date: Wed, 4 Mar 1992 16:18:27 -0500 (EST)
From: RWINTERS@nhqvax.hq.nasa.gov (Rob Winters)
Subject: More on growing hops?

I'd be very interested in trying out growing my own hops.
Could anyone post a primer? Sources? Sage advice?

Thanks!

Rob Winters

- - - -

Miller Lite: "It's **it and that's that."
Budweiser: "Nothing beats like a Bud."
Olympia: "It's water."

Date: 4 Mar 92 17:02:44

From: Bob Hettmansperger <Bob_Hettmansperger@klondike.bellcore.com>

Subject: Priming help

Priming help

Wow. Thanks to everone who responded so fast on corn sugar substitutes for priming. The suggestions came fast a furious for awhile there. Here's a summary in order of suggestion:

- 1) Honey: By far the popular suggestion; sworn by some as preferable in general
- 2) Cane sugar: Some said it would taste a little worse, but not much
- 3) DME: See past "discussions" in HBD about the merits of this
- 4) Brown sugar: Some said this was more appropriate for a Pale Ale anyway
- 5) Molasses: ditto
- 6) Corn Syrup: worth a shot
- 7) Coca Cola: just kidding

As it turns out, the net has come through and someone in my brewing club ("Hey now-") can "lend" me some priming suger (hmm, how's he going to ask for it to be paid back I wonder...). Nice to know the HBD can still show a friendly face.

-Bob

Date: Wed, 4 Mar 92 14:09:58 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Flavor Profiles of Lagers vs. Ales

Date: Wed, 4 Mar 92 11:40 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: Re: Lager, Kitchen Aid, Wyeast, Plastic,

Jack Schmidling writes:

>
> I would like to hear from anyone who can describe the difference
between a
> lager and an ale, in terms of the taste.
>
> I am thinking in terms of everything else being equal, just what are
the
> effects of cold, long-term lagering on the taste of a beer.
>
> If one made a batch of beer and lagered half in cold and used ale yeast
at
> ale temperatures on the other half, what would one expect to taste that
makes
> it all worth while?
>
> Breweries spend zillions to lager so I presume there must be a reason
but as
> most of what they make, isn't worthy of the name beer, I can't help but
> wonder why they bother.
>
Probably you ought to try drinking some good lagers; it's as difficult
explaining the difference between ale and lager to someone who clearly
doesn't understand it as explaining color to a blind man.

> As I keep looking for ways of improving my beer, I don't want to
overlook
> anything but this just seems like lunacy, (sort of like using liquid
yeast).

>
If you're ignoring liquid yeast, you can't be looking too hard.

> >Every day I give the relief valve a pull and get about a 3 second
blast of
> CO2. The gravity, however does not seem to be changing. The beer
tastes OK.

> Why is it not fermenting out?

>
> Standby! I had a similar problem with a batch that fermented like new
beer
> for several months. A vile taste eventually caught up with the
bubbles.

>
> I suspect you have unwittingly exploded the myth of "Wyeast purity".
Sounds
> like they cheated on the old family recipe and slipped you a bit of Red
Star.

>
Yes, it's pretty obvious from all the evidence, that WYeast was
responsible for your contaminated beer. Although you don't believe in
using liquid yeast, so clearly this wasn't the problem with *your* beer.
HMMMM.

It really gets your goat that somewhere someone is doing something right
and making a living at it, doesn't it?

- --Jeff Frane

End of HOMEBREW Digest #837, 03/05/92

Date: Thu, 05 Mar 92 07:20:17 EST
From: matth@bedford.progress.COM
Subject: Liquid .vs. dry yeast

Greetings all.

The past couple of digests have had Jack indicating he doesn't feel liquid yeasts are [usable | worth it | insert word here]. Other HBD'ers indicated, in their opinions, that Jack can't be brewing *great* beer without using liquid yeasts.

My question (I'm still new at this...)

Why is using a liquid yeast *soooooo* much better?

If you make a strong starter, is there really a difference?

Thanks.

-Matth

Matthew J. Harper ! Progress Software Corp. ! [disclaimer.i]
God created heaven and earth to grow barley and hops. Now he homebrews !-)

Date: Thu, 5 Mar 92 07:32:43 MST
From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: Re: Priming Sugar

Chris Shenton suggested that dried malt extract was an "ideal" priming substance. I disagree. I find that you can really taste dried malt extract in the beer. Now, while i like the daste of Dried malt extract (i often eat some while brewing) it detracts from the "clean" finish i like in a beer. Perhaps this is due to addition of trub which is not broken down/racked off/driven off by fermentation. I think corn sugar is far superior for priming.

Chris also mentions that uses saved wort (krauesening (sp?)). I hear that this method usually wins double blind taste tests. I do worry a bit about stability with this method, however, since it may introduce some (less than Dried ME priming) trub. Nontheless, i will be bottling my first krauesened beer this weekend. (its a porter, ,so i will most likely not be able to tell how it effects flavor under all that molasses and choclate malt.)

aaron

Date: Thu, 5 Mar 92 07:40:29 MST
From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: Re: Pure Dry Yeast?

Bob Jones asked why not start making pure, dry yeast? Basicly... why do brewers pay up to \$4.00 for yeast in inferior packaging?

Well.... drying yeast will select the yeast most capable of surviving drying. This is seldom related to which yeast produces good beer. In drying you will be selecting "mutants" capable of survivingthe kiln. Wyeast can culture up from a single cell, test if it made good beer, and the culture up more for market. Selecting yeast with good fermentation properties.

On package breakage: I hav never busted one. I place my palm gently over the inner pouch, then place the other hand on top, and lean into the package CPR style. I also try to concentrate my weight as much as possible on a small area of the inner pouch, so that the outside of the pouch is not shock-pressurized. This is especially important for me since i brew at an altitude of 5000 feet, and most Wyeast packages are slightly swelled to begin with here because of the pressure differential with sea-level.

(well.... i do not know that for a fact, having never seen wyeast at sea level.... but our packages do come slightly inflated here.)

aaron

Date: Thu, 5 Mar 1992 11:44:44 EST
From: amcmicha@gmuvax2.gmu.edu (Andrew McMichael)
Subject: Re: Homebrew Digest #837 (March 05, 1992)

please cancell my subscription, as i get the digest on r.c.b anyway.
thanks.

Date: Thu, 5 Mar 92 09:56:22 MST
From: smithey@rmtc.Central.Sun.COM (Brian Smithey)
Subject: Yet another Wyeast problem

On 4 Mar 92 15:22:30 EST (Wed),
GC Woods <gcw@garage.att.com> said:

[starting Wyeast]

GC> packet. At one point I had my entire weight (140lb) on the packet and
GC> nothing happened (I was impressed that the outside packet held), so
then

GC> I tried to isolate the inner packet at one end and squeeze, but the
GC> outside packet broke. Unlike Ray I used the inner packet in a starter
-

GC> hope there is enough nutrient to get it going!

GC> Geoff Woods
GC> gcw@garage.att.com

Maybe now the debate can finally be settled -- is the yeast in
the inner packet or the outer? Geoff, let us know in a few
days whether or not your "yeast" ferments your starter.

Brian

- - -

Brian Smithey / Sun Microsystems / Colorado Springs, CO
smithey@rmtc.Central.Sun.COM

Date: Thu, 05 Mar 92 09:11:50 PST
From: scott@gordian.com (Scott Murphy)
Subject: fruity lager

after reading some comments on the differences between lagers and ales, I have a question. I kegged my first lager in January. It fermented at 48 degrees for three weeks. I lagered it for two months gradually reducing the temperature to ~42 degrees. The beer has an amazing apricot flavor and taste. Given that I didn't add any fruit to the brew, can anyone tell me how these fruit esters were produced?

Recipe:
6-7 pounds alexanders pale malt extract
1/4 lb crystal
2 ? oz. saaz hops
M & F dried yeast

this yeast is not a real lager yeast, but I have not noticed alot of fruity esters in my ales...

thanks

Date: Thu, 5 Mar 92 10:06:51 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Re: Homebrew Digest #837 (March 05, 1992)

"Date: Wed, 4 Mar 92 11:40 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: Re: Lager, Kitchen Aid, Wyeast, Plastic,

"Jack Schmidling writes:

"> I would like to hear from anyone who can describe the difference
between a
> lager and an ale, in terms of the taste."

Actually, I think you have the attributions mixed up here. This is the
person
Jack was replying to. Why are you being so derogatory towards another
person ?

"Probably you ought to try drinking some good lagers; it's as difficult
explaining the difference between ale and lager to someone who clearly
doesn't understand it as explaining color to a blind man."

"If you're ignoring liquid yeast, you can't be looking too hard."

"Yes, it's pretty obvious from all the evidence, that WYeast was
responsible for your contaminated beer. Although you don't believe in
using liquid yeast, so clearly this wasn't the problem with *your* beer.
HMMMM. "

"It really gets your goat that somewhere someone is doing something right
and making a living at it, doesn't it?"

--*--

Please, keep your personal disagreement(s) with Jack Schmidling out of
the
Digest, Jeff. If you have to argue with him, do it offline. He's entitled
to be suspicious of trendy behavior if he wishes to be ... (-:

Personally, I haven't had any problems with dried yeasts, either. So far,
I've
been using Canadian ale yeasts, and am about to try recycling some of the
precipitated yeast. According to what I just read in this Digest, yeast
that's
sitting on the bottom is less exposed to stray infections, so this would
seem
to be just as 'effective' as buying Wyeast - although Wyeast does seem to
have
a wide array of variations, and this would be worth exploring.

Remember, it's that 'do it yourself' attitude that made America - and the
rest
of the world - what it is today. That applies to the people who created
Wyeast,
and the people who recycle yeasts, and the people who breed them, too,
since
their successes may some day end up retailed by Wyeast. And every person
who

has made the choice to stop buying beer and start buying brewing materials. I don't see how any of us are necessarily better or worse than any others.

<< flame ON >>

Which reminds me ... why must a person be a beer judge to subscribe to the beer judge mailing list ? Isn't that a tad elitist ? Perhaps the beer judges should unsubscribe from the homebrew mailing list, since we have so little to contribute to their omniscient perspective ... (sorry, but that sort of attitude really ticks me off. the mason digest is unrestricted ... why should the beer judges be any less free with their discussions ?)

<< flame OFF >>

- -- richard childers

Date: Thu, 5 Mar 92 14:24:36 -0500
From: bradley@adelphi.edu (Robert Bradley)
Subject: This list don't need no flames

I thought hbd837 was one of the greatest HBDS ever. The beer judging guide, Tony's clear delineation of ale vs. lager, useful postings on IBU vs. HBU -- all great. Needless to say, it held my interest until the end (this doesn't always happen). It's almost a shame that I made it to the last posting -- that was the sort of thing this list needs like a hole in the head. Allow me to share some private mail with the list:

[March 5, 1992]

Dear Jeff Frane,

Cut the ad hominem. If your opinion can't be voiced without taking cheap shots at the person (as opposed to what he says) it probably isn't worth the bandwidth. Whatever problems people may have had with Jack in the past, his letter was inoffensive and provocative. Tony@spss (and others) responded to the provocation with a well-reasoned presentation of useful information. We all have a lot to learn from them.

Rob Bradley (bradley@adx.adelphi.edu)

Date: Thu, 5 Mar 92 14:10:57 EST
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re lagers v ales

> >arf:
> > Breweries spend zillions to lager so I presume there must be a reason
but
> > as most of what they make, isn't worthy of the name beer, I can't
help but
> > wonder why they bother.
>
>korz:
> As noted by Miller, modern fermentation techniques can reduce the need
to
> lager as long, and filtering also reduces the need to lager, so modern
> breweries don't need to expend gobs of money to make lager.

The techniques reduce, but don't eliminate the need for more capital equipment for lagering (to say nothing of the capital that's tied up in beer that isn't ready yet). At Olympia and at Budweiser(Nashua,NH) it seemed as if half the space was devoted to lagering tanks; Carlsberg has the tanks outdoors (I guess 500 tonnes of beer has enough thermal inertia that they don't worry about the effect of Danish winters).

The direct answer to arf's question comes from the same place as "Why does Wonder Bread sell?". The American public has been conditioned to accept the lowest (least-flavorful) common denominator with regard to many food products ("food products"---that's a hint itself) because that makes it easier for giant corporations to mass-manufacture a uniform product that they can sell without regard to regional or personal variations in taste and with less concern over spoilage. Note that bread and tomatoes are longer-term examples; beer got a shock treatment called Prohibition, which flushed most of the brewers, leaving only the strong and the giants (who ate most of the merely strong).

Actually, this isn't just a lager/ale question; there are lots of microbrewed lagers in this country that are drinkable. But lagering makes it much easier to produce a beer with no noticeable flavor, which is what the marketroid suits are after as a way of keeping "share" in the uniformly blah "market" they've managed to create.

I suppose it's paranoid to write this as if there were an active conspiracy to level ALL our tastes, although it's visible that many firms develop cheap lowest-common-denominator crud then try to convince people that it's really more desirable ("Wonder helps build strong bodies twelve ways!"). Just think of commercial food as analogous to TV, and remember what happened to the Smothers Brothers....

Date: Thu, 5 Mar 1992 16:23:35 -0500 (EST)
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)
Subject: Whitbread yeast questions

Hi all,

Last week my buddy and I picked up a shipment of Whitbread ale & lager dry yeast from our homebrew shop. Each one came in a 700g -- that's right, a total 1.4 kg of yeast!!! -- vacuum sealed foil package (sort of looked like freeze dried Nabob coffee package). We did this because we can't find Whitbread dried yeast in our area (only EDME, Coopers, RED STAR are available). We divided up the yeast and put it in air sealed plastic containers to be stored in the fridge.

Now, is this a reasonable thing to do, or will we end up with 3 lb of mutants? I assume that active dry yeast can be stored in a sealed container in the fridge for a long time without any infections taking place.

My other question is how would you rate the Whitbread ale yeast compared to, say, EDME or Coopers. How about the lager yeast compared to RED STAR lager. (Notice I didn't mention RED STAR ale...)
The Zymurgy yeast special issue has a favourable review of Whitbread and I think so do most of the posts i've seen on the digest, but now that i've got industrial quantities of the stuff I'd like some reassurance!

Paul (no more pitching rate problems) Yatrou.

Date: Thu, 5 Mar 1992 17:33:00 -0700
From: Xcaret Research <xnf@csn.org>
Subject: Rodney Morris' RIMS and other automated mash tuns

I am looking for information on building a, automated mash tun. I have seen Auto-Mash and it is quite expensive. Not being a SS welder, I can't try to duplicate it. I saw the Zymurgy on Morris' RIMS and have heard some HBD readers have built this. Any ideas or suggestions would be helpful. Someone at the AHA said he has recently automated the RIMS with some electronic controls, that sounds like fun.

I have a couple of concerns: heating the water, rather than the grains to increase mash temp. could destroy enzymes; and can you get a good, quick temp. increase by heating the water rather than the grains.

An auto decoction system would be great, but appears to be quite a difficult engineering feat.

-JSKG
xnf@csn.org

Date: Thu, 5 Mar 92 19:43:13 EST
From: homebrew@tso.uc.EDU (Ed Westemeier)
Subject: Growing hops

Rob Winters asked in 837:

> I'd be very interested in trying out growing my own hops.
> Could anyone post a primer? Sources? Sage advice?

I've read two good books on the subject:

"Homegrown Hops" is a little 98-page self-published paperback by David Beach, a retired Army lawyer in Oregon.

It is (IMHO) simplistic, opinionated, wrong in parts, and incomplete, but it gives you all the basic information anyone would need to start growing hops at home, and for just \$8.00.

"Hops" is a scholarly 233-page hardback reference book by

R.A. Neve, Director of the Dept of Hop Research at Wye. It tells you everything you could ever want to know about the crop at \$59.95

A nice 3rd alternative is the 1990 Special issue of Zymurgy.

It contains most of the information you want at \$8.50.

Probably your best bet, in fact.

I've had excellent luck with the hop rhizomes I've ordered from Freshops in Oregon. The Cascades took off like crazy, but the Hallertauer, Northern Brewer and Saaz were no slouches either, all in the first year. Can't wait to see what happens this year! Give them a call at 503-929-2736. There are probably

other good sources, but that's the one I've had experience with. This month (March) is definitely the time to be planting your

hop rhizomes, so don't delay. Don't know where you're located, but the only caveat I'm aware of is that hops usually don't do their best below 40 degrees of latitude. I'm at 39 and no complaints.

One last point: there is nothing like the feeling you get when you use your own hops in your own beer. Good luck!

Bottom line: plant rhizomes now, give them plenty of sun, keep the bugs down, and enjoy the results.

Date:Thu, 5 Mar 92 21:21 EST
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>
Subject: The flames are back!

Jeff Frane writes in HBD #837:
> ...it's difficult explaining the difference...to someone who clearly
doesn't
> understand it as explaining color to a blind man.
> ...It really gets your goat that somewhere someone is doing something
right
> and making a living at it, doesn't it?

I'm not a long-time veteran to this digest, but after half a year I know
it's good when it's above board, and it's bad when it sinks to the level
you see in this quote. Jeff, there are PEOPLE on the receiving end of
your messages, and although Jack Schmidling has dished out his share of
flames, he didn't deserve that. The rest of this issue was excellent,
and
both Tony Babinec and Al Korz found a way to explain the difference
between ales and lagers (I understood it, and I'm not blind!). So next
time
you get ready to flame someone like that, keep it private!

P. S. Brett Short---I tried to email you directly and failed (I may need
some
internet help). I'd like to trade some of my homegrown hops for your
PoR...
send me a note if you're interested.

And finally, a question...I have gotten on to the Wyeast bandwagon myself
lately
but I have to wonder about the point Jack made...just what are the
advantages
of liquid vs. dry yeast? I only made three batches before switching, but
they
were all great tasting. I'm sure purity is the main point, but are there
any
other advantages? Send me your responses and I'll post a summary.
- --Scott Welker, USUHS Med School

End of HOMEBREW Digest #838, 03/06/92

Date: Fri, 6 Mar 92 05:24:55 PST
From: Greg Roody - DTN 237-7122 - MaBell 508-841-7122 <roody@necsc.enet.
dec.com>
Subject: Oh come on now.... Really. (Re - beer judge list flames)

Richard Childers writes:

>Which reminds me ... why must a person be a beer judge to subscribe to
the
>beer judge mailing list ? Isn't that a tad elitist ? Perhaps the beer
>judges should unsubscribe from the homebrew mailing list, since we have
so
>little to contribute to their omniscient perspective ... (sorry, but
that
>sort of attitude really ticks me off. the mason digest is unrestricted .
..
>why should the beer judges be any less free with their discussions ?)

Huh? Who said you had to "be" a judge to subscribe to this list? I am
certainly not a qualified judge, and I am quite intimidated by the study
guide, but I "am" a homebrewer and a subscriber to the list. I find the
discussions to be thought provoking nonetheless, and while I don't have
much to add, I get a lot of useful info out of it.

One thing is certain though, if you have an attitude against discussions
of
"structure", "organization", "standards", and the thought of someone else
telling you your beer isn't perfect, then you wouldn't want to subscribe
to
a list like this anyway. [You should try attending an ANSI or IEEE
standards body meeting sometime].

You may also want to stay away from competitions also, unless you enjoy
paying other people to drink your beer, keep your bottles, and then
deflate
your ego a little [as the baby in Dinosaurs sais... "Again!"].

Lighten up a little.

/greg
/// - It takes Me All Year to Brew what Coors Brews in Just 10.3 Seconds
///

Date: Friday, 6 Mar 1992 08:58:48 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Liquid vs. Dry Yeast

>From: matth@bedford.progress.COM

- > *Why* is using a liquid yeast *soooooo* much better?
- > If you make a strong starter, is there really a difference?

Well, as jack and others have pointed out, there is nothing magic about the word "liquid" or "dry". The practical difference to homebrewers falls into two major categories, IMHO <grin>:

- 1) The liquid yeasts available are specific strains with known behavior. If you really want something specific from your yeast, you have a much larger selection to choose from when choosing liquid yeasts. I would no longer brew a weizen without at least some S. Delbrueckii. Therefore I can buy a liquid yeast culture or borrow from a friend, but I can not buy a dry yeast packet with that particular yeast in it.
- 2) The major vendors of dry yeast use economies of scale to produce very large batches and produce it cheaply. As a result of the common methods used, only certain strains of yeast are hardy enough to survive both the drying process and the presumed practice of throwing the dried yeast directly into the wort (a strain on yeast cell walls). Another side effect is that every batch is contaminated to some degree (at least no study has ever found a dry yeast packet with no contamination). This is not necessarily a problem for the home brewer, as our beers are also contaminated from our environment. Some batches are particularly bad and some batches of dried yeast are much better.

Why aren't there more strains of yeast available in dry form and why aren't there purer dried yeast packets? I don't know. I suspect that the cost (entry cost for new producers and cost to change production lines in existing producers) is not seen as worth it, considering the size of the market of homebrewers.

On a tour of the Old Dominion Brewery, outside Washington, DC, Jerry Bailey told us that they spent a very large amount of money for a specific strain of yeast. My notes indicate that it was delivered in a compressed plug about the size of a child's fist. Obviously it wasn't a small amount and it wasn't a liquid culture.

Anyway, until more alternatives appear on the market, getting the right strain of yeast for your recipe involves getting a liquid culture, either from a big supplier like Wyeast or a smaller supplier or a friend who maintains the cultures.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Friday, 6 Mar 1992 08:59:31 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Pure Dry Yeast?

>From: Bob Jones <BJONES@NOVA.llnl.gov>

>Would any of you buy liquid cultures if pure dry yeast cultures
>were available? I know I wouldn't.

Well, if it cost **more** than the equivalent liquid cultures, I
suspect I would not pay much for the ease of use of dry yeast.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Fri, 6 Mar 92 8:09:24 MST
From: Jason Goldman <jason@gibson.sde.hp.com>
Subject: Re: Liquid .vs. dry yeast

The reason that most homebrewers prefer liquid yeast is that liquid yeasts are usually a purer strain than dry yeast. This has a lot to do with how the two forms are made. I recommend the Zymurgy special issue on yeast for a more detailed explanation.

Personally, I prefer to use liquid yeast. I've made decent beer with dry yeast, but the overall quality of my beers made with liquid yeast is MUCH better.

Jason

Date: Fri, 6 Mar 1992 10:43 EST
From: STROUD <STROUD%GAIA@leia.polaroid.com>
Subject: Lemon Beer ???????

This may not answer the question posed about making a "lemon beer", but I thought that it might be of interest anyway:

According to "Reliable Receipts", an 1889 compilation of recipes from the Ladies of the Central Congregational Church in Newtonville, MA, when it comes to beverages, the lemon "surpasses all other fruits." The following fizzy concoction is "reminiscent of a light beer (to keep the gentlemen happy) without containing any demon alcohol."

LEMON BEER

- 2 large lemons (about 12 oz total)
- 1 gallon water
- 2 cups sugar
- 1 cake fresh yeast

Slice the lemons thinly. Heat the water to 110 degrees F. in a large stockpot. Remove from the heat, add the lemon slices and remaining ingredients and stir to dissolve the sugar and yeast. Cover and set aside at room temperature overnight. Serve over ice.

Makes 1 gallon.

Good luck (maybe this could be turned into a real beer by replacing the sugar with malt),

Steve Stroud

Date: Fri Mar 6 10:52:08 1992
From: synchro!chuck@uunet.UU.NET
Subject: Budvar

I won't type the whole thing in, but here's a few paragraphs from an interesting article.

Reprinted without permission from the March CAMRA What's Brewing:

*** START OF REPRINT ***

EXCLUSIVE: Budweiser seeks stake in Czech rival

US GIANT IN BUDVAR BID

by Roger Protz

The world's biggest brewer, Anheuser-Busch of the United States - producer of the international Budweiser brand - has told the Czech government that it wants to buy a 30 percent stake in the rival Budweiser Budvar brewery when it is privatised.

The two beers and their conflicting trade marks have been deadly rivals for almost a century. Courts have been kept busy for years deciding which brewery could sell its beer under the Budweiser name.

Now Anheuser-Busch, which owns 12 breweries in the US and produces 90 million barrels a year, has moved to end the conflict by building a bridgehead in Czechoslovakia.

John N. MacDonough, executive vice-president for marketing with Anheuser-Busch, outlined his company's proposals in London last month following a visit to the Budvar brewery.

A 30 per cent holding in Budvar, he said, would allow the Czechs to expand capacity, currently 300,000 barrels a year.

Anheuser-Busch would also help the Czechs market the beer internationally. MacDonough said he believed Budvar had great potential world-wide. The two companies were cooperating to sell the beers as "Budweiser Budvar" and "Bud" in Europe.

The US giant would even help Budvar sell the beer in the United States with "certain label modifications".

"We can sell American Bud to Mexico and Japan but it's more difficult in Germany and the rest of northern Europe," MacDonough said.

"It's like trying to sell white wine as red wine - Europeans want a full-bodied beer and Budvar is just that."

The Anheuser-Busch proposal is just one of many that the Czech government has received concerning Budvar.

Forty-two companies, including firms in Austria, Germany, and Japan, have also expressed an interest in either buying the Czech company outright or taking a holding in it. John MacDonough claimed that his offer was the "preferred bid" in Czechoslovakia.

The Budvar brewery would neither confirm nor deny this but a joint letter from the two breweries to the Czech government said that Budvar "evaluates the offer of A-B as the priority offer" among all those submitted.

(the article then lists 8 guarantees from A-B to the workers and management at Budvar - CCC)

John MacDonough stressed that Anheuser-Busch would not attempt to put pressure on Budvar to shorten the lagering (conditioning) time of their beer - currently 12 weeks - or to use cheaper ingredients.

Budvar is an all-malt beer that meets the requirements of Germany's "Pure Beer" law. American Budweiser uses rice as well as malt in its recipe.

"Our intention is to help make Budvar one of the strongest brands in Europe," MacDonough said.

Negotiations are expected to continue for some time before a final decision is made by the Czech government, which is privatising all former state-owned industries.

*** END OF REPRINT ***

Elsewhere in What's Brewing, they editorialize that the tone of the offer sounds more like A-B wants 100% of Budvar, not just 30% as they claim. Certainly some of the promises that A-B is making require more than 30% control to guarantee. As you might expect, CAMRA is not in favor of a small traditional brewery like Budvar being absorbed by a giant like A-B.

While I agree on principle, I must admit that the idea of getting Budvar over here is attractive.

=====
Chuck Cox
Hopped/Up Racing Team
chuck@synchro.com

Date: 6 Mar 92 11:10:00 EST
From: Joel (J.N.) Avery <JAVERY@BNR.CA>
Subject: Hop sources in Canada?

homebrew@tso.uc.EDU (Ed Westemeier) wrote

> I've had excellent luck with the hop rhizomes I've ordered
> from Freshops in Oregon. The Cascades took off like crazy, but
> the Hallertauer, Northern Brewer and Saaz were no slouches
> either, all in the first year. Can't wait to see what happens this
> year! Give them a call at 503-929-2736. There are probably
> other good sources, but that's the one I've had experience with.

I was looking for a source for hop rhizomes in Canada (just to avoid the hassle of having them shipped across the border, and the delays that that would bring). I'm in Ottawa - does anyone have any information about local sources?

> This month (March) is definitely the time to be planting your
> hop rhizomes, so don't delay. Don't know where you're
> located, but the only caveat I'm aware of is that hops usually
> don't do their best below 40 degrees of latitude. I'm at 39 and
> no complaints.

You must be at 39 degrees if you can plant things in March. We still have 18 inches of snow on the ground here. I would appreciate hearing from any northern hop growers about how to grow hops around here.

Email please, as I am off skiing for a week in Whistler, and might have to (shudder) delete the HBDs unread if I get too much work related email.

javery@bnr.ca
Owner and Operator - White Beaver Brewery

Date: Friday, 6 March 1992 08:06 PT
From: jack.stclair@amail.amdahl.com
Subject: HB virgin

Hi all you homebrewers out there in seventh heaven. Let me introduce myself.

I'm Jack St.Clair from Folsom City California (that's CITY folks, not PRISON)

and I just recently discovered Homebrew while browsing the BB. I thought I'd

died and gone to heaven. WOW! Well, since I've already implied that I am a

real virgin at homebrew and am ready to take the plunge I have a million questions that need answers. Like, What's a carboy? Anyway, I'll list a few

here and hope some of you respond.

1. Does anyone have a comprehensive bibliography on the subject that they are willing to share?

2. How can I obtain a subscription to Zymurgy?

3. How do I get started?

4. What's a carboy?

5. Is there anyone in or around the Folsom City area that would like to share

their experience with a novice?

Thanks in advance homebrewers. I look forward to hearing from one and all.

P.S. Also looking forward to my first homebrew.

Date: Fri, 6 Mar 92 10:27:05 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: liquid vs dry, ale vs lager

for those who are still debating the value of liquid vs dry yeast, a couple of facts are worth noting.

Not a single winning beer at the 1991 AHA national used dry beer yeast. two, barley wine and stout (which is more of a barley wine than stout) used dry champagne yeast. All others, about 20, used liquid yeast cultures and most of those were Wyeast. it's interesting to note that the percentage of winning beers using liquid yeast has grown steadily every year.

dry yeast always have some bacteria and/or wild yeast. aaron b. essentially stated why this is so yesterday. in simple terms, if you start with a pure liquid yeast culture and muck around with it (i.e., dry it), it will no longer be pure. It's very important to note that the zymurgy article that ironically is referenced by the dry yeast advocates, clearly shows that only the liquid cultures are free of bacteria and that all dry yeasts including whitbread have bacteria.

this does not mean that you cannot make good beer with dry yeast. if the level of bacteria is low and you take measures to minimize their growth such as lowering the temperature, then you can make good beer with dry yeast. but all other things being equal, you will never make better beer with the dry yeast rather than the liquid.

I'm sure there are some who will argue that POWDERED MILK IS BETTER THAN THE LIQUID STUFF, TACK IS BETTER THAN BEEF FROM THE BUTCHER, TANG IS BETTER THAN FRESH SQUEEZED ORANGE JUICE, INSTANT COFFEE IS BETTER THAN FRESH GROUND, AND PERHAPS, YOU CAN IMPROVE THE FAMILY DOG WITH A TRIP TO THE TAXODERMIST.

the responses regarding ales vs lagers have been quite good. a couple of points have been left out of the discussion however. one reason lagers are so popular with breweries worldwide is the essentially competitive advantage they have over ale yeast. lagers can eat sugars at low temperatures while ale yeast and bacteria generally like warmer temps. prior to pasteur, brewers didn't know what the hell was going on. they were just glad to make good tasting beer with lager yeast rather than sometimes good tasting with the ale yeast.

it is also worth note that lager yeasts will make good beer at ale temperatures. as someone mentioned yesterday, Anchor is a good example. generally, all good beer yeast will make good beer below about 75F. ales essentially shut down around 55-60 while lager yeasts will keep on working down to 40 or so. some of the confusion about lager vs ale lies in the fact that lager means to cold age or some such thing in german, while at the same time lager yeast is a different critter than ale yeast.

Date: Fri, 6 Mar 92 08:56:49 PST
From: chad@mpl.UCSD.EDU (Chad Epifanio)
Subject: yeast growth

Hello all,

I have an observation/question on yeast growth. I once made a batch of barley wine with Williams English Brewery Ale yeast, with cultured Sierra Nevada yeast added after a week just for fun. Last week on a whim, a friend and I streaked out several strains of yeast on agar plates. We streaked Williams American Lager, Bavarian Ale, Wheat, and the English/Sierra Nevada Ale mix. All were taken from bottle sediment. What we saw was that the English/Sierra Nevada grew MUCH faster, say 3-5 times faster, than the others. We mixed up ~5 fl.oz. starter and added it to a batch of pale ale this weekend. It was at full krausen within 6 hrs, where usually I don't see full activity until about 12 hrs after I pitch. I'm sure plating it out and getting a healthy colony had much to do with it, but has anyone else experienced this quick growth with either English Brewery ale yeast or Sierra Nevada yeast?

Just wondering,
Chad Epifanio
chad%mpl@ucsd.edu

Date: Fri, 6 Mar 92 12:05:32 CST
From: michael@wuppsych.wustl.edu (Michael Biondo)
Subject: Korean Homebrew

Hello all ...

A fellow homebrewer asked if I would query the collective wisdom of the
HBD
as to any information that may exist on a Korean homebrew called
MAKKOLLI.

So, if anyone has any information, it would be greatly appreciated.

Thanks...

Mike Biondo

michael@wuppsych.wustl.edu

Date: Fri, 6 Mar 92 18:57 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: yeast difference

Date: 06-Mar-92 Time: 01:55 PM Msg: EXT03014

HI folks,

I have made 2 (count 'em 2 :) batches of beer, both of which were (if I say so myself :) wonderful. However, both had this sort of "tangy" taste at the finish of your swallow. Not really an aftertaste, sort of a before the after taste. Friends who brew a lot and who drank the beer think it might be either from not using all-grain or from using dried yeast. Opinions? (this might be an incentive for using liquid yeast, or doesn't it make a lot of difference until you go all grain?)

Lee Katman == Thirteen/WNET == New York, NY
(until friday the 13th, when I become a midwesterner :)

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Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Fri, 6 Mar 92 14:31:38 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: wyeast

The main advantage of liquid yeast is that strains can be used which cannot withstand the stress of dehydration, as mentioned in the previous digest. As for why there is only 80 ml of wort into the standard wyeast package, I don't know - I wish there was more (which would require a substantially larger outer package in order to keep CO2 pressure from exploding it).

The best method I've found for breaking the inner pouch is to take a beer bottle with a slight concavity in the bottom, and place it directly over the inner pouch, and strike the top with your free hand. This concentrates all the pressure on the inner pouch, without placing undue pressure on the outer pouch.

I've found that the different wyeast strains produce a variety of different flavors, many unattainable with any dry yeast I've used, and that most of them are more attenuative than any dry yeast, at least when they aren't recultured.

However, I concur with Jack S. and personally believe that wyeast "purity" is a myth. My first package was an english ale yeast, and the starter went sour. I ordered another (dated the same), and by the time it arrived (2 days max w/o refrigeration, during april), the outer package had already swelled completely up, but the inner one was unbroken, and the package was obviously infected.

I just lost an entire batch of hefe-weizen to an infection that I believe came directly from the wyeast wheat beer yeast, though in this case it could conceivably have been my own sanitation problem. In any case, ALWAYS make a starter when using wyeast, and taste a little to make sure it isn't sour before pitching. With such little food for the yeast, which is kind of weird tasting in its own right, sometimes it is hard to taste whether or not it is slightly sour when you first cut the package open. I try to always have a package of good old dry whitbread ale yeast laying around in case the beer is already brewing and the starter is sour - I've never lost a batch to whitbread ale.

I just wish that wyeast would make larger packages, so there would be no risk of contamination from my kitchen when making a separate starter. Of course, if they did, and you tasted sour results, you (and wyeast) wouldn't have your kitchen to blame it on.

Apologies to those who think the stuff is the greatest thing since sliced bread; when it works, it works well, and hopefully we can all agree on that...

bb

Date: Fri, 6 Mar 92 16:07:50 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: Dry yeast is best!

and POWDERED MILK IS BETTER THAN THE LIQUID STUFF, TACK IS BETTER THAN
THE
BEEF FROM THE BUTCHER, TANG IS BETTER THAN FRESH SQUEEZED ORANGE JUICE,
INSTANT COFFEE IS MUCH MORE FLAVORFUL THAN FRESH GROUND, AND YOU WILL
IMPROVE THE FAMILY PET WITH A TRIP TO THE TAXODERMIST.

Date: Sat, 7 Mar 92 06:24:44 HST
From: richard@pegasus.com (Richard Foulk)
Subject: malting?

Has anyone here done any malting? The local feed store sells whole barley for \$.30 per pound and it looks okay to me.

I'm not into copying beer styles exactly or anything like that so I'm not too worried about perfection, specific barley strains, or anything like that. (I usually brew from extract, btw.)

The question is, can I make my own malt fairly easily, and can I brew good beer from it? Any tips, hints, pointers would be most appreciated.

Thanks.

Richard Foulk richard@pegasus.com

Date: Sat, 7 Mar 92 12:56:47 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Hop cuttings; Re : ales vs lagers

Is anybody in the UK purchasing hop cuttings, and if so, where ? The brewing books mention a couple of research organisations. Secondly, anybody know a supplier who carries retail amounts of Cascade ?

On the ale/lager issue, I always understood cold clarification was directed at protein, not yeast, due to the traditional use of undermodified malt in lager. One of the modern variations has been to employ better modified malts in all beers except those containing a high proportion of unmalted adjuncts. One possible offshoot of lagering is what M Jackson terms 'cellar character', presumably referring to a minor and desirable yeast autolysis note.

- - -

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Date: Sun, 08 Mar 92 09:05:42 -0800
From: John Dilley <jad@aspen.iag.hp.com>
Subject: I'm beginning to worry ...

I just racked a batch of steam beer I'm making, using The Sun Has Left Us On Time Steam Beer recipe from Papazian, and I'm getting real worried. It's kind of early on a Sunday morning to have a homebrew but since I need to relax, perhaps I should ... :-). In this batch I tried WYeast California Lager liquid yeast (recommended by the brew shop for a good steam beer). This is my first experiment with liquid yeast. The primary ferment went OK but it took a while (nearly 24 hours) to get started (I popped the yeast packet 24 hours before brewing, and it had swelled up nicely). Now, three days later, the primary seems to be done. The gravity dropped from 1048 to 1020 and bubbling has ceased. But when I took the last gravity reading I noticed that the beer had a very bad odor. I'm worried that it may have spoiled. I can't describe the odor exactly -- it's not like vinegar or sour milk or anything else I recognize. What I'm wondering is whether others who have made this type of beer or used this type of yeast (at room temperature for the primary fermentation) have noticed a similar odor -- I'd love to hear that this is normal. I'm afraid I'll hear that I've just learned the smell of sour beer. This was a pretty expensive batch, and I'd sure hate for it to be my first bad batch. Any wisdom from the net will be appreciated. Best regards,

-- jad --
John Dilley

Date: Sun, 8 Mar 92 09:03 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Lager, Wyeast,

To: Homebrew Digest
Fm: Jack Schmidling

For once, I counted ten before sending my knee-jerk response and I would like to thank all those who sent me mail and/or objected publicly. I have therefore edited my response to address the issues and not the person.

There is however, one personal issue that must be dealt with and it might as well be in public because I assume many people are thinking along the same lines as I am.

Jeff Frane has been the most vociferous advocate and promoter of liquid yeast and Wyeast in particular. He has recently made it known that he is a consultant for and writes technical manuals for Wyeast and therefore has a de facto vested interest in promoting the product.

This can be taken as a "caveat emptor" or an opportunity for Jeff to defend himself.

..... On to the issue....

It is obvious from reading the many and varied responses to my question, that the tastes are highly variable, to the point that ale can be made to taste like lager and vice versa. Therefore tasting different brands of the two styles to get the feel is utterly useless. That is why I asked for experience from anyone who has conducted experiments using the same batch of wort but different (ale/lager) yeasts and fermenting temps.

>From: korz@ihlpl.att.com

>If you've tried liquid yeast and it hasn't improved your beer from dry yeast, then you've got sanitation problems.

There are a zillion alternative iterations to that statement not the least of which is just what is meant by "improved".

> Switching to Wyeast improved my beer a quantum leap -- no longer was it unmistakably "home brewed"..

I can say the same for switching to Edme. It proves nothing other than that there was something wrong with what we used before switching.

>>>Every day I give the relief valve a pull and get about a 3 second blast of CO2. The gravity, however does not seem to be changing. The beer tastes OK.
Why is it not fermenting out?

>> I suspect you have unwittingly exploded the myth of "Wyeast purity". Sounds like they cheated on the old family recipe and slipped you a bit of Red Star.

>I think you are directing the blame in the wrong place -- I've never had a problem with bacterial infection when I've used Wyeast and a recent batch made with M&F dry yeast did.

The author of the original article said that he paid careful attention to sanitation and that usually leads one to suspect the yeast.

> If there's a bacterial infection, I blame environment (dusty basement, etc.) or technique (sanitizing the racking tube and then putting it on top of the drier, etc.).

That is all, no doubt true, in general terms but you can not rule out the possibility of the yeast being contaminated, no matter how hard liquid yeast promoters try.

>From: Bob Jones <BJONES@NOVA.llnl.gov>

>Would any of you buy liquid cultures if pure dry yeast cultures were available? I know I wouldn't. Why don't someone take the next step and make dry yeast cultures? I would have never guessed brewers would pay \$3.50 for yeast. I suspect we all would pay even a little more for pure dry yeast. Think of the advantages, more stable, higher pitch rates and no breaking pouches. I would venture a guess that Wyeast would be out of business almost overnight. Could it be that complex to take the next step and vacuum dehydrate the pure liquid culture? Sounds like a good side business for someone.

Probably a bit more than a side business but that is the only point I ever tried to make in my original debate on the subject. But all it generated was the same kind of rhetoric one gets talking about the quality of Japanese vs American cars.

The standard answer is that the desirable strains are not capable of surviving in the dried state.

My standard retorts are that people died from pneumonia before someone came up with penicillin and we don't let Bud tell us what beer should taste like, why should we let promoters of liquid yeast? If one likes the taste of beer

made with Edme, telling him that his process is unsanitary, is not very productive.

Finally, to avoid unnecessary dialog, I have no particular opinion on the various yeasts available (excepting Red Star) other than that the proof of the pudding is in the eating. Anything said for a liquid culture COULD be true for a dry culture and that is what my position has been all along and Jones comes very close to putting the discussion on the appropriate track.

.....

That was the end of my original posting sans about two pages of counter flame.

To amplify and discuss some of the thoughts put out today, I will address the predictable argument about the impossibility selecting for dry packaging.

Examples are too numerous to list, of successful selective breeding for multiple characters.

Just take corn for example. Native corn, was/is about one inch long, had a few dozen tiny kernels, grew in a limited climatic range and the production would be measured in tortillas per acre, not bushels.

Producing a yeast with the appropriate characters for beer and at the same time maintaining viability during drying is a trivial problem compared to what agronomists have done with corn.

It is particularly trivial in light of the fact it takes a year to produce a generation of corn and only minutes or hours for yeast. My guess is that it could be done in less than a year. My experience with Edme would lead me to believe that it already has but that is a different subject.

So why, if it is so easy, has it not been done, if indeed, it has not?

The largest users of dry yeast are bakeries and home bakers who apparently get by with the product that is available.

The largest users of brewers yeast are of course, commercial brewers. Because of the vast quantities they use, they typically produce their own yeast for production purposes. Because of the continuity of their process, there is nothing to be gained by drying the yeast. It is simpler and cheaper to use it in the liquid form.

The homebrew market simply has not motivated the companies currently in the

dried yeast business (so we are told by the promoters of liquid yeast)
to
produce the equivalent of a pure liquid culture.

>From: smithey@rmtc.Central.Sun.COM (Brian Smithey)
>Subject: Yet another Wyeast problem

This is a familiar enough subject line that if it was MY company, I
would do
something about it FAST!

If they are too small to deal with a sophisticated package, they ought
to
simplify it.

If it were MY company, I would ship it in two packages. The culture in
one
and the nutrient in another.

It may feel good to contemplate that nice sterile environment for mixing
but
if it doesn't work reliably, it's worse than not working at all.

They could sell the nutrient by the gallon and the user would simply
sterilize a quantity when ready to use. They could also just tell the
user
how to make an appropriate medium and eliminate the problem entirely.

That's my advice Jeff. No charge this time.

js

Date: Sat, 7 Mar 1992 19:00:00 -0500
From: Nick Zentena <nick.zentena@canrem.com>
Subject: distillation

Hi,
I was wondering if anybody could discuss any possibly
problems with distilling either wine or unhopped beer?

Thanks in advance
P.S. this is strictly for information. I'm interested if
anything harmful might be formed. Also since I'm north
of the border discussions of US law won't be of much
use.
Of course Mail preferred.

Nick

- - - -

~ DeLuxe] 1.21 #9621 ~ nick.zentena@canrem.com

- - -

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End of HOMEBREW Digest #839, 03/09/92

Date: Mon, 09 Mar 92 08:43:00 CST
From: Fritz Keinert <keinert@iastate.edu>
Subject: The German Beer Market

Chuck Cox' posting about A-B's activities in Czechoslovakia was very interesting. In the same vein, here is a brief summary of an article from "DIE ZEIT", a weekly German newspaper. (I get the overseas edition).

About a month ago, in the business section, they talked about the effects of opening the German beer market a few years back.

The fear was that cheaply produced foreign beers would flood the market and crowd out German beers. In reality, nothing happened for a long time.

Now, several years later, a foreign beer is taking over a noticeable share of the market for the first time. The winner is ... Corona. Apparently, this has nothing to do with flavor, but goes hand in hand with a current boom in Mexican restaurants and vacations in Mexico. Corona did not even advertise in Germany.

At the same time, foreign breweries are entering the German market from an unexpected direction: several large breweries have either bought or subcontracted with existing German breweries. These German subsidiaries produce versions of their parent companies' beers according to the Reinheitsgebot, for sale in Germany. The breweries mentioned in the article that have done this so far are Foster (Australia), Carlsberg-Tuborg (Denmark), Grolsch (Holland), and Guinness (Ireland).

The world's largest two breweries are about to do the same: Anheuser-Busch (USA) and Heineken (Holland). From what Chuck says, A-B might be taking the Czechoslovakian road instead, but as big as they are, I would not be surprised if they also bought a German brewery (or two or three).

>From what I understand, Bud and other brands vary from state to state here, too, and between the USA and Canada, so this approach is really nothing new. Still, a Bud with actual flavor, brewed according to the Reinheitsgebot...?

- - - - -
Fritz Keinert
keinert@iastate.edu

Date: Mon, 9 Mar 92 09:44:49 EST
From: Don.Veino@East.Sun.COM (Don Veino - Sun ECOPS Product Assurance/
New Products)
Subject: Re: HB virgin, Recipe: Honey Ginger Beer

In HBD # 839, jack.stclair@amail.amdahl.com ("HB virgin") writes:

"4. What's a carboy?" -- finally, a question I can answer!

The American Heritage dictionary defines it as "A large glass or plastic bottle [...] often used to hold corrosive liquids." Of course, we homebrewers hope our beer isn't considered a corrosive liquid! A good example of a carboy is a glass or plastic water cooler bottle (don't get caught "borrowing" one ;-)

Jack, seeing as you are just starting out, you might want to try the following recipe. This is also a good basic beer for those ready to move up from a "kit"... easy to make but much more rewarding!

HONEY GINGER BEER -- from BEER & WINE HOBBY'S RECIPE OF THE MONTH, MAY 1991

Ingredients Listing (US Measurements)

=====

1 Can John Bull Malt, Light-Plain (Unhopped) 3 Oz Diced Ginger
1 Oz Hallertaur Hop Plugs Liquid Finings
3 Lbs Honey 1 Cup Priming Sugar
Glenbrew Yeast

Their Directions

=====

"Boil malt and hop plugs for 30 minutes at very low simmer. Be sure to tie hops into straining bag so it can be easily removed. After 15 minutes of boil add diced ginger root. Continue to boil for the balance of 15 more minutes. Remove ginger. In primary fermenter or single stage fermenter add 3 lbs. of honey and pour hot liquid over it. Make up balance to yield 5 gallons. When cooled add Glenbrew yeast (this yeast is made for a specially dry fermenting brew). Starting SG 1040 finish SG 1004. 24 hour prior to bottling add 1 Tablespoon of liquid finings per gallon. Proceed with bottling as usual.

"This makes a most delightful summer beer, with a slight ginger taste, and a wonderful mellow ginger aftertaste. Chill and enjoy!!"

My Preparation Notes

=====

Started with 1.5 gals cold filtered water in stockpot. Added malt extract and began heating. At steaming, added hops in straining bag. After 15 minutes, added diced ginger (actually, slices about as thick as a nickel -- I wanted the surface area increase). Continued simmer for 15 minutes. Meanwhile, added 3 lbs honey to fermenter (using some known weights, a fulcrum and a bit of mechanics, then measuring the results, I figure this is about 40 Oz liquid measure). When simmer completed, removed ginger and hops bag, and poured hot wort into fermenter (7 gal glass carboy). Added cold filtered water to make 5 gals. Pitched yeast at about 80 deg F (I needed to go to bed, this took about 7 hours -- next project: wort chiller!). Forgot to take

initial SG reading.

Fermentation Notes

=====

Used closed fermentation with blowby tube. Fermentation took ~7 days. Light (0.5 inch) top foam layer initially, tailing off to zilch in about 1 day. Good fermentation activity... added 5 pkgs VINBRITE liquid clearing agent (they were out of liquid finings when I bought everything) 1 day before bottling. Terminal SG 1008 (pretty close!)

Bottling

=====

Racked to plastic (Nalgene) container... boiled 1 cup corn sugar in 3 cups water and added to container, stirring well to mix. Bottled into 54 std "long necks". Aged in the good old cellar... dark and cool!

Reviews/Comments

=====

Taste good/light. Very clear, with a golden brown to red color. Slight "apple" smell upon opening, but no fruity taste... just a clean ginger flavor. Good head and strong carbonation (I think I'll back off a bit on the priming sugar next time). Improved with age, 5+ weeks later it was great, still getting better 4 months later (but only 4 btls left!). No chill haze. Medium alcohol content. GREAT with asian foods (tasted similar to Tsing Tao, but better).

I wanted to make something that would be well received by my "light beer" drinking friends, without having to do all the work of a lager. You know the type -- you brew a great english bitter, they bug you for a glass, you let 'em taste it and then they ask you for a Bud... this has been my fastest moving batch to date, due to the populist appeal. And no one's asked for a Bud yet!

I think I'm going to experiment a little with some fresh rosemary in the next batch, in place of some/all of the ginger... we'll see how it goes!

Recognition

=====

Original recipe from a 'recipe of the month' postcard from:
Beer & Wine Hobby, 180 New Boston St; Rear, Woburn, MA 01801-6206
(617) 933-8818 - (800) 523-5423 - Fax (617) 662-0772

No, I don't own stock, etc... but I figure I owe them something ;-)

Date: Mon, 9 Mar 92 10:06:12 -0500
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>
Subject: starters

Howdy,

My question is, why are starters necessary & what benefits do they provide?

If the medium in a starter is wort, I don't understand what is different about the smaller quantity in a starter that is preferable over 5 gallons in a carboy? Is this only something to do when you are trying to increase the amount of yeast before pitching?

TCJOH recommends re-hydrating dried yeast to improve performance, and John Decarlo mentioned "a strain on yeast cell walls" when pitching directly into the wort. What does re-hydrating in sterile water do that your wort wont?

Thanks,

Alan

Date: Mon, 9 Mar 92 10:23:38 est
From: mtavis@saturn.hyperdesk.com (Mike Tavis)
Subject: Kathy Ireland

This weekend I saw Kathy Ireland doing a Bud commercial. At least I think it was Bud. It may have been Miller or Michelob. I was so shocked at the sight that the details elude me. Anyway, how can she go from the cover of Zymurgy to the this? Has she no shame? I guess this is just another sad example of selling out to commercialism. The real question is who's next? Will we see Charlie Papazian doing Pabst promos? Or Michael Jackson marketing Miller (the beer)?

- -- Mike

o o | Michael Tavis, HyperDesk Corporation
o o | Suite 300, 2000 West Park Dr., Westboro, MA 01581
----+ E-mail: mike_t@hyperdesk.com (508) 366-5050

Date: Mon Mar 9 10:14:30 1992
From: synchro!chuck@uunet.UU.NET
Subject: Beer Judge List elitist bastards

The Beer Judge Mailing List (JudgeNet) is an Internet mailing list dedicated to the discussion of issues of interest to beer judges and competition organizers. Membership in the list is open to anyone with an interest in judging or organizing beer competitions. It is a low-volume mailing list with an excellent signal-to-noise ratio.

To join the mailing list, send your email address, name, and BJCP rank (use 'apprentice' if not ranked) to judge-request@synchro.com. Use this address for information requests too.

=====
Chuck Cox
Hopped/Up Racing Team
chuck@synchro.com

Date: Mon, 9 Mar 92 10:00:22 CST
From: jmiller@anubis.network.com (Jeff J. Miller)
Subject: Using whole leaf hops

As my frozen harvest of hops from last year nears its end, I had noticed that it was taking more to get an equal bittering. After dissecting the spent hops from a previous brew I noticed that many of the glands were still untouched by the wort (this after a greater than 1 hour boil!).

So this weekend I took more hops out of the freezer and put them in the food processor. Great smell and it put the zest back into the hops.

Now all this might seem obvious, but sometimes its easy to overlook the obvious. For all of you thinking about growing hops this summer, you may want to remember to chop them up (just) before using them.

- - -

Jeff Miller Network Systems Corporation
Internetwork Group 7600 Boone Avenue North
jmiller@network.com Minneapolis MN 55428 (612)424-4888

Date: Mon, 9 Mar 92 10:15:48 CST
From: ssi!mtd@uunet.UU.NET (Michael T. Daly)
Subject: Whitbred Ale Yeast(s)

Some time ago, there was a discussion that noted that the Whitbread ale yeast was actually 3 different yeasts.

If I repitch the wort on the yeast cake from the secondary, I would be selecting against the first variety. Anyone have any long term experience on this? (Is this the yeast Fr. B uses?)

Mike
(Black Swan femto-brewery, Eau Claire, Wi.)

Mike Daly (uunet!ssi!mtd) -- (715) 839-8484
Supercomputer Systems Inc. 1414 W. Hamilton Ave. Eau Claire, WI 54701
There are two kinds of people in this world.....Cannibals and Lunch.

Date: Mon, 9 Mar 92 10:42:57 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: yeast debate

from today's posts on the digest, i gather that most people now accept the merits of liquid yeast vs dry. there are a diminishing few such as jack who are still burning the torch for dry. most of his posting today was of the "Is too! Is not!" variety. There was one argument he made though that I've heard quite often that i'll address. Jack points out that home bread makers and some bakeries use dry bread yeast. this is true. however, the best bakeries (e.g. those fancy-pants french places) do not. well-trained pastry chefs do not use dry yeast from the store. they buy and culture their own yeast for the same reasons that we use liquid yeasts, quality.

jeff franes flame of jack last week was a bit much and i wrote him privately to express that. however, the spanking he took on the digest the following day seemed a bit much and at the risk of offending some, a bit sanctimonious. to many referress will slow the game to a crawl.

Date: Mon, 09 Mar 92 11:17 CST
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU
Subject: Jack Who??

Dear Fellow Brewers,

Pardon my ignorance (I'm still very new to homebrewing having only just bottled my first batch last Saturday) but who is Jack Schmidling and why is there such a controversy surrounding him? (He's not running for public office, is he?)

I think it is important to keep in mind what this digest is all about.

Happy Brewing! (Isn't that what it's all about, Charley?)

John Norton (Due date for my firstborn: St. Patrick's Day!!)

P.S. - My appologies to the Chicago Beer Society for missing last Thursday's meeting at Goose Island. Perhaps after I've migrated from "starving student" status to that of a gainfully employed, contributing member of society I'll be able to attend. That stewardship idea for April sounds good... Cheers!

Date: Mon, 09 Mar 92 09:38:44 PDT
From: Mark J. Easter <easterm@ccmail.orst.edu>
Subject: Flavor profiles of roasted malts and barley

Greetings;

Last week I brewed an all-grain scottish ale. The recipe called for 2 oz of roasted barley and 3 oz of chocolate malt. While waiting for the mash to complete starch conversion I flipped through Papazian's and Miller's books to find out what the relative contributions of these two ingredients would be in the beer. Both books made references to color (roasted barley contributes to a reddish color and chocolate malt contributes a brown) however neither discussed flavors much, other than adding bitterness to the beer to complement the hop bitterness I have heard from other HB'ers and through the HBD that roasted barley adds a "dryness" to the beer, hence its use in dry stouts. Can any of you enlighten me on the relative flavor profiles of the various kilned malts and roasted barleys?

The beer I was brewing is supposed to mimic the Eugene, Oregon Steelhead brewery's excellent Steelhead Amber ale, a fine Scottish ale with a deep brown-amber color, lightly hopped, with a biscuit nose and clean finish. If any of you are in Eugene anytime soon you owe it to yourself to try this ale!

Second question: Can anybody recommend a good non-attenuative ale yeast for brewing English brown ales and Scottish ales? I substituted Wy'east British Ale yeast in the recipe as I was unable to get any detailed information from my supplier on the subject.

I'll summarize the responses I get in a future version of the HBD and let you know how the batch turns out. Please send your responses directly to me. Thanks and I look forward to the information.

Mark Easter
easter@fsl.orst.edu
easterm@ccmail.orst.edu

Date: Mon, 9 Mar 92 18:29:07 GMT
From: des@pandora.swindon.ingr.com (Desmond Mottram)
Subject: HANDS OFF Chezch Budvar!!

> >From: synchro!chuck@uunet.UU.NET
> Subject: Budvar
>
[Reprint of Camra article about AB buying shares in Czech Budvar deleted]
>
> Elsewhere in What's Brewing, they editorialize that the tone of the
offer
> sounds more like A-B wants 100% of Budvar, not just 30% as they claim.
> Certainly some of the promises that A-B is making require more than 30%
> control to guarantee. As you might expect, CAMRA is not in favor of a
small
> traditional brewery like Budvar being absorbed by a giant like A-B.
>
> While I agree on principle, I must admit that the idea of getting
Budvar over
> here is attractive.

Take great care!! The whole point is that, time and time again, bitter
experience shows that when a small traditional brewery gets absorbed by a
giant, within a very short time there is no small brewery, and you can
kiss
goodbye to getting Czech Budvar anywhere - ever. If the small brewery
made
bad beer, perhaps no-one would mind too much, but in this case the beer
they
make is one of the finest in the world - it's a real aristocrat.

Promises mean nothing to these people, they will make them to keep others
quiet and then break them, weeping crocodile tears of remorse, wringing
their hands and pleading "economic necessity", "brewery surplus to
requirements" or whatever cynical euphemism is the trend at the time.

Many of us [in Camra] believe their real aim is to kill off a competitor.
One who brews far better beer and who, rubbing salt into the wound, has
in
many countries the right to the Budwieser name (for the simple reason
that
the Czech brewery is older than the US one). If you think the AB has an
altruistic wish to bring better beer to a wider audience, then you have
had
no experience of the ruthless practices of big breweries in this country
and elsewhere. Your naaivity would be touching if it were not tragic. Far
from supporting it, you should be backing a vociferous campaign to stop
it.

Think about it, if AB really cared for quality beer they would make it
themselves, wouldn't they?

>
> =====
> Chuck Cox
> Hopped/Up Racing Team
> chuck@synchro.com

Desmond Mottram
d_mottram@swindon.ingr.com

Date: Mon, 9 Mar 92 11:31 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Lager, Wyeast,

To: Homebrew Digest
Fm: Jack Schmidling

>From: ml4051@mwvm.mitre.org (John DeCarlo)

>The liquid yeasts available are specific strains with known behavior. If you really want something specific from your yeast, you have a much larger selection to choose from when choosing liquid yeasts.

This may just be a semantic point but the dry yeast producers probably know with as much exactness the specific strain and behavior they use as the liquid producers. One assumes that they maintain a culture lab to monitor and maintain their process just like the liquid producers.

What may or may not be unknown is what else is in the dry packet besides the desired strain.

No argument about available choices except that if one liked the taste of beer made with EDME, for example, Wyeast could not satisfy him either.

>From: oconnor@ccwf.cc.utexas.edu (donald oconnor)

>Not a single winning beer at the 1991 AHA national used dry beer yeast.

Please realize that this statement at face value is nothing but a self-fulfilling prophesy. When anyone who is seriously interested in competing reads this, he will no doubt switch to liquid yeast for the next contest.

It is also quite possible that judges are so tuned to the taste of Wyeast that they look for it and reject others. If it is used as a standard for judging, the results will be skewed.

It is also quite possible that liquid yeast does indeed produce a better beer but that is not necessarily the only conclusion one should draw from your statement.

>From: richard@pegasus.com (Richard Foulk)
Subject: malting?

>Has anyone here done any malting? The local feed store sells whole barley for \$.30 per pound and it looks okay to me.

It's great fun, very rewarding and easy to do in small quantities. I demonstrate the process and how to make the necessary equipment in my video.

Perhaps one of the "reviewers" out there, who received a free copy would be kind enough to send it on to you.

BTW, I suggest you try sprouting a sample before you plunge into this. I was unable to get better than about 50% germination from feedstore barley and of course, you have no idea what kind of barley it is.

The ungerminated barley will rot and contaminate the entire batch.

From an economic standpoint, you will have to get your barley for a lot less than 30 cents a pound to come out ahead.

js

Date: Mon, 9 Mar 1992 14:54 EST
From: STROUD <STROUD%GAIA@leia.polaroid.com>
Subject: dry vs liquid yeast; debunking the RS Ale Momily

I know where I stand on the issue of dry vs liquid yeasts: I changed to single cell cultures a long time ago and haven't looked back. Today, I would rather not brew then throw a pack of dry yeast into my wort. I feel that strongly about it. It's not that good beer can't be made with dry yeast, it's just that it's a roll of the dice when you use it, and I'd rather not gamble with hours of my work.

On the other hand, it's a free country and I figure that everyone can use whatever makes them happy. Dry yeast is cheap and easy to use, just like corn sugar. You can make beer with both and learn to like it. Just don't expect everyone else to.

But on to the main reason for this post:

Hidden in the midst of the on-going dry vs liquid (single cell culture) yeast debate is what appears to be a universal condemnation of Red Star Ale yeast. Well, I'm here to come to the defense of Red Star Ale yeast and to break a momily:

Red Star ale is actually a nice, clean somewhat unattenuative yeast. It's the other crap inside the yeast packet that causes all of the problems.

I base this statement on an experiment that I performed for my homebrew club, the Boston Wort Processors, about two years ago. The following excerpt is from Vol. III, # 5 of our newsletter:

To quote:

"Red Star Ale yeast has a very bad reputation among homebrewers. It usually produces a unique banana-y phenolic-clove taste in any beer made with it. This may be desirable in certain wheat and Belgian brews, but is not generally regarded as a positive element in most beers.

Are these characteristics due to the particular yeast strain in Red Star yeast, or are they due to some bacterial or wild yeast contaminant?

THE EXPERIMENT

To answer this question, Sheri Almeda cultured Red Star Ale yeast on agar plates

and isolated four single cell yeast cultures. I brewed a batch of beer and split it into 5 one-gallon jugs. The 5 jugs were fermented with the four yeast cultures and dry Red Star Ale yeast.

THE RECIPE

1 can (3.3 lb) M&F Lager kit (contains 7.5 AAU's)
1.5 lb M&F hopped dry malt (3.8 AAU's)
1 cup firmly packed brown sugar
1 tsp gypsum

The above ingredients were boiled in 3.5 gallon water for 30 minutes, then 0.5 oz of Fuggles leaf hops were added, the wort was removed from the heat, and quickly force cooled.

The hops were strained off and enough boiled/cooled water was added to yield ~4.5 gallons final volume. The bitter wort was racked into 5 one-gallon sanitized jugs, filling each ~3/4 full. The yeasts were pitched (the cultured yeasts had previously been started to give 125 ml of actively fermenting starter and the dry yeast was rehydrated and active) and the airlocks were attached.

S.G. 1.042

The fermentations were single stage for 2 weeks at room temperature.

THE RESULTS

The dry yeast showed signs of fermentation within 3 hours. All of the cultured yeasts showed signs of fermentation within 6 hours.

The dry yeast finished fermentation in ~4 days, the cultured yeasts finished in ~6 days. The dry yeast's ferment looked very opaque, while the cultured yeasts' ferments were very clear with suspended particles.

Approximate final gravities at bottling:

Red Star Dry: 1.008
Culture #1: 1.017
Culture #2: 1.017
Culture #3: 1.020
Culture #4: 1.022

THE TASTING:

The five beers were served blind in random order. Everyone picked out the Red Star dry yeast fermented beer with no problem, calling it smelly, cidery, thin, and phenolic. The other brews were mostly indistinguishable, but were described as clean, sweet, tea-like, full bodied, and 'it doesn't taste like Red Star.'

THE CONCLUSION

I concluded that there is a contaminant of some kind in dry Red Star Ale yeast that is responsible for its aroma/taste reputation. The cultured yeasts'

ferments were very clean, and showed none of the phenolic tendencies of the dry yeast. The final gravities of the cultured yeasts were uniformly high, and it leads one to wonder if this is a very unattenuative yeast.

This experiment also points out the problem with using dry yeast. You just never know what's going to come out of that little packet. Even though the dried yeast was very viable and got off to a fast start, the final product had a contamination problem."

Addendum: It was suggested that a newly cultured yeast is not as active as one that has already been through several fermentation cycles. To test this, I took the slurry from the beer brewed with yeast culture #4 and brewed the same recipe again. This beer fermented from 1.042 down to ~ 1.015, an improvement, but still fairly unattenuative.

So there you have it. The problem isn't RS ale yeast, it's the purity of the yeast. In my opinion, that's also the problem with most dry yeasts. In and of themselves they are good beer yeasts, but they are produced in such a manner that their purity is compr may (aThis may (and often does) cause defects to arise in the final product.

Any comments???

Steve Stroud

Date: Mon, 9 Mar 1992 14:56 EDT
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>
Subject: Hunter Energy Monitor prices?

Could someone please tell me the best place to mail order a Hunter Energy monitor--including price for the monitor and shipping?

Thanks,

Kieran O'Connor

oconnor@snycorva.bitnet

Date: Mon, 9 Mar 92 15:24:04 EST
From: Jim Grady <jimg@hpwald.wal.hp.com>
Subject: Re: Lager, Wyeast

In HBD #837 Al writes:

> ... If there's a bacterial infection, I blame
> environment (dusty basement, etc.) or technique (sanitizing the racking
> tube
> and then putting it on top of the drier, etc.). This brings up a point
I
> haven't noticed in HBD: I transfer from kettle to primary and primary
to
> secondary in my laundry room -- I make it a point to NOT USE THE DRIER
> FOR AT LEAST TWO DAYS BEFORE DOING BEER TRANSFER. The dust that gets

I made a batch last summer in a rather dirty basement because it was
cooler
than the rest of the apartment. In order to keep dust & such out of my
beer when I was racking, I plugged the air intake and output openings of
the
two carboys with a wad of sterile cotton balls. There was no control for
this experiment but no infection was detected - at least not by the time
it
was all gone :-)

- - -

Jim Grady Internet: jimg@wal.hp.com Phone: (617) 290-3409

Date: Mon, 9 Mar 92 15:27:02 EST
From: Jim Grady <jimg@hpwald.wal.hp.com>
Subject: Pub Draught Guinness for the rest of us

A friend of mine was back at home in Ireland for Christmas and he said that there was a bit of ballyhoo about Guinness distributing its Pub Draught Guinness across the U.S. this June. If this be true, those of us who do not regularly travel to San Francisco, Chicago or Baltimore can get some then.

- - -

Jim Grady Internet: jimg@wal.hp.com Phone: (617) 290-3409

Date: Mon, 9 Mar 1992 19:15:15 -0500 (EST)
From: David Christian Homan <dh10+@andrew.cmu.edu>
Subject: Re: Lemon Beer

Excerpts From Captions of internet.homebrew-beer:
6-Mar-92 Lemon Beer ??????? STROUD@leia.polaroid.com (946)
>
>According to "Reliable Receipts", an 1889 compilation of recipes from
the
>Ladies of the Central Congregational Church in Newtonville, MA, when it
comes
>to beverages, the lemon "surpasses all other fruits." The following
fizzy
>concoction is "reminiscent of a light beer (to keep the gentlemen happy)
>without containing any demon alcohol."
>
>LEMON BEER
>
>2 large lemons (about 12 oz total)
>1 gallon water
>2 cups sugar
>1 cake fresh yeast
>

I had a bad experience with this stuff called "Lemon n Lager" once.

Let the Brewer Beware.

- Dave.

Date: Mon, 9 Mar 92 11:31:11 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: Yeast, Truth and the American Way

Several people have complained to me about the tone of my recent comments to Jack Schmidling. I find it a wee bit ironic to be criticized for flaming Arf, of all people, but I admit to losing my temper. Someone commented that there was a person on the other end of that flame, a fact of which I'm well aware. My disagreements with Mr Schmidling range far and wide, and if one was to read my comments without being aware of discussions in other newsgroups, I suppose they might seem pretty harsh.

So, I will endeavor to keep my temper under control.

Specifically, in the question of my credibility in re: WYeast and liquid yeast in general. As Mr Schmidling should be completely aware, from my earliest postings in HBD I've made no bones about my connection with Dave Logsdon and his company. Other than my earliest posting (which was in aid of Schmidling's "research" on nitrosamines), I started out by asking for requests for inclusions in the WYeast Book of Yeast. I have repeatedly forwarded questions to and answers from WYeast, and I have endeavored to keep people on the Digest and in rcb up-to-date on packaging problems, etc.

Mr Schmidling has previously made a similar accusation: that my boosting of liquid yeasts was a product of this connection and that I had led some sort of bandwagon against his stand on dry yeast. I would challenge Mr. Schmidling to provide some evidence of this, as I have no memory of ever having such a discussion with him, although I've disagreed with him on a number of other topics. I was, in fact, only recently aware that Arf was still using dry yeast.

As far as Mr Schmidling's opinions on the best way to package yeast, I would suggest that having the yeast and nutrient in one package was the whole point! and in fact largely responsible for the success of WYeast. I am also very aware of the huge amount of effort that Dave is putting into correcting the problem with his packaging, a problem that was neither inherent in the design nor of his own doing. He is responding as any good businessman should, repairing the damage as quickly and thoroughly as possible.

Basically, the proof is in fact in the pudding. As someone else has pointed out, virtually every winning beer at the AHA National Competitions was brewed with a liquid yeast culture. This is partly due, I think, to the fact that more experienced brewers are more likely to use liquid cultures, but also to the self-evident fact that liquid cultures are unlikely to be contaminated. It is entirely possible that in a few cases, people's packages from WYeast have been contaminated (although no one ever seems to be willing to concede that they have problems with sanitation in their brewery). This small company ships out thousands of packages a week, and if one or two people mention contamination problems, I would think that was a pretty remarkable record. People who have taken the time to plate out various dry brewing yeasts have reported various, usually high levels of contamination by wild yeasts and bacteria. Which is likely to be better in your beer?

On another, related note:

A number of brewers responded to my query about problems with slow fermentation of WYeast 1056. I spoke with David about this, having had

the same problem myself, and he has done some research. Apparently, 1056 (and one other strain) have a propensity to mutation and some batches of the yeast have gone out with about 20% mutated yeast cells, which has weakened the strain. WYeast has added another level of testing to ensure that such mutated cells don't get into the outgoing product again, and they are attempting to determine the environmental causes of the mutation.

On still another, also related note:

WYeast is considering adding some new strains of yeast to their existing line. These would sell for less money than the current package, and would NOT include a starter. I reiterate: these strains would be in addition to the regular line. I told David I believe there was an interest in such additions, but would like to hear from other brewers. Are their particular types of yeast that would be of interest (I think it's safe to say that lambic mixtures would probably not be on the list)?

- --Jeff Frane (hopefully flameless this time)

End of HOMEBREW Digest #840, 03/10/92

Date: 10 Mar 92 06:22:51 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: liquid yeast

Mathew Harper ask:

> My question (I'm still new at this...)
>
> *Why* is using a liquid yeast *soooooo* much better?

It is PURE AND CLEAN. I never realized just how much of my beers where infected untill I started using pure culture.

>From what I have read the is no way to maintain strility when processing dry yeast.

Chip

Date: Tue, 10 Mar 1992 08:56:10 -0600
From: gaspar@wuchem.wustl.edu
Subject: offensive postings

I find the inability of Jeff Frane to control the tone of his remarks about Jack Schmidling highly offensive. Frane might consider seeking the assistance of an editor, or professional counseling. As an alternative, he would be doing the list a favor by not sending any more postings.
Peter Gaspar

Date: Tuesday, 10 March 1992 10:15am ET
From: joshua.grosse@amail.amdahl.com
Subject: Judging Criteria - liquid yeast.

Jack S. wrote:

>It is also quite possible that judges are so tuned to the taste of Wyeast
>that
>they look for it and reject others. If it is used as a standard for
>judging,
>the results will be skewed.

Jack, the judging of amateur beers is to compare them against commercial
standards. And, as there are many different strains from Wyeast and
other
labs, attunement isn't the issue. Next week, Goose Island will begin
accepting beers for the national competition. Why not take a few of your
beers there and enter 'em? Then, should you win, you'll have done it
with
Edme dry yeast. Now, can we put this issue to rest for a few months?

Josh Grosse (apprentice judge) jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Tuesday, 10 March 1992 07:49 PT
From: jack.stclair@amail.amdahl.com
Subject: A virgin? Well, almost!

A special thanks an many kudos to all you homebrewers who responded to my query last week. The response was overwhelming, not only did I find out what a carboy was, I'm in the process of buying one (along with bottle capper, caps, recipes, etc.).

I'm also looking forward to joining the Gold Country Brewers Association in Sacramento. Thanks Ken, Martin, et al.

Just thought you'd like to know, I start my day with a cup of coffee and theis BB. I just didn't know life could get this good. It's been a pleasure meeting all of you through this BB, I'm looking forward to a long and happy (hic) relationship.

Jack (not to be confused w/ Schmidling) St.Clair

Date: Tue, 10 Mar 92 10:32:50 CST
From: caitrin lynch <lyn6@midway.uchicago.edu>
Subject: Liberty Ale and W'yeast

About a month ago, I asked for suggestions on how to duplicate Liberty Ale. The following recipe is based on Jim Busch's suggestions. Everyone who replied emphasized dry hopping and Cascade hops. This seems to have done the trick.

5.5 lbs light malt extract
.5 lbs crystal malt
1 1/2 oz Fuggles hop plugs for 60 min.
1 oz Cascade 30 min
1 1/2 oz last 10 min (added in handfuls every 2 min or so)
W'yeast American Ale yeast
1 1/2 oz Cascade whole hops for dry hopping

The brewing procedure was pretty much standard. Fermented from 1040 down to about 1010 in two weeks. I dry hopped it in the secondary for 1 1/2 weeks. Using only whole cascades (apart from the fuggles for bittering), really made a difference in flavour and aroma of the beer. My best beer ever, and IMHO better than most beer available in the local store (cheaper too). I attribute the success of this beer entirely to the use of liquid yeast, or perhaps also merely to changing yeast. Previous brews were marred by a slight tang, which I eventually traced to the yeast (thank you Jack Schmidling). The american ale yeast made all the difference in the world. Everyone should at least try it, if only in the spirit of fun. After all, thats why I brew in the first place.

My next brew will be similar but I am aiming for an English bitter. I plan to use the same recipe, only more bittering hops, and subsituting Kent Goldings for the cascade. I have access to whole K.G.s from British Columbia; are these any good? Should I adjust my amounts? I am planning on using w'yeast london ale, any problems with this yeast?

Thanks to all for helping me make great beer!!

Cheers,
Caitrin

Date: Tue, 10 Mar 92 10:34:21 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Re: HANDS OFF Chezch Budvar!!

Desmond Mottram writes:

> >From: synchro!chuck@uunet.UU.NET
> > Subject: Budvar
> >
> [Reprint of Camra article about AB buying shares in Czech Budvar
deleted]
> >
> > Elsewhere in What's Brewing, they editorialize that the tone of the
offer
> > sounds more like A-B wants 100% of Budvar, not just 30% as they
claim.
> > Certainly some of the promises that A-B is making require more than
30%
> > control to guarantee. As you might expect, CAMRA is not in favor of
a small
> > traditional brewery like Budvar being absorbed by a giant like A-B.
> >
> > While I agree on principle, I must admit that the idea of getting
Budvar over
> > here is attractive.

> Take great care!! The whole point is that, time and time again, bitter
> experience shows that when a small traditional brewery gets absorbed by
a
> giant, within a very short time there is no small brewery, and you can
kiss
> goodbye to getting Czech Budvar anywhere - ever. If the small brewery
made
> bad beer, perhaps no-one would mind too much, but in this case the beer
they
> make is one of the finest in the world - it's a real aristocrat.

Exactly! With microbrewed beer rising in popularity (and with this
year's
drop in sales of the brewing giants' "product") how long do you think it
will
be before AB or Miller or Adolph Coors, etc. "wish to buy a stake in
Anchor"
or Sam Adams or Sierra Nevada, to name just a few. The U.S. brewing
giants
have the resources to buy up the competition and would rather do so than
compete directly. Too many bean counters telling them that real beer is
a
"fad" or only a "niche" market.

> Promises mean nothing to these people, they will make them to keep
others
> quiet and then break them, weeping crocodile tears of remorse, wringing
> their hands and pleading "economic necessity", "brewery surplus to
> requirements" or whatever cynical euphemism is the trend at the time.

Sadly, the ethics of too many big businesses.

> Many of us [in Camra] believe their real aim is to kill off a
competitor.

> One who brews far better beer and who, rubbing salt into the wound, has
in
> many countries the right to the Budwieser name (for the simple reason
that
> the Czech brewery is older than the US one). If you think the AB has an
> altruistic wish to bring better beer to a wider audience, then you have
had
> no experience of the ruthless practices of big breweries in this
country
> and elsewhere. Your naaivity would be touching if it were not tragic.
Far
> from supporting it, you should be backing a vociferous campaign to stop
it.

I agree with Desmond here. I am against any of the big U.S.
breweries
getting their hands on a brewery that puts out good quality real beer.
Look
what they've done to their own beer!

> Think about it, if AB really cared for quality beer they would make it
> themselves, wouldn't they?

This is it in a nutshell. Time and again we have heard people
describe
touring these megabreweries in awe of their sheer size and resources.
They
easily have all of the tools necessary to produce real beer if they so
desired.
But, remember people, you really want clear, piss-yellow, ultra-light
rice and
corn beer! Their market researchers told them so. People who appreciate
beer
true to its tradition do not exist in these people's minds! I understand
that
Miller produces (produced?) an all-barley beer called "Miller Special
Reserve".
My cousin works for Miller in Huntsville and he said (a year or two ago)
that
they were test-marketing it in larger cities, with the closest to us
being
Atlanta. I saw it advertised the last time I was in Boulder but, with
all of
the known good beer around, I didn't get around to trying it. Anyway, I
asked
my cousin recently if we were likely to see Miller Special Reserve in
Huntsville
anytime soon. His reply? "We're more likely to see the new Ultra-light
beer
they're coming out with". Progress man, progress.

- - -
Guy McConnell (...uunet!ingr!b11!mspe5!guy)
"Gimme that 'Ray Charles' beer!"

Date: Tue, 10 Mar 1992 12:18 EST
From: STROUD <STROUD%GAIA@leia.polaroid.com>
Subject: mailer ate my last line

My mailer garbled the last lines of my posting yesterday about Red Star Ale yeast (from HBD #840). They should have read:

In and of themselves they are good beer yeasts, but they are produced in such a manner that their purity is compromised. This may (and often does) cause defects to arise in the final product.

Sorry for any confusion that it may have caused.
Steve Stroud

Date: Mon, 09 Mar 92 20:13:20 EST
From: scott@sps (Scott Benton)
Subject: Italian beer recipes, please

I'd like to brew an Italian beer for a family reunion this summer. Does anyone have any recipes? Does such a thing exist?

Thanks,
Scott Benton

sps!scott@darth.pgh.pa.us
CI\$ 70062,1475

Date: Tue, 10 Mar 92 11:31:31 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: hop pellets vs whole bitterness

Jeff Miller points out that chopping up the hops will result in more bitterness in the beer (same boiling times). This is consistent with the fact that the %AA utilization is about 15% greater for hop pellets than whole hops for equal boiling times. That is 10 HBU of pellets is equivalent to about 11.5 HBU of whole hops.

Date: Tue, 10 Mar 92 11:37:32 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: roasted vs black barley

There are 2 'roasted' barley grains (not malted) from breiss. One is called roasted barley and the other black barley. i have been mistakenly using roasted barley to add the dry acrid flavor to stouts for several years. it is actually black barley that is principlly responsible for this. black barley is very dark, much like black patent malt. roasted barley is lighter much like chocolate malt. Chocolate malt adds a dark red hue to beer; i'm not sure what color roasted barley adds, maybe the same.

Date: Tue, 10 Mar 92 11:40:12 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: wyeast packaging

wyeast packages with the self-contained starter will be available again
a week from this friday.

Date: Tue, 10 Mar 92 09:44:24 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Kathy Ireland

>From: mtavis@saturn.hyperdesk.com (Mike Tavis)

>This weekend I saw Kathy Ireland doing a Bud commercial. At least I
>think it was Bud. It may have been Miller or Michelob. I was so
>shocked at the sight that the details elude me. Anyway, how can she
>go from the cover of Zymurgy to the this? Has she no shame?

Apparently not. Not only was Kathy Ireland on the cover of Zymurgy a few years back, but (hold on to your hats) she is also part owner of the SLO Brewing Co, a brewpub in San Luis Obispo, CA. She is unable to publicly endorse her own business because of contractual agreements with Anheuser-Busch.

Then again, perhaps it's just as well. The thought of a micro with one of the world's highest paid models as part of their add campaign is truly frightening. Leave the bikinis to the big boys.

CR

Date: Tue, 10 Mar 1992 13:28:05 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: mash/lauter tun, Bud

I made a lauter tun this weekend out of a 10 gall. cylindrical water cooler and a stainless steel bowl. I punched about 50 holes in the bowl (be careful, the burred edges are *sharp*, ouch!), and set it on a small inverted plate in the cooler. Too snug to fit in at first, but a cut in the rim of the bowl allowed it to overlap, and then it can be made snug again. It worked great! Pour whole mash and all sparge water right into it, let sit for 10 minutes, and let it drain. Recycle some. What a breeze! Seeyalater Zapap! I've heard that it's possible to also mash in the cooler. How is that done? Seems to me it would be hard to get an even mix, and there's a fairly large space under the strainer-bowl that would be just liquid, no grains. Perhaps that really has little effect? It would be nice to do an infusion/sparge all in one container.....

What is the difference between Budvar, and European Budweiser? I ask because I was just given a bottle of Budweiser from, it appears, Czechslovakia. Budvar is a different beer, yes?

Russ

Date: Tue, 10 Mar 1992 13:42:27 -0500 (EST)
From: RWINTERS@nhqvax.hq.nasa.gov (Rob Winters)
Subject: Wyeast packaging

In HBD #839, bliss@csrd.uiuc.edu (Brian Bliss) writes:

>However, I concur with Jack S. and personally believe that wyeast
>"purity" is a myth. My first package was an english ale yeast, and the
>starter went sour. I ordered another (dated the same), and by the
>time it arrived (2 days max w/o refrigeration, during april), the
>outer package had already swelled completely up, but the inner
>one was unbroken, and the package was obviously infected.

In HBD #838, smithey@rmtc.Central.Sun.COM (Brian Smithey) writes:

>On 4 Mar 92 15:22:30 EST (Wed), GC Woods <gcw@garage.att.com> said:

>[starting Wyeast]

>>packet. At one point I had my entire weight (140lb) on the packet and
>>nothing happened (I was impressed that the outside packet held), so
then

>>I tried to isolate the inner packet at one end and squeeze, but the
>>outside packet broke. Unlike Ray I used the inner packet in a starter

-
>>hope there is enough nutrient to get it going!

>Maybe now the debate can finally be settled -- is the yeast in the
>inner packet or the outer? Geoff, let us know in a few days whether
>or not your "yeast" ferments your starter.

A description of Wyeast in a homebrew catalog that I have (BREWHAUS,
Knoxville, TN) reads:

... "The bag kit contains a small plastic bag of nutrient solution
within a larger bag containing yeast cells in suspension. The yeast
ferments within the large bag when activated by breaking the inner bag
of nutrient." ...

If that's the case, then G.C. must either have a dead batch or bathtub
gin by now. Also, Brian's YEAST was infected with NUTRIENT, and not the
other way around.

Is any confirmation available yet? Someone affiliated with Wyeast would
surely know.

Rob Winters

Date: Tue, 10 Mar 92 14:08:41 EST
From: matth@bedford.progress.COM
Subject: Liquid .vs. dry yeast

I wanted to thank everyone for all the insight I now have regarding this topic. I've only been reading the digest for about 5 months now and I must say, it's a wealth of information (good and bad!-)

Thanks again!

-Matth

PS In case your curioius, the overall verdict is to use liquid yeast.
(But i bet you already knew that...)

Matthew J. Harper ! Progress Software Corp. ! [disclaimer.i]
God created heaven and earth to grow barley and hops. Now he homebrews !-)

Date: Tue, 10 Mar 1992 11:58 PDT
From: John Post <POST@VAXT.llnl.gov>
Subject: No more BudMillCoorschlitz bashing, please!

I've read this Digest for a long time, and have observed the following dichotomy consistently time and time again:

"We as homebrewers try to maintain a persona of casual tolerance of others, both recipes, techniques, and attitudes. However, this persona has the unfortunate habit of loving to hate the large brewers of the U.S."

While I'm not partial to BudMillCoorschlitz myself, nevertheless, these brewers are extremely adept at consistently producing classic examples of North American lagers. This is a recognized style of beer, (and, BTW, VERY difficult for the homebrewer to duplicate), and should be accorded some degree of respect, however slight...

I have toured several breweries belonging to the Big Three, and have always been impressed with the enthusiastic response of brewery personnel when they find out that I'm a homebrewer. One brewery chemist (from A-B, no less!) went way out of his way to help me answer a question, consulting with his colleagues at other brewery locations and calling me back a week later...So much for the Big Brother Brewery attitude so often expressed here...

Just because we make our own beer, doesn't mean we make better beer (Ask a beer judge!). Besides, how many of us guzzled BudMillCoorschlitz like crazy before we figured this homebrew thing out? Think about it!

Flames eagerly accepted. Please forward to post1@llnl.gov.

Carpe Beerum!

These are my opinions,	John Post
so of course they're right!	Lawrence Livermore Lab
My boss doesn't care about	post1@llnl.gov
this stuff!	post@vaxt.llnl.gov

Date: Tue, 10 Mar 92 12:13:44 PST
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: Definitions of beer styles

Could someone post or direct me to a source of the definitions of various beer styles? I'm talking about the specifics for, I guess, beer judges; Things like:

Color
Weight
Bitterness
Sweetness
etc.

I could use this to determine if the ale I made last week was say, a pale ale, or an IPA (for entering in a contest).

And when I brew the "Greatest Beer in the World", I know what to call it :-)
- Bryan

Date: Tue, 10 Mar 92 13:33:44 CST
From: quinnt@turing.med.ge.com (Tom Quinn 5-4291)
Subject: The Professor on shipping beer

The Spring issue of Zymurgy showed up at my house yesterday. Besides having lots of info about the June AHA conference here in Milwaukee, there was a letter to the Professor (Surfeit?) in which the writer asked about shipping beer. The following is an excerpt copied without permission from pages 55-56 of the Spring 1991 Zymurgy:

Writer: ...(1) I recently mailed some samples of beer and mead to a friend.

They never got there. As it turns out, the Mailing Requirements Office got it (because of damage), inspected it and decided that the contents contained "beer containing 0.5 percent or more alcohol content by weight as defined in Chapter 51 of the Internal Revenue Code." Well, I knew it had to be over 0.5 percent, but I didn't know that anything over 0.5 percent by weight was "NONMAILABLE" (their caps). It turns out that neither UPS nor any of the other carriers I've called will take it either. So how does one ship homemade beer, mead, etc.?

...

The Professor: Well, actually, beer is mailable with carriers if it is for

analytical purposes, or if it is intrastate. I know New York and California, for example, have been able to mail order wine and mead, but there are some minor regulations. Doing it interstate is technically not allowed if not for analytical purposes. How are you going to ship your brews to a friend? I don't know how you'll do it and frankly I don't need to be told as long as your friend eventually has the pleasure of enjoying your beer. Shhhh.

...

[end of excerpt]

So I guess they aren't able to offer any practical advice on getting entries to the regional judgments - I suspect they must be very careful about suggesting ways around the regulations. Think I could convince a UPS counter guy that I'm sending this box to Goose Island Brewery for analytical purposes?

Tom

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Tom Quinn
uucp: [uunet!crdgl|sun!sunbrew]!gemed!quinnt
internet: quinnt@med.ge.com

Date: Tue, 10 Mar 92 11:30:05 PST
From: Robert Lampe <dplace!rob@PacBell.COM>
Subject: Hoppy Brew

Hello,

I've been thinking about brewing a beer that has the most hops possible

--

with out getting into the off flavors (if any), dead yeasties, or
contaminations from the hops.

Whole hops or pellets anyone?

Has anybody an idea, or perhaps a recipe?

Is there a limmit to the amount of hops one may add to brew?

There are no flavor qualifications.

I'm looking for a slightly bitter beer, with good aroma, though.

Post or e-mail. I'll summurize if you like.

Thanks for any help

~~~~~

Robert Lampe |rob@dplace.uucp

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Date: Tue, 10 Mar 92 12:39:05 PST  
From: Bob Devine 10-Mar-1992 1332 <devine@cookie.enet.dec.com>  
Subject: Korean "makoli" beer (another request)

Michael Biondo (michael@wuppsych.wustl.edu) asks:  
> A fellow homebrewer asked if I would query the collective wisdom of the  
HBD  
> as to any information that may exist on a Korean homebrew called  
MAKKOLLI.

If anyone has any information, please send it to me too. One of the  
members of the local homebrew club served in South Korea as part of  
the Peace Corps. He has vague rememberances of it (it was > 20 years  
ago).

On a related note, I sent Charlie Papazian a letter telling about  
MAKKOLLI  
because I heard that CP was writing a book on native beers from around  
the  
world. Since he never replied to my letter, is Charlie really doing such  
a book?

Bob Devine

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Date: Tue, 10 Mar 1992 11:46:21  
From: pierce@pyramid.pyramid.com (John R. Pierce)  
Subject: Re: Kathy Ireland

mtavis@saturn.hyperdesk.com (Mike Tavis) writes...

>This weekend I saw Kathy Ireland doing a Bud commercial.

Maybe we'll see [Charlie | Michael | ??] on the cover of S.I. !! ;->

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Date: Tue, 10 Mar 92 15:56:12 CST  
From: "Lance "Cogsworth" Smith" <lsmith@cs.umn.edu>  
**Subject: Kathy Ireland**

Kathy Ireland is promoting Bud for their St Patrick's day blitz.  
(Ireland,  
get it?) I suppose it makes as much sense as drinking bland American beer  
on St Patrick's day.

Also it does seem strange, not only because she is/was a homebrewer, but  
because she was partial owner of a brewpub/microbrewery in California.

Of course she is a model and this is her job. I find Michael Jackson's  
commercials for Blitz-Weinhart (?) a little more puzzling.

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Date: Tue, 10 Mar 92 14:53:00 CST

From: charlto@ccu.UManitoba.CA

**Subject: dry vs liquid yeast; debunking the RS Ale Momily**

Did you try making a batch using all 4 yeasts together? It might make a difference to the finished product. I sure wish I had some more time so I could try some neat experiments like this.

Mike

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Date: Tue, 10 Mar 92 18:04:19 PST  
From: tpm@spl47.spl.loral.com (Tim P McNerney)  
Subject: Wyeast used by AHA National Competitions

Quick scenario:

1. 20 people enter a homebrew competition
2. 19 use liquid yeast
3. all 3 winners use liquid yeast

Which of the following is true:

- a. all the winners use liquid yeast
- b. liquid yeast is better than dry yeast

Answer:

- a is true  
b may be true but cannot be determined from the above scenario.

Stop using examples that prove nothing as evidence that liquid yeast is better than dry yeast. It is probably also true that all the winners at the AHA brewed beer and not wine, but this is not evidence that beer is better than wine.

---

- --Tim McNerney  
- --Loral Western Development Labs  
- --(408) 473-4748  
- --tpm@wdl1.wdl.loral.com

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Date: Tue, 10 Mar 92 21:08:49 PST  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Rehydrating dry yeast

Alan Mayman inquires about the need to proof dry yeast before pitching into fresh wort. I used to proof dry Whitbread yeast. I found out that in fact I obtained stronger and quicker starts by dumping the yeast directly into the carboy.

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End of HOMEBREW Digest #841, 03/11/92  
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Date: Tue, 10 Mar 92 08:41:14 -0500  
From: hartman@varian.varian.com (John Hartman)  
Subject: re: dry vs liquid yeast; debunking the RS Ale Momily

This is a question for Steve Stroud, who yesterday posted the results of a culturing experiment using RS Ale Yeast. When the yeast was plated were there any visible signs of contamination? I.e., did any non-yeast cultures grow along with the yeast?

Cheers,  
John

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Date: Wednesday, 11 Mar 1992 08:23:15 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Use of Roasted Barley

>From: oconnor@ccwf.cc.utexas.edu (donald oconnor)

>Chocolate malt adds a dark red hue to beer; i'm not sure what  
>color roasted barley adds, maybe the same.

Because of a tip from this very Digest, many years ago, I now use  
a few ounces of roasted barley to get a nice reddish hue to my  
(otherwise pale) beer.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wednesday, 11 Mar 1992 08:24:34 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Shipping Beer For Analytical Purposes

>From: quinnt@turing.med.ge.com (Tom Quinn 5-4291)

>The Professor: Well, actually, beer is mailable with carriers if  
> it is for analytical purposes

>So I guess they aren't able to offer any practical advice on  
>getting entries to the regional judgments - I suspect they must  
>be very careful about suggesting ways around the regulations.  
>Think I could convince a UPS counter guy that I'm sending this  
>box to Goose Island Brewery for analytical purposes?

Well, presumably that is *\*exactly\** what you are doing. The  
AHA competition is going to be analyzing your entry. Of course,  
convincing the UPS counter guy is another issue.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wednesday, 11 Mar 1992 08:28:03 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: What helps you in competitions?

>From: tpm@spl47.spl.loral.com (Tim P McNerney)

>Stop using examples that prove nothing as evidence that liquid  
>yeast is better than dry yeast. It is probably also true that  
>all the winners at the AHA brewed beer and not wine, but this is  
>not evidence that beer is better than wine.

Well, this is an ongoing problem, and not related to liquid yeast  
use alone. What about fermenting in glass vs. plastic vs.  
stainless steel? Many winners ferment in stainless steel, for  
example.

Most of these examples show nothing but that more experienced  
brewers tend to win more in competitions and tend to do fancier  
things when brewing. Beginners tend to do things much simpler  
and tend not to win as often. But one would expect more  
experienced people to win more often anyway.

So, how do you determine what is technically better? You do  
studies, with as many factors controlled as possible, and with as  
little known to those tasting the results as possible. Some  
clubs have sponsored these studies, some are done for magazines  
such as \_zymurgy\_. But in general, there is no funding for  
homebrewers to perform these types of studies (any advice on  
applying for a grant to do this?).

In the absence of thorough and convincing scientific studies  
(and look at how much argument there is among the scientific  
community even after some of these studies are done), beginners  
are more likely to just follow the advice of more experienced  
brewer acquaintances or to look at what competition winners do.  
In general, their beer will improve from this advice, but there  
is also no easy way to quantify the benefit from any one  
particular item.

So, proving causality is difficult, but imitating procedures or  
ingredient usage of good brewers is about as good a method as most  
people have of improving their brewing and their beers.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wed, 11 Mar 92 08:19:02 CST  
From: rak@mayo.EDU (Ron Karwoski)  
Subject: Munich Dunkel ?

Does anyone have an extract based recipe for a Munich Dunkel?  
I've checked the Cat's Meow and back issues of Zymurgy, and the  
Traditional Beer Styles edition doesn't give any hints to the  
extract brewer. Any help is appreciated.  
Also, since this years AHA Conference is in my backyard,  
relatively speaking, I'd hate to miss out on all the fun. To those who  
have been there before, Are any of the events open to nonregistered  
attendees? Can I go down there, party with all the other homebrewers  
and not attend the conference? What about CLub Night, does this exist  
and is it open to all AHA clubs? I'm being extra nice to my wife but  
that will probably just get me a weekend away without the conference  
fee.  
Ron Karwoski      rak@mayo.edu (internet)

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Date: Wed, 11 Mar 92 08:48:34 EST  
From: mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner)  
Subject: chipped porcelain brew pot

Hey there,  
I've got an enameled porcelain brew pot with a quarter sized chip in the bottom. Every time I take the pot out to brew a batch I've got to work hard to remove the recently formed rust on the exposed steel. Does anyone have any suggestion (aside from buying a new pot) on how to fix the porcelain? In the mean time, will a little rust be harmful to the wort?

Next, two requests.  
Can someone please mail me a copy of the postscript " brewsheet.ps" from mthvax.cs.miami.edu ?  
I would like to brew a barleywine similar to SN Bigfoot Ale. Are there any recipes around?

Last, one idea.  
I've found a bottle washer that works pretty good. I unscrew the sprayer head on the kitchen sink sprayer and use the hose to quickly rinse bottles. Don't forget to put it back before your wife uses the faucet and gets squirted.

Mike Gildner

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Date: Wed, 11 Mar 92 09:48:53 -0500  
From: Marc Light <light@cs.rochester.edu>  
Subject: makkolli

I posted to soc.culture.korean a couple of days ago and one of the readers has kindly offered to send me a three page recipe via snail mail. As soon as I get it and the korean speakers in my department translate it, I'll post it.

Marc

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Date: Wed, 11 Mar 92 10:33:13 EST  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: More revealing stats: liquid vs dry yeasts

Folks,

I do agree with the sentiment that "if all the winners at the AHA competition used liquid yeast, all that might prove is that all of the participants used liquid yeast." However, here are some more \*complete\* statistics:

1990 Competition (1548 entries)

technique entered placed 1st, 2nd or 3rd

|                |     |     |
|----------------|-----|-----|
| malt extract   | 22% | 20% |
| extract + mash | 27% | 20% |
| all-grain      | 51% | 60% |

|                 |     |     |
|-----------------|-----|-----|
| glass fermenter | 85% | 86% |
| plastic         | 10% | 8%  |
| stainless       | 5%  | 5%  |

|                      |     |     |
|----------------------|-----|-----|
| 2-stage fermentation | 74% | 77% |
| single stage         | 26% | 23% |

|              |     |     |
|--------------|-----|-----|
| dry yeast    | 33% | 16% |
| liquid yeast | 67% | 84% |

(source: 1990 Special Issue, Zymurgy, vol. 13 no. 4, p. 61)

The conclusion upon first seeing these is that liquid yeast is the most important thing you can do to improve your beer, more so than mashing, lagering or fermenting in glass over plastic, although each of these seems to be a "step up".

Now, the caveat here is that more experienced, better brewers tend to use more advanced techniques, so that results attained may be the result of the technique OR they may be the result of the beer having been brewed by a more experienced, better brewer.

To me it doesn't matter, the fact that more experienced, better brewers tend to use a technique is a strong recommendation to me that \*I\* should use said technique. The conclusion is the same.

Besides, the jump from 67% to 84% in liquid yeast cited above is \*tremendous\* evidence that this is a great way to improve your beer. But again, it is only correlation, as statistical types will likely point out.

I don't have the numbers on me from 1991 although they were published. I think the jump in liquid yeast was \*not\* as high, but that was partly because the overall % of entries using liquid yeast jumped quite a bit.

Hope this helps, sorry to beat a dead horse (but note that apologies didn't stop me from posting :-),

STEVE



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Date: Wed, 11 Mar 92 09:42 PST  
From: SOMAK%FITKJES2.BITNET@SEARN.SUNET.SE  
Subject: Homebrew shops in New York

Hello. I have followed HBD some months now and it has been very interesting. Some words about my problems. I am a homebrewer from Finland, and it is the biggest problem, because of the lack of the ingredients. We have grain, of course, and I have done malts myself (advices about malting procedures would be helpful). But here I can't buy hops (I have tried some hops for medical purposes, but they were really bad) or yeast (I have found two dried yeasts, "Top fermenting" and "Bottom fermenting", but there was no other information about their types). Now one of my friends is going to New York next month and I should want to know if there are any homebrew shops in New York or in Albany(NY). The question was asked some time ago, but I never saw an answer. Thanks in advance.

Markku Koivula  
Statistical Centre of Finland, Helsinki

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Date: Wed, 11 Mar 92 11:16:01 EST  
From: Todd Breslow <V5149U%TEMPLEVM@VM.TEMPLE.EDU>  
Subject: Budvar & Budweiser

"Budvar" and European "Budweiser" are one and the same. To be more accurate, Budwesier is the name of the beer itself, and Budvar is an abbreviated form of (Ceske) Budejovice Pivovar which means simply Budweiser Brewery -- the name of the comapny.

The bottles themselves have the word "Budweiser" in large, orange stylized script. A very nice looking bottle, if I may say so.

One of my best beer experiences concerns the real Czech Budweiser and it makes me absolutely sick to think that AB will someday own the name/factory (I am a fatalist). I think that when a country in an economic situation is facing massive investment from a mega-company like AB that it's very tempting to give in in the name of "broadening markets," etc. If I understand the Czech people at

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Date: Wed, 11 Mar 92 08:44:17 PST

From: EDICAMBIO@FOLSM3.intel.com

Subject: which yeast to use

i am in the process of brewing my first batch of homebrew with a recipe that was picked out by my friends as a good starter. i have also just started to recieve the daily homebrew digest off the vax. in recent issues

there has been alot of talk about dry vs liquid yeast. at this point i am using "beer kits" with the package of dry yeast in it. i really dont have an opinion yet on what type of yeast is best(if there is one). my question

is, once you discard the dry yeast package from the kit and start using the liquid stuff, how do you match up your recipe with the liquid yeast other than knowing thats it either lager or ale?  
ed

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Date: 11 Mar 92 08:47:00 PST  
From: "MR. DAVID HABERMAN" <HABERMAND@pl-edwards.af.mil>  
Subject: Maltose Falcons Mafaire Competition

Regional Homebrewed Beer Competition  
Sponsored by the Maltose Falcons Home Brewing Society  
(AHA Sanctioned)

Entry forms, fees, and beer entries due: Friday, April 17, 1992  
First Round Judging: Saturday, April 25, 1992  
Awards Ceremony: Saturday, May 2, 1992  
Fee: \$5.00 per entry  
Send to: Home Wine and Beer Making Shop  
22836 Ventura Blvd., Unit #2  
Woodland Hills, CA 91364

Attention: Mayfaire Homebrewed Beer Competition

All standard AHA categories plus "Designer Beer (no commercial comparison)" will be judged.

Competitors must enter three 10 to 14 fl. oz. unmarked brown or green glass crown capped bottles per entry. You may submit multiple entries within a subcategory, but only one entry per substyle. Entries must include a recipe form and bottle labels attached by rubberband.

For more information, entry, and recipe forms: write to the Maltose Falcons at the above address or call Brian Vessa at (310) 826-5902

- David A. Haberman <haberland@pl-edwards.af.mil>

Well they worked their will on John Barleycorn, but he lived to tell the tale.  
For they pour him out of an old brown jug, and they call him home brewed ale!

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Date: Wed, 11 Mar 92 09:25:29 EST  
From: tix!roman@uunet.UU.NET (Daniel Roman)  
Subject: Makkoli

I have a Korean friend who is looking into the ingredients and making of Makkoli. She believes a large part of the beverage is milk from most likely a cow or goat (do you still want the info). She remembers having this beverage and liking it, but she may also be confusing it with another. When I get more info I will pass it on to the digest.

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Date: Wed, 11 Mar 92 13:27:07 EST

From: Dances with Workstations <buchman@marva2.ENET.dec.com>

**Subject: Publicly traded microbreweries**

I would like to cash in on the increasing popularity of microbrewed beer. Does anyone know if any of the more prominent microbreweries sell stock? Specifically, are Anchor Brewing Company, Siera Nevada, or Boston Brewing Company publicly traded, or are they privately held? Any others?

Quickly scanning the NASDAQ over-the-counter listings, there are entries for AnchBc (quoting at 5, up 1/8) and BostBc (28 1/4, down 1/4, and they pay dividends). Are these Anchor and Boston Brewing Companies?

Thanks,

Jim Buchman

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Date: Wed, 11 Mar 92 14:08:35 -0500  
From: tom@eng.umd.edu (Tom Riddle)  
Subject: Larger questions / Wyeast starter problem ?

I am attempting to make my first lager and I have a few questions / problems:

1) I made a starter for the Wyeast #2007 (Pilsen) yeast I bought for this batch. The yeast seemed to like the starter, as the fermentation lock was riding high and sediment eventually formed on the bottom of the bottle, but krauesen never formed. When I went to pitch, I tasted the starter and it didn't taste right. I hesitate to say that it tasted sour, but did have a certain tang to it and it sure didn't taste like fermented wort. It may have been a bad move, but I pitched anyway. So my questions are: Did I infect the starter somehow, or is this normal behavior for this strain of yeast ? (I think krauesen should have formed) Did I just make 5gal. of fertilizer ? Do people normally pitch the entire starter, or just the sediment ? Am I worrying too much ?

More details on my procedure and timing:  
On Sunday morning I broke the inner pouch of the yeast package that I bought the day before, which was date stamped Feb. 19. By Sunday evening the package had swollen and was bulging at the seams, so I made a starter by dissolving 3/4c dried malt extract in 1 1/2 qt boiling water and boiling for 45mins. I put about 14oz of this wort in a sanitized 22oz bottle, cooled it, and added the contents of the yeast package, then fit the bottle with a fermentation lock. I then let it sit at room temp until I pitched on Wednesday am.

2) Assuming all goes well with the yeast, should I lager in the carboy or bottles ? Miller suggests the bottle approach, and Papazian seems a little vague on the whole subject, what do other people do ? And if I do lager in the carboy, should I rack to a secondary first ? And how long is a good lagering period, or is it the longer the better ?

Thanks

Tom Riddle  
tom@eng.umd.edu

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Date: Wed, 11 Mar 1992 14:13:15 -0500 (EST)

From: NCDSTEST@NSSDCA.GSFC.NASA.GOV

Subject: Ball valves for 35 gallon kettles

I am designing a modest size kettle of 43 gallon capacity, yielding roughly 35 gallons to the primary. I am looking for relatively inexpensive (< \$20 ) ball valves with inner diameter of at least 1/2 inch, preferably 3/4 inch. I intend to use this as the wort grant to feed a collection of smaller diameter copper tubing to chill the wort. Any ideas? Any ideas on size and flow rate for the chiller?

Any large kettles or fermenters out there? Anyone using V wire screen or perforated sheet? Anyone making high percentage wheat beers using a perforated screen? If so, what diameter are the holes and what spacing between the holes?? So many questions...so little brew.

Jim Busch  
ncdstest@nssdca.gsfc.nasa.gov

Better beer comes from single cells!

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Date: Wed, 11 Mar 92 11:12:49 CST  
From: whg@sunfa.tellabs.com (Walter H. Gude)  
Subject: IBU <-> HBU revisited...

About a week ago I asked about HBU to IBU conversion. First of all thanks for the great response. Th summary of which follows:

Josh Grosse (among others) writes:

<paraphrase> HBU's may be estimated as

$$\text{IBU} = \text{HBU} * (\% \text{utilization} / (\text{gallons} * 1.34)).$$

Several sources give the %utilization number as 28% for leaf, 30% for pellet, given a 60 minute boil of "standard" gravity wort (1.040-1.045). Plugging it all in we get  $\text{IBU} = \text{HBU}(\text{or AAU}) * \sim 4.5$ .

While persuing Micheal Jackson's New World Guild to Beer, he references 45 IBUs as extremely bitter. Now my beers with 10AAUs for 60 min. are not overly bitter. Why? Because like most partial mash brewers, I only boil about 2.5 gallons of wort. This means my boil has a gravity of about 1.090 for my "standard" beer. And my utilization is obviously far less than 30%.

Does anyone have a formula for %utilization, incorperating gravity and boil time?

(I understand that this information may be buried in a Lotus 1-2-3 spreadsheet authored by the infamous Mr. Richman.)

As always, thanks for the help,  
Walter Gude

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Date: Wed, 11 Mar 92 12:24:43 PST  
From: Tom Hoff <hoff@sdd.hp.com>  
Subject: AHA Dues Tax Deductable?

While perusing the latest issue of Zymergy last night, I saw where Charlie Papazian wrote that the Association of Brewers (of which the AHA is a division of) is a non-profit organization, and that donations to them are tax deductible. Does this mean that my AHA dues are deductible? Has anyone used this on their previous tax returns?

- --Tom

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Date: Wed, 11 Mar 92 12:23:36 PST  
From: css@CCSF.Caltech.EDU (Chris Shenton)  
Subject: mash/lauter tun

On Mar 10, Russ Gelinas <R\_GELINAS@UNHH.UNH.EDU > writes:

> I made a lauter tun this weekend out of a 10 gall. cylindrical  
> water cooler and a stainless steel bowl. I punched about 50 holes  
> in the bowl (be careful, the burred edges are \*sharp\*, ouch!), and  
> set it on a small inverted plate in the cooler. I've heard that  
> it's possible to also mash in the cooler. How is that done?

This is almost the same setup I use: a 10 gallon Gott water cooler and a plastic collander which just fits in the bottom (beats the heck out of drilling holes!).

I mash and lauter in it, and I do make sure I mix it up well. Might even be better to add the grains to hot water, instead of the other way around. My brew partner insists he gets better efficiency and a clearer sparge by doing a stove top mash, but I haven't verified his results :-).

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Date: Wed, 11 Mar 92 12:28:59 PST  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: Definitions of beer styles

> Could someone post or direct me to a source of the definitions of  
> various beer styles? I'm talking about the specifics for, I guess,  
> beer judges; Things like: Color, Weight, Bitterness, Sweetness, etc.  
>  
> I could use this to determine if the ale I made last week was  
> say, a pale ale, or an IPA (for entering in a contest).

Pick up Fred Eckhard's book, The Essentials of Beer Style. It sounds like exactly what your looking for, plus he compares different commercial examples of a given style so you can taste what he's talking about. It's a great resource for designing a beer recipe.

(I'm not associated with Fred Eckhard, blah blah blah...)

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Date: Wed, 11 Mar 1992 11:30:34  
From: pierce@pyramid.pyramid.com (John R. Pierce)  
Subject: A (gasp) actual Bud Bowl IV Winner!!

Even though this has absolutely nothing to do with HOMEBREW beer, I thought y'all'd be amused by what I got in the mail yesterday.

My winning ticket in the silly SpudzBowl contest returned me \$20... Seems they got 5,4xx winners total, some guy in Ill. won the \$1,000,000 and the rest of us split the \$100,000 (which came to \$18.xx which they actually rounded up to \$20!).

And on the questionnaire on the back of the winning card, I checked [X] Other \_\_\_\_\_ and filled in "Sierra Nevada Pale Ale" for my favorite beer. I figured they'd throw me out for sure... ;-)

Or (gasp) maybe they'll try and buy Sierra to go with Budvar ??? (bad dream!)

On a slightly different note, someone told me that Spuds new Spokesperson, Kathy Ireland, is a Homebrewer herself. I find that hard to beleive!

-jrp

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Date: Wed, 11 Mar 92 14:47:44 PST  
From: gschultz@cheetah.llnl.gov (Gene Schultz)  
Subject: Full Sail Golden Ale recipe

In HBD #825 I posted a recipe for a Full Sail Golden Ale taste-alike. (I neglected in the posting to state that the recipe was for Full Sail \*Golden\*, not Full Sail Amber or Brown Ale.) Anyway, I received a number of interesting and helpful responses to my posting. One of the most enlightening of these responses was from someone who had obtained some information from Hood River Brewing Company suggesting that some of the ingredients used in Full Sail Golden Ale are different from the ones indicated in my recipe. The source of this information, which indicates that Hallertau and Tettnanger hops are used in both Full Sail Golden and Amber ales, is a \*coaster\* from the brewery itself. My recipe calls for nugget hops, however, because the \*label\* on Full Sale Golden Ale bottles states that nugget hops are used.

Can anyone help us resolve this contradictory information? I have been told that "Jamie" of the Hood River Brewing Company could do so--does anyone know how to get in touch with him?

Thanks in advance,

Gene Schultz  
Lawrence Livermore National Laboratory  
schultz3@llnl.gov

P.S.--Meanwhile, I just tasted the first bottle of the second batch of ale I have made with the recipe I posted, and the taste is pretty similar (albeit not quite as succulent tasting as Full Sail Golden Ale). My impression is that the Hallertau/Tettnanger hops taste is pretty evident in the \*amber\* ale, but I can't pick up this taste in the \*golden\* ale. I could be wrong, though, and am curious about the outcome of this one...

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Date: Wed, 11 Mar 92 21:28 CST  
From: arf@gagme.chi.il.us (jack schmidling)  
Subject: Profiles, Wyeast

To: Homebrew Digest  
Fm: Jack Schmidling

>From: Mark J. Easter <eastern@ccmail.orst.edu>  
>Subject: Flavor profiles of roasted malts and barley

> Last week I brewed an all-grain scottish ale. The recipe called for 2 oz of roasted barley and 3 oz of chocolate malt. Can any of you enlighten me on the relative flavor profiles of the various kilned malts and roasted barleys?

I know nothing about "profiles" but I would be amazed if two ounces of roasted barley could be detected by even the most gifted nose.

I decided to put my own nose to work and made three batches as follows:

one lb roasted barley  
one lb roasted malt  
one lb each

The balace was Klages and a total of 9 lbs for 5 gal.

I was unable to tell the difference by taste or smell between roasted malt and barley. They both tasted and smelled like coffed to me.

They both had a distinct coffee flavor early but towards the end of the keg, it was not detectable as coffee just a richer flavor. In a side by side comparison, the roasted barley has a bit of an oatmeal kind of taste and we (my wife and I) liked the roasted malt better.

Either was a definite improvement on our light generic ale.

The combination batch is in the secondary, waiting for an empty keg. It has a pronounced coffee taste but I suspect if it mellows out like the other two, it could be quite excellent.

So, I think you are waisting your time with ounces.

>From: STROUD <STROUD%GAIA@leia.polaroid.com>

>I know where I stand on the issue of dry vs liquid yeasts: I changed to single cell cultures a long time ago and haven't looked back.

Although the rest of your article is science at its best, not looking back is definitely not very scientific.

>Hidden in the midst of the on-going dry vs liquid (single cell culture) yeast debate is what appears to be a universal condemnation of Red Star Ale



yeast. Well, I'm here to come to the defense of Red Star Ale yeast and to break a momily:

>Red Star ale is actually a nice, clean somewhat unattenuative yeast. It's the other crap inside the yeast packet that causes all of the problems.

Let us make sure we have correctly identified the "momily" in question.

Your article proves conclusively that selecting for survival of the drying process does not restrict the other characters needed to make a good beer.

It also proves that the drying/packaging process (as done by Red Star) is subject to contamination.

Both are totally reasonable conclusions and not inconsistant with my position before or after reading the article.

>To answer this question, Sheri Almeda cultured Red Star Ale yeast on agar plates and isolated four single cell yeast cultures.

I am having a hard time understanding what this means. Are these four colonies from each of which a single cell was taken? Were they chosen because they were the same or because they were different?

The results would indicate that they were probably the same or similar enough to be irrelevant.

What else did they find on the original culture? If the contamination is biological, they should have found either bacteria or an evil yeast in the culture.

It also sounds like the control sample was taken from a different packet.

>This experiment also points out the problem with using dry yeast. You just never know what's going to come out of that little packet. Even though the dried yeast was very viable and got off to a fast start, the final product had a contamination problem."

This also points to the solution to the problem. All the discussion about the selection problems is null and void. We need only come up with a sterile drying and packaging process.

However, it is becomming obvious that the real problem may not be what all this talk is about.

The use of a liquid yeast could be (and probably is) only a bit more

complicated then pitching a properly re-hydrated dry yeast. If the results are as much better as users contend, then the resistance must lie elsewhere.

The obvious elsewhere is price. There is an great reluctance to use something that costs 10 times what an acceptable alternative costs.

There are lots of ways the user can reduce his cost but it takes more effort and unless he does a lot of brewing, he risks the evils he is trying to avoid.

I suspect making money culturing and selling yeast to homebrewers is marginal at best and aside from simplyfing the package, not much can be done to reduce the cost at the current levels of production.

>So there you have it. The problem isn't RS ale yeast, it's the purity of the yeast.

Translated: The problem is what's in the package of RS ale yeast.

It all boils down to the same thing. Don't use it!

The only way they will ever fix it is if people stop buying it.

>Any comments???

Nothing comes to mind at the moment :)

>From: gummitch@techbook.com (Jeff Frane)

>As far as Mr Schmidling's opinions on the best way to package yeast, I would suggest that having the yeast and nutrient in one package was the whole point!

The business world is littered with failures who missed the point.

> and in fact largely responsible for the success of WYeast.

It now seems to be largely responsible for a great deal of frustration.

>I am also very aware of the huge amount of effort that Dave is putting into correcting the problem with his packaging, a problem that was neither inherent in the design

If the package does not do what it is supposed to do it IS a design problem.

> nor of his own doing.

Is the Devil making his packaging decisions?

>WYeast is considering adding some new strains of yeast to their existing line. These would sell for less money than the current package, and would NOT include a starter.

Sounds like he has been reading my mind. But why "new strains"? Why not

sell the tried and proven ones without starter? Why not just a lower  
cost  
option for brewers willing to do a little more fiddling?

My advice is to pick a standard ale and market the hell out of it. If  
they  
got the volume up, there is no reason why they could not drive dry yeast  
off  
the shelves. They are destroying any chances of economies of scale by  
spreading themselves so thin.

Hmmm. No more free advice.

Can someone recommend a "standard ale" yeast?

Stand by for:

ARF GENERIC LIQUID ALE YEAST  
Still only a buck.

js

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Date: Wed, 11 Mar 92 21:53:49 HST  
From: richard@pegasus.com (Richard Foulk)  
Subject: Clean room

> [...]If there's a bacterial infection, I blame  
> environment (dusty basement, etc.) or technique (sanitizing the racking  
tube  
> and then putting it on top of the drier, etc.). This brings up a point  
I  
> haven't noticed in HBD: I transfer from kettle to primary and primary  
to  
> secondary in my laundry room -- I make it a point to NOT USE THE DRIER  
> FOR AT LEAST TWO DAYS BEFORE DOING BEER TRANSFER. The dust that gets  
> kicked up is sure to find it's way into the beer.

Use an old darkroom trick ...

To keep dust from landing on your negatives, etc., you walk around the  
room with an atomizer spraying water mist high in the air and letting it  
settle.

For brewing I do this about a half-hour before brewing, and I use some  
dilute sterilizing solution instead of plain water.

It makes a noticeable difference in the darkroom, so why not in  
the home brewery ...

- --  
Richard Foulk richard@pegasus.com

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End of HOMEBREW Digest #842, 03/12/92  
\*\*\*\*\*  
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Date: Wed, 11 Mar 92 15:47:33 PST  
From: a-kellyc@microsoft.com  
Subject: Help! I'm about to worry!

Howdy all-

This is my first time on HBD. I've gotten some pretty good info here, and hope that some of you kind souls (snicker snicker) can help with a possible problem I'm having with my latest batch.

I'm new to brewing. I brewed my 5th batch Monday night. (3-9) My problem is a possible stalled fermentation. I don't know if I should repitch (not an option because I don't have access to same yeast), or stir it up some or do I have 5 gallons of bacteria infested waste?

I'm using the same recipe I used for my second batch. The only real difference is that I'm using liquid yeast for the first time. (WYeast European Ale) I used Edme for my previous batches, but wanted to try something new because my homebrew smelled more like a bakery than hops and barley. Also because I'm going to start all grain brewing in a couple of weeks and wanted to experiment now.

It took 24 hours to show any activity. This activity has amounted to a kreusen that never quite made it to the blow-off tube. Usually get 1-2 quarts of blow-off w/Edme. I'm getting about one bubble every 20-30 seconds 36 hours after I pitched. I broke the inner pack Sunday and it swelled to the brink of exploding by pitching time. A friend suggested I may have left some bleach in the carboy, but I doubt it.

Another strange thing with this batch is that the O.G. was much lower than the earlier batch using the same recipe. This batch 1.032 the earlier batch 1.045. The recipe was the same except I used .25 lb less crystal in the last batch.

7 lbs light malt extract (Scottish, bulk)  
\*1 or .75 lb crystal barley  
1/4 c roasted barley  
2 oz fuggles (boil 60min)  
1.5 oz halatauer (sp) (finish)  
1 tsp Irish moss.

Thanks for your time and effort. I look forward to your replies. BTW is there anyone out there from the Seattle area that can send me info on HB clubs. I'm interested in trading homebrews.

Kelly Connell-- a-kellyc@microsoft.com

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Date: 12 Mar 92 08:19 EST  
From: HOGLE RICHARD A <HOGLE@CRDGW2.crd.ge.com>  
Subject: Homebrew shops in/around Albany NY

Markku Koivula asks about homebrew shops in the Albany NY area. I know of three:

Hennessy Homebrew Open weeknights and weekends  
470 N Greenbush Rd about 10 min from downtown Albany  
518-283-7094 from downtown take I-90E to rt 4, then towards  
Troy

Beer Necessities Haven't been there yet, don't know the hours  
306 Hudson Ave Albany but it is near downtown Albany  
518-434-0381

Homebrew Haven Their grand opening is this weekend, Mar 14-15,  
2925 Hamburg St so I don't know too much about them (but they  
Schenectady NY are a few minutes from my place so I looking  
518-356-7141 forward to stopping in). 15-20 min from  
downtown Albany, I-90W(thruway) to Exit 25  
to Curry Rd to Rt 146 (which is Hamburg st)

Rich Hogle  
hogle@crd.ge.com

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Date: 12 Mar 1992 8:39 EST  
From: dab@dasher.cc.bellcore.com (dave ballard)  
Subject: beer grovel

hey now- i have a shameless grovel to present to you. is there anyone living in the top left-hand corner of this country who would be willing to send me a six-pack of red hook's ballard bitter? i can't find it anywhere here (cent. nj) and really want to get my paws on some since we have the same name and all. i obviously would send \$\$ to cover all expenses. let me know if you can help me out....

iko-  
dab

=====  
=  
dave ballard "Life may not be the party we hoped for,  
dab@dasher.cc.bellcore.com but while we're here we should dance."  
=====  
=

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Date: Thu, 12 Mar 92 09:10:58 EST  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: kathy ireland & SLO brewing

mike tavis writes

>Then again, perhaps it's just as well. The thought of a micro with one  
>of the world's highest paid models [ireland] as part of their add  
campaign is  
>truly frightening. Leave the bikinis to the big boys.

i disagree!

to the extent that a truly beautiful and wildly famous person is seen  
supporting (and investing in!) good beer, we should be thankful!

perhaps when miss ireland's a/b contract is complete, she will be free to  
plug the type of beer she must really enjoy!

come to think of it, beauty is in the eye of the beholder, right? so i  
guess the wildly famous part is most important. how about barbara bush as  
a spokesmodel? "Just say no to watery beer!" sexy smile, bottle of snpa  
in  
hand ... ah madison ave .....

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Date: Thu, 12 Mar 92 09:30:18 EST  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: homebrew supply shops in Albany NY

Markku Koivula asks about homebrew shops in Albany, ny

i live just north of albany in saratoga springs, ny. there are several shops in the area. i generally frequent Hennessy Homebrew on rt. 4 in east greenbush, ny (about 5 minutes east of albany). There is a place in downtown albany, the name of which escapes me right now. if you get in touch with me directly

carons@tbosch.dnet.ge.com

i'll be happy to give you more specifics.

all usual disclaimers about financial interest apply (other than giving them some large percentage of annual income on a regular basis 8-)

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Date: Thu, 12 Mar 92 06:54:22 PST  
From: darrylri@microsoft.com  
Subject: re: IBU <-> HBU revisited...

whg@sunfa.tellabs.com (Walter H. Gude) writes:  
> Several sources give the %utilization number as 28% for leaf, 30% for  
> pellet,  
> given a 60 minute boil of "standard" gravity wort (1.040-1.045).  
Plugging  
> it all in we get IBU=HBU(or AAU)\*~4.5.

The numbers I've seen from Dr. Fix indicate more like 25% and 30%. Also,  
George has indicated that pressure can have a dramatic effect on the  
utilization.

> While persuing Micheal Jackson's New World Guild to Beer, he references  
> 45 IBUs as extremely bitter. Now my beers with 10AAUs for 60 min. are  
> not overly bitter. Why? Because like most partial mash brewers, I only  
> boil about 2.5 gallons of wort. This means my boil has a gravity of  
> about  
> 1.090 for my "standard" beer. And my utilization is obviously far less  
> than 30%.  
>  
> Does anyone have a formula for %utilization, incorporating gravity  
> and boil time?

See the hops special issue of zymurgy, an article by Jackie Rager  
on calculating hop bitterness. His formulae (which are sometimes  
difficult to follow, sadly), includes a fudge factor for gravities  
over 1.050. As I recall (and I am doing this from memory), for  
each 10 points above 50 of gravity, Rager figures a 5% reduction  
in utilization. I don't know what he bases this on.

> (I understand that this information may be buried in a Lotus 1-2-3  
> spreadsheet authored by the infamous Mr. Richman.)

I'm not sure to what I can attribute my infamy (I hope it was  
something really good, though), but my original spreadsheet  
was written in Excel for the Mac. It had cells for pellet and whole  
hop utilization right up at the top, out in the open. There was no  
fudge factor for high gravities, and it is naturally inaccurate  
because of that.

The Brewer's Worksheet, as I called it, has subsequently  
been ported by others to 1-2-3 and Excel for the PC, and was available  
on sumex-aim.stanford.edu and mthvax.cs.miami.edu for anonymous  
ftp. (Has this changed? I haven't looked since I uploaded it.)

--Darryl Richman

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Date: Thu, 12 Mar 1992 10:18:11 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: lots o stuff

How many gallons in the brewery unit, bbl?

The Czech Budweiser bottle I got had Budvar in smaller letter on the label. Nice brew, lighter than I expected, but still thick as mud compared to the US version.

I've got a fridge that has 2 settings, below 0 and off. How do the Hunter Energy monitors et. al. work; are they just automatic ways of unplugging the fridge when it gets too cold, or do they work more internally?

Thanks to the IBU/HBU/AAU discussion, I've realized why my last few brews have been too bitter: I went to full boils, but never decreased my hopping rates! Thanks folks.

Re. Kathy Ireland commercial: It's actually a good ad for Guinness when they all hesitate as she says Bud is the national beer of Ireland.

Re. spraying droplets to reduce dust: Does that mean that when my brewroom gets full of steam from boiling wort, it's helping clean the air? I already knew it was cleaning the walls (the concrete gets dripping wet).

Finally, Jack asks Why Wyeast doesn't mass produce a simple ale yeast? Could it be they are not really all that interested in going "big time", but are more into the enjoyment of providing an interesting variety of clean yeast? Big time supplying means getting into the whole rat race of advertising and pushing your product, and getting caught in economic cycles and ....  
all things that can get in the way of enjoying your work. If I was Dave L., I wouldn't try to go for quantity. I'm not trying to give him any altruistic properties he may not have (I don't know him at all), but there are some people in the "marketing" business who are not just out to make gobs of money.

Finally (again): If the yeast is in the outer Wyeast packet, then why not just cut it open \*wihout\* ever breaking the inner seal, and just make a starter yourself? You should make a starter eventually anyway....

Russ the longwinded

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Date: Thu, 12 Mar 92 9:46:35 CST  
From: tony@spss.com (Tony Babinec)  
Subject: dark grains in beer

Dark, highly-kilned grains are used for two reasons: color and flavor. In small amounts, they'll contribute color and have little or no flavor impact. In large amounts, they'll contribute both.

There are three basic highly-kilned grains:

- roasted barley, which is made from unmalted barley,
- chocolate malt,
- black patent malt.

In a previous posting, someone alluded to a black unmalted barley. I'm not familiar with it.

In darkening "power," for a given amount of malt added to a given amount of wort, their order is chocolate malt-roasted barley-black patent malt. Usage of malts should be dictated by style considerations of the beer you're making. But I don't want to legislate morality. Do whatever you want!

Roasted barley is the signature grain in dry stouts. Typical additions are 1 pound of roasted barley for a 5-gallon batch of stout. Dave Line's recipe for stout is useful here:

7 pounds pale malt  
1 pound roasted barley  
1 pound flaked barley  
hops and yeast of course

Roasted barley can be used in smaller amounts in some other styles.

Chocolate malt is described as "sweet." It can be used in such styles as mild, brown ale, porter, stout, Oktoberfest, or bock. Amounts vary. In porters, you might use 1/2 pound or so. In an Oktoberfest, you might be looking for a bit of darkening not obtained by other grains in your recipe, such as Munich or crystal malt, and so you add a couple of ounces, but maybe no more, of chocolate or black malt to your mash. After all, you probably don't want a chocolaty Oktoberfest. On the other hand, such a flavor might be desired in a Traditional Bock.

Black patent malt is predominantly used as a coloring malt in small additions. The exception is in porters, where its "sharp" flavor character is desired. A black patent malt addition to a porter might consist of 1/2 pound for a 5-gallon batch. More than that, and you might have overdone it!

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Date: Thu, 12 Mar 92 10:51:27 EST  
From: Roger Lepine <lepine@hp-and.an.hp.com>  
**Subject: Naperville Beer / Wine Stores**

My brother-in-law recently moved to Naperville, Ill., 30 minutes west of Chicago. He was wondering if there are any wine / beer making stores in the area. Can anybody please help us?

Cheers,

Roger L.

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Date: Thu, 12 Mar 92 07:53:39 PST  
From: Glenn A. Tremblay 12-Mar-1992 1052 <tremblay@vino.enet.dec.com>  
Subject: Cornelius Keg info please

I would greatly appreciate if any of you Cornelius keg users could pass on some of your knowledge on how to setup, test and use this system. I just purchased all the parts I need and am about to hook it all together and prepare to use it. I'd like to utilize all that wonderful learned experience out there to increase my success rate of using this new system.

Although I'm looking for any useful information, I do have some specific questions.

Should I expect these systems to be totally leak free? For instance, should I always leave the pressure on? Or do you turn it off when not in use (and expect it to hold the original pressure)? Assuming the beer is carbonated and is not absorbing any more CO2.

Pressures. Someone posted a real informative note about adjusting the beverage hose length to control faucet (tap) pressure. From this I understand that I should have a keg pressure of 10-12 PSI and a faucet pressure of about 4 PSI. Is this correct?

Is it ok to "larger" brew in these kegs for extended periods of time?

Where can I get a "rebuild" kit for my used kegs? Is there a well known source? Or should I contact my local beverage dealer?

Thanx in advance for \*any\* keg related information.

/Glenn Tremblay

BTW, I purchased my equipment from Superior Products, a wholesaler of restaurant and bar equipment. They carry all sorts of beer related supplies. They will sell to the general public and have a catalog. Their number is 800-328-9800 for anyone that might be interested. (...insert standard disclaimer here).

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Date: Thu, 12 Mar 92 09:13:36 MST  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: What helps you in competitions?

>From: ml4051@mwvm.mitre.org (John DeCarlo)

>So, how do you determine what is technically better? You do  
>studies, with as many factors controlled as possible, and with as  
>little known to those tasting the results as possible. Some  
>clubs have sponsored these studies, some are done for magazines  
>such as \_zymurgy\_. But in general, there is no funding for  
>homebrewers to perform these types of studies (any advice on  
>applying for a grant to do this?).

[motherhood and apple pie on]

IMHO, one of the fascinating elements of home-brewing is experiment and discovery. Sure, less experienced home-brewers will try what the more experienced brewers suggest but, then, it is up to each individual to decide what works (favorably) and what doesn't. That's the fun. Then, of course, another part of the fun is to convince others that you have discovered the magic technique :-) :-)

[motherhood and apple pie off]

[soap-box on]

So, when we disagree on stuff (e.g. dry vs. liquid yeast), we should realize that the person on the other end is as passionate about brewing as we are and is in search of the holy brew just like us. Even when we "know" the other is "wrong", just remember that half the fun of home-brewing is finding out from one's own experimentation rather than finding out from another's. If brewing were a cut-and-dry process, than the fun would be gone.

[soap-box off]

Cheers,  
- --Eric

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Date: Thu, 12 Mar 92 08:24:07 PST  
From: kmurray@apd.MENTORG.COM (Kevin Murray)  
Subject: Microbrew in the Northeast.

My family just spent a wonderful week in the Portland Oregon area. Much of that time was spent drinking home brew and the local micro brew beer. My brother now has the taste for good beer but doesn't know where to look back home.

Can anyone provide information on.

Homebrew supply stores in the Rhode Island/Boston/New Haven area.

Micro breweries in the same area.

Send your reply to me and I'll repost the filtered set.

Thanks

Kevin

kmurray@mentorg.com

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Date: Thu, 12 Mar 92 09:51:39 MST  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: Flavor profiles of roasted malts and barley

From: arf@gagme.chi.il.us (jack schmidling)

> I know nothing about "profiles" but I would be amazed if two ounces of  
> roasted barley could be detected by even the most gifted nose.

I have been working on a stout recipe over the last several months. On my second to last attempt, I reduced the amount of chocolate malt from 6oz to 4oz -- 6oz tasted a little strong but 4oz was about right (I wanted just a slight hint of chocolate malt flavor). Caveats: other things changed as well from batch (e.g. mash temps, different yeast, etc.) to batch so this was by no means a controlled experiment.

A suggestion: try your experiment again (side by side taste tests using different roasted grains) but use smaller amounts. I suspect that the grains tend to taste the same (burnt!) when used in high concentration. If you try this, I would be very interested to hear your findings!

- --Eric

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Date: Thu, 12 Mar 1992 09:26 CST  
From: Robert Schultz <SCHULTZ@admin1.usask.ca>  
Subject: Liquid vs dry yeast

I assume that the liquid/dry yeast general agreement also holds true for brewing wine (i.e. liquid is in general a purer strain than dried yeast).

Can someone supply/direct me to a source of information regarding liquid yeasts for brewing wine? Is there a similar digest for wine brewers?  
Information I have gained here for brewing beer is extremely valuable, but I would like to have a similar source for brewing wine.

Thanks.

Robert Schultz

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Date: Thu, 12 Mar 92 10:20:13 -0700  
From: 105277@essdp1.lanl.gov (GEOFF REEVES)  
Subject: Lager vs. Ale Yeast

> Jack S. writes:  
> It is obvious from reading the many and varied responses to my  
question,  
> that  
> the tastes are highly variable, to the point that ale can be made to  
taste  
> like lager and vice versa. Therefore tasting different brands of the  
two  
> styles to get the feel is utterly useless. That is why I asked for  
> experience from anyone who has conducted experiments using the same  
> batch of  
> wort but different (ale/lager) yeasts and fermenting temps.  
>

I've done this with several batches and I can tell you that it's  
too complicated an issue to resolve. As several people have  
pointed out there are general differences between ale and  
lager yeasts and there are general differences between the  
beers produced by each type of yeast. However there are LOTS  
of variables. The result is the differences I tasted between ale  
and lager in one batch were not the same as the differences I  
tasted between ale and lager in a different batch. It depends a  
lot on what the yeast is fermenting. Many of the differences  
between ale and lager yeasts didn't even appear in my tests  
because I used the same process (e.g. temp, duration, etc).  
Lager yeast works better with the lagering process. Ale yeast  
works better with the ale process. So even using the same  
batch of wort to really get the difference you would have to  
try both with a lager process and both with an ale process and  
probably both with an intermediary process. Then figure out  
all the differences. Then change your recipe a bunch of times.  
Do it all again. Then see if you can come up with some general  
ideas of the differences - which is what we started with  
anyway. The bottom line is yes, you can make ales that taste  
like lagers and visa versa but you will be hard pressed to  
duplicate a particular brand (or style) of beer if you use a  
different type of yeast.

Geoff Reeves  
Atomic City Ales  
Los Alamos NM

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Date: Thu, 12 Mar 92 11:27:21 -0600  
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)  
Subject: Wyeast in AHA

Quick scenario

1. Tim M and Jack S play tag team Jeopardy against two rocks
2. 20 games played
3. Tim M and Jack S win all 20 games

Which of the following is true

- a. Rocks can't form answers in form of a question
- b. Tim M and Jack S are not dumber than two rocks

Answer

- a. Is true
- b. May be true but can't be determined from the above scenario

Thanks Tim. I'm beginning to see the merits of this type of reasoning.

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Date: Thu Mar 12 12:24:33 1992  
From: synchro!chuck@uunet.UU.NET  
Subject: More translators needed for phrasebook

I am starting work on the Beer Drinker's Phrasebook.

I still need volunteers to translate and proof for the following languages:

English (British), Danish, Swedish, Gaelic, Spanish, Norwegian

I would also like translators for these languages, or at least someone to proof my translations:

Japanese, Welsh

=====  
Chuck Cox  
SynchroSystems  
chuck@synchro.com

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Date: Thu, 12 Mar 92 10:15:15 PST  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: honey basil ale--results

About my request for information on beer styles, most people said Fred Eckhard's book, and I will get this. Also, a couple of people said that the latest Zymurgy Special Issue is on beer styles, but were unsure as to its value.

The Honey Basil Ale that I made and posted the recipe to a while back was finally sampled. The result is good beer!

I used one ounce of basil, about a third of the "bunch" I bought at the grocery store. This was sweet basil. The beer had a huge basil aroma, and quite a strong basil taste. It was slightly bitter, but not too bad. I primed with 1/2 cup honey, and the carbonation is good. There is really no honey taste, however. I think all the basil and hops cover over the honey flavor.

So I will make a couple of changes next time (less basil, less hops), but I will recommend the beer. We'll see how it ages.

And to whoever was looking for "Italian beer", I don't really know what that is. But I have seen several recipes for beer with garlic, and the above basil beer would be good with Italian foods.

Recipe available upon request.  
- Bryan

p.s. The pub at which I had the original Honey Basil ale now has a fennel porter. I didn't care for it too much, with the heavy licorice (sp?) flavor, but some might.

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Date: Thu, 12 Mar 92 11:16:05 MST  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Non-gluten beer

A non-homebrewer friend of mine has recently been told that he has to go on a non-gluten diet. Alas, one of his favorite activities is drinking a cold one while boating on the lake. Apparently, barley, wheat, and oatmeal are no-nos, but rice is okay. Does anyone know of a commercially available beer (if you could call it that) that has no barley or wheat, and is made only of rice? Yes, I suggested any American beer :^), but \*any\* amount of barley is bad. Commercially available is necessary because he's not a homebrewer.

Of course he's thought of the standard alternatives, such as liquor, wine coolers, wine, etc., but I can understand why he wants a nice crisp beer instead. Let me know if anyone has any ideas.

Mike Hall  
hall@lanl.gov

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Date: Thu, 12 Mar 92 10:20:19 PST  
From: Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin>  
Subject: Low Yield

I have been getting a low yield out of my grain and I expect it to be in my sparging. The malt ingredients are :

8 lb klages  
1/2 lb crystal  
1/2 lb munich

I do an infusion mash for about 45 minutes in 2.5 gallons water. The iodine test shows full conversion. I then dump the whole mess out to my ZapPap lauter tun. I then slowly pour in my 4 gallons 170 degree sparg water, keeping the level of the water above the grain bed. I open the tap on the bottom bucket all the way and the water dumps through in about 15 minutes. I don't recycle any of the runnings.

My sg after my 45 minute boil is only 1.032. This seems to be way to low after looking at various recepies. I think I should be getting above 1.040. Does anyone have a good description of using the ZapPap? Am I not letting it sit long enough (ie letting it run too fast ?) My grain is well cracked. I crack it using the roller mill at The Cellar brew shop it cracks the grain well without powdering the husks. I checked the grind with the pictures in TCJoHB and if anything mine is cracked smaller. But then again I have never had a problem with a stuck sparge.

Gordon Baldwin

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Date: Thu, 12 Mar 1992 13:54 EST  
From: Rob Malouf <V103PDUZ@ubvmsb.cc.buffalo.edu>  
Subject: Wyeast woes

I think part of the problem certain people are having with Wyeast is that they have been reading the HBD too much. Posts about Wyeast seem to fall into two classes: complaints about faulty packaging, bacterial contamination, and odd mutations, and unsupported claims about Wyeast's overwhelming superiority to dried yeasts. I can see why this might appear contradictory and dogmatic. Perhaps those of us who have used Wyeast with no problems should speak up. Switching to Wyeast was the single best thing I did to improve my beer. It made a bigger difference than switching to all-grain brewing. I have never had any problems with the packaging, I have never had a contaminated batch with Wyeast, and I have never noticed any inconsistencies in the behavior of the yeast strains. I actually spend less on yeast now than I did when I use dried yeast. I have found that I really like their Chico Ale yeast (#1056), and I use it for everything but weizens. Before I learned better yeast culturing techniques, I kept the slurry from batch to batch in a mason jar in the back of my fridge. Sometimes it sat there for months between batches, and I never had any trouble with contamination or mutation. I've used packages well past their expiration date, and they have always swelled up within a few days. I even once used a package that had survived a week-long unrefrigerated move in the heat of August! Now, maybe I've just been amazingly lucky, but I don't think you should let all the horror stories about Wyeast scare you.

Rob Malouf  
v103pduz@ubvmsb.cc.buffalo.edu

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Date: Thu, 12 Mar 92 17:31 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: stores in NY,other

Date: 12-Mar-92 Time: 12:30 PM Msg: EXT03060

Hi folks,

This is my last post, so Thanks for the help and suggestions. I have learned a lot and hope to subscribe again once I start school in the fall.

RE: HB stores in NY. In the Manhattan yellow pages there is one listed:

Milan home wine and beer 212-226-4780  
57 Spring St. toll free 800-beer-keg  
Manhattan fax 212-431-6985

Free brochures  
Kits and supplies  
home vinegar making kits  
VISA and MasterCard

RE: Beer and food recipes. The Irish Trade Board have a free recipe book for St. Pat's day. It has recipes using Irish ingredients, among them oatmeal cookies, baked Irish salmon with ginger and beef braised in Guinness stout. You can obtain the book by calling 800-289-4735.

RE: Beer tasting Monday in NY. (quote from NY Times) Guinness is one beer that will definitely not be on tap at the third annual American Beer Tasting Monday. It's being held by the American Institute of Wine and Food from 6 to 8:30 pm at Bridgewater's in the Fulton Market Building at the South Street Seaport. This year Michael Jackson, an English expert on beer, will be the guest of honor.

To accompany mor than 25 beers from small American breweries there will be an array of food from more than two dozen New York restaurants.

Tickets are \$15 for members of the institute, \$25 from nonmembers. They can be ordered by calling 212-447-0456. American Express Cards are accepted. (unquote). When I called, they said that 24 breweries were small (Telluride, Brooklyn, etc) and that a few biggies would be there (Miller, for example). I asked, and they said Anchor and Boston BC would be there, Sierra Nevada would not.

Disclaimer: I have no association with the store and I've never been there. I

have no association with the Irish Trade Board, I'm not even Irish. :) I  
have  
no idea who the American Institute of Wine and Food are, and I'll be in  
Michigan Monday anyway.

Lee Katman == Thirteen/WNET == New York, NY

Don't send any mail. This account no longer exists.

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Date: Thu, 12 Mar 1992 11:31 PST  
From: Fred Condo <CONDOF@CGSVAX.CLAREMONT.EDU>  
Subject: Brewing Technique Statistics

In #842, Steve Russell gives us a table regarding the 1990 national competition, and writes:

>Besides, the jump from 67% to 84% in liquid yeast cited above  
>is \*tremendous\* evidence that this is a great way to improve  
>your beer. But again, it is only correlation, as statistical  
>types will likely point out.

Unfortunately, it's not even that. I was going to put these data through my stats program, but found the data weren't actually present in the table. It was easy to convert the percentages in the "entries" column to raw data, because the total number of entries was given. But it's not possible to convert the percentages in the "placed 1 2 or 3" column to raw data, because the total number of such \*winners\* was not given.

Without knowing the size of the data set, I don't think it's possible to determine if the difference in proportions is statistically significant. CAVEAT: I am not a statistician, and I usually don't analyze data in this form; I usually use ANOVA on data structures of my own design.

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Date: Thu, 12 Mar 1992 13:03 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Bashing the big boys from Micah Millspaw

The last few days there has been some post about bashing the big brewers. I think that it is hardly fair to attack them on a digest which they do not participate on. In defense of the big boys. They do a great deal of research that benefits all brewers. Many of the new hop varieties that we HBers get to play with were developed at their expense. At MBAA meetings I've had the opportunity to talk to brewers from many of the big companies, they are knowledgeable and very informative about brewing, and they are very interested in homebrewing some even have it as a hobby. So go easy in the BUDMILCOORs bunch because even if you don't like their products, they can provide us HBers with a lot of good info, and those great SS kegs.

Micah Millspaw 3/12/92

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Date: Thu, 12 Mar 92 11:50 PST  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Re: Profiles, Wyeast

homebrew-request@hpfcmi.fc.hp.com (Verify address before sending) writes:

Jack Schmidling writes:

>  
> >From: gummitch@techbook.com (Jeff Frane)  
>  
> >As far as Mr Schmidling's opinions on the best way to package yeast, I  
> would suggest that having the yeast and nutrient in one package was the  
> whole point!

>  
> The business world is littered with failures who missed the point.

>  
> Ah, but since the business is a raging success it doesn't seem to be  
> WYeast who have missed the point.

> > and in fact largely responsible for the success of WYeast.

>  
> It now seems to be largely responsible for a great deal of frustration.

>  
> >I am also very aware of the huge amount of effort that Dave is putting  
> into correcting the problem with his packaging, a problem that was  
> neither inherent in the design

>  
> If the package does not do what it is supposed to do it IS a design  
problem.

>  
> > nor of his own doing.

>  
> Is the Devil making his packaging decisions?

>  
> As I explained once before (please take notes this time): the problem  
> resulted from a material failure, which was a result of the oil company  
> that makes the plastic changing their formula and reducing the  
> structural strength of the package. It is clearly NOT a design problem,  
> and whatever quarrel you may have with the success of WYeast and the  
> purity of their product, the fact is that the company is very  
> successful, and the product revolutionized homebrewing.

> >WYeast is considering adding some new strains of yeast to their  
existing

> line. These would sell for less money than the current package, and  
> would NOT include a starter.

>  
> Sounds like he has been reading my mind. But why "new strains"? Why  
not

> sell the tried and proven ones without starter? Why not just a lower  
cost

> option for brewers willing to do a little more fiddling?

>  
> My advice is to pick a standard ale and market the hell out of it. If  
they

> got the volume up, there is no reason why they could not drive dry  
yeast off

> the shelves. They are destroying any chances of economies of scale by



> spreading themselves so thin.

>

This is in fact pretty good advice--as long as you don't understand the market. When WYeast introduced their Brewers' Choice strains a few years ago, they offered one ale and one lager strain. The demand (remember supply & demand?) for additional strains was so great that David has had to continually expand his list.

Why do you continue to suggest that WYeast is a marketing failure when the evidence is overwhelming against you?

As far as a lower-cost option for brewers willing to do a little more fiddling is concerned--it already exists. Ever brewer I know that uses liquid yeasts managed to contain costs by re-using their yeast at least once. This brings the cost of using liquid yeast well down to the level of using dry yeast (especially when considering that most sources suggest two pkgs of dry yeast when pitching) while avoiding the inherent problems of contamination from dried yeast packaging.

As far as providing the packaging without the starter: a significant number of the retailers who handle WYeast said that their customers would not buy the yeast without starters. Once again, the market knows what it wants, which is not necessarily what \*you\* think it should want.

Hope this clears things up for you.

- --Jeff Frane

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Date: Thu, 12 Mar 92 17:21:41 -0500  
From: dek@linus.mitre.org  
**Subject: my first lager**  
Full-Name: Douglas E. Kolb

Hello homebrewers. I am brewing my first lager today (my third brew altogether). I will be following Papazian's Dr. Bock recipe. I have several questions:

- (1) Do I pitch at 78 degrees?
- (2) will blowoff begin around 12 hours after pitching like ale?
- (3) will blowoff last around the same amount of time as ale?
- (4) How do I know when fermentation is complete? With the ales that I have brewed I waited until at least 2 minutes elapsed between bubbles through the fermentation lock.

Any other comments on the differences between brewing ales and lagers will be appreciated.

(I know, "relax, have a homebrew")

thanks in advance,

Doug Kolb

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Date: Thu, 12 Mar 92 17:18:13 -0700  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: Rust in your brew pot

> From: mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner)  
>  
> I've got an enameled porcelain brew pot with a quarter sized chip in  
> the bottom. Every time I take the pot out to brew a batch I've got to  
> work hard to remove the recently formed rust on the exposed steel. Does  
> anyone have any suggestion (aside from buying a new pot) on how to fix  
> the porcelain? In the mean time, will a little rust be harmful to the  
> wort?  
>

I have a similar chip on the inside of my smallest enameled pot. I haven't had any problem with it so my advice (and this is not original) is not to worry about it. This is not to say that there is not the potential for problems (e.g. metallic taste in your beer) but rust isn't really terrible stuff. It doesn't hold unbound oxygen (which is why tetnus lives in rust) and any beasties that are living in the porous material are going to be boiled to death anyway. I wouldn't ferment in a rusty pot but boiling in a pot with a little rust isn't likely to ruin your beer.

If it bothers you you could try putting epoxy over the rusted area but be aware that beasties can live in scratches in epoxy too.

It is possible to re-enamal metals and I know some home jewelry makers that do enamel but I suspect that it's not worth the trouble.

Geoff Reeves  
Atomic City Ales  
Los Alamos NM

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Date: Thu, 12 Mar 92 15:09:40 CST  
From: johnf@persoft.com (John Freeborg)  
Subject: Recipe?

Has anybody found an extract recipe for duplicating Pete's Wicked Ale or Sprecher Amber? These are two of my favorites and I'd love to get a batch of them going. I've looked through the cats meow text file, but don't have a good idea of exactly which recipes might be close.

Thanks,  
- John

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John Freeborg Software Engineer      Persoft  
johnf@persoft.com    465 Science Dr.  
608-273-6000    Madison, WI 53711  
-----

Date: Thu, 12 Mar 92 07:02:00 EST  
From: William.Lyttle@f135.n151.z1.FIDONET.ORG (William Lyttle)  
Subject: Please cancel my subscription

Please cancel my subscription.  
- --- QuickBBS 2.76 (Gamma-1)

- --  
William Lyttle via FidoNet node 1:369/11

UUCP (smart): William.Lyttle@f135.n151.z1.FIDONET.ORG  
UUCP (not-so): cybernet.cse.fau.edu!branch!151!135!William.Lyttle

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Date: Thu, 12 Mar 92 21:05 CST  
From: arf@gagme.chi.il.us (jack schmidling)  
Subject: Rust, Taxes

To: Homebrew Digest  
Fm: Jack Schmidling

>From: mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner)

Hey there, I've got an enameled porcelain brew pot with a quarter sized chip in the bottom..... In the mean time, will a little rust be harmful to the wort?

We know what the mom's are going to say but I took the plunge and bought a 10 gal SS pot for precisely the same reason. However, now that I have gotten used to two kettle brewing, I can't part with the rusty old one. I use it for mashing and the new one for boiling.

As I can't tell ale from lager, I couldn't be expected to notice a little rust in my beer but I suspect most of the moms wouldn't either.

>From: pyle@intellistor.com (Norm Pyle)

>It is very possible that work will commence in this area and produce the pure dry yeast that you seek, but it will take \$\$\$'s.....

> The government obviously isn't going to invest the research money (they've got better things to do with your money),.....

I hadn't noticed.

js

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Date: Thu, 12 Mar 1992 23:42:49 -0600  
From: nate@casbah.acns.nwu.edu  
Subject: Cat's Meow Steam Beer (page 42)

Greetings,

I would like to thank Clay Phipps (hplabs!garth!phipps) for his excellent Anchor Steam-Style Amber recipe in the Cat's Meow. We brewed this as our fourth batch just before Christmas and it was by far our best yet.

I without a doubt that the quality of our beers has improved with the purchase of a glass carboy for use as a secondary. My next brewing purchase will no doubt be a wort chiller. I'll probably wait until next year to start full mash recipes. Watching Bill Seliger, who got me into brewing in the first place, do a full mash twice a month is enough for me right now.

Last week Bill told me about an unofficial tasting here in Evanston, IL, and encouraged me to enter a beer. Believe it or not, the steam-style beer came in second, only to Bill's light lager. But by far the best part of the evening was getting to meet the judges. I also met the owner of Goose Island brewery and a few other home brewers.

Just a new brewer's recent experience.

nate  
Nate Berggren

"so funky I can smell it" - Buddy Guy

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Date: Thu, 12 Mar 92 22:18 CST  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Frustrated and Nonplussed

I'm frustrated and nonplussed. No, not about that. It's about the way hops are described in a beer.

As you know, all beers have a hop profile. This consists of bitterness, hop flavor and hop aroma. Yet when you describe a beer to another homebrewer, what do you do? It usually goes something like this:

" . . . Well sir, the <HBU/AAU/IBU> was 25 and it had some hop flavor and alot of hop nose . . ."

--- OR ---

" . . . boy I'lltellyawhat, the <HBU/AAU/IBU> was 10 but I really wanted alot of hop flavor and aroma . . ."

I'll go one step further. Lets look at the AHA Style Definition Chart. Calm down! I'm not ripping the AHA nor am I putting them on a platform. I'm just using them as an example since most of us here in the colonies are familiar with it.

If you were to brew a doppelbock and decided to use the AHA SDC as a reference, you would see, among other things, an IBU rating of 17 - 27. Thats all well and good for bitterness, but what about hop flavor and hop aroma? If you want that information you must seek out the Rules and Regs narrative of that style, which states: ". . . low hop flavor OK . . . no hop aroma . . .".

See what I'm getting at? We use numerical scales for bitterness, yet we have to resort to narrative for flavor and aroma. Wouldn't it be great if we could say:

". . . Reggie, old boy! As you were quaffing my latest creation, did you partake of the hops in this sustaining beverage? The <HBU/AAU/IBU> was 20, the hop flavor was 7.5 and the hop aroma was a bequiling 12! . . ."

--- OR ---

". . . HOY! Check this out! It's got a Total Hop Profile of 20 - 7.5 - 12. It kind of snuck up and ripped my face off! . . ."

With me now? What would it take to devise a numerical scale for hop flavor and a separate scale for hop aroma? What are the chemical compounds which provide the flavor and aroma? They're not phantoms. If you can taste/smell it, then surely you must be able to isolate and identify it. From that point its all down hill. Kind of.

Just alittle something to chew over the weekend. Email? You can do me publicly or you can do me privately. It don't matter.

chris campanelli

PS. I'm not a science weenie so don't nit-pick the minor details. Try to see the big picture here.

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End of HOMEBREW Digest #843, 03/13/92  
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Date: Fri, 13 Mar 92 14:56 PST  
From: SOMAK%FITKJES2.BITNET@SEARN.SUNET.SE  
Subject: Re:Homebrew shops in NY

Thanks for everybody who answered my question about homebrew shops in New York and in Albany. Now I know where to find best ingredients in lowest costs.

Greetings from rainy Finland,

Markku

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Date: Fri, 13 Mar 92 09:13:01 EST  
From: David Collins <djc@supra.ece.cmu.edu>  
Subject: An Alternative to Dry/Liquid Yeast?

Reading all the Dry vs. Liquid yeast posts reminded me of a letter that appeared in Zymurgy a few years back. I couldn't dig up the issue, so I'll try to recall the main points of this letter.

The letter was written by the owner of a homebrew store in Philadelphia, Home Sweet Homebrew or something like that. He said that he had had great success brewing quality lagers with Fleishman's Yeast. Before you start laughing, let me explain. This wasn't the dried Fleishman's yeast that you buy in the baking section in your local grocery, it was a brick of professional baking yeast that is sold by Fleishman's. He said that Fleishman's is actually owned by Anheiser-Busch Corp. and they sell bricks of yeast to bakeries, etc. He said that it was difficult to buy just a brick of the yeast, that you had to buy a case. The cost was very low per brick and gave you a large amount of yeast to pitch with. He said to avoid infection, he cut off the sides of the yeast brick that were in contact with the paper wrapper with a sterilized knife. It sounded like cutting off the sides of a pound of butter. Anyway, it sounded intriguing because it gave you a large source of yeast to pitch in a form that was very storable, cheap, and didn't involve making a starter. Does anybody have any experiences with this brick yeast? How pure of a strain it is?

Here is a stupid question? I've been reading all the articles on Wyeast, but I don't know how it pronounced? wi-yeast (Wy-east), double-u-yeast (W-yeast). Silly, but I've never had to pronounce the name. I just mail order it and use it.

-Dave Collins

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Date: Fri, 13 Mar 92 09:33:42 CST  
From: RANDY OLINGER <ROLINGER@12.104.decnnet>  
Subject: Boiling Pots.

I have a question about my latest purchase. I'd like to preface this with the statement "I am not an idiot, really".

I recently bought a boiling pot. It is 5 gallons and will work really well for chili too! Problem is, it is aluminum. I have been told several times that aluminum is bad (since I made the purchase) but noone really can tell me why. Closest I have come is that it oxidizes the wort, which makes no sense since aluminum is not oxygen. I do not wish to re-kindle the debate about alzheimers disease, lets just say I'm willing to take my chances there. I'm only concerned with how this will affect my beer, not my brain. Beer tends to affect my brain enough without the worry of a debate over how I spell alzhimers. :-)  
Anyway...what's the deal with aluminum???

Randy Olinger aka "Shiny Happy Person"

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Date: Fri, 13 Mar 92 10:21:57 CST  
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)  
Subject: A eulogy for Cher Feinstein

Cher Feinstein died March 2 after a several year long battle with cancer. Long time readers of the Homebrew Digest will remember her as the digest's

authority on mead making, an appellation she earned through experience and

the willingness to share her knowledge. She first became interested in making mead through her membership in the SCA, a society dedicated to recreating and preserving the techniques of the middle ages. When she discovered the digest, she became interested in the wider world of brewing.

I met her through the digest, and while we never met face-to-face, we did have several interesting electronic discussions. She was always cheerful and enthusiastic, freely offering advice without being condescending.

The last time we talked, in December, she apologized for not being able to

respond in more depth to my questions, but promised to reply as soon as she

felt better. That was not to be. Even as she was dying, she had the courtesy to talk to me. Would that we all would display such courtesy to each other.

Thomas Manteufel NTFTRN

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Date: Fri, 13 Mar 92 8:54:47 PST  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: HBU, IBU, %Util & Math**  
Full-Name: "John Cotterill"

The spring issue of Zymurgy has an excellent article on homebrew math. The article goes into calculating gravities, color, HBU, and IBU. I highly recommend to those who want to know more but were afraid to ask.

Also, the new TCJOHB has a table in it (I think, book is not here) that shows the %utilization of hops with boil time vs gravity.  
JC  
johnc@hprpcd.rose.hp.com

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Date: Fri, 13 Mar 1992 12:16:59 -0500 (EST)

From: TSAMSEL@ISDRES.ER.USGS.GOV

Subject: Wyeast European Ale

I've found that the slowness of this yeast is helped by racking to a secondary for an extra week or two of frementation. You'll be amazed by the amount of sed. that shows up in the secondary. Also the second pitch with the European ale is much faster. Use the sediment in your next batch for a starter.

Prime lightly, too. When I first used this, all my brews were SCUD-like gushers.

I've had the same experience with the Wyeast ALT.

Ted

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Date: Fri, 13 Mar 92 10:11:20 CST  
From: tony@spss.com (Tony Babinec)  
Subject: new shareware program aids formulating beer recipes

I will make this short, sweet, and informational in tone.

Chris Campinelli has written a shareware program entitled Beer Recipe Formulator (BRF). It runs on DOS-compatible PCs. It's a no-frills program that's easy to use. You tell it the expected wort volume and your expected extraction rate. You can call up the target style you intend to brew, and it pops up the Zymurgy style information. You then build your recipe by toggling amounts of different grains in. Once grains are specified, you can go to a hop screen and plan your hop additions. If you have a local pc printer available, you can print the recipe out. The grain and hop information exist in editable files. It's easy to edit the hop data file and put in only hops you currently have on hand, along with their alpha ratings. The program will tell you your "expected" starting gravity, IBU, and color in SRM units.

Standard disclaimer here: I have no financial interest here. I'm simply a satisfied user. Chris is undoubtedly too modest to put any promotion in HBD, so I took the liberty of doing it for him. Being Shareware, if you obtain the program and like it, you might send \$15 to him to be on his mailing list, and help defray costs of manufacturing and mailing. Chris's network address is:

akcs.chrisc@vpnet.chi.il.us

Sorry, Chris!

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Date: Fri, 13 Mar 1992 12:51:59 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: dark malts

Another thing that dark malt accomplishes is lowering the pH of the mash. I don't know any exact figures; I just always include at least 1/4 lb. in the mash. Is there a "X oz. of dark malt decreases the pH by Y amount" formula, or would it would be too dependent on the water mineral content?

Jay Hersh: I got the hops, thanks. I need your address.

Russ

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Date: Fri, 13 Mar 92 8:41:16 PST  
From: Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin>  
Subject: Ripping the Big Boys

I thing the flack we are giving to the BudMilLob breweries is deserved. I don't think anyone on the digest will disagree with the statement that they put a lot of effort (read \$\$) into producing their beer. The complaint is they only produce ONE type of beer (two if you count dry). The American Light Lager is a fine style of beer and I enjoy it on occasion. It is like spending lots of money on a state of the art kitchen with all the gadgets and cooking only steak and potatos. They make a fine meal, but I like a little more variety. I think most consumers would welcome more variety in the commercial beer market, but most beer drinkers are not even aware that there is any other type available.

I resent the fact that BudMilLob is pushing so hard dollar wise to make the American Light Lager the only style of beer available. I have a little more respect for Coors, as they do produce a few more styles that are available from time to time. I wish more of the majors would follow their lead. In the mean time I will stick with the micros here in the Pacific Northwest. There are few bars around here that don't carry at least on of the various micros.

- - -

Gordon Baldwin  
ELDEC Corp  
sherpa2!gbaldwin@sunup.west.sun.com  
...!hpubvwa!sherpa2!gbaldwin

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Date: Fri, 13 Mar 92 13:06:24 EST  
From: Dances with Workstations <buchman@marval.ENABLE.com>  
Subject: Update on publicly traded breweries.

Hi,

I asked recently about microbreweries in which one might be able to buy stock. Since then, I found out from Schwab that AnchBc and BostBc, which are listed in the NASDAQ section, are Anchor Banking Corp and Boston Banking Corp--banking, not brewing :-P

However, two alert readers wrote mention Pavichavich Brewing in Elmhurst IL. They make Baderbrau Pilsner, and are listed as BRAU. I couldn't find the listing in any of our area papers, but Schwab said that they were currently quoting for 3 1/8.

If anyone finds out about Anchor or BBC, please let me know.

Thanks,  
Jim Buchman

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Date: Fri, 13 Mar 92 09:48:50 PST  
From: lg562@koshland.pnl.gov  
Subject: re: Help! I'm about to worry!

Kelly,

The slow start on the fermentation is about what I get when I brew with liquid yeast. It seems to have about an extra day of lag time over dry yeasts. So I wouldn't worry about that or tamper with it by stirring it.

Using a smaller amount of Crystal could have lead to the lower OG, but I have noticed a number of variances in the OG when I brew up a batch. So the losses might be due to boilover, if that happened, or spilling before it got into the fermentor.

Because the OG was lower, the yeast would not have fermented with as much fervor as the higher OG batch, so that might explain why it didn't lead to blowoff. My primary fermentation is in a big plastic bucket, so I don't try to remove the blowoff. I still get great beers, so I wouldn't worry about that as well. The recipe sounds pretty good and you should have good batch on your hands.

Michael Bass  
Molecular Science Research Center, K2-18  
Battelle - Pacific Northwest Laboratory  
Richland, Washington 99352  
lg562@pnl.gov  
n7wlc

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Date: Fri, 13 Mar 92 12:46:22 CST  
From: rak@mayo.EDU (Ron Karwoski)  
Subject: RE: Kathy Ireland

I wonder if there is any chance Kathy Ireland will be attending the AHA conference in Milwaukee. Gee, \$220 sounds cheaper all the time.

Also, Kathy, if you are listening, the Minnesota TimberWorts meet the second Saturday of every month. If you are ever in the Minneapolis or Rochester area we'd love to have you attend a meeting. Lodging arrangements can be made.

Hey, its worth a try! :^)  
Ron Karwoski rak@mayo.edu

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Date: Fri, 13 Mar 92 10:47:50 PST  
From: steve@caticsfresno.CSUFresno.EDU (Steve Mitchell)  
Subject: Papazian and "Honeymoon"

I just ran across Papazian's account of the origins of the word "honeymoon." He contends that tradition had the newlyweds drinking mead (HONEY) for one month (MOON) after their wedding. This was supposed to insure fertility and the birth of sons. I assume that this is Anglo-Saxon in origin.

Please forgive the non technical nature of this question, but I'm interested if anybody can give me any more information on this myth. I am specifically interested in any references that I may be able to find in my university library. Possibly a "history of mead" would mention the subject? (Of course, speculation is also welcome :)

Thanks.

- --steve  
- --  
Steve Mitchell  
steve\_mitchell@csufresno.edu

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Date: 13 Mar 92 13:54:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: Publicly owned micros.

No, NO, 100 times \*NNNOOO\*.

One of the biggest curses in our society is the publicly held corporation.

I hope all of the decent microbreweries stay private. If they go public, then the stockholders, whoever they may be, will be king of the brew, not the owner(s). Stockholders don't care about quality, they care about PROFIT. I know that a few true blue brewers would purchase stock, but that might account for a few percent at most. The force that drives American business, greed and profit, would reduce the micros to dust in short order.

See Sierra Nevada go public? See A-B purchase 51 % of the stock? See sierra Nevada Pale Ale Light? See you crying, remembering what snpa \* used\* to be? See my point?  
Dan

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Date: Fri, 13 Mar 92 13:43:20 -0600  
From: volkerdi@MHD1.moorhead.msus.edu (volkerding patrick)  
Subject: Wicked Ale recipe

In HBD 843 John Freeborg asks about a recipe for Pete's Wicked Ale.

Not too long ago, Kelly Keuhl from the Schell brewery in New Ulm was up here as the featured speaker at a local beer tasting. He brought lots of free pamphlets and stuff with him, so I grabbed whatever I could. One of them had a list of all the ingredients for Pete's Wicked Ale, and all the Schell and Ulmer beers. They didn't list amounts, but they gave the alcohol content of the finished beer, which might help steer you toward determining the amounts you'll need.

Here's what it says:

Name of beer: Pete's Wicked Ale  
Style: Brown Ale  
Ingredients: Pale Malt  
            Crystal Malt  
            Chocolate Malt  
            Cascade Hops  
            Chinook Hops  
Alcohol by weight: 4.0 %  
Character: "Full, toasty ale. Rich caramel flavor reminiscent of classic English brown ale."

Hope this helps give you a start in the right direction.  
If there's any interest in the other beers that were listed, let me know and I'll post them.

Patrick Volkerding

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Date: Friday, 13 Mar 1992 14:48:33 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Non-gluten beer

>From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)

>A non-homebrewer friend of mine has recently been told that he  
>has to go on a non-gluten diet.

...  
>Apparently, barley, wheat, and oatmeal are no-nos, but rice is

Is there gluten in beer?

Someone told me that the gluten as such doesn't exist in beer,  
though it certainly exists in raw barley and wheat.  
Do we have an expert on this in our midst?

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Fri, 13 Mar 1992 15:01:16 -0500 (EST)  
From: NOLAN@LHEAVX.GSFC.NASA.GOV (Tom Nolan)  
Subject: Cheap 5-gal stainless steel pots

Hi, HBD. Just a quick note to say that Ames is selling 5-gallon stainless steel pots for \$18.95 (advertised in this week's sale flyer, Washington DC area). I have no idea of the quality. A friend just bought one, and I suggested that he pay attention to the handles when he first lifts it full of water.

Tom

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Date: Fri, 13 Mar 1992 12:17 PST  
From: Fred Condo <CONDOF@CGSVAX.CLAREMONT.EDU>  
Subject: Residual malt sweetness in Continental lager

I finally had my first taste of Pilsner Urquell last night, and I very nearly saw God. I think our beer community should start a letter writing campaign to Vaclav Havel, President of Czechoslovakia, urging him to protect that national and global treasure from a takeover by a major brewing giant.

On to the main point. Continental lagers like Pilsner Urquell have a wonderful malt sweetness that slowly fades on the tongue, yielding at last to the residual bitterness of the hops. It's a great sensory delight. I brew in warm Southern California, so I have done only ales (and Common Beers) in the 3 years I've been brewing. The only thing I've made that comes close to having this aftertaste profile is my porter recipe, which involves 2 pounds of 60L Crystal malt for a 5-gallon batch.

What is the characteristic malt that gives Continental Lager this wonderful feature?

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Date: Fri, 13 Mar 92 12:38:20 PDT

From: tomge@microsoft.com

Subject: Residual malt sweetness in Continental lager

>From HBD #841, Scott Benton asks:

>I'd like to brew an Italian beer for a family reunion this summer. Does

>anyone have any recipes? Does such a thing exist?

Well I have a Moretti Amber Lager style in lager. Tasts I have taken while doing SG tests are pretty good. Age should make it better. Here goes:

OG 1056

FG 1022

3/4 lb Crystal

3/4 Munich

6.5 IREK Munich Amber extract syrup

1.5 oz Cascade 60 min boil

1 oz Hallertauer, steep 5-min before sparge

Wyeast 2206 Bavarian

1 tsp Gypsum

1 tsp Irish Moss

All malt boiled for an hour. I started a yeast culture in 22oz champagne bottle to kick start the brew. Pitched at 83 degrees F and by morning it was at 50 degrees in the garage. It is now sitting in a spare refer at 40 degrees. Unfortunately I left the brew on the its trub for 3 weeks before becoming enlightened about the nastiness that can introduce. I must admit it has a bit of off-odor. No idea if this is normal or not.

If anyone does this brew I would like to compare notes.

Tom Gemmell

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Date: Sat, 14 Mar 92 13:06:19 EST  
From: Pierre Charles Jelenc <pcjl@cunixf.cc.columbia.edu>  
Subject: Red Star

I happened to read Steve Stroud's recent posting on Red Star ale yeast just as I was preparing a batch of YPD plates, so I decided to plate some and have a look for myself. I suspended about 1/4 tsp of the yeast in a little cold water, let it rehydrate 10 min, and streaked for single colonies.

The result is that out of about 1000 single colonies I found three unmistakable bacterial ones, one doubtful, and the rest clearly yeasts. Bacterial contamination does not thus appear terribly large (at least for aerobic and facultative-aerobic bacteria able to grow on YPD). On the other hand, of the yeast colonies some 40% were very small, presumably "petite" respiratory mutants, although I cannot exclude that some are slow-growing non-saccharomyces.

I picked a couple of healthy, vigorous colonies, restreaked them, and so far they appear to breed true, without new petite mutants.

Pierre

Pierre Jelenc      pcjl@cunixf.cc.columbia.edu  
Columbia University

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Date: Sat, 14 Mar 92 21:02:43 EST  
From: Heather Godsey <GODSEYHM%DUVM.BITNET@pucc.Princeton.EDU>  
Subject: Investing

does anybody out there in homebrew land know of any companies that are  
publicly traded and deal with the homebrew trade??  
thanks in advance-

Joe Uknalis

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Date: Sun, 15 Mar 92 18:31:13 EST  
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Spiced Ale recipe

This is a composite recipe, designed to mimick Harpoon's latest Winter Warmer offering. I started with the spice list for Harpoon's Winter Warmer, as published in the Beer News (or whatever that fine newsprint rag found in various lobbies is called).

Armed with the spice list, I searched all my HBD back-issues for each spice. Whenever I found one of the spices being used, I looked for its relative weight as compared to all other ingredients in that particular recipe. By doing this for all the spices listed below, I arrived at a statistical "average" for the relative concentrations of all of them together. So maybe I should call this "Statistician's Delight"?

Well, a well-respected (I think) beer judge (who shall remain nameless, but claims to be the "Fastest Homebrewer"-hint,hint) tasted it and thought it a very good match to the '91 Winter Warmer of Harpoon. Oh Swoon! He even asked for the recipe! Double Swoon! So, I seem to have gotten it right. He suggested I post it, so here it is. I personally LOVE the stuff, and will kill it (I'm sure) in record time. I'm partial to spiced ales anyway, and tend to drink them all year long, which means I have to make my own for 3/4's of the year!

Thanks to all the spice-brewers on HBD, from whom I drew my data. Maybe this proves that composite recipes work well? Does that mean that, armed with enough recipes, all other recipes possible can be derived from them? That, and a roomful of typing monkeys?

-----  
BEER NAME: Ersatz Harpoon 1991 Winter Warmer BREW DATE: 08-Feb-92  
1.058 <STARTING GRAVITY 1.014 <FINISHING GRAVITY 5.95% <ALCOHOL  
CONTENT

RECIPE

6 lbs. Laaglander Amber DMEextract  
1/2 oz.Black Patent malt grain  
12 oz. Crystal malt grain  
8 oz. Munich malt grain  
1.5 oz.Chocolate malt grain  
1 lb. Honey (added w/extract)  
1 oz. Clusters pellets (6.5->7.5) boiling hops  
1 oz. Williamette pellets aromatics  
Wyeast British (#1098) yeast  
0.5 tsp. powdered nutmeg (8 min. from end) other  
1.5 tsp. powdered cinnamon (8 min. from end)other  
0.5 tsp. powdered clove (8 min. from end) other  
1 tsp. vanilla (5 min. from end)other  
1 Tbsp.gypsum  
1 Tbsp.10 minutes from end of boil. Irish Moss  
3/4 cupCorn Sugar

TIME / DATEPROCEDURE

01:15 PM Put water on to boil. Added gypsum.  
01:15 PM Added grains in boiling bag.  
02:10 PM Boil began. Removed grains. Added extract.  
02:25 PM Hot break. Bittering hops added.  
03:22 PM Heat off. Begin immersion chilling. Aromatic hops in.

03:45 PM Wort at 80. Sparged hops. Added yeast. Rolled carboy.

16-Feb-92 Siphoned to 2nd carboy. Added 1 gal. to fill carboy, since underfilled @ start. Tried some and it's ready to drink now! Spices are noticeable, but subtle. Good spice balance.

29-Feb-92 Racked again. Second Gravity reading. Added corn sugar, bottled.

- - - - -

p.s.-This is the way my recipes come out of Lotus 1-2-3. I have a "blank" template, w/all procedure steps, ingredients types, headers, formats, alcohol calculation (from S.G. & F.G.), etc. already filled in. I just type in name, date, times, & amounts & types of ingredients and save it. No wort-soaked paper and lost recipes for me anymore!

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=====
===
== Dave Van Iderstine  Senior Software Engineer ==
==   Xerox Imaging Systems, Inc.==
== UUCP: uunet!pharlap!orgasm!davevi   davevi@pharlap.com :INTERNET ==
-----
-==
== "If you're not part of the solution, you're part of the precipitate."
==
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===
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End of HOMEBREW Digest #844, 03/16/92  
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Date: 16 Mar 92 22:38:00 GMT-9:00  
From: "603APSSS" <603apsss@kadena-emh.af.mil>  
Subject: PLEASE STOP!!

I N T E R O F F I C E M E M O R A N D U M

Date: 16-Mar-1992 10:35pm JST  
From: 603rd Aerial Port Squadron  
603APSSS  
Dept: Systems Support Center  
Tel No:

TO: Remote Addressee ( \_\_HOMEBREW@HPFCMI.FC.HP.COM )

Subject: PLEASE STOP!!

PLEASE STOP SENDING THESE HOMEBREW DIGESTS TO ME! THE INDIVIDUAL WHO WAS INTERESTED IN YOUR PUBLICATION HAS TRANSFERRED TO SCOTT AFB IN ILLINOIS.

SINCERELY YOURS,  
SSGT BUFORD C. TOOLE

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Date: Mon, 16 Mar 1992 9:12:47 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: mead

The following question is in memory of Cher F.....

Is there any need to be concerned about mead being exposed to light?  
It  
has no hops in it.

Russ

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Date: 16 Mar 1992 9:47 EST  
From: dab@dasher.cc.bellcore.com (dave ballard)  
Subject: sn at old bay, lauter tun

hey now- for those of you on the central new jersey area, old bay in new brunswick now has sierra nevada pale ale and porter on tap! they also have a special mardi gras bock from stoudt's that isn't bad. just wanted to let you know.

also- has anyone gotten ahold of the new "phil's lauter tun" yet? bill at the home brewery was playing around with one he had just gotten in the last time i was up there and i saw an add for them in the latest zymurgy. just wondering...

later  
dab

=====  
=  
dave ballard "Maybe you had too much too fast"  
dab@dasher.cc.bellcore.com  
=====  
=

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Date: Mon, 16 Mar 92 10:02:43 EST  
From: card@apollo.hp.com  
Subject: keg hopping

I recently tried keg hopping with ~ 1oz leaf hops into nylon bag. Tasted great for about a week, but then the beer developed a very bitter taste. Has anyone else noted this?

/Mal Card

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Date: Mon, 16 Mar 92 08:52:50 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Re: Ripping the Big Boys

Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin> writes:

>I thing the flack we are giving to the BudMilLob breweries is deserved.  
and...

>I resent the fact that BudMilLob is pushing so hard dollar wise to make  
>the American Light Lager the only style of beer available. I have a  
>little more respect for Coors, as they do produce a few more styles that  
>are available from time to time. I wish more of the majors would follow  
>their lead...

I too, resent the fact that the Big Boys seem to be working so hard to  
remove  
"choice" from the beer-drinker's vocabulary. You must realize, though,  
that  
the brewers have a job to do, families to feed, etc. It's the  
marketeers,  
IMHO, who are doing the dirty work by pushing only the style of beer  
which  
appeals to the largest percent of the populace. This style of beer also,  
not  
coincidentally, is the style in which folks drink a larger quantity at a  
sitting. I don't know about the rest of you out there, but when I drink  
a  
good hearty homebrew or a nice full-bodied beer of any sort it's usually  
a  
single beer I drink. It satisfies me without me having to drink 6 or 8  
eight  
of them (which is the horror of horrors in beer market land).

I guess the real point to be made here is that there are lots of folks  
working at the BB Breweries and that, I suspect, a good portion of them  
are a  
lot like you and me.

Cheers!  
Norm

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Date: Mon, 16 Mar 92 08:24 PST  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Aluminum and Honeymoon

Just a couple of comments.

On Aluminum, I have also heard all the reservations and warnings. Recently however, I was able to attend an Advanced Homebrewing seminar at University of California at Davis. The professor running the brewing department of the school said that the Aluminum issue had been looked into thoroughly. Aluminum pots, and even adding aluminum salts to the brew had no noticeable effect on the quality of the beer. However, he did say that you get what you pay for, and an aluminum pot wouldn't last as long as a stainless one, and would require more cleaning...

As for honeymoon, my Webster's (not all Webster's being alike) indicates that it's a transliteration of the Old Norse for "hjunottsmanathr" (diacritical marks not included) literally of "wedding night month". It will be interesting to see what other etymologies are identified.

BobK

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Date: Mon, 16 Mar 92 11:14:31 CST  
From: whg@sunFb.tellabs.com (Walter H. Gude)  
Subject: Hop Utilization

What follows is a summary of responses I received to my original hop utilization questions. There seems to be enough interest so I will post to the digest. I have edited responses down to a minimum. Apologies in advance if I quote anyone out of context.

P.S. I hope no one who responded to me minds my posting of their response.  
Let me know if this is not proper net etiquette.

>From: joshua.grosse@amail.amdahl.com  
>  
>IBU = HBU \* (%utilization / (gallons \* 1.34))  
>archive site) gives 30% for pellet and 28% for leaf for a 60 minute boil  
>in a  
>  
#####  
And from:

>From srussell@snoopy.msc.cornell.edu Thu Mar 12 11:25:17 1992  
>  
>Jackie Rager's article in the Hops special issue says to divide the  
>factor you would get w/o considering gravity by a correction factor of:  
>  
>1 + 5(G-1.050)  
>  
>for G > 1.050 (and leave it at 1 for G < 1.050)  
>  
>  
>So, if you added 10 AAUs, w/ 30% utilization that's 46 IBUs, except that  
>you have a 1.090 gravity wort, so you really have 46/[1+5(1.090-1.050)]  
>= 23  
>IBUs, a considerable difference!!  
    Actually ---> = 38  
  
>  
>I don't trust his figures on utilization (I use Burch's), but the time  
>range  
>where the two diverge is 30 to 50 minutes, and hops need not be added in  
>there anyhow. Burch says utilization increases linearly from 0 min to  
>30  
>min (from 5% to 12%) then jumps, attaining 29% at 60 min. I suspect  
>that  
>differences are the result of boil vigor, wort pH, moon phase, etc, etc.  
>and either boil for < 30 min or a full 60.

#####  
Finally for those who want to be REALLY accurate:

>From: Frank Tutzauer <uunet!ubvms.cc.buffalo.edu!COMFRANK>  
>  
>First, there is a table in the new edition of Papazian that gives  
>percent  
>utilization as a function of gravity (of the boil) and time. If I can  
>find it  
>on disk, I'll send it to you.  
>

>Then, some guy named Tim (I would have to look up his last name--  
anyway, he's  
>a statistician) sent me a formula that explains 99 percent of the  
variance in  
>the table. It's still a linear model, but he transformed some of the  
>variables. The formula is:  
>  
>U = exp[-23.63 + .12896\*t + 37.76\*s - .00068496\*t^2 - 18.01\*s^2 -.  
04187\*t\*s]  
>  
>where U, t, and s are of course utilization, time, and s.g, and where  
exp  
>means raise e to the bracketted power (e = 2.7182...). Now, many other  
things  
>besides time and s.g. affect the utilization--things like kettle  
geometry and  
>vigor of the boil--but if you keep these things constant, then the  
formula  
>should give you a good means of altering your utilization.

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Date: 16 Mar 92 13:26:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>  
Subject: The Big Boys, a different approach.

A post in today's digest reminded me that Coors makes a very good beer in the autumn/winter, "Winterfest." If the big boys started making decent beer, with their capacity for stability and repeatability, they'd make wonderful stuff. Now, they don't because they believe the market isn't there. The fact is that they have, wittingly, or unwittingly, created the market to be what it is by their ad campaigns.

Though I couldn't prove it, I bet that if they received enough mail asking them to make better beers, with specific suggestions and style ideas, they might listen. The place to start is with Coors. I suggest a letter writing campaign asking them to make Winterfest on a year 'round basis. I wonder just what they'd do if they received a couple thousand letters asking this? Maybe I'm hoping in vain, but I don't think so. It might take fifty thousand letters, but we ought to be able to generate that volume if we put our minds to it.

While I'm one of the first to bash the biggies for their beer, I am coming to think that we homebrewers cannot afford to garner their ill will. It seems to me that we are in a position to put a lot of pressure on them to make good beer. For starters, does anyone have Coors address and the names of a few top execs?

I don't think for a minute that Coors, A-B or Miller would make good beer if they didn't think there was a market for it, they aren't in the business for the art of brewing, but the profit motive can be used in both directions. I'd like opinions of others on this, am I spinning my wheels, or is there a chance?

Dan, I want my Winterfest in July, Graham

-----

Date: Mon, 16 Mar 92 08:44:14 PST  
From: lg562@koshland.pnl.gov  
Subject: hop roots by mail

I thought I'd add my two cents worth on hop roots by mail. Last weekend I got my hops in the mail from Nichols Nursery in Albany Oregon. The roots arrived surrounded by a thick layer of moss to keep them moist, each individually wrapped in butcher paper. They sell four kinds of roots: Tettninger, Willamette, Cascade, and Nugget. The roots came with detailed instructions on how to plant and when to harvest. So this weekend I was busy getting my hands dirty putting them in the soil.

Michael Bass  
Molecular Science Research Center, K2-18  
Battelle - Pacific Northwest Laboratory  
Richland, Washington 99352  
lg562@pnl.gov (internet)  
n7wlc@wa7eaq.wa.usa.na (amateur)

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Date: Mon, 16 Mar 92 13:04:17 EST  
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Liquid vs. Dry Yeast

My \$0.02 on the matter of liquid vs. dry yeast:

Everyone sez the biggest difference is in contaminants in the dry yeast. I brewed a dozen batches at least with dry yeast (Munton & Fison Ale) and had no contamination problems. I use standard sterilization techniques.

My reason for switching to Wyeast was that every ale I made, no matter the style, had the same subtle "bad taste" running through them. Now, it's hard to quantify or describe that "bad taste", and I fear that by describing it as "cardboard" or "cloves" I'm going to open that whole way-too-long flame session about oxidation again. Suffice it to say that when I switched to liquid yeast, the bad taste went away. Completely.

I don't believe it to be oxidation-related, or anything else for that matter, because nothing in my technique changed at all. Except the yeast. I was often disappointed by the off-flavors in my dry-yeast ales, and no longer have that problem, so I'm convinced liquid yeast has made the difference.

Maybe contamination in the dry yeast was the culprit?

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== Dave Van Iderstine  Senior Software Engineer ==  
==   Xerox Imaging Systems, Inc.==  
== UUCP: uunet!pharlap!orgasm!davevi  davevi@pharlap.com :INTERNET ==  
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-==  
== "If you're not part of the solution, you're part of the precipitate."  
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Date: Mon, 16 Mar 92 9:43:35 PST  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Re: Homebrew Digest #844 (March 16, 1992)

On the question of Why Yeast? Wye Not.

That's to say: it's pronounced Why Yeast. It is, in fact, a regional pun, because Wyeast was the local Indian name for Mt Hood, which one can see from the window of the lab and which appears on the label. As one person has commented, though, it's kind of like calling your business Yahweh Yeast and I'm sure there are a few people around who consider this use of the name sacriligious.

Patrick: please, if you will, post the listed ingredients for some of the other New Ulm beers, particularly the wheat beer and their pilsner. Thanks.

- --Jeff Frane

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Date: Mon, 16 Mar 92 12:42 CST  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: more questions

Dear Brewers,

I have a few more questions about wort preparation. First, I've seen the phrases "cold break" and "hot break" periodically here in the HBD as well as in other published recipes. What do these phrases mean? As a beginner (relying largely on extracts and luck...) are these terms things I need to know now, or when I attempt more elaborate recipes?

My next questions are a little embarrassing to ask. I am attempting my second batch (brewed last Sat. eve.), relying somewhat loosely on Bravery's recipe for "Super Strong Ale." I should emphasize the "somewhat loosely" here. The recipe calls for 3 lbs of dark extract (I'm using approx. 4 lbs of nut brown ale extract); up to 2 gals of water [??] (I'm using about 2.5); and 2.5 lbs of demerara sugar (I'm using about 1.3 lbs. light brown sugar mixed with approx. 1.5 lbs corn sugar). I boiled for 25 min., sat the boiler in a tub of cold water until the temp. fell to about 65 F. (about 30 min ?), siphoned into 5 gal. carboy (which will act as single stage chamber), pitched (dry) and set it out on the back porch under the beer-box. I've since moved it twice (agitating it a bit ?), and it is now fermenting in the pantry at approx. 75 F. The O.S.G. was \*REALLY\* high (just over 1.1 [panic begins to set in]) and the taste was as sweet as syrup!

My concerns now are 1) there appears to be whiter/paler areas in the fermentation foam (infection?); and 2) will the extraordinarily high OSG mean that I'm brewing some God-awful monstrosity? Or that Bravery really means that this is a "Super Strong" ale? I don't want to brew a high-octane furniture polish remover, but I'm afraid that's what's happening.... Oh yeah, there's also a sediment at the bottom of the chamber, and I think it might be the brown sugar. Fermentation is going well enough.. almost too well! Is there a peak %age where alcohol production ceases? ANY insight is gratefully appreciated on this one!!

My firstborn is due on the 17th, but I snuck a peek last Sat. (to assist me with this next batch, of course). I must say that I'm a little disappointed with the carbonation, though. Then again, maybe it was still too early to tell? Any insight?

Thanks, and Happy St. Pat's to all!

John

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Date: Mon, 16 Mar 92 15:08:36 EST  
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Re: HoneyMoon

I couldn't resist this one:

>From: steve@caticsuf.CSUFresno.EDU (Steve Mitchell)  
>Subject: Papazian and "Honeymoon"  
>  
>I just ran across Papazian's account of the origins of the word  
>"honeymoon." He contends that tradition had the newlyweds drinking  
>mead (HONEY) for one month (MOON) after their wedding. This was  
>supposed to insure fertility and the birth of sons. I assume that  
>this is Anglo-Saxon in origin.

I consulted the Oxford English Dictionary on this one: Herewith follows:

"The first month after marriage, when there is nothing but tenderness and pleasure"; originally having no reference to the period of a month, but comparing the mutual affection of newly-married persons to the changing moon which is no sooner full than it begins to wane.

"1546-J. Heywood 'It was yet but hony moone.' 1552-Huloet 'Hony mone, a term proverbially applied to such as be newe married, whiche wyll not fall out at the fyrste, but thone loveth the other at the beginnyng excedyngly, the likelyhode of theyr exceedyng love appearing to aswage, y which time the vulgar people cal the hony mone.' ... 1656-Blount '...It is hony now, but it will change as the moon.'"

Sorry, no references there to mead or fertility.

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== Dave Van Iderstine Senior Software Engineer ==
== Xerox Imaging Systems, Inc.==
== UUCP: uunet!pharlap!orgasm!davevi davevi@pharlap.com :INTERNET ==
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== "If you're not part of the solution, you're part of the precipitate."
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Date: Mon, 16 Mar 92 13:42:59 PST  
From: Tom Bower <bower@hprnlme1.rose.hp.com>  
Subject: Dry Hopping, Ale Yeast Fermentation Temps

Recently a friend and I made a 10-gallon batch of ale which we split into two large carboys and pitched with different yeast starters: the first, with re-used WYEAST British Ale from a previous batch, and the second with some SNPA yeast (started from a six-pack worth of bottles...YUM!).

Questions for the HBD'ers:

1.) I want to dry hop. I was going to throw an ounce of whole Cascades into the carboy after the krauesen (sp?) falls. If these things are floating around loose, how do I rack to secondary without plugging up the siphon or leaving a bunch of beer behind? Is it possible to put the hops into a sanitized hop bag or something? (Then how do I get it into the mouth of the carboy!?) At least in the 7-gallon carboy I've got plenty of headroom for it.

2.) The two yeasts I'm trying are behaving rather differently. The British yeast (maybe because it was re-used and started with a greater population) took off and fermented vigorously, even at my basement temp. of 57 deg. F, while the SNPA yeast was extremely slow. In fact, I even went and got a pack of WYEAST #1056 (American Ale, which I read here IS the SNPA yeast) and pitched that as well when I still had almost no activity after 2 1/2 days. I suspect that the temperature is a bit on the cool side for this yeast; does anyone have know what the "ideal" temperatures are for these little buggers? It's now been 4 days and the British yeasties are still popping, lots of CO2 and rollicking yeast motion in the carboy, while the SNPA guys appear to be working but much more slowly. So far, no sign of contamination, just vastly different fermentation rates at this temp. Both carboys were at equal temperature, both were agitated to oxygenate the cooled wort...the only visible difference at pitching time was that the British batch had more trub in the bottom than the other.

In the meantime, I'm just not worrying, and looking forward to trying these two ales which will be the same except for the yeast they were fermented with.

Any comments from others with experience using these yeasts or with the mechanics of dry-hopping will be appreciated!

~~~ Tom Bower bower@hprnd.rose.hp.com ~~~

Date: Mon, 16 Mar 1992 17:27:41 -0500 (EST)
From: NOLAN@LHEAVX.GSFC.NASA.GOV (Tom Nolan)
Subject: Another note on those 5-gal stainless steel pots

About those 5-gal stainless steel pots on sale at Ames,
one of the reasons they're so cheap may be that they aren't
5 gallons. Only about 4-1/4. That seems sleazy, but maybe
all stock pots are measured in this bizarre way. Like 10-gallon hats.

Tom

Date: Mon, 16 Mar 92 12:52:55 PST
From: greg@cemax.com (Greg Wageman)
Subject: Re: Boiling Pots, Re: Ripping the Big Boys

>I recently bought a boiling pot. It is 5 gallons and will work really
will
>for chili too! Problem is, it is aluminum. I have been told several
times
>that aluminum is bad (since I made the purchase) but noone really can
>tell me why. Closest I have come is that it oxidizes the wort, which
makes
>no sense since aluminum is not oxygen.

Have you ever cooked tomato sauce in a highly oxidized (read: almost
black inside) aluminum pot? After cooking, the inside of the pot
becomes shiny again, everywhere it had contact with the acidic tomato
sauce.

Wort is acidic. (Is it as acidic as tomato sauce? Don't know, never
did a Ph test on tomato sauce!)

How much aluminum (or aluminum oxide) gets into the wort? Don't know
that either.

But when you consider that parts per million of substances like sodium
and magnesium salts have a definite effect on taste and finish,
wouldn't you rather that your brewpot *not* contribute anything to the
flavor of your beer, particularly a metallic flavor?

>From: Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin>
>Subject: Ripping the Big Boys
>

>I think the flack we are giving to the BudMilLob breweries is deserved.
>I don't think anyone on the digest will disagree with the statement that
>they put a lot of effort (read \$\$) into producing their beer. The
>complaint is they only produce ONE type of beer (two if you count dry).
> [...] I think most
>consumers would welcome more variety in the commercial beer market, but
>most beer drinkers are not even aware that there is any other type
>available.

Funny, me defending A-B, but they did make an attempt to market a Dark
beer a while back. (Can't remember if it was marketed as Bud Dark or
Michelob Dark. I think it was the latter.) They even had a television
ad campaign (which I loathed), wherein Martin Mull mouthed lines like
"Some people think that dark beer is only for people named Gunter with
thick necks...", or words very much to that effect.

The slogan was "Don't be afraid of the Dark", accompanied by appropriate
"spooky" sounds, like wolves baying. Typical marketing pap.

Sure made it sound like A-B's marketing people didn't think the average
American beer-drinking public was ready for it, though.

(Not that it was anything special, anyway. It had more flavor and
mouth feel than Bud, but 1) that's not hard to do and 2) it wasn't a
particularly wonderful flavor, either. Certainly no competition for,
say, Beck's Dark or Heineken Dark.

I don't even know if they still market it.

-Greg

Date: Mon, 16 Mar 1992 17:38:08 -0500 (EST)
From: NOLAN@LHEAVX.GSFC.NASA.GOV (Tom Nolan)
Subject: A weird story

Here's a weird story I heard from a source that I would normally consider very reliable. According to this guy, you can stop a bottle of beer from losing carbonation by sticking a silver spoon down into the neck of the bottle (thin end first, I suppose). He says that this was real common when beer tended to come in big bottles and families tended to have a lot of actual silverware around. Indeed, that one of the outcries associated with the rise of stainless steel was that this trick no longer worked.

What do you think about this? He says the silver "bonds" with the CO₂ in some way as to create a "vapor lock" that stops the CO₂ from escaping. I would dismiss this as total hogwash except that as I mentioned, the guy is usually really on top of things. He swears up and down that you can drink half your beer, shove a silver spoon in, and drink the rest tomorrow.

Anyone else heard anything about this? I have a silver carving set that barely fits my carboy neck, but nothing else of silver, so I can't try it.

Tom

Date: Mon Mar 16 14:39:53 PST 1992
From: mvalent@atss.calstatela.edu
Subject: Streak plates & purity

I've been noticing alot of people talking about plating out Red Star Ale Yeast to determine its purity. The most recent posting mentioned having found 3 out of 1000 colonies being bacteria and many of the yeast colonies being slow growing. This lead the person to not worry about contamination of the yeast. The problem here is threefold. First, the media used is presumably selective for yeast. This means that there may be alot of bacteria in the yeast that simply won't grow well on it. Second, bacteria as a rule grow much faster than fungi (including yeast) That means that 3 bacterial cells stand a fair chance at overrunning 997 yeasts. Third, are the slow growing yeasts. the chance that they are mutants of the correct strain is low, otherwise they would be found to some extent on the plates streaked with the strong colonies. The mutation rate is not high enough to produce that number of mutants in a supposedly pure culture. This doesn't worry me as much as the bacteria though because the fast growing yeast should overrun the slow growers. I would be interested to see the results if someone were to plate the yeast on media selective for bacteria such as TSA or CBA. Brucella agar incubated anaerobically would also be interesting. By the way, I'm just putting forth my opinion and suggesting an experiment, so please nobody mistake this for some kind flame. Sorry if I sound paranoid.

Mike Valentine

Date: Mon, 16 Mar 1992 17:05:45 -0600
From: Kathleen T Moore <ktmg8824@uxa.cso.uiuc.edu>
Subject: yeast culturing

Can anyone and everyone who has experience with yeast culturing please send me detailed info on the process. I am interested in all aspects and every level from the simplest homebrew processes to the most elaborate brewery techniques (at least those used by micros and brewpubs.) I have had a basic microbiology class in college, but I need specifics such as media recipes for stock culture maintenance and media recipes for selection and separation of bacterial contaminants and wild yeast identification. Also, does anyone know of a book or article describing the aforementioned subjects with regard to microbrewery applications? I have access to a small incubator and also to a small autoclave, plus incidental equipment. Eventually, I would like to develop a standard procedure for stock maintenance and purity analysis for homebrewers who are courageous enough to venture into this realm.

Thanks very much,

Date: Mon, 16 Mar 92 13:09 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Re-hydrating, Wyeast, Yield

To: Homebrew Digest
Fm: Jack Schmidling

I had habitually re-hydrated yeast in a small amount of wort until I went to my first CBS meeting where I was told to re-hydrate with plain, sterile water.

This seemed absurd to me because of previous experience with bread yeast but after trying it and getting vigorous ferment within an hour, I have become a believer.

Just to refresh my data base, I put some bread yeast in 100 ml of warm sterile water last night and absolutely nothing happened aside from dissolving the yeast.

It seems apparent that EDME (I can't speak for any other) contains a de-hydrated nutrient/starter in the yeast mix and bread yeast does not.

Does anyone know if I got this right and if it is true of all dyr beer yeast?

>From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

> If the yeast is in the outer Wyeast packet, then why not just cut it open *without* ever breaking the inner seal, and just make a starter yourself?

I find it incredible that, with all the expert opinion on Wyeast, this very fundamental question is still floating around.

Where is Jeff Frane when we need him?

>From: Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin>
>Subject: Low Yield

>I have been getting a low yield out of my grain and I expect it to be in my sparging. The malt ingredients are :

8 lb klages
1/2 lb crystal
1/2 lb munich

>I do an infusion mash for about 45 minutes in 2.5 gallons water. The iodine test shows full conversion. I then dump the whole mess out to my ZapPap lauter tun. I then slowly pour in my 4 gallons 170 degree sparg water, keeping the level of the water above the grain bed. I open the tap on the bottom bucket all the way and the water dumps through in about 15 minutes.

Don't know what a ZapPap is but my first suggestion is to use boiling water.

If you take issue with this, I will be happy to repost my study on infusion water temp.

Secondly, it may be a momily but, most experts recommend about 15 min per gal as opposed to the whole batch. Cut the flow rate.

>My sg after my 45 minute boil is only 1.032. This seems to be way to low after looking at various recepies.

Not too shabby but there is room for improvement.

Your short boil time would indicate that you are not concentrating the wort much and this is one of the objectives of boiling. You can get at least 10 gallons of wort out of 9 lbs of grain if you use 1.010 as the low end cutoff.

If you boil the ten gals down to 5 gallons, you will substantially increase the yield.

js

Date: Mon, 16 Mar 92 19:05:53 EST
From: Pierre Charles Jelenc <pcjl@cunixf.cc.columbia.edu>
Subject: More on Red Star

The plate of Red Star ale yeast I plated 10 days ago still has few bacterial colonies (up to 7 out of 1000 now), but it is covered with evil-looking molds, about a dozen Penicillium-like ones (white and blue and fluffy), and an absolutely disgusting slimy brownish one. This plate looks worse than any that I have ever seen!

The pure colonies on the other hand continue to grow nicely, and have not given rise to any petite mutants after two restreakings.

Pierre

Pierre Jelenc pcjl@cunixf.cc.columbia.edu
Columbia University

Date: Mon, 16 Mar 92 23:12:48 PST
From: Doug Henderson <E3BSR%PSUORVM.BITNET@CORNELLC.cit.cornell.edu>
Subject: housing needed for AHA 92

Hello,

I will be attending the AHA '92 conference in Milwaukee with another member from our local homebrew club (Oregon Brew Crew), and was wanting very much to cut down on expenses. Would any brewers (or non) in the Milwaukee area be willing to put a few fellow brewers up, perhaps in exchange for the same at the upcoming Oregon Brewers Festival?

I would greatly appreciate it. The conference fees are \$220, the flight will be 200-300, and the ... We can guarantee a six pack of homebrew to sweeten the deal. Any takers?

Doug

Date: Mon, 16 Mar 92 22:19:47 PST
From: osiris%polari@uunet.UU.NET (J.David Ruggiero)
Subject: The homebrew FAQ...a few modest suggestions

The current FAQ (created by Kurt) is a great start, but needs to be expanded greatly. Some topics that seem to come up over and over again, which should be addressed in greater or lesser detail by the FAQ:

- What are the differences between different styles/brands of yeast?
- What is a minimal list of equipment to get started brewing (extract)?
- What is 'all-grain' brewing? Why should I consider doing it?
- What are the differences between various types of barley (2-row, 6-row, Klages...)
- What kind of equipment do I need to start kegging my beer? Where can I get it?

I could go on and on, but for now...while it is still small, you should also

consider organizing the FAQ by sections, as it is kind of randomly un-organized at the moment. Given what's there so far, I'd suggest:

- Introduction (how is beer made, etc)
- Brewing equipment and suppliers
- Brewing techniques
- All-grain brewing
- Recipes and sources (Cat's Meow, etc)
- Resources/clubs/literature (AHA, Zymurgy, Papazian, etc)
- Net stuff (what is the HBD, etc)

Also, you might watch out for assuming that *everyone* has access to ftp archives and the like. Many of us are at leaf sites and can only dream of that kind of access that you kids [:-)] at institutions of higher learning take for granted. If other sources are available, you might want to list them also.

A great start; let's work together on it and then we, too, can smugly answer questions with the infamous "Look it up in the FAQ!"

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| J. David Ruggiero Osiris Technical Services Seattle, WA |  
| osiris@polari.com | ...!uunet!polari!osiris | osiris%polari@uunet.  
uu.net |  
| Living in Seattle is like being in love with a beautiful woman...|  
| who's sick all the time. |
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End of HOMEBREW Digest #845, 03/17/92

Date: 17 Mar 92 08:02:42 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: latur tun

Russ Gelanis ask about using his insolated latur tun for mashing.

Do it it makes mashing easy. I have a simalar setup using a plastic water cooler, It takes some expairmenting with striking temp. ect. but that is what homebrewing is about.

Chip

Date: Tue, 17 Mar 92 06:31:10 -0800
From: mcnally@wsl.dec.com
Subject: Sparge water temperature

Jack S. offers advice that boiling sparge water is more effective than the traditional 170 degree water. Though I haven't experimented personally with this, my understanding is that for decoction mash brewers like Jack (I think? correct me if I'm wrong) that probably won't cause any problems because the mash has been boiled already, and starch clumps will mostly have been broken up. For infusion brewers, however, it seems to me that there might be increased risk of rinsing unconverted starches into the wort. I've done many mashes of both types, and a consistent trend is that the decoction worts are clearer, and the mash in the lauter much thicker (there's a lot of broken-down proteins; a sort of proto-hot break).

Another issue is the effect on polyphenol extraction. Jack: Do you test the pH of the last runnings out of your lauter tun? Do you taste it? My general rule is that I quit sparging when the runoff starts tasting like tea. That seems to be about the time the pH goes above about 5.6.

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

Date: Tue, 17 Mar 92 9:43:42 EST
From: gkushmer@Jade.Tufts.EDU
Subject: Porter

(Sorry if this comes in twice)

I recently brewed some porter using 9 1/2 lbs of Dark LME (a pouring accident). With it I used some specialty grains, the usual amount of hops, and Wyeast liquid Ale yeast (Irish).

After it appeared to be through fermenting, I racked to a secondary and let it sit for a few days. When I came back to check it I noticed that there were tiny little islands of foam floating on top. While the hydrometer reading was too high, I didn't taste yeast - it was just very sweet.

My question(s) - is this wort not done fermenting yet? Should I re-pitch another package of Irish Ale Yeast?

I haven't seen the fermentation lock bubble, but there is a small amount of pressure (maybe my wort is acting as a barometer :) in the carboy.

I'm planning on bottling soon, but if anyone thinks I should add more yeast, then I'd love to hear from you.

Cheers,

- --gk

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"I have special place in my heart for the criminally insane, but YOU have worn out your welcome."

-The Tick-

gkushmer@jade.tufts.edu

Date: Tue, 17 Mar 1992 10:07:36 -0500 (EST)
From: RWINTERS@nhqvax.hq.nasa.gov (Rob Winters)
Subject: Re: HoneyMoon

orgasm!davevi@uunet.UU.NET (David Van Iderstine) writes:

> ...(The OED sez)...

> ..."It is hony now, but it will change as the moon".

> Sorry, no references there to mead or fertility.

If that's not a comparison between making mead and newlywed behavior, I don't know what *else* it might be! 8-)

Rob Winters

- - - - - Why, oh why, drink Bud Dry? - - - - -

Date: Tue, 17 Mar 1992 10:14:32 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: Best compliment

Well I might have finally done it. My lastest brew, an Amber ale very much like Cambridge Brewing Co. Amber, turned out great. Lots of compliments on it last night, but the best was the person with the quickly emptied glass who said "Oh, I forgot it was a homebrew!". All-grain, Wyeast 1056, whole hops. I'll post the recipe (it's very simple) if I ever remember to bring in the sheet.

Russ

Date: Tue, 17 Mar 92 09:33:20 -0600
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)
Subject: 2-row usually not Klages

It is common to see homebrew catalogs and, as a result homebrewers, refer to 2-row Klages malt. This is at best only partially correct. Most 2-row malt used by homebrewers is not Klages. It may contain some Klages but also one or several of many other varieties of 2-row barley such as Harrington ... the name Klages carries some positive PR with it, so shops continue to refer to the 2-row as such even though the malters explicitly state that it may or may not be Klages.

Date: Tue, 17 Mar 92 8:29:45 CST
From: johnf@persoft.com (John Freeborg)
Subject: Help a first batch?

Well, after reading everything I could get my hands on for a couple of weeks, I did my first batch on March 14. It is supposed to be kind of an amber ale:

2/3 lb. Crystal Malt (20 lv)
3.3 lb. Yellow Dog Amber Unhopped Extract
(Yellow Dog is a mix of 87% 2-row, 12% wheat, 1% chocolate by the Home Brewery shop out of Missouri)
3.3 lb. Bries Amber Unhopped Extract
2 pkgs Munton & Fison Ale Yeast (14 grams) (Levure deBrassage on package)
2 oz. Fuggles Hops (pellets) (5.9% alpha)
1/2 oz. Hallertauer Hops (pellets) (3.9% alpha)
1 tsp. Irish Moss
1 tsp. Gypsum

Put crystal malt in muslin bag and added 1.5 gallons of water. Brought to boil. Removed crystal malt at 200 degrees. Removed from heat, added malt extracts, stirred well for 5 minutes. Added 1 tsp. of Gypsum. Added 1.5 ounces of Fuggles at beginning of boil. Added .5 ounce of Fuggles 30 minutes into boil. Removed 2 cups of wort - added to cold water and cooled to 80 degrees for yeast starter. Added 1 tsp. of Irish Moss 50 minutes into boil. Added .5 ounce of Hallertauer 55 minutes into boil. Force cooled wort in kitchen sink with ice and water.

Then I made a *terrible* choice of strainers (way to small and fine) and it took forever to get the wort into the primary plastic fermenter. The wort also got extremely aerated at this point as it dripped into the primary fermenter. Since then, I have heard straining out the hops at that point isn't that critical (?).

Added yeast starter at 78 degrees. Primary fermentation was 1.5 days at 68 degrees. Not very much head foam - or at least not as much as I was expecting (1/2 inch). The head fell back *quickly* and lots of fruity ester smell too.

It is now in the carboy and I've got very slow fermentation going - one bubble every 5 minutes at the best. If I shake the beer around in the carboy a bit (gently) I get a lot more bubbling action which stops soon after I stop moving the beer. I think the wort got way too aerated going into primary with that little strainer. I suspected a stuck fermentation because there is no sign of head on top of the 2nd carboy (at all) and the bubbling is so slow when everything I read says it should be bubbling every 20-30 seconds at least. There was a 1/3 inch of milky white sediment (yeast I presume) already on the bottom of the carboy.

So, I worried (don't have any homebrew yet) and sanitized a racking tube

and gave the wort 8 or so really good stirs to get the yeast off the bottom and hopefully working better. Checking it this morning (4th day) the stirring had no effect and everything has collected back on the bottom with no new signs of fermentation.

Any ideas to help resurrect this batch? Should I add another packet of yeast to try to salvage it? There isn't any signs of infections yet and it still smells ok (although a little fruity).

Thanks!
- John

John FreeborgSoftware Engineer Persoft
johnf@persoft.com 465 Science Dr.
608-273-6000 Madison, WI 53711

Date: Tue, 17 Mar 92 8:27:16 PST
From: duncan@informix.com (Duncan Moore)
Subject: Re: using starter with Wyeast

Hello,

My first posting and my second batch!. Well I noticed in todays posting by J.S. (arf?) The question of why not cut open the Wyeast packet and make your own starter?

Well I just got back from my local homebrew shop (Fermentation Settlement), and with all packets of Wyeast they are selling they are distributing instructions on just how to do that. In fact they are warning consumers not to try to pop the inner packet due to seam failures recently. The instruction sheets they are distributing appear to have originated from Wyeast.

Hope this is of interest to someone, and thanks for all the help over the past few months!

Duncan

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|/////|Informix Software Inc.
| |Duncan Moore  Programmer/Analyst  (415) 926-6516
| (o)(o)  I opened my refrigerator the other day and found a little
|   C _ ) bunny rabbit sitting inside. I asked "Hey little bunny
| ,__|   What are you doing in my refrigerator ?"
| /He replied "This is a Westinghouse, isn't it?"
| /___/"Yeah; so what ?"
| / /   "Well... I'm just westing."
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Date: Tue, 17 Mar 92 11:57:33 EST
From: emeeks@unity.ncsu.edu
Subject: Re: Honeymoon (OED attribution)

Okay, I'll jump into the fray.

Although the Oxford English Dictionary is an impressive source to cite (It's so big! So expensive!) I don't think OED looked far enough back for its etymology. Notice that Papazian attributes it to a period that by far predates the quotes by 16th century English authors. The quotes themselves seem to follow the style of the "University Wits", a loose group of university-educated writers of the period who were fiends for play-on-words. True, these attributions helped to popularize the word, but "honeymoon" very likely is of nordic origin, as is a lot of the English language.

- --Ed

Date: Tue, 17 Mar 92 09:29:51 PST
From: css@haze.ccsf.caltech.edu (Chris Shenton)
Subject: A weird story

On Mar 16, Tom Nolan <NOLAN@LHEAVX.GSFC.NASA.GOV > writes:

> According to this
> guy, you can stop a bottle of beer from losing carbonation
> by sticking a silver spoon down into the neck of the bottle

A friend just the other day suggested I do this so I didn't have to waste a partial bottle of champagne. I thought it was nonsense, but think an experiment is in order.

Unfortunately, I don't have any actual silver-ware. Perhaps it doesn't have to be actual silver...

Date: Tue, 17 Mar 92 11:08:31 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Yeast Cultivators' Literature

"Date: Mon, 16 Mar 1992 17:05:45 -0600
From: Kathleen T Moore <ktmg8824@uxa.cso.uiuc.edu>
Subject: yeast culturing

"Can anyone and everyone who has experience with yeast culturing please send me detailed info on the process. I am interested in all aspects and every level from the simplest homebrew processes to the most elaborate brewery techniques (at least those used by micros and brewpubs.) I have had a basic microbiology class in college, but I need specifics such as media recipes for stock culture maintenance and media recipes for selection and separation of bacterial contaminants and wild yeast identification. Also, does anyone know of a book or article describing the aforementioned subjects with regard to microbrewery applications? I have access to a small incubator and also to a small autoclave, plus incidental equipment. Eventually, I would like to develop a standard procedure for stock maintenance and purity analysis for homebrewers who are courageous enough to venture into this realm."

Interestingly enough, Kathleen, I was just going to post this little review of just such a book. I picked it up a few weeks ago, browsed through it last night (while quaffing my latest ale, of course) and found it worth sharing.

Yeast Culturing For The Homebrewer
by Rog Leistad
Copyright 1983 by Rog Leistad
Published by G W Kent, Inc.
3691 Morgan Road
Ann Arbor, MI 48108

Here's part of the table of contents :

Introduction pages 1-2
Chapter One, Equipment Needed for Culturing Yeast pages 3-6
Chapter Two, Yeast Starters page 7
 The Canning Method pages 8-11
 The Pressure Cooker Method pages 12-14
Chapter Three, Yeast Cultures page 15
 Stage 1, Activating The Yeast pages 17-19
 Stage 2, Preparing Agar Slants pages 19-20
 Stage 3, Inoculating The Agar Slants pages 21-23
 Care Of Your Slants page 23
.
.
.

You get the idea.

I'd type in the Introduction, but I'm short on time. Let it be noted, however, that he addresses the fact - until now unacknowledged in these ivy-covered halls of digitized knowledge - that stocks mutate, and that there is No Good Way to keep this from happening, except to keep refreshing your stock.

His method is to take one liquid culture of known goodness - presumably, fresh from a manufacturer - and making cultures out of it. (I suppose that the legal mind that would copyright roses' genetic patterns would also take umbrage at this illicit cultivation of a copyrighted slimemold - and if this is not an issue now, it will be soon. Take note, brew clubbers ...) He admits to cultivating multiple generations of yeasts hard to get, such as those harvested from the bottoms of beer bottles, but even so, warns against the inevitable mutation.

It seems to me that, given the speed with which yeasts propagate, and the speed with which the generations pass, that evolution is a tangible force in the brewing world, and cannot be stopped or countered. The best one can do is to try to keep known good cultures on hand, ruthlessly discard those that go bad (optionally killing everything in the flask first, if you're really interested in influencing evolution, :-), and keep a steady flow of new genetic strains moving through your beer, accepting the inevitability of your beer's changing as the yeasts mutate in response to environmental stresses and influences. Keep the yeasts pure and don't fret about the breed, exactly, because it's changing even as you watch it ...

This problem even effects the big brewers. I don't know how they do it .
..
maybe they have cloned yeast cells frozen in vast amounts against future mutations in their breeding stocks. But you can't stop Nature ...

I'm rather enthusiastic about breeding yeasts and trading them with friends, as a local member of the Yeastie Beastie Preservation Society - which doesn't exist, but may soon. (-:

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration
... Minds are like parachutes ... they operate best when open.

Date: Tue, 17 Mar 92 14:49 EST
From: "Jeff Brendle" <BLI@PSUVM.PSU.EDU>
Subject: Fix's "Principles of Brewing Science", errata sheet?

I was merrily reading through George's book (big recommendation)...but I had a problem about what I assume is a missing sentence or so on p 164-5 break. Is there an errata sheet somewhere that I missed? Any help in filling the gap for me between the Pasteur and Crabtree effects? Thanks!

-Jeff
PennState Homebrewer & resident computer geek

ps: The local paper had a feature on 'PSU Research' on monday, and of all people didn't they mention J-X Guinard, who apparently now works for the university as a Asst Prof in Food Sci. Talked about research he was doing on mouthfeel of beer. Gee, I knew I was going to PSU for a reason... = -)

Date: Mon, 16 Mar 92 21:21:21 EST
From: boomer@sylsoft.com (Richard Akerboom)
Subject: Re: Homebrew Digest #844 (March 16, 1992)-Honeymoon

> Subject: Papazian and "Honeymoon"
>
> I just ran across Papazian's account of the origins of the word
> "honeymoon." He contends that tradition had the newlyweds drinking
> mead (HONEY) for one month (MOON) after their wedding. This was
> supposed to insure fertility and the birth of sons. I assume that
> this is Anglo-Saxon in origin.

For what it's worth, from my copyright 1969 American Heritage Dictionary
of the English language, copied without permission: "[honey + moon
(month), the first month of marriage being thought of as the sweetest]"

Rich

-
Richard Akerboom Domain: boomer@sylsoft.com or akerboom@dartmouth.edu
Sylvan Softwareuucp: decvax!dartvax!sylsoft!boomer
Mechanic St. Phone: 802-649-2231
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Norwich, VT 05055 USA

Date: Tue, 17 Mar 92 11:36:57 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: Dry-Hopping & Bruiser Brewers

>
> Date: Mon, 16 Mar 92 10:02:43 EST
> From: card@apollo.hp.com
> Subject: keg hopping
>
>
>
> I recently tried keg hopping with ~ 1oz leaf hops into nylon
> bag. Tasted great for about a week, but then the beer developed
> a very bitter taste. Has anyone else noted this?
>
> /Mal Card
>
See my note below on quantities. I think either you've overdone it or
the problem isn't related to the hops per se.
>
>
> Questions for the HBD'ers:
>
> 1.) I want to dry hop. I was going to throw an ounce of whole
Cascades into
> the carboy after the krauesen (sp?) falls. If these things are
floating
> around loose, how do I rack to secondary without plugging up the siphon
> or leaving a bunch of beer behind? Is it possible to put the hops into
> a sanitized hop bag or something? (Then how do I get it into the mouth
> of the carboy!?) At least in the 7-gallon carboy I've got plenty of
> headroom for it.
>
Put them in a bag. If your homebrew supply store doesn't stock
ready-made bags (they look like socks) you can use cheesecloth. Hops
floating around loose would be a real bugger to deal with. You may
want to start with a smaller amount--say 1/2 ounce. Cascades are very
aromatic and I've found this quantity to be more than adequate (and I'm
a hop freak). Notice Mal Card's problem with bitterness; it's possible
that the addition of 1 ounce of hops pushed the beer over some sort of
bitterness threshold. In spite of what is generally said about hops
requiring boiling to produce bitterness, Dr. Lewis has established that
the simple addition of dry-hops and no bittering hops is enough to add
some bitterness to the beer.

> 2.) The two yeasts I'm trying are behaving rather differently.

[I didn't scramble these lines, vi did! Really!]

> popping, lots of CO2 and rollicking yeast motion in the carboy, while
the
> SNPA guys appear to be working but much more slowly. So far, no sign
of
> contamination, just vastly different fermentation rates at this temp.
> Both carboys were at equal temperature, both were agitated to oxygenate
> the cooled wort...the only visible difference at pitching time was that
> the British batch had more trub in the bottom than the other.
> mechanics of dry-hopping will be appreciated!

I've found that 1056/SNA yeast works very well at 65F, although WYeast

claims that it works well at much cooler temperatures. I think your sample may prove otherwise, although the pitching rates seem to be quite different. If the British yeast came from a recently fermenting batch of beer, they were likely much more active, as well as being in greater quantities. So, in this regard, I don't think the difference in activity is surprising. If you can raise the temperature of the SNA you may improve ferment. On the other hand, as long as the beer ferments out completely there shouldn't be any problem with the flavor, so maybe just relax yadda yadda.

> ~~~ Tom Bower

> Fm: Jack Schmidling

>

> It seems apparent that EDME (I can't speak for any other) contains a

>

> > If the yeast is in the outer Wyeast packet, then why not just cut it open

> *wihout* ever breaking the inner seal, and just make a starter yourself?

>

> I find it incredible that, with all the expert opinion on Wyeast, this very

> fundamental question is still floating around.

>

> Where is Jeff Frane when we need him?

>

Yo. The answer is yes. And why not, indeed? I use the in-built starter for oomph, but transfer it into a starter culture; there's no reason why you can't skip the initial starter. You might try, however, pitching it into a smaller quantity than 1 quart--say 6 to 8 ounces.

Someone raised the question of poor malt yield. I'm told that some of the local microbreweries have had a problem with inconsistency in their Klages, so it's possible that the problem isn't procedural at all. One suggestion is to slow down your lautering phase. I've taken to monitoring the OG when the kettle is full, to see if some form of artificial adjustment is required (e.g., adding some malt extract ((horrors!)) or boiling to a lower volume--or alternatively if the yield seems to be higher than expected, boiling to a greater volume ()

On the question of the Big Boys and the beer they brew. As far as I can tell, a letter-writing campaign is unlikely to change their approach to the market. They already figure they're making Good Beer and as long as they sell lots of it, what do they care what a few grumpy homebrewers think? A few years ago, Heileman (?) built a new Val Blatz brewery in Wisconsin(?) which was designed to brew high-quality (relatively--anyway, all malt) beers on a smaller scale for draught sales in the Midwest. Within a remarkably short time they closed down; I have no idea whether the brewhouse is sitting idle... quite a thought.

If the continuously-expanding microbrewery market ever puts a dent in the BB's sales, then you might see some changes. Judging by previous activity, however, this will simply mean a change in marketing approach. (Garbage like Miller's Plank Road and, pardon me fans, but Coors Winterfest are good examples.)

What I'm curious about is why anybody gives a rip _what_ AB or Coors or any of the others brew, as long as decent microbrews (and contract brews like Sam Adams) are available--or as long as we can brew at home. People like to eat Cool Whip and Big Macs, too, and it's no skin off my nose as long as no one forces one on me. What concerns me is that AB keeps its grubby paws off the Czech Budwar and Pilsner Urquell. Lord knows what their marketing bozos would do with all that labor-intensive brewing!

- --Jeff Frane

Date: Tue, 17 Mar 92 16:51:53 MST
From: resch@craycos.com (David Resch)
Subject: Dry Hopping and SNPA yeast

Tom Bower asks about dry hopping and SNPA yeast. I use both for virtually every batch so:

I just toss the loose hops into the secondary fermenter (using a large funnel) and then rack the beer from the primary into the secondary right onto the dry hops. I usually do this after one week of fermentation. I let the secondary fermentation/dry hop conditioning continue for another one to two weeks.

Numerous people have expressed concern with these hops clogging the racking tube when it's time to keg/bottle, but this has never been a problem for me in the 2+ years I've been dry-hopping. My racking tube has a little red nipple that fits on the end to reverse the flow of the liquid (presumably to minimize sucking up the bottom sediment). When the majority of the liquid has been siphoned off, the (now soggy) hops begin to clump around the bottom of the racking tube. However, the beer continues to siphon just fine! The hops actually form sort of a filter and tend to catch a little of the yeast/trub sediment. I can (and do) get virtually every drop of beer out of the carboy leaving just the soggy hops and sediment behind!

Ahh, Sierra Nevada yeast! I love this yeast and use it for almost all of my ales. Through a large amount of experimentation, I have found that this yeast seems to work best at about 65 degree F. When the temperature goes below about 60 degrees, it REALLY slows down. In general, I find that this yeast ferments a bit slower than other varieties, but the clean/neutral aromas and flavors that it produces are well worth the wait!

Dave Resch

Date: Tue, 17 Mar 92 16:06:16 PST
From: millette@ohsu.EDU (Robert Millette)
Subject: Mistletoe

Does anyone have a recipe for any kind of mistletoe fermentation?
I would be in particular interested in European Mistletoe preparations.
Thanks
Jay D. Allen

Date: Tue, 17 Mar 92 16:37:17 PST
From: "(Mr. Tom Denny)" <dennyt@prism.CS.ORST.EDU>
Subject: Lightstruck Mead

Russ asks if Mead can be damaged by light.

Some time ago, I had that same question. No-one seemed to know the answer (although, I suspect that light won't damage Mead). I did some research and found an interesting article about it:

Effect of Infra-red Radiation on the Mataration Rates of Wine and Mead. J. Zywiel (Przemysl Rolny i Spozywczy, 1953, 173-176; through Polish tech. Abst., Warsaw, 1954, (ii), 113). "Various fruit wines which were manufactured in the laboratory, and also by a semi-technical method with an output of 250 litres(sic) per 24 hr., were exposed to infra-red radiation. The treatment, which was economical, was found to cause improvements in taste, aroma and colour and at the same time to effect pasteurization."

Tom Denny

Date: Tue, 17 Mar 1992 21:20:40 -0800
From: mfetzer@ucsd.edu (The Rider)
Subject: Re: Homebrew Digest #840 (March 10, 1992)

Jack Writes:

> It's great fun, very rewarding and easy to do in small quantities. I
> demonstrate the process and how to make the necessary equipment in my
video.
> Perhaps one of the "reviewers" out there, who received a free copy
would be
> kind enough to send it on to you.

Jeez Jack, I don't suppose you're talking about *me* are you? I did
review
the bloody thing, and I had a dozen people or so review it. The opinions
of
5 of those were posted right here on the net, by the 3 people (other than
myself) that had access... The opinions of the non posters are in line
with
mine and of the people that did post. Did you want a blow by blow review?
I
feel a *little* guilty for not having posted a personal review, but I
figured you got plenty of feedback from them...

Just for the record: it was our opinion that Jack's video has a place,
tho
it's probably not with the HBD community sice it's geared at the very
beginner. As such, it demonstrates a viable technique for making a beer,
and I would recommend some visual instruction to any beginner. It's a bit
hard to pick up miller cold, and make heads or tails of what he's saying
w/out watching someone do it. On the other hand, don't we all learn this
from sobody else? As was pointed out, people had some difficulty w/ the
brewing area not looking sanitary enough. In reality, that's how many of
us
probably brew. On the other hand, if you're trying to train newbies you'd
better take such things as sanitation to an extreme. The section on
malting
was not necessary, and that guy at Baderbraeu (who can't pronounce the
name
of his own brewery) had better be paying you big bucks for the
advertisement. *grin*

Mike

- - - - -
Michael Fetzer
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

Date: Tue, 17 Mar 92 19:02:07 EST
From: ncrcae!brew@devine.ColumbiaSC.NCR.COM (Jim Griggers)
Subject: Wyeast terminology - Now I'm confused

TSAMSEL@ISDRES.ER.USGS.GOV writes:

>Subject: Wyeast European Ale
>
>[...] Also the second pitch with the European ale is much faster. [...
>]
>
>I've had the same experience with the Wyeast ALT.
>Ted

No strain numbers were used, so I am a little bit confused. Wyeast #1338 is listed as a European Ale yeast (on the package), and it is my understanding that it is a German Alt yeast by looking at the Alternative Beverage catalog.

Maybe, Ted, you had another yeast in mind other than #1338 when you said "European"?

Jim Griggers
brew@devine.ColumbiaSC.NCR.COM
408 Timber Ridge Dr.
West Columbia, SC 29169

Date: Tue, 17 Mar 92 20:56:36 EST
From: ncrcae!brew@devine.ColumbiaSC.NCR.COM (Jim Griggers)
Subject: Color Value Question

I am having trouble understanding some color definitions in "The Essentials of Beer Style" by Fred Eckhardt. This was only brought to my attention when

I compared color values given in "The New Complete Joy of Home Brewing" to values in Eckhardt's book. Fred gives values in a 1-10 color scale and also

in SRM values. Part of his table is:

| Value | SRM |
|------------|----------|
| 1 - 1.51 | 2.5 |
| 1.5 - 22.5 | 3.5 |
| 2 - 3.53 | 5.5 |
| 3.5 - 4.5 | 5.5 - 10 |
| 4.5 - 5.5 | 10 - 18 |

Which is fine, no problem. But under the table, he states the color of Budwiser as $2(1-10)/2.7$ SRM. From the table, color value 2 should equal

3.5 SRM, right? What am I missing? This discrepancy seems to be consistent throughout the book. Some places in his charts he only lists color values, not SRM degrees.

An example that first caused me concern:

Bass Pale Ale (export) 10 degrees SRM from TNCJOHB page 49
Bass Pale Ale (E) 5.5/9.8 (color/SRM) from Essentials page 88

The SRM values match up, but his chart says 5.5 should equal 18, not 10.

Not worrying but confused,

Jim Griggers
brew@devine.ColumbiaSC.NCR.COM
408 Timber Ridge Dr.
West Columbia, SC 29169

End of HOMEBREW Digest #846, 03/18/92

Date: Wed, 18 Mar 92 05:59:23 -0600
From: volkerdi@MHD1.moorhead.msus.edu (volkerding patrick)
Subject: August Schell Ingredients

Well, a number of people have asked about this, so here is the official, vague and incomplete, August Schell beer ingredient list: (tm)

August Schell Pils: 100% Barley malt (?), Hallertau, Cascade hops. 4.2 % alcohol. (all alcohol given is by weight)
"Hops are accented in flavor and aroma over a rich, malty background. Naturally krausened."
Kelly also mentioned to me that the Pils is lagered for 3 months. I'm not sure exactly what kind of malt goes into it though...

August Schell Weizen: 60% Wheat malt, 40% Barley malt.
Hallertau, Cascade hops. 3.5% alcohol.
"Top fermentation provides a refreshing citrus tang . . . naturally krausened."

Schell's Bock: 80% Malt, 20% Corn. Hallertau, Cluster hops. 4.5% alcohol.
"Reddish-copper color, light caramel flavor (hint, hint :^), heady.

Pete's Wicked Ale: Pale, Crystal, Chocolate malt. Cascade, Chinook hops. 4.0% alcohol.

Pete's Gold Coast Lager: Pale malt, Cara-pils malt. Cascade hops. 3.5% alcohol.
"Pleasant balance of malt sweetness with robust hops flavor."

Pete's Pacific Dry: Pale malt, Crystal malt, Wheat malt. Hallertau hops. 3.3% alcohol.

I'm leaving out their lower-priced light American lager style beers because I doubt there's much interest in those. (though they're not bad for the style)

Oh, Kelly also mentioned to me that they use only pellet hops at the Schell brewery. One more hint for those of you trying to brew something similar.

Happy brewing :^)

Patrick

P.S. Just pitched the yeast for batch #3 (all grain batch #1) :^) :^):
^)

Bottled batch #2 four days ago. And, I'm planning to brew another batch this weekend. I figure I don't ever want the homebrew supply to run short ;^)

Date: Wed, 18 Mar 1992 07:34:09 -0500
From: trwagner@unixpop.ucs.indiana.edu
Subject: Question about bottles

I have a question that is burning....

I have some screw on bottles. A few are the Ballantine Pale Ale bottles. Can I use these to bottle when I brew my first batch? Or is bottling screw on bottles very iffy? Has anyone done this successfully?
?

Thanks

Ted

Date: Wed, 18 Mar 92 08:25:03 -0500

From: coombs@cme.nist.gov (Dave Coombs)

Subject: Belgian beer tour review in Sunday's Washington Post

There was an article on Belgian brewing in the travel section of Sunday's Washington Post. (Sorry this is so late, but some of you might be able to find this in a nearby library or something.) The author visited a small and a larger brewery. Details of the brewing processes were scant, but it was a moderately amusing article. It was nice to see some press for good beer.

dave

Date:Wed, 18 Mar 92 8:45:11 EST
From: "Justin A. Aborn" <jaborn@BBN.COM>
Subject: Stop Clogging Funnel Strainers

I just figured out a new trick.

The funnel I use to pour wort into my carboy has an integrated strainer that usually gets clogged with hop bits when I transfer wort from boiler to carboy. What a pain.

The last couple of batches I did the following. Towards the end of the boil I put my standard, stainless, kitchen strainer into the boiling wort for 10 minutes to sterilize the strainer.

About one minute before I turn the flame off I start swooshing the strainer through the wort to catch free floating hop bits, and dump whatever I catch into the trash.

Several cycles of this gets 90% of the funnel cloggers out of the wort, and makes the transfer to the carboy much more relaxing.

I use leaf hops without any sort of hop bag for maximum rolling and mixing of the hops and wort. This procedure makes using this hop form a breeze.

Justin
Brewer and Patriot

Date: Wed, 18 Mar 1992 09:50:27 -0500 (EST)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Re: Homebrew Digest #840 (March 10, 1992)

Excerpts from internet.homebrew-beer: 17-Mar-92 Re: Homebrew Digest #840
(M.. The Rider@ucsd.edu (1887))

> It's a bit
> hard to pick up miller cold, and make heads or tails of what he's
saying
> w/out watching someone do it. On the other hand, don't we all learn
this
from somebody else?

nope! i started reading hbd for several weeks before trying first go; i
ended up buying papazian before the leap, though. it was about 9 months
before i saw anyone experienced doing it.

the hbd faq oughta include a pointer to some beginner doc at an ftp site
or listserv; something that has basic theory, a stunted style overview
and ingredient matcher, and an example first batch.

dug

Date: 18 Mar 92 10:16:12 EST
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>
Subject: Homebrew Digest #846 (March 18, 1992)

Someone suggested that "honeymoon" comes into English from Norse. If so, the derivation probably has nothing to do with honey. Cleasby and Vigfusson's Old Norse dictionary suggests that "honeymoon" is derived from Old Norse "h'y n'ott," (those are acute accents), meaning "wedding nights," the three nights after the wedding. "H'yn'ottar m'anudr" (wedding-night month) could easily become "honeymoon" in English, and the explanations of the word in terms of honey could be back-formations.

Ruth Karras
RKARRAS@PENNSAS.UPENN.EDU

Date: Wed, 18 Mar 92 10:26:33 -0500
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>
Subject: Sparge, Rousing, BPots

Howdy All,

I tried out my new wort chiller recently and was slightly bummed by how thick and viscous my wort became.
How do you veterans handle sparging thick wort?

I have heard about "rousing" the yeast as a solution to stuck fermentation, but I still don't know the procedure. How does one rouse thier yeast should one really have a hankerin to.

Finally, I am ready for a big, all grain size brewpot (10 gal?). I have heard something about brewpots with spigots on the side. Is there some advantage to these other than convenience that I should know about?

- A thousand thanks

Alan

Date: Wed, 18 Mar 92 10:29:53 EST
From: jim@grunt.asrc.albany.edu (Jim Schlemmer)
Subject: When to dry hop?

Regarding dry hopping,

Jeff Frane says:

>Put them in a bag. If your homebrew supply store doesn't stock
>ready-made bags (they look like socks) you can use cheesecloth.

This is what I did. It was a little tight going through the neck of the carboy with an ounce of hops though.

David Resch says:

>I just toss the loose hops into the secondary fermenter (using a large funnel)
>and then rack the beer from the primary into the secondary right onto the dry
>hops. I usually do this after one week of fermentation. I let the secondary
>fermentation/dry hop conditioning continue for another one to two weeks.

This sounds like a better method if, as Dave goes on to say, the hops don't clog the siphon.

My question, however, is not with the method of introduction but with the timing. I just made a batch last night and put an ounce of cascades in a hop bag and stuffed it into the carboy. Now I read that Dave waits until he racks to secondary and I remember that I've heard that before. Can someone tell me why? Miller has about a paragraph on dry hopping and I don't recall if he suggests a *time* to dry hop, but I know that he doesn't discuss the relative merits of secondary vs. primary hopping. Should I expect anything bad to come of not waiting for initial fermentation to cease? This morning the wort was rolling and tossing but the hop bag was just sort of floating atop the head of foam. Should I make an effort of poking it back down?

Thanks,

Jim

Date: Wed, 18 Mar 92 08:39:56 MST
From: smithey@rmtc.Central.Sun.COM (Brian Smithey)
Subject: Fred Eckhardt's beer color values

In hbd #846, Jim Griggers <brew@devine.ColumbiaSC.NCR.COM> expresses his confusion over Fred Eckhardt's 1-10 color scale and the tables relating it to SRM.

I've noticed this too, and tend to believe that Fred assigned his color "values" in a very isolated, subjective fashion, and tacked on the value <--> SRM conversion tables as an afterthought. Note that there are very few beers in the book that have actual SRM values listed with the color value; my feeling is that where SRM values are published, they are from information furnished by the brewery. I tend to give those figures much more weight than Fred's color.

On a similar subject, I'm working up a recipe for a microbrewery style (I)PA, and compared the profiles of several beers to get an idea of gravity, bitterness, and color. I looked at SN Pale Ale and Celebration Ale, Red Tail Ale, Anchor Liberty Ale, and Red Hook Winterhook. None of these listed SRM, but the all had color values in the 4.5 - 6.5 range (sorry, I don't have the book handy). Although I've never compared these beers side-by-side, I do have quite a bit of experience with all of them :-), and feel pretty safe in saying that the SNPA is substantially lighter in color than all but the Red Tail. Looking at Fred's numbers he had the SNPA right up there with the darkest of the bunch -- I think he gave it the same value as the Celebration Ale!

My advice is to look at several examples of a style, get a rough idea, and if SRM is also given, give that value much more weight. Also, as always, keep good notes -- write down your computed/expected SRM value, and when the beer is finished, write down a description of the color, maybe some similar commercial examples. Your notes will eventually become more valuable than Eckhardt's book.

Brian

- - -

Brian Smithey / Sun Microsystems / Colorado Springs, CO
smithey@rmtc.Central.Sun.COM

Date: Wed, 18 Mar 92 08:33:30 -0800
From: mcnally@wsl.dec.com
Subject: Re: Sparge question

[Sayeth Crawford.Wbst129@xerox.com :]

I saw your posting in the HBD and I have a problem that maybe you can help with. I am trying to get into all-grain brewing but each time I try it (about 5 times) I get a VERY harsh after taste making the brew un-drinkable.

Hmm... That's never happened to me, but then again I've always been worried about it after reading Dave Miller's book.

I'm thinking that the harshness is polyphenols coming from the husk.

I guess so, but once again I have no experimental evidence to back it up.

1. how much sparge water do you typically use per pound of grain?

I generally brew with about 10 lbs of grain for a nominal 5 gal batch. I mash with about 3 gallons and sparge with at least 5 gallons. I know that's supposed to be a no-no, but I feel that when I carefully monitor the runoff there should be no problem.

2. how do you adjust the PH of the sparge water and to what PH?
You already answered when to stop sparging.

Actually, the last time I brewed I didn't, just as a test. After reading Goerge Fix's book I decided that distilled water (which I always brew with; San Jose water is pretty bad and I don't feel like boiling 10 gal of water the night before I brew) should be about as effective as acidified water in controlling tannin extraction. I do have a jar of USP lactic acid that I have used with success. It's kinda hard to find, but chemical supply shops can get it. It doesn't take much.

3. What is your sparging setup?.

I have a pair of 22 qt rectangular food bins I got at a restaurant supply place. I drilled many many holes in one with a Dremel tool. I installed a spigot near the bottom on the other one. When sparging, I nest the multiply-perforated bucket in the spigotted one and wrap the whole thing in mylar-coated plastic bubble insulation (available at hardware stores). I also put a block of wood under one side to tilt the thing such that the spigot end is lower than the other. Before transferring the mash from the stove to the lauter tun, I bring about a gallon of water to the boil and fill the bottom of the tun. I then transfere the mash and let it sit for about five minutes. I then start draining off the wort, rapidly at first, into a saucepan on a little portable electric burner (to keep the mash temperature up). I recirculate until pretty clear.

I used to do the gradual exchange of sparge water for wort, but on my last batch I tried the seemingly popular technique of draining all of the initial mash liquid before adding any sparge water. When the bucket drained completely, I added the 170-degree sparge water and stirred up the mash. I let it rest a little, then repeated the initial process.

On my last mash I also tried the single-temperature "hot strike"

technique suggested by someone; Russ Pencin? That worked very well. The wort came out as clear as any decoction mash I've done, and it was MUCH less work. The mash was mostly 2-row Klages, and I got a perfect pH with almost no effort (a little calcium chloride in the distilled water is all I added).

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

Date: Wed, 18 Mar 92 11:33:54 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: RE: Mistletoe

Jay, are you having trouble with somebody? Mistletoe is poisonous.
Deadly even. A few berries are sufficient to off a small child. There
is the slight chance that the process of fermentation might neutralize
the toxin, but, well I guess I'm not that sort of gambler.
Why do you want to ferment mistletoe anyway? The `aphrodisiac' properties
of mistletoe are not inherent in the plant, they are given to it
by tradition and depend upon placement, not ingestion.

Scary stuff.

Carl

*I find it amusing that Christmas is celebrated by decorating with
poisonous plants, holly, pointsettias, and mistletoe.

Date: Wed, 18 Mar 92 11:20:16 EST
From: avalon!jm@siemens.siemens.com (Jeff Mizener)
Subject: Re: Help a first batch? (Aereation & Straining the Wort)

I am fermenting a recipe that's not all that different from John's (an oatmeal porter)* and I had a similar problem straining the wort into the fermenter. I use a mesh boiling bag to boil my grains. When I'm done boiling, while the wort is cooking, I clean and sanitize the bag, then bind it across the top of my fermenting bucket. I ladle (saucepan) the cooled wort through two layers of mesh. I need to scrape the hops and such off the mesh in order to get the wort to go through. In the process I aereate a lot. I pitched one package of Whitbread ale yeast directly into the fermenter and stirred. Then I topped off with cool filtered water to 5 gallons. The fermentation lock started bubbling slowly within 4 hours and was going great guns 12 hours later.

The moral to my story is that his problem probably isn't too much aereation.

The question of straining the boil into the fermenter seems to be a bit of a sticky one. My last batch was two-stage and both in carboys. I strained the boil through a big funnel with a built-in strainer (very fine) into the carboy. What a pain. I ended up cleaning the strainer after each small ladle full. I lost a good bit of beer in the process (why I didn't top-up with water is a question I can't answer...).

Any comments??

*3/4# grains, 6.6# extract, 1.5oz hops boil, 0.5oz hops finish (+ 1# oatmeal boiled 10 min)
If it works, I'll post the recipe.

Relaxing (but not too much, I'm at work...)

=====
Jeff Mizener / Siemens Energy & Automation / Raleigh NC
jm@sead.siemens.com / Intelligent SwitchGear Systems
=====

Date: Wed, 18 Mar 92 12:13:37 EST
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re Mistletoe

I remember reading that mistletoe is poisonous; I'm not sure I'd recommend brewing with it. Does anyone have a plant toxicology manual available to settle this?

Date: Wed, 18 Mar 92 15:20:06 -0500

From: yoost@judy.indstate.edu

Subject: re Mistletoe

I recently made a batch of pale ale to try to simulate Anchor Steam flavor.

Recipe :

3.3 # light M&F DME
3 # light unhopped M&F ME
1 # Crystal Malt
2 oz Willamette
#1007 Wyeast

1 oz Willamette at start of boil 1 oz at end boiled 1/2 hour sat 1/2 hr strained into primary pitched 2 cup starter 48 hrs previous at 78 deg. in primary for 1 week secondary for 2 weeks. Used 1 cup DME boiled in 2 cups water for primer.

I use "Bottled Drinking water" (the kind out of a machine in grocery store)

. My water has a high concentration of calcium and floating solids no chlorine.

The taste is close to what I want but the beer is cloudy.

Also has a somewhat 'thin' taste.

I want more hop nose so I am going to dry hop with about an oz. of Northern brewer next time and probably use a different bittering hop than willamette.

Any suggestions on the cloudy and thin problems.

I fermented at about 65 degrees.

What about using a lager yeast and fermenting at about 68 deg. ?

Thanks.

-John Yoost
Brewer/Programmer

Date: Wed, 18 Mar 1992 14:53:22 -0600
From: Kathleen T Moore <ktmg8824@uxa.cso.uiuc.edu>
Subject: 2 requests

1) Can everyone with experience in this matter send me a description of their approach to using kegs as kettles. I am familiar with Byron Burch's method and the method described in Zymurgy's 1985 special all grain issue, but I would prefer to avoid the picnic cooler / slotted copper tubing lauterand instead make a combination mash / lauter tun by insulating the mash tun and fitting it with a false bottom. My main interest is economy! Also, I would also prefer to tap into my natural gas line, but it is quite far away from where I could set this system up. Is this a job for a plumber, or can I do it?

2) I would like to take an informal poll on what is the best (most thorough) book on mashing. Please send your opinions to me and I will post a report on the results. Please include three or so reasons for your choice.

thanks!

Date:Wed, 18 Mar 92 16:43 EST
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>
Subject: Protecting carbonation with a silver spoon

What an interesting idea, I said, when I read those posts. So I ran downstairs
popped open three bottles of brew, and gave it a whirl.
Bottle 1 was half-drunk (slurred words, gregarious ;-), so the silver spoon rested in the neck but was dry.
Bottle 2 was nearly full, so the silver spoon was wet.
Bottle 3 was open, full, and had no spoon (control beer)

I kept all three in my refrigerator for 24h. The results: no noticeable loss of carbonation in ANY of the three. I'm not ready to throw out the theory, but if you're only talking about a day, there seems to be little efficacy. Ideas...longer wait? Unrefrigerated? Have some friends over and conduct a random test with a whole case? I think I would run out of spoons first.

--Scott Welker

Date: Wed, 18 Mar 1992 14:38:41 -0800
From: mfetzer@ucsd.edu (The Rider)
Subject: What's the status of Cat's Meow?

I heard there were updates in progress to Cat's Meow? Is this work done?
If
so, could someone remind me of the ftp site?

Mike

- -----
Michael Fetzer
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

Date: Wed, 18 Mar 92 16:50:00 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: hot sparge / stuck ferment

>Jack S. offers advice that boiling sparge water is more effective than
>the traditional 170 degree water.

A freind and I let the sparge water get too hot (180-185F) on a recent batch. The sparge had clumps of protein in it, which would not filter out over time. The result had a somewhat sour, green, almost lambic taste to it.

=====

>Then I made a *terrible* choice of strainers (way to small and fine) and
it
>took forever to get the wort into the primary plastic fermenter. The
wort
>also got extremely aerated at this point as it dripped into the primary
>fermenter. Since then, I have heard straining out the hops at that
point isn't
>that critical (?).

So take your fine strainer, and try to remove as much of the hops and coagulate as possible during the waning minutes of the boil. Then add LEAF finishing hops (if any), cool, and strain into the carboy. I find that hop pellets can really clog up a strainer.

The more aeration of the COOLED wort before and just after pitching the better - you didn't go wrong there. The yeast needs the oxygen during its initial aerobic stage for reproduction. Most all the available oxygen will be used up by the yeast, and will not contribute to oxidation of the wort. On the other hand, hot wort can be oxidized instantly.

>So, I worried (don't have any homebrew yet) and sanitized a racking tube
>and gave the wort 8 or so really good stirs to get the yeast off the
bottom
>and hopefully working better. Checking it this morning (4th day) the
>stirring had no effect and everything has collected back on the bottom
with
>no new signs of fermentation.

Rack it off the sediment, if you wish, and be patient. If you decide to add more yeast, create a very large starter, shake it often so that the yeast has oxygen to grow, and then add it to the wort, stirring gently. Aereating the fermented wort at this point can cause oxidation problems and should be avoided.

bb

Date: Wed, 18 Mar 92 17:30 CST

From: korz@ihlpl.att.com

Subject: Sparge temp

Many of you will recall Jack's informative post on sparge temperature. This issue seems to have come up again and this got me to thinking. The details of Jack's experiment are available in the archives but for clarity, I will summarize here. Basically, what Jack's experimental data shows, is that a 212F sparge water into a shallow bowl resting on the top of the grain bed results in a significant drop in temperature when measured in the grain bed and in the runoff. I can't find my copy of Jack's post, but suffice it to say that the temp in the grain bed was about 170F and the runoff temp was somewhere around 160F.

Here's what I'm thinking: maybe the 170F sparge water *already accounts* for the drop in temperature. Maybe we *don't* want 170F in the grain bed - -- maybe we want 145F in the grain bed and 130F in the runoff (I'm making these numbers up -- I've never measured)?

It's Mike's post that led me to wonder about what temp we *really* want in the grain bed. Comments?

Al.

Date: Wed, 18 Mar 92 14:00:53 EST
From: (Mark Stevens) <stevens@stsci.edu>
Subject: Cats Meow 2

Did you like the "Cats Meow" recipe compilation?

Well then, I've got good news for you. It's grown (and shrunk)! Karl and I have added all the new recipes posted to this august journal since Cat^1, plus we've added some recipes taken off rec.crafts.brewing. Yet the new version is only about 160 pages instead of the more than 200 pages in Cat^1. Recipes are now 2 (or more) to a page and all introductory BS, blank chapter pages, and appendixes are gone.

The updated version can be gotten off anonymous ftp to the archives at mthvax.cs.miami.edu in the directory homebrew/recipe-book

Some people have said they don't have access to ftp or don't have PostScript laser printers and could we either send them disks or a hard copy. Well, send us an e-mail message and we'll arrange to do this (if you're willing to pay for postage, disks, copying etc.)

Many thanks to the fine folks on this digest who contributed to this compilation.

Cheers!

- ---Mark Stevens (stevens@stsci.edu)
Karl Lutzen (lutzen@novell.physics.umr.edu)

BTW: I count about 270 recipes in this collection!

Date: Wed, 18 Mar 92 17:01:03 PST
From: millette@ohsu.EDU (Robert Millette)
Subject: Re: Mistletoe

I know of the toxicity. Contains lectins that precipitate blood cells, and cause multinucleation. In Europe, however, it has been used for 30 years as a chemotherapy for cancer. Like many chemotherapies, its a race to kill tumcells before you kill the patient. The traditional mistletoe drug is fermented ; thus my request. I would'nt think of drinking it, nor would I advise it.

Thanks,
Jay Allen

Date: Wed, 18 Mar 92 17:03:08 PST
From: millette@ohsu.EDU (Robert Millette)
Subject: Re: re Mistletoe

I was looking for a medicinal preparation of mistletoe. Traditionally a fermented drink. Used for over 30years as cancer therapy in Europe.

Thanks
Jay D. Allen

Date: Wed Mar 18 18:38:53 1992
From: synchro!sheri@uunet.UU.NET
Subject: Volunteers for 1st round AHA Comp. in Boston

We need volunteers to unpack beer entries at Boston Beer Co,
30 Germania St., Jamaica Plain, MA on Saturdays March 21st and 28th
starting around 9am. We will need more help on the 28th than on the
21st. Notify Sheri Almeda at 617-225-6000 ext. 7021, or
sheri@synchro.com, if you can help either day.

Judging will be Friday, April 10th at 7pm; Saturday, April 11th at
4pm and Sunday, April 12th at 9am, also at the Boston Beer Co. There
may also be an early! Saturday morning session. Will keep you posted.
We have schedule judging on Saturday around brewery tours between noon
and 4pm! Anybody who wants to judge should notify David Ruggiero, at
Barley Malt & Vine, 617-327-0089. At least leave your name and number
on the answering machine. You can also contact Sheri, but Davidd is
preferable. Thanks.

Sheri

Date: Wed, 18 Mar 92 21:02 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Sparging, Wyeast, Malting

To: Homebrew Digest
Fm: Jack Schmidling

>From: mcnally@wsl.dec.com
>Subject: Sparge water temperature

>Jack S. offers advice that boiling sparge water is more effective than the traditional 170 degree water. Though I haven't experimented personally with this, my understanding is that for decoction mash brewers like Jack (I think? correct me if I'm wrong)

I am no longer doing decoction.

> For infusion brewers, however, it seems to me that there might be increased risk of rinsing unconverted starches into the wort.

My point is NOT that boiling water is the ideal sparge temp but that no matter what the sparge temp is, the mash itself never sees anything close to what is going in.

Next time you do a sparge, run a thermometer up and down the lauter tun to determine the actual temp profile. With boiling water going in, I get a range of 135F coming out to 155F near the top. Matters can only get worse using water at the "correct" temp.

Bear in mind that I am not dumping in a large volume of boiling sparge water.

I am only running it in at the rate the sweet wort is running out. I maintain about an inch over the grain and the heat loss is what is at issue here, not brewing theory.

>Another issue is the effect on polyphenol extraction. Jack: Do you test the pH of the last runnings out of your lauter tun?

No.

>Do you taste it?

Of course.

>My general rule is that I quit sparging when the runoff starts tasting like tea.

That is a bit subjective.

>That seems to be about the time the pH goes above about 5.6.

According to Noonan, the the issue is change in pH, not the absolute value.

He also contends the SG is a good indication of when to quit and suggests that 1.008 should be the limit. I stop at 1.010 to allow a margin for error.

>From: gummitch@techbook.com (Jeff Frane)

>Yo. The answer is yes. And why not, indeed?

Yes, what and why not what?

Just for the record, the question is: Where is the yeast? In the inner or outer container?

Yes is not very satisfying.

>From: mfetzer@ucsd.edu (The Rider)

>Jack Writes:

>> It's great fun, very rewarding and easy to do in small quantities. I > demonstrate the process and how to make the necessary equipment in my video.

> Perhaps one of the "reviewers" out there, who received a free copy would be

> kind enough to send it on to you.

>Jeez Jack, I don't suppose you're talking about *me* are you? I did review the bloody thing,.....

Thank you but you seem to have missed the point. If you are through with it and it is sitting around collecting dust, why not send it on to someone else who could use it?

>The section on malting was not necessary.....

That is a strange comment, considering that the poster was looking for information on doing his own malting.

> and that guy at Baderbraeu (who can't pronounce the name of his own brewery) had better be paying you big bucks for the advertisement. *grin*

I had to settle for a case of beer.

BTW, I am not sure what he is mis-pronouncing but it is named after his sugar daddy, a Mr Bader.

js

End of HOMEBREW Digest #847, 03/19/92

Date: Thu, 19 Mar 1992 06:00:56 PST
From: wegeng.henr801c@xerox.com
Subject: Re: Help a first batch? (Aereation & Straining the Wort)

Jeff Mizener writes:

>The question of straining the boil into the fermenter seems to be a bit
of a
sticky one.

>My last batch was two-stage and both in carboys. I strained the boil
through
a big

>funnel with a built-in strainer (very fine) into the carboy. What a
pain. I
ended

>up cleaning the strainer after each small ladle full.

I've had good luck straining wort while it's still in the brewpot. I use
a

medium size food strainer, which has about an eight inch handle. I
simply run

it back and forth through the wort, dumping it out as necessary. I have
found

that I can remove most of the hops/whatever in a couple minutes. Then I
continue boiling the wort for a few more minutes to kill any beasties
that may

have been on the strainer.

/Don
wegeng.henr801c@xerox.com

Date: Thu, 19 Mar 92 08:07:12 MST
From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: New Belgium Brewery, Ft. Collins, CO

On Tuesday, march 17 th meeting of the Unfermentables brewing club had a speaker. Unfortunately, I do not remember his last name, because he was referred to as "Jeff" ... operator of the New Belgium Brewery, in Ft. Collins CO. He makes several Belgian style ales in his basement, and sells them in liter bottles at several Ft. Collins and Boulder liquor stores.

Jeff's beers all use NO bacteria, but he uses several different yeast strains..... and when I say DIFFERENT, i mean it. Real Belgian style yeasts. Very complex flavors... perhaps even "spicy".

His biggest seller is "Fat Tire Ale". Basicly this is similar to your usual amber-ale wort, all malt, fermented with his pure, single strain yeast. It has a bit of the belgian character, but is mild and smoother. Most acceptable to the usual american pallate. I noted a vinegar aroma, but no noticable vinegar flavor. This beer was dry-hopped with Kent and Williamette.

My favorite was his cherry ale. This wort seemed pretty much like Fat Tire, but with almost no hop character. He mentioned the use of "old, cheesy, hops". However, i do not think he actually ages them. He might just expose them to air for as long as he can, or possible "age" them in the oven, a la Martin Lohdal. (just wanted to give martin a little fame... he's helped me a lot over e-mail.) He uses 1 pound of cherries/gallon in the secondary. Since he could not get the european style black cherries, he uses sweet pie cherries, frozen, from a colorado orchard. The same yeast as fat tire ale was used.

His trappist ale had a "hairspray" aroma, but the flavor was quite a bit smoother than the arome suggests. It may be unfair for me to judge this beer, since i do not like the spicy, complex, trappists. This beer is a bit stronger, going from 1.060 to 1.012. It is fermented form a single pure strain. It uses the "secret" trappist ingredient, candy sugar. He uses demura or turbinado for "candy sugar". I have seen both of these on the shelves of Cub and/or King Soopers groceries in Denver.

In his trippel he uses multiple yeast strains. For consistency, he splits the batch for fermentation, and blends at bottling. Trippel is uisually quite pale, and might have wheat. Both his trippel and the "Brassiere Dupont" trippel that i have had seemed to have wheat. I think by this time i wqas getting a bit loopy, because i have almost no notes on his trippel ;-)
I prefered his trippel to the dupont a friend of mine brought from germany, since his was smoother.

His beer is priced competituvely with other u-breweries, and a great bargain for that price. He plans to remain small so he continue brewing the belgian styles he loves, which have a limited potential market. He has almost never made any sales effort.... All but 2 of the liquor stores he supplies approached him. However, he may leave the basement soon.

Apperently, the only major obstacle for him to go commercial was an odd law on in-home businesses. He had no problem

meeting zoning and health ordinances for an in-home operation. However, there was a specific clause which basically said... "except for breweries. no home breweries." He somehow went to D.C. and the like to get this changed or something. I never really understood how hw got around that obstacle. He said that the health inspector said that he had done everything right, so he obviously knew the laws, so why did he go and do this in his basement? This occurred AFTER the initial investment in SS equipment.

It was a very enjoyable talk that lasted about 90 min. Unfortunately it was getting late, so i missed the bock tasting. dang.

aaron

Date: Thu, 19 Mar 92 10:18:17 EST
From: Pierre Charles Jelenc <pcjl@cunixf.cc.columbia.edu>
Subject: Mistletoe

Jay Allen asked about mistletoe brewing in HBD 846.

All species of mistletoe are poisonous (the american Phoradendron sp. as well as the european Viscum sp.). They contain vasopressor amines such as tyramine and phenylethylamine, and have been known to kill animals as large as cows.

Furthermore, the major use of mistletoe (besides kissing under it) is to manufacture birdlime, the sticky goo use to catch birds by gluing them to a branch. Would you want glue beer?

Pierre

Pierre Jelenc pcjl@cunixf.cc.columbia.edu
Columbia University

Date: Thu, 19 Mar 92 11:01:47 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Bottles

>From: trwagner@unixpop.ucs.indiana.edu

> I have a question that is burning....

> I have some screw on bottles. A few are the Ballantine Pale Ale
>bottles. Can I use these to bottle when I brew my first batch? Or is
>bottling screw on bottles very iffy? Has anyone done this successfully?
?

>Ted

A fair question. A common response is "no no," usually followed by:
"And never use nonreturnable bottles 'cause they're not strong enough."

I took the liberty long ago of disregarding the second piece of advice.
I'd guess that the majority of the bottles I use are nonreturnables--the
glass is visibly thinner than the glass which returnable longneck bottles
us.

As for screw tops, I bottle 2 or 3 screw top bottles several batches ago.
I wanted to see how it would work. I used good old fashioned crown caps
and my double handle capper and a little extra care. I had no problems.
I'll grant that my sample size was small, but I can't come up with a
logical
explanation of why it wouldn't work IF you don't break the bottle while
capping--but that's a concern no matter what sort of bottle you use.

Back to the nonreturnable bottle issue: Over in r.c.b., I asked for
stories from people who've had problems using nonreturnable bottles.
No one has given me any horror stories yet. Let's just think about it
for
a minute: beer, soda pop, champagne--they're all carbonated, so the
bottles
in which they are sold are meant to handle carbonated beverages. Now,
if one takes reasonable care in brewing, the beverage one creates is not
going to be significantly more fizzy than what one buys in a store.
Unless
the glass is weakened by sitting around with commercial beer in it, there
is no problem with using the bottle for homebrew. If you're prone to
glass grenades, I suggest you change your brewing practices. If you are
worried that a batch may go explosive without warning, I see no need to
fear nonreturnable bottles more than returnables.

The only reason I bring all this up is that I've seen complaints that
it's
getting harder and harder to find returnables, and/or people have a lot
of old bottles laying around from those 6-packs of Bass or Pete's or
whatever
and they'd like to put the bottles to use.

Have at it!

- --Danny

Date: Thu, 19 Mar 92 09:19:33 MST
From: pyle@intellistor.com (Norm Pyle)
Subject: Pellets used by the Pros; Dry Hop Timing

volkerdi@MHD1.moorhead.msus.edu (volkerding patrick) writes:

>Oh, Kelly also mentioned to me that they use only pellet hops at the Schell brewery. One more hint for those of you trying to brew something similar.

I've noticed only pellet hops in all of the brewpubs I've visited (roughly 7 in Colorado). I figured they do this for consistency, so they can get the same hops all year round. Anyone else know more?

jim@grunt.asrc.albany.edu (Jim Schlemmer) writes:

>My question, however, is not with the method of introduction but with the timing. I just made a batch last night and put an ounce of cascades in a hop bag and stuffed it into the carboy. Now I read that Dave waits until he racks to secondary and I remember that I've heard that before. Can someone tell me why? Miller has about a paragraph on dry hopping and I don't recall

It is my understanding that you should wait until secondary fermentation for two reasons: 1) The alcohol content is higher and thus prevents any bacteria (that are riding on the dry hops) from running away, and 2) at least with loose hops, it keeps them from floating on top of the foam and wasting their time. I'm planning on dry hopping my current "Buy American Ale" tonight or tomorrow (when the Krauesen falls) in this manner. I just thought of another reason: The shorter you are (in time) from dry hopping to drinking the brew, the more of that great aroma kick you're going to get.
..

Date: Thu, 19 Mar 92 10:26 CST
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU
Subject: It IS a Monstrosity!!

Dear Brewers

Earlier this week I posted a series of questions regarding a potentially lethal concoction I brewed up over the weekend. My procedures were VERY loosely based on Bravery's recipe for "Super Strong Ale." Things seemed to be going well enough: the fermentation was of such a pace that I was positive the damn thing was about to sprout legs and walk away!!

Today, however, things seem to have gone sour, and I choose that word correctly! Fermentation's all but ceased; the kreauseun (?) has fallen and now there's an odd methane-like odor about the fermentation lock. It's an odor not too unlike very ripe fruit... And there's precipitation on the inside wall of the carboy (remember that this is a 2.5 gal batch using 4 lbs extract and approx. 3 lbs sugar).

Many of you have already E-mailed me personally suggesting that I not worry too much and realize that I am not brewing an ale per se, but a barley wine instead. I received further advise about aging and bottling (that I should rack to a secondary and dilute with a few gals of boiled water, and let stand to age for at least a few months).

The point I'm at now, however, (and I'm afraid I'm guilty of the highest of sins -- I've surpassed worrying and have gone straight to panic!) is to bail out completely and run away bravely! Unless, perhaps this odor is normal (if still offensive) and I can simply rack to a temporary container with two gals of PRIMED water and bottle???

Thanks

John

Date: Thu, 19 Mar 92 08:38:02 -0800
From: mcnally@wsl.dec.com
Subject: re: grabbing hops with a strainer

You might want to "sparge" your hops after scooping them out of the boiler. There's probably a lot of hop goodness, as well as wort, clinging to the leaves.

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

Date: Thu, 19 Mar 92 08:41:53 -0800
From: mcnally@wsl.dec.com
Subject: sparging wort?!?

Your question in HBD about "sparging thick wort" makes no sense to me; are you sure you've got your terminology straight? Sparging refers to the process of rinsing the mash in the lauter tun with hot water to extract sugars still clinging to the grain husks. A wort chiller has nothing to do with that process.

As far as rousing yeast, I suggest stirring the wort in the fermenter with your sanitized racking tube. If you've got a real heavy wort, you might even try racking it and allowing it to aerate a little. (I've never done that; it's a twisted theory of mine I tend to explore the next time I do a really heavy beer.)

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

Date: Thu, 19 Mar 92 08:13:15 -0800

From: sherwood@adobe.com

Subject: sparge temp

I also have a question about sparge temp, but the opposite one. I have my first mash waiting patiently for me to keg it. Okay, it was a partial mash (2 cans Munton & Fison amber, 10 lbs barley malt, 10 gallon batch) but I got a high specific gravity (1060) so obviously my extraction rate was good.

My question? I sparged using 130F water directly from my water heater. The leftover husks were light and empty, and as I said above, I got a good specific gravity. I also figure that with water that cool tannin extraction should not be a problem regardless of how long I sparge.

So why all the emphasis on 170F sparging? So you can use maybe a gallon or so less sparge water?? Obviously temp is important during mashing (I mashed at 150F) but by the time you sparge the chemical reactions should be complete and all you are doing is dissolving the malt sugar so it can be drained, true? And hot tap water does a very good job of this (perhaps not quite optimal, but as I said above, I can always use an extra gallon of water and boil it away).

So, am I missing something?

Geoff Sherwood

Date: Thu, 19 Mar 92 08:43:47 -0800
From: mcnally@wsl.dec.com
Subject: when to dry hop

The advantage of dry-hopping in the settling tank after fermentation is that the aromatic chemicals from the hops won't be carried off into the atmosphere from the CO2 that's erupting from the ferment. See Fix.

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

Date: Thu, 19 Mar 92 09:51:57 MST
From: resch@craycos.com (David Resch)
Subject: When to dry hop and why

Jim Schlemmer says:

>Now I read that Dave waits until he racks to secondary and I remember
that
>I've heard that before. Can someone tell me why?

I wait to dry hop until the secondary for several reasons, some of which
may
not be "scientifically" valid:

- 1) Adding them to the secondary guarantees that the beer will have a
reasonable
alcohol content and will minimize the risk of infection (however
minimal to
begin with) since I do nothing to sanitize/sterilize the hop flowers.
- 2) If they are added too early in the fermentation, they tend to be
carried up
onto the top of the krausen and many stick to the sides of the
fermenter
so that the "goodies" aren't being absorbed into the beer.
- 3) I have no hard evidence, but it seems that since a lot of the aromatic
components that we are trying to extract via dry hopping are very
volatile,
they would be "scrubbed" out by the CO2 generated during active
fermentation. These aromatics would thus be carried away with the CO2
escaping through the fermentation lock/blowoff tube.
- 4) I've found through experimentation, that for the amount of dry hops
that I
add, the 1 1/2 to 2 weeks of secondary fermentation that I do seems to
give
me the desired amount of hop flavor and aroma I am seeking.

Dave Resch

Date: Thu, 19 Mar 92 08:48:03 -0800
From: mcnally@wsl.dec.com
Subject: sparge temperature

You really want 165-170 temperatures in the lauter tun, though mostly to ensure efficient rinsing of the sugars. George Fix's book mentions an experiment---intended to keep runoff pH low---that involved sparging at just above freezing.

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

Date: Thu, 19 Mar 92 11:28 CST
From: korz@ihlpl.att.com
Subject: Dryhopping

Jim writes:

>David Resch says:

>

>>I just toss the loose hops into the secondary fermenter (using a large funnel)

>>and then rack the beer from the primary into the secondary right onto the dry

>>hops. I usually do this after one week of fermentation. I let the secondary

>>fermentation/dry hop conditioning continue for another one to two weeks.

>

>This sounds like a better method if, as Dave goes on to say, the hops don't

>clog the siphon.

I can concur with Dave that the hops don't clog the racking cane -- I have one of those orange caps on the end. I simply dump the hops into the primary as soon as the kraeusen falls. Since I've been making only ales, and they almost always ferment-out in two weeks, I don't use a secondary. If I was to use one (e.g. to experiment with keeping the beer off the trub entirely), I would do just as Dave does: rack onto the hops.

Al.

Date: Thu, 19 Mar 92 11:35 CST
From: korz@ihlpl.att.com
Subject: More dryhopping

I guess I should have read on.

Jim also writes:

>My question, however, is not with the method of introduction but with
the
>timing. I just made a batch last night and put an ounce of cascades in
a
>hop bag and stuffed it into the carboy. Now I read that Dave waits
until
>he racks to secondary and I remember that I've heard that before. Can
someone
>tell me why? Miller has about a paragraph on dry hopping and I don't
recall
>if he suggests a *time* to dry hop, but I know that he doesn't discuss
the
>relative merits of secondary vs. primary hopping. Should I expect
anything
>bad to come of not waiting for initial fermentation to cease? This
>morning the wort was rolling and tossing but the hop bag was just sort
of
>floating atop the head of foam. Should I make an effort of poking it
back
>down?
>

I suggest loosening the bag. I dryhop as soon as the krausen falls for
the
following reasons:

1. If you dryhop while it is still blowing off or fermenting wildly,
you may a) clog the blowoff tube if you are using one, and b) scrub out
many of the aromatics you are *trying* to add!
2. If you dryhop later, I don't think there is much harm except for maybe
(and this is completely speculative on my part) getting less out of the
hops (my ales are usually done in two weeks, blowoff being the first 3 or
so).

Al.

Date: Thu, 19 Mar 92 11:40 CST
From: korz@ihlpl.att.com
Subject: *PALE* ale

Brian--

The palest of the pale ales, IMHO, is Anchor's Liberty Ale. I haven't had SNPA in a while, but I don't recall it being overly pale -- if I had to guess, I would say it was on the order of Bass in color.
Al.

Date: Thu, 19 Mar 92 10:42:23 PST
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
Subject: NA Beer Info Needed
Full-Name: "John Cotterill"

Does anyone out there have a summary of the non alcohol beer thread from a couple of months ago? A friend of mine over seas wants to brew beer, but his liver cannot tolerate much alcohol due to hepatitis. Thanks....
John.
johnc@hprpcd.rose.hp.com

Date: Thu, 19 Mar 92 13:20:20 CST
From: tony@spss.com (Tony Babinec)
Subject: recipe for trappist-style beer

With the availability of Wyeast "Belgian," you might want to try making a trappist ale in the style of Chimay. If I am remembering correctly, Chimay Red has SG of 1.063. Dave Line, in *Brewing Beers Like Those You Buy*, and Dave Miller, in his book, give some suggestions for how to make a trappist-style beer. So, taking their cue, here's an all-grain recipe.

Trappist Ale

8.5 pounds pale ale malt
1 pound mild malt (or substitute Munich)
0.5 pound crystal malt
1 ounce black patent malt
1 pound dark brown sugar
optional: 0.5 pound honey

2 ounces Hallertauer hops at 60 minutes until end of boil
1 ounce Kent Golding hops at 60 minutes until end of boil

Wyeast Belgian ale yeast or cultured Chimay yeast

Depending on your extract efficiency, this beer might come in at SG in mid-1060s or so. This is not intended to be a 1.100 beer! If you can find it, instead of using dark brown sugar, use 1 pound raw sugar crystals (seen at some gourmet food shops, but somewhat expensive). Note the mixture of continental and English hops. As the beer ought to have some body, use a starch conversion temperature of 155-8 degrees F.

I have brewed a recipe similar to this, but used cultured Chimay yeast, and the resulting beer came out pretty nicely.

For a Corsendonk-like brown ale, instead of the black malt listed above, try 3 ounces of chocolate malt.

Happy brewing!

Date: Thu Mar 19 13:31:10 1992
From: synchro!sheri@uunet.UU.NET
Subject: RE: Volunteers for 1st round AHA

Just noticed that the second part of the notice was totally garbled.
Will try again.

Judging will be Friday, April 10th at 7pm, Saturday, April 11th at 4pm
and Sunday, April 12th at 9am at the Boston Beer Co. There may also be
and early! Saturday morning session. Will keep you posted. We have to
schedule judging on Saturday around brewery tours given between noon and
4pm! Anybody who wants to judge should notify David Ruggiero, at Barley
Malt and Vine, 617-327-0089. At least leave your name and number on the
answering machine. You can also contact me, but David is preferable.
Thanks again,
Sheri

Date: Thu, 19 Mar 92 11:23:11 PST
From: css@haze.ccsf.caltech.edu (Chris Shenton)
Subject: When to dry hop?

Jim Schlemmer <jim@grunt.asrc.albany.edu > writes about dryhopping by putting the hops in a hop-bag or cheesecloth:

> This is what I did. It was a little tight going through the neck of
> the carboy with an ounce of hops though.
> ...
> I just made a batch last night and put an ounce of cascades in a
> hop bag and stuffed it into the carboy.

OK, maybe I'm stupid, but if it's so tough to get the back of (dry) hops through the neck of the carboy, how the heck to you get it out? Especially as it will be swollen after absorbing wort?

Date: Thu, 19 Mar 92 16:41:31 EST
From: botteron@bu-it.BU.EDU
Subject: Seeking Hensler and Richman

Posted for Morgiana Halley:

I am in desperate straits trying to locate Carl & Debby Hensler and/or Darryl Richman lately of the San Fernando Valley brewing community. I believe Darryl was once president of the Maltose Falcons. I know he moved to Washington State about six months ago. Carl is a student pilot and Debby is an academic. They have two adult children, one of each gender. Carl and I have maintained an email correspondence almost since the time I arrived in the UK. He and Debby were going to retrieve a household item of great sentimental value to me, but I haven't heard whether they did or not. The last I heard, Carl's workplace was going to change hands or merger or something of the sort, and I haven't been able to get a response from his e-mail address since. Darryl was one of Carl's best buddies, so if anyone would know how to reach him or what happened, it would be he.

My e-mail address is eg2mh@primea.sheffield.ac.uk

My snail address is: Morgiana P. Halley

c/o CECTAL

The University

Sheffield, UK

S10 2TN

My telephone number is: (0742) 507332 (residence, eves & weekdays)

(0742) 768555 ext. 6296 (messages only)

I am working on a PhD at the University of Sheffield in South Yorkshire, England, and can't do my hunting myself.

If you have difficulty reaching me, Carol Botteron (botteron@bu-it.bu.edu) will undertake to forward messages.

Thanksabunch,

Morgiana (Ye Olde Batte) Halley

Date: Thu, 19 Mar 92 17:07:12 EST
From: Jay Hersh <herhsh@expo.lcs.mit.edu>
Subject: confusing statement on ale vs. lager

Jack said>

It is obvious from reading the many and varied responses to my question,
that
the tastes are highly variable, to the point that ale can be made to
taste
like lager and vice versa.

I think I'm missing something, please explain...

-JaH

Date: Thu, 19 Mar 92 13:47 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Sparging, Mashing

To: Homebrew Digest
Fm: Jack Schmidling

>From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>

>I tried out my new wort chiller recently and was slightly bummed by how thick and viscous my wort became. How do you veterans handle sparging thick wort?

I think you need to post your process for review as the above indicates either a lack of communicating the problem or understanding of the process.

It would appear, from the above, that you are trying to chill somewhere in the mashing process instead of after the boil.

>Finally, I am ready for a big, all grain size brewpot (10 gal?). I have heard something about brewpots with spigots on the side. Is there some advantage to these other than convenience that I should know about?

I suppose it all boils down to convenience but when you spend a whole day doing something, enhancing the convenience is very convenient.

For one thing, with a spigot and strainer as described in "EASYMASH"* , you can mash, sparge, boil and ferment in the same kettle.

It eliminates using a syphon and all the problems of gunk getting stuck in hoses.

If you have two kettles, you can heat sparge water more conveniently with the one with a spigot. (see below)

* email to arf for EASYMASH. No charge :)

>From: mcnally@wsl.dec.com
>Subject: Re: Sparge question

>I generally brew with about 10 lbs of grain for a nominal 5 gal batch. I mash with about 3 gallons and sparge with at least 5 gallons. I know that's supposed to be a no-no, but I feel that when I carefully monitor the runoff there should be no problem.

In what sense is this a "no-no"? It sounds perfectly "nominal" to me. You could squeeze a lot more out of it using more sparge water or you could waste a lot by using less.

>From: korz@ihlpl.att.com
>Subject: Sparge temp

>Basically, what Jack's experimental data shows, is that a 212F sparge water into a shallow bowl resting on the top of the grain bed results in a significant drop in temperature when measured in the grain bed and in the runoff. I can't find my copy of Jack's post, but suffice it to say that the temp in the grain bed was about 170F and the runoff temp was somewhere around 160F.

It was closer to 135.

>Here's what I'm thinking: maybe the 170F sparge water *already accounts* for the drop in temperature. Maybe we *don't* want 170F in the grain bed

- -- maybe we want 145F in the grain bed and 130F in the runoff (I'm making these numbers up -- I've never measured)?

>It's Mike's post that led me to wonder about what temp we *really* want in the grain bed. Comments?

By coincidence, I adressed most of this, this morning but I just wanted to add some comments as a followup. I think most of the experts agree that the ideal temp for sparging is around 170F. This seems to be based on chemistry, biology and physics and I am not about to yell momily.

I will however, point out that in many cases, homebrewers are victims of scale-down from what works for commercial processes and what works in mega-barrel batches simply does not work on a 5 gal batch.

The heat loss from a small batch is much greater than from a large one. If it is important to sparge at 170F, then I suggest that the sparge water temperature should be determined by measureing the temperature within the mash and not by what is hoped for.

.....

I just completed a new gadget to make brewing more "conveninent" and thought I would share it with yall, before I actually use it on the next batch.

I have been tying up my brew kettle by using it to heat (boil) sparge water while sparging. This means I can not start boiling till all the sparge is in the tun. It also means that I have to anticipate my sparge water demand in advance.

I made a simple continuous boiler that heats hot tap water to the boiling point about as fast as it runs into (and out of) the lauter tun.

It consists of a 6 qt enameled stock pot with a barb fitting near the top that is connected to the water tap.

Near the middle are some fittings that provide about a foot of copper tubing going out, to run into the lauter tun and a couple of inches on the inside to draw water about an inch below the surface (to avoid dross) and an inch above the bottom (to avoid sediment).

When ready to sparge, the mash tun is moved from stove top to a stool and becomes the lauter tun. The boiler is placed on the stove to line up with the tun and fired up. Water is boiling by the time the mash has settled and I have an infinite supply of it.

I can now start boiling the wort as soon as I have a few gallons and have cut several hours off the brew time. I also eliminate having to bring 7 gals of water to a boil while mashing. I doubt that there is any energy savings because I have to keep the burner on full heat for the entire sparge whereas with the big kettle, I could throttle it way down once it came to a boil.

BTW, not the least of the reasons for boiling sparge water is to get rid of the chlorine. I suspect, however, that my continuous boiler is not as effective at this as boiling the whole kettle and keeping it hot for hours.

js

Date: Thu, 19 Mar 1992 17:41 EST
From: STROUD <STROUD%GAIA@leia.polaroid.com>
Subject: sparge water temp., wyeast, and STUFF

>From HBD #847, Jack S.:

>My point is NOT that boiling water is the ideal sparge temp but that no
> matter what the sparge temp is, the mash itself never sees anything
close to
> what is going in.

> Next time you do a sparge, run a thermometer up and down the lauter
tun to
> determine the actual temp profile. With boiling water going in, I get
a
> range of 135F coming out to 155F near the top. Matters can only get
worse
> using water at the "correct" temp.

Jack, what do you sparge in? And do you do a mashout?

Lots of homebrewers use insulated igloo coolers that are very efficient
in
retaining heat. Although I have never probed the actual mash, I find
that
when I mashout at 170 F and my sparge water goes in at 170 F, I get the
sweet
wort out of the lauter tun at 150 F minimum, usually even hotter
depending on
the speed of sparging. In such a setup, boiling water for sparging
probably
isn't desirable.

Also, from: mcnelly@wsl.dec.com

>>My general rule is that I quit sparging when the runoff starts
tasting like tea.

From Jack:
> That is a bit subjective.

Perhaps, but only a bit. It is a very accurate description of what
sparge
water tastes like once the sugars are washed out of the grains.
You'd be surprised at how wort!

Also, >From: gummitch@techbook.com (Jeff Frane)

> >Yo. The answer is yes. And why not, indeed?

From Jack:
>Yes, what and why not what?

The first question was: Is the yeast on the outside in a packet of
Wyeast?
And the second was: Why not just make a starter using the yeast without
breaking the inner packet?

Steve

Date: Thu, 19 Mar 1992 18:14 EST
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: VMS decompression of Z files--help!

Ok, great. The Cats Meow 2 is out. But somebody needs to help us VMS folks. I know, I know, the rest of the world is UNIX. But I (and some other folks I'm sure) are stuck on VMS. We can ftp to mthvax just fine. We can grab the files just fine. BUT WE CAN'T DECOMPRESS THEM. We don't have the UNIX utilities, and even if we did I wouldn't be surprised if some glitches didn't arise. UUDECODE doesn't work. Trying to grab the files sans the Z extension doesn't work. Praying, chanting, and cussing doesn't work..... In the months and months I've been reading the HBD and using USENET, I've seen the question of how does a VMS user decompress the UNIX files arise several times. But I've never never seen an answer. Somebody help. And POST your answer, so all of us VMS types can profit from it.

thanks,
- --frank

Date: Thu, 19 Mar 92 18:30:09 EST
From: Jay Hersh <herhsh@expo.lcs.mit.edu>
Subject: a comment

long ago Rob G. chided me for not breaking posts up into paragraphs.
It now seems others are guilty of this.

Please use paragraphs it makes posts easier to read, and even though
it looks like wasted bandwidth it's actually only a single <CR>
character..

Thanks,
JaH

--

Hopfen und Malz, Gott erhalts

Date: Fri, 20 Mar 92 17:30:18 PLT
From: Tim Rushing <RUSHING@WSUVM1.CSC.WSU.EDU>
Subject: Shipping homebrew (?)

I'm new to homebrewing (4 batches so far.) I do have one beer that I'm quite proud of, and I'd like to send a few to my dad, who never drank beer until a business trip to England. My dad lives in Tennessee, and I live in the state of Washington.

Are there any homebrewers out there that have experience sending through the mail? Thanks in advance.

Date: Wed, 18 Mar 1992 16:17:33 EST

From: tim@MTNET2.WVNET.EDU

Subject: Distilling

I am in search of information about distilling, other than the book Lore
of

Still Building.

Will beer kegs do for a cooker ?

What is the ideal temp. ?

What about a thump keg or a dry keg ?

What should be done to insure the purity of the distillate ?

Date: Sat, 21 Mar 92 23:36:16 PST
From: Jared Rhine <jrhine@jarthur.Claremont.EDU>
Subject: Sanitizer lifetime

Could someone state the facts (or their opinion) on the lifetimes of the various sanitizers? I'm using a chlorine-based sanitizer (powder). How long is this stuff good for? If I have a bucket of it set-up the night before brewing, can I resanitize my, say, thermometer with it? Or do I have to mix up a new batch?

Date: Sunday, 22 March 1992 11:26am ET
From: joshua.grosse@amail.amdahl.com
Subject: Michigan Brewpub Legislation

This is for Michigan's beer lovers where ever they are:

Representative Curtis Hertel (D-Detroit) has introduced a bill (House Bill 5407) that would allow Brewpubs to exist in the state. A "brewpub" is a restaurant or bar that brews its own beer for serving on the premises.

These very small breweries have made significant contributions to the variety of beers and brewing in the U.S.

The full House is scheduled to take this measure up in the next few weeks.

To support this bill, beer lovers who would like to see brewpubs become reality in Michigan should exercise their civic duties and contact their legislators.

House members should be contacted immediately by phone and mail and encouraged to vote for this bill when it comes to a vote of the full House. Senators should also be encouraged to support this bill once it passes the House.

Rep. Hertel should also be contacted -- offers of support, appreciation, etc., are always welcome. He may also need knowledgeable people in the industry to testify if and when the bill is taken up by the Senate.

When contacting a legislator, there are a few things to keep in mind:

- o They deal with hundreds of bills, so cite the specific bill: 5407.
- o Give your reasons for supporting it in your own words -- form letters and scripts are not nearly as effective as your personally stated opinions.
- o Try to stay positive. (e.g. "Brewpubs would be great in Michigan!" or "Our state's economy would benefit!" but not "It's about time you idiots allowed this!")

Should you wish to go the extra mile, you might suggest meeting with the legislator and sharing a fine commercial beer or a homebrew, so that they can get an idea of what the issue really is -- good beer for Michigan.

Thanks.

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Sun, 22 Mar 92 11:54:54 EST
From: JIM MCNUTT <INJM%MCGILLB.bitnet@VM1.MCGILL.CA>
Subject: JOINING

Dear Sir:

I was given some information about your outfit and would like to get onto your mailing list or get information about accessing your BB and how to use it. I'm always interested in learning more about brewing.

Thank you.

Jim McNutt

Date: Sun, 22 Mar 92 11:58:17 EST
From: JIM MCNUTT <INJM%MCGILLB.bitnet@VM1.MCGILL.CA>
Subject: JOINING

Dear Sir:

I'm sending this note to two email addresses which were given me and hope that you get one. Could you please tell me how to go about getting information about your BB. I saw some partial information and found it to be good, interesting stuff. I'm always interested in learning more about brewing. Thanks.

Jim McNutt

Date: Sun, 22 Mar 92 21:41:50 PST
From: gschultz@cheetah.llnl.gov (Gene Schultz)
Subject: Salvaging bad beer

I recently made a batch of German-style dark ale (with plenty of Australian dark malt extract, Hallertau hops, Wyeast European Ale Yeast, and a few other amenities). I opened the first bottle about ten days after bottling, and was quite disappointed by a strong acrylic flavor that made this ale almost undrinkable.

I periodically drank a few bottles over a period of a month or so anyway, hoping that the bad taste would start to go away in time. It didn't. Then I remembered an accident with several bottles of a batch of lager with a similar off flavor that I had brewed about a year earlier. While out of cold beer one weekend, I had put several bottles of the ale in the freezer to cool down quickly, and left them there too long--until they were mostly (but not entirely) frozen. When the beers defrosted, the off flavor had disappeared. I froze a few bottles of the German ale, then put them back into the refrigerator to defrost. When I drank a bottle about a day later, the off taste was gone entirely. I then asked a friend to take a blind taste test comparing the regular German ale to the same ale that was frozen then defrosted. He complained about the taste of the former, but reported enjoying the latter.

I'm not claiming that freezing ale or beer will solve any problem related to off tastes. I would like to suggest instead that for acrylic or plastic off flavors, you might try freezing a few bottles and see if this method improves the taste.

Incidentally, in both cases in which my ale had an acrylic off flavor, I failed to rapidly cool down the wort after brewing. I am wondering if freezing the ale afterwards gave me some kind of a badly needed (albeit late) cold break or something? Any ideas?

---Gene Schultz
Lawrence Livermore National Laboratory
schultz3@llnl.gov

Date: Mon, 23 Mar 92 10:45:21 -0500
From: mccaamljv@ldpfi.dnet.dupont.com
Subject: Growing Hops

Fellow Brewers,

I just received my first HOP rhizomes in the mail yesterday (3/19). I bought three types; Saaz, Eroica, and Hersbrucker from AGS in IL. (800) 444-2837 in case anyone wants it.

My question is this, What (qty. wise) can I expect to harvest off of these vines in the first season?? Different amounts from each variety ?? I realize that it depends on a multitude of variables, but I don't plan on cultivating genetically engineered hop plants or using Miraclegro fertilizer, just general stuff. BTW I live in the N.East (PA) which has pretty normal weather. I didn't purchase a hop growing book (yet) (I don't read software manuals either) so this is just a 'in your experience' question.

Also, has anyone out there successfully nurtured hop plants in an indoor setting, not a greenhouse but an apt.?? I am not planning on being at my current address for very long and I had in mind a big pot with a trimmed down trellis setup. Any tips??

Thanks in advance for your help.

- Joel McCamley "Constantly Relaxing, Not Worrying,
and Having a Homebrew"

P.S. I am in no way associated with Alternative Garden Supply,
Miraclegro etc. etc. yackity yak yak yak.....

Date: Mon, 23 Mar 92 12:46:29 -0500
From: "a.e.mossberg" <aem@mthvax.cs.miami.edu>
Subject: files in recipe-book archive at mthvax.cs.miami.edu

As many of you have noticed, requests to netlib like
send cats_meow.ps.Z.uu from recipe-book
don't work. I forgot that netlib converts all requests to lowercase.

Here is a new index for the recipe-book subdirectory:

The Cat's Meow - The Homebrew Recipe Book
(provided by Karl Lutzen, lutzen@novell.physics.umr.edu)

Volume 1:

cats_meow-1.ps through cats_meow-15.ps PostScript Version
cats_meow Plain text
cats_meow.uuz compressed, uuencoded file

Volume 2:

cat2Plain text
cat2.uuz compressed, uuencoded file
cat2.psPostScript version
cat2.ps.uuz compressed, uuencoded file
cat2-cover-ps cover sheet for PostScript version
cat2-cover-ps.uuz compressed, uuencoded file

NOTE: If you are using netlib, you must request the *.uuz versions where
noted. Failure to do so will likely result in a message from netlib
advising you that you have exceeded the permissible size, *and you
will not receive any requests*.

- - -
aem@mthvax.cs.miami.edu
.....
I wish I had invented sex. - Debbie Harry

End of HOMEBREW Digest #848, 03/24/92

Date: Mon, 23 Mar 92 12:49 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Yeast Culture

To: Homebrew Digest
Fm: Jack Schmidling

Several readers have asked, both here and on usenet, for info on yeast culturing. No one has responded thus far so, although I know only enough to be dangerous, I will share what I do know.

For openers, I called Yeast Culture Kit as suggested by someone and got nothing but a price list in the mail. I poured through my library and dusted off some glassware and made a few starts to get the feel.

Objective

The objective is to isolate a single cell from a beer or culture that has the characteristics desired and encourage this cell to reproduce enough offspring to start a new batch of beer.

This is easier said than done but with reasonable care, luck and modest investment, can be accomplished by the serious home brewer.

General Program

The general program is to dilute the original culture and spread it over the surface of a growth medium in a petri dish so that individual cells are far enough apart to allow them to grow into visible colonies without touching each other.

A sample from one of these typical colonies is transferred to a test tube containing a growth medium. When this colony is actively growing, it is considered a pure culture and can be refrigerated for later use or started by covering with beer wort. When this starter is actively fermenting, it is poured into a larger amount of wort which, when active, is pitched into the beer.

Basic Assumptions

The procedure makes a number of assumptions which are correct, often enough to allow it to work well enough, to satisfy most requirements.

The first assumption is that one can select the desired strain by looking at colonies on a petri dish. This is more or less true because the overwhelming

majority will be the same, i.e. the dominant strain. Bacteria, molds and many wild yeasts are obvious and recognizable.

The second assumption is that, while still very small, all round colonies are the progeny of single cells.

The third assumption is that all such colonies, at least in the center are mono clonal or at least mono-cultures and otherwise sterile.

To do the job right, one would have to study the original diluted culture under high magnification and do a presort at that level. This is revealing and fun. It also gives an indication of any bacterial contamination in the culture but the rub is marking individual cells and finding them later when they grow into colonies. I currently have no way of doing that. However, neither do I believe that it is really necessary for the home brewer, although a must for the lab selling selected strains.

Details

There are many growth media available for the purpose and no doubt someone can recommend a source or recipe for the ideal but for my experiments, I mixed two packets (16 gr) of Knox gelatin with one cup of wort. After heating and dissolving, this is poured into petri dishes and test tubes and sterilized in a pressure cooker for 15 min at 15 lb.

The petri dishes are turned upside down after solidifying and cultured this way to prevent water of condensation from falling on the medium. The test tubes are cooled on a slant to allow the water to settle on the bottom. They are also stuffed with cotton before going into the pc.

Isolating Cells

The first step is to inoculate the petri dish with as diluted a mixture as possible. The books are full of procedures for doing this but I find the simplest is just as good. Take a copper wire or thin glass rod and heat several inches in a flame to sterilize. Dip this, when cool, into a working beer or yeast culture. Gently drag this across the gelatin in the petri dish, trying not to break the surface. Next, draw the wire across this line at several points, to further dilute the sample. Turn the dish over onto the cover and "incubate" at room temp for several days. Do this on several dishes just for insurance. As gelatin melts just above room temp, any attempts to rush the process by increasing the temp will prove disastrous.

If in a hurry, substitute agar for the gelatin and incubate at 80F.

Pure Culture

The next step is to visually inspect the surface of the petri dish under low magnification to pick out a "typical" colony that appears to have come from a single cell. All colonies should be rejected that are any shape other than perfectly round and differ in any way from the majority.

Flame your wire again and after cooling, remove a small sample from the center of the selected colony and rub this on the surface of the medium in a "slant" test tube. You can do this to several slants, with the same sample, to assure all slants are the same or flame the wire and take a new sample from a different colony. You can make as many slants as you will need for several months and throw away the petri culture.

You now incubate the slants until most of the surface is covered with the pure colony and then refrigerate them till needed.

Starting

When needed for use, cover the slant with sterile wort and pitch when ready, i.e fermenting. For best results, this starter should be used to pitch about a quart of wort, a day or so before brew day.

This process can be used on anything from a packet of Red Star to a bottle of your favorite beer and will produce a pure culture. There is no guarantee however, that the strain will remain the same for ever because of natural mutation. As it is my experience that the most common and objectionable contaminants of dry yeast are bacteria and mold, this process will guarantee at least, to eliminate these most serious problems.

I was intrigued by the recent posting on the quality of beer made from Red Star that was re-cultured. I was also "impressed" by the number of contest winners who use Wyeast and now rise to the challenge of winning the "World's Greatest Brewer" trophy using re-cultured Red Star instead of just joining the Wyeast bandwaggon.

js

Date: Tue, 24 Mar 1992 8:59:11 -0500 (EST)
From: RWINTERS@nhqvax.hq.nasa.gov (Rob Winters)
Subject: Re: Bottles

In HBD #848, dbreiden@mentor.cc.purdue.edu (Danny) writes:

>Back to the nonreturnable bottle issue: Over in r.c.b., I asked for
>stories from people who've had problems using nonreturnable bottles.
>No one has given me any horror stories yet. Let's just think about it
for
>a minute: beer, soda pop, champagne--they're all carbonated, so the
bottles
>in which they are sold are meant to handle carbonated beverages.

I started out with non-deposit bottles, but after a couple of breakages, I've switched to returnables. (Actually, I'm sick of bottles altogether, but I digress.) My favorite was the perfect stress fracture where the side of the bottle met the bottom. Sure wish I hadn't set *that* case on top of the humidifier! Commercial beers are fermented out and then charged with a precise amount of CO₂. Therefore, the brewery can make the bottle just thick enough to handle that amount of stress and not much more. HB'ers fermenting in the bottle don't have anywhere near that kind of precision (at least, apparently, I don't). Also the no-deposits aren't very rugged. I was worried about a bottle "on the edge" ending up as a handful of glass when someone was trying open it. Since I didn't want to be doing that "w" word, I'm collecting other sorts of bottles.

Champagne bottles are something else again. Decent champagne is fermented in the bottle, and is subjected to higher pressures than beer, thus the bottles make good murder weapons. Many a ship's bow has succumbed to the bottle that was trying to christen it, instead of the other way around! Skip the Andre' bottles, but the others are keepers. I especially like Cordon Negro bottles, because they let no light in. Of course, when you bottle beer in champagne bottles, you are committing yourself to drinking two beers at a sitting, ... but SACRIFICES MUST BE MADE!!! ;-)

Rob

Date: 24 Mar 92 09:24:00 EST
From: Joel (J.N.) Avery <JAVERY@BNR.CA>
Subject: Where can I get hop rhizomes from?

I posted an article a couple of weeks ago, asking about rhizome sources in Canada, and advice about growing hops in Canada. Judging from my responses (zero), I'd guess that there are not that many hop growers in my part of the country, and there are no sources of hop rhizomes either.

So, I'll expand my search, and consider hop sources from the US. Do any Canadians know what kind of restrictions there are on bringing rhizomes into the country? And where can I get them in the States?

Our growing season here is usually mid May to late September, with a good amount of rain. Is this what hops require to grow?

I was planning on planting them on the south side of my house where they can grow about 10 or 12 feet high. Is this enough?

I assume that the wild rabbits around my house would eat them in a flash (just like the rest of my garden).

All advice will be appreciated.

Thanks,
Joel

Date: Tue, 24 Mar 92 06:36:07 PST
From: Progress Through Tradition 24-Mar-1992 0936 <donham@brownny.enet.
dec.com>
Subject: Cat's Meow for VMS

>Date: Thu, 19 Mar 1992 18:14 EST
>From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
>Subject: VMS decompression of Z files--help!

>
>Ok, great. The Cats Meow 2 is out. But somebody needs to help us VMS
>folks. I know, I know, the rest of the world is UNIX. But I (and some
>other folks I'm sure) are stuck on VMS. We can ftp to mthvax just fine.
>We can grab the files just fine. BUT WE CAN'T DECOMPRESS THEM. We
don't
>have the UNIX utilities, and even if we did I wouldn't be surprised if
>some glitches didn't arise. UUDECODE doesn't work. Trying to grab the
>files sans the Z extension doesn't work. Praying, chanting, and
cussing
>doesn't work..... In the months and months I've been reading
>the HBD and using USENET, I've seen the question of how does a VMS user
>decompress the UNIX files arise several times. But I've never never
never
>seen an answer. Somebody help. And POST your answer, so all of us VMS
types
>can profit from it.
>
>thanks,
>- --frank

'Tis indeed a pain to talk to those heathen U*X sites. I guess we
can't all attain enlightenment in this world... :^)

Here's how I pulled the CAT2 files from the archive:

- o FTP the .PS.Z.UUE files from the archive. We can't do 'real'
FTP from inside the company, so I used FTPMAIL.
- o Assemble and decode the UUENCODEd files. I think I grabbed
my decoder from DECWRL:="/pub/VMS". I'll send you the C source
code in a following message (it's short).
- o Untar the decoded file using COMPRESS_VMS.EXE, available for
FTP from:

DECWRL:="/pub/VMS/compress_vms.exe"
164 10-MAY-1990 18:58:06.00 (RWED,R,R,R)
- o Massage the resultant PostScript files a bit to get rid of
any 'letter' commands. These cause our LPS20s to barf.

Let me know if you have any trouble grabbing the files from DECWRL. I
believe that the site is available for anonymous ftp from outside DEC.
If it isn't, I'll put together a VMS SHARE kit of COMPRESS_VMS.EXE and
mail it to you.

Date: Tue, 24 Mar 92 07:12:38 PST
From: polstra!larryba@uunet.UU.NET (Larry Barello)
Subject: Sparge Water Temp, Dry Hopping

I think that the ideal sparge water temp needs to be determined by experimentation. I use 185f water and my final runoff is around 150-155f. Just for yuks, I stuffed a thermometer into the top of my mash near the end of sparging the last batch. The temp was around 160 or so. Since the idea is to have as hot a water as possible to leach out the sugars but not so hot as to leach out the tannins in the husk. Something between 130-170f seems Ok.

I dry hop by dumping pellets into the secondary. Usually that starts fermentation up again (yeast stick to the hop particles and float around keeping themselves naturally "aroused" (pant pant...)). When all the hops stuff finally sinks to the bottom I *know* that fermentation is completed.
Racking the beer off the hops/sediment is no big deal at that point.

- Larry Barello

Date: Tue, 24 Mar 92 9:56:42 CST
From: David William Bell <bell@convex.csd.uwm.edu>
Subject: Pacifico Uses STRONG Bottles

Hi All,
I just wanted to put in \$0.02 worth on bottle choice. I used Pacifico bottles (Mexican Import) last weekend and noticed they were easily as strong as returnables. In Wisconsin we have no problem finding returnables, but Pacifico tastes better than typical domestic at around \$4.25 per six-pack.

For the sake of the debate, IMHO, I wouldn't use screw caps because someone earlier mentioned that the little screw guides can come off in your beer. No Refill bottles (i.e. Pacifico) seem perfectly reasonable to use.

Cheers,

| David Bell - bell@convex.csd.uwm.edu |
| Department of Political Science |
| University of Wisconsin - Milwaukee |

| Some, loth to be espi'd, Some start in at the back side, |
| Over the hedge and pale, And all for the good ale. |
| - John Skelton |

Date: Tue, 24 Mar 1992 11:21 EST
From: FWALTER@astro.sunysb.edu
Subject: uncompressing compressed files on VMS

Greetings, fellow VMS users,

The folks at Kitt Peak National Observatory have developed a VMS executable to uncompress compressed UNIX files. You can get it via anonymous FTP from TUCANA.TUC.NOAO.EDU. Log on in the usual manner.

- cd util
- binary
- get compress_vms.exe
- exit

You need to define the following VMS symbol:

```
UNCOMPRESS := $[yourdirectory]COMPRESS_VMS.EXE UNCOMPRESS  
- you need to specify the directory unless you write it into SYSEXE
```

The extension of the file to be uncompresssed should be .ps_z

I do not know any more about the utility, but I have used it successfully.

"UNIX is as elegant and intuitive as IBM JCL" - A. Warnock

Fred

Date: Tue, 24 Mar 92 10:35:59 CST
From: tony@spss.com (Tony Babinec)
Subject: George and Laurie Fix's "Vienna" book is out

The book is out and it's good! Maybe we can get George or Laurie to comment on a number of things here.

One question, if you are reading: can you comment on what Lovibond ratings your "light" and "dark" German crystal malts are in your recipes?

Thanks.

Date: Tue, 24 Mar 92 12:04:30 EST
From: Eric Rose <rose@aecom.yu.edu>
Subject: All-grain with bags?

> > Hi everyone,
> >
> > I'm a happy beginner/intermediate homebrewer--just bottle my fourth
batch.
> > I've read the section in the NCJOHB on all-grain techniques and heck,
it
> > doesn't seem to hard at all! But I have a question for you more sage
and
> > experienced folks.
> >
> > It seems to me that a lot of the complication of all-grain brewing,
namely
> > complicated lautering procedures, could be avoided by simply putting
the
> > milled grains in grain bags during mashing. After completion of
mashing,
> > the bags could simply be lifted out of the mash-tun (which could just
be your
> > brewpot). Sparging could be done through the bags, perhaps suspended
in a
> > strainer, one at a time, a portion of the sparge water for each of
the five or
> > six grain bags it might take to hold a batch's worth of wet grain.
So, you
> > could mash in your brewpot and then proceed straight through with
such a sparge
> > process to the boil without ever transferring your wort into another
container!
> >
> > I can think of two possible problems with this-
> >
> > 1. Mashing with the grain in grain bags might not allow adequate
mixing of
> > water with grain--maybe this would affect the mash process (grains in
interior
> > might not convert as fast as those in exterior portion of bag?)
> >
> > 2. Other solid products of mashing, e.g. trub, would not be removed
from the
> > wort as they would in the standard lautering process. However, if
the wort is
> > strained from the brewpot to the fermenter, it will be removed then.
It's not
> > going to affect the boil, right?
> >
> >
> > My hunch is that these two possible complications would not occur or
would
> > not affect the beer significantly. However, maybe there are other
things
> > I'm not taking into account. Is this a bright idea that will cushion
my
> > entry into the daunting world of all-grain brewing, or will the gods
punish
> > me for my arrogance should I attempt this technique. Perhaps most
importantly,
> > has anyone tried it?

* *
* Eric Rose *
* Albert Einstein College of Medicine *
* 1300 Morris Park Avenue *
* Bronx, NY 10461 USA *
* *
* INTERNET: rose@aecom.yu.edu *
* *

Date: Mon, 23 Mar 92 11:46:28 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Yeast propogating

I read with interest the description of Leistad's book. Could someone give me a better idea of how technical it is before I order it ? I'm basically looking for something which goes beyond the Zymurgy yeast issue and discussions of how to streak out cultures. For example, use of diagnostic media to assess the identity of contaminants. Microscopy. Media for maintenance as opposed to growth. etc.

- - -
Loughborough University of Technologytel : (0509)263171 ext 4164
Computer-Human Interaction Research Centrefax : (0509)610815
Leicestershire LE11 3TU e-mail - (Janet):C.V.Copas@uk.ac.lut
G Britain (Internet):C.V.Copas%lut.ac.uk@nsfnet-relay.ac.uk

Date: Tue, 24 Mar 92 11:52:52 -0600
From: David William Bell <bell@convex.csd.uwm.edu>
Subject: Malt Longevity

Hi everyone.

I finished brewing a batch of beer and have a couple cups of malt leftover. How long will this last? Ive got it in the bag it came in. this bag is inside a tupperware type container. The container is in the freezer.

I see several recipes calling for small amounts of fermentables and assume there must be a practical, standard way of keeping ingredients fresh. Just a curious thought.

David Bell
bell@convex.csd.uwm.edu

Date: 24 Mar 92 09:59:00 PST
From: "MR. DAVID HABERMAN" <HABERMAND@scivx1>
Subject: Uncompressing in VMS

I found a source for VMS utilities such as ZOO, ARC, UUENCODE, COMPRESS, etc.
You can FTP anonymously to OAK.OAKLAND.EDU and change to the pub/misc/vaxvms directory. The compress/decompress program is called: lzcompress.share. It is a COM file which you then run to unpackage all the parts including the C source. It comes with procedures for compiling and linking the code. If you have any problems, let me know. I had to remove the ",clib/opt" part of the link command. It seems to work OK. I will not be able to respond to any mail until 01APR but my mailbox will still be here. There is a chance I could login Thur. or Fri. this week.

-
David A. Haberman<haberland@pl-edwards.af.mil>

Well they worked their will on John Barleycorn, but he lived to tell the tale.
For they pour him out of an old brown jug, and they call him home brewed ale!

Date: Tue, 24 Mar 92 13:09:52 EST
From: Dances with Workstations <buchman@marva2.UNET.dec.com>
Subject: Re: straining the wort

> I`ve had good luck straining wort while it`s still in the brewpot. I
use a
> medium size food strainer, which has about an eight inch handle. I
simply run
> it back and forth through the wort, dumping it out as necessary. I
have found
> that I can remove most of the hops/whatever in a couple minutes. Then
I
> continue boiling the wort for a few more minutes to kill any beasties
that may
> have been on the strainer.

Unfortunately, boiling a few more minutes will probably drive off all
finishing
hops aroma and much of the hops flavor. Just sanitize the strainer ahead
of
time like everything else. The straining spoon we use to stir the wort is
also good for scooping out spent grains and hops leaves.

Jim Buchman

Date: Tue, 24 Mar 92 13:10:55 EST
From: tix!roman@uunet.UU.NET (Daniel Roman)
Subject: Growing hops

About a half dozen digests ago I posted about my hop failures when I ordered hops from the west coast (Oregon). I'm on the east coast. Well, my replacement hops which I received for free from the same place as last year because of their failure to grow arrived last friday and there was a big difference in their condition when I opened the box. Last year the roots were very dry and the package was very light. This year the box was heavier because the moss that the roots (and they roots themselves) was moist still. Temperatures are a lot lower this year than last and I guess last years hops did not survive the trip by truck.

Of course I can't plant them yet because this year we have about 6 inches of snow still on the ground and the ground is frozen so I've got them in the fridge. Should I keep them moist by sprinkling a little water on them every few days? They are wrapped in moss, surrounded by paper, in the shipping box, in the fridge. With the crazy weather we've been having in NJ I don't know when it is going to be safe to plant them.

Dan RomanInternet: roman_d@timeplex.com

Date: Tue, 24 Mar 1992 11:17 MST
From: DAVID KLEIN <PAKLEIN@CCIT.ARIZONA.EDU>
Subject: Haze

In my last two batches (pale ales) I have had a problem with a haze in the bottle that takes up to 2 months to settle out. This is a recent problem and in the past my beers have become clear within a couple of weeks.

The haze does taste like yeast, and thus gives an off flavor 'til its gone.

SO, I plan to try geletin in my next batch, which is new for my beer. What I don't understand though, is if I add it before botteling, and if it removes yeast and other heavy organic types, will there be enough yeast left around for bottle conditioning? Has anyone tried this before, and how has it worked for them?

Also, if anyone has any other ideas for the source of the haze your input is welcome. For what it matters, the yeast for the cloudy beers has been london ale (wyeast) and I don't recall the other. Both have been all grain, though I have brewed all grain without this haze before. The only conditioning has been a bit 'o irish moss in the boiler. The cloudiness has a combo yeasty, baking soda taste to it.

Thanx
Dave

Date: 24 Mar 92 14:14:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Decompressing netlib .z files on VMS.

Any DECUS tape for the past several years, in the [VAX000.work] directory has a set of programs beginning with LZxxx.

Both the executables and sources are there for two forms of the compress and decompress program. I have successfully used the executables directly off the tape to decompress all of the .z files I have copied from the Netlib. (That includes ALL of the archives.)

There are two decompressers, like I said. lzdcmp.exe and lzdcn.exe. I find that the lzdcn.exe works, it did for the Cat-2. The other one errors out.

The sources involve about nine files, so I can't really offer to send them, wish I could. Decus tapes are pretty easy to come by, especially old ones.

Dan

Date: Tue, 24 Mar 1992 17:19:04 -0500
From: ukcy@sunyit.edu (Kevin Yager)
Subject: Decompressing netlib .z files on VMS.

On Mar 18, 16:17, tim@MTNET2.WVNET.EDU wrote:

] Subject: Distilling
] I am in search of information about distilling, other than the book
Lore of
] Still Building.
] Will beer kegs do for a cooker ?

I suppose that a beer keg might work. The problem would be cleaning it
after
you have cooked a batch in it. Keep in mind that there will be stuff
cooked to
the inside of it. It seems like the keg would be a pain unless you
modified
it so that it had a lid you could remove and then put back on when you
started
cooking. This would allow for quick filling and emptying and easy
cleaning.

] What is the ideal temp. ?

I'm not clear if you have the book "Lore of Still Building" or if you are
looking for it. If you have the book it gives the boiling point of
alcohol
(around 175 or so degrees fa) keep above this temp but as close to it
as
possible. If you are looking for the book send me your address and I'll
have my
local homebrew shop send you a catalog. He stocks them.

] What about a thump keg or a dry keg ?

A thumper will give you a little higher concentration and may help to
condense out fusil oils before it gets to your final product.

] What should be done to insure the purity of the distillate ?

The distillate may contain concentrations of all of the stuff that was in
the wort. A good rule is not to distill anything that
you would be afraid to drink. Stay away from using lead or solder when
constructing your still. It's best to stick to copper, stainless steel
and
glass. Make sure your copper isn't green. The green stuff is poison.

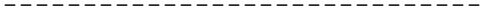
A kind of yucky trick but a totally functional one is to seal any cracks,
joints, or leaks that your still may have with bread dough. That's
right!

Just take a slice of bread and run a little water on it and mush it up.
Stick this stuff over any joints or cracks (like where your pipe goes in
and
out of your thumper). This stuff will dry and make a seal. It also
gives
you some flexibility. You won't have to solder anything together. And
if you screw up and some pressure builds up someplace the dough will start
leaking instead of your still blowing up!!

]-- End of excerpt from tim@MTNET2.WVNET.EDU

Of course this is all purely hypothetical. ;)

Kevin



Date: Tue, 24 Mar 1992 17:20:49 -0500
From: ukcy@sunyit.edu (Kevin Yager)
Subject: Decompressing netlib .z files on VMS.

On Mar 18, 16:17, tim@MTNET2.WVNET.EDU wrote:

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]-- End of excerpt from tim@MTNET2.WVNET.EDU

Of course this is all purely hypothetical. ;)

Kevin

Date: Tue, 24 Mar 92 13:13:57 PST
From: duncan@informix.com (Duncan Moore)
Subject: Liquid vs. DME

Hello,
Excuse my ignorance one again, yet another begining question.

Many of the recipes in the Cats Meow and other sources reference Extract, without specifying whether it is DME or Syrup. Are Syrups and drys equivalent pound for pound? Is it assumed all extract recipes call for one or the other when it isn't specified?

Ex. Brittish Bitter from meow I: 5 to 6 # Alexander's pale malt extract...

Thanks,

Duncan

Date: Tue, 24 Mar 1992 17:52:00 -0600 (CST)
From: MEHTA01@SWMED.UTEXAS.EDU
Subject: cloudy beer!!!

Hello. i've made 5-6 all-grain beers now, and while they all come out tasting OK, (some even WOW!! 8-)) i have two major problems that may be associated.

1) The mashing process 1-5 hrs. at 68 C almost never (except for the very first time) has gone to complete conversion. i have to usually give up out of sheer exhasution (from drinking too much Homebrew waiting for conversion). i stir every 5-10 minutes and have at least 5 lbs. 2-row Klages with the other grains (Black, Roasted, Crystal, flaked etc..) to ensure a good amount of enzymes. Some times i even ended up adding 2 spoons of amylase, with no effect. i use about 1 quart of water per lb. of grain.

Please let me know of similar experiences or solutions...

2) My beer is often very cloudy untiul bottling and only clears up in the bottle. Bubbling has usually ceased (almost) before bottling.

After mashing i sparge (2 gallons for 6-8 lbs grain) at about 70 -80 C, rerunning the sparge water over the bed 5-6 times..

After 30 mins of boiling i cool and pitch. Fermentation is quite standard, but tends to proceed slowly for a long time (which is not unusual, i think). But even when fermentation is complete (SG 1.01-1.02) the beer does not clear.

3) Thought i could slip in a third one since you are this far...

WHat exactly is the hot break and the cold break. i mean,
/ physically what do you see?

Thank./

Thanks to all who spare a moment to answer.
Shreefal Mehta
mehta01@utsw.swmed.utexas.edu

Date: Tue, 24 Mar 92 16:12:17 PST
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: wort chiller

I just bought 50 feet of 3/8 in O.D. copper tubing at the hardware store for \$20. I plan to coil it for a wort chiller, but what do I do with the ends? Right now I think I'll put the coil in a bucket of ice water and run the hot wort through it into another bucket.

So what do I do? do I just get some 3/8 in I.D. plastic tubing to put on both ends? If so, how do I start the siphon? If I attached some sort of mini-funnel to the start of the chiller, I could fill the plastic tube with water and stick one end in the boiling wort and one end in the funnel.

Also, do I do anything special before I use it the first time?
Thanks.

- Bryan

Date: Tue, 24 Mar 92 16:02 CST
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: dry hopping alternative

An alternative to dry hopping for aroma is using a hop tea. When you boil your water and priming sugar, remove from heat, add your aromatic hops and let them steep for a few minutes. Use a small gravity strainer to remove the hop matter and bottle/keg as normal. Allowing the hop aromatics to bypass the fermentation stage is another way of ensuring a strong hop aroma without the worry of plugging and stopping of your fermenter. I have used this method quite a few times and have been quite satisfied. There is one catch. You will notice that your beer has become cloudy once in the bottle. Not to worry, the beer will clear up within the usual aging period.

Date: Tue, 24 Mar 92 20:04:35 EST

From: jmaessen@Athena.MIT.EDU

Subject: Blended beer

In HBD #848, abirenbo@rigel.hac.com (Aaron Birenboim) writes:

> In his trippel he uses multiple yeast strains. For consistency,
> he splits the batch for fermentation, and blends at bottling.

I've heard that this blending technique is used for most really good wines; this is the first time I've ever heard of beer being blended, however. Does anyone know of others who have tried this/tried it themselves/know of other blended brands of beer? What effect is being strived for, and how does blending achieve that effect? This has piqued my interest...

Jan-Willem Maessen
jmaessen@athena.mit.edu

Date: Tue, 24 Mar 92 21:43 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Selling homebrew, NA, Hops

To: Homebrew Digest
Fm: Jack Schmidling

>From: abirenbo@rigel.hac.com (Aaron Birenboim)

> He makes several Belgian style ales in his basement, and sells them in liter bottles at several Ft. Collins and Boulder liquor stores.

>His beer is priced competitively with other u-breweries, and a great bargain for that price.

As one who enjoys brewing to the extent that I give most of my stuff away to make room for the next batch, this idea has intrigued me. I can see how one could recover the costs of materials but I can't see any reasonable price that would cover the labor involved, particularly on a wholesale level.

Doesn't one need something like a liquor license to sell beer? They are impossible to get in places like Chicago. How about the liquor tax? How much is he getting for a liter and what is the liquor store selling them for?

>From: "John Cotterill" <johnc@hprpcd.rose.hp.com>
>Does anyone out there have a summary of the non alcohol beer thread from a couple of months ago?

Here is the original article. I will up date it as soon as I hear from Jean Hunter who is running some tests on samples I sent to her.

NON-ALCOHOLIC BEER

Everytime I mention NA beer, people give me funny looks and ask questions like, "why would anyone want to do that to homebrew?"

Having been a victim of my hobby some years ago, I drank nothing but Kingsbury for almost 10 years. The thought of going back to that is all the motivation I need. I have been limiting myself to one 16 oz glass of beer, per day for a couple of years and I no longer consider myself a recovering alcoholic.

However, making beer is so much fun and homebrew tastes so good that rather than cheat, I have been experimenting with making NA homebrew.

Y'all will no doubt remember when I started asking questions about measuring

alcohol in beer. That was about the time I started. I have made six batches and think the process works well enough to publish.

So far, I have only produced one gallon batches but I have 7 gals clearing now that will be my first full scale batch. Here is the process.....

When you have your next batch ready to bottle, syphon off one gallon before priming. Put this in a kettle with (2) tablespoons of sugar and bring the temp up to 170 F with the lid off. Let it cool, uncovered until the temp gets below 150 F. Then cover it and cool it to room temp as quickly as possible. I put it in a sink with running water.

When room temp, add 1/8 tsp Champaign yeast. Let it sit for a while to dissolve and disperse, then stir well with a sanitized spoon.

Pour the brew into you favorite bottles and cap. I always include at least one plastic bottle to monitor cabonation. When the plastic bottle is hard, refrigerate them all. This usually take no more than a few days at room temp. I have no idea how long this stuff will keep in or out of the fridge but time will tell.

What does it taste like? You'll have to try it youself to find out.

Just for drill, I took an early version down to a Chicago Beer Club meeting and had it judged blind. I then gave them a bottle of the beer it was made from as a comparison.

What did the judges have to say:

In general, "lousy beer" but they could not tell the difference and had not the slightest clue that one had no alcohol.

Unfortunately, that batch was the one I have previously described as clovey (they said bananas) and you can't make bad beer, good by taking out the alcohol.

I was toying with the idea of sending NA as my entry in the Usenet Brewoff Challenge just for fun but decided that it was too much trouble for a practical joke.

>From: Jay Hersh <herhsh@expo.lcs.mit.edu>

>Jack said>

>>It is obvious from reading the many and varied responses to my question, that the tastes are highly variable, to the point that ale can be made to taste like lager and vice versa.

>I think I'm missing something, please explain...

I don't know what you are missing other than the rest of the thread and the email I received but someone made the claim that to find out the difference between ale and lager, one should go out and buy a few bottles of each to taste the difference.

The rest of the thread pointed to the fact that there is such variability in each style that the experiment would be useless.

>From: STROUD <STROUD%GAIA@leia.polaroid.com>

>Jack, what do you sparge in?

I sparge in the same kettle that I mash in. A 32 qt enamel canner with a spiggot and screen as described in "EASYMASH". (email to arf for details)

>And do you do a mashout?

Yes. 15 min at 175F.

>Lots of homebrewers use insulated igloo coolers that are very efficient in retaining heat.

I understand but it should be obvious by now that I am on a crusade to abolish plastic breweries.

>From: mccaamljv@ldpfi.dnet.dupont.com

> I just received my first HOP rhizomes in the mail yesterday (3/19). I bought three types; Saaz, Eroica, and Hersbrucker from AGS in IL. (800) 444-2837 in case anyone wants it.

I hope you plan to keep them well separated or you will never know which is which after they start sending out their own rhizomes.

> My question is this, What (qty. wise) can I expect to harvest off of these vines in the first season??

Not much. Enough for one batch if you are real lucky.

> Also, has anyone out there successfully nurtured hop plants in an indoor setting, not a greenhouse but an apt.?? I am not planning on being at my current address for very long and I had in mind a big pot with a trimmed down trellis setup. Any tips??

I bought two plants from the same source and spent the winter turning them into six by rooting cuttings from the plants.

If you mean growing them indoors for flower production, forget it. They need full sunlight and lots of room.

js

End of HOMEBREW Digest #849, 03/25/92

Date: Wed, 25 Mar 92 07:59:40 edt
From: Greg_Habel@DGC.ceo.dg.com
Subject: Calling the Valley Fermenters of Greenfield MA

Is there anyone on HBD who belongs to the Valley Fermenters of Greenfield MA? As a member of the Trubadours of the Springfield MA area, I am interested in having a joint club meeting sometime this year. I think such a meeting would be very beneficial to both groups. Please reply to me directly if possible. Thanks. Greg.

Date: Wed, 25 Mar 92 8:15:41 EST
From: Mike Sharp <msharp@cs.ulowell.edu>
Subject: Re: Yeast propogation, culture maintenance, etc

Conn Copas <C.V.Copas@loughborough.ac.uk> writes:
>I read with interest the description of Leistad's book. Could someone
give
>me a better idea of how technical it is before I order it ?

This is a very basic book on culturing. In fact, 90-100% of it can be
found
by looking through the old HBDS. (not the actual text, rather the
technique)
Essentially it covers making media from DME, sterile transfer techniques,
growth on slants/dishes, and the like. All of this one could pick up
in about 15 minutes by asking a friendly bio-lab worker.

> I'm basically
>looking for something which goes beyond the Zymurgy yeast issue and
discussions
>of how to streak out cultures. For example, use of diagnostic media to
assess
>the identity of contaminants. Microscopy. Media for maintenance as
opposed to
>growth. etc.

This is a much more difficult book to find. In fact, I've never found
one
that covers everything. For identification you'll probably want to look
at The Yeast by Lodder & <mumble> Van Rij. Don't expect a little book
though. I also hope you have a professional lab to back you up on this.
(If you need to identify bacteria you should look at Bergies(sp?)
Bacteriology) As for Microscopy, I was just looking at a book published
by Cambridge Press in 1990 called something like Yeasts:Identification
and Classification that had photos of what various yeast look like. It
also has information for identification using selective media. Finally,
as far as media descriptions go, the Diffco catalog (Diffco, Detroit, MI)
is about 1000+ pages and lists more than a few differential and general
media, their uses, their component parts, etc.

Good luck. You may quickly find yourself developing a background in
microbiology -- I did.

--Mike

Date: Wednesday, 25 March 1992 8:27am ET
From: joshua.grosse@amail.amdahl.com
Subject: O-ring sanitation

I've just obtained a keg (plastic, for bitters) and have a general question about sanitation of O-rings. If you've coated an O-ring with silicone grease or some other sealing lubricant:

How do you sanitize it?

(or, do you not sanitize, and pray you don't infect the beer?)

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Wed, 25 Mar 92 08:00:35 -0700
From: Jason Goldman <jason@gibson.sde.hp.com>
Subject: Re: New Belgium Brewing Co

I think that people might be somewhat misled by the posting on the New Belgium Brewing Co. Jack's posting picked up on this, too. Jeff Leibesch (the spelling is almost certainly wrong) *is* brewing in his basement, but not on a homebrew scale. Legally, he is a microbrewery. There were a number of issues he had to resolve to make both the health department and the BATF happy.

If you get a chance to try Jeff's beer, take at advantage of it. It's very good stuff.

Jason
jason@gibson.sde.hp.com

Date: Wed, 25 Mar 1992 9:16:13 CST
From: SCHOENBERG@PPD.JSC.NASA.GOV
Subject: HBD Input

In HBD #849, bgros@sensitivity.berkeley.edu (Bryan Gros) writes:

>I just bought 50 feet of 3/8 in O.D. copper tubing at the hardware
>store for \$20. I plan to coil it for a wort chiller, but what do I
>do with the ends? Right now I think I'll put the coil in a bucket of
>ice water and run the hot wort through it into another bucket.

>So what do I do? do I just get some 3/8 in I.D. plastic tubing to put
>on both ends? If so, how do I start the siphon? If I attached some
>sort of mini-funnel to the start of the chiller, I could fill the
>plastic tube with water and stick one end in the boiling wort and one
>end in the funnel.

My brew buddy and I did the exact same thing for a wort chiller.
However, we put the copper coil into the hot wort (after sterilizing
of course) and run cold water through the inside of the coil. This
way the tough to clean part (i.e. the inside) never touches the wort.
We bought some clear plastic tubing and attached it to the copper
coil at both ends with small hose clamps. We bought a fitting from the
hardware store that fits into the kitchen spigot one one end and into
a standard garden hose connection on the other. The hose side fits
into a garden hose-to-plastic tubing adapter we got from a garden store.
We also took about two feet of coil off from the main coil and made a
small pre-chiller that we submerge in ice water to get the temperature
of the water below tap temperature. We connected the pre-chiller to
the main coil in the same manner using plastic tubing and hose clamps.
You have to be a little careful turning on the faucet so that the
pressure
doesn't buildup too fast and blow the tubing off!

We have had absolutely incredibly good success with this design. We
can usually cool down 5 gallons of hot wort in less than 1/2 hour.
Hope this helps!

-rich schoenberg

Date: Wed, 25 Mar 1992 10:36:47 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: boil,hops

Shreeful with the haze problem: you problem may be the 30 minute boil.
A
60-90 minute boil is the "standard". I think it would help coagulate
more
of the haze-causing proteins. You are using a wort chiller, too?

Re. growing hops: I've got a "Hops Growing Primer" that I can dish out
to
anyone who's interested. It's well-written and informative (I didn't
write
it....). Also, fwiw, I've got hops shoots already, about 5 of them. 3rd
year, should be productive.

Russ r_gelinias%unhh.unh.edu@mitvma.mit.edu

Date: Wed, 25 Mar 92 08:38:42 MST
From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: Wort Chiller, blending, going commercial

Bryan Gross bought 50' of 3/8" copper tubing for \$20, and was thinking of making a wort chiller. Well, for 5 gallon batches, 50' is awful long, I might save 10 or 15' for other purposes. I use copper for racking tubes which can be used in boiling wort for a counterflow chiller.

My first chiller was like Bryan suggested. Rack through a coil immersed in cold water. I would advise running cold tap water into a bucket with a hole in the bottom. This way there is a flow over the coil keeping it at a more constant temperature.

I would also put hose barbs on the ends secured by compression fittings.
Remember to use teflon tape!

My first chiller was 1/4", which is way too small. It took like an hour to chill with it, and it kept getting clogged. For my second chiller i made a double coil of 3/8" where the ends come out of the kettle.
Attach hose barbs, and you have a nice immersion chiller.

I do not think i am experienced enough (yet!) to say how my beer has changed with the new chiller. Other factors out weigh this now. (I still have trouble getting the mash to the temp I want) However, in reading Fix, I am now a proponent of getting trub out. Counterflow chilling will make a better cold break, and hence better trub removal, but with risks. To remove the trub, you must chill, wait for trub to settle, then rack to fermenter and pitch. Too much worry. With immersion chilling, just chill in kettle and rack off trub. You do not want trub around while yeast is in the lag phase. It will eat the trub to re-produce and create compounds which may have off flavors. In retrospect, i think my extrack beers were inferior to my all grain beers because of this trub problem. When i went all grain, i started using a wort chiller, and i think it was just the trub removal which made the beer better.... not the all-grain process at all.

BLENDING:

jmaessen@athena.mit.edu was intrigued by my mension of blending. For the New Belgium Breweries trappist, jeff uses several yeast strains. A measured amount of wort is fermented by each yeast, and blended at bottling. This is done for consistency. Jeff did not mention his yeast types, but I'd imagine that most of the wort might be his *S. Cerevescae* (sp?), some with other strain(s) of *S. cerevescae*, and one or two with some Brett. yeasts. By blending these "pure" brews he si assured that 1 yeast strain will not overwelm another. It is also easier for him to keep several pure cultures than one mixed culture due to the yeast domination phenomenon. In wine and lambic old and newer batches are blended to mix the flavor benefits in each. I know little of wine, but gueuze lambic mixes old lambic for sourness and smoothness, newer lambic for its sharp tang, and fresh lambic (possibly at high krauesen) for carbonation.

GOING COMMERCIAL:

Jack S. was intrigued by going commercial in ones own basement. Well... you need an awful big basement like New Belgium's. I think he has built a 4 barrel brewery, with several fermenters, and bottling equipment. He is still most likeley about the smallest micro in the us. Yes, he had to jump through many hoops. Liquor liscenses, health inspection, zoning ordinances. Going commercial is more than just a career move, its a lifestyle. It takes a lot of capitol, skill, time and energy. I'll probobally make much more money as a computer weenie, so going commercial has never entered my mind. Besides... I have a long way to go just in gaining brewing skill and technique.

aaron

Date: Wed, 25 Mar 1992 9:48:14 -0600 (CST)
From: ISENHOUR@LAMBIC.FNAL.GOV (John L. Isenhour)
Subject: Leistag / Yeast Culturing

Conn Copas <C.V.Copas@loughborough.ac.uk> asks about yeast culturing.

>I read with interest the description of Leistad's book. Could someone
give
>me a better idea of how technical it is before I order it ? I'm
basically
>looking for something which goes beyond the Zymurgy yeast issue and
discussions
>of how to streak out cultures.

Leistad's book was very good when it was written, and is still useful for
introducing a beginning brewer to the basics (canning, starters, etc.).

The

Zymurgy Yeast Issue goes way beyond the techniques involved in Rodgers
book.

A good microbiology book is the way to go. Another good source of
technique

and recipes I have found is commercial and home texts on mushroom
cultivation,

they tend to be easier to understand from a laypersons point of view,
stress

sanitation and have practical suggestions (for very expensive lab
counterparts).

John L. Isenhour - The HopDevil

Date: Wed, 25 Mar 1992 10:24:55 CST
From: SCHOENBERG@PPD.JSC.NASA.GOV
Subject: HBD

I screwed up!!! I sent in a reply to a message from HBD #849 but I didn't put in all of the information I meant to. Please, Please, Please do not post my last message onto HBD. I sent it out earlier this morning.

Thanks so very, very much!

-rich schoenberg

p.s. i'll probably clean up my response and resubmit.

Date: Wed, 25 Mar 92 11:44:22 EST
From: bickham@msc2.msc.cornell.edu (Scott Bickham)
Subject: Wyeast (Again!)

I just successfully started my 5th Wyeast packet out of five. Here's my method:

1. Lay the packet flat on a table.
2. Cup the inner packet between your thumb and index finger.
3. Pop with the fist of your other hand.

This keeps the pressure off of the top of the packet where the seal has been known to break (the top seal was in noticably bad shape on this particular package).

Good Luck!
Scott

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Internet: bickham@msc.cornell.edu
Bitnet:   bickham@crnlmsc2.bitnet
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Date: Wed, 25 Mar 92 11:25:25 EST
From: perley@easygoer.crd.ge.com (Donald P Perley)
Subject: Haze

> SO, I plan to try geletin in my next batch, which is new for my beer.
>What I don't understand though, is if I add it before botteling, and if
it
>removes yeast and other heavy organic types, will there be enough yeast
left
>around for bottle conditioning? Has anyong tried this before, and how
has it
>worked for them?

I have only used it on wine, so I can't say from experience if you have
to
repitch.

One thing to remember is that gelatin takes out some tannin, which is
good
if you have an excess. If you don't have enough, however, the gelatin
itself won't settle out, and will contribute to the haze. I think the
stochiometric mix is about half as much tannin powder as gelatin (by
volume).

-don perley

Date: Wed, 25 Mar 92 11:43:14 CST
From: stevie@spss.com
Subject: Gelatin Finings...

David Klein <PAKLEIN@CCIT.ARIZONA.EDU> writes:

> In my last two batches (pale ales) I have had a problem with a haze in
>the bottle that takes up to 2 months to settle out. This is a recent
>problem and in the past my beers have become clear within a couple of
weeks.
>The haze does taste like yeast, and thus gives an off flavor 'til its
gone.

> SO, I plan to try geletin in my next batch, which is new for my beer.
>What I don't understand though, is if I add it before botteling, and if
it
>removes yeast and other heavy organic types, will there be enough yeast
left
>around for bottle conditioning? Has anyone tried this before, and how
has it
>worked for them?

If you're going to use gelatin finings, use them in secondary
fermentation
prior to bottling. For a five gallon batch, dissolve a teaspoon of
finings
into 10-12 ounces of cool water (dissolves in about 20-30 minutes), then
heat the mixture to about 180F (don't boil) before adding to your
secondary.
Then rack out of secondary to your priming vessel per usual. I have
routinely
used finings for ales in secondary and never had any problems with bottle
conditioning.

Frankly, many argue that the value of finings may be marginal, and that
improved
clarity may be simply due to the use of a secondary fermenter. If you
are not
racking to a secondary fermenter after your week or so of primary, I
can't
recommend it enough. If you are, perhaps your racking technique needs a
minor
adjustment. Make sure that your racking tube is elevated off the bottom
of
your primary fermenter so you don't carry the trub, etc. with you to the
next
container. There's still enough yeast, etc. in suspension that will fall
out
during secondary. Granted, many homebrewers are afraid of multiple
transfers
because of the increased risk of infection, but if your sanitation
techniques
are sound you'll get a much better beer.

There are many reasons why a beer can be hazy. Given your description of
a
temporary condition that clears with no off-flavors, however, I'll stick
with
the above recommendation. If your racking technique is sound and you are
already using a secondary fermenter, then other possibilities can be
examined.

Cheers.

- -----

Steve Hamburg Internet: stevie@spss.com
SPSS Inc Voice:312/329-3445
Chicago, IL 60611 Fax: 312/329-3657

Date: Wed, 25 Mar 92 13:40:24 EST
From: Jay Hersh <hersh@expo.lcs.mit.edu>
Subject: ale vs. lager

jack said:

>>It is obvious from reading the many and varied responses to my question, that the tastes are highly variable, to the point that ale can be made to taste like lager and vice versa.

i replied

>I think I'm missing something, please explain...

and jack responded:

> I don't know what you are missing other than the rest of the thread and the email I received but someone made the claim that to find out the difference between ale and lager, one should go out and buy a few bottles of each to taste the difference.

I *have* been following this thread. It seemed to me you were implying (still) that there is no difference between an ale and a lager. While you can use lager at Ale temperatures to say that ale can be made to taste like lager is a confusing and meaningless statement, which is why I called for clarification. Rather than receive that I got your typical chastising response.

Do you mean to say that trying to tell the difference between ale characteristics and lager characteristics based on tasting commercial beers is pointless because of stylistic differences (ie the recipes are so different that you won't be able to isolate taste differences due to the yeast)?? If that is what you mean, yes it is difficult, but I could suggest you try a Molson Export (aka Red) which is an Ale, versus a Molson Beer which is a lager. They're very similar recipes. As a matter of fact I believe many of the Canadian breweries brew both Ales and Lagers to similar recipes.

If you are looking for a single recipe isolation of this variable, yes you'll have a hard time, but it seems to me as if you're still using this as a cover to refute the differences in character between Ale and Lager yeasts. And while I agree that you can often not tell, even in a given recipe, I have brewed many a lager beer where the smoothness of the flavor was something that could not be achieved with an Ale yeast.

-JaH

Date: Wed, 25 Mar 92 14:01:13 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Re: clarity

> 1) The mashing process 1-5 hrs. at 68 C almost never (except for the
> very first time) has gone to complete conversion. i have to
> usually give up out of sheer exhasution (from drinking too
> much Homebrew waiting for conversion). ...

Are you using the iodine test? Even after complete conversion, the
idoine will still react with husks in the wort and turn dark, but
not as much as before conversion. don't worry about it.

>
> 2) My beer is often very cloudy untiul bottling and only clears up
> in the bottle. Bubbling has usually ceased (almost) before
> bottling.
> After mashing i sparge (2 gallons for 6-8 lbs grain) at about 70
> -80 C, rerunning the sparge water over the bed 5-6 times..

The clarity of the runoff, and your extraction rate are the quality
indicators of your sparging method. If you're having trouble, try
letting the runoff settle, and rack off of the precipitate. everyone
should try this at least once after they think they've got their
sparging method down, just to see how much husk material actually
remains in the wort.

> After 30 mins of boiling i cool and pitch. Fermentation is
> quite standard, but tends to proceed slowly for a long time
> (which is not unusual, i think). But even when fermentation is
> complete (SG 1.01-1.02) the beer does not clear.

>
> 3) Thought i could slip in a third one since you are this far...
> WHat exactly is the hot break and the cold break. i mean,
> physically what do you see?

30 minutes is not a long enough boil. try at least 2 hours, add
irish moss, force cool, and you will immediately see a spectacular
amount of precipitate - typically 1" in the bottom of a 5 gal carboy,
more if hop pellets are used. this is the hot break, and you should
definitely rack the wort off of it.

bb

Date: Wed, 25 Mar 92 12:46:11 MST
From: pyle@intellistor.com (Norm Pyle)
Subject: More Mash Mumblings

I was reading Dave Line's "Big Book of Brewing" last night and it brought up more mashing questions. He says that the mash is by no means complete when you reach the "Starch End Point", i.e. where the iodine test shows no more starch. He says that, at this point, there are more dextrans than maltose (I believe these terms are correct) and that mashing must continue to convert more of these dextrans to maltose. Dextrans are supposedly less fermentable than maltose, which I suppose is fully fermentable. Anyway, he doesn't offer a way to measure the dextrin/maltose ratio, but he gives some guidelines as to times/temps.

I'm guessing now, but it seems to me that dextrin to maltose conversion continues right up through sparging, at least, judging by the temperatures measured by some of you HBDers out there. This implies that the sparging technique has a real effect on the final product, for this reason, as well as probably many others. What effect? You tell me; I'm the beginner at this mashing thingy.

BTW, Line also mentions mashing overnight while he sleeps. An interesting concept, but if this dextrin/maltose conversion occurs over time, you could end up with a mighty fermentable yet bodyless brew.

I'd appreciate any comments you net.brewing.wizards have on this subject.

Norm

Date: Wed, 25 Mar 92 11:13:30 PST
From: scott@gordian.com (Scott Murphy)
Subject: apricot beer

I just recently kegged my second batch of beer, and I have noticed a pattern that seems to be kegging related (small sample size.)

the first batch, a lager, tasted and smelled of apricots. I tasted it before I kegged it and don't remember it being apricot beer.

My second batch a bitter definitely did not have any apricot smell or taste whatsoever before kegging. After kegging, however, it both smelled and tasted of apricots. In this case the apricots disappeared after a few minutes.

I don't have anything against apricots, in fact, apricot stout sounds very good, but in this case I am concerned. Could there be something in my kegging procedures that cause this?

For the last batch, I dumped the sterilant (I don't know what brand) out of the keg and added a couple quarts of boiling H2O, sealed the keg and shook it up. After a couple of minutes, I dumped out the water and siphoned (carefully) the beer into it, sealed it, and carbonated.

Any hints?

thanks
scott

Date: Wed, 25 Mar 92 14:32:56 CST
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Amusing article

Attention homebrewers! I ran across this article in the March 16
edition
of EE Times magazine:

"Silicon structures too small? Add yeast...

London - Researchers at the Advanced Centre for Biochemical Engineering
at
University College, London, have found a novel method for producing
quantum
semiconductor structures using a yeast, called schizosaccharomyces pombe.
Mixing the yeast with cadmium sulphate, the researchers were able to
produce
crystalline structures 1.8nm in diameter. Developed as part of (a)
project to
produce biosensors, the process can yield uniform structures, making
their
electrical properties more predictable.

The quantum structures have already demonstrated luminescent
properties
that do not exist in bulk cadmium sulphide, a potential applications are
now
being considered, including quantum wires."

Quantum homebrew, what a concept!

- - -

Guy McConnell
"All I need is a pint a day"

Date: Wed, 25 Mar 92 16:28:35 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: Bottles

>From: trwagner@unixpop.ucs.indiana.edu

> I have a question that is burning....

> I have some screw on bottles. A few are the Ballantine Pale Ale
>bottles. Can I use these to bottle when I brew my first batch? Or is
>bottling screw on bottles very iffy? Has anyone done this successfully?
?

>Ted

People recommend using returnable bottles because the glass is thicker
and more suitable for withstanding the stress of reuse. Have you ever
bent a wire back and forth until it breaks? That's what happens to
bottles (sort of) when you pressurize and depressurize several times: it
weakens the structure of the glass.

You might get away with using disposables a few times but sooner or
later: kaBlewey!!

- --Eric

Date: Wed, 25 Mar 92 17:13:47 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: All-grain with bags?

Eric Rose <rose@aecom.yu.edu> writes:

> > It seems to me that a lot of the complication of all-grain brewing,
namely
> > complicated lautering procedures, could be avoided by simply putting
the
> > milled grains in grain bags during mashing. After completion of
mashing,
> > the bags could simply be lifted out of the mash-tun (which could just
be your

I tried this on my first all-grain batch; I burned a whole in the grain
bag.

Another problem you risk is getting dry pockets of grain that could
release non-converted starches during the sparge.

- --Eric

Date: Wed, 25 Mar 92 17:21:33 MST
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>
Subject: Haze

DAVID KLEIN <PAKLEIN@CCIT.ARIZONA.EDU> writes:

Also, if anyone has any other ideas for the source of the haze your input is welcome. For what it matters, the yeast for the cloudy beers has been london ale (wyeast) and I don't recall the other. Both have been all grain, though I have brewed all grain without this haze before. The only conditioning has been a bit 'o irish moss in the boiler. The cloudiness has a combo yeasty, baking soda taste to it.

I've never heard of yeast as the source for haze in beer (other than while it is active -- before it drops out of solution). According to Noonan (if memory serves), haze is the result of large proteins in suspension. It comes from under-modified malt that has not undergone sufficient protein rest.

- --Eric

Date: Wed, 25 Mar 92 19:10:02 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: Haze
Subject: Our New Book (George and Laurie Fix)

We want to thank Tony Babinec for his kind comments about our book. We also welcome any input from other HBDers about any other aspect of it. They say that critiques from friends is worth its weight in gold!

We did not publish lovibond data on the light and dark crystal malts because we were unable to get hard data. Cosby and Baker was absolutely no help in this regard. We contacted them and their "expert" in this area started by saying that he was a winemaker who did not particularly like beer. Things went downhill from there.

After the book was off to Brewers Publ., Darryl Richman sent me a remarkable new formula for the a priori prediction of wort color. We did some test brews, and directly measured the color with the procedure described in our appendix. Darryl's formula was then used to back out the effective lovibond of the crystal malts. We got the following results.

| | 100mg/l
mash water | 200mg/l
distilled | alkalinity | alkalinity |
|------------------------------|-----------------------|----------------------|------------|------------|
| H+B light
(Great Western) | 12.2 | 14.4 | 15.1 | |
| Irek light
(Cosby+Baker) | 11.9 | 13.6 | 14.7 | |
| Irek dark
(Cosby+Baker) | 59.2 | 65.4 | 76.2 | |

We sure hope Darryl makes his new software available (it includes a new hop bitter estimation scheme as well). We certainly would promptly place an order.

Recently an outstanding article has appeared on color malts by Peter Blenkinsop, an well known expert from England. It was published in the MBAA Tech. Qr. (Vol.28, No.4, 1991, pages 145-149). It includes details on how they are made (those that make color malts at home will love this section), color variability (the rather large variations may possibly surprise you), and related info.

Finally, Siebels is now importing malt from Belgium and will sell to all including homebrewers (which we conjecture may be their biggest market). We hinted at this possibility in our book. Since then we have gotten some, and have made some actual brews. Their Pils malt is absolutely terrific, and so is their color malts. Two row barley from Belgium has historically been rated along with Moravians as the top malting varieties for lager beer. A point of great significance is the color malts are from the noble Belgium barley. Ale brewers will be happy to know that they are also importing Belgium ale malt, and it has a very good reputation. Finally, they are also

importing some way out types of malt (would you believe malted oats!).
Jay
Hersh recently visited us and sampled some of the speciality malts
Siebels
imported from Belgium. Any comments Jay?

Date: Wed, 25 Mar 1992 23:43 EST
From: Luigi Colaianni <LCXSTUD@vms.cis.pitt.edu>
Subject: England bound

Hey,

I recently got an offer to work in England for a few years and I'll be going over in about two weeks to check the place out. So much for background information. My two questions:

1) What is the NEAREST place to the airport (Heathrow) where I can FINALLY sample good English beer?

2) Any places in either Cambridge or Norwich which I simply HAVE to see while I'm there?

Please respond by E-mail unless you believe your response to be of general interest.

Many thanks.
Luigi

LCXSTUD@vms.cis.pitt.edu

Date: Thu, 26 Mar 1992 00:06:46 -0500 (EST)
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Cat's meow 2 redux

Not wanting to waste paper, I figured out how to print my Cat's Meow 2 on both sides. The procedure I followed was this:

1. Add page numbers to the original .ps file. It needs a line
%%Page: # #
added before the beginning of each page. I.e., before the line
%%PageBoundingBox: (atend)
The token # is replaced with 1, 2, 3, 4, ... for each page in
sequence.
(I did this with an emacs macro.) There are 160 pages, so the last
page starts with
%%Page 160 160
 2. Use the 'psrev' program (part of Adobe's Transcript package) to select
the odd pages. Due to limitations in the program, I did this in 4
passes, selecting 20 pages at a time (first 1,3,5,...,39, then
41,...,79, and so on). Specify the -R flag so the pages come out in
the correct order.
 3. Merge the 4 odd files into one using a text editor: Take the common
prefix (setup) information, followed by all the pages, followed by the
common trailer information.
 4. Use the psrev program to select the even pages in reverse order (don't
specify -R). Again, do this in 4 passes (first 122,124,...,160, then
82,84,...,120, and so on).
 5. As above, merge the 4 even files into one. Note that the even
numbered
pages are in reverse order (start with 160, end with 2).
 6. Print the odd pages. My printer feeds out the printed pages face
down,
in order, so if you take out the stack of paper and turn it face up,
the first page printed is on top, followed by the second page, etc.
 7. Take out the stack of pages, turn it so that (for most printers, at
least) the top edge of the page is pointing "into" the printer,
and put the whole stack back into the paper tray (make sure to
carefully even up the edges all around and "fluff" the stack so that
the pages don't stick together).
- Usually, the printed side should be down. You may want to experiment
by
printing a single page, putting it back in, and printing it again,
until you get it on both sides, both oriented correctly.
8. If the first page is not at the bottom of the stack, you lose, unless
you have psrev (if the first page is at the top of the stack, you want
to print the even pages in forward order, but step 4 generated them in
reverse order). Print the even pages.

You should now have a nice copy of Cat's Meow 2 printed on both sides,
with no wasted paper.

To save you steps 1-5, I have placed my doctored files in the anonymous
FTP directory on hendrix.itn.med.umich.edu (141.214.252.146) in /pub,

cat2-odd.ps.Z and cat2-even.ps.Z.

Happy printing.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109
spencer.thomas@med.umich.edu 313-747-2778

Date: Wed, 25 Mar 92 21:00 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Mashing, Break, Blending

To: Homebrew Digest
Fm: Jack Schmidling

>From: MEHTA01@SWMED.UTEXAS.EDU

> 1) The mashing process 1-5 hrs. at 68 C almost never (except for the very first time) has gone to complete conversion. i have to usually give up out of sheer exhasution (from drinking too much Homebrew waiting for conversion). i stir every 5-10 minutes and have at least 5 lbs. 2-row Klages with the other grains (Black, Roasted, Crystal, flaked etc..) to ensure a good amount of enzymes. Some times i even ended up adding 2 spoons of amylase, with no effect. i use about 1 quart of water per lb. of grain.

As a recently born-again all grain brewer, I suggest that you keep it simple till you get the process under control. If you use 8 lbs of Klages and leave all the other crap out, you will get complete conversion in about 15 minutes.

Once you have a process that works you can add new ingredients (one at a time) and recognize the effect each one has on the beer.

I have found that when using adjuncts such as roasted barley or roasted malt, a complete coversion takes longer and the indication turns negative after mashout, no matter what I try.

The clearing characteristis are totally different from extract beer but then so is the taste and overall quality. It will eventually clear all by itself but if you are in a hurry, a half teaspoon a gelatin in the usual fashion will clear it in 24 hours.

>After mashing i sparge (2 gallons for 6-8 lbs grain) at about 70 -80 C, rerunning the sparge water over the bed 5-6 times..

I can not begin to imagine what that means. First of all, even assuming that you have several gallons in the mash, you need at least 6 more to end up with enough to boil down to 5 gallons.

The sparge water passes through the bed, taking the sugar with it and becomes sweet wort when it runs out. There is no "rerunning the sparge water" involved in the process aside from the first cup or so that runs cloudy.

>After 30 mins of boiling i cool and pitch.

Your boiling time is far too short. You need a minimum of 60 min with hops and two hours is more typical.

BTW, I am mailing to you an unsolicited copy of EASYMASH which should help you understand the process.

> 3) Thought i could slip in a third one since you are this far...
What exactly is the hot break and the cold break. i mean, physically what do you see?

Interesting question and I think one that has no rational answer that I have found yet. My brain finds it most convenient to ignore all comments on the subject and directs me to do the following:

- A. Boil for at least 90 min.
- B. Allow the beer to settle for at least 30 min AFTER immersing the wort chiller and BEFORE turning on the water.

The two inches of fluffy glop that ends up on the bottom has something to do with your question. So does an in-line wort chiller and that is where my brain disconnects.

>From: jmaessen@Athena.MIT.EDU

>I've heard that this blending technique is used for most really good wines; this is the first time I've ever heard of beer being blended, however.

This has little to do with your question but since I switched to keggling, I always end up with a gallon or two left over from each batch. This goes into a carboy until I have 5 gallons and then this gets keggled as a "free" one.

It has produced some of my best beers.

js

End of HOMEBREW Digest #850, 03/26/92

Date: Thu, 26 Mar 92 9:30:59 GMT
From: des@pandora.swindon.ingr.com (Desmond Mottram)
Subject: Re: All-grain in bags

Eric Mintz <ericm@bach.ftcollinsco.NCR.COM> writes:

>
> Eric Rose <rose@aecom.yu.edu> writes:
>
> > It seems to me that a lot of the complication of all-grain brewing,
> namely
> > complicated lautering procedures, could be avoided by simply putting
> the
> > milled grains in grain bags during mashing. After completion of
> mashing,
> > the bags could simply be lifted out of the mash-tun (which could just
> be your
>
> I tried this on my first all-grain batch; I burned a whole in the grain
> bag.
>
> Another problem you risk is getting dry pockets of grain that could
> release non-converted starches during the sparge.
>

For a year I have been using a purpose made "sparge bag", available from homebrew suppliers here. This is made from heat resistant materials which can stand touching the element of an electric boiler, and so makes an ideal hop bag as well as grain bag. It is large enough to hold up to 10lbs of grain, so dry pockets are not a problem provided you stir the grain well in when adding to the water.

Rgds, Desmond Mottram
Intergraph (UK)

Date: Thu, 26 Mar 92 8:55:29 EST
From: wbt@cbemf.att.com
Subject: Re: Amusing Article

Guy McConnell wrote:

> Quantum homebrew, what a concept!

Now *that's* a microbrewery! I wonder if they'll call their recipe book "Schroedinger's Cat's Meow" ? Or maybe Pons and Fleischman will come up with "Cold Fermentation."

The parallels are astounding! How about the "Mass/Flavor Duality Theory," which could resolve the conflict between people who believe beer tastes great and those who believe it's less filling? Or the Homebrew Uncertainty Principle, which states that the more beers you drink, the less likely you are to remember how many you drank?

I'm outta here... I have to watch "Young Einstein" split the Tasmanian beer atom again!

Bill Thacker AT&T Network Systems - Columbus cbemf!wbt
Quality Engineer Network Wireless Systems wbt@cbemf.att.com

Date: Thu, 26 Mar 1992 9:45:33 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: breaks,mash,blend

Jack, I know when you said to just let the chiller sit in the wort for 30 minutes without turning the water on, you were defining an experiment of sorts. I'd just like to say that in practice, you want to turn the water on immediately to cool the wort as quickly as possible. In fact, the faster you cool, the more fluffy stuff you'll see. That stuff is the cold break. The hot break happens during the boil, when proteins, etc. clump together. I believe the hot break is happening at the time when boilover is most likely, although I've seen it happen before then. The differentiation, as I understand it, is *when (at what temperature)* the break occurs. The material itself is more or less the same.

Blending: I often blend brews after they're bottled (black and tan anyone?) I suggested that to someone who had a too-sweet and a too-bitter brew. He did, it tasted better, but then some odd reaction took place and he got a solid half a glass of precipitate! He posted it to HBD, but got no response. Both brews were ok, nothing to indicate what would happen when mixed. Any ideas on what was going on?

Overnight mash: Isn't this the way the big brewers make "dry" beer, a veeerrrrryyyy loooooonnnnnngggg mash?

Russ

Date: Thu, 26 Mar 92 09:57:58 CST
From: severson@nsd.fmc.com (Eric Severson x6989 M160)
Subject: Re: Homebrew Digest #850 (March 26, 1992)

I would appreciate any information on HARD CIDER (HBA style desc,
recipes,
references, etc). Thanks.
Eric J Severson (612-572-6989)

Date: Thu, 26 Mar 92 11:45:41 EST
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)
Subject: Returnable Bottles

All this talk about using normal returnable beer bottles is much ado
about nothing, if
you ask me. I've been using garden-variety brown bottles for years, and
have NEVER
had one break under pressure! Just do it!

Date: Thu, 26 Mar 92 11:49:21 EST
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)
Subject: Re: Hop Rhizomes

>From: Joel (J.N.) Avery <JAVERY@BNR.CA>
>Subject: Where can I get hop rhizomes from?

Try:
Freshops
36180 Kings Valley Hwy.
Philomath, OR 97370
(503) 929-2736

Hops should be trained to grow sideways, not up, if at all possible.
Unless, of course,
you like standing on 10 ft. high ladders to harvest. Your choice!

Date: Thu, 26 Mar 92 11:06:31 CST
From: quinnt@turing.med.ge.com (Tom Quinn 5-4291)
Subject: Some Heresies(?!)

Hello fellow brewers,

I had an interesting conversation with a guy I order supplies from often, and he had some unusual (to me) points to make. Some of the things he said went against the conventional wisdom expressed here. I'd like to hear if others share his views, or perhaps get some insight into the basis for his ideas.

First of all, he feels strongly that trub is bad (not an uncommon view) and brewers should be careful to let as much as possible settle out before racking into a fermenter. However, he feels that copper wort chillers are a very bad idea, saying that copper will oxidate the hot wort as much as splashing it around. His recommendation is to gently siphon the hot wort into a plastic bucket and let cool and settle overnight, then rack off the settled trub into the fermenter and pitch.

Does anyone else share the view that copper will oxidize hot wort? He says a stainless steel chiller would do the job nicely. Also, it seems to me that siphoning the hot wort is also likely to oxidize it. Any comments?

His other claim is that racking to and fermenting in a secondary is useless, and in fact harmful. The racking will release lots of good CO2 in suspension in the beer, causing more oxidation and upsetting the yeast(?).

The only time one should rack to a secondary is for a long (> 1 month) cool lagering. Otherwise, a single-stage fermentation is sufficient. Does anyone share this view, or care to dismiss it? Recent discussion about dry-hopping indicate that lots of people regularly use a secondary.

Personally, I'm going to try some of his ideas and see what differences I can detect.

Tom

Date: Thu, 26 Mar 92 09:24:41 -0800
From: mcnally@wsl.dec.com
Subject: my Hunter AirStat

I've been using my Hunter AirStat to run a bizarre substitute for a fermentation refrigerator. I've got a bucket (formerly, before I began using a big glass one, my fermentor) wrapped in insulation. Near the bottom of one side is a hole and a small plastic hose nozzle. Tubing runs from there, to a fountain pump, then through a long length of tubing that sits in an ice chest filled with ice water, and finally back to the bucket. The fermentation carboy sits in the bucket surrounded by water that, under direction of the AirStat, is circulated through the ice water.

This setup seems to work real well. That is, it used to. Last night, when I came home, I noticed that the display read 88 degrees. I of course was gripped by panic, and I immediately shut down the pump thinking that somehow the ice bath had warmed to the point that I was now effectiely using the pump as an inefficient heater. Not so. The water bath was quite cold, and fermentation had slowed quite a bit.

When I first put this together, I sealed the temperature probe pretty thoroughly in silicone sealant. I'm not sure how I could have done a much better job of that, but I'm also convinced that the probe failed because of corrosion.

Anyway, be warned. The failure happened spontaneously; the thing was working fine yesterday morning.

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

Date: Thu, 26 Mar 92 12:03:53 EST
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)
Subject: Re: Wort Chiller

>From: bgros@sensitivity.berkeley.edu (Bryan Gros)
>Subject: wort chiller

I also built a wort chiller from copper tube, but I don't run wort through it. Rather, I used compression fittings on either end to mate to 3/4" garden hose connections. I then use short sections of hose to connect one end to the faucet, & the other hose goes in the sink. The chiller sits in the wort (after having been sterilized), and cold tap water is run through it. This chills the wort to 80 deg. in about 15 minutes. The short hose sections are replacement hoses for washing machines, from the hardware store.

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=====  
==  
== Dave Van Iderstine  Senior Software Engineer ==  
==   Xerox Imaging Systems, Inc.==  
== UUCP: uunet!pharlap!orgasm!davevi   davevi@pharlap.com :INTERNET ==  
-----  
-==  
== "If you're not part of the solution, you're part of the precipitate."  
==  
=====  
===
```

Date: Thu, 26 Mar 92 12:01:56 CST
From: caitrin lynch <lyn6@midway.uchicago.edu>
Subject: Cat's Meow 2

This question is only slightly beer related but my own attempts to figure it out have come to nothing.

Question: How do I do an anonymous ftp to mthvax etc. in order to get the text version of Cat's Meow 2? I figured out how to ftp but cannot get the file without logging in.

Hope this is not too far off the beer theme.

Thanks,
Caitrin

P.S. I had netlib send the file. It comes in pieces and I cannot put it together properly to uudecode etc. The problem maybe in copying the files from the mail system to my file area. I don't know.

Date: Thu, 26 Mar 92 11:32:46 MST

From: smithey@rmtc.Central.Sun.COM (Brian Smithey)

Subject: Cat's Meow 2

>>>> On Wed, 25 Mar 92 19:10:02 CST, gjfix@utamat.uta.edu (George J Fix) said:

George> After the book was off to Brewers Publ., Darryl Richman sent me
George> a remarkable new formula for the a priori prediction of wort
George> color.

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.
.

George> We sure hope Darryl makes his new software available (it includes
George> a new hop bitter estimation scheme as well).

Any chance that these will be made available for public consumption,
Darryl? Those of us who write our own software or (shudder) calculate
by hand can use all the help we can get.

And I'll second Tony's recommendation of the Fix's new book. It's been
the topic of lunchtime conversation for a couple of days now, and
probably
will be again today!

Boy, I miss Noche Buena ...

Brian

- - -

Brian Smithey / Sun Microsystems / Colorado Springs, CO
smithey@rmtc.Central.Sun.COM

Date: Thursday, 26 March 1992 10:38 PT
From: neal.ridgeway@amail.amdahl.com
Subject: Two Questions

1. I have been cooling my wort using a coil of copper tubing 5/8ths ID, 32 feet long, for about a year now and it will cool 5.5 gallons of wort to around 65 degrees in about 15 minutes. Recently I read somewhere that using copper to cool beer wort was not a good idea due to the toxicity of copper. Has anyone any thoughts on this matter?

2. I have been asked by friends about making a batch of malt liquor but I dont have any idea about how it is made. Does anyone have a recipe for malt liquor they would be willing to pass on to me?

To everyone, keep up the good work!

Neal Ridgeway
ndr00@amail.amdahl.com

Date: Thu, 26 Mar 92 14:08:30 -0600
From: volkerdi@MHD1.moorhead.msus.edu (volkerding patrick)
Subject: Wort Chiller Design

There's been some discussion of wort chillers again, so I thought I'd toss in my \$.02 since I recently built an immersion chiller that works really good. I got it to chill 5 gallons to 60F in about 10 minutes. Of course, the tap water here in Minnesota is super cold, so your mileage may vary.

I used about 25' of 3/8 od copper. On each end of this I put a 3/8 brass compression fitting with a 3/4" threaded socket. I put adaptors on these to convert the 3/4" inch socket to garden hose fittings, one male and one female. The total cost for all the fittings was about \$5. Worth it, IMHO, because I have no leaks (so far), and I don't have to worry about a hose falling off, even with the water at full blast. (The thing almost jumps when you crank it on :^) I used Teflon tape on all the threaded connectors, BTW.

I coiled the copper so that the input leads into an inner coil about 5 inches in diameter. At the bottom, I curved the coil out to about a 10 inch diameter and worked my way back up to the top, forming a dual-coil design. I bent the two loose ends so that they lead up and out of the kettle, and then head back down toward the floor again, just enough so that if there are any leaks on the fittings or connectors the water will drip on to the floor instead of into the kettle.

Handy tip #1: Get some snap-connect type hose adaptors. They make it real easy to connect and disconnect your hoses from the chiller. I used Nelson Snap Connect #2970 (two of them) which I got for about \$1.50 each at a hardware store.

Handy tip #2: Get one of those little plastic ball-valve things and stick it on the end of the source hose, right before the snap connect. Then you can leave the hose on all the time. This works great for me, because I brew in my basement and I can use the hose to wash out carboys or whatever and the water goes down the floor drain. Obviously this may not work as well in your kitchen :^)

Handy tip #3: If possible, put a big hook on the ceiling near your kettle so you can just reach up and hang your chiller up on the ceiling. Then when you

sanitize your chiller, you won't need a sanitized surface to set it down on.

Hope this helps your brewing :^)

Patrick Volkerding

Date: Thu, 26 Mar 92 15:49:34 EST
From: colin mccrossin <cmccross@lazy.helios.nd.edu>
Subject: Wort Chiller Design

Date: Thu, 26 Mar 92 14:14:50 -0700
From: fiz@lamar.ColoState.EDU (Frank Willis)
Subject: John's Monster

Reply to John's Monstrosity
HBD #848...ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU

John's singular account of a recent batch of homebrew gone sour struck a chord of familiarity with us. We also have experienced a similar sensation while brewing. Here's our story. About a month ago, we cooked a batch which used 4 lbs pale malt extract and 3 lbs honey (named Honey Logger). We decided to try Wyeast's Bohemian Lager yeast in the original exploding package, which did. We became justifiably concerned about the ruptured yeast package and transferred the contents to a sterilized ziplock baggie, brewed the wort and pitched the yeast the following morning and waited, and waited, and waited. When no sign of fermentation was present 2 days later, we repitched the yeast using a package of dry SuperBrau yeast we just happened to have. Later that day krauesan was blowing out the tube. The following day the fermentation appeared to be subsiding and we removed the blowout tube for use on a batch of Seat-of-Your-Pants ale. The next day, we made a pilgrimage to the fermenting room, which also doubles as a homebrew storage area and furnace room, for a bottle of homebrew and a chat with our yeast and discovered the Honey Logger had become a mini wort volcano, spewing krauesan out through the airlock. We replaced the airlock with a blowout tube and had a homebrew. Shortly thereafter, several friends were over for a 'tour of the brewery'. An Irish friend with a liking for Guinness took one whiff of the Honey Logger airlock and said without hesitation, "I'd say ya named the wrong one the Seat-of-Your-Pants". Our Honey Logger had an aroma that was enough to make a hog farmer blush. We became concerned, had several more homebrews and watched our concoction merrily bubble away. After 3 weeks of gut wrenching fermentation, our precious Honey Logger now has a wonderful mead fragrance and no trace of the 'ode de hog farm'. We bottled it last night and were pleasantly surprised by a very tasty, very dry beer.

In the 'The Complete Joy of Homebrewing', Charlie recommends not using more than 20 percent sugar in homebrew. Interestingly enough, the Honey Logger and your 'Monstrosity' both used over 40 percent honey/sugar. Could this be the reason for the undesirable aromas?

Our advice (for whatever its worth) is this. Be concerned if you really must, but above all relax, have a homebrew and just call this batch 'Monstrosity Ale'. If it turns out to be any good (which I think it will), send the recipe.

* *

Bear-Wire Brewing Co.

Ft. Collins, Colorado

* *

*Frank Willis fiz@lamar.colostate.edu *

*and *

Al Miller miller@lamar.colostate.edu

* *

Date: Thu, 26 Mar 92 16:22:21 EST
From: ...the shadow nose... <strahs@murex.bioc.aecom.yu.edu>
Subject: homemade seltzer recipe?

A friend of mine is interested in making his own seltzer... He's thinking about using champagne yeast and corn sugar with ordinary tap water... What sort of problems would he run into? Nutrients, maybe? Ammoniacal nitrogen? What about pitching the yeast at a high enough concentration to get around growth inhibition (due to lack of nutrients) while producing the seltzer quickly enough to make it worthwhile?

Any and all thoughts are welcome on this subject. It seems to have never been discussed on the homebrewer's digest within the last two years (at least according to my archives 8~).

- Dan Strahs

Date: Thu, 26 Mar 92 14:48:47 PST
From: rush@xanadu.llnl.gov (Alan Edwards)
Subject: Re: Cat's meow 2 redux

Howzitgoin Brewdudes!

I just thought I'd put in my two cents. Regarding Spencer W. Thomas' article (Cat's meow 2 redux) in HBD #850, I've found an easier way to print documents (eg. The Cat's Meow) double-sided.

It's not necessary to edit the source file in any way!

1. Send the file to the printer.
2. Re-stack the output by taking TWO pages at a time (from the top, writing facing up), and place them (also face up) in a new pile. You will end up with pages in the order (from the bottom up) 2, 1, 4, 3, 6, 5, ..
.
3. Turn the new stack over and place in the printer's paper hopper.
4. Send the file to the printer again. You will end up with a stack with the page numbers (front/back): 1/2, 2/1, 3/4, 4/3, 5/6, 6/5, ...
5. Separate alternating pages into two piles (remember to turn over the pages going into the first pile).
6. You now have two copies, double-sided. Share one copy with your nearest brewing-pal (they should share a homebrew in return).

Later Brewfolks,
-Alan

| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA
|-----|

Date: Thu, 26 Mar 92 14:53:42 PST
From: rush@xanadu.llnl.gov (Alan Edwards)
Subject: Addendum: Re: Cat's meow 2 redux

One other point:

I should mention that the above method will work for printers that don't need to reverse the page order (eg. LaserWriter II series). You may have to re-work step 2 for printers like the LaserWriter Plus.

-Alan

| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA
|-----

Date: Thu, 26 Mar 92 14:10 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: Wort Chillers--a modest questionnaire

I'm going to be doing a presentation on wort chillers at this year's national AHA conference -- actually I'm going to be building a counter-flow and an immersion chiller THREE TIMES during the week. I'm a long-time counter-flow user but would like some feedback from the brewers here. If you would take the time to send me some responses by e-mail, I'd appreciate it.

My preference is: counter-flow immersion

My reasons are:

Your experience/months, years brewing

=====

I've been brewing for:

I've been brewing all-grain beers for:

Send it to me at: gummitch@techbook.com
Thanks!

Date: Thu, 26 Mar 92 18:07:40 EST
From: bagend!jan@gatech.edu (Jan Isley)
Subject: Frequently Asked Questions anyone?

I would like to see a number of FAQs for rec.crafts.brewing that would be broken down by topics such as beer styles, ingredients, hardware, etc...

Please make any suggestions via email. Please do not start up another thread here or in the newsgroup that will just turn into a flame fest.

I say again, PLEASE DO NOT POST FOLLOW-UPS, respond pro or con via email. Suggestions or text for possible inclusion are most welcome, flames are not.

If you must know, I am not directing this discussion to the poster of the current faq because he has made it abundantly clear that he is not interested in my opinion.

I see the need for an expanded faq. If you agree, write me. If you disagree, relax, have a homebrew.

I do not participate in Compu\$pend but I understand that the AHA has a forum there. Does anyone out there know how I could work an email connection from me in internet land to someone on the AHA staff to discuss the possibility of posting some of their information?

- - -

Do not suffer the company of fools. || Jan Isley gatech.edu!bagend!jan
Siddhartha Gautama, the Buddha || jan@bagend.uucp (404)434-1335

Date: 26 Mar 1992 21:29 EST
From: dab@dasher.cc.bellcore.com (dave ballard)
Subject: hop source question

Hey now- I got a postcard in the mail today from a place in Wisconsin called Matacheski Farms. They are selling hop rhizomes (hallertau, tettnang, fuggles, willamettes, bullion, cascade) for pretty good prices. Has anybody gotten anything from them before? They also offer dried hops (in august/september).

iko-
dab

=====
=
dave ballard "Life may not be the party we hoped for,
dab@dasher.cc.bellcore.com but while we're here we should dance."
=====
=

Date: Thu, 26 Mar 92 12:59:59 pst
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>
Subject: To Filter or Not to Filter

I'm considering the purchase of a water filter. Have any of you noticed
a
change in the flavor of your beer made with and without filtered water?

Date: Thu, 26 Mar 92 22:04:48 -0500
From: tmsocha@vela.acs.oakland.edu (SOCHA THOMAS M)
Subject: polish beer

Does anyone have any Polish beer recipes?

Thank You,
Tom

Date: Thu, 26 Mar 92 21:05 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: GELATINE, LAGER, BREAST IMPLANTS

To: Homebrew Digest
Fm: Jack Schmidling

From: stevie@spss.com

>Frankly, many argue that the value of finings may be marginal, and that improved clarity may be simply due to the use of a secondary fermenter.

They can argue all they want but gelatin works like magic. I have never made a batch without secondary fermentation and I never had a clearing problem till I turned to all grain.

After sitting in secondary for several weeks, the clearing process seems to reach a level beyond which I have not the patience to wait. 24 hours after fining with gelatin, it is crystal clear.

Since I switched to kegs, I quit fining because it settles out in the keg and I would rather not adulterate my beer. It is just one more step removed from BUD.

>From: Jay Hersh <herhsh@expo.lcs.mit.edu>

>jack said:

>>It is obvious from reading the many and varied responses to my question, that the tastes are highly variable, to the point that ale can be made to taste like lager and vice versa.

>I *have* been following this thread. It seemed to me you were implying (still) that there is no difference between an ale and a lager.

I neither implied nor intended any such meaning, "still" or ever.

>Do you mean to say that trying to tell the difference between ale characteristics and lager characteristics based on tasting commercial beers is pointless because of stylistic differences (ie the recipes are so different that you won't be able to isolate taste differences due to the yeast)??

No. I said not a word about yeast. This is not a discussion about yeast.

It is a discussion about the difference between the taste of ale and lager.

How the producer achieves the difference is irrelevant.

I was told to go buy a few bottles of commercial ale and lager to determine the difference myself.

The technical comments lead one to the conclusion that there is enough variability in technique and recipes that it would be very difficult for an unsophisticated taster to learn anything in that way.

When all of the opinions are sorted out we are left with nothing more than "a cleaner taste" and a lack of certain esoteric esterish remnants. Even the almost universally agreed to "fruitiness" of ale leaves me in the cold.

The only fruit I have ever tasted in my ale was bananas and apples resulting from contaminated yeast and the use of sugar.

>From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET

>Attention homebrewers! I ran across this article in the March 16 edition of EE Times magazine:

>"Silicon structures too small? Add yeast..."

Somewhere in all this must be the solution to the breast implant problem. :)

js

End of HOMEBREW Digest #851, 03/27/92

Date: Thu, 26 Mar 92 16:48:01 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Blended beers

One of my favourite blended brews is Greene King's Suffolk Strong Ale. It has a gravity of around 60, a clear ebony colour, and a very distinctive port characteristic. Dave Line gives a recipe which basically involves blending 2 gallons of a mature barley wine with 3 gallons of new pale ale. I can't say that I've tried it, but I am dubious of obtaining the port note by his method, as most barley wine does not possess this characteristic. The bottle label states that wood aging is employed, and I am wondering whether GK use discarded port casks. Either that or the yeast could be special. Ideas anyone ?

- - -

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Date: Fri, 27 Mar 92 07:59:02 EST
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 27-Mar-1992 0800
<mason@habs11.ENET.dec.com>

Subject: I couldn't resist...sorry

> I just thought I'd put in my two cents. Regarding Spencer W. Thomas'
> article (Cat's meow 2 redux) in HBD #850, I've found an easier way to
> print documents (eg. The Cat's Meow) double-sided.

I have found an even easier way.

1. Send to printer, ask for duplex printing 8')

Of course this only works for some printers which shall remain nameless.

Cheers...Gary

Date: Fri, 27 Mar 92 08:27:59 -0500
From: tmsocha@vela.acs.oakland.edu (SOCHA THOMAS M)
Subject: lagering

Has anyone tried to ferment their lager at 60 degrees in the fermenter and then bottle or keg for a month or long at 40-50 degrees?

Tom
I am a ale man because I am too impatience to wait.

Date: Fri, 27 Mar 92 09:17:57 EST
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)
Subject: "dry" beer

>Date: Thu, 26 Mar 1992 9:45:33 -0500 (EST)
>From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
>Subject: breaks,mash,blend

>Overnight mash: Isn't this the way the big brewers make "dry" beer, a
>veerrrrrryyyy loooooonnnnnnggggg mash?

AS I've been told, dry beer is a result of genetically engineered yeast,
designed
to have absolutely no aftertaste or "finish".

Date: Fri, 27 Mar 92 07:27 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: EASYMASH

To: Homebrew Digest
Fm: Jack Schmidling

I am being inundted with requests for EASYMASH and am reposting it in the interest of saving bandwidth.

EASY MASH 4

(Another Sequel)

This was originally posted leaving out a lot of details, some of which were filled in by the Sequel. This edition further simplifies the process and leaves out unnecessary steps.

.....

As I intend to produce a new video on all grain brewing, I would appreciate any and all CONSTRUCTIVE comments.

My intent was to develop an all grain process that reduces the cost and effort to the minimum while producing a high quality beer.

As I have the same aversion to plastic as I do to aluminum and to keep within the budget of most hobbieists, I decided to base the system around the old enameled 8 gal kettle that grandma used for canning.

The same kettle is used for mashing, sparging and again after dumping the spent grains, for the boil. It is never lifted full so the problem of handles falling off is not an issue.

A few simple mods are required to make it fit the process. A small brass spigot is fitted to the bottom with a short piece of pipe extending several inches toward the center on the inside.

A small piece of window screen is rolled several times around the pipe and secured with a hose clamp or twisted copper wire. The screen roll extends several inches past the end of the pipe and the last inch is bent over itself to prevent anything from entering the spigot that has not passed through several layers of screen. This simple expedient eliminates the need for the traditionl "false bottom" with a zillion holes and seems to prove that simple is frequently better.

Mashing is begun by "doughing in" 3 gals of hot tap water to 8 lbs of milled (2 row/6 row) malt. When thoroughly mixed, apply heat to the kettle and bring the temperature up to

155F. Stir regularly to prevent scorching and to distribute the heat. When the "strike" temp is reached, reduce the heat and stir occasionally and maintain 155F for 60 min.

After 60 mins at 155, crank up the heat and continue stirring until 175 degrees is reached. Hold this temp for 15 mins, then turn off the heat and let it rest while heating water on another burner. If you have control over the hot water heater, you can get it almost hot enough out of the tap.

The level of wort in the kettle should be about an inch above the grain when it settles. Lay a small bowl on top of the grain to distribute the sparging water and minimize the disturbance of the grain. The edge of the bowl must be kept below the water level.

Open the spigot just a trickle and run the wort into a cup or jug till it runs clear. This typically takes less than one cup. Pour the turbid runoff back into the kettle (bowl).

The object of sparging is to extract as much sugar from the grain as possible. The longer it takes, the more efficient the extraction. Adjust the outflow so that it takes about 20 min to obtain one gallon. Add the boiling water as necessary whenever the level drops near the rim of the bowl.

The first runoff should be about 1.080 and you quit when it gets below 1.010. The total blend will produce 6 to 7 gallons at about 1.030 which, after boiling will yield 5 to 6 gals at 1.040.

The seven gallons of wort will just fit into the kettle for the boil but it is best to start with about five and add the rest as evaporation makes more room available. A minimal one hour boil will evaporate about a gallon so you can play with the volumes in various ways. You can increase the gravity by more boiling or boil less and have more beer.

Add half of your hops as soon as boiling begins. Save one forth for the end and the remainder at regular intervals during the boil.

After the boil, it is tapped into the primary after cooling, either overnight or with a wort chiller if you have one. I actually draw it off a gallon at a time so that I can shake it vigorously and "glug " it into the primary to oxygenate it prior to pitching yeast.

The rest of the process is just like extract beer. The only difference is that it will take longer for the beer to clear.

The kettle seems to be universally available for about \$35 and the rest of the stuff can be had for less than \$5, making it a pretty inexpensive system.

For those afraid to try all grain, I can simply say that (for me), the quality of my beer has made a quantum leap forward and it was like falling off a log.

I do not doubt that some people can make good beer with extracts but I can now honestly say, I don't think I ever

did. All grain brewing takes a bit more time and effort but the satisfaction is immense and dollar-a-gallon beer is also no small part of the compensation.

js

Date: Fri, 27 Mar 92 08:56:47 MST
From: abirenbo@rigel.hac.com (Aaron Birenboim)
Subject: Seltzer

Dan Strahs asked about homebrew seltzer. I have done this. It works fine. Use about 2-3 tbsp sugar/2 l. Perhaps more. I added some lime juice for flavor. a pinch of champagne yeast. I also used 2 liter plastic bottles. When the bottle gets hard, refrigerate. If the bottle goes flat, leave it out until its hard again.

aaron

Date: Friday, 27 Mar 1992 11:35:57 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Bottles

>From: RWINTERS@nhqvax.hq.nasa.gov (Rob Winters)

>Of course, when you bottle beer in champagne bottles, you are
>committing yourself to drinking two beers at a sitting, ... but
>SACRIFICES MUST BE MADE!!! ;-)

BTW, let me put in a good plug for sham champagne bottles, such
as those that carry non-alcoholic ciders and the like.
Martinelli-brand are not only cappable and strong, but carry a
little white plastic cap inside for resealing the bottle. Save
those as they fit any cappable bottle top I have tried so far,
for those times you can't make the requisite sacrifice.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Fri, 27 Mar 92 09:06:10 PST
From: "John Myers, FM3-35, 351-5514" <JMYERS@T1ACC1.intel.com>
Subject: Scales, Thermometers

A few requests,

I'm in the process of obtaining the last bits and pieces for my full grain gravity fed brewing system. Can someone direct me to reasonably priced 1) Scales, 10 to 20 lbs. 2) Tough one here: A compression fitting thermometer. Ideally I would like to weld a stainless steel sleeve to my primary 15 gallon boiler so I have the ability to remove/replace the thermometer as needed. Since this boiler's top is approximately 7' I would rather not go-up-top for readings.

Thanks,
John Myers

Date: Fri, 27 Mar 92 09:16:47 -0800
From: mcnally@wsl.dec.com
Subject: haze

In HBD 851, Jack Schmidling writes:

They can argue all they want but gelatin works like magic. I have never made a batch without secondary fermentation and I never had a clearing problem till I turned to all grain.

Perhaps there IS a problem with your sparge technique, Jack. I always brew all-grain, and I've never had a haze problem (except for the one time I used Irish Moss, ironically). You might, just in the interest of science, try lowering your sparge water temperature on a batch and see if that helps the clarity. Much of the haze could be unconverted starches that will settle only reluctantly.

I could be wrong, of course, but I do know about my own beers. I've never used sparge water hotter than 170 degrees.

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

Date: Thu, 26 Mar 92 20:59:38 PST
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: leaky tap

I just hooked up the old tap to the keg and beer line to the faucet.
After
pressurizing the keg, I noticed that my faucet leaks. Does anyone know
how to fix a leaky faucet (standard industrial beer dispenser (brass))?

kj

Date: Fri, 27 Mar 92 10:18:48 MST
From: pyle@intellistor.com (Norm Pyle)
Subject: Dry Beer

R_GELINAS@UNHH.UNH.EDU (Russ Gelinias) writes:

> Overnight mash: Isn't this the way the big brewers make "dry" beer, a
veeerrrrryyyy loooooonnnnnngggg mash?

I just recently read an article about dry beers in "All About Beer"
magazine.
The article stated that dry beer was invented in the early part of this
century in the U.S. The process involved removing the barley husks
before
the mash, a very expensive process. The Japanese picked up this process
a
few short years ago and made it profitable (it's like deja vu all over
again). Anyway, the concept caught on again in the U.S., but I'm quite
sure
that the big U.S. brewers don't remove the husks from all the barley
before
brewing (the Japanese probably don't remove it all either). Anyone have
any
more details about the "dry beer" phenomenon?

Date: Fri, 27 Mar 92 09:43:39 PST
From: Dennis.Henderson@Eng.Sun.COM (Dennis Henderson)
Subject: Chiller-less cooling

All this talk about fancy wort chillers has got me wondering (but still relaxing) if my chilling method is too casual.

After the boil (malt extract and separate hops) I have ~2.5 gallons of wort. I put the stainless steel kettle in the sink in the garage. I fill the sink up to the wort level and add six ice trays of ice cubes. I stir the ice water every five minutes. After 15 minutes I dump the water and repeat.

After less than 30 minutes the wort is down to 100 degrees F. I combine with 2.5 gallon of off-the-shelf "purified water" that has been in the deep freeze for the brew session (~2 hours). The mixture is then very close to 70 degrees F so I pitch. I don't use the blowoff method and rack to a secondary after 2 to 5 days BTW.

My concerns:

1. The garage sink is not very clean. I do keep the lid on the kettle at all times except when measuring the temperature.
2. Perhaps I should add the hot wort and cold water to the plastic primary fermenter and pitch the next day when the mixture is down to the correct temperature. Wouldn't this give more time for infection to get into the beer before fermenting takes over.
3. An immersion chiller would take another large pot for sterilizing. Or do folks pour the wort into the primary and boil the chiller in the wort cook pot.

How silly am I being with my methods? I'm on my ~seventh batch and am almost able to make a reasonable tasting beer everytime. I'm concentrating on getting a good process and experimenting with various recipes sold at the local brew store before moving to more complicated methods.

...Dennis Henderson

Unsub:

- > with 2.5 gallon of off-the-shelf "purified water" that has been in the
- > very close to 70 degrees F so I pitch. I don't use the blowoff method
- and
- > get into the beer before fermenting takes over.
- > 3. An immersion chiller would take another large pot for sterilizing.

Date: Fri, 27 Mar 92 13:06:40 EST
From: lconrad@wilko.Prime.COM (Laura Conrad)
Subject: polish beer

>>Date: Thu, 26 Mar 92 22:04:48 -0500
>>From: tmsocha@vela.acs.oakland.edu (SOCHA THOMAS M)
>>Subject: polish beer

>>Does anyone have any Polish beer recipes?

>>Thank You,
>>Tom

I was in Poland last summer, and drank a fairly large amount of beer. I believe almost all the beer sold in Poland is of the style Dave Miller calls "Northern European Pilsner". They frequently will have a local beer for cheap, and charge a premium for an imported German beer. (Beck's is common.) The one place I did A-B comparisons, the German beer was draft, and had noticeable hop aroma; the local beer was in a bottle and had about the same hop bitterness, and I would guess Original Gravity, but no hop bitterness.

None of the relatives I visited was a brewer, but they did discuss (but not demonstrate) some post-brew "recipes" involving adding honey and hot water.

One of the older relatives that I didn't have a chance to talk with used to make various distilled liquors (we called them "Uncle Kazik's hooch") using various fruit and honey as fermentable material. I'm not aware that he ever made beer. My Grandmother had made fruit wine's in her adolescence on a Polish Farm, without using fermentation locks or commercial yeast, or any of the "modern" technology we take for granted.

There is also a kitchen tradition of making things with fermented rye bread. My Cousin Barbara (the best cook I visited) made a dish which combined the fermented rye bread with some kind of organ meat (I don't remember the details) in a casserole. Of course it was baked, so it didn't end up being alcoholic. There has been a recent thread here of kvas recipes, which you might want to look at.

Laura

(617) 275-1800 x4512-----MS 4-1, 201 Burlington Rd., Bedford, MA
01730

There is a law that no organization can ignore, or not for long.
That is that the real rulers of any organization are those that
do the work, no matter what they are called.

Date: 27 Mar 1992 13:47:36 -0500
From: Chris McDermott <mcdermott@draper.com>
Subject: **Bottle terminology.**

Bottle terminology.
Is there some confusion out there about returnable vs. reuseable bottles?
It was my understanding that the returnable bottles, from my neck of the
woods,
were the same as the non-returnable bottles, from the land of
no-bottle-deposits. And that both these bottles were different (read
not as
heavy or strong) as reuseable bottles (often referred to as bar bottles.)

Is this general confusion, regional confusion, or just plain-old-
confusion on
my part?

Chris McDermott,
<mcdermott@draper.com>

Date: Fri, 27 Mar 92 13:49:45 EST
From: vickie <QXN132@URIACC.URI.EDU>
Subject: brewpot

Relatively recently in the past, someone posted instructions on how to build a wonderful gadget for brewing. I only got installment #2, and promptly lost it. Could the person who posted the instructions/designed this wonder please send me the information? The gadget was set up to run on natural gas when heating and was up on legs with a spigot to make removing the contents easier.

It also required lots of welding... I am asking for this for a friend who would like to build such an item. She would also like suggestions on how to convert her basement to the perfect brewing environment. Suggestions would be appreciated (such as: should she use a wine rack to store the bottles or not waste her time and money? Is a basement a bad place to brew anyway? etc.

thanks
vickie (qxn132 at uriacc.uri.edu)

Date: 27 Mar 1992 13:57:04 -0500
From: Chris McDermott <mcdermott@draper.com>
Subject: Off to Deuchtlund.

Off to Deuchtlund.
I am going to Munich for a week soon, and I was wondering if anyone could
gives
some suggestions as to some beir related places to check out. Of course
I mean
besides the obvious places like the Haufbrauhouse. Thanks in advance.

Chris McDermott, [homebrew, not just for breakfast anymore]
<mcdermott@draper.com>

Date: Fri, 27 Mar 92 13:02:24 CST
From: David William Bell <bell@convex.csd.uwm.edu>
Subject: Hops in Wisconsin

Dave Ballard writes of a Wisconsin hop producer,

I live in Wisconsin and was planning to get rizhomes from CA.
Can you post that Wisconsin companies address or Phone number?

It would be nice to avoid the problems some people have
reported about unsuccessful plantings due to roots not surviving
the long trip overland.

| David Bell - bell@convex.csd.uwm.edu |

Date: Fri, 27 Mar 92 14:31:39 -0500
From: Paul Bigelow <bigelow@waterloo.hp.com>
Subject: Re: homemade seltzer recipe

> A friend of mine is interested in making his own seltzer... He's
> thinking about using champagne yeast and corn sugar with ordinary tap
> water... What sort of problems would he run into? Nutrients, maybe?

I make carbonated water as a first step in my soda pop recipe, with
white sugar and bread yeast. It tastes almost as bad as it sounds.
However once I add rootbeer or cola flavouring, it masks any off
flavours,
so I haven't tried manipulating ingredients to get rid of them.

I haven't had any problems with fermentation. Over by one or two weeks.

> never been discussed on the homebrewer's digest within the last two
years

I dunno if it's worth searching the archives for, but I did describe
my recipe under the heading "Soda Pop" a few months ago.

Paul Bigelow bigelow@waterloo.hp.com

Date: Fri, 27 Mar 92 12:11:27 PST
From: "John Myers, Intel FM3-35, (916)315-5514" <JMYERS@T1ACC1.intel.com>

Subject: Thermometer

I found the exact style I was looking for. The thermometer is in W.W.Grainger, Inc. catalog. Discribed as a 3" Dial Diameter Back Connection.
0/250(F) 500 degrees maximum with 6" stem length. It is made by "ASHCROFT"
model #30EI60R060. The rear connection is 1/2" NPT. The price is \$28.65.

I'm looking for something a little cheaper if possible.
This particular one does have an impressive datasheet.

John

Date: Fri, 27 Mar 92 15:25:07 -0500
From: hersh@expo.lcs.mit.edu
Subject: Re: Some Heresies(?!)

I have never before heard anyone complain of copper oxidizing wort. Most of the judges I know use copper immersion chillers, none has ever complained of oxidized beer. Another reference point is the fact that brewers, both big and small, have and continue to use copper boiling vessels, which if copper contacting hot wort were the problem, would be news...

My take on this is the person who told you this simply does not know what they're talking about.

-JaH

Date: Fri, 27 Mar 92 15:16 CST
From: korz@ihlpl.att.com
Subject: Overnight cooling

Tom writes:

>First of all, he feels strongly that trub is bad (not an uncommon view) and
>brewers should be careful to let as much as possible settle out before
>racking into a fermenter. However, he feels that copper wort chillers are
>a very bad idea, saying that copper will oxidate the hot wort as much as
>splashing it around. His recommendation is to gently siphon the hot wort
>into a plastic bucket and let cool and settle overnight, then rack off the
>settled trub into the fermenter and pitch.

I'm not a chemist (in fact, barely passed Chem in college), but I can't see how a copper tube can add anything but copper to your wort. You should cool your wort as fast as possible for two reasons: 1) the sooner you get to pitching temperature, the sooner you can pitch the less time wild yeasts and bacteria have to take hold in your wort, and 2) while the wort is dropping from 212F to 140F, DMS is being produced (DMS will give your beer a "cooked corn" taste).

>Does anyone else share the view that copper will oxidize hot wort? He says
>a stainless steel chiller would do the job nicely. Also, it seems to me
>that siphoning the hot wort is also likely to oxidize it. Any comments?

SS is good also, but I don't think there's any problem with using copper and a *lot* cheaper than SS.

>His other claim is that racking to and fermenting in a secondary is
>useless, and in fact harmful. The racking will release lots of good CO2 in
>suspension in the beer,

Big deal -- releasing CO2 is not an issue.

>causing more oxidation and upsetting the yeast(?).

Another no-op. The yeast doesn't care. Transfer of beer will, indeed, introduce some oxygen -- I agree.

>The only time one should rack to a secondary is for a long (> 1 month)
>cool lagering. Otherwise, a single-stage fermentation is sufficient.

Yes. I agree here also. I have been using single-stage for virtually all my ales for the last few years. I am considering going to two-stage to see if it makes a difference. My plan is to compare:

1. single-stage + no blowoff
2. single-stage + blowoff
3. two-stage + no blowoff
4. two-stage + blowoff

The reason I plan to use the two-stage is to get the beer off the trub. Even though I use a chiller and lately have been waiting for an hour after bringing the wort down to 70F to transfer to the primary, I still

get a lot of trub after a day or two.

If you are lagering, or if the ferment is being done at a very low temp (i.e. you will have a long ferment) you should rack the beer off the trub and dead yeast before autolysis sets in.

>Does anyone share this view, or care to dismiss it? Recent discussion about

>dry-hopping indicate that lots of people regularly use a secondary.

Not necessarily. I simply dump my dryhops into the primary after the krausen falls - after a day or two, I swirl the carboy to wet all the hops.

Al.

Date: Fri, 27 Mar 1992 13:23 PST
From: Fred Condo <CONDOF@CGSVAX.CLAREMONT.EDU>
Subject: Phil's Mash System; Filtering your water

Recently, someone posted asking if anyone had had any experience with the "Phil's Mashing System" lately advertised in _Zymurgy_ by the Listermann Mfg. Co. I recently bought one of these for about \$35 from The Home Brewery in San Bernardino, Calif.

The bulk of the system consists of a pair of food-grade plastic buckets, each with a quarter-inch hole drilled into the side at the bottom. Other components include a pair of PVC hoses with hose clamps; a drilled, formed plastic plate for a false bottom; and a very clever brass sparging apparatus mounted on a rigid PVC frame.

To set the system up, you put your brew kettle on the floor, the lauter bucket on a chair or other low support, and the other bucket (for sparge water) up on a counter or other high support. You set the sparge apparatus atop the lauter bucket, and connect the hose from the water bucket to it. When you open the hose clamp, the sparge arm spins, sprinkling the sparge water gently over the grain. The other hose clamp controls the outflow of sweet extract into your kettle.

The only problem I had was using the two hose clamps to control the inflow and outflow. The effective range of the clamps is only wide-open to two stops. Closing the clamps any more effectively halts the flow. Also, I need to set the water supply atop a case of bottles to have sufficient water pressure to drive the sparge arm after half the water is used.

This was my first attempt at all-grain brewing. All the books say you need at least 8 to 10 gallons of boiling capacity, but I am limited to my 6-gallon kettle. So, I just compensated by using extra grain. From 10 pounds of Klages malt, I got about 5 1/2 gallons of 1050 wort.

To those extract brewers who are scared of all-grain brewing (as I was), I say: FEAR NOT! It is *MUCH* easier than I thought it would be, and it adds only a couple of hours to the brewing process. I have two batches of all-grain pale ale in the other room happily fermenting away. I can hardly wait to taste and compare with my extract brews!

Someone was asking about the iodine test. The iodine-starch reaction is very fast, almost instantaneous. If you don't get a blue-black result within 1 second, that's a negative test. If you let the test sit around for a few minutes, you will get some small black particles. With Klages malt, I got conversion after a half hour.

It was an almost magical feeling to see and taste the mash turn from bland and starchy to golden and sweet.

=====

Brian Davis asked about filtering water. I always filter my water with one of those small Water Pik filters to get rid of the chlorine. I've never brewed with unfiltered water, so I can't make a comparison, but it definitely improves coffee.

Fred Condo, Ph.D. | condof@clargrad.bitnet | condof@cgsvox.claremont.edu

Date: Fri, 27 Mar 1992 13:45:27 -0800
From: mfetzer@ucsd.edu (The Rider)
Subject: Re: comments to Jack

> >The section on malting was not necessary.....
>
> That is a strange comment, considering that the poster was looking for
> information on doing his own malting.

I'm speaking of the video in general, as an intro to homebrewing for
newbies. Generally, people don't want to start by malting. And since
there's no discussion of mashing, there's no point in showing people how
to
malt. This would be a good thing to put into your mashing video, if you
haven't already. For beginners, tho, a discussion of the process would
suffice to give them general background info and spark some interest. See
what I mean?

> > and that guy at Baderbraeu (who can't pronounce the name
> of his own brewery) had better be paying you big bucks for the
> advertisement. *grin*
>
> I had to settle for a case of beer.

Hm... a keg should have been more appropriate ;*)

> BTW, I am not sure what he is mis-pronouncing but it is named after his
sugar
> daddy, a Mr Bader.

Well... I was mostly referring the the 'braeu'. It's pronounced 'broy'
just
like the name 'Roy'.

- --
Michael Fetzer
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

Date: Fri, 27 Mar 92 14:50:25 -0700
From: DAMON_NOEL/HP0800_01%hpcsee.col.hp.com@col.hp.com
Subject: airstat

I've looked all around local hardware and home equipment supply stores and have been unable to find a source for a Hunter Airstat. Can someone please supply me with the name of a mailorder source, or for any local Colorado Springs neighbors, a store? My reefer refuses to give me temperatures appropriate to fermentation...BUT I'M NOT WORRIED! (it's my yeasty beasties who are)

Date: Fri, 27 Mar 92 14:14:50 PST
From: rush@xanadu.llnl.gov (Alan Edwards)
Subject: hop vines: vertical or horizontal?

Hello fellow Brewpeoples.

David Van Iderstine mentioned in HBD #851 that hops should be trained sideways, and not up. This has raised a good question. It seems to be conventional wisdom that they should be trained straight up--about 20 feet up in fact. Maybe the big-time hop farmers only do this to save space and grow more hops per acre. Maybe they would indeed grow better if they were trained horizontally. Maybe it doesn't matter, as long as they get plenty of sun.

Enter the HOMEBREW digest, a wealth of experience.

First, has anyone tried growing hops BOTH ways, and found one way produces a higher yield? (Hmm, I thought not.) OK, does anyone know of a friend (in the same general geographic location) who grows it differently than you do? How does your yield compare with your friends'?

I've just planted my hops, and am NOT looking forward to (read: dreading) buying a BIG ladder; buying 20' poles; standing them in the ground; stringing cable and twine; and trying to harvest hops that are growing straight up 16 feet or so.

The idea of sending them up 6 feet or so and then over to the eaves on my roof sounds MUCH easier. And, it would provide a wonderful shade for my back yard. It would probably look pretty cool too. Does anyone grow them in this way? How big is your yield (or is that a personal question)?

I would appreciate any informed comments or stories from experience (please, no speculation--we have enough of that in this forum).

Thanks a heap,
-Alan L. Edwards
(A.L.E.--I was born to brew!)

| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA
|-----|

Date: Fri, 27 Mar 92 16:55 CST
From: korz@ihlpl.att.com
Subject: Ale vs. Lager

Jack writes:

>When all of the opinions are sorted out we are left with nothing more
that "a
>cleaner taste" and a lack of certain esoteric esterish remnants. Even
the
>almost universally agreed to "fruitiness" of ale leaves me in the cold.

Personally, I'm not sure if I could tell the difference in a blind
tasting
of Ales versus Lagers. I'm also not sure if many "experts" could. As in
the rest of nature, there is no clear dividing line between the flavor of
Ales and the flavor of Lagers -- all beers are somewhere on the fruitiness
continuum. Another "stick-in-the-spokes" of this issue is something like
Samuel Adams Boston Lager, which is so highly dryhopped so as to make it
difficult to perceive esters, that I don't think even Michael Jackson
would be able to tell if it was a Lager or an Ale in a blind tasting.

>The only fruit I have ever tasted in my ale was bananas and apples
resulting
>from contaminated yeast and the use of sugar.

As I've noted in a previous post, my Chemistry skills are pretty poor,
therefore, for the sake of discussion, I would like to present my
understanding and would greatly appreciate concurrence/correction from
experts. Here goes:

It is my understanding that esters are the product of alcohols and
organic acids. The well-known "banana" ester is isoamyl acetate, which
I assume is the product of isoamyl alcohol and acetic acid. I also
assume that the yeast does more than create the alcohol, rather the
reaction between the alcohol and the acid takes place in the yeast cell
(George? Help?). In any event (I digress) I don't think Jack should
immediately blame contamination for esters -- many yeasts are "chosen"
for their ester production (try St. Louis Gueuze for the fruitiest beer
I've ever tasted, that did not have fruit added).

The bottom line is that all beers have some esters, and IMHO while there
may be a theoretical division between Ale and Lager, there is no *real*
division (it depends on the sensitivity of the taster, among other
things).

On the other hand, I don't think it's wrong for a judge to taste a beer
entered in the Pilsener category and to say "too estery for style." A
judge should have pretty-much tuned his/her senses to conform to the
AHA/HWBTA style definitions and should be aware of their taste/smell
(hyper)sensitivities.

Al.

Date: Fri, 27 Mar 92 13:34:43 GMT
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Racking for clarification

I saw some interesting instructions for racking on a beer kit recently. The advice was to rack from the secondary fermenter, wait a day, then rack into the bottle. No explanation was given, and it at first seemed to me that the second racking might not achieve much in the way of clarification. It then got me thinking about the behaviour of some of my wines, and I have noticed that if I rack a quite mature wine, it can often throw an unexpected deposit the next day. Maybe some equilibrium principle operates with yeast/trub, ie, a constant proportion of the absolute amount present tends to remain in suspension. Alternatively, racking is also sometimes recommended as a means of inhibiting any residual ferment, the idea being that one can reduce the amount of viable yeast below some threshold by this method. It would be interesting to know whether any of this applies to brewing.

- - -

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Date: Fri, 27 Mar 92 21:31 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: EASYMASH

To: Homebrew Digest
Fm: Jack Schmidling

>From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

>Jack, I know when you said to just let the chiller sit in the wort for 30 minutes without turning the water on, you were defining an experiment of sorts. I'd just like to say that in practice, you want to turn the water on immediately to cool the wort as quickly as possible.

I understand but the longer it sits, the more time it has to settle out. My thinking is that if it sits after chilling, it is subject to infection and without mucking up the lid, the kettle can not be covered properly while the chiller is inside. One obviously does not want to remove the chiller after the wort is chilled. If it sits for 30 minutes hot it can not get infected and is not much different from an additional 30 min boil for a chemistry stand point but it gets an extra 30 settling time.

My poke at in-line chillers was to point out that they are inferior in this respect unless an additional settling step is added after chilling. This is just another step, with all the attendant sanitizing and clean up details that make brewing too much like work.

> In fact, the faster you cool, the more fluffy stuff you'll see. That stuff is the cold break.

>The hot break happens during the boil, when proteins, etc. clump together.

The problem with these terms is that in one instance they indicate a stage in a process and in another/both they indicate physical stuff.

>I believe the hot break is happening at the time when boilover is most likely, although I've seen it happen before then. The differentiation, as

I understand it, is *when (at what temperature)* the break occurs. The break material itself is more or less the same.

In my experience, somewhere well into the boil, stuff starts coagulating into what looks like egg-drop soup. If this point is the "hot break", I accept the definition but let's call the stuff something else.

Similarly, the "cold break" should be some temperature at which this stuff collects and drops to the bottom during chilling. Again, in my experience, it is a very specific point AND much of the stuff clumps together and floats to the top. The wort goes from cloudy and turbid to crystal clear in a period of a minute or two when the correct "break point?" temperature is reached.

I have big troubles understanding how this works or can be as effectively utilized with an in-line chiller.

All this simply defines the phenomenon without suggesting a solution. I offer as a solution to confine the use of the terms hot/cold break to the process stage at which something happens and add your favorite expletive when talking about the stuff. Like.... "hot break stuff".. If STUFF is good enough for Carl Sagan, it's good enough for me.

>From: ...the shadow nose... <strahs@murex.bioc.aecom.yu.edu>
Subject: homemade seltzer recipe?

>A friend of mine is interested in making his own seltzer... He's thinking about using champagne yeast and corn sugar with ordinary tap water... What sort of problems would he run into?

The only problem you will run into is that you are left with a yeasty taste that is not very pleasant. A dash of lemon or one of the many additives used by commercial bottlers will solve the problem.

Use 1/8 tsp yeast and 2 tbs sugar for one gallon and bottle in one litre plastic bottles. Refrigerate when hard.

js

Date: Sat, 28 Mar 92 00:44:42 -0600
From: volkerdi@MHD1.moorhead.msus.edu (volkerding patrick)
Subject: Bottle test

I have a friend who loans me a digital scale from time to time so I can weigh my hops out to the nearest .01 g :) While I was doing this, I happened to glance over at the ol' bottle collection and decided to throw a few samples on the scale to see if I could maybe figure out which bottles have more glass, and presumably, would be less likely to fail with repeated refillings.

Now granted, there are other variables involved here, for instance, the shape of the bottle could account for more difference in strength than the amount of glass, but I thought you people might find the results interesting. Here they are:

337g The Winner! :) The heaviest bottle I could find: Cerveza Pacifico.

318g Returnable longlecks from most major breweries. (tested: Bud, Leinenkugel's, Huber. All were within 2g of this weight)

292g Celebrator Dopplebock
276g Bass
274g Young's
263g Samuel Adams
262g Pinkus Homebrew (11.2 oz. bottle)
259g Any Pete's or Schell no-refill but not twist-off
256g Watney's Red Barrel and Cream Stout
255g Red Tail Ale twist-off
218g Anchor
215g IBC Root Beer
213g Any Pete's, Schell, James Page, twist-off longneck
211g Heineken Dark
203g Guinness Extra Stout (the lightest 12 oz. bottle in the collection)

take care,
-- Pat

Date: Fri, 27 Mar 92 23:44:15 PST
From: UNDERWOOD@INTEL7.intel.com
Subject: Crystal malt and hop skimming.

Hello all,

I have noticed several references to different kinds of Crystal Malt. I have only seen plain 'ole crystal. What's the difference in all the 'flavors' ?

Secondly, I tried using hop pellets in my last batch for the first time. As the green slimy foam came to the top of my brew kettle, i skimmed it off. Was this bad? I used 2oz for boiling and 1/2 oz for finishing. My beer has a slight hoppy flavor. Would leaving the scum to boil increased this?

Thanks a bunch,

Cu

Date: Sun, 29 Mar 92 16:24 MST
From: homer@drutx.att.com
Subject: BJCP upcoming exams

Montreal PQ
March 1992
Tom Robson (514) 287-7529

San Francisco
April 5, 1992
Byron Burch (707) 538-2528 - Russ Wigglesworth (415) 474-8126

Orlando, FL
April 11, 1992
Ed Greenlee (407) 277-3791

Rochester, New York
April 25, 1992
Stephen Hodos (716) 272-1108 272-3465

Memphis, TN
April 25, 1992
Chuck Skypeck (901) 685-2293 (901) 327-7191

Farmingdale Long Island, NY
April 25, 1992
Ben Janlowski (516) 922-1556

Boulder, CO
May 6, 1992
Karen Barela, AHA, (303) 447-0816

Frankenmuth, MI
May 9, 1992
Bill Pfeiffer (313) 946-6573 (313) 285-7692

Santa Rosa, CA
May 20, 1992
Byron Burch (707) 544-2420

Woodland Hill CA (LA)
May 30, 1992
Marty Velas (310) 329-8881 (818) 831-3705

Milwaukee, WI
June 13, 1992
Karen Barela, AHA, (303) 447-0816

Orono, ME
June 20, 1992
Pat Baker (203) 227-8028

Full details on the Beer Judge Certification Program are contained
in a booklet that can be requested by writing to:

AHA
PO Box 1679
Boulder, CO 80306
Attn: BJCP Administrator

Jim Homer
BJCP Co-Director
att!drutx!homer

End of HOMEBREW Digest #852, 03/30/92

Date: Mon, 30 Mar 92 08:52:12 est
From: Greg_Habel@DGC.ceo.dg.com
Subject: Orlando area Brew Pubs

I will be in the Orlando area from April 4th to the 14th. If anyone has any info on Brew Pubs or Micros in the area please let me know asap. Greg.

Date: Mon, 30 Mar 92 09:16:11 EST
From: WAYNE HINES <IWLH%SNYCENVM.bitnet@CUNYVM.CUNY.EDU>
Subject: How do I get the cat to meow?

HELP!

Can anyone help a disgruntled VM/CMS user I need to make another batch. Could someone help me by either sending me a copy of the cats meow 1 and/or 2, or telling me how I can get it myself. It would also be helpful to know how to access the archives. As I understand it our system is BITNET running under VM/CMS.

Thanks for your help
Wayno

Date: Mon, 30 Mar 92 09:29:06 EST
From: sterling@glorfindel.umcs.maine.edu (Sterling Udell)
Subject: fish

QXN132@URIACC.URI.EDU (Vickie) writes:

>Relatively recently in the past, someone posted instructions on how to
>build a wonderful gadget for brewing. I only got installment #2, and
promptly
>lost it. Could the person who posted the instructions/designed this
wonder ple
>ase send me the information? The gadget was set up tp run on natural
gas when
>heating and was up on legs with a spigot to make removing the contents
easier.
> It also required lots of welding...

This reminds me of a couple of things that I was going to ask
this august body :) when I got time, which I now seem to . . . While
visiting my brother in Key West recently, we held a fish fry (with
plenty of homebrew too, o'course). I had never done a large-scale
outdoor fish fry before, but my brother pointed out that the deep fat
frier setup would be perfect for boiling wort. I immediately
concurred.

For those of you who haven't seen one of these beauties, it
consists of a big metal tripod with a large propane burner and a pot
platform on top. I assume you'd want to use a regular brewpot instead
of the frier on top, but it seemed like the unit itself would need no
modification. It could also probably be easily modded to run off
natural gas, but since the great wilderness of central Maine (and Key
West, for that matter) uses propane for everything, I see no such
need.

For those of you who have seen one of these beauties, has
any of you ever tried one for boiling wort? I don't recall if I
heard how much it cost, but it seems at least worth looking into. Any
experience, or am I going to have to rush out and buy one of these
myself? Purely in the name of research, of course. :)

One other thing. While in Key West I saw a number of
salt-water aquariums, and a common piece of equipment for them was a
combination thermometer/hydrometer. Didn't measure in degrees Balling
or potential alcohol %age, of course - just specific gravity - but
that's good enough for me. The convenience of both hydrometer and
thermometer in one handy package is quite enticing; this is
something I think I'll go out and buy as soon as I have a chance to
scour the pet stores, but I'd like to ask the HBD again: has anyone
used one before?

String

- - -

Sterling Udell (sterling@gandalf.umcs.maine.edu, sterling@gandalf.
bitnet)
Big Dog Brewing Cooperative - Eastern Division
"Carpe Pisces!"
- David Smith

Date: Mon, 30 Mar 92 08:25:38 -0800
From: mcnally@wsl.dec.com
Subject: re: blended beers

In HBD 852, Conn Copas mentions a recipe for making a strong ale by blending barley wine and pale. Well, with about 30 bottles of a heavy barley wine that's refused to carbonate, I'm in an ideal position to try this out. I'll let you know.

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

Date: Mon, 30 Mar 1992 11:24:15 -0500 (EST)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: break

Jack sez:

> I understand but the longer it sits, the more time it has to settle
out. My
> thinking is that if it sits after chilling, it is subject to infection
and
> without mucking up the lid, the kettle can not be covered properly
while the
> chiller is inside. One obviously does not want to remove the chiller
after
> the wort is chilled.

A couple of things. I *do* pull out my chiller after it's done its job. I
then pitch the yeast, stir the wort into a vortex, and let settle for an
hour
or 2 before transferring to a carboy.

> In my experience, somewhere well into the boil, stuff starts
coagulating into
> what looks like egg-drop soup. If this point is the "hot break", I
accept
> the definition but let's call the stuff something else.

That's it. Unfortunately, like "trub", it's a term that probably won't go
away.

> Similarly, the "cold break" should be some temperature at which this
stuff
> collects and drops to the bottom during chilling. Again, in my
experience,
> it is a very specific point AND much of the stuff clumps together and
floats

Actually it is a range of temperatures. I seem to remember a Zymurgy
article
that spelled out what precipitates out at what temperature.

I don't really see why Hot/Cold break "stuff" is better than just Hot/
Cold
break. Discussions of break time deal only with the stuff produced at
that
time. There's little room for confusion.

Now I've got a question for you. In your easymash setup, have you ever
had
any problems with the window screen drain/spigot setup getting clogged
with
hops/trub when you transfer off to the carboy?

On a similar note, could someone who's using a hopback explain their
setup/
procedure please?

Russ

Date: Mon, 30 Mar 92 08:51:14 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Training Hops and Munich Bierstubes

Where does one go to drink beer in Munich? Anywhere one wants....
Think of it as heaven, beer heaven, and take your sweet eternal time to
explore the many different beers available on tap (vom fass).

Hops: my 3 varieties are up, with the 2 Cascades being 2 feet high
already.

Last year I tried training the Hallertauers to go horizontally, sort of
helping out every time they were ready for the next string. It took more
time and care but the harvest was easier, although not much.

The pros go vertical primarily because of space and the nature of the
vines
to head that way. A mechanized picker does the dirty work later.
Obviously
they can't worry about each and every pole.

On my Cascades and Herzbruchers I use a trellis which is 9 feet off the
ground. After making the climb up to the top, the vines meander over and
through the cross-hatched twine. Harvest is easy as I just cut the twine
until it all falls down.

Finally, I have found that twine is easiest for the hops to cling to and
climb up. The wood poles were too thick and caused some hop vines to get
knocked off by wind or rain.

Norm Hardy (in Seattle)

Date: Mon, 30 Mar 92 11:14:53 CST
From: tony@spss.com (Tony Babinec)
Subject: crystal malt color and amount (semi-long)

This posting summarizes the recent thread on crystal malts and colors.

Crystal malt is malt steeped and kilned in such a way that it becomes a dollop of sweetness and body to add to your brew. For the extract or grain brewer, crystal malt gives some body and luscious flavor to what might otherwise be a thin brew. In using crystal malt, color is also an issue.

As shown in the AHA beer style guidelines, or in Fred Eckhardt's "Essentials of Beer Style," beer styles have acceptable color ranges. If you are making a beer "to style," you'll want to take the guidelines into account, and then use knowledge of the color property of malt to get your beer in the right ballpark.

First, here is a table that attaches some useful descriptives to numeric color ratings:

| numeric | description | | |
|-----------|-----------------|-------|--|
| 0 - 2.5 | yellow | light | |
| 2.5 - 3.5 | pale | | |
| 3.5 - 5.5 | deep straw/gold | | |
| 5.5 - 8 | amber | light | |
| 8 - 10 | medium | | |
| 10 - 14 | deep | | |
| 14 - 18 | darkbrown/black | | |
| 18+ | black | | |

Source: appendix of George and Laurie Fix's "Vienna," although Fred Eckhardt has a similar table. Eckhardt's book also employs a second rating scale on a 1-10 range.

Second, here is a table showing the color ratings and contributions of crystal malts:

| malt | l#/1g | 1#/5g | |
|--------------|-------|-------|--|
| cara-pils | 1.50 | .3 | |
| crystal 10L | 10.02 | .0 | |
| crystal 20L | 20.04 | .0 | |
| crystal 30L | 30.06 | .0 | |
| crystal 40L | 40.08 | .0 | |
| crystal 60L | 60.0 | 12.0 | |
| crystal 80L | 80.0 | 16.0 | |
| crystal 90L | 90.0 | 18.0 | |
| crystal 120L | 120.0 | 24.0 | |

Notice that cara-pils malt is lumped in with the crystal malts. Think of cara-pils as adding those dextrans you want for sweetness and body while making only a minimal color contribution. This makes cara-pils malt a nice addition to the grain bill of any German-style lager, and especially the light-colored ones. See Noonan's "Brewing Lager Beer" or Miller's "Continental Pilsner" for some recipes.

Notice also that the Lovibond rating is the color contribution of 1 pound of the crystal malt in 1 gallon of water. Dividing by 5, we get the color contribution of 1 pound of each malt in the typical 5 gallon batch. Thus, taken by itself, 1 pound of 120L crystal malt should approximately result in 5 gallons of wort of color 24, which would make the wort dark by the first table's indication. As for SG, depending on your extraction efficiency, you should get 4-5 points (1.004 to 1.005) of gravity per pound of malt.

Crystal malts have different national origins. There are U.S., British, and German crystal malts available. Some of the best crystal malt includes Maris Otter crystal malt, as well as Ireks "light" German crystal malt and "dark" crystal malt. George Fix's recent HBD append showed that "light" is probably 10L and "dark" is probably 60L. Homebrewers should press their suppliers to provide crystal malt with Lovibond ratings. U.S. crystal malts from Briess Malting typically have a color rating.

Use of inferior crystal malt, or too great a quantity of crystal malt, will result in "coarse" flavors in the beer. In practice, homebrewers have used British crystal malts in a German beer, and vice versa, as the proportion of crystal malt in the recipe is not very large. As for amounts, Terry Foster's pale ale recipes, which use pale ale malt as the base malt, use crystal malt additions in the 4 to 8 ounce range. George and Laurie Fix's basic Vienna recipe, which uses pilsner malt as the base malt, employs 6 ounces each of 10L, 60L, and 120L crystal malt to produce an amber beer. So, don't over-do the percentage of crystal malt in your recipes. Instead, make judicious use of darker crystals and other dark malts.

Finally, George Fix's HBD posting also showed that the color contribution of color malt to your wort is contingent on water hardness. Other HBD postings have mentioned the wort-darkening effect of splashing hot wort. In an appendix to "Vienna," George and Laurie Fix make the point that the "color arithmetic" wherein homebrewers take into account grain volume and color rating to "predict" the expected color of the resulting wort is roughly additive for light-colored beers but not strictly additive for amber beers.

Date: Mon, 30 Mar 92 11:40 CST
From: korz@ihlpl.att.com
Subject: Re: EASYMASH

Three comments on EASYMASH:

1. The "screen-around-the-pipe" lauter tun is indeed simple, but I want to again point out that the advantage of a more elaborate system would be better extraction (drawing all the runoff from the center of the tun reduces the amount of sugar you extract from the grains at the sides of the tun). This is not a big deal for beginners, but you may want to mention the trade-offs that you make going with a simple system. It validates why your system is so much simpler -- some are sceptical when you offer "something for nothing."

2. You should point out that this is a single-step infusion mash and thus requires well-modified malt (Pale malt). Using less-modified malt (such as Lager malt) would require a protein rest.

3. "Strike" temperature, is not the temperature of the mash, rather, the temperature of the "hot liquor" (water) before mixing with the milled grains. If you correctly calculate the strike temperature (based upon the mass of the water you will use, mass of the grain you will use and the initial temperature you want your mast to be), upon mashing-in, your mash will be at the correct, pre-calculated, initial temperature and you won't have to add heat unless it is a very long rest or if your mash tun is uninsulated. I think what you meant was: "When the 'saccharification' temperature is reached, reduce the heat and stir occassionally..."

Al.

Date: Mon, 30 Mar 92 11:51 CST
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU
Subject: Dry Hops and Green Sludge

Dear Brewers,

After freeing up my carboy from the monstrosity I was brewing (BTW, thanks for the advise, all!), I decided to try something a bit more challenging than simple extract-syrup brewing, and brewed up my first lager, following the recipe (as closely as possible, this time :-)) in Papezian for "Propensity Lager."

Of course this was a learning experience in every respect, and I'm sure this particular experience isn't over yet. And, just as one discovery spurrs twenty more questions (at least that's what they're teaching at the graduate level these days), this particular learning process has generated quite a few questions...

First of all, I used crystal malt; I cracked it, then added it to the boil-pot (w/ 1.5 gal. water) and strained just after the boil began. But, instead of fishing around in the boiling brew with my strainer, I simply poured it through a strainer into a temporary, second (aluminum) pot, and then back into the original pot. I then added the 5 lbs of dry light maly extract all at once, and it all seemed to "clump" together, mostly dissolving but some marble-sized beads remaining and later strained out. I also added the Saaz hop pellets straight into the boil. This I also did with the finishing and flavoring hops. The only sugar called for was 2.5 lbs of clover honey. I let this calderon boil moderately (not vigorously) for 45 min, as per the recipe, then cooled it - without straining the wort yet - by setting the pot in a tub of cold water for about an hour or so. When it was cool enough, I strained out as much on the hops as I could (Pap.'s recipe calls for straining or sparging the hops straight after the boil :-?), and that proved to be a long and tedious process. I had thought, given the nature of pelletized hops, that I'd have to use a COFFEE strainer, but the kitchen strainer proved to be enough og a trial!! I had to pour a bit, spoon through the strainer to let the wort pass, spoon out the spent hops, then start again. The whole process took about half an hour!!

When I finished, the wort in the fermenter looked like thick, milky caramel! I then topped off the fermenter with water to fill it to the neck. I pitched two packets of dry lager yeast (wort temp = approx. 65F) and fitted a blow-off hose to the top of the carboy, emptying into a pitcher filled with about an inch of water acting as a lock. Fermentation began vigorously within 24 hrs and is continuing still, though not so vigorously now.

OK, now the questions:

1) The wort is STILL a milky-caramel in color! Is this normal? Will it clear eventually? If not, do I need to rack to a secondary? I'd like to keep it in a closed container, so, in the event of racking can I simply rack to a temporary (pail-like) container, clean out the carboy, and reurn it? I'm not that comfortable with this idea. If I don't need to rack, what are the possibilities that the beer will clear as it lagers in the bottle?

2) The kreausen is rising, but not enough (yet?) to pass through the blow-off hose. Will it in time (it's been brewing sinse Sat.)? If not, will I have to scoop it off? There's still a green sludge (hops) at the top, and I'm concerned that, if the fermentation does continue

to the point where my blow-off hose is actually useful, will this
sludge clog the tubes? Again, I guess it boils down to a question
of racking...

Any directions?

Not Worrying (a first, for me :-)

John

Date: 30 Mar 1992 13:11 EST
From: tbird!dasher.cc.bellcore.com!dab@bellcore.bellcore.com (dave ballard)
Subject: hop supply in wisconsin

several people have asked me to post this, so here goes. this is the info from a postcard i received the other day...

HOP RHIZOMES

Available mid-April to late May: Hallertau, Tettnang, Fuggles, Willamettes, Bullions, Cascades

\$3.00/ea or 4 for \$10 (postpaid)

Growing instructions included.

Dried hops available August-September.

Write or call:

Matucheski Farms
N4628 Hwy H
Antigo, WI 54409

(715)627-7167

i'm also following a lead on a hop supply place in new jersey. i'll post something when i get more info...

-dab

=
dave ballard "Life may not be the party we hoped for,
dab@dasher.cc.bellcore.com but while we're here we should dance."
=
=
=

Date: Mon, 30 Mar 92 13:21:43 EST
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)
Subject: Chiller-less cooling , trub, hop heights

>In HBD #852:
>From: Dennis.Henderson@Eng.Sun.COM (Dennis Henderson)
>Subject: Chiller-less cooling

>After the boil (malt extract and seperate hops) I have ~2.5 gallons of
>wort. I put the stainless steel kettle in the sink in the garage.
>I fill the sink up to the wort level and add six ice trays of ice cubes.
>I stir the ice water every five minutes. After 15 minutes I dump the
>water and repeat.

>
>After less than 30 minutes the wort is down to 100 degress F. I combine
>with 2.5 gallon of off-the-shelf "purified water" that has been in the
>deep freeze for the brew session (~2 hours). The mixture is then
>very close to 70 degrees F so I pitch.

This sounds just fine to me. I wouldn't change a thing, unless you want to. This is what I also did for my first dozen batches or so. The primary reason I made an immersion wort chiller was that I was tired of buying bags of ice cubes, and the hassle of having to siphon out the sink periodically to keep it from overflowing. It's true the chiller does take another pot, or bucket, to sterilize in. I use a plastic foot basin. As with everything else, I use a couple oz.'s of Clorox per gallon to at least rinse with or immerse in, then a tap-water light rinse. I don't get overly concerned about sterilizing the copper. I even forget to some times.

The big deal, as I understand it, is to reach the "cold break" as quickly as possible. Someone else could certainly give better technical details than I as to the particulars of this break; it affects final clarity. Anyway, quicker is better. However, I think your 30 minutes is fine. What concerns me is folks who leave it overnight to chill.

I would clean the garage sink, though. Cold, unfermented wort is about the best bacteria food you could have there. The lids helps, but hey, how tough is it to splash some clorox around in the sink first?

- - -

Regarding the thread about secondary racking for non-lagers, I was taught this was important, if for no other reason, than to get the beer off the trub (as korz@ihlpl.att.com also mentioned). I was told to leave beer in the primary no less than 2-3 days, no more than 5-7. No less, so "bad" sediment has a chance to precipitate, no longer so it's not re-absorbed having precipitated. Let's not forget that most micros and all professionals take the trub off the bottom of their fermenters as it forms, so they can get away without racking from the primary. I've yet to see a glass carboy or plastic bucket up to the same trick. BTW, I always use a blow-off tube during primary, as I was taught the foam coming off was undesirable.

- - -

About hop heights: The guy at Freshops that I just spoke to after having purchased some Cascades rhizomes recommended a trellis height of 10' to 12', with sideways running strings. I asked about 6' height, and he said that was absolute minimum; 10'->12' was better, 18' was unnecessary. Training would be required though, as well as selective pruning. He indicated the vigorous side shoots would begin at 6' or so; Papazian in CJOHB recommends removing leaves below 6' to inhibit upward

spread of lift wilt. Sounds like an overhead trellis canopy might be ideal; I can think of little nicer environment than a beer garden with canopy of flowering hops just overhead!

Incidentally, Freshops dried hops prices are INCREDIBLE!

- -- Dave Van Iderstine

Date: Mon, 30 Mar 92 13:21 CST
From: korz@ihlpl.att.com
Subject: Re: Chiller-less cooling

Dennis writes:

>2. Perhaps I should add the hot wort and cold water to the plastic
>primary fermenter and pitch the next day when the mixture is down to
>the correct temperature. Wouldn't this give more time for infection to
>get into the beer before fermenting takes over.

Yes. Not only that, but pouring hot wort (over 80F) will oxidize the wort -- at the least darkening the beer, at worst giving you sherry-like or cardboardy flavors. [On a related note, while brewing a Chimay-clone last weekend, my cousin and I were tasting 750ml bottles of "Red" and Grand Reserve. I felt that both (only 3 months old) had a sherry-like nose, whereas my cousin said they remind him of the "smell of a liquor store." He read from Jackson's pocket guide that the 750ml bottles age differently than the capped (330ml) bottles. I said "yes -- it's probably due to the porosity of the cork which causes some oxidation... sherry-like or wet-cardboard aromas." At this, he replied: "THAT'S IT! It smells like the damp cardboard boxes in some liquor stores!" I checked again, and identified the smell myself, but felt the sherry-like smell was dominant.]

>3. An immersion chiller would take another large pot for sterilizing.
>Or do folks pour the wort into the primary and boil the chiller in the
>wort cook pot.

Not necessarily. I simply use the boiling wort to sanitize my immersion chiller. Again, you want to avoid transferring hot wort -- any aeration will cause oxidation.

Al.

Date: Mon, 30 Mar 92 11:30:28 PST
From: Richard Childers <rchilder@us.oracle.com>
Subject: Training Hops - Up Or Out ?

"Date: Fri, 27 Mar 92 14:14:50 PST
From: rush@xanadu.llnl.gov (Alan Edwards)
Subject: hop vines: vertical or horizontal?"

"David Van Iderstine mentioned in HBD #851 that hops should be trained sideways, and not up. This has raised a good question. It seems to be conventional wisdom that they should be trained straight up--about 20 feet up in fact. Maybe the big-time hop farmers only do this to save space and grow more hops per acre. Maybe they would indeed grow better if they were trained horizontally. Maybe it doesn't matter, as long as they get plenty of sun."

The conventional wisdom - and this applies to tomatoes and other plants, also - is that a trellis guiding shoots laterally gives easier access to the resulting fruit, as well as increasing exposure to light on a per-flower basis, since you don't have lower fruits shadowed by those above.

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411
oracle data center -- unix systems & network administration
... Minds are like parachutes ... they operate best when open.

Date: Mon, 30 Mar 92 11:38:23 -0800

From: mcnally@wsl.dec.com

Subject: using your yeast cake

If, like me, you don't always have the time and energy to brew up a batch of wort just in time to pitch over a yeast cake from a previous batch, here's an idea I've been trying. Go to your local "natural foods" store (or Trader Joe's) and buy 5 gallons of unfiltered unpreserved apple juice. Chill at least a couple of the bottles, then pour it all over your yeast cake after racking off some just-finished beer. Add some honey dissolved in real hot (like just boiled) water and let it go. Your yeast will be ECSTATIC, and you'll end up with an acceptable hard cider ready for those whiners who show up and don't want to drink your homebrew; the cider will surprise them both with its taste and its sneaky strength.

Just a thought!

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

Date: 30 Mar 92 12:38:21 MST (Mon)
From: rcd@raven.eklektix.com (Dick Dunn)
Subject: re: hop vines: vertical or horizontal?

rush@xanadu.llnl.gov (Alan Edwards) writes:

> David Van Iderstine mentioned in HBD #851 that hops should be trained
> sideways, and not up. This has raised a good question. It seems to be
> conventional wisdom that they should be trained straight up--about 20
> feet up in fact...

Hmmm...I'd missed David's note or I certainly would have countered it.
Hops want to grow UP. "Training" them really involves giving them some-
thing to hold on to as they climb, since they're going to *try* very hard
to grow upward.

The commercial hops I've seen were trained along mostly-upward diagonals.

> First, has anyone tried growing hops BOTH ways, and found one way
produces
> a higher yield? (Hmm, I thought not.)...

I tried to train hops to go horizontally. We got into a big argument
over
it. It wasn't a matter of yield; it was a matter of the hops not being
willing to go horizontal...

Me: OK, gals, you're set up to climb these trellis-things here 'til
you

get to the deck. Then there's cord strung up to get you as far as
the deck railing...

Hops: Great! That will take care of us for a month, maybe a little
more. Then what?

Me: Well, then I've got more cord to take you horizontally alongside
the deck rail.

Hops: WHAT??? We don't do "horizontal" We won't take this lying
down!

Me: Why not?? Look, what am I supposed to do--set it up so you can
climb all the way up to the roofline?

Hops: You got it, buster. Oh, and you might want to figure out where
we're going after we get to the roof.

I had some of the vines headed mostly-vertical and tried to get others to
go horizontal. They simply didn't want to do it...I'd go out and find
that

the vine wasn't winding around the cord. With persistence you can go out
every day and wrap the vine around...but forget about doing it for a day
or

two and you've got this anorexic green dragon waving its head in the air,
looking in the window and saying "Give me something to CLIMB, dammit!!"
The ones I forced to go horizontal didn't do well at all.

> I've just planted my hops, and am NOT looking forward to (read:
dreading)

> buying a BIG ladder; buying 20' poles; standing them in the ground;
> stringing cable and twine; and trying to harvest hops that are growing
> straight up 16 feet or so.

Just get a pole and forget the ladder. Arrange it so that you can drop
the pole down to the ground--for example, pivot it at the bottom and
arrange to anchor it (to the house or garage) part-way up. (I saw some
antenna-mounting hardware used for this.) Run several heavy cords from

the top of the pole out at angles to the plants.

> The idea of sending them up 6 feet or so and then over to the eaves on
my
> roof sounds MUCH easier...

Yeah, but six feet is barely a start. Are they close enough to the house
that you can mount a pole by the house and train them along cord up to
the
pole (diagonally upward)?

>...And, it would provide a wonderful shade for my
> back yard. It would probably look pretty cool too. Does anyone grow
> them in this way?...

Yes...the lower part of my plants provides seasonal shade for my office.
Nice feature--they fill in just as the weather gets hot. They drop their
leaves around when the days get short, the weather gets cool, and you'd
like more sunshine.

You'll get shade by letting them spread out just a bit as they grow
upward;
you don't need to run them horizontally. They really do want to climb.

>...How big is your yield (or is that a personal question)?

(It is, but the yield of my hops plants isn't quite so personal.) It
depends a lot on the age of the plants. Where I am--dry climate, erratic
weather--it took several years for them to get established. The first
year
they really grew, I got maybe the equivalent of an ounce dried. Now I
get
a good-sized basket of hops from each plant.

- - -
Dick Dunn rcd@raven.eklektix.com -or- raven!rcd Boulder,
Colorado

Date: Mon, 30 Mar 92 14:45:46 EST
From: colin mccrossin <cmccross@dumpster.helios.nd.edu>
Subject: Re: Homebrew Digest #852 (March 30, 1992)

Please stop sending me mail. Quit.

Date: Mon, 30 Mar 92 14:28 CST
From: korz@ihlpl.att.com
Subject: Re: EASYMASH (chilling)

Jack writes:

>UNHH.UNH.EDU (Russ Gelinias)

>

>>Jack, I know when you said to just let the chiller sit in the wort for
>30 minutes without turning the water on, you were defining an experiment
>of sorts. I'd just like to say that in practice, you want to turn the
water

>on immediately to cool the wort as quickly as possible.

>

>I understand but the longer it sits, the more time it has to settle out.

My

>thinking is that if it sits after chilling, it is subject to infection
and

>without mucking up the lid, the kettle can not be covered properly while
the

>chiller is inside. One obviously does not want to remove the chiller
after

>the wort is chilled.

Why not? I chill my wort with an immersion chiller, and when it is at
70F,

I simply pull out the chiller, cover the pot and let it sit for an hour
to
settle.

>If it sits for 30 minutes hot it can not get infected

>and is not much different from an additional 30 min boil for a chemistry
>stand point but it gets an extra 30 settling time.

Oh yes it is different. When the wort is boiling, it is boiling off the
DMS that is produced, whereas when the boil stops, DMS keeps being
produced until the wort drops below 140F, which unfortunately is in the
bacteria-friendly range. You are correct in saying that keeping the wort
hot will kill bacteria that happen to slip into your kettle, but
incorrect

in saying that it's okay to delay cooling.

>> In fact, the faster you cool, the more fluffy stuff you'll see. That
>stuff is the cold break.

>

>>The hot break happens during the boil, when proteins, etc. clump
together.

>

>The problem with these terms is that in one instance they indicate a
stage in

>a process and in another/both they indicate physical stuff.

Yes it is a problem, but the meaning, "stage" or "stuff" can be
determined by
context.

>In my experience, somewhere well into the boil, stuff starts coagulating
into

>what looks like egg-drop soup. If this point is the "hot break", I
accept

>the definition but let's call the stuff something else.

I'm afraid we're stuck with the terminology -- it's been used for years and the HBD can't change the whole homebrewing community.

>Similarly, the "cold break"...

Similarly, we can't change the meanings of cold break. If you must, I suggest "hot break trub" and "cold break trub." All due respect to Carl Sagan, but have you tried his IPA? Not nearly enough hops for the style :^).

>I have big troubles understanding how this works or can be as effectively
>utilized with an in-line chiller.

As you mentioned earlier, it requires you to siphon or pump into an intermediate vessel and then siphon or pump into the fermenter. The advantage of a counterflow chiller is that the wort cools much more suddenly which, as Russ mentioned, will give you a better cold break (the stage).

Al.

Date: Mon, 30 Mar 92 14:33 CST
From: korz@ihlpl.att.com
Subject: Chimay white & bottle weight

Is Chimay Cinq Cents the 750ml version of the Chimay "white cap?"

To Pat (the resident bottle weight expert): I suggest you try weighing Whitbread or Mackeson's bottles -- my bet is they are heavier than the returnable longnecks and could be in the running for the heavyweight champion. Also try Orval bottles, another heavyweight favorite of mine.

Al.

Date: Mon, 30 Mar 1992 12:37 PDT
From: Bob Jones <BJONES@NOVA.llnl.gov>
Subject: Haze info from Micah Millspaw

Since there has been a lot of discussion about haze I'll tell what I know. This is a paragraph from a paper I'm working on about a related topic, this info may be somewhat confusing and hopefully thought provoking.

It is known that oxidation plays an important part in the formation of protein haze and that melanoidins function as anti-oxidants and prevent the oxidation of protein. Oxidation also plays an important part in the production of colloidal haze, hence the name "oxidation haze", first coined by Helm. Moreover, the formation of chill haze is also considerably increased by oxidation. Oxidation of melanoidins and reductones will result in a lower content of stable colloids. Unstable colloids promote chill haze and permanent haze in beer. Stable colloids prevent chill haze. Permanent haze is the end product of chill haze. If you get chill haze permanent haze will follow in time . The stability of beer colloids is the result of a very complex equilibrium, and the whole problem of colloidal haze formation is difficult. A better understanding the problem will show it possible to take some steps to limit its effects in the finished beer.

Also I've read George Fix's new book Vienna. I like it because it has vindicated my attempts at the style, when I get the authentic ingredients suggested by Fix (already ordered) I hope to have these beers nailed down. One bad thing though, the book is full of typos, a failing common to all Brewers Publications books and Zymurgy and New Brewer.

Micah Millspaw 3/30/92

Date: Mon, 30 Mar 1992 16:14:01 -0500
From: trwagner@unixpop.ucs.indiana.edu
Subject: True Brew

Has anyone ever tried the True Brew kits? Also, has anyone ever made some soda from those soda extracts that are in brew shops? If so, how did you make it, and how did it turn out? I am thinking about making some sasparrilla.

Thanks

Ted

Date: Mon, 30 Mar 92 08:27:56 pst
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>
Subject: Sanitizing an immersion chiller

Dennis Henderson said:

>3. An immersion chiller would take another large pot for sterilizing.
>Or do folks pour the wort into the primary and boil the chiller in the
>wort cook pot.

Why not just plop the chiller into the boil for the last few minutes?

Date: Mon, 30 Mar 92 09:55:58 -0500
From: hartman@varian.varian.com (John Hartman)
Subject: re: John's Monster, brewing w/sugar

Fellow Brewers--

In digest 851 Frank Willis suggests a correlation between the outgassing of foul odors during fermentation and the use of sugar.

I am presently brewing a batch which contains 70% pale malt, 20% dark brown sugar, 10% British crystal, Wyeast 1098, Centennial for the boil and finish. With the exception of the brown sugar this is a routine recipe for me. I've too have heard the caveats regarding the use of sugar but I'm experimenting and I know that it's widely used in English breweries. During the early ferment it smelled strongly of rotten eggs, which I figure is hydrogen sulfide. I've read too many digest to stress and worry, but I must admit the thought of an infection did cross my mind. After seven days in fermentation the beer looks and smells fine. There is a slight residual sulfide smell, but it's definitely tapered off.

So I'm left with the strong impression that this sulfur phenomenon is associated with the brown sugar, since it's the only thing I changed. Comments?

Cheers,
John

ps: Hats off to Karl and Mark for the fine job they've done on the Cats Meow II

Date: Mon, 30 Mar 92 10:22:17 PST
From: gummitch@techbook.com (Jeff Frane)
Subject: wort chiller, lager/ale

First of all, thank you to the hordes who sent responses to my wort chiller questionnaire. It was definitely a poor idea to post that and go away for three days! So I will post some concrete responses after I get back from going away again. A number of people provided very long and helpful responses, including some specifics about construction. Thanks particularly for those.

The one obvious comment that can be made from scanning quickly through the responses is that immersion coolers are favored overwhelmingly by the HBD and rcb crowd, mostly because of convenience, cost and concern over sanitizing counterflow chillers. I was also pleasantly surprised to see that a number of people were using wort chillers even though they weren't doing all-grain beers. I was also pleased (intimidated) to see how many people were planning on showing up in Milwaukee and will no doubt heckle my talk/demonstration. Oh boy.

>
> From: arf@ddsw1.mcs.com (Jack Schmidling)
>
>
> >Do you mean to say that trying to tell the difference between ale
> characteristics and lager characteristics based on tasting commercial
beers
> is pointless because of stylistic differences (ie the recipes are so
> different that you won't be able to isolate taste differences due to
the
> yeast)??
>
> No. I said not a word about yeast. This is not a discussion about
yeast.
> It is a discussion about the difference between the taste of ale and
lager.
> How the producer achieves the difference is irrelevant.
>
> I was told to go buy a few bottles of commercial ale and lager to
determine
> the difference myself.
>
> The technical comments lead one to the conclusion that there is enough
> variability in technique and recipes that it would be very difficult
for an
> unsophisticated taster to learn anything in that way.
>
> When all of the opinions are sorted out we are left with nothing more
that "a
> cleaner taste" and a lack of certain esoteric esterish remnants. Even
the
> almost universally agreed to "fruitiness" of ale leaves me in the
cold.
>
> The only fruit I have ever tasted in my ale was bananas and apples
resulting
> from contaminated yeast and the use of sugar.
>

Now without getting into too much friction, let me suggest that

there seems to be some stubbornness here. First of all, it's not possible to talk about the difference between ale and lager without discussing yeast. "How the producer achieves the difference" is the yeast, and the way the fermentation is controlled.

I was probably the person who suggested you try drinking ale and lager side by side; I reiterate and continue to protest that that's the only way to learn the distinction. But I'm admittedly stymied by the fact that you don't taste the fruitiness in ales. I guess the real solution is to deal with what you refer to as the "unsophisticated taster" by doing some reading on taste profiles and terminology (the material from the Beer Judge Certification Program is very helpful) and perhaps by attending a beer tasting "class" either at an AHA conference or held by your local club. Beer descriptors aren't necessarily to be taken literally; they are merely the closest means of defining something that is necessarily different in everyone's mouth. The idea of training in a class is to develop a common understanding of when those terms apply.

I also believe it's relatively simple to see the difference with a side-by-side brewing test. Make a very simple beer, all malt and lightly hopped. Pitch a pure ale yeast in half and ferment at 65F; pitch a pure lager yeast in the other half, ferment at 45F, lager for 4 weeks and taste side by side.

- --Jeff

End of HOMEBREW Digest #853, 03/31/92

Date: Mon, 30 Mar 92 15:44:21 -0800
From: jpr@gene.com (Jerome Rainey - consult)
Subject: Anderson Valley brewpub visit

I visited the Anderson Valley Brewery in Booneville, California, this Sunday (3/29/92). Here is a review and a description of their brewing process, as described on a tour of the brewery.

The brewpub is excellent, serving their beers (natch) and terrific food. They had all the ingredients for their brews posted on the wall next to the bar. I can provide a list for anyone who's interested.

They store their 2-row pale malt in the 25 K-gal tank out front, and funnel it in for brewing as needed. A batch is either 310 or 620 gallons. Their brew kettles and fermentation vessels are 400 and 900 gallons, for single and double batches, respectively.

They begin mashing at 5 PM, and allow the mash to sit at temperature all night. The next morning, the brewer begins the drain/sparge, which takes about 90 minutes. The sweet wort is transferred to the brew kettle, where it takes about 30 minutes to bring 310 gallons of wort to a boil, using a propane burner that provides 880 KBTU per hour. The hops are added every 30 minutes, and the boil itself lasts 90 minutes. They filter off the whole hops as the wort comes out of the kettle. The wort is cooled with a fancy counter-current heat exchanger and oxygenated with bottled oxygen.

They use Whitbread ale yeast to ferment all their beers. They buy it in 1-kg foil-wrapped blocks, use it for 15-17 generations (5 batches per generation), then buy fresh again. Fermentation takes place in a cool room with freon-jacketed fermenters. They are roughly cylindrical, with cone-shaped bases and a valve at the bottom to drain off the trub/yeast sediment. Primary fermentation is at 65F, then the sediment is drained and a 55F secondary begins. They use blow-off tubes which lead to 5-gallon buckets of bleach water. All four fermenters were going full blast while we were shown around, and one even had thick brown foam surging all over the floor from the blow-off bucket. After the secondary, the beer is chilled to 2F and run through a horizontal-plate diatomaceous earth filter to reduce chill haze. The tour

guide stressed that they do not sterile-filter, which they feel would remove too much color and flavor.

The filtered beer is transferred to a refrigerated room into conditioning and maturation tanks, where it is carbonated under pressure with CO2 tanks. They use a neat device called a "Zahm-meter" (sp?) to test for proper carbonation level. It's a little canister with a pressure gauge on the side that you fill up with beer and then shake for 5 minutes. You check the thermometer and the pressure and compare the readings to a chart to see how well-carbonated the beer is.

The beer for the pub is fed directly from the cold room to the taps upstairs. They bottle using a 1946 vintage 12-head counter-pressure filler, which one of the owners picked up while visiting Milwaukee for a brewing convention. He saw it sitting outside one of the big breweries and bought it for a song. It has allowed them to go from bottling 56 cases per day to a max of 215 cases per day, although they still use a hand labeler, so to label 215 cases takes two more days .

Their beer is distributed to most of CA, and also NC, RI, VA, NH, NY, DC and recently, CO, NV, and WA. They just shipped their first 750 cases to Colorado in a refrigerated truck from...Coors! It had just dropped off a load of Silver Bullet in the Bay Area and took back 26 pallets of Anderson Valley brew. Hmm, I think Colorado got the better deal, somehow.

The gift shop sells t-shirts and stuff, but also a couple of books on brewpubs: "On Tap: The guide to US brewpubs," by Steve Johnson (WBR Publications, Clemson) and "Brewery Adventures in the Wild West," by Jack Erickson (Redbrick Press, Reston, VA). You can also get a copy of "Boontling: An American lingo," by Charles C. Addams (U. of Texas Press). This book will help you figure out what the weird names of AV brews mean. "Boontling" is a peculiar local jargon which the locals have used in the past to confuse outsiders and now use as tourist material. For example, their "Barney Flats" oatmeal stout refers to the Hendy Woods Redwood state park nearby, and "Poleeko Gold" pale ale is named after Philo, the next town down the road ("Poleeko" == Philo in "Boont").

-Jerome Rainey (jpr@gene.com)

Date: Mon, 30 Mar 92 18:51 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Clearing, Leaker, KUDOS, Ale

To: Homebrew Digest
Fm: Jack Schmidling

>From: mcnally@wsl.dec.com

>In HBD 851, Jack Schmidling writes:

>>They can argue all they want but gelatine works like magic. I have never made a batch without secondary fermentation and I never had a clearing problem till I turned to all grain.

>Perhaps there IS a problem with your sparge technique, Jack. I always brew all-grain, and I've never had a haze problem (except for the one time I used Irish Moss, ironically).

You will note that I said nothing about "haze". I said a clearing problem.

Simply put, it takes longer to clear all-grain beer than extract beer. Extract beer clears within a few days in the secondary and all-grain takes up to a month.

> You might, just in the interest of science, try lowering your sparge water temperature on a batch and see if that helps the clarity.

I am not opposed to trying anything, particularly if it makes life easier.

However, from my previous posting it would be suspected that if I lowered the sprage water temp to the recommended 170F, the grain would be only luke warm and it is hard to see how this would help.

>From: kjohnson@argon.berkeley.edu (Ken Johnson)

>I just hooked up the old tap to the keg and beer line to the faucet. After pressurizing the keg, I noticed that my faucet leaks. Does anyone know how to fix a leaky faucet (standard industrial beer dispenser (brass))?

If you are referring to Hoff Stevens, they are easy to take apart and clean or replace the faulty part. It is just a ball in socket affair that is pretty obvious. I had a leaker recently and sadly it was the old brass one.

The newer ones have plastic parts inside and probably never leak.

>From: Fred Condo <CONDOF@CGSVAX.CLAREMONT.EDU>

>This was my first attempt at all-grain brewing. All the books say you need at least 8 to 10 gallons of boiling capacity, but I am limited to my 6-gallon kettle. So, I just compensated by using extra grain. From 10 pounds of Klages malt, I got about 5 1/2 gallons of 1050 wort.

There is no law that says you have to boil it all at once. You can keep adding wort as it boils down and boil a zillion gallons in a 6 gal kettle.

If you boil for the minimum recommended time, you evaporate at least a gallon of liquid. If you don't evaporate any liquid, you are not boiling long enough to extract the hops and do all the other chemistry required of the brew.

>To those extract brewers who are scared of all-grain brewing (as I was), I say: FEAR NOT! It is *MUCH* easier than I thought it would be, and it adds only a couple of hours to the brewing process. I have two batches of all-grain pale ale in the other room happily fermenting away. I can hardly wait to taste and compare with my extract brews!

Congratulations! Welcome to the club of real homebrewers. Let us know how they compare. I suspect you will never go back again. It's a one way street.

>It was an almost magical feeling to see and taste the mash turn from bland and starchy to golden and sweet.

It's better than going to church.

>From: mfetzer@ucsd.edu (The Rider)

> >The section on malting was not necessary.....

>

> That is a strange comment, considering that the poster was looking for > information on doing his own malting.

<I'm speaking of the video in general, as an intro to homebrewing for newbies. Generally, people don't want to start by malting. And since there's no discussion of mashing, there's no point in showing people how to malt.

The intent is not to show people how to do it but to explain what malt is.

By actually making some, what it is, becomes very clear. I have run into a great many brewers who have no idea what is in a can of malt.

>From: korz@ihlpl.att.com

>Personally, I'm not sure if I could tell the difference in a blind tasting of Ales versus Lagers. I'm also not sure if many "experts" could....I don't think even Michael Jackson would be able to tell if it was a Lager or an Ale in a blind tasting.

Thank you. Just for a refresher, although this thread turned into a sales pitch for Wyeast, my original intent was to understand why commercial brewers, who are so terribly cost conscious, would spend so much money to

produce lager when their typical customer could not possibly tell the difference.

The only reasonable answer I picked out of the mess was that refrigerating the process makes it less likely that something will go wrong or change. The rest is pure hype.

>From: UNDERWOOD@INTEL7.intel.com

> Secondly, I tried using hop pellets in my last batch for the first time. As the green slimy foam came to the top of my brew kettle, i skimmed it off. Was this bad?

I suspect you skimmed off most the hops you just put in.

>From: homer@drutx.att.com
Subject: BJCP upcoming exams

Milwaukee, WI
June 13, 1992
Karen Barela, AHA, (303) 447-0816

I heard a rumor that there is going to be a convention in Milwaukee in June and I asume this is connected with it.

Would someone be so kind as to post the details and/or schedule for this convention.

js

Date: Tue, 31 Mar 92 05:35:12 PST
From: Greg Roody - DTN 237-7122 - MaBell 508-841-7122 <roody@necsc.enet.
dec.com>

Subject: Lienenkuegal brewery tours?

I'll be in Chipawah Falls WI for a month starting next week, and I am wondering if the "Lieney" brewery gives tours; does anyone know? Also, if you know the area, is there anything to do out there?

Thanks, and feel free to respond directly if the info isn't beer related.

/greg

Date: Tue, 31 Mar 92 05:35:32 PST
From: darrylri@microsoft.com
Subject: Beer Color Prediction Algorithm

(I sent this reply on Friday last, but it seems to have been lost in the bowels of someone's mail system. I appologize in advance if it should eventually repeat.)

smithey@rmtc.Central.Sun.COM (Brian Smithey) writes:
> >>>> On Wed, 25 Mar 92 19:10:02 CST, gjfix@utam.uta.edu (George J Fix) said:
> George> After the book was off to Brewers Publ., Darryl Richman sent me
> George> a remarkable new formula for the a priori prediction of wort
> George> color.
> [...]
> George> We sure hope Darryl makes his new software available (it includes
> George> a new hop bitter estimation scheme as well).
>
> Any chance that these will be made available for public consumption,
> Darryl? Those of us who write our own software or (shudder) calculate
> by hand can use all the help we can get.

George was far more generous with the credit than necessary. I was rereading his article in the Fall 88 Zymurgy about measuring beer color. In that article, there is a graph presented showing the color of a Michelob Dark (MD) as it is gradually diluted with distilled water. MD is known to be 17 SRM. The idea in George's article is that by diluting MD until it matches the color of your beer, you can determine your beer's actual color. Sort of a homemade set of Lovibond cells.

Also, in the article, George comments on the common color prediction algorithm of beer color = grain color * pounds of grain / gallons of beer. He says that this works for very pale beers in the 2-4 SRM range, but becomes dramatically incorrect as the color gets darker.

My approach is to take the grist and determine how big a batch would be required to produce a beer with 2 SRM. Then, take the difference from this volume and the actual batch size and use that to move back on the curve and predict a color.

I ran this on several batches of beer from my logs and it seemed reasonable. Until, however, the beer is darker than MD. A stout that I had made, which was very dark but not completely opaque, came up at about 600 SRM. The fault here is entirely my own since I naively extrapolated the curve in a straight line. Obviously, the curve flattens out dramatically somewhere above 17 SRM. I haven't had the opportunity to look at the data beyond 17 SRM, so I can only advise: Beware the dark side of the curve, Luke.

--Darryl Richman

Date: Tue, 31 Mar 1992 09:02:06 -0500 (EST)
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Liquid crystal thermometers

I am looking for a source for "stick-on" liquid crystal thermometers for my fermenters (carboys). I have found some aquarium thermometers that cover 70-90 (good to determine when to pitch), but I'd like one that goes lower (down into the lager fermentation range). Has anyone seen such a thing? (At a reasonable price? My aquarium thermometers cost less than \$2 each. I don't really expect to find a wider range for that price, but \$20 would certainly be out of the question.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109
spencer.thomas@med.umich.edu 313-747-2778

Date: 31 Mar 1992 9:09 EST
From: wkb@cblph.att.com
Subject: Aquarium thermometers/hydrometers -- NOT!

sterling@glorfindel.umcs.maine.edu (Sterling Udell) writes:

>
> ... One other thing. While in Key West I saw a number of
> salt-water aquariums, and a common piece of equipment for them was
a
> combination thermometer/hydrometer. Didn't measure in degrees
Balling
> or potential alcohol %age, of course - just specific gravity - but
> that's good enough for me. The convenience of both hydrometer and
> thermometer in one handy package is quite enticing; this is
> something I think I'll go out and buy as soon as I have a chance to
> scour the pet stores, but I'd like to ask the HBD again: has anyone
> used one before?

The normal range of specific gravities for marine aquaria is about 1.
020
to 1.024, so I doubt the hydrometer you saw will have a range useful
for
brewing. I also don't think the thermometer would have a range much
more than 65 to 95 degrees fahrenheit (typical fish-keeping temps).

-- Keith

| W. Keith Brummett(614) 860-3187 AT&T, Room 3B202 |
| att!cblph!wkb or, FAX: (614) 868-4021 6200 E. Broad St. |
| wkb@cblph.att.com R,DW,HAHB! Columbus, OH 43213 |

'

Date: Tue, 31 Mar 92 07:48 CST
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Rehydrating Yeast

To: Homebrew Digest
Fm: Jack Schmidling

Another MOMILY bites the dust?

I had routinely rehydrated yeast with a small amount of wort for years but recently switched to water on the advice of "experts". Not one to take advice without a pinch of salt, I tried it and was so impressed with the vigorous foaming of EDME in water that I assumed that the dried product must contain a nutrient and henceforth, rehydrated in water.

In my current life as a yeast culturing microbiologist, I noted that when I started a culture of EDME in water, the cells in a water solution showed no signs of reproduction even 24 hours later, in spite of the successful growth on the petri medium and slant.

I then started a culture in wort and found that at least 50% of the cells were in bud 24 hours later. It was now 48 hrs for the water culture and I was able to find only a few random cells that looked like they might be budding.

I do not know what the logic or reason is for rehydrating in water but it is clear that the time spent in this condition is not producing new yeast and it is hard to believe that yeast treated in this way is somehow capable of producing better beer than yeast that is encouraged to actively reproduce. It's sort of like drinking tea and singing hymns at a bachelor party.

js

Date: Tue, 31 Mar 1992 09:53 EST
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>
Subject: VMS conversion of UNIX files--summary

Well, thanks to everyone who responded to my post about vms conversion of unix files in general and the Cat's Meow II in particular. There were far too many helpful responses for me to respond individually, but I really do appreciate everyone's helpfulness. Just so we'll have it written down in one place, and also because I've noticed a few more people asking how, I'll post this summary of the responses I received.

First, it is possible to get plain ASCII files and uncompressed postscript files. Many kind souls offered to send them to me, but they are also available via ftp from NETLIB@MTHVAX.CS.MIAMI.EDU and from GARBO.UWASA.FI (128.214.87.1). I haven't tried GARBO, but NETLIB has an upper limit on what they'll send you and I must have exceeded it because it chokes when I try to get CAT II (which, afterall, is a pretty big file). I got CAT I a long time ago (in pieces).

Second, some VMS's will recognize a thing called DECOMP which will decompress UNIX files straight away or will put them in a form that they can be UUDECODED. I couldn't get my system to recognize the command (but it's probably my fault).

Third, there is a utility called LZCOMPRESS.SHARE available from OAK.OAKLAND.EDU in the pub/misc/vaxvms directory. There are other vms goodies there too. Also, a range of LZxx utilities are hanging around on DECUS tapes, whatever they are.

Fourth, for Mac users, you can get MacCompress and UUdecode from SUMEX-AIM.STANFORD.EDU.

Finally, COMPRESS_VMS.EXE is available from TUCANA.TUC.NOAO.EDU and from DECWRL. I lost (never had?) the internet for DECWRL, but I think it's something like DECWRL.ENET.DEC.COM. Anyway, COMPRESS_VMS.EXE is the route I went, and I got it from TUCANA. Worked like a charm. Just make sure you set up the symbol:

```
UNCOMPRESS := ${your dir}compress_vms.exe uncompress
```

and make sure that the file you are uncompressing has the extension xx_z, where xx is, I believe, anything as long as it doesn't make the extension illegal. The important part is the _z, or uncompress won't recognize the file.

Again thanks to everyone for making it easier for a VMS user to get along in a UNIX world.

Date: Tue, 31 Mar 92 09:58:14 EST
From: matth@bedford.progress.COM
Subject: Fish fryers and gauges

Reply to message from sterling@gandalf.umcs.maine.edu

First, let me say I like the idea of the burner setup.

Second, I don't think the fish thermometer/hydrometer will be able to do what you need. Of all the ones I've seen, the temperature scale does not go high enough. I think the highest I've seen is ~ 95 degrees F. Hell, it doesn't need to be any higher, unless you want to have a fish fry without the nice burner apparatus!-)

-Matth

Matthew J. Harper ! Progress Software Corp. ! [disclaimer.i]

God created heaven and earth to grow barley and hops. Now he homebrews !-)

Date: Tue, 31 Mar 92 10:10:07 -0500
From: yoost@judy.indstate.edu
Subject: Plastic Carboys

Has anyone ever tried them for a secondary ?

when using Crystal Malt to "flavor" and "color" an extract brew should
one add at the beginning of the boil ?

-John Yoost

Date: Tue, 31 Mar 1992 10:44 EST
From: CSGARDNER%GALLUA.bitnet@VTVM2.CC.VT.EDU
Subject: Riverdale, MD supplier address request.

Greetings all! I am a neophyte brewer (2 successful batches - so far, so good!),
benefiting tremendously from the wealth of information and experience here on

the net. After having been walked through the process by an old high school pal and homebrewer and reading the info here, I think I'm ready for my first solo batch. I read earlier this year of a supplier of brewing supplies located in Riverdale, MD. As I am living in Washington, DC and am only 10 mins from there,

I would like to first get to peruse what a brewstore offers before I settle i

ntoplacing my orders by phone/mail and waiting for my goodies to arrive. If a

nyone still has or if the original poster wouldn't mind mailing me this supplier's address, I'd be grateful. As a beginner, my needs are pretty simple, your basic kit and prepared malts, etc. will do while I am still absorbing the basic principles of brewing. With that in mind if anyone can suggest any good catalogs

for the beginner and how to get them? For that too, Thanks in advance!

Cherisse Gardner
csgardner@gallua

Date: Tue, 31 Mar 92 15:31 GMT
From: brians <brians_+a_neripo_+lbrians+r%NERI@mcimail.com>
Subject: Propensity Lager Difficulties

MHS: Source date is: 31-Mar-92 09:34 EDT

ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU wrote about an attempt at Propensity Lager:

>When it was cool enough, I strained out as much on the
>hops as I could (Pap.'s recipe calls for straining or
>sparging the hops straight after the boil :-?), and that
>proved to be a long and tedious process. I had thought,
>given the nature of pelletized hops, that I'd have to use a
>COFFEE strainer, but the kitchen strainer proved to be
>enough of a trial!! I had to pour a bit, spoon
>through the strainer to let the wort pass, spoon out the
>spent hops, then start again. The whole process took about
>half an hour!!

Yep, from my experience that's about par for the course for straining hops. As you no doubt noticed, pellet hops break up into myriad hop leaves and powder that clog like nobody's business. Look around for a hop bag--I use a nylon bag in my beers, it keeps the hops all in one place, removes the need for filtering, and despite the fact they don't get to swim through the wort, seems to give me all the bitterness and aroma I want.

>When I finished, the wort in the fermenter looked like
>thick, milky caramel!

This seems perhaps a little odd; I'd never describe any of my wort as "thick, milky caramel." However, you might just be seeing the effect of trub--hot and cold break material that might not have been terribly well filtered given your necessary multiple-step filtration technique. In general, unless you've been given foul, spoiled extract, there's almost nothing you can do wrong in the boiling stage that you'll be able to actually see that soon, so I would advise not worrying.

>Fermentation began vigorously within 24 hrs and is
>continuing still...The wort is STILL a milky-caramel in
>color! Is this normal? Will it clear eventually? If not,
>do I need to rack to a secondary?

Milky colors in fermentation are normal--you've got billions of little living specks of yeast tearing through your wort sugars, and their population can make the beer look kinda milky. I expect it'll clear on you. Racking to a secondary is a good idea if you're concerned about clarity--I always get a decent amount of "extra" yeast to fall out in a secondary--but since your post suggests you'd have to use the same container for secondary and the transfer would make you worry, I'd suggest not bothering. Drink the stuff out of a porcelain mug if clarity bothers you! Let us know how it looks in a week or so; if it still looks like milky caramel (geez, I'm gonna have to go buy a candy bar after this post!), you might want to try racking just to see what

it would do.

Brian Schuth

Date: Tue, 31 Mar 92 08:17:55 PLT
From: Tim Rushing <RUSHING@WSUVM1.CSC.WSU.EDU>
Subject: Re: Homebrew Digest #853 (March 31, 1992)

tell listserv beer-1 uns

Date: Tue, 31 Mar 92 08:31:18 -0800
From: mcnally@wsl.dec.com
Subject: protein rest a necessity?

In HBD 853 Al Korzonis writes:

2. You should point out that this is a single-step infusion mash and thus requires well-modified malt (Pale malt). Using less-modified malt (such as Lager malt) would require a protein rest.

Well, I used to believe this, but now I wonder. According to many sources, most commercial breweries use a single-step infusion. I've done this myself, and have had no problems at all. No haze, no excessive trub, nothing.

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

Date: Tue, 31 Mar 92 07:52:25 MST
From: haney@soul.ampex.com (Kenneth Haney)
Subject: bottling question

Hi all,

I was wanting to know if anyone could tell me how much dry malt extract I need to use at bottling? I wanted to try it instead of sugar to see if there is a difference.

Thanks in advance,
Ken
haney@ampex.com

Date: Tue, 31 Mar 92 12:02:00 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: re: John's Monster, brewing w/sugar

>...70% pale malt, 20% dark brown sugar...smelled strongly of rotten
eggs...

Hmm.. Brown sugar? Sulfur smell?

There might be something here.

(In the US at least) Brown sugar is made by adding some molasses back
into
refined white sugar. Lots of molasses has some sulfur compound or other
in
it leftover from the refining process (if it doesn't say `unsulfured'...
).

Perhaps making your own `brown sugar' with what you know to be unsulfured
molasses would ease the stink?

Carl

WISL,BM.

Date: Tue, 31 Mar 92 13:13:45 ECT
From: KIMMARIE McGOLDRICK <BG5564%BINGVMB.bitnet@CUNYVM.CUNY.EDU>
Subject: re: John's Monster, brewing w/sugar
Please remove me from the mailing list.

Date: Tue, 31 Mar 92 10:33:34 PST
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: Mail order prices

Here is a price selection from the homebrew suppliers I have catalogs for. Some of the catalogs are from last year, so prices may have changed. Most of these places are on the West coast. I have only ordered things from one place, so I have no comment on stock or service. If there is a good place I don't have listed, let me know. Also, buying in bulk will lower these prices.

| Place | Cascade pellets | 2-row | bulk pale | wyeast | choc. malt | corn |
|------------|-----------------|-------|-----------|--------|------------|------|
| 2 ozbarley | malt extr. | (1 #) | sugar(5#) | | | |

| | | | | | | |
|------|---------|-----------|-----------|------|------|------|
| GFSR | 2.50.75 | 13.95/51b | 3.75.99 | 4.75 | | |
| GRM | 2.50.79 | 2.00/lb | 4.00 | 1.25 | 5.00 | |
| JPB | 1.98.89 | 2.00/lb | 3.95 | 1.25 | 3.50 | |
| ABev | 2.00.55 | 11.65/61b | 3.45 | 1.30 | 3.30 | |
| B&W | 1.75.95 | 1.90/lb | 3.90 | 1.29 | 3.95 | |
| HBr | 1.95.90 | 3.00/lb* | 3.75 | 1.50 | 4.50 | |
| Will | 2.00 | 1.39 | 12.90/31b | 3.90 | 1.45 | 6.25 |
| BrM | 2.50.80 | 8.50/31b* | 3.50 | 1.50 | 3.50 | |
| GrWM | .70 | 1.00 | | | | |

* - dried malt extract (all others are syrup)
GFSR - Great Fermentations of Santa Rosa GFM - Great Ferment. of Marin
JPB - James Page Brewing Co. ABev - Alternative Beverage
B&W - Barley and Wine HBr - Home Brewery
Will - Williams Brewing BrM - Brewmaster
GrWM - Great Western Malting

Date: Tue, 31 Mar 92 10:52:17 PST
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: wort chilling

I asked last week on how to make a wort chiller and got many useful replies. Thanks a lot.

Here is what I did. It took a couple of hours on Saturday, mostly sitting there and thinking too much before I actually decided to bend the copper.

I had 50' of tubing, and used a plant pot to coil it into about a ten inch coil. The coiling went well, and I coiled about three quarters of the copper. I decided to make a smaller, inner coil with the remaining tubing, since the big coil so far was pretty tall. I then realized that I shoulda made the small coil first. Oh well. I used a wine bottle to make the inner coil, and left the bare ends rising out of the pot. The outer coil flexes a lot, like a slinky, but the inner coil is pretty rigid.

I decided I didn't want hose fitting on my kitchen sink, and since the plastic racking tube I had was 3/8" I.D., it fit right on the copper ends. I went to the hardware store and put about four fitting together to go from a sink to a 3/8" hose fitting (\$6), I got two clamps to keep the plastic on the copper(\$1.50), and a short piece of tougher plastic tubing (\$1.40) for the hot outflow. I used it to cool 3.5 gallons of boiling water and it was down to 25C in ten minutes.

So how do I use it on wort? I cool the wort after boiling, and let the cold break settle, right? So do I pitch the yeast starter, wait an hour or so for the settling, and then rack to the carboy? Do I just wait and don't pitch till the wort is in the carboy?

- Bryan

Date: Tue, 31 Mar 92 14:14:09 CST
From: tony@spss.com (Tony Babinec)
Subject: no-alcohol beer factoids

Some tidbits gleaned from an article on no-alcohol brews in the Monday, March 30, Wall Street Journal, written by Marj Charlier:

- Brewers don't pay federal excise tax on no-alcohol beer, which boosts profit margins by \$18 per barrel.
- The California Highway Patrol recently instructed its officers not to arrest anyone for drinking no-alcohol beers while driving. This, despite language in the state Vehicle Code that says a beverage with any amount of alcohol is considered alcoholic and therefore isn't compatible with driving motor vehicles.
- Domestic no-alcohol brews have 65 to 76 calories.
- The Big 3 employ different processes. Miller cooks Sharp's at a low temperature, thereby avoiding production of alcohol. Anheuser-Busch makes a regular beer and then removes the alcohol. Coors uses a special yeast and brewing process that together produce less alcohol.

Date: Tue, 31 Mar 1992 12:19:05 -0800
From: mfetzer@ucsd.edu (The Rider)
Subject: Re: Off to Deuchtlund.

>Date: 27 Mar 1992 13:57:04 -0500
>From: Chris McDermott <mcdermott@draper.com>
>Subject: Off to Deuchtlund.
>
> Off to Deuchtlund.
>I am going to Munich for a week soon, and I was wondering if anyone
could gives
>some suggestions as to some beir related places to check out. Of course
I mean
>besides the obvious places like the Haufbrauhouse. Thanks in advance.
>
> Chris McDermott, [homebrew, not just for breakfast anymore]
> <mcdermott@draper.com>

Oh, Chris, Chris, Chris, I'm crying... for one, they may give you an exam
before they let you enter the country, and that'll be to spell it.
Deutschland. But worse than that, you'll be sorely disappointed when you
hit that obvious place, the Hofbr*aeu*haus. You'll find no Germans
inside.
Mostly American and Japanese tourists, by the busload, and Italian,
Turkish, what have you waiters. Can you say *touristtrap*?

My recommendation is to hit small pubs in small towns. Sample the local
breweries, you can get Paulaner in all of southern Germany, so try
something local. Be aware that northern German beers are hoppy, bitter.
Southern German malty, sweet. Tons of small breweries in towns are still
independent and brew according to local styles. Try a 'Radler' sometime.
:)

Michael

- - -

Michael Fetzer
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer
Bitnet: FETZERM@SDSC
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

Date: 31 Mar 92 16:00:00 EST
From: Joel (J.N.) Avery <JAVERY@BNR.CA>
Subject: What kind of hops do I want?

First of all, I want to thank everyone who sent me information about where I can get hop rhizomes from. It turns out a store right here in Ottawa is ordering rhizomes from Washington, and is doing all of the paperwork importing them. So all I need to do now is select a couple of kinds. I figure (being stupid) that I'll only order two - one for bittering, and one for aroma. I use extract kits exclusively (because of time), and I mostly make dark beer (pale ale, bitters, and browns) - is two kinds of hops enough to get by?

What I would like the net to do for me now is help me select the kind of hops I should order. I can get the Alpha acid content and stability of some of the hops from Papazian, but not all, and he does not mention the yield from the different types. I know that the net contains all of this information.

The kinds of rhizomes available are: cascade, centennial, chinook hallertauer, herzbrucker, mount hood, nuggett, perle, tettnanger, williamette, bullion, kent goldings, and northern brewer.

Thanks in advance,
Joel

Date: Tue, 31 Mar 92 17:05:43 CST
From: pf@harlan.ls.utsa.edu (Paul Farnsworth)
Subject: What kind of hops do I want?

Please add me to your mailing list.

pf@harlan.ls.utsa.edu

Dr. Paul Farnsworth
Division of Life Sciences
6900 N. Loop 1604 W
San Antonio, TX 78249

Date: Tue, 31 Mar 92 17:54:06 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: What kind of hops do I want?

Subject: Jack's Grain Mill (George Fix)

I have been meaning to do a review of Jack's mill for some time, but have been putting off doing it. It seems that every time I would start the review, Jack would send a post to HBD insulting someone I liked and respected. That plus a heavy workload made procrastination easy. In recent weeks the tone has greatly improved, and in fact his experiments with NA formulations have been quite interesting. Thus I decided to make the time to do the review.

To get to the main point, Jack has built a first rate mill that is worth every penny he is asking for it. The metal work, the heart of any mill, is extremely impressive. When the mill first arrived, the first thing we did was to compare the quality of the crush with that obtained from the commercial mill at the Dallas Brewing. For the record the latter cost between \$5000 and \$6000. There was absolutely no difference between the two.

Shortly after getting the mill, I joined the staff at the Brewers Research and Development Co. (BRD) as a senior consultant. This firm makes brewing equipment and provides technical services for brewpubs and micros. With that job came a 1/2 bbl. BRD prototype to be used as a part of our customer service. Out went my old system including Jack's mill. The new owner of this system bought it primarily to get the mill, and is very happy with it. He promised a review which I will communicate to HBD.

Two very small additional points. Jack has gone overboard with respect to safety. He seems to be very worried he will be sued. (Folks, we have flamed him too often in the past!) This has lead to features in the mill which hurt its throughput, but not the very high quality of the crush. First, as noted in an earlier review, it is underpowered especially considering the quality of the rollers. This is of course easy to fix, and a motor which works in the 900-1200 rpm range seems well suited. Also by stepping up to 1/2 hp, one could start the mill with grains in the hopper. One can not do this with the motor Jack has on the mill.

Second, the pulley driving the rollers is not rigidly attached to the rollers, but rather to a slip disc on the roller shaft. Jack did this obviously with safety in mind. We took the mill to a local machine shop and they extended the screw hole in the pulley through the slip disc, and then threaded it. With this change the pulley could be rigidly attached to the rollers with a hex nut. The throughput went up by a factor of ten after this was done.

Congratulations Jack. You have every right to be proud of your mill.

Date: Tue, 31 Mar 92 17:55:01 CST
From: gjfix@utamat.uta.edu (George J Fix)
Subject: What kind of hops do I want?
Subject: Esters and typos (George Fix)

From:Korz@ihlpl.att.com

>I also assume that the yeast does more than create the alcohol,
>rather the reaction between the alcohol and acid takes in the
>yeast cell wall (George? Help?)

Al, you need very little help from me. Your comments about esters
seemed both accurate and informative. I presented data from HPLC
studies a few years ago in a AHA national meeting which confirms
your comments. This data was published in Vol. 7 of BEER and BREWING.

Micah is right about the typos in the book with my wife. Fortunately
the numerical entries in the recipes are ok, as are the hop calculations.
There is one major screamer in Chapter 3. It occurs at the bottom of page
45.

It reads

$$\frac{6 \frac{1}{3}}{2} = 3 \frac{1}{3} \text{ barrels}$$

It should read

$$\frac{6 \frac{2}{3}}{2} = 3 \frac{1}{3} \text{ gallons}$$

There are a number of mangled words. Contrary to what is seen on page
vii,
Laurie does not execute people for a living. There will be a second
printing
so we would be grateful for any comments and corrections.

Date: Tue, 31 Mar 92 18:43:33 -0500
From: adw3345@ultb.isc.rit.edu (A.D. Williams)
Subject: Bottle Fermenting Temps

Last Saturday a friend and I brewed some beer, and it's fermenting away in a bucket in the kitchen. Next Saturday we will bottle it and let it ferment some more. Since this is my second batch of beer (everyone say 'ooooh'! :-)) I've still got a few questions:

- 1) What temperature should I store the bottles when the beer is fermenting in them? Last time I put some in the fridge, some in a closet (room temperature). The ones in the fridge tasted better, but on the other hand I made quite a few mistakes with the last batch (boiled for only 15 minutes, put way too much corn sugar in it - 1 and 1/2 cups), so perhaps putting it in the fridge gave it some saving grace.
- 2) Since this was the first time I boiled the mixture for a whole hour, I noticed that at the last fifteen minutes or so, the mixture changed composition and foamed up a bit. Is this the usual thing to happen?

My recipe was simple, 1 can of amber light extract, 3 pounds - 1 cup of light malt extract, and 1/2 ounce of fuggles at 60, 15, and 5 minutes of boil time. I plan to use the 1 cup of malt extract for priming.

Thanks all for any help. This newsgroup is the best thing that happened to my new found hobby!

Derrick

Date: Tue, 31 Mar 1992 19:00:00 -0500
From: Nick Zentena <nick.zentena@canrem.com>
Subject: kettles and other

Hi,
Lost a handle on my canning pot last week
-(. I've since ordered one of the Rapid
60+qt kettles. Would anybody want to comment
on the handles on these things?

Secondly how long can I keep my yeast
starter going? I've fed it again but I won't
have the pot until probably next week.

When I was reading Fosters Pale ale book he
mentions keeping carbonation low enough with
a keg system is nearly impossible. So has
anybody tried pure Nitrogen instead of CO2?

Thanks

Nick

- - - -

~ DeLuxe] 1.21 #9621 ~ nick.zentena@canrem.com

- - -

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Date: Wed, 01 Apr 92 09:16 CET
From: "R.P.M. Tebarts (DBA-CRI)"
Subject: re: chimay white

The chimay cinq cents is indeed the 750 cl version of the chimay white cap.

End of HOMEBREW Digest #854, 04/01/92

Date: Wed, 1 Apr 92 08:27:02 EST
From: css@srml.stx.com (Chris Shenton)
Subject: protein rest a necessity?

In HBD 853 Al Korzonis wrote:

>Using less-modified malt (such as Lager malt) would
>require a protein rest.

To which Mike McNally <mcnally@wsl.dec.com> responded:

> Well, I used to believe this, but now I wonder. According to many
> sources, most commercial breweries use a single-step infusion. I've
> done this myself, and have had no problems at all. No haze, no
excessive
> trub, nothing.

Being a lazy slug, I usually opt for something which maximizes the
quality/effort ratio. I've almost always done single-step mashes
(cooler with false bottom) and none have had hazes or excessive trub.
I've used pale (English and US), Klages, Wheat, etc... My brew club
seems to think highly of my beers, as do my thirsty neighbors :-)

My brew-partner, steve@asylum.gsfc.nasa.gov, claims to get better
extract efficiency and a quicker clearing of the sparge by doing a
stove-top step-mash, then dumping into the slotted cooler to settle
and sparge. I haven't run the numbers on my own procedure to compare.

I too have been confused and intimidated by the books and the repeated
insistence on step-mashes, but the Simple Mash (TM :-) works well for
me. Just another data point....

Date: Wed, 1 Apr 92 08:34:43 EST
From: css@srml.stx.com (Chris Shenton)
Subject: Re: Off to Deuchtland.

On Mar 31, The Rider <mfetzer@ucsd.edu > writes:

> Deutschland. But worse than that, you'll be sorely disappointed when
> you
> hit that obvious place, the Hofbr*aeu*haus. You'll find no Germans
> inside.
> Mostly American and Japanese tourists, by the busload, and Italian,
> Turkish, what have you waiters. Can you say *touristtrap*?

I stopped in to try the recently opened Mai Bock when I was last
there. An *excellent* beer (I'm a big fan of bocks). My drinking
companion purposefully sat us next to a couple of Bavarians, despite
the empty tables, and we had a fine time. I suppose there were the
usual groups of tourists, but we didn't pay any attention -- talking to
the locals was more fun.

So, relax, don't worry, have a Hofbrau. You're not going to Muenchen
to see the tourists, you're going there to *drink*!

Prost!

Date: Wed, 01 Apr 92 09:08:49 EST
From: Brian Batke <bab@odin.icd.ab.com>
Subject: Re: EASYMASH

Jack Schmidling writes:

> As I have the same aversion to plastic as I do to aluminum
> and to keep within the budget of most hobbieists, I decided
> to base the system around the old enameled 8 gal kettle that
> grandma used for canning.
>
> The same kettle is used for mashing, sparging and again
> after dumping the spent grains, for the boil. It is never
> lifted full so the problem of handles falling off is not an
> issue.

I wonder about the durability of these kettles. I bought one
a few months ago. After being used for 4 extract batches,
the finish on the bottom is wearing off and it's starting
to rust. It was washed and dried immediately after use.
I hate to think of what it will look like after a dozen
batches.

- -----
Brian Batke
bab@icd.ab.com
Allen-Bradley Co., Highland Hts, Ohio

Date: Wed, 1 Apr 92 9:12:27 EST
From: Mike Sharp <msharp@cs.ulowell.edu>
Subject: Mash-Tun from hell -- Alpha test

Hi,

Yesterday witnessed both the beginning & end of two eras. First, after 175K miles I took my '76 Capri to the junkyard. This prompted the opening of the MTFH era (after all, I was kind'a bummed out about the Capri & I couldn't go anywhere -- why not brew the blues away?). Yes, yesterday was the alpha test of the mash-tun from hell.

For those of you who haven't been paying attention, the MTFH is a 27.5gal stainless vessel (half a stainless drum) fitted with a 30% open false bottom.

The false bottom was cut from an 18gauge sheet of 1/8" offset perf stainless.

It rests on a big X made of 1/2x1/2x1/8 stainless angle which attaches to the sides of the vessel via four little angle iron 'feet'.

The MTFH is heated by a 4500watt tube heater constructed out of various bits of pipe and an electric water heater element. Mash recirculation is accomplished by a 15gal/min procom pump (like the carbonator pumps Foxx sells). There is a rather impressive bank of valves that allow wort to move in all sorts of different directions. At the moment there isn't much to do with all of those valves, but once the sparge water tank and the boiler are constructed (30gal and 50gal respectively), they will allow the system to be set in place permanently w/o the need for moving hoses, etc.

All in all, the MTFH is sort of a RIMS on steroids with a few extras for convenience.

Yesterday's alpha test recipe was fairly generic (a shock to many who know me!):

- 30lb 6-row pale
- 5lb 40L crystal
- 20oz Hallertau for 60min boil
- 2.5oz Hallertau for 10min
- MeV English Ale & any pediococcus & Brettanomyces from the cask. (I usually make pseudo-lambics in it)

I started with all of the grain and ~10-12gal of water at 110F. In one hour and 10min it was at ~155F (~.6F/min) The temp was held for one hour (a trivial task with that much thermal mass). Sparging took about 1/2 hour and I collected about 18 gal of wort. I probably could have done better but near the end I'd run out of sparge water & was just using hot water. The sparge went *wonderfully* BTW. I probably could have done it a lot quicker if I hadn't kept running out of sparge water.

The gravity wound up being ~1.050. That's about 70% efficiency according to my 'Amazing Wheel of Beer'. Not great, but given the sparge, not bad either. I expect this will improve dramatically on the next run. (read: I'll have my sh*t together next time)

FWIW, I could have fit another 20-30lbs of grain in the MTFH. I don't ever plan on running anything like that but I was having all sorts of really evil pale barley wine ideas... Lets see,

first runnings from 50lbs of pale...

After the sparge I filled everything that didn't leak with wort. I then started a 1hour boil in a bruheat, 5gal pot & 3 gal pot. I wound up running the bruheat and the 5 gal pot once more each to finish off the boil. Each of the boils got a portion of the hops. Upon completion of the boil I put everything in my oak primary. (It was the only thing big enough, besides I didn't want to have a completely normal recipe)

While cleaning the MTFH I noted some scorching on the heating element, but not so much as to discourage future runs. (I don't make really pale ales/lagers anyway) Also, you wouldn't believe the amount of trub that a batch this size produces!

So what possessed me to build such a large brewery? No, I'm not trying to die of scirossis of the liver. In fact, I don't really drink that much (relative) at all. A few pints a week. However, when playing with lambics I need to fill a 15gal cask for each batch. That means I need to **yield** more than 15 gallons. Hence the MTFH was born.

--Mike

p.s. if you're from the BATF the above is a fictional work for the entertainment of homebrewers, (c) 1992 by Mike Sharp. ;-)

Date: Wed, 1 Apr 92 08:47:41 EST
From: hp-pcd.cv.hp.com!lotus!"CRD!EJ_McGowan@LOTUS"
Subject: ASCII or uncompressed Postscript

~~inner_header~~

To: UNIXML::"homebrew@hpfcmi.fc.hp.com
Subject: ASCII or uncompressed Postscript

Frank Tutzauer mentioned

>First, it is possible to get plain ASCII files and uncompressed
postscript
>files. Many kind souls offered to send them to me, but they are also
>available via ftp from NETLIB@MTHVAX.CS.MIAMI.EDU and from
>GARBO.UWASA.FI (128.214.87.1).

Could I impose on one of the people who offered to send the ASCII file? I
don't live in a UNIX environment and would love to get the CAT II in
plain
ASCII format. Plain EMAIL would be fine. Thanks in advance.

Date: Tue, 31 Mar 92 23:10:02 CST
From: rjj@training.cray.com (Randy Johnson)
Subject: Leinenkugel tours

From: rjj@tngstar.cray.com
Subject: Leinenkugel's tours

Greg Roody wants to know about tours at Leinenkugel's in Chippewa Falls, WI.

First, Greg, notice the spellings of both Leinenkugel's and Chippewa. I know something about them since I work for Cray Research in Eagan, MN and often go to Chippewa Falls where the supercomputers are manufactured. I'm guessing you're with DEC and will be at Cray for the month.

Leinenkugel's is a German name and Chippewa is a bastardized spelling and pronunciation of the Ojibwa Indian tribe.

I took my homebrew group from Red Wing, MN on a tour of the brewery a few years ago and I recall that tours don't start until May. They do, however, have a little hospitality shop there with shirts, etc., but no samples, unfortunately. Call directory assistance for their number (AC 715).

If you get to tour, it is sort of interesting, because, even though they are now part of Miller, they are still kept SMALL. The brewmaster was funny and very charming. I remember crawling over hoses and up steep steps. We saw the whole thing and when done sampled fresh, unpasteurized beers he had put in his office freezer before we toured. Everyone that works in the brewery seems to be happy, short, stout and has a big belly.

Chippewa Falls is NOT cosmopolitan, so don't expect big city thrills. Residents there enjoy the outdoors (hunting, fishing, etc.). There is an interesting park across from the brewery you might like to see. And of course, every bar in town serves Leinie's (reg., light, and Limited).

Oh, and watch out for the one-way streets - they're killers. For more excitement, go to Eau Claire or watch TV.

Randy Johnson (rjj@tngstar.cray.com)

Date: Wed, 1 Apr 92 09:42:57 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Source of bugs for lambic brewing

In "Lambic", Guinard lists three organisms that are important for the authentic lambic brewing process:

Tegenaria parietina

Lepthyphantes leprosus, and

Pholcus phalangoides

I have been searching my homebrew suppliers, but none have been able to provide me with these bugs. One guy suggested I obtain them from environmental sources, but I'm not sure I'm equipped to culture them myself. I would appreciate helpful suggestions about sources for these organisms, and their maintenance.

thanks,

dennis

Date: Wed, 1 Apr 92 09:15:29 EST
From: hp-pcd.cv.hp.com!lotus!"CRD!EJ_McGowan@LOTUS"
Subject: ASCII or uncompressed Postscript

~~inner_header~~

To: UNIXML::"homebrew@hpfcmi.fc.hp.com"
Subject: ASCII or uncompressed Postscript

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plain
ASCII format. Plain EMAIL would be fine. Thanks in advance.

Date: Wed, 1 Apr 92 09:53:49 EST
From: perley@easygoer.crd.ge.com (Donald P Perley)
Subject: Training Hops - Up Or Out ?

>The conventional wisdom - and this applies to tomatoes and other plants,
>also - is that a trellis guiding shoots laterally gives easier access to
>the resulting fruit, as well as increasing exposure to light on a per-
>flower basis, since you don't have lower fruits shadowed by those above.

Since you are harvesting flowers, not fruit, is more light on the
flower helpful? You aren't really dealing with ripeness.

>From pictures I have seen of commercial hop picking, and what I do
myself, the usual procedure is to take the whole plant down
for harvest. A horizontal trellis would be an unnecessary complication
at harvest time, unless you also want the shade.

-don perley

Date: Wed, 1 Apr 92 09:45:10 EST
From: hp-pcd.cv.hp.com!lotus!"CRD!EJ_McGowan@LOTUS"
Subject: ASCII or uncompressed Postscript

~~inner_header~~

To: UNIXML::"homebrew@hpfcmi.fc.hp.com"
Subject: ASCII or uncompressed Postscript

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don't live in a UNIX environment and would love to get the CAT II in
plain
ASCII format. Plain EMAIL would be fine. Thanks in advance.

Date: Wed, 1 Apr 1992 10:29:10 -0500 (EST)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Re: Rehydrating Yeast

Excerpts from internet.homebrew-beer: 31-Mar-92 Rehydrating Yeast Jack Schmidling@ddsw1.mc (1357)

> I had routinely rehydrated yeast with a small amount of wort for years but

recently switched to water on the advice of "experts".

...

> I do not know what the logic or reason is for rehydrating in water but it is

> clear that the time spent in this condition is not producing new yeast and it

> is hard to believe that yeast treated in this way is somehow capable of

> producing better beer than yeast that is encouraged to actively reproduce.

> It's sort of like drinking tea and singing hymns at a bachelor party.

maybe some of us bachelors enjoy drinking tea and singing hymns!

i rehydrate my dry yeast in a little bit of warm water in a coffee mug, and stir the thing up with a fork till there's no clumps left. then i dump it into the carboy. total time for process: 2-3 minutes.

i figure it's done to prevent the yeast from clumping up (and not having some of it work).

you might be trying to start your yeast, rather than merely hydrate it!

Date: Wed, 1 Apr 92 09:32:35 CST
From: Michael J. Gerard <mjgerard@eng.auburn.edu>
Subject: Mash Water
Full-Name: Michael J. Gerard

I'm brewing my first all grain recipe in a few weeks. We have about 11 pounds of grain (9 of those are pale ale). We are also mashing on an electric stove. One of the books I have suggests that you use at least 2 quarts of water per pound of grist on an electric stove. That comes out to $11 * 0.5 = 5.5$ gallons of water. I usually try to have 7 gallons of wort at the start of the boil (which seems to come out to 5 gallons of beer after boiling and settling, etc.)

My question is will 1.5 gallons of sparge water be enough. I'm used to using something like 3-4 gallons with much less grain.

Any help would be appreciated.

Thanks,

Mike Gerard

Date: Wed, 1 Apr 1992 11:11:04 -0500 (EST)
From: P_LABRIE@UNHH.UNH.EDU (Paul LaBrie)
Subject: re: U.S. brown sugar and molasses

I was interested in Carl West's comment on U.S. brown sugar -- specifically that some (most?) of it is manufactured by adding molasses back to refined white sugar. This might explain the taste of the last bitter that I had made.

I based an all-grain bitter on some of the recipes from one of Dave Line's books. Not wanting to spend the money for demerara sugar, I went with common brown sugar. The recipe also called for 1/8 of a cup of unsulphured molasses for a 5 gallon batch (I do understand that molasses should be used sparingly) Anyway, the brew came out rather nicely (IMHO) but tasters did observe that it had a distinctive molasses note -- not objectionable but definitely there. The brew did NOT have any sulfur odors or tastes.

S-O-O-O, the question is: Does anyone have any further detail on the composition of U.S. brown sugar? I could obviously just eliminate or reduce the molasses addition, BUT it sure would be nice to know...

Thanks

- Paul -

Date: Wed, 01 Apr 92 08:30:00 -0800

From: mcnally@wsl.dec.com

Subject: clearing problems

You will note that I said nothing about "haze". I said a clearing problem. Simply put, it takes longer to clear all-grain beer than extract beer. Extract beer clears within a few days in the secondary and all-grain takes up to a month.

Your all-grain beer takes up to a month to clear, Jack. Mine takes about a week. And believe it or not, your "clearing problems" are the result of haze. The solution to the clearing problem is to wait for the haze to precipitate out.

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

Date: Wed, 01 Apr 92 11:06:44 EST
From: matth@bedford.progress.COM
Subject: "Real" homebrewers

Fred Condo Sez:

[Paraphrased]

That he just switched to all grain from extract and felt it was a
painless
process

In reply to this, Arf Sez:

"Congratulations! Welcome to the club of real homebrewers."

To This I say:

Jack, your attitude bit is stuck. Just because someone doesn't do all
grain
doesn't mean they aren't "real" homebrewers. It's like a 'C' programmer
telling
an ADA programmer 'You`re not a real programmer because you don't use C'.
Many people don't have the time, money, or desire to go all grain. (Right
now
I don't have the time, and it *is* more time consuming).

Enough said.

-Matth

Matthew J. Harper ! Progress Software Corp. ! [disclaimer.i]

God created heaven and earth to grow barley and hops. Now he homebrews
!-)

Date: Wed, 1 Apr 92 10:42:17 CST
From: jeff gale 283-4010 <gale@sweetpea.jsc.nasa.gov>
Subject: RE: bottling question

In response to Ken's question I use 1 1/4 or 1 1/2 cups DME for priming depending on how carbonated a particular style of beer is. I do prefer to prime with DME over corn sugar as I believe that this reduces cidery flavors.

Try priming with DME and let us know which you prefer. Cheers!

~~~~~

Jeff Gale gale@sweetpea.jsc.nasa.gov  
McDonnell Douglas Space Systems Company

-----

Date: Wed, 1 Apr 92 08:44:00 PST  
From: ALTIMARI@FOLSM3.intel.com  
Subject: Liquid Yeast Question

I have a fairly simple question.

I activated a Wyeast liquid yeast package on Sunday night. I was planning to do a partial mash Pale Ale Monday night. The yeast package was just barely starting to expand so I decided to wait another day. On Tuesday morning the package was definately expanding and as fate has it I was unable to brew Tuesday night. It is now Wed. morning and the package is seriously expanded and looks like it might explode.

Has anyone ever had one of the packages explode?  
secondly,  
will the yeast be effected in any way by this delay  
before use?

Steve Altimari

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Date: Wed, 1 Apr 92 11:45:13 CST  
From: caitrin lynch <lyn6@midway.uchicago.edu>  
Subject: Yeast Culturing

I have an ale sitting in a secondary fermenter with quite a bit of yeast on the bottom. My question is what is the best way to culture, or at least preserve this yeast for my next batch short of immediately fermenting it in this carboy?

Cheers,

C.

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Date: Wed, 1 Apr 1992 09:41 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
**Subject: Welcome Aboard**

Hey... I see Paul Farnsworth is attempting to join our little community!  
Well welcome Paul, we could sure use some of your expertise on frequent  
occasion. Please Paul introduce yourself, for those that don't know you  
or your expertise. What a great resource we have here. I'm amazed it  
hasn't  
been taxed or baned yet!

Bob Jones

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Date: Wednesday, 1 Apr 1992 09:43:32 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Rehydrating Dried Yeast**  
Full-Name:

Jack S. said:

>I had routinely rehydrated yeast with a small amount of wort for  
>years but recently switched to water on the advice of "experts".  
>Not one to take advice without a pinch of salt, I tried it and  
>was so impressed with the vigorous foaming of EDME in water that  
>I assumed that the dried product must contain a nutrient and  
>henceforth, rehydrated in water.

>In my current life as a yeast culturing microbiologist, I noted  
>that when I started a culture of EDME in water, the cells in a  
>water solution showed no signs of reproduction even 24 hours  
>later, in spite of the successful growth on the petri medium and  
>slant.

OK, Jack, let me add my two cents worth. Of course water is not  
a good medium for yeast growth. The only reason I know of for  
rehydrating dried yeast cells in water is that the difference in  
osmotic pressure on the yeast cell walls is kept down, allowing  
more of the cells to rehydrate without bursting (than if you  
rehydrated them in wort). This process may take about 5 or 10  
minutes. Then you immediately put them in a growth medium, such  
as wort.

It is sort of like eating some food and taking some aspirin and  
vitamins before going to the bachelor party. <grin>

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wed, 1 Apr 92 10:35:18 -0800  
From: jpr@gene.com (Jerome Rainey - consult)  
Subject: Anderson Valley brew list - ingredients

Ok, here's the list of Anderson Valley brews and their ingredients as printed on the wall by the bar at the AV brewpub in Booneville, California.

Brew Malts Hops

Poleeko Gold 2-row pale, eroica, nugget, northern  
Light Ale 40L crystal brewer, cascade

Extra Special 2-row pale, 40L nugget, eroica, northern  
Bitter (ESB) crystal, Munich brewer, tettnanger

High Rollers 2-row pale (60%), northern brewer, mount hood  
Wheat Beer Wheat (40%)

Boont Amber 2-row pale, 40L eroica, northern brewer,  
Ale and 80L crystal willamette

Centennial 2-row pale, 40L nugget, eroica, northern brewer  
(Batch #500) and 80L crystal, mount hood  
20L Munich

Deep Enders 2-row pale, 40L nugget, northern brewer,  
Dark Porter and 80L crystal, willamette  
chocolate

Barney Flats 2-row pale, 40L eroica, northern brewer,  
Oatmeal Stout and 80L crystal, cascades  
Munich, chocolate,  
wheat, roasted  
barley, oats

I have tried the Boont amber in bottles (very good!) and the ESB, centennial and oatmeal stout at the pub. So far, I have nothing to complain about. Their beers are clean and malty, and the stout is so good I can hardly believe it. As a matter of fact, I had better try it again to make sure I'm not imagining things.

Cheers,

Jerome Rainey (jpr@gene.com)

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Date: Wed, 1 Apr 92 12:26:06 -0600  
From: volkerdi@MHD1.moorhead.msus.edu (volkerding patrick)  
Subject: Leine tours

Greg Roody asks about tours of the Leinenkugel brewery. While I've never gone on the brewery tour, I know they have them. Many times on the road in Wisconsin, going to see the Dead at Alpine or something :) I've spotted signs advertising the brewery tour. The real brewers' attraction in Chippewa Falls, IMHO, is the Chippewa Springs Co. They'll sell you 5 gallon carboys filled with spring water, and in sturdy fiberboard boxes with handles for \$7 + \$6 deposit. Quite a deal. I bought three of 'em :^)

- -- Pat  
 (who's thinking of getting some Whitbread and Orval in the name  
 of science :^)

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Date: 1 Apr 1992 13:04 EST  
From: dab@dasher.cc.bellcore.com (dave ballard)  
Subject: hops in nj (sort of)

A friend of mine brought me an article on hops from a magazine called "The Herb Companion." The article is great, but it's too long to post, sorry. Anyway, listed at the end are sources for hop seeds, vines, and cuttings (rhizomes). There's a place in Port Murray, New Jersey listed called the Well-Sweep Herb Farm. I was pretty psyched since I live about a 1/2 hour away from there. I gave them a call and spoke with a very nice but clueless woman who said that they do carry rhizomes for \$6 ea. When I asked what kind they carry she said "the kind that grow in New Jersey." Hmmm. I asked if they were used for brewing and cooking (as opposed to decoration or something) and she said they're excellent for beer. I also asked if she could give me a hint as to what variety they're close to, but she said she didn't know hops (I had figured that part out already).

Does anyone know what types of hops are indigenous to NJ? They sound interesting but are a little (actually a lot) pricey. If you're interested and want to call yourself, the place is:

The Well-Sweep Herb Farm  
317 Mt. Bethel Rd.  
Port Murray, NJ 07865

908-852-5390

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Date: Wed, 1 Apr 92 15:18 CST  
From: korz@ihlpl.att.com  
Subject: ale vs. lager

Although anyone who saw my original post would not be confused, I don't like being misquoted. Jack writes:

>korz@ihlpl.att.com  
>  
> >Personally, I'm not sure if I could tell the difference in a blind  
tasting  
> of Ales versus Lagers. I'm also not sure if many "experts" could.....  
I don't  
> think even Michael Jackson would be able to tell if it was a Lager or  
an Ale  
> in a blind tasting.

The missing text "...." specifically mentions Samuel Adams (whose Lager and Ale are both very highly dryhopped) as a \*specific\* example which would be difficult to identify as lager or ale by MJ, due to the high hop nose.

> Thank you. Just for a refresher, although this thread...

> The only reasonable answer I picked out of the mess was that  
refrigerating  
> the process makes it less likely that something will go wrong or  
change. The  
> rest is pure hype.

That and the fact that the industrial brewers appear to go to great lengths to avoid the introduction of flavor in their products. Witness Eckhardt's book that gives the IBU for 1986 Budweiser and (I guess) 1989 Budweiser. A-B lowered it to 12 IBU, which according to Eckhardt, is \*at\* the threshold of human sensitivity to hop bitterness! At this rate they'll be bottling seltzer water by the year 2000 :^).

Al.

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Date: Wed, 1 Apr 92 07:50 CST  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: Rehydrating Yeast

To: Homebrew Digest  
Fm: Jack Schmidling

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

>I \*do\* pull out my chiller after it's done its job. I then pitch the yeast, stir the wort into a vortex, and let settle for an hour or 2 before transferring to a carboy.

That is an interesting alternative but I do not see the advantage of resuspending the trub by churning it up when you take out the chiller. Somehow I doubt that you will have the same amount of trub after one hour.

>I don't really see why Hot/Cold break "stuff" is better than just Hot/Cold break. Discussions of break time deal only with the stuff produced at that time.

Because there needs to be a distinction between the process state and the trub.

>There's little room for confusion.

Tell me, when does the hot break become the cold break? Clearly, the cold break stuff contains hot break stuff.

>Now I've got a question for you. In your easymash setup, have you ever had any problems with the window screen drain/spigot setup getting clogged with hops/trub when you transfer off to the carboy?

Never! If the mash doesn't get stuck, why on earth would a little hops?

>From: korz@ihlpl.att.com

>Three comments on EASYMASH:

>1. The "screen-around-the-pipe" lauter tun is indeed simple, but I want to again point out that the advantage of a more elaborate system would be better extraction (drawing all the runoff from the center of the tun reduces the amount of sugar you extract from the grains at the sides of the tun). This is not a big deal for beginners, but you may want to mention the trade-offs that you make going with a simple system. It validates why your system is so much simpler -- some are sceptical when you offer "something for nothing."

I am skeptical about your assumption that simple is necessarily less efficient. Visualize the following:



A kettle with 5 inches of mashed grain and six inches of liquid. The grain is totally saturated with the liquid and it does not make any difference at what point the liquid is removed as long as the mash remains submerged in the liquid. Osmotic pressure will always attempt to maintain a balance by diluting the sugar no matter where it is in the kettle.

Just to test my theory, I have thouroughly stirred the spent grain and upon settling again and re-establishing the proper temp, there is no increase in the SG of the runoff. This would indicate that the extraction is homogeneous throughout the mash.

I suspect the reason people believe what you are suggesting is because, again, the experience of a commercial brewery does not extrapolate to the home brewery. Most commercial operations sparge by spraying water on the top of the mash not by covering with water. Spraying seems far less efficient to me than submerging in water and would require capturing the trickle down over the entire bottom area.

>3. "Strike" temperature, is not the temperature of the mash, rather, the temperature of the "hot liquor" (water) before mixing with the milled grains. If you correctly calculate the strike temperature (based upon the mass of the water you will use, mass of the grain you will use and the initial temperature you want your mast to be), upon mashing-in, your mash will be at the correct, pre-calculated, initial temperature and you won't have to add heat unless it is a very long rest or if your mash tun is uninsulated. I think what you meant was: "When the 'saccharification' temperature is reached, reduce the heat and stir occassionally..."

All of the above is totally irrelevant to my process and sounds more like rocket science than EASYMASH. Why on earth would anyone want to or need to go through all that, when he/she can simply heat the mash to any temp desired?

The answer is obviously that you are ignroing the fact that I am mashing in a kettle and you are dumping your stuff in a bucket.

js

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Date: Wed, 1 Apr 92 14:36:20 CST  
From: whg@tellab5.tellabs.com (Walter H. Gude)  
Subject: Rotten Egg Smell

The only times I've ever gotten a rotten egg smell is when I've fermented with more than 75% wheat malt. Once with Red Star Lager (agast!) and once with Wyeast German Ale yeast. The Red Star when on for days this way, finally died out and no trace was left in the bottles. After a couple of months in the bottle this beer to second in best of show out of about 120 enteries. The German Ale yeast had the sulfur smell for about a day and then its gone. Two weeks in the bottle and this beer is smooth clean and wonderful, better than the RS batch.

Just a data point,  
Walter

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Date: Wed, 1 Apr 92 15:00:11 CST  
From: whg@tellab5.tellabs.com (Walter H. Gude)  
Subject: Re: Rehydrating Yeast

In Digest #854, JS comments that after rehydrating his EDME yeast in water he sees no budding in 24 hrs, however in wort he sees budding. I think that the rational for rehydrating in water runs along the following lines.

The yeast after happily growing in their normal aqueous state, are rudely dried into hard little balls. By first rehydrating the yeast in water it allows them to return to a watery state, before being thrown to work in the wort. Its a kinder gentler rehydration, sinse the high gravity wort will compress the bee-jeebers of of the little guys. Sort of the opposite of divers comming up from deep sea diving, they must go through a graudual decompression to keep from getting the bends. Here, the yeast go into relatively low pressure water, and then into the higher pressure wort, in the hopes that more of the little guys will survive the transition unscathed. Momily or not? It's absolutely no more trouble to put it in water for a few minutes so what the h\*ll.

My two cents,  
Walter Gude

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Date: Wed, 1 Apr 1992 21:39 EST  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: Head color in stouts and porters

As a brewer, I would place myself somewhere in between advanced beginner and beginning intermediate (batch #15 is in the fermenter). Of these 15 batches, I have only brewed 4 stout/porters. Actually, 3 dry stouts and 1 dry porter. Of these 4 brews, 2 had a very creamy white head and two had a dark brown head. Although all of the beers were quite tasty, I am curious as to what causes the difference in the colors of the heads. Since I am currently an extract brewer, I understand that I am somewhat at the mercy of the companies that manufacture my malt extract. Nonetheless, I would like to know what determines the color of my beer's head in stouts and porters, and what I can do to influence that color.

Under the assumption that the head color is determined by ingredients and not process, I looked back over my notes for the 4 beers in question and compiled the following data:

Ingredient	Stout 1	Porter	Stout 2	Stout 3
Extract Syrup	A	--B	C	
Dark DME	3lb	5lb	1lb	--
Flaked Barley	1c	1c	--1c	
Roasted Barley	1lb	--1/2lb	1/2c	
Crystal	--4oz	1/2lb	1/2c	
Black Patent	--1c	1/2lb	1/2c	
Chocolate Malt		-----1/2c		
Quaker Oats		-----3/2c		
Yeast	M&F dry	1084	1084	1084
Priming	3/4c dex	1c amber	1c amber	5/4 c light
Head Color	white	white	brown	brown

Note: DME = dried malt extract (not diastatic malt blah blah blah)--all DME is M&F DME; A = 4lb Muntons Export Stout (hopped); B = 6.6 lbs John Bull dark (unhopped); C = 8 lb Mountmellick Stout (hopped); dex = dextrose; amber = amber DME; light = light DME.

I really don't think that the specialty grains would markedly influence the head color, but still I figured I should consider the possibility. And, looking at the above table, it seems I'm probably correct that they don't: Flaked barley, chocolate malt, and oats all went into one brown beer, but not the other; roasted barley and crystal both went into one white beer, but not the other (and similarly for the yeast and the priming sugar). I suppose

there might be some kind of synergistic effect (e.g., crystal in the presence of roasted barley leads to brown heads but otherwise the head is white), but somehow that seems unlikely to me. So really, the only thing left that might account for the difference is the extract: Mountmellick and John Bull giving brown heads, and Muntons syrup and DME without syrup giving white heads. Is this correct? If so, what in the extracts accounts for the differences? I would really like to know.

And now, on another subject: Looking at the table, you have a pretty good idea of how I've brewed my stouts and porters (ok, you don't know about hops or procedures, but still....). If you have any suggestions, let me know. I'm on a quest to duplicate the many pints of Guinness I had in Dublin a few years ago. It's probably an impossible task, but trying, I'm sure, will make me a better person.

- --frank

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Date: Wed, 1 Apr 1992 23:00:32 -0500 (EST)  
From: Peter Glen Berger <pb1p+@andrew.cmu.edu>  
Subject: cat's meow question & recipe

What does the label "best batch" over some of the recipes indicate?

Whatever it means, glad to see one of mine got one.

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Pete Berger     ||   ARPA:peterb@cs.cmu.edu  
Professional Student   ||   Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law   ||   BITNET:   R746PB1P@CMCCVB  
Attend this school, not CMU     ||   UUCP:   ...!harvard!andrew.cmu.edu!pb1p  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale  
of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Wed, 1 Apr 1992 23:06:12 -0500 (EST)  
From: Peter Glen Berger <pb1p+@andrew.cmu.edu>  
Subject: Recipe: Mo' Better Bitter

Here's a recipe for a good to great bitter.

3 lbs. M&F Dry light malt extract  
3 lbs. M&F Dry amber  
1.5 lbs. Laaglander dry light  
.5 lbs cracked toasted 2-row malt.  
SMALL SMALL SMALL SMALL SMALL handful of roasted barley.  
1 oz. Galena hops (8% alpha, so 8 HBU) for boil  
1 oz. Fuggles (4% alpha, 4 HBU) for boil  
1/2 oz. Fuggles, finishing  
Wyeast irish ale yeast.

Substitute boiling hops at will, as long as you end up with 12 HBU.  
The roasted barley is to add a hint of "red" color and just a touch of  
flavor; if you despise the taste of roasted barley use chocolate malt  
instead. The toasted barley is essential.

I used Wyeast Irish, but London ale would probably be even better.  
I wish I had dry hopped this batch with an extra 1/2 oz. of Fuggles.

This is assertive and full-bodied, but drinkable by all. Keep the  
fermentation temperature relatively high, around 68-70 degrees  
fahrenheit, as a nice dicetyl is necessary to round this out.

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Pete Berger || ARPA:peterb@cs.cmu.edu  
Professional Student || Pete.Berger@andrew.cmu.edu  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale  
of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Wed, 1 Apr 1992 23:13:01 -0500 (EST)  
From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: RECIPE: Goldenflower Ale

This may be the best beer I've ever brewed. It is without question the lightest.

3.5 lbs. Laaglander Dry extra light malt.  
1 lb. really good fragrant clover honey.  
8 grams Galena hops (8% alpha, for boil).  
1/2 oz. Fuggles, DRY HOP ONLY.  
Wyeast American Ale yeast

Boil water, malt, honey, and galena hops. Cool, transfer to fermenter, preferably with blow-off tube, and add started yeast. After krausen subsides, rack to carboy with Fuggles in it, ferment until hydrometer readings stabilize, about 5 days, probably. Bottle. Drink young.

Primary fermentation should be around 68-71 degrees fahrenheit. Secondary should be closer to 61-63.

This is an extremely estery beer ... heavy on the pear and raspberry. If you want to understand the difference between ale and lager, brew this one. It is the epitome of "fruity". The slight hop aroma and very mild bitterness, tied with the lightness of the beer, really allow the esters to shine through; I suspect the honey aided them strongly.

This is the easiest drinking beer I've ever made. Low alcohol, too. make it make it make it make it make it.

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Pete Berger || ARPA:peterb@cs.cmu.edu  
Professional Student || Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB  
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Wed, 1 Apr 92 13:59:11 CST  
From: ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Re: Mail order prices

[Brian Gross' list of mailorder prices deleted]

I'd like to add one place to Bryan's list of suppliers; St. Patrick's of Texas @ (512) 832-9045. I recently started doing business with them and I am now a very satisfied customer. Their prices plugged into Bryan's chart look like this:

Place	Cascade pellets	2-row malt extr.	bulk pale (1 #)	sugar(5#)	wyeast	choc. malt	corn
StPat's	2.80 (3 oz)	.80	1.25/6lb	3.90	1.05	2.70 (3#)	
	6.00 (9 oz) DME	-	8.25/3lb				

St. Pat's packs their 3 oz. hops in airtight plastic containers with screw tops and graduations on the side. This makes it easy to measure partial amounts as well as reseal and store them. Their bulk liquid extract is stored under CO2 and drawn fresh when ordered. It comes in nice clear P.E.T. jars with screw top lids which are quite handy when empty. I recommend adding their catalog to your collection.

- - -  
Guy McConnell

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Date: Thu, 2 Apr 92 01:15:18 -0600

From: Brian J Walter <walterbj@ernie.cis.uwosh.edu>

**Subject: Re: Mail order prices**

> Subject: Liquid crystal thermometers

>

> I am looking for a source for "stick-on" liquid crystal thermometers for my

> fermeters (carboys). I have found some aquarium thermometers that cover 70-90

>( good to determine when to pitch), but I'd like one that goes lower (down into

> the lager fermentation range). Has anyone seen such a thing? (At a reasonable

> price? My aquarium thermometers cost less than \$2 each. I don't really expect

> to find a wider range for that price, but \$20 would certainly be out of the

> question.

I found the same thing, (70-90 F) range in the aquarium thermometers, but also found that there are Broad Range Reptile Thermometers available. ThThe

one I use is from Tetra, and ran me about \$4.50. I use it on my carboys to

loosely monitor fermentation temperature. Since it is movable, it works even

better because I do not need one for each carboy.

Brian Walter

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End of HOMEBREW Digest #855, 04/02/92

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Date: Wed, 1 Apr 92 23:36:33 PST  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: steam beer help

I want to make a reasonable approximation to Anchor Steam. I have the new cat's meow (which has few steam beer recipes), but I'd like any hints anyone can offer on making the brew.

Any specific tips on the mash? I've heard N. Brewer hops is the thing, but any special hopping rates? HBUs? I'll be trying the Wyeast California Lager. What about adjuncts? Fermentation time and temps?

thanks.  
- Bryan

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Date: Thu, 2 Apr 92 07:42:47 EST  
From: rossini%biosun2@harvard.harvard.edu (Anthony Rossini)  
Subject: raspberry ale

Does anyone have suggestions for an extract-based raspberry ale (amounts of raspberries, hops, adjunct grains, even a recipe?)? I'm thinking about something like:

5 lbs amber malt syrup  
1-2 pkgs frozen raspberries  
2 oz Cascade hops (boiling)  
1 oz ?? (finishing)  
1/2 lb crystal malt...

for a 5 gallon batch. The primary goal is something like a bitter with raspberry flavor, and maybe even a red-ish tinge.

If I don't care about clearing (the taste is the main important point with me) , is there any problems with pectin in the beer (or should I not add the crushed berries until the wort starts to cool on general principle?)

Advice, ideas welcome, flames (seems like there is still too much intolerance on here -- USE PERSONAL EMAIL, FOLKS! I read the same stuff as the rest of you HBD'ers, and if you are hot under the collar because someone sounds arrogant or annoying, don't tell me, since I don't care) send 'em to /dev/null...

And keep them there.

But about those raspberries... No stout recipes, please. As much as I'm interested in trying CP's Cherries in the Snow or his Rasp Stout, I've got anxious roommates to please (taste-bud and time-wise)...

thanks,  
-tony

- - -  
Anthony Rossini - rossini@biostat.harvard.edu  
Department of Biostatistics, Harvard School of Public Health  
677 Huntington Ave, Boston MA 02115 617-432-1056

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Date: Thu, 2 Apr 92 7:01 EST  
From: tom@kalten.bach1.sai.com (Tom Kaltenbach)  
Subject: 14th Annual Homebrewing Competition

UPSTATE NEW YORK HOMEBREWERS ASSOCIATION

14th Annual Contest & 3rd Empire State Open  
Saturday, April 25, 1992  
at  
Clancy's Pub -- 534 West Ridge Road, Rochester, New York

ADMISSION \$5  
Doors open at 6:00 p.m.

Public judging starts at 7:00 p.m.

COME AND JOIN THE FUN AT NEW YORK STATE'S OLDEST HOMEBREW CONTEST!

\*\*\* FREE SAMPLES OF HOMEBREW \*\*\*

Contest sanctioned by the American Homebrewers Association.

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THERE WILL BE 10 CATEGORIES:

- 1) British Ale
- 2) North American Ale
- 3) Brown Ale
- 4) Light Lager
- 5) Amber Lager
- 6) Dark Lager
- 7) Porter
- 8) Stout
- 9) Specialty
- 10) Looks Like SARANAC

No entries will be accepted after April 11.  
Beers can be entered at shops in: Buffalo, Rochester, Syracuse, Ithaca,  
Albany, Binghamton, and the Hudson Valley, or they can be shipped.

For further information about prizes, entering the contest, etc., send an  
email request to "tom@kalten.bach1.sai.com".

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Date: Thu, 02 Apr 92 09:02:29 EST  
From: tom mueller <MUELLER@VM.CC.PURDUE.EDU>  
Subject: Re: Homebrew Digest #855 (April 02, 1992)

Please end my subscription to homebrew. mueller@vm.cc.purdue.edu

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Date: Thu, 2 Apr 1992 9:47:15 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: chiller

Something I'd like to add about using an immersion wort chiller: the water that exits the chiller is *\*extremely\** hot. I use it to rinse off my already sanitized stainless spoon, which I then use to gently stir the cooling wort into a vortex.

Someone was confused about the order of chilling/pitching steps. Here's what I do.

- (1) Chill (and stir, as above)
  - (2) Remove chiller when wort is cooled
  - (3) Pitch yeast
  - (4) Stir into vortex again (make sure the spoon (and your arm) is sanitized!
- This is the step most likely to introduce bacteria/mold/etc.)
- (5) Let sit for 1-2 hours
  - (6) Transfer to carboy

Russ

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Date: Thu, 2 Apr 92 08:12:02 MST  
From: smithey@rmtc.Central.Sun.COM (Brian Smithey)  
Subject: mead honey recommendations?

Mead makers,

I'm getting ready to brew a mead, and was hoping that the experienced mead-makers out there could post a summary of the flavor characteristics of some of the different honeys available. Just looking at the shelf in the grocery store last evening I saw alfalfa, clover, wildflower, and a couple of others.

Also, anybody in the area (Denver/Boulder/CoSprings) feel free to recommend a supplier, I'm sure that Safeway isn't the cheapest place to buy large volumes of honey.

Thanks,  
Brian

- - -

Brian Smithey / Sun Microsystems / Colorado Springs, CO  
smithey@rmtc.Central.Sun.COM

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Date: 2 April 1992 09:20:55 CST  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: Leinenkugel Tours

I have been on the tour, and the brewery is truly a museum piece - with twisty passages, the aforementioned steep stairways, climbing over pipes and hoses, and wonderful classic huge mysterious pieces of America's Industrial Past going "hiss hiss hiss" as levers move up and down and whirlygigs whirl. Bring your camera, especially if you're into industrial history.

However, the best part of Chippewa Falls must be its bars. All small, friendly, places that treat tourists same as locals, and proudly sell a 10 oz glass of the local product for \$.25. At happy hour it's \$.20! And it is, of course, VERY fresh, so while Leinenkugel's is not exactly a four-star beer, it is one of the better representatives of the American Pale Pilsner Style, so despite my beer-geekdom, I found fresh Leinenkugel's very enjoyable on a hot July afternoon after all those stairs on the brewery tour.

Whoda' thought such an environment would give birth to the world's fastest computers.

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Date: 2 April 1992 09:43:27 CST  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: Re: Can Liquid Yeast Pkgs Explode? YES!!!

After several years of reliable performance from Wyeast's packaging, they changed something early in 1992, and a number of people have reported bursting packages. Not only is this a waste of very good yeast, it is a mess. Wyeast's quality control people are said to be VERY concerned, and we all hope they fix this problem soon.

What to do since you can't brew right away: Make a starter, as per the instructions on the Wyeast package or in many books. The Wyeast package is itself a starter, and so you're simply enlarging the starter. This is a good idea even without the fear of bursting, since the quantity of wort in the package gives just barely a high enough pitching rate to insure rapid commencement of fermentation and the protection from infection and worry which that will give you.

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Date: Thu, 2 Apr 92 15:30 GMT  
From: brians <brians\_+a\_neripo\_+lbrians+r%NERI@mcimail.com>  
Subject: Leftover Grain from Hell?

MHS: Source date is: 2-Apr-92 10:07 EDT

To Mike Sharp, re the Mash Tun From H\*ll:

>Yesterday's alpha test recipe was fairly generic (a shock to many who  
>know me!):  
>30lb 6-row pale  
> 5lb 40L crystal

Just curious--what do you do with 35lb of waterlogged grain after the  
mash?

Brian Schuth

---

Date: Thu, 02 Apr 92 11:52 CST  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Negative Pressure in the Blow Off

Dear Brewers

First, I want to thank all who responded to my post re: "milky-caramel" appearance to my wort. I'd like to thank in particular Steve Hamburg and Mark Easter for their insights and experience. Thanks all... I'm not worrying... At least I wasn't until this morning...

When I got up this morning to check on how well my wort was clearing - it had progressed to about half way into the wort - I noticed that the blowoff tube had filled with clear water, obviously sucked in from the catch recepticle! (Maybe *\*that's\** why Pap. suggests replacing the blow off tube with a fermentation lock!!)

I suspect that, because of the temperature drop last night - I've got the carboy out on the back porch - the wort condensed a bit and the negative pressure sucked up the chlorinated water in the recepticle. Now, the tube is quite long (about 6' or so), so I suspect that if any of the water did get into the wort, it was minimal.

Still, I replaced the tube with a lock, but now I've got yet another set of questions for the Illuminati:

- 1) Will the small amount of HCl-ated water that was sucked into the wort do any damage?
- 2) Will the exposure to the air (when I switched from the blowoff tube to the lock) effect the wort?
- 3) Is there now a possibility that, having replaced the blowoff with a lock, any further fluxuation in temperature/pressure will suck in (contaminating) air through the lock?

Thanks for the responses

John

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Date: Thu, 2 Apr 92 09:55:33 PST  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
**Subject: Jack**

Hey Jack, my mail server doesn't recognize you host machine. So how am I supposed to get in touch with you to ask you about your mill?

kj

-----

Date: Thu, 2 Apr 92 12:41:06 CST  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: brown sugar & molasses

> ... brown sugar == molasses & cane sugar

well, I for one can taste the difference between beers made with brown sugar and those made with molasses, and beleive me, brown sugar is prefereable, being quite appropriate in an english ale. molasses leaves a much more distinctive taste, very sweet, and objectionable in excess. I've used 2 lbs of brown sugar in a 1.075 OG, 1.020 FG ale before and it was yummy. My brewing partner used 1/4 cup molasses in 4 separate batches - It was quite at home in the english ales, budefinitely a different flavor from brown sugar. It was not at home in a lager. After the 4th batch, we're both sick of molasses. I've also used an entire 16 oz. bottle of molasses before in a 1.088 OG 1.033 FG dark cherry ale, and it worked wonderfully - the residual sweetness balanced the acidic cherries nicely. I was thinking about adding some molasses to make a sweet cherry mead, but I'll stick with brown sugar for the most part, from now on.

bb

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Date: Thu, 2 Apr 92 09:03 PST  
From: James S Durham <js\_durham@pnl.gov>  
Subject: Brewpubs in the Albuquerque Area

Can anyone give me information on the existence of any brewpubs (or pubs with microbrewed beer on tap) in the Los Alamos / Sante Fe / Albuquerque area? I plan on making a short visit to that area April 11 - 13. I would also be interested in speaking to someone from the Los Alamos area brew club. Replies can be sent to JS\_Durham@PNL.GOV. Thanks in advance!

Jim Durham

-----

Date: Thu, 2 Apr 92 11:53:19 -0700  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: **Homemade Seltzer**

My recipe is water + carbon dioxide.

Seriously. I tried carbonating water by fermenting a little sugar and never had any luck. It carbonated but tasted terrible. Since getting a CO<sub>2</sub> canister I just pressurize a keg of water to about 25psi and serve.

Of course, an alternative is to buy a seltzer bottle and some of those CO<sub>2</sub> cartridges. It's a little more expensive but not much. Besides, you can also buy NO<sub>2</sub> cartridges and make whip cream (or something ;-)

Geoff  
Atomic City Ales

-----

Date:Thu, 2 Apr 92 11:23:18 PST  
From: "Emily Breed" <embreed@vnet.ibm.com>  
Subject: Re: thermometers/hydrometers

The catalog I got yesterday from Williams' Brewing Company included a  
combinatio  
thermometer/hydrometer. (Standard disclaimer inserted here....)

- -- Emily

-----

Date: Thu, 2 Apr 92 13:21:20 -0700  
From: 105277@essdp1.lanl.gov (GEOFF REEVES)  
Subject: Ales and Lagers

Concerning the difference between using Ale and Lager yeast:

> The bottom line is that all beers have some esters...

Let's not forget that Jack S. makes non-alcoholic beers. Therefore I would expect that NONE of his beers would have any esters in them.

Geoff

-----

Date: Thu, 2 Apr 1992 12:43 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Y'all come from Micah Millspaw

With the AHA conference coming up in June, I have a suggestion. I know that many of the contributors to the digest will be attending and it might be nice all get together at some arranged time and place. Sort of a put faces with names thing. Of course homebrews would be sampled. Anyone else interested?  
Micah Millspaw 3/1/92

ps. Since Jack Schmidling lives in the area of the conference I hope he can attend I would like to meet him. I am certain that interesting conversation would insue.

-----

Date: Thu, 2 Apr 1992 12:55 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Only nose knows

I read the ongoing thread about ales vs lagers and can't help but wonder how many brewers that have difficulty differentiating subtle aromatic and taste differences in beers are smokers? Most smokers would be hard pressed to identify gross differences in smells between ANY two items (I'm really trying to be nice and general here) much less the subtle differences in beer aromas.

I remember the Mr. Wizard test where he closes a kids eyes and holds thier nose and ask them what they are biting into. When they bite into an onion they think they are biting into an apple. Once he lets the kid smell, the kid immediately knows its an onion. I would suggest a smoker has a partial nose clip on at all times :-).

Bob Jones

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Date: Thu, 2 Apr 92 16:19:40 -0500  
From: tmsocha@vela.acs.oakland.edu (SOCHA THOMAS M)  
Subject: list

does anyone have a list of AHA or other competitions?

Tom

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Date: Thu, 2 Apr 92 15:49:14 CST  
From: michael@wuppsych.wustl.edu (Michael Biondo)  
Subject: forced carbonation

Hello All...

I have a few questions regarding Forced Carbonation. I have gone through past HBD and have downloaded the CO2 chart from the archives so I think I've got somewhat of an idea of the general process. But, there are still a few grey areas...

What I've got so far is this:

Rack to the keg; pressurize to about 30psi and shake real well; lower pressure to that specified on the CO2 chart based on temperature and desired carbonation level.

Now for the questions:

First of all, does the above pretty well describe the process or am I all wet from the get-go?

Is it necessary to chill the beer down as much as possible to aid the CO2 going into solution? If yes, what are the effects when the beer is warmed back up to serving temperature?

After initial pressurization to 30psi, how long is it recommended to keep the beer at that pressure before lowering it to the chart pressure?

Is it sufficient to pressurize the keg and then remove the gas, or should the gas be left on for the entire rest.

After the 30psi pressurization I assume the keg must be vented and then re-pressurized to the chart pressure. After which, how long is the recommended chart pressure rest?

Should the chart pressure rest be done at serving temperature or as cold as possible?

Lastly, (whew!) do you all think that there would be any benefit in connecting the gas line to the \*output\* of the keg so that the gas would have to actually bubble through the beer while pressurizing?

Thanks in advance for any light you all may be able shed on the above...

Mike Biondo  
michael@wuppsych.wustl.edu

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Date: Thu, 2 Apr 92 19:21:15 CST  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Stinks & a question

Walter Gude adds:

>The only times I've ever gotten a rotten egg smell is when I've  
fermented with  
>more than 75% wheat malt. [ . . . ] The German Ale  
>yeast had the sulfur smell for about a day and then its gone. Two weeks  
in the  
>bottle and this beer is smooth clean and wonderful, better than the RS  
batch.

I currently have a Koelsch-esque brew fermenting with a rather stinky  
air about it. That's roughly 15% wheat and German Ale Wyeast. I  
mustered up the courage to taste it, nose held, and it's seems fine.  
I'm not worried. I also used the slurry from the Koelsch for my Fine  
Line Barleywine (aka Sleepout Imperative Stout), and this brew smells  
fine -- good, even.

That reminds me . . .

Said barleywine is based on the Empirical Stout recipe in Meow I  
(sorry, but I don't remember the creator off-hand). This recipe calls  
for a primary ferment using some Ale Wyeast or other, and then, when  
this yeast has passed on (so to speak), a secondary ferment using  
champagne yeast. Does anyone have any comments on this technique? How  
would it work on a mead?

Cheers,  
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.  
uchicago.edu

-----

Date: Thu, 2 Apr 92 20:58:27 EST  
From: Mark Stevens <stevens@stsci.edu>  
Subject: Beer Expo in D.C.

Hi folks...this was sent to me via e-mail but I think it would interest others in this forum. Usual disclaimer applies....I have nothing to do with the people running this expo and in no way profit from telling people about it... :-)  
- ---Mark

THE 1992 EAST COAST BEER AND AND WINE EXPO !  
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=> 24 hour DNA Hotline - (703) 222-8486 <==

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Date: Thu, 02 Apr 92 22:21:28 EST  
From: marc julian <CMSMARC@uga.cc.uga.edu>  
Subject: san fran

help !!! I will be in San Francisco for a conference from 4/18 to 4/25.  
What  
brewing establishments are located in San Fran ?? Any information would  
be greatly appreciated..

thanks - cmsmarc@uga

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Date: Thu, 2 Apr 92 14:20:35 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Using Pale Extracts in Stouts

From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>

>Since I am currently an  
>extract brewer, I understand that I am somewhat at the mercy of the  
>companies  
>that manufacture my malt extract. Nonetheless, I would like to know  
>what  
>determines the color of my beer's head in stouts and porters, and what I  
>can  
>do to influence that color.

Before I made the move to all grain, I too wanted to have more influence over my beers. Not just head color, but in every respect possible. Short going all grain, there are things one can do.

Try using the palest extract available, regardless of whether you're making a light lager or a stout. Starting from this point, you can then adjust the color and malt character by adding specialty malts (crystal, chocolate, etc.) as desired. Especially in darker brews, the color and flavor contributions of the extract become less significant, giving the extract brewer greater control over the outcome.

CR

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Date: Thu, 2 Apr 92 20:48 MST  
From: homer@drutx.att.com  
Subject: AHA Conference Milwaukee

The AHA conference will be June 9 to 13 at the Marc Plaza Hotel  
Milwaukee.

For full details contact:  
AHA Conference  
PO Box 1679  
Boulder CO 80306  
(303) 447-0816  
(303) 447-2825 fax

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Date: Fri, 3 Apr 1992 00:00:57 -0600  
From: Kathleen T Moore <ktmg8824@uxa.cso.uiuc.edu>  
Subject: Thermo/Hydro/Micro

Someone wanted to know about a combination thermometer-hydrometer. Well, I use one sold by Crosby & Baker, catalog # 3103. It has a thermometer range of approx. 0-215F and a standard 3-scale hydrometer.

I don't know if C & B sells retail. (I buy the hydrometers for my brewery!)

The price in their wholesale catalog is \$8.10, so you might expect to pay \$15.00 for it at a homebrew shop. Their address is:

Crosby & Baker  
999 Main Road  
P.O. Box 3409  
Westport, Massachusetts 02790

(800) 992-0141  
(508) 636-5154

(Insert standard disclaimer here.)

Since I recieved only one or two responses to my question about brewing microbiology, I will restate it more specifically:

Where can I find, or who can provide me with specific info on detection and identification of beer spoiling organisms? Specifically, I'm interested in preparing selective and differential media for the culture of :

1. *Obesumbacterium proteus*
2. *Escherichia* spp.
3. *Lactobacillus* spp.
4. *Pediococcus* spp.
5. *Acetobacter* spp.
6. *Acetomonas* spp.
7. *Zymomonas* spp.
8. *Aerobacter* spp.

Of course, I am particularly interested with techniques commonly employed by breweries. I have access to incubators and autoclaves, and I also have basic streaking-plating-culturing experience.

Perhaps someone who has attended the Siebel Institute's Course on Microbiology could point me in the right direction or even sell me a copy of their notebooks.

Also, related yeast handling techniques would be appreciated.

Does anyone know the cost of a Difco Manual?

Finally, what exactly is the difference between Hallertau mittelfreuh and

Hallertau hersbrucker? I know the mittelfreuh is regarded as the nobler of the two, but what else? Are mittelfreuchs available to homebrewers in the U.S.? Can we get mittelfreuh rhizomes? Do the suppliers know the difference? Etc.

Perhaps Dr. Farnsworth could help me with my microbio question as I know that he at one time sold culturing equipment to homebrewers.

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End of HOMEBREW Digest #856, 04/03/92  
\*\*\*\*\*

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Date: Fri, 3 Apr 92 6:28:32 EST  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Re: Grain from hell, Yeast/Bacteria ID

> From: brians <brians\_+a\_neripo\_+lbrians+r%NERI@mcimail.com>  
> To Mike Sharp, re the Mash Tun From H\*ll:  
> >Yesterday's alpha test recipe was fairly generic (a shock to many  
who  
> >know me!):  
> >30lb 6-row pale  
> > 5lb 40L crystal  
>  
> Just curious--what do you do with 35lb of waterlogged grain after the  
> mash?

I'm open to suggestions. I live in a city apartment so I don't need  
compost & I don't own any animals that would normally eat the spent  
grain.

(at least my cat didn't seem interested at the time)

> From: Kathleen T Moore <ktmg8824@uxa.cso.uiuc.edu>  
> Where can I find, or who can provide me with specific info  
> on detection and identification of beer spoiling organisms?  
> Specifically, I'm interested in preparing selective and  
> differential media for the culture of :

.....

two sources come to mind. Bergie's (sp?) Bacteriology and The Yeasts  
by Lodder & Van Rij, or a trained microbiologist. I'd suggest the  
later route if you don't have any training. These texts are not easy  
bed-time reading and are far from a how-to. (as far as I can tell  
an easy how-to doesn't exist)

There are also a number of different kinds of identification kits that  
one can get from places like Roche (sorry, no adress). They are  
essentially tubes of many different media. You take a sample and  
streak it across all of the different media & then observe growth/no  
growth.

You then compare the results to a big chart & hopefully find out what  
you've got. (of course if what your testing is a mixed cultured of stuff  
then you'll probably go crazy trying to match the result up.

> Does anyone know the cost of a Difco Manual?  
Its \$25 from Fischer Scientific. I don't know if the price is better  
(or even if it is available) directly from Difco. I assume it  
must at least be available from Difco. Don't expect this to be a  
how-to of identification. (or even a pointer to a how-to)

--Mike

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Date: Thu, 2 Apr 92 21:11 CST  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: Fix's Review of Jack's Mill

To: Homebrew Digest  
Fm: Jack Schmidling

From: gjfix@utamam.uta.edu (George J Fix)

>It seems that every time I would start the review, Jack would send a post to HBD insulting someone I liked and respected.

What goes around, comes around. I appreciate your tolerance.

>Jack has gone overboard with respect to safety....

>Also by stepping up to 1/2 hp, one could start the mill with grains in the hopper.

I have been told that as little as 1/6 hp will do the trick. I put the 1/2 hp motor from my belt sander on one and it scared the hell out of me.

>Second, the pulley driving the rollers is not rigidly attached to the rollers, but rather to a slip disc on the roller shaft. Jack did this obviously with safety in mind.

Actually, I did it because I am unable to get the pulley with a 3/8" bore and use a 1/2 to 3/8 bushing. I should have drilled it out but it did not slip when I checked it out. I will in the future drill it out so the set screw seats on the flat ground on the end of the shaft.

>Congratulations Jack. You have every right to be proud of your mill.

I am even more proud when the kudos come from someone as highly esteemed as you.

For the record, I am just about out of the surplus rollers that started this whole business. I have found a vendor willing to make a look alike for a reasonable price. The good news is the MALTMILL is here to stay, the bad news is the price will go up. Not quite sure how much but I will hold the price till May.

js

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Date: Fri, 3 Apr 92 06:43:29 PST  
From: SANITY BY WHOSE STANDARDS??? <colkitt@wldwst.ENABLE.com>  
Subject: RE: Homebrew Digest #856 (April 03, 1992)

PLEASE REMOVE MY NAME FROM THE DISTRIBUTION LIST. THANKS...KEITH

-----

Date: 3 Apr 92 10:00:57

From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>

Subject: Strike two

Strike two

Alas, I have not had much luck with my last two batches (both Pale Ales)

. At the most recent homebrewing club tasting, it was suggested to me that my problems might be due to DMS and/or/from(?) high fermentation temperature.

According to Miller, high fermentation temps (and excess trub) can lead to fusals, and DMS can be caused by infection.

The infection part, I can address by being more anal - looks like it might be back to the bottle scrubber instead of the dishwasher next time.

The temperature part is tougher. Even though I think my apartment stays about 68 degrees, I live above a pizza shop, and when they fire up the ovens during the day, the temperature in my apartment probably rises (free heat, but at what price...). So, until I begin my search for a new place to live that has a nice, cool basement, does anyone have any suggestions about what I might be able to do? Does anyone have experience with yeasts that work well at higher temperatures?

Also, does anyone have any good descriptions for what fusals and DMS taste like?  
Thanks,

-Bob Hettmansperger

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Date: Fri, 3 Apr 1992 10:12:52 -0500 (EST)  
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)  
Subject: Re: Raspberry Ale

Anthony Rossini asks about raspberry ale and proposes this recipe:

5 lbs amber malt syrup  
1-2 pkgs frozen raspberries  
2 oz Cascade hops (boiling)  
1 oz ?? (finishing)  
1/2 lb crystal malt...

It seems to me that the amount of raspberries is much too small. I find that, when making raspberry wheat beers, you need to add at least the equivalent of four pounds of fresh raspberries to get a slight raspberry aroma and need to add something like six to eight pounds to get any real raspberry flavor. That's without much hops to compete with.

In re. pectin, a more important reason not to add the raspberries to the hot wort is that the heat tends to extract bitterness from the seeds. I always put the raspberry pulp in at the secondary fermentation. Even then you do get some bitterness from the seeds.

The other thing is that my raspberry beers have all REALLY REALLY benefited from cold conditioning for a period of time. Some bottles I even stuck in the freezer and let become slushy!

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu  
Supercomputer Computations Research Institute MFENET: pepke@fsu  
Florida State University SPAN:scri::pepke  
Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Fri, 3 Apr 92 11:06:19 est  
From: michael@frank.polymer.uakron.edu (Micheal Yandrasits)  
Subject: re:raspberry ale

Here's my 2 cents on Tony Rossini's query about raspberry ale. I just recently made such a beer. First, 1-2 pkgs of frozen raspberries will not be enough.

I used about 8 lbs (11 12oz pkgs) and it turned out wonderfully, not at all overly raspberry-like. I blended them with just enough water to make a slurry and added it to the cooled wort (seeds, skins and all). I also added 2 camden tablets to ward off infection. It seems to have worked. No pectin haze at all. I racked into a secondary and left most of the raspberry sludge behind. Here's the rest of the recipe:

2 Cans Alexanders pale malt extract  
2lbs rice syrup extract  
1 oz Cascades  
8 lbs Frozen Raspberries  
Edme ale yeast

This beer has a very nice mild raspberry flavor, aroma, and color but the beer character is not lost either. Sounds like what your looking for.

-Mike

-----

Date: Fri, 3 Apr 92 10:48:23 EST  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: mead honey recommendation

I don't know about specific honeys but as a general rule:

You should use honey that you want your mead to taste like.  
If you like the taste of orange blossom honey, you'll probably  
like the taste of mead made from it.

(helpful huh?)

Another general rule:

The darker the honey, the longer it will take an aged mead to  
mature. (short meads are a whole n'other animal)

Carl

WISL,BM.

-----



Date: Fri, 03 Apr 92 10:09:50 PST  
From: bryan@tekgen.bv.tek.com  
Subject: Raspberry Ale

>>Does anyone have suggestions for an extract-based raspberry ale  
(amounts of  
>>raspberries, hops, adjunct grains, even a recipe?)? I'm thinking about  
>>something like:  
>> 5 lbs amber malt syrup  
>> 1-2 pkgs frozen raspberries

I use a minimum of 2# of raspberries. To maximize the raspberry taste I  
do not  
put them in the boil. Leave 1/2 gallon or so of space in the carboy, then  
after the fermentation has started, maybe 1 to 3 days, simmer the  
raspberries  
in some water to sanitize, let it cool some and add it to the fermenting  
wort.  
Usually the simmering does some boiling, but I don't worry.

Bryan Olson

-----

Date: Fri, 3 Apr 92 13:41:07 EST  
From: sterling@bilbo.umcs.maine.edu (Sterling Udell)  
Subject: AHA Conference Get-together, thermo/hydrometers

I think getting the HBD attendees together during the AHA conference in June is a great idea. The first place that comes to mind is the Water Street Brewery, Milwaukee's only brewpub (to the best of my knowledge). That might be pretty crowded the days of the conference, though. Another possibility might be a bar called Zirkrone's (sp?), on the south side - it's a very German place, with an excellent selection of bottled beers and a copy of the Reinheitsgebot posted on the wall. Obviously, there are other bars in the city that would be enjoyable for homebrewers as well.

There is some appeal to finding a non-bar location as well, but that would probably depend on a local volunteering his domicile. Any Milwaukee residents on the digest here? Whaddaya think?

Also, a quick followup to the thermo/hydrometer thread . . . Some respondents have pointed out that the temperature range for aquariums is not the same as that for brewing, and hence the thermo/hydrometer would not be terribly useful. I maintain that the temperatures where I care about a hydrometer reading (in the 60-80 degF range) would probably be covered by the thermometer, so I think one of these might be convenient anyway. If I buy one, I'll give a report on its use. I've never seen them in the Crosby & Baker catalog, though.

String  
(who used to live near Milwaukee, and is returning for the conference)  
- --  
Sterling Udell (sterling@gandalf.umcs.maine.edu, sterling@gandalf.  
bitnet)  
Big Dog Brewing Cooperative - Eastern Division  
"Carpe Pisces!"  
-David Smith

-----

Date: Fri, 3 Apr 92 09:30:27 PST  
From: korn@cadre.com (Roger Korn)  
Subject: Re: Homebrew Digest #856 (April 03, 1992)

>Just curious--what do you do with 35lb of waterlogged grain after the  
> mash?

> Brian Schuth

My wife throws the spent grains into the compost. The l'il red worms turn it into fertilizer in about 2 weeks, thence onto the roses and asparagus patch!

Roger (korn@cadre.com)

-----

Date: Fri, 3 Apr 1992 11:31 PDT  
From: John Post <POST@VAXT.llnl.gov>  
Subject: Forced carbonation and Mathematica

Hello folks...

Sometime ago, somebody (sorry, lost your name!) posted a table of CO2 volume as a function of temperature and pressure. Not having anything else going on, and wanting an excuse to use Mathematica, an associate of mine helped model it. The data is very planr in nature, and is rather interesting when viewed three dimensionally. Should anyone be interested in a copy of the Mathematica file, e-mail me. If I get a huge response, i will attempt to get it on an FTP archive...

john post  
post1@llnl.gov

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Date: Sat, 4 Apr 92 05:44:08 EST  
From: s882730@minyos.xx.rmit.OZ.AU (Ralph Kutzner)  
Subject: Duvel recipe

Hi all

Ive been reading the archives and being a novice brewer I've learnt a lot. This digest is a great forum.

I have a recipe request. I'm an extract brewer and I'm looking for a recipe for Duvel. I've looked in the cats\_meow, both of them and in a few books and haven't come up with anything. If someone has a recipe or an idea so I can get started in the right direction I would really appreciate it.

Thanks

- - -

Ralph Kutzner s882730@yallara.cs.rmit.OZ.AU  
s882730@minyos.xx.cs.rmit.OZ.AU  
Gib mir mein taegliches Bier

-----

Date: Fri, 3 Apr 1992 15:26:12 -0500  
From: adiron!Scott.Barrett@uunet.UU.NET (adiron!scott@uunet.uu.net)  
Subject: Mead advice (sought)

Dear HBD Brewers,

After a dozen extract-based batches of various beer styles, I find myself tempted to try my hand at mead making. Rather than being straightforward about

it and making a 5 gallon batch, I would like to split the batch after primary fermentation into a mead, a metheglin, and a fruit mead (hyppocras?).

My hope/plan is to begin a 5 gallon batch of mead, perform primary fermentation in a carboy, and then rack into gallon bottles containing appropriate infusions of herbs and/or pasteurized fruit for secondary fermentation.

I've read a couple of articles on mead making in Zymurgy and TCJOHB and another small book on mead. But I still have several questions for this august group.

1) Are there pitfalls (other than sanitation) associated with adding fermentables (in the fruit case) at the time I rack to the secondary fermenter?

2) Any suggestions on herbs or spices (and appropriate quantities) that may make for an interesting metheglin? Should I prepare an infusion (like making tea) or use a dry-hopping approach?

3) What are recommended types of yeast for mead making? Any tips on adjusting the amount of honey (to achieve a medium sweetness) when using champagne vs. ale (or other) yeast?

4) Am I totally crazy with this batch-splitting plan?

Any and all enlightenment will be greatly appreciated.

Yours in brewing,  
Scott Barrett

-----

Date: Fri, 3 Apr 1992 16:09:54 -0500 (EST)

From: NCDSTEST@NSSDCA.GSFC.NASA.GOV

Subject: big chillers, line constrictions

A question for the larger brewers out there (1BBL brewlength). What size is the outlet grant on your kettle. How long does the chilling require? I ask because I intend to take a 1" or larger outlet and divide it into several 3/8" copper lines to chill in parallel (Mike Zenters idea, thanks Mike). Any experience as to geometries and sizing of the manifolds would be appreciated. One thing to remember is that a 1" outlet with ball valve only gives about 1/2 to 3/4" effective throughput due to ball valve construction. If anyone is chilling in parallel, how long are the runs and what is the diameter of the chilling lines. Thanks in advance.

Jim Busch

ncdstest@nssdca.gsfc.nasa.gov

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Date: Fri, 3 Apr 92 12:39:28 BST  
From: Conn Copas <C.V.Copas@loughborough.ac.uk>  
Subject: More on ales vs lagers

Something possessed me recently to use Gervin Belgian lager yeast with my best bitter formulation; generously dry hopped with Goldings; primary ferment at 12-15 C; no lagering. First impressions were that the brew was 'crisper' than normal, although obviously plenty fruity. I've had the same experience with some continental lagers, but not with those from Britain or the US. I suspect that I was responding to sulphur compounds.

- - -

Loughborough University of Technologytel : (0509)263171 ext 4164  
Computer-Human Interaction Research Centrefax : (0509)610815  
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Date: Fri, 3 Apr 92 14:39:57 MST  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: spent grain disposal

I haven't had the huevos to try this myself yet but... has anyone dumped their spent grains in a kitchen sink garbage disposal? Any other creative ways to dump spent grains without a mess? I usually dump them into a paper grocery sack lined with a plastic garbage bag but it is one of the messier steps in my brew procedure (slop over the side, splashing, etc.).

- --Eric

-----

Date: Fri, 3 Apr 92 14:49:26 MST  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: Re: EASYMASH

Brian Batke writes:

> I wonder about the durability of these kettles. I bought one a few  
> months ago. After being used for 4 extract batches, the finish on the  
> bottom is wearing off and it's starting to rust. It was washed and  
> dried immediately after use. I hate to think of what it will look  
> like after a dozen batches.

I've used my enameled canning kettle for about 10 batches so far. I got it from a flea market so I'm sure it has seen much more use than that. There were a few chipped places in the enamel when I got it but it has not gotten worse. My only complaint is that the handles are too weak to lift the full kettle. I usually siphon stuff in and out so it's not a big concern.

- --Eric

-----

Date: Fri, 3 Apr 92 16:13:19 CST  
From: haycook@lobby.ti.com (K. Haycook)  
Subject: homebrew newsletters

the northtexas homebrewers assoc. is in the process of updating there  
mailing list for their newsletters. The new address for us is

nthba  
c/o Mike Leonard

Wine Magic  
13931 No. Central Expway suite 320  
Dallas, Tx. 75243

Any Club wishing to swap newsletter, either send the info to Mike or you  
can  
email me.

thanks,

ken.

-----

Date: Fri, 3 Apr 92 15:05:49 MST  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: Liquid Yeast Question

Steve Altimari writes:

> I activated a Wyeast liquid yeast package on Sunday night. I was  
> planning to do a partial mash Pale Ale Monday night. The yeast  
> package was just barely starting to expand so I decided to wait  
> another day. On Tuesday morning the package was definately expanding  
> and as fate has it I was unable to brew Tuesday night. It is now  
> Wed. morning and the package is seriously expanded and looks like it  
> might explode.

Steve, I had a package of yeast expand so tight that I thought it would  
explode. I sterilized a needle over a flame and made a tiny prick at  
the top of the yeast package. I stored the package in the frige so that  
nothing came in contact with the perforation. I used the yeast (the  
same day) and saw no sign of infection.

- --Eric

-----

Date: Fri, 3 Apr 92 15:19:02 MST  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: Head color in stouts and porters

[Frank Tutzauer asks about head color in stouts and porters]

Roasted barley is the only ingredient Papazian lists as an agent to color the head. Roasted barley, black patent, chocolate malt, and crystal all darken the beer.

- --Eric

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Date: Fri, 3 Apr 92 15:27:08 MST  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: Brewpubs in Dallas?

Dear beer enthusiasts, I'm on my way to Dallas on business next weekend and I was wondering what the favorite brewpubs are in the area (I \*know\* the Dallas/FtWorth area is big -- but I've got unlimited mileage :-).

Thanks in advance!  
- --Eric

-----

Date: Fri, 3 Apr 92 17:36:14 CST  
From: quinnt@turing.med.ge.com (Tom Quinn 5-4291)  
Subject: Re: Y'all come from Micah Millspaw

Well, Micah's suggestion prompts me to drop an idea I've been wondering about, but haven't had the chance to think through yet. One great pastime in Milwaukee is the tailgate party, an event often raised to an art form by many of its participants. During the summer it's a fun way to start off an evening at the ballpark, while offering a pleasant opportunity to be outside (albeit surrounded by asphalt), enjoy bratwurst in beer sauce, and of course sip some homebrew. And what visit to Milwaukee would be complete without a chance to watch some famous Brewers?

So my idea is to have a tailgate party get-together one evening of the AHA conference. The Brewers are in town the evenings of June 9th and 10th against Oakland. Since the evening of the 10th is the opening reception of the conference, I think the 9th would be better. Beer consumption is allowed in the County Stadium parking lots (though the best you'll see inside the park is Leinenkugel's).

Tailgate parties often continue long past the start of the game, so folks who are not baseball fans should not be shy about coming - you don't have to actually attend the game to enjoy yourself. And of course many good parties have enough momentum to resume right where they left off once the game has ended...

Consider this a proposal I'm sending out to gauge interest in such an event. If enough folks would enjoy this type of outing, I'd be happy to head up an effort to put it together (I live in the Milwaukee area). Of course, if most people would rather not meet at the ballgame, but still want to meet somewhere else, I could probably help arrange that instead.

Let me know!

Tom

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Date: Fri, 3 Apr 92 19:03:25 BST  
From: Conn Copas <C.V.Copas@loughborough.ac.uk>  
Subject: Brown sugar vs molasses

A small point, but important perhaps. If your brown sugar flows freely, then it is probably white sugar with caramel colouring added. Pick the sticky stuff - I use 1 lb dark muscovado to add interest to old ales without thinning the brew out too much. Molasses or treacle are useful sources of unfermentables, but I have trouble finding a place for that sort of taste sensation in any brew. I can only presume that dark sugars are a step along the refinement continuum.

- - -

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Date: Wednesday, 1 Apr 1992 09:42:37 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Why Lager?**  
Full-Name:

Jack S. said:

>Thank you. Just for a refresher, although this thread turned  
>into a sales pitch for Wyeast, my original intent was to  
>understand why commercial brewers, who are so terribly cost  
>conscious, would spend so much money to produce lager when their  
>typical customer could not possibly tell the difference.

The usual answer, from my reading on the subject, is that it is  
much easier to make lagers with no taste and no aftertaste than  
it is ales. This was certainly true some years ago, and whether  
it is true any more, with newer techniques, I can not say.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date:Sat, 04 Apr 92 21:18:56 -0900

From: "ACAD3A::FTHAT" <FTHAT%ALASKA.BITNET@CORNELLC.cit.cornell.edu>

**Subject: Priming with Molasses**

Last week I bottled an Imperial Stout. I primed with 2/3 to 3/4 of a cup of black-strap molasses. I opened a bottle last night to see how it was coming. It was the most highly carbonated beer I have ever opened. Now I'm beginning to wonder if the wimpy bottles I used will explode. (Not worrying -- yet.) The batch was 6 gallons and should qualify as a barley wine. I used 12 lbs of liquid malt extract, 1 lb of dry malt extract, and about 1.5 lb partial mash of specialty grains. Being lazy I did not measure initial and terminal specific gravity. I used an attenuative yeast for 1 week primary @ 70 degrees F and 1 week secondary @ 64 degrees F. Fermentation appeared to be over. The beer tastes strong and immature but not sweet.

Does anyone have experience/advice regarding priming with molasses?

Heidi

fthat@alaska.edu

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Date: Sun, 5 Apr 92 08:40 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: CAKE MIXES

To: Homebrew Digest  
Fm: Jack Schmidling

The following exchange indicates that I seem to have forgotten to put on  
my  
dancing shoes again....

>From: matth@bedford.progress.COM

> Fred Condo Sez:

> That he just switched to all grain from extract and felt it was a  
painless process

>In reply to this, Arf Sez:

> "Congratulations! Welcome to the club of real homebrewers."

> To This I say:

> Jack, your attitude bit is stuck. Just because someone doesn't do  
all  
grain doesn't mean they aren't "real" homebrewers.

I received several similar letters from readers and don't know whether  
to  
laugh or cry. For the record, I did not intend to insult anyone but if  
congratulating someone constitutes an insult, there is little hope for  
any  
meaningful dialog.

> It's like a 'C' programmer telling an ADA programmer 'You're not a  
real  
programmer because you don't use C'.

Not even close. It is more like the difference between baking with cake  
mixes and baking from scratch. Women/cooks accept the difference, why  
can't  
homebrewers?

>Many people don't have the time, money, or desire to go all grain.  
(Right  
now I don't have the time, and it \*is\* more time consuming).

> Enough said.

Not enough at all. Vote the county dry and move out of town?

You can not negate the value and effort of people who DO devote "the  
time,  
money or desire to go all grain" simply by declaring that YOU don't have  
the  
time, anymore than my statement reduces the value of what you are doing.

Although the definition of a "real homebrewer" might be subject to debate, I don't think there can be much debate about the fact that making extract beer is NOT really brewing. That's not to say it isn't fun, rewarding and great beer, just that mashing is a fundamental step in the brewing process, without which, one is simply making beer.

>From: Bob Jones <BJONES@NOVA.llnl.gov>

>ps. Since Jack Schmidling lives in the area of the conference I hope he can attend I would like to meet him. I am certain that interesting conversation would insue.

I will be there with bells on and a MALTMILL in tow.

>From: homer@drutx.att.com  
Subject: AHA Conference Milwaukee

>The AHA conference will be June 9 to 13 at the Marc Plaza Hotel Milwaukee.

>For full details contact:  
AHA Conference  
PO Box 1679  
Boulder CO 80306  
(303) 447-0816  
(303) 447-2825 fax

How bout posting a few details and save the paper shuffle. What is the schedule. I am not likely to want to spend three days so I would like to pick that day based on some rationale.

js

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Date: Sat, 4 Apr 1992 19:00:00 -0500  
From: Nick Zentena <nick.zentena@canrem.com>  
Subject: soda kegs?

Hi,  
Could someone explain to me how to tell the  
difference between pin and ball lock kegs?

Also are the 10gallons kegs the same except  
for the size?

Thanks  
Nick

- - - -  
~ DeLuxel 1.21 #9621 ~ nick.zentena@canrem.com  
- - -

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End of HOMEBREW Digest #857, 04/06/92  
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Date: Mon, 6 Apr 92 08:51:04 EDT  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: Re: Y'all come from Micah Millspaw

I thought Micah Millspaw's idea of a homebrew digester get-together at the AHA conference was a great idea! Tom Quinn's suggestion in HBD857 to get together for a tailgate party at a Brewers game was an even GREATER idea. I say, "Let's do it!"  
Checking my handy-dandy AL schedule, I see that Brewers are playing the Oakland A's at home the 8th 9th & 10th. Sounds like a party opportunity knocking...

- ---Mark Stevens  
    stevens@stsci.edu

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Date: Mon, 6 Apr 92 07:08:01 PDT  
From: darrylri@microsoft.com  
Subject: re: Why Lager?

Although a number of folks have advanced the idea that lagering was created as a means to a watery, tasteless beer, that is putting the cart before the horse. Lagering was discovered at least a thousand years ago, as a means of providing beer during the summer months when it was just too warm to make any drinkable beer. These beers were crisper and cleaner in character, and although it took a lot longer to make them, they were held in high esteem.

As you'll find out in much greater detail in the Fix's book "Vienna", big time lagering came into being in the 1840s, and quickly spread around the world. (After all, it was the brewers' dogged determination to make a lager in warm San Francisco in the 1850s that gave us Ste ...uh, California Common beer.)

The neat thing about these beers is that they had a shelf life. They could be transported great distances, to other markets, and the brewery could expand its range beyond the distance a dray cart could move in a day. In reading "Breweries of the Pacific Northwest" I was struck by how the big breweries in the area (Blitz-Weinhard, Olympia, and Rainier) pretty much started out exporting down the coast and even to Asia and Central America. Look at Will Anderson's "From Beer to Eternity" and notice the old ads, which guarantee the beer not to sour. This was the boon of lagering. It is what allowed a single brewer to produce essentially one style of beer and market it all over the world.

So, although there are fruity lagers and clean ales available, it is the period of storage that allows the beer to become a completely stable product that makes it worthwhile to the big brewers. There is a large pull in this, making it economically better for the brewery with designs to brew it.

--Darryl Richman

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Date: Mon, 6 Apr 92 10:18:20 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: Extract Brewing

<Warning: This is a bit long.>

In the last HBD, Jack "Controversial- me?" Schmidling said:

You can not negate the value and effort of people who DO devote "the time, money or desire to go all grain" simply by declaring that YOU don't have the time, anymore than my statement reduces the value of what you are doing.

Although the definition of a "real homebrewer" might be subject to debate, I don't think there can be much debate about the fact that making extract beer is NOT really brewing. That's not to say it isn't fun, rewarding and great beer, just that mashing is a fundamental step in the brewing process, without which, one is simply making beer.

As there is no formal definition of "homebrewer" that I know of that gets into the complexities of the style, I would say that there can be debate on the issue until our fingers turn blue.

I would say that extract homebrewing IS real homebrewing. You might be removing a step, but your comparison (not quoted above) between mash/extract brewing and scratch/box baking is not valid. When I extract, I experiment with a variety of specialty grains, adjuncts, and other bits and pieces that show I am not altering a preset recipe (unlike someone who cooks from a box).

Then again, the above-quoted statement contradicts itself. At one point it is saying that you cannot be a homebrewer unless you mash. Then he turns around and says that if one does not mash, then "one is simply making beer."

Excuse me? If you are making beer then aren't you a "homebrewer?"

But Jack's basic premise rests on "work." He has this ill-conceived notion that the more steps you add in your process, the more of a homebrewer you are.

Well, let's take this to its logical conclusion. Jack, do you grow all your own hops? Your grain? Do you culture all your yeast? Do you process all the water that you use? After all, you'll be in direct control of all

the factors that determine the quality of the ingredients as well as their ultimate taste. How can you be a homebrewer unless you can control all of these factors as well?

And what if one adds adjuncts? Since a mash is just a step in getting the sugars, then is one not a "real" homebrewer if he/she does not grow the corn/cane/beet sugar his/herself? The same is with honey or any other type of sugar.

Are you then "less" of a homebrewer if you do not bottle but switch to kegging?

This kind of reasoning does not cut it. If you use this method of determination then you must take it to its logical conclusion or else you risk being a hypocrite yourself. Obviously it is flawed in its simplicity as it ignores the fact that there are people who do not go through these steps, yet brew their own beer (hence "homebrewer.")

Is there a dividing line? I met someone on the Brew Free or Die trip that takes cans of hopped extract, boils it, and adds yeast later. He is not working as hard as I am, but he is learning. And he is a homebrewer. Maybe, to please people like Jack, we need to say that there is a level of "apprentice" brewers, "journeymen" brewers (extract/grains) and "master" brewers (mash). While this ignores some steps, it might be a better solution.

Thing of it is, though, is that there is an arrogance about Jack's statements.

Jack's statements indicate that he has achieved "satori" so to speak and that he is on the uppermost level possible so far as homebrewing is concerned (at least in his eyes). Now Jack, it seems safe to say that you are older than I and that you have considerably more experience than I do at homebrewing. That, to me, means that you are a homebrewer who has more experience and is most likely much better than I.

But you cannot justifiably belittle my efforts. I use extract and I learn. I experiment and make beer. Fact of the matter is that I spend considerable amounts of time and effort at home making my own beer. To me, that is enough to get on my feet and say "I am a homebrewer, as real as real can be."

- --gk

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"I have special place in my heart for the criminally insane, but YOU have worn out your welcome."

-The Tick-

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gkushmer@jade.tufts.edu

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Date: Mon, 6 Apr 92 09:22:46 CDT  
From: michael\_serafin@SEMATECH.ORG  
Subject: Re: Brewpubs in Dallas?

From: NAME: Michael Serafin  
FUNC: 200  
TEL: (512) 356-3264 <SERAFIN.MICHAEL@A1@VAXEN>  
To: "homebrew@hpfcmi.fc.hp.com"@INTERNET

Eric Mintz asks about brewpubs in Dallas.

Sorry Eric, but you'll find that brewpubs do not exist in the entire state of Texas. The liquor laws of the state are written such that they do not permit such an operation. Some people ARE trying to change this.

-----

Date: Mon, 6 Apr 1992 11:00:54 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: turbinado sugar

I found some turbinado sugar in a health food (!?) store. What were the recipes that called for it? English Ales? There was also some Black Cherry extract, but at \$11/16 oz. (= 5 lbs.) I just don't think so.....

What is the "candy sugar" that is used in some Belgium recipes?

Russ

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Date: Mon, 6 Apr 92 11:46:42 -0400  
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>  
Subject: Mead & Honey Beers

Greetings All,

I read an interesting tidbit in the local paper over the weekend I thought I would share. Honey is actually bee vomit! They munch on some pollen, tool on over to the hive and regurgitate accordingly. Isnt that a hoot.

The astute reader might be asking, "Well, why exactly are you telling us this Alan?" to which I can reply that knowledge for it's own sake is a good thing!

And just think, next time someone is mooching too many of your favorite tupelo honey ales, just hold your glass up to the light and say, "You know, that fermented bee vomit is particularly toothsome", it might just help.

:) Alan (:

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Date: Mon, 06 Apr 92 08:30:02 PDT  
From: Mark J. Easter <eastern@ccmail.orst.edu>  
Subject: Raspberry beer, plus 'Beer King' article

I've been interested in making a raspberry beer as well, but was thinking about substituting a couple of cans of frozen concentrated raspberry juice rather than the 6-8 lbs of fruit that most recipes call for. Has anybody tried it? Several companies market the stuff, most prominently Welch's. After checking out the prices for frozen raspberries, this seemed to offer a good cost savings.

And now for something completely different...pardon me if this has already been posted however I read an interesting article in "Outside" magazine (April, 1992) about Alan Eames (a.k.a. the beer king) and his travels around the world investigating indigenous beer styles. It is pretty interesting and fairly well written although they make a few technical boo-boo's (such as describing beer made of "roasted hops and barley").

Cheers,

Mark Easter  
easter@fsl.orst.edu

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Date: Mon, 6 Apr 92 10:12:36 PDT  
From: "JOHN MYERS, INTEL FM3-35, (916)351-5514" <JMYERS@T1ACC1.intel.com>

Subject: Oh - Good Lord (Poem)

Oh - Good Lord

The Horse and Mule live thirty years,  
Yet know nothing of wine and beers.

Most goats and Sheep at twenty die,  
And have never tasted Scotch or Rye.

A Cow drinks water by the ton,  
So at eighteen is mostly done.

The Dog in milk and water soaks,  
And then in twelve years he croaks.

Your Modest sober, bone-dry Hen,  
Lays eggs for Nogs, then dies at ten.

All Animals are strickly dry,  
They sinless live and swiftly die.

But sinful, Giful, beer soaked man,  
Sirvives three score years and ten.

While some of us, though mighty few,  
Stay sozzled till we're ninety-two.

Origin unknown.

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Date: Mon, 6 Apr 92 09:55:03 CDT  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: CR Sainkley/ Brewpubs in Dallas (George Fix)

There are several people around here who would like to subscribe to the Celebrator Beer News. Can anyone help us with this?

C.R., I tried to contact you directly but our local mailer does not like the ! in grumpy!cr@uunet.uu.net. Do you have an alternate?

Brewpubs are still illegal in Texas, although this will likely change in the future. We do have one micro ( Dallas Brewing Co.) located in the West End district near downtown. The brewer is Don Thompson (the AHA brewer of the year in 1983). Before I joined BRD, I served as a consultant to them. Give them a ring at the following to arrange a tour:

214-871-7990

They are nice folks, and the owner (Allen Dray) has over a million invested in the place.

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Date: Mon, 6 Apr 92 13:52:30 EDT  
From: Dances with Workstations <buchman@marva1.ENET.dec.com>  
Subject: Grain disposal

Date: Fri, 3 Apr 92 14:39:57 MST  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: spent grain disposal

Eric Mintz asks:

> I haven't had the huevos to try this myself yet but... has anyone  
dumped  
> their spent grains in a kitchen sink garbage disposal?

Dumping spent grains (or anything organic for that matter) down the disposal is ecologically unsound if your waste water ends up in body of water which is not in the best of health (in my case, the Chesapeake Bay). What happens is that the waste that gets into the water introduces an overabundance of nutrients. That might not sound so bad, but the nutrients are ground so fine that they are usable only by microscopic organisms, which reproduce more than they should and leech out much of the dissolved oxygen in the water. Big critters like fish, oysters, and crabs suffer as a result.

Besides, you don't really feel like forcing ten pounds of grain into such a small opening, do you? Sounds messier than bags.

> Any other  
> creative ways to dump spent grains without a mess?

I compost my excess grains and/or mulch with them; it works well, but not everybody has a backyard to use for this. A very "creative" idea for getting rid of the grains was suggested by Jack S. and others: make beer bread! There was a thread on that topic recently; Jack can probably give you details.

Good luck,  
Jim Buchman

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Date: Mon, 6 Apr 92 13:54:04 EDT  
From: tix!roman@uunet.UU.NET (Daniel Roman)  
Subject: Mead making

Scott.Barrett writes:

>After a dozen extract-based batches of various beer styles, I find myself  
>tempted to try my hand at mead making. Rather than being straightforward about  
>it and making a 5 gallon batch, I would like to split the batch after primary  
>fermentation into a mead, a metheglin, and a fruit mead (hyppocras?). Although I'm far from a mead making expert, I do have a couple of batches under my belt and I did what you propose to do with my first batch. I make examples of sparkling, still, metheglin, etc. and all combinations.

>  
> 1) Are there pitfalls (other than sanitation) associated with adding >fermentables (in the fruit case) at the time I rack to the secondary fermenter?

No, I did not have any problems at all.

> 2) Any suggestions on herbs or spices (and appropriate quantities) >that may make for an interesting metheglin? Should I prepare an infusion (like  
>making tea) or use a dry-hopping approach?

I used cranberries and really liked the results alot. Also tried hops and misc. spices and was not too thrilled with that (but that's me). My preference is to sparkling fruit meads.

> 3) What are recommended types of yeast for mead making? Any tips on >adjusting the amount of honey (to achieve a medium sweetness) when using >champagne vs. ale (or other) yeast?

Stick with champagne to start with. You'd need a good ale yeast to expect it to tolerate the alcohol levels that mead is supposed to have (if you go by classic definitions). I guess it would not be mead then but I don't know what you would call it (mead cooler?). Off track but isn't beer with the alcohol removed just a malt beverage and no longer beer? How are companies advertising their non-alcoholic brews?

> 4) Am I totally crazy with this batch-splitting plan?

\*I\* don't think you are, but maybe I'm crazy! :-)

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Dan Roman |///Internet: roman\_d@timeplex.com  
Timeplex Inc. |///// GENie: D.ROMAN1  
Woodcliff Lake, NJ | /XX/ Only AMIGA! Homebrew is better brew.

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Date: Mon, 6 Apr 1992 13:33:53 -0800  
From: mfetzer@ucsd.edu (The Rider)  
Subject: Re: Negative Pressure in the Blow Off

ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU writes:

1) Will the small amount of HCl-ated water that was sucked into the wort do any damage?

Eh, how much bleach did you have in that water? If it was a normal disinfecting strength solution you've got nothing to worry about...

2) Will the exposure to the air (when I switched from the blowoff tube to the lock) effect the wort?

Not at all.

3) Is there now a possibility that, having replaced the blowoff with a lock, any further fluxuation in temperature/pressure will suck in (contaminating) air through the lock?

If you're very worried about that, or if you have large temperature fluctuations, put Vodka or better yet grain alcohol into the air lock. If it gets sucked in, you get a bit of extra kick in the beer. \*grin\* But, I don't really think it's a good idea to keep the stuff where the temp. fluctuates too much. I've no idea what max/min temps you're talking about, but beware that ale yeast goes to sleep around 60-65F, and at 80F you're making fruit punch and not beer any more. I suggest a nice insulation wrap, cut off jacket for a water heater works great and is cheap.

Mike

- - -

Michael Fetzer  
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer  
Bitnet: FETZERM@SDSC  
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

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Date: Mon, 6 Apr 92 15:38:35 -0500  
From: yoost@judy.indstate.edu  
Subject: Plastic Carboys

The general consensus is:

Pastic Carboys can be used fine although for sanitation purposes Glass is better.

I have since found a source for Glass Carboys for \$15.00 !

-John Yoost

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Date: Mon, 6 Apr 92 18:38:13 EDT  
From: Dances with Workstations <buchman@marva1.ENET.dec.com>  
Subject: RE: Homebrew Digest #857 (April 06, 1992)

Hi Jack,

I would like to respectfully differ with your definition of a "brewer" as (necessarily) one who mashes the grain rather than using extracts.

> It is more like the difference between baking with cake  
> mixes and baking from scratch. Women/cooks accept the difference, why  
can't  
> homebrewers?

This is a very good analogy, since both involve producing a food product from grain; but I would propose that the person baking a cake from "scratch" is much more like an extract brewer. Malt extract is our "flour". Whole grain brewers are people who grind their own flour before beginning to bake. Both of these people are obviously baking. My extract beers are brewed by following fairly complex procedures to control parameters for bitterness, strength, flavor, color, aroma, and other factors; it is much more complex a process than baking a cake from mix. And some of my recipes include a pound or two of specialty grains.

A cake mix person would be like the brewer who buys one of those gizmos where all you do is add the appropriate amount of water, put it in a dark place, and drink your beer three weeks later. Such kits were described in the digest last year, though I've never seen one. Even this person is "brewing".

> Although the definition of a "real homebrewer" might be subject to  
debate, I  
> don't think there can be much debate about the fact that making extract  
beer  
> is NOT really brewing.

There can be plenty of debate. What is "brewing", after all? It is producing beer, an alcoholic beverage, from fermentable ingredients in a controlled fashion. The first half of Papazian's book discusses brewing from extract. It ain't called The Complete Joy of Home Beer-Making.

> That's not to say it isn't fun, rewarding and great  
> beer, just that mashing is a fundamental step in the brewing process,  
without  
> which, one is simply making beer.

Why draw the line at mashing? Granted that it gives you control of more factors and is greatly rewarding, and I'm looking forward to my first full mash brew. But malting is even more fundamental to the brewing process. Shouldn't real brewers also malt?

And what about keggering? It can be argued that you're not really brewing in the traditional sense if you then condition your product in bottles. I've heard it said on the digest that "it isn't really Guinness unless it's on draft [in Ireland]" (that was before Guinness Draught in cans).



You can draw the line in a lot of places; but what I've always liked about this digest is that people seldom do. We all brew, and we all love to talk about it. It's great to be able to exchange views with the likes of George Fix and Charlie P. in this kind of forum.

(but this does open the possibility of a deluge of slogans along the "REAL men" or "REAL" programmers line. e.g., "REAL brewers don't use starters. If the yeast doesn't like my beer, it doesn't deserve it." "REAL brewers don't use hops pellets. How can you tell it from turtle food?)

Jim "I'm a brewer" Buchman

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Date: 06 Apr 92 21:36:50 EDT  
From: Rob Nelson <70206.1316@compuserve.com>  
Subject: Malt in Garbage Disposal

There was a question recently about putting spent grain down the garbage disposal. I've done it several times without any trouble. I just dump them into a pile in the sink, turn on the cold water until the sink is almost full. Then I direct a forceful stream of water from the sprayer down the hole. It takes about a minute to grind it up.

Do NOT try this with spent hop flowers. I jammed up the old In-Sink-erater but good once. Had to use the little wrench thingy and a broom handle to free the blades. Then, I had to scoop out the goo. Not a pretty sight.

Rob Nelson

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Date: Mon, 6 Apr 92 22:25:18 CDT  
From: David William Bell <bell@convex.csd.uwm.edu>  
Subject: Re: Meeting in Milwaukee

Hi brewers,

I'm from Milwaukee. First to answer a couple of questions. There is more than one brewpub in Milwaukee, i believe. I will try (when I'm at hoem) to get some addresses for you and post them. you may want to tour two of our local micros as well, I'll post them also for convienience.

On the Brewers idea, I'm not a fan of baseball, but i could show up for the tailgate part (is there a cost to simply get into the parking lot?).

I would like to meet you all, but my friends and I cannot afford to pay the price of the conference (poor grad. students).

Now for the real point of the post. A place to meet. Although the beer selection is limited (Hacker Schorr (sp?) Culmbacher are about the best) the college union is sure to be a low key atmosphere. you can pretty much rest assured we'd find each other. The low key atmosphere and ability to hold conversation over the noise level is the only reason i suggest it.

Barry's Waterstreet Pump is also pretty low key and has a better beer selection. Von Trier has the best german beer collection I know of. These may be easier to find. Von Trier is sure to be crowded and noisy howver.

Maybe some Milwaukee brewers can E-mail me, we can toss a few selections around and some ideas and post a place since we know where the bars are and what they serve. Please, write to me, There a couple of other brewers here with me and we can get quite a debate going over E-mail to decide. This way, everyone who has never been to Milwaukee won't have to shuffle through the debate.

Also, any requests in terms of, well any requests, send 'em. Not trying to exclude, just trying to get the ball rolling!

- -----  
David Bell - bell@convex.csd.uwm.edu Some, loth to be espi'd,  
Department of Political Science Some start in at the back side,  
University of Wisconsin - Milwaukee Over the hedge and pale,  
And all for the good ale.

P.S. - (None of the brewers I know can afford to go, but I'm sure they'd like to go out for a beer.)

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End of HOMEBREW Digest #858, 04/07/92  
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Date: Mon, 6 Apr 92 23:52 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Urubamba/Chicha beer

In the most recent issue of ALL ABOUT BEER (May 1992), there was an article called "The Brewsters of Urubamba" by Alan D. Eames. The article focused on a beer called "Chicha". Is there anyone out there who can supply more info about the beer, particularly what type of corn was used, what type of yeast is employed and anything else about extra ingredients? Please do not repeat the article. I am looking for more info about this beer OTHER than what appeared in the article. Please send any responses by private email. Thanks ahead of time.

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Date: Tue, 7 Apr 92 07:47:05 EDT  
From: rossini%biostat@harvard.harvard.edu (Anthony Rossini)  
Subject: raspberry ale

Thanks to everyone for the suggestions, recipes, and comments. You all know

who you are! I was going to post the recipe I'm going to use in brewing tomorrow, but I think I'll wait until I taste the result. Plans include 24oz

raspberries right after the boil, and 24oz in the secondary. The one question I have is how should I prepare the raspberries for the secondary?

Granted, there is a bit less chance of infection at this point, but still...

Do people just risk the infection and dump in the fruit, or do they steam the fruit first? (I'd assume this might kill off nasties without creating too much jelly...).

If anyone is interested in the information I got, email me and I'll compile the lot and send them; since some have been posted here, I see no need to waste bandwidth...

thanks again,  
-tony

- - -

Anthony Rossini - rossini@biostat.harvard.edu  
Department of Biostatistics, Harvard School of Public Health  
677 Huntington Ave, Boston MA 02115 617-432-1056

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Date: Tue, 07 Apr 92 08:28:48 EDT  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Old Beer Bottles

In helping a friend who is moving clean out his barn, I acquired two very old beer bottles. Both of these bottles have raised lettering (any labels that might have been were long gone). I was wondering if any of you beer historians out there have any information on the breweries.

The first bottle was from Gerhard Lang Brewery in Buffalo, N.Y., and the second was from the Springfield Brewing Company, in Springfield, Mass.

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Date: Tue, 7 Apr 92 08:37:47 EDT  
From: Alexander R Mitchell <ARMITC01@ULKYVM.LOUISVILLE.EDU>  
Subject: Re-hydrating dried yeast?

Prog/Analyst II C & T  
Phone: (502)588-5626

Could one reduce the chances of contaminates/beasties in dried yeast by re-hydrate yeast in water and then add grain alcohol up to 5%-10% ? The yeast water, alcohol could then be added to a starter solution if one were so inclined. Are the contaminates/beasties is dried yeast alcohol resistant?

Thanks for any information,  
Mitchell

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Date: 7 Apr 92 09:21:23 EDT (Tue)  
From: GC Woods <gcw@garage.att.com>  
Subject: Milwaukee area brewpub/micro list

Since there has been a number of request for brewpubs/micros in the Milwaukee area, here they are:

\* denotes microbrewery/regional brewery (probably does not serve beer)  
\*\* Don't know if micro or pub  
\*\*\* Bar  
\*\*\*\* Brew contracted  
@ been there

#### ILLINOIS

##### Berwyn

@ Weinkeller Brewery  
6417 W. Roosevelt Road  
Berwyn, IL 60402  
312-749-2276

##### Champaign

Joe's Brewing Co (old Chief's Brewing Co)  
706 South 5th  
Champaign, IL 61820  
217-328-2739

##### Chicago

Chicago Brewing Co\*  
1830 North Besly Ct.  
Chicago, IL 61820  
312-252-BREW

@ Goose Island Brewing Co  
1800 N. Clybourn  
Chicago, IL 60614  
312-915-0071

@ Bergoff Brewery & Restuarant |(old Sieben/River North Brewery)  
436 W. Ontario  
Chicago, IL 60610  
312-266-7771

@ Tap & Growler  
901 W. Jackson  
Chicago, IL 60607  
312-829-4141

##### Elmhurst

Pavichevich Brewing Co.\*  
383 Romans Road  
Elmhurst, IL 60126  
708-617-5252

##### South Barrington

Millrose Brewing Co.

South Barrington, IL

Westmont

Weinkeller Brewery #2 | opening early 92  
Westmont, IL

WISCONSIN

Appleton

Appleton Brewing Co. / Dos Bandidos Brew Pub / Johnny O's  
1004 S Olde Oneida St.  
Appleton, WI 54915  
414-731-3322

Fox Classic Brewing Co.  
318 W. College Ave.  
Appleton, WI 54913  
414-730-1166

Chilton

Rowlands Calument Brewing / The Roll Inn  
25 North Madison Street  
Chilton, WI 53014  
414-849-2534

Kenosha

The Brewmaster's Pub  
4017 80th St.  
Kenosha, WI 53142  
414-694-9050

Middleton

Capital Brewery Inc.  
7734 Terrance Ave.  
Middleton, WI 53562  
608-836-7100

Milwaukee

Bavarian Wursthau  
Milwaukee, WI  
(across from timmerman airport)

Lakefront Brewery\*  
818-A East Chambers St.  
Milwaukee, WI 53212  
414-372-8800

Sprecher Brewing Co.\*  
730 West Oregon St.  
Milwaukee, WI 53204  
414-272-BEER

Water Steet Brewery  
1101 N. Water St.  
Milwaukee, WI 53202  
414-272-1195

Monroe

Joseph Huber Brewery\*\*  
1208 14th Ave  
Monroe, WI 53566  
608-325-3191

Stevens Point

Stevens Point Brewery  
2617 Water St.  
Stevens Point, WI 54481  
715-344-9310

Sturgeon Bay

Cherryland Brewing Co. / Olivers Station  
341 North 3rd Ave.  
Sturgeon Bay, WI 54235  
414-746-0900

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Date: Tue, 7 Apr 92 09:48:38 EDT  
From: Peter Karp <karp@cs.columbia.edu>  
Subject: Beer in Las Vegas

I will be traveling to Las Vegas next week and was wondering if there are any brew pubs or brewery in town?

Peter Karp

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Date: Tue, 7 Apr 92 08:57 CDT

From: korz@ihlpl.att.com

Subject: smoking/beer-tasting

Bob Jones asks about being a smoker and a beer taster.

I used to smoke (quit in sept 90 after 16 years). One of the reasons I quit was that I entered a beer in the `88 nationals and got terrible reviews. After receiving the judging forms, I pulled out a refridgerated bottle of the same beer and tried to identify the flavors/smells etc. I couldn't. At the time, I figured that it could be the fact that was a smoker. In retrospect, I think it was 60% smoke and 40% inexperience. I am still learning a lot (who says "when I stop learning, bury me?") but quitting smoking has made tasting a much more enjoyable and intense experience.  
Al.

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Date: 7 April 1992 09:14:47 CDT  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: Re: Meeting in Milwaukee

Since those of us attending the AHA conference will be at the Mark Plaza, Downtown, I'd suggest the Water Street Brewpub as a HBD meeting place. It's not far out of the way from the Mark Plaza, and it's also not too far from Marquette University's environs. Furthermore, its easy to find even by strangers to Milwaukee. Best of all, it's an actual brewpub, (albeit extract) which like all good brewpubs has hits and misses, but their hits can be excellent. Food is great, and not terribly costly.

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Date: Tue, 7 Apr 1992 9:15:32 -0500 (CDT)  
From: Z\_TOTAHMC@CCSVAX.SFASU.EDU (M CAMEL.T)  
Subject: RE: Homebrew Digest #858 (April 07, 1992)

Signoff beer-1

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Date: Tue, 7 Apr 1992 10:30 CST  
From: Robert Schultz <SCHULTZ@admin1.usask.ca>  
Subject: re:view on brewing

I almost hate to stoop to flaming Jack S, but ...

Brewing (according to Funk & Wagnalls) is the process of making fermented undistilled liquids, as beer or ale.

It is the fermentation process which determines if you are brewing, not the process up to the point of fermentation. In fact, one may argue that producing NA beer may not be brewing. As I read the laws in Canada, they relate to alcoholic beverages - which dictate what I can or can not do with my product. Non-Alcoholic beverages fall under different legislation which are much more relaxed than for alcoholic beverages.

As for the mashing, etc. Jack should maybe talk to the Wine Industry and inform them that they are not "BREWING."

Keep your hops on straight!

Rob Schultz  
University of Saskatchewan

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Date: Tue, 7 Apr 1992 09:33 PDT  
From: Bob Jones <BJONES@NOVA.1lnl.gov>  
Subject: AHA conference

Even if we all can't manage to meet in one place, why not a unique ID for all the HBD'ers like a red H on your coference badge. You know like the scarlett letter. Everyone would ask "what does the red H mean?" and we would all reply "I'm a member of a special group of people who spend large amounts of time at work on beer related topics". So lets plan on a red H on our badges to ID ourselves. Comments are appreciated.

Bob Jones

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Date: Tue, 7 Apr 92 11:47:44 CDT  
From: David William Bell <bell@convex.csd.uwm.edu>  
Subject: Re: AHA Conference

Hi again,

I got some replies about the benefit of going to the conference and that its worth the cost. I appreciate them, especially the parts about going to the modules I just wanted to clarify that I don't intend to mean its not \*worth\* it. I just spent all my free cash for the semester already. I'll try to make the lambic tasting, etc. thanks to your replies.

Cheers,  
David Bell - bell@convex.csd4.uwm.edu

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Date: Tue, 7 Apr 92 11:32:39 -0500  
From: frosty@mentor.cc.purdue.edu (Frosty D. Snowman)  
Subject: Low PH paper

Hello all!

I just have a quick question that you might be able to help me with. I tried to make a sour mash and do not think it soured. I really don't have any way of knowing accurately the ph.

There is the question: Does anyone know where I can buy some PH paper that will go down to about 3.4 or 3.5 I have not been able to find anything this low in any cataglogs. I do not make wine yet, but I was under the impression that for wine, you need low PH paper.

Well I will keep this short....If anyone knows of someplace I can get this kind of paper....Please Mail Me!!!!

Happily Brewing  
Frosty D. Snowman

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Date: Tue, 7 Apr 1992 11:12:43 -0500 (CDT)  
From: ISENHOUR@LAMBIC.FNAL.GOV (John L. Isenhour)  
Subject: Yeast Biology

Yeast biology article digested from

journal = Science, 20 Mar 92 (origin - Cell, 20 Mar 92)  
author = Michelle Hoffman (Science)  
title = Yeast Biology enters a suprising new phase,  
page = 1510  
source = Gerald Fink, et al (@ Whitehead Institute) and MIT  
keyword (s) = Saccharomyces cerevisiae / captive behavior  
              filimentous phase / domestication / starvation

The old Field vrs Laboratory observation style philosophies recently took a turn for the interesting in the yeast arena.

It seemed to be commonly accepted by the majority of Saccharomyces researchers that although most of its relatives (other similar molds) went through a filamentous phase and that Saccharomyces had been so domesticated over the years that it either never had the ability or had lost it. Now researchers have reason so suspect their assumptions.

Fink first suspected a contaminant because it did not resemble the normally observed structure, but Carlos Gimeno (grad. stu.) pointed out that the alien could have successful sex with Saccharomyces.

The missing phase seems to be caused by the fact that, in the lab, the ingredients for growth are all provided for. The filamentious phase seems to be activated by starvation.

Fink claims that given free reign the yeast would ...

"If you let just one cell divide at its maximal rate, it would form a layer around the earth 10 feet deep after just 2 weeks."  
(ed. everybody "pitch" in and LETS TRY IT!)

The new structure seems to be invoked by reduced environmental nitrogen levels, which causes buds not to not seperate. A bud does not break away and that daughter bud does not breakaway. This "chaining" activity allows the yeast to penetrate agar media, and has been hypothesised to be a foraging mechanism. The yeast penetration effect seems to be regulated by nitrogen levels.

John Isenhour  
hopduvel!john@linac.fnal.gov  
isenhour@lambic.fnal.gov

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Date: Tue, 7 Apr 92 11:12:09 PDT  
From: Chris Quint <quint@hpindqj.cup.hp.com>  
Subject: Hey Darryl - Lager question.

Hey Darryl,

I read your interesting post on Lager beers and it seems to make sense, but I'm puzzled by one thing. You said Lagering provided a way to produce beers in the warm summer months. But I thought Lagers fermented at temperatures COLDER than normal - thats why people make Lagers in their refridgerators. Am I mistaken? Or did you mean that in the summer the beer WAS made in an icehouse or something? Along those same lines, I thought a Steam beer was a Lager made at Ale temperatures (i.e. normal San Franciso temperatures - especially in the summer!). And how could SF's temp.s be warmer than anyone else's unless it was someone else's icebox?

Thanks,  
Chris

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Date: Tue, 7 Apr 92 13:54:56 CDT  
From: wiley@wiley.b11.ingr.com (Dave Wiley)  
Subject: Re: Mail order prices

> Here is a price selection from the homebrew suppliers I have  
> catalogs for. Some of the catalogs are from last year, so  
> prices may have changed. Most of these places are on the  
> West coast.

Thanks for posting the list! I did a similar (although not so thorough) comparison last fall (and didn't post results :-()). What I found, is that for items like bulk grain and bulk DME, the shipping cost becomes a significant portion of the final bill. As a result, I went looking for the closest supplier rather than the cheapest. The Brewhaus in Knoxville, Tennessee did well for me on both counts. Bulk pale malt from Great Western Malting costs about \$1.00 per # by the time it gets to my door, whereas pale malt from the Brewhaus (\$35 for 55lb) costs about \$0.82. For hops shipping costs probably aren't that big a deal.

It's just something to consider.

> Also, buying in bulk will lower these prices.

I've noticed that the people who have the best prices for bulk don't have the best prices for small quantities (sometimes not even close) and the reverse.

- - -

david wiley "To survive and enjoy the Tennessee Valley you  
Intergraph Corporation really have to like mucus. Winter colds lead  
205-730-6390 straight into spring and summer allergies.  
wiley@wiley.b11.ingr.com And then there's okra." - me

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Date: Tue, 7 Apr 92 14:23:51 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Chimay

Is Chimay Ale aged in oak?

bb

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Date: Tue, 7 Apr 92 14:33:48 CDT  
From: Michael J. Gerard <mjgerard@eng.auburn.edu>  
**Subject: Instruction-less hydrometer...**  
Full-Name: Michael J. Gerard

I have a hydrometer without instructions. I'm trying to find out what the correction factor is for temperature. I was wondering if anyone had some info on this.

I usually take hydrometer readings right before pitching (at approximately 95 degrees F) and right before bottling (at approximately 65 degrees F). I suspect that the correction factor is very low but I'm not sure. Right now I feel that I might be comparing apples to oranges.

Any help would be appreciated.

Thanks,

Mike Gerard

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Date: Tue, 7 Apr 92 15:56:11 -0400  
From: bradley@adelphi.edu (Robert Bradley)  
Subject: AHA info, please, for a "real homebrewer"

Agreed: you're not a "real homebrewer" unless you mash, malt your own  
barley, grow your own hops and blow your own galss bottles :-)

I've been out of it for a while (too much relaxing?). Can some kind  
soul send me the when and where-to-write on the upcoming AHA conference?

Rob Bradley (bradley@adx.adelphi.edu)

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Date: 7 Apr 92 14:15:10 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Conference Party

Subject: Conference Party Time:12:59 PM Date:4/7/92  
Isn't there a fairly decent multi-tap bar just South of the airport? Like the 1870 House (?). It's right next to the Airport Lounge, the local strip joint.

The tail-gate idea sounds fine to me, how easy is it to get to the stadium from the Marc Plaza?

Regardless of where we all get to hang out as a group during the conference, I'd like to suggest we make it easy to identify a fellow "Digester" on sight. How about we all put a mark of some sort on our name tag? Like maybe a blue (or some other color) dot or some such? Just a thought...

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Tue, 7 Apr 92 15:56:19 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re re: Why Lager?

Since you've brought the subject up---would you care to guess how it got warm enough in San Francisco to make steam beer a necessity? I used to spend an occasional weekend at conventions in Oakland or San Jose, so I never believed Mark Twain's "The coldest winter I ever spent was a summer in San Francisco." Then I arrived in SF proper in mid-July, driving down 101

with the fog flooding through the gaps in the coastal hills and virtually covering the Golden Gate, and nearly froze downtown; and now a physicist friend who taught in Sacramento for two years says that's standard (due to rising air in the central valley sucking cold wet air off the ocean?).

So how did it happen that ]room-temperature[ lagers were necessary? Were

they really brewing across the bay? Or is a daytime high of 50 not cold enough even for the older styles of lagers? Or (global warming on the east

coast to the contrary---the Charles almost never freezes hard enough to walk across any more) was it actually warmer in SF in the last century?

For that matter, how/when did lagers spread compared to mechanical refrigeration? 1840 is well before compressors, and somewhere around the start of ice-block refrigerator cars for cattle carcasses. The word means "cave", I'm told because that's where the beer was stored to stay cool; were there no caves or cool cellars available in SF? Or wasn't there enough

ice inland from SF in the winter (considering that there's skiing within easy reach of LA) that summer brewing should have been possible?

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Date: Tue, 7 Apr 92 16:43:36 CDT  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: Corrections to Vienna (Laurie Fix)

The AHA has informed George and myself that they want to do a second printing of our book. They have permitted us to correct the typos in the first printing, and these are listed below. We want to thank our many friends for their help in these matters. We both are looking forward to Milwaukee, and meeting people in person.

Page Line Change

-----  
vii 4 "exectutive" to "executive"  
1&2 remove "(reference 26)" from page 2 and insert it  
on line 7 of page 1  
147&12 "emigration" to "immigration"  
3217 delete the phrase "...from elsewhere in Europe..."  
3710 "liscense" to "license"  
4126 "7.Yeast-here" to "7. Yeast-There"  
455 "author" to "authors"  
45 the last line should read as follows:

6 2/3  
----- = 3 1/3 gallons  
2

7121&22 delete the sentence "After a hot water rinse the  
equipment is ready for storage"  
746 "ehy" to "they"  
749 "Terihas" to "Teri has"  
7518 "desires" to "deserves"  
8226 "key" to "keg"  
8521 "Allegheng" to "Allegheny"  
871 "once" to "one"  
94 delete duplicate listing of alpha-acid unit  
9410 "measured" to "measure"  
9412 "it" to "It"  
9617 "ehich" to "which"

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Date: Tue, 7 Apr 92 17:25:53 -0500  
From: volkerdi@MHD1.moorhead.msus.edu (Denise R. Capistran)  
Subject: Baker's retort

Jack-

As a professional baker and chef, I find your analogy of using extracts to be rather infuriating. I use extracts in my work every day. Am I less of a baker because I don't soak vanilla beans in alcohol to extract the essence? Am I less of a baker because I use mixes instead of gathering together flour, leavening agents, sugar, etc., which is what a mix is made of in the first place?

In the future, I suggest that you refer yourself to a cook before making such a weak argument, thus setting up a straw man to be knocked down.

I also find your "women/cooks" to be a fundamentally insulting phrase. Not all women are cooks, nor are all cooks women, and I would estimate that neither party agrees with your conjectures.

Denise

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Date: Tue, 7 Apr 92 17:44:30 PDT  
From: darrylri@microsoft.com  
Subject: re: Hey Darryl -- Lager Question

ingate!quint@hpindqj.cup.hp.com (Chris Quint) writes:

> I read your interesting post on Lager beers and it seems to make sense,  
> but I'm puzzled by one thing. You said Lagering provided a way to  
produce  
> beers in the warm summer months. But I thought Lagers fermented at  
> temperatures COLDER than normal - thats why people make Lagers in their  
> refridgerators. Am I mistaken? Or did you mean that in the summer the  
> beer WAS made in an icehouse or something? Along those same lines, I  
> thought a Steam beer was a Lager made at Ale temperatures (i.e. normal  
> San Francisco temperatures - especially in the summer!). And how could  
> SF's temp.s be warmer than anyone else's unless it was someone else's  
> icebox?

Hmmm, I didn't express myself well, did I? Lagering was a means  
to being able to consume beer in the warm summer months, not  
produce it in that season. It required brewing a full year's  
worth of beer in the cold winter and finding some cache that  
stayed cold during the summer, like caves in the hills.

San Francisco never gets down to the necessary lagering temps  
due to the strong moderating effect of the ocean. Before  
widespread mechanical refrigeration (a product from the 1880s,  
well after Steam beer was created for the benefit of the  
'49ers), there was no way to make a lager beer in SF, regardless  
of season. Any attempt to do so would produce a more estery  
beer that fermented explosively.

--Darryl Richman

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Date: Tue, 7 Apr 92 17:49:07 PDT  
From: darrylri@microsoft.com  
Subject: re: Why Lager?

ingate!leafusa!diaspar.hq.ileaf.com!cjh@uunet.uu.net writes:

> Since you've brought the subject up---would you care to guess how it  
got  
> warm enough in San Francisco to make steam beer a necessity? I used to  
> spend an occasional weekend at conventions in Oakland or San Jose, so I  
> never believed Mark Twain's "The coldest winter I ever spent was a  
summer  
> in San Francisco." Then I arrived in SF proper in mid-July, driving  
down 101  
> with the fog flooding through the gaps in the coastal hills and  
virtually  
> covering the Golden Gate, and nearly froze downtown; and now a  
physicist  
> friend who taught in Sacramento for two years says that's standard (due  
to  
> rising air in the central valley sucking cold wet air off the ocean?).  
> So how did it happen that [room-temperature] lagers were necessary?  
Were  
> they really brewing across the bay? Or is a daytime high of 50 not cold  
> enough even for the older styles of lagers? Or (global warming on the  
east  
> coast to the contrary---the Charles almost never freezes hard enough to  
> walk across any more) was it actually warmer in SF in the last century?

Well, anecdotal evidence aside, it is usually quite pleasant in SF  
(ignoring the rain) from spring through fall, and even a 50s high is  
warmer than most traditional lager primary temperatures. For example,  
Pilsner Urquell never lets their beer rise above 48F, and during  
most of the time it is in the neighborhood of 40F. Of course,  
that's only the primary; during secondary, the temperature is 34F.  
This is not a common occurrence in Baghdad by the Bay. However, 50F  
is warm enough to give most lager yeasts a real kick.

> For that matter, how/when did lagers spread compared to mechanical  
> refrigeration? 1840 is well before compressors, and somewhere around  
the  
> start of ice-block refrigerator cars for cattle carcasses. The word  
means  
> "cave", I'm told because that's where the beer was stored to stay cool;  
> were there no caves or cool cellars available in SF? Or wasn't there  
enough  
> ice inland from SF in the winter (considering that there's skiing  
within  
> easy reach of LA) that summer brewing should have been possible?

I believe that the pioneering work of Dreher (Brauerei Schweicat  
in Vienna) and Seydlmayer (Spaten in Munich) with respect to  
refrigeration occurred in the late 1880s. Fix has the date in  
his "Vienna". The lager revolution required a number of events,  
but it began with the understanding of how to culture pure yeast  
strains en masse. Cheap glass also helped. But until mechanical  
refrigeration, the beer generally couldn't be made in the summer.

The word "lager" is from the German word "lagern" which means  
"to store". I'm not aware of any caves in the SF area that would  
have been local enough to keep the cold temperatures throughout  
a summer.

And, of course, you look at distances with a jaundiced, modern eye, as do I. But remember, 140 years ago, 20 miles was a great distance and required most of a day. Consider that it took a week to transport the mirror up to Mt. Hamilton in the San Jose area at the turn of the century, and it was only about 25 miles away. The skiing in LA is in Wrightwood, a solid 75 miles from downtown, along a modern, highly engineered road. To get to an ice field in LA during the winter, using horse drawn wagons would be well nigh impossible.

--Darryl Richman

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Date: Tue, 7 Apr 92 19:47:23 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Lager vs Ale

Darryl Richman said some very good things about the comment 4/7 and I would

like to add a couple more:

[1] In Germany the ales (alts/kolsch's and I think weizens) are conditioned

(lagered) near freezing for up to a month to make for a smoother taste.

I remember an alt in Duesseldorf with a label that said "top fermented

lagered beer" (in German of course).

[2] There is no such thing as an isipid bland lager beer in Germany (unless

you happen upon an American Bud in who knows I don't know where place).

Most homebrewers that return from Europe have a better idea of how good a lager beer can really be. That is the challenge; to do it at home.

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Date: Tue, 7 Apr 92 22:35:59 CST  
From: hopduvel!john@linac.fnal.gov (John Isenhour)  
Subject: Books for the serious Yeastmeister

I used to post these type lists to HBD a coupla years ago, I was looking to improve my brewing library and wanted to share.

- > Panchal. Yeast Strain Selection. (Biprocess Technology Ser.).  
> 368p. 06/1990. \$125.00. (ISBN 0-8247-8276-3). Dekker, Marcel,  
> Incorporated.  
>
- > Campbell, I. & Duffus, J. H., editors. Yeast. (The Practical  
> Approach Ser.). 308p. 1988. \$54.00. (ISBN 0-947946-80-2, IRL  
> Pr); Paper. \$36.00. (ISBN 0-947946-79-9). Oxford University  
> Press, Incorporated.  
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- > Walton & Yarranton. Molecular & Cell Biology of Yeasts. 05/1989.  
> \$125.95. (ISBN 0-442-20711-5). Van Nostrand Reinhold.  
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- > Spencer, J. F. & Spencer, D. M., editors. Yeast Technology.  
> (Illus.). 415p. 12/1989. \$129.00. (ISBN 0-387-50689-6).  
> Springer-Verlag New York, Incorporated.  
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- > Barnett, J. A.; Payne, R. W. & Yarrow, D. Yeasts: Characteristics  
> & Identification. LC 83-8390. 811p. 01/1984. \$170.00. (ISBN  
> 0-521-25296-2). Cambridge University Press.  
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- > Spencer, J. F., editor. Yeast Genetics: Fundamental & Applied  
> Aspects. (Springer Series in Molecular Biology). (Illus.).  
> 533p. 08/1983. \$110.00. (ISBN 0-387-90793-9). Springer-Verlag  
> New York, Incorporated.  
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- > Skinner, F. A., editor. Biology & Activities of Yeasts. LC  
> 80-41362. (Society for Applied Bacteriology Symposia Ser.:  
> No. 9). 1981. \$94.00. (ISBN 0-12-648080-X). Academic Press,  
> Incorporated.  
>
- > Broach, James., editor. Cell Cycle & Cell Biology: The Molecular &  
> Cellular Biology of the Yeast Saccharomyces, Vol. Three.  
> (Monograph Ser.: No. 21B). (Illus.). 650p. 1991. Hardcover  
> text edition. \$97.00. (ISBN 0-87969-356-8); Paperback text  
> edition. \$55.00. (ISBN 0-87969-364-9). Cold Spring Harbor  
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>
- > Broach, James., editor. Gene Expression: The Molecular & Cellular  
> Biology of the Yeast Saccharomyces, Vol. Two. (Monograph  
> Ser.: No. 21C). (Illus.). 725p. 1991. Hardcover text edition.  
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>
- > Broach, James., editor. Genome Dynamics, Protein Synthesis &  
> Energetics: The Molecular & Cellular Biology of the Yeast

> *Saccharomyces*, Vol. One. (Monograph Ser.: No. 21A). (Illus.).  
> 725p. 1991. Hardcover text edition. \$97.00. (ISBN  
> 0-87969-355-X); Paperback text edition. \$55.00. (ISBN  
> 0-87969-363-0). Cold Spring Harbor Laboratory Press.  
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> Abelson, John N.; Simon, Melvin I.; Guthrie, Christine & Fink,  
> Gerald R., editors. *Methods in Enzymology*, Vol. 194: Guide to  
> Yeast Genetics & Molecular Biology. 933p. 01/1991. \$95.00.  
> (ISBN 0-12-182095-5); \$49.95 comb bdg. (ISBN 0-12-310670-2).  
> Academic Press, Incorporated.  
>  
> Rose, A. H. & Harrison, J. S., editors. *The Yeasts*, Vol. 4: Yeast  
> Organelles. 2nd ed. (Serial Publication Ser.). 765p.  
> 07/1991. \$149.00. (ISBN 0-12-596414-5). Academic Press,  
> Incorporated.  
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> Barnett, J. A.; Payne, R. W. & Yarrow, D. *Yeasts: Characteristics  
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> Rose, Mark D. *Methods in Yeast Genetics: A Laboratory Course  
> Manual*. (Illus.). 200p. 1990. Hardcover text edition. \$34.00.  
> (ISBN 0-87969-354-1). Cold Spring Harbor Laboratory Press.  
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> Halasz. *Use of Yeast Biomass in Food Production*. 12/1990. \$179.95.  
> (ISBN 0-8493-5866-3, TP248). C R C Press, Incorporated.  
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> Kockova-Kratochvilova, Anna. *Yeasts & Yeast-Like Organisms*. LC  
> 89-8936. 528p. 06/1990. Library binding - adult. \$110.00.  
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> Biology of the Fission Yeast*. (Cell Biology Ser.). 545p.  
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> (ISBN 3-443-59031-4, Gebrueder Borntraeger Germany). Lubrecht  
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> Finnegan, John. *Yeast, Parasites, & Viruses*. 160p. (Orig.).  
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- > Neumann, I. Biotaxonomische Untersuchungen an Einigen Hefen der
- > Gattung Saccharomyces. 1972. \$16.00x. (ISBN 3-7682-5440-2).
- > Lubrecht & Cramer, Limited.
- >
- >

John Isenhour, The Hop Devil  
renaissance scientist and AHA/HWBTA certified Beer Judge  
"If you let one (yeast) cell divide at its maximal rate for  
just two weeks, you would have a layer around the earth 10 feet deep"  
- Fink

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End of HOMEBREW Digest #859, 04/08/92  
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Date: Wed, 8 Apr 1992 7:21:29 -0400 (EDT)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: Wyeast Belgian (first batch)

I bottled my first batch of ale using the Wyeast Belgian last night. I used my generic 6.6 lbs of amber malt extract recipe, just to get a bracket on where the beasties would take the sugar. When I opened the carboy for syphoning, a wonderful aroma filled the basement. After bottling, I took a taste from the bottom of the pickle bucket I use as a bottler and was again impressed. I got kind of a liquorice/herbal taste with a Styrian goldings note. I'm not sure what to expect from this yeast but I like how it's behaving so far.

My next batch will have much more malt in it.  
(An observation: Jack S. seems to put his 2 cents (and more) into any group he gets involved with. For thoes of you with usenet access, he holds forth quite prominently on misc.headlines) \*NOT A FLAME\*

Mas tarde,  
Ted

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Date: Wed, 8 Apr 92 12:22:11 BST  
From: S.Raybould@fulcrum.bt.co.uk  
Subject: cancel

cancel  
cancel  
cancel

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Date: Wed, 8 Apr 92 08:46:46 -0400  
From: chrisbpj@ldpfi.dnet.dupont.com  
Subject: Red Hickory Lager

Red Hickory Lager (Ingredients for 5 gallons)

1 Can (3.3 lbs) Munton & Fison Amber malt extract  
1 Can (3.3 lbs) Munton & Fison Light malt extract

1 oz Saaz hops (boil - 60 minutes)

2-3 pinches Irish moss

1 oz Bullion pellets (Boil - 1 minute)  
1 oz Fuggles hops (boil - 1 minute)  
1 oz Willamette (boil - 1 minute)

Whitbread lager yeast

3/4 cup corn sugar to prime

NOTES:

I made this batch after taking quite a while brewing a wheat beer. I pulled a couple of bags of hops out of my freezer, grabbed two cans of malt, and threw together a quick-n-easy brew. The Bullion, Fuggles, and Willamette all smelled so good, I couldn't decide between them, and figured since they were only going in for a minute, why not try all three! Well, it turned out so good, I'll be making quite a bit more!

COMMENTS:

I'll probably try this as an ale next. It was quite clean as a lager, though with a good hoppy aroma (not too much hops flavor...). Might try Whitbread ale yeast, or a clean-finishing Wyeast with some fruit subtleties. Also, might boil some of the finishing hops a bit longer to try to get some hops flavor. Good quenching Summer beer!

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Date: Wednesday, 8 Apr 1992 09:13:27 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Steam Beer at Anchor Brewing

When I went on a tour of Anchor Brewing, the guide showed us where primary fermentation takes place. These are wide, flat containers kept shallow and cooled by San Francisco air. My memory tells me that they keep the temperature fairly stable at 50 or 55 in there by a judicious combination of insulation and only bringing in cool air from outside. Of course, these temps are fairly easy to maintain in SF, but not cold enough to lager with.

Corrections requested, of course.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wed, 8 Apr 92 08:11:59 PDT  
From: meastman@adobe.com (Mark Eastman)  
Subject: Re: Homebrew Digest #859 (April 08, 1992)

Please remove my name from your list of e-mail recipients

(I wish I had time to read this stuff!)

Thank you,

Mark Eastman  
meastman@adobe.com

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Date: Wed, 08 Apr 92 13:07:28 EDT  
From: davism@hns.com (Davis McPherson)  
Subject: reusing yeast

i interesting in learning about reusing yeast now that i'm brewing with liquid yeast...i have heard that its possible to rack a new batch of wort onto the yeast cake from a previous batch...anyone with information on procedures for doing this please e-mail...

thanx,

davis

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Date: Wed, 8 Apr 92 13:14:50 EDT  
From: tix!roman@uunet.UU.NET (Daniel Roman)  
Subject: Re: Makkoli

This is what I have been able to find out so far about "Makkoli" the Korean beverage (it is not much). There *\*IS\** barley in it and it does come out milky looking. I may be able to get a recipe this weekend, if so I will post it. I think there was more than one person interested in this, I lost the email addresses for the individuals and did not feel like looking through the old digests. I'm still working on it!

BTW, "Makkoli" is really supposed to be three words. I'll get that detail straightened out also.

- -- Dan

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Date: Wed, 8 Apr 92 16:57:07 -0400  
From: mccamljv@ldpfi.dnet.dupont.com  
Subject: Scottish Ales

Fellow Brewers,

I had the opportunity to try a BELHAVEN SCOTTISH ALE the other night. I was wondering if this is a good commercial example of the style or, if there are other brands available to us here in the 'colonies'??

IMHO, I found this brand to be a very well balanced good tasting ale with a creamy hint to the aftertaste. Any other opinions ??

Recipes for Scottish ale style brews would also be appreciated, there is only one in the cats meow 2.

Thanks in advance,

-Joel McCamley "Constantly Relaxing, Not Worrying and  
Having a Homebrew!"

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Date: Wed, 8 Apr 92 13:55:38 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: brewing definition

I've been wondering about something for a while, and with the "arguing" over the definition of brewing posted..

Why is making tea usually called "brewing"? no fermentation involved.

And while we're at it, making wine (and mead i guess) should also be referred to as brewing.

- Bryan

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Date: Wed, 8 Apr 1992 16:11 EDT  
From: BSABLTHR%EKU.BITNET@uga.cc.uga.edu  
Subject: Overflow

Fellow Homebrewers,

Ran into a problem this morning with the Stout I boiled last night.  
The

recipe that I had, called for about a six U.S. gallon mixture. I've  
only got a

7 1/2 gallon fermentor. Right now, I've got one big mess. The foam has  
come up  
through the bubbler on to the top of the fermentor. I've also cleaned it  
up  
several times and reinserted the bubbler valve. It still foams up! The  
only  
thing I could think of was to pull the bubbler off and cover the hole  
with a  
cheese cloth. Are there any other suggestions? Help!

Mark D. Balthaser  
Eastern Kentucky University

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Date: Wed, 8 Apr 92 16:28:11 -0500  
From: melkor!rick@uunet.UU.NET (Rick Larson)  
Subject: Celebrator subscription

I just picked up the April/May 1992 Celebrator while on a business trip. I visited Pacific Coast Brewing Co, 20 Tank Brewery, Triple Rock, ... but thats another story.

Subscriptions are available for \$14.95 for six issues or \$26.95 for 12 issues. Foreign mail \$26 for six issues - U.S. funds only.

Celebrator Beer News  
P.O. Box 375  
Hayward, CA 94543

Tel. 510-670-0121  
Fax 510-670-0639

Hope this helps,  
rick

- - - -  
Rick Larson rick.larson@adc.com  
ADC Telecommunications, Inc. ...!uunet!melkor!rick  
Minneapolis MN 55435 (612) 936-8288

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Date: Wed, 8 Apr 92 19:12:48 PDT  
From: RUBICON READY <ROBERTN@FOLSM3.intel.com>  
Subject: Mead info/recipe very long, but lots of good info!

In the interest of those supplying all those who have asked about Mead with some really great info, here are postings from both Kevin Karplus and the late and sorely missed Cher Feinstein.

Both postings are 2 or 3 years old, but full of lots of info!

RobertN  
robertn@folsm3.intel.com

-Date: 29 Sep 89 17:36:00 EDT  
-From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
-Subject: Meads & mead-making

Hello, all!

I noted 's recent request for mead-making info, but haven't had time to respond until now.

Below you will find my basic recipe for making mead. First, however, some basic tips and information.

Meads come in several basic types: meads, metheglins (spiced meads), and melomels (meads made with fruit and/or fruit juices added). Many of these, especially the melomels, are "species specific" (as it were). For example, a cyser is by definition a mead made with apples or apple juice.

Use unblended honey when making mead, and raw honey if at all possible. Thus, unless there is someone with an apiary in your neighborhood, the best place to get honey is at a health food store or roadside stand. If the honey has bits of wax, or other particulate matter in it, that can be strained out before cooking. Do NOT, under *any* circumstances, use "blended to death" honeys, like "SueBee". Remember: the taste and character of the honey you use will be the principal determinants of the taste and character of your mead.

Please note that meads don't need any malt added, for *any* reason. Apart from altering the flavor and character, there are quite enough fermentables present already, thank you! :-)

Use a white wine yeast in brewing mead; "Montrechet" is recommended. \*Don't\* use ale or lager yeast; the end result will most likely be exploding bottles!

Most mead recipes call for the addition of some citrus juice or tea (tannin).

This is important, as it balances the sweetness, preventing it from becoming cloying. This is the same reason caffeine is added to many sodas.

The molecular structures of the sugars involved in meads are different from those found in brews. Thus, meads can take anywhere from a few weeks or months to several years to age properly. And, they won't taste very good if one isn't patient; the time is necessary.

When adding honey to hot or boiling water, STIR CONSTANTLY!! Otherwise, the honey will go straight to the bottom of the pot, where it will caramelize, scorch, and otherwise ruin the whole thing. KEEP STIRRING, until the honey is \*completely\* dissolved.

You will notice, in mead recipes, instructions to skim off any scum that forms as the mead heats up. This is very important, as that scum is the equivalent of the krausen in beer. Apart from the nasties in it that can contribute to hangovers, there are nasties in the scum that can adversely affect the flavor and appearance of the finished mead.

The length of time mead is allowed to ferment is the other principal factor in determining not only the final alcoholic content, but how dry \_vs.\_ how sweet your mead will be. Remember: mead is not necessarily a sweet drink! Also, meads can be sparkling, or still. It's all a matter of individual preference.

A word of warning about mead hangovers: they are the stuff of legend-- and rightly so! The combination of high alcohol content (relatively speaking) and high sugar content are perfect for the induction of the Ultimate Hangover.

One author I've read on meads, in an attempt to convey to the reader the potential severity of a mead hangover, referred to the Biblical story of Judith and the Holofernes. The author pointed out that Judith saw to it that the Holofernes got thoroughly drunk on mead, waited until they had slept awhile, and then had the Hebrew army attack-- beating on their shields! As the author put it: "What else could the Holofernes do but throw down their arms and accept slaughter with gratitude?"

Personally, I consider this description of mead hangovers to be both apt and astute. :-)

Anyone with questions about mead-making can contact me at the addresses below. The recipe for basic mead follows.

Yours in Carbonation,

Cher Feinstein  
Univ. of Fla.  
Gainesville, FL

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

#### BASIC SMALL MEAD

NOTE: All equipment mentioned below is assumed to be either well-cleaned or sterilized, as needed.

In a 1 gallon enamel pot, simmer the following until the infusion is done to taste: 2-3 whole cloves, lightly cracked; 2 sticks of cinnamon, broken up; 2 thin slices peeled fresh ginger root. Add 2-4 tsp. orange peel (how much depends on the honey-- with orange blossom honey use less, for example) and simmer a little longer.

Add enough water to bring the volume up to 3 quarts. Bring back up to a simmer. Add 2 lbs honey, stirring constantly. Some of the warm water can be ladled back into the honey container to rinse it.

DO NOT BOIL! Continue to simmer at a moderate rate, skimming off any white scum that forms on the top. If the scum is yellow, the heat is too high. Once no more scum forms, turn off the heat, place the lid on the pot, and leave overnight.

The next day, strain out as many of the spice particles as practicable. Pitch the yeast. Replace the pot lid; the condensation on it will form a seal.

Twelve hours later, rack the mead into a gallon jug, leaving the dregs of the yeast. After racking, top off the jug if needed, filling it to the base of the neck. Take a piece of clean paper towel, fold it into quarters, and put it over the mouth of the jug. Secure with a rubber band. Allow to ferment 36 hours. If the paper towel becomes fouled during this period, replace it with another.

After 36 hours, taste the mead. If it is still too sweet for your taste, ferment longer. Repeat this as necessary, until a desirable level of sweetness/dryness is achieved.

Place mead in refrigerator for 8-12 hours, then rack into a fresh gallon jug. Seal new jug tightly, and place in refrigerator to carbonate for 12 hours.



Once the mead is nicely carbonated, add 1/4 cup of vodka or grain alcohol to the jug to kill off the yeast. Rack into a fresh jug again, seal tightly, and place in refrigerator for 3-4 days.

The mead may then be bottled; Grolsch bottles work extremely well for this purpose.

This is a "quickie" mead, drinkable in 2 weeks. However, it does improve considerably with age, and letting it age for at least a couple of months before drinking is recommended. This mead is excellent chilled.

- - - - -

-  
-Date: Thu, 15 Nov 90 14:41:24 PST  
-From: Kevin Karplus <karplus@ararat.ucsc.edu>  
-Subject: Mead recipe

Several people have been asking about mead recipes lately. Here is one I've used for years. Incidentally, the meads I like best are strong dessert wines, with take over 5lbs of honey per gallon of water. They take months to ferment and years to mature, but they're great for sipping.

Mead  
(a fermented drink made from honey)  
Generic Recipe

The basic ingredients of mead are honey, water, and yeast. The proportions of the honey and water determine the final strength and sweetness of the drink, also how long it takes to make. The ratio ranges from 1 lb. honey per gallon of water for a very light "soft-drink" to 5 lbs. per gallon for a sweet dessert wine. The less honey, the lighter the mead, and the quicker it can be made. I've successfully made a 1 lb/gallon mead in as little as three weeks, while my strongest mead (5 lb/gallon) was not bottled for six months, and could have stood another few months before bottling. Elizabethan recipes varied considerably in strength, but 3 or 4 pounds of honey per gallon was common.

The mead I make is spiced, so is sometimes referred to as "metheglin." Elizabethan meads used large numbers of different spices and herbs, but not always in large quantities. Kenelm Digby, after giving the recipe obtained from "Master Webbe, who maketh the Kings Meathe," has this to say:

The Proportion of Herbs and Spices is this; That there be so much as to drown the luscious sweetness of the Honey; but not so much as to taste of herbs or spice, when you drink the Meathe. But that the sweetness of the honey may kill their taste: And so the Meathe have a pleasant taste, but not of herbs, nor spice, nor honey. And therefore you put more or less according to the time you will drink it in. For a great deal will be mellowed away in a year, that would be ungratefully strong in three months. And the honey that will make it keep a year or two, will require a triple propotion of spice and herbs.

[The Closet of the Eminently Learned Sir Kenelm Digby Knight Opened, 1669]

Here is a partial list of flavoring agents (mainly herbs and spices) mentioned for meads by Digby: agrimony, angelica root, avens, baulme

leaves, bay leaves, bettony, blew-button, borage, cinnamon, clove-gilly flowers, cloves, dock, eglantine, elecampane, eringo roots, fennel, fruit juice (cherries, raspes, Morrello cherries), ginger, harts-tongue, hopps, juniper berries, limon-pill, liver-worth, mace, minth, nutmeg, orris root, parsley roots, raisins, red sage, rosemary, saxifrage, scabious, sorrel, strawberry leaves, sweet marjoram, sweet-briar leaves, thyme, violet leaves, wild marjoram, wild sage, wild thyme, and winter savory.

In my own brewing, I use mainly "sweet" spices (cinnamon, ginger, nutmeg). The main herb I use is tea. Tea is an important addition to the mead. It provides tannic acid, to give the drink a bit of bite. It is particularly important for sweet meads, which can otherwise have a rather syrupy taste (like Mogen David wines). Any sort of tea will do--I've used genmai cha (a very light Japanese green tea), lapsang souchong (a smokey Chinese tea), China Rose (a black tea with rose petals), jasmine, oolong, and others. If you want to use Lipton's, that should work as well. I have not seen any period recipes that use tea in mead, but all my batches that omitted tea were not as good. I am more interested in producing good flavor than in strick authenticity, so continue to use tea.

Other ingredients I use include small amounts of orange or lemon juice, fruit, cloves, and other spices. I've used bay leaves, cloves, rosemary, anise, and galingale, in addition to the spices listed above. Be careful not to over-spice the mead! It is probably safer to use less of fewer spices, until you've had some experience.

As examples, here are the quantities for two of my mead batches:

Batch: M4  
Type: Quick Mead

3 gallons water  
5 lbs honey (Wild Mountain)  
1/3 cup jasmine tea  
1/2 tsp ground ginger  
2 tsp cinnamon  
1/2 tsp ground allspice  
1/2 tsp ground cloves  
1/2 tsp ground nutmeg  
ale yeast

Started: 1 July 1979  
Yeast added: 2 July 1979  
skimmed: 12 July 1979  
racked: 15 July 1979  
bottled: 28 July 1979

yield: 3.1 gallons  
clarity: excellent  
sweetness: fairly sweet  
sediment: slight  
carbonation: variable (some popped corks)  
color: light gold  
An excellent batch

-----  
Batch: M7  
Type: Sack Mead

3 gallons Water  
16 lbs honey  
1/4 cup keemun tea

1/4 cup oolong tea  
2 tsp cinnamon  
1/2 tsp whole aniseeed  
18 cardamum seed clusters crushed (about 1 tsp)  
20 whole allspice slightly crushed (about 3/4 tsp)  
about 1 inch galingale root crushed (about 2 1/4 tsp)

(Finning agent: 1 pkg unflavored gelatin in 1 cup of water)

Started: 26 Dec 1981  
Wine Yeast added: 27 Dec 1981  
1 rack: 10 Jan 1982 (vat -> carboy)  
2 rack: 31 Jan 1982 (carboy -> carboy)  
3 rack: 30 April 1982 (carboy->carboy)  
gelatin added: 23 May 1982  
bottled: 3 July 1982  
Yield: 3.7 gallons

Comments:

sweet, smooth, potent. A dessert wine.  
This is perhaps the best of my 20 or more batches of mead.

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I use tap water for brewing, but if your tap water has off-flavors, then you might want to get a bottle of clear spring water. Recently I've switched to filtered tap water, to remove some of the rather grassy flavor that our water gets in summer.

The honey may be almost any cheap honey. Strongly flavored honeys (orange blossom, buckwheat, wild flower (in some areas)) generally work best. Clover honey works well, but very light honeys (like alfalfa) generally lack flavor. If making a true mead (without spices), the flavor of the honey is more important, and only strongly flavored honeys should be used.

The yeast is important. Baking yeast is bred for fast carbon dioxide production, and is not at all suitable for brewing. Some home cider makers may be used to just letting the sweet cider stand a few days to ferment on its own. This technique relies on the wild yeasts present in the air, on the cider press, and on the skins of the apples. It doesn't work for mead. The wild yeasts result in off-flavors, which the honey is not strong enough to mask. For strong, still meads (3 lbs honey/gallon or more) I use a white wine yeast, while for a lighter beverage I use ale yeast. A beer yeast should work as well as an ale yeast, but I find top-fermenting ale yeasts more fun to work with. WARNING: the "brewer's yeast" sold in health-food stores is dead yeast, it will not be usable for brewing.

The equipment you need is a large pot (I use a 20 quart canning pot), a 5 foot plastic tube to use as a siphon, and strong bottles. In addition, a 5 gallon water bottle with a stopper and fermentation lock is a very useful piece of equipment. Everything you use should be sterilized to prevent the growth of vinegar-forming bacteria. There are chemical sterilizing agents available from wine-making supply stores, but I prefer to sterilize everything in boiling water. I'll mention sterilizing over and over. It is the single most important part of brewing mead rather than vinegar.

If making a still, wine-type mead, any sort of bottle will do for the final bottling. However, this recipe is for a fizzy "ale-type" mead, so strong bottles are essential. Champagne bottles and returnable pop bottles are usable, disposable bottles of any sort are not. I once had an apple juice bottle explode in my room, embedding shrapnel in my pillow from 9 feet away. Don't make the same mistake--use strong

bottles!!

Steps to making the mead:

1. Boil the water, adding the tea and spices.
2. Remove water from heat and stir in honey. (Note, stirring implement should be sterilized!) Some mead brewers boil the honey in the water, skimming the scum as it forms. This removes some of the proteins from the honey, making it easier for the mead to clarify. However, I don't mind a bit of cloudiness, and prefer the taste of unboiled honey. If you are making a wine mead, you can avoid the cloudiness simply by waiting an extra month or two for the mead to clarify. If you're buying a clear honey from a supermarket, it may already have been cooked a bit to remove pollen and sugar crystals, in which case, a bit more cooking probably won't change the flavor much. Digby's recipes do call for boiling the honey.
3. Cover the boiled water, and set it aside to cool (to blood temperature or cooler). This usually takes a long time, so I overlap it with the next step.
4. Make a yeast starter solution by boiling a cup of water and a tablespoon of honey (or sugar). Let it cool to blood heat (or all the way to room temperature) and add the yeast. Cover it and let it ferment overnight. The yeast should form a "bloom" on the surface of the liquid. (Of course, the cooling and fermenting should be done in the pan or other sterilized vessel.)
5. Add the yeast starter to the cooled liquid. Cover and let ferment. After a few days, it is useful to siphon the mead into another container, leaving the sediment behind. Here's where the 5 gallon bottle comes in handy. A fermentation lock provides a way to close the bottle so carbon dioxide can get out, but vinegar-forming bacteria and oxygen cannot get in. Remember to sterilize the bottle and the siphon first!
6. Ferment for a few weeks in a warm, dry place. When a lot of sediment has collected on the bottom of the bottle, siphon off the liquid (without disturbing the sediment). This process is known as "racking," and helps produce a clear, sediment-free mead. Again, make sure all your equipment is sterilized. A wine mead may need to be racked three or four times before the final bottling.
7. For a fizzy mead, siphon into strong (sterilized) bottles a bit before fermentation stops. With the strength given here 4 weeks is about right. The exact time depends a lot on the temperature, the yeast, the honey, ... . I use plastic champagne corks to seal the bottles (sterilized, of course!). Crown caps are also good. Real corks should only be used for still beverages, since the amount of carbonation is unpredictable. Too much carbonation and you'll pop the corks, too little, and corks are hard to remove from champagne bottles. Don't wire on the corks, unless you're willing to risk an occasional broken champagne bottle. Still meads should not be bottled until fermentation has completely stopped. I generally wait until the fermentation has stopped, and the mead has cleared. This can take more than six months for a strong wine mead.
8. Age the mead in a cool place. Note: ferment warm, and age cool. I sometimes keep the champagne bottles upright in the cardboard box they came in. That way, if a cork pops, there is something to absorb the overflow, and if, despite my care, a bottle breaks, it won't set off a chain reaction.

9. Drink and Enjoy! The light quick meads should be served chilled (like beer), while the wine types are better at room temperature or only slightly chilled.

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End of HOMEBREW Digest #860, 04/09/92  
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Date: Thu, 9 Apr 92 07:54:59 EDT  
From: barrett@Kodak.COM (Chris Barrett (x37253))  
Subject: Re: Scottish Ales

IMHO McAndrew's Scottish Ale is the best of the Scottish Ales that I've have that is available in the states, It's a very dark golden color with a strong scotch malt taste to it. It has a good body and a fine aroma. It goes by the name of Old Caladonian I beleive in Scotland.

I to would like to see some recipies for any successful scottish ale brews...  
Anybody try the Brewferm extract?

Chris

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Date: Thu, 9 Apr 92 06:57:37 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Mashers vs Extractors

What a great subject to heat up the net!

When I started brewing in 1985 I joined the Brews Brothers club in Seattle, and eager to meet the members I introduced myself to one saying I was making beers using extracts. This member (now in AA I hear) said: "SH\*T, when are you going to make REAL beer!". Later, another member said "Making extract beer is like making Swiss Miss chocolate to drink."

So, when an all extract (powder I think) ale won the top score at a club tasting in the summer of 85 I was vindicated and some oldsters were educated.

Having said all that, I have to say that I spent a year making extracts and then extract/small mashes until I got comfortable with all grain. Through the club the malt is 50 cents or less per pound. There is a big difference in the quality of taste, mainly in the BODY or mouth feel of the beer. There is also more control available to me.

Finally, having stated that, remember that Wyeast (the company) was not around in 1985-86 and the liquid cultures REALLY picked up the quality of the beer.

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Date: Thu, 9 Apr 1992 10:45:30 -0400 (EDT)  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: More on brewsheet.ps

On my printer, the brewsheet is printed too far to the right, so the right-hand edge is clipped off (the "Record" box is open on the right). This, too, is easy to fix.

Find the first occurrence of "@letter" in the file. The third line down from this says

310 -3005 translate ...

Change this to

230 -3005 translate ...

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Thu, 9 Apr 1992 10:48:16 -0400 (EDT)  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Wall Street Journal article on Budweiser

I have scanned and OCR'd an article from last Friday's Wall Street Journal about the two Budweisers. (Front page, no less!) Nicely written. It's about 150 lines, so I felt it was perhaps too long for the digest. I can mail it upon request. It is also (and preferably) available by anonymous FTP from [hendrix.itn.med.umich.edu:/pub/budweiser](ftp://hendrix.itn.med.umich.edu/pub/budweiser).

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Thu, 9 Apr 92 11:22:52 -0400  
From: mccamljv@ldpfi.dnet.dupont.com  
Subject: Makkoli/South Korea

Fellow Brewers,

'Makkoli', boy does that word take me back. I had the pleasure of being stationed in the Republic of South Korea for a year while I was in the Army (85').

I tried Makkoli -ONCE- and my recollections are as follows. It was VERY milky in appearance and texture, I remember thinking it was a rice based beverage because I seem to recall grains of rice floating around in the stuff (I saw lots of rice patties, no barley fields). It had a very high alcohol content and the men folk used to drink it like water (read: Makkoli is to Koreans what beer is to Americans -- personal observation). I am sure like many things in the ROK, this drink is very regional i.e. it may be made different in various parts of the country. I did not like the stuff very much, but of course that is my opinion (I remember thinking it was like curdled milk with a kick). Yes, my one taste left me with this much of an impression.

The ROK does have its own brands of beer O.B (Oriental Brewery) and CROWN. Both lagers, BudMichMiller taste alike (more hops maybe). They also (O.B.) brew(ed) Heineken under contract/license. I have seen O.B. beer on the left coast but not here on the right, although, I bet there is a specialty store in NYC that carries it.

The really good indigenous drink is called SOJU, but this is a distilled liquer, a really potent knock you on your as\* beverage. I remember the true native made type you had to blow the formaldehyde off the top before you could drink it.

Well this turned into quite a lengthy post, so enough for now. Su ga sayo (phonetic spelling of see you later in Hongul(Korean))

-Joel McCamley "Constantly Relaxing, Not Worrying and Having a Homebrew!"

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Date: Wed, 8 Apr 92 12:42 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: CAKE MIXES, SPENT GRAIN

To: Homebrew Digest  
Fm: Jack Schmidling

>From: gkushmer@Jade.Tufts.EDU

Subject: Extract Brewing

<Warning: This is a bit long.>

You're right. He is a short response.

Definition: from Webster's

Brewing: To prepare from malt and hops by steeping, boiling and fermentation as in ale and beer.

If you don't steep you ain't brewing.

>But you cannot justifiably belittle my efforts.

I belittled no one. I congratulated someone on making the extra effort and I will continue to hold people who put forth more effort in high esteem no matter what they venture into.

.....

>From: JS

In the interests of insulting no one in particular, I have eliminated citing the source of this particular insanity. HOWEVER, the idea of dumping 10 pounds of spent grain into a garbage disposal is an act of personal irresponsibility that staggers me. I find it hard to put my outrage into words. Instead of just being outraged, let me suggest a few alternatives.

Put it in your garbage can.

Find a friend with a garden.

Find an empty lot.

Make lots of beer bread.

Go back to extract brewing.

js

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Date: Thu, 9 Apr 1992 11:02:06 -0500 (CDT)  
From: Z\_TOTAHMC@CCSVAX.SFASU.EDU (M CAMEL.T)  
Subject: RE: Homebrew Digest #859 (April 08, 1992)

signoff beer-1

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Date: Thu, 9 Apr 92 10:19 PDT  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: BRFTWARE.EXE in the archives at mthvax.cs.miami.edu

Just a note to let you all know that Chris Campanelli's shareware program entitled Beer Recipe Formulator (BRF), which runs on DOS-compatible PCs, is now available in the archives in Miami. For those who missed it, the availability of this shareware program was announced about a month ago. Please send e-mail regarding BRF directly to the author: akcs.chrisc@vpnet.chi.il.us.

Anonymous ftp access is to: mthvax.cs.miami.edu

It's in the homebrew directory:

```
-rw-r--r--  1 288 system 76912 Apr  1 13:53 brftware.exe  
-rw-r--r--  1 288 system106000 Apr  1 13:54 brftware.exe.UUE
```

brftware.exe is a self-extracting zip file (make sure you set BINARY mode in your ftp transfer!); brftware.exe.UUE is a uuencoded version of brftware.exe. Sorry, I didn't shar it for e-mailing - I haven't figured out how to do that yet...

Thanks to Chris for providing this program, and many, many thanks(!!!) to the archives administrator aem@mthvax.cs.miami.edu for providing this useful service to the homebrewing community!

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Douglas DeMers, | (408-746-8546) | dougd@uts.amdahl.com  
Amdahl Corporation | | [sun,uunet]!amdahl!dougd  
[It should be obvious that the opinions above are mine, not Amdahl's.]

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Date: Thu, 9 Apr 92 10:32 PDT  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: Is the HBD reflected into rec.crafts.brewing experiment over?

For a while, HBD was automatically being posted into rec.crafts.brewing. At my site, I've missed the last week or more of HBD in r.c.b. I far prefer to read HBD in r.c.b and would gladly unsubscribe to HBD if the HBD always made it into r.c.b in a timely manner. I think it was A.E. Mossberg (aem@mthvax.miami.edu) who was doing the cross-connect as an experiment.

Is the experiment over? Is the cross-posting going to continue? If so, who is going to do it?

Once again, many, many thanks to aem@mthvax.cs.miami.edu - the archives administrator - for providing the archives for the homebrewing community!

-----  
Douglas DeMers, | (408-746-8546) | dougd@uts.amdahl.com  
Amdahl Corporation | | [sun,uunet]!amdahl!dougd  
[It should be obvious that the opinions above are mine, not Amdahl's.]

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Date: Thu, 9 Apr 1992 13:44:40 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: reuse yeast

I couldn't get this through directly to the person who wanted it, so here it is, shortened.

I get 2 batches out of each package of Wyeast. For the first one, I make a starter and use that. When the first batch is ready for transfer

to the secondary carboy (usually the next weekend), I brew another batch.

When the 2nd batch is cool and ready to be yeasted, I rack the first batch into the secondary, and rack the second batch directly onto the slurry

from the first batch. It usually starts fermenting in 2 hours! and finishes

in a couple of days.

You can do this for many batches, but since I do all-grain, I don't mind

spending the \$4 for 2 batches worth of yeast I can count on to treat my wort nicely. 10 gallons of beer also lasts me a while ;-)

You can also pitch onto the slurry from the secondary. This can be a better approach if the primary is longer than a week, as the trub and dead yeast in the primary slurry can start to impart off flavors after that time. There is less slurry in the secondary, however, so you may not get the 2 hour starting time. Also, as racking to secondary is another place for bacteria, etc. to get introduced into the beer, the secondary slurry may not be as "clean" as the primary.

Russ

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Date: Thu, 9 Apr 92 10:32:39 -0700  
From: Carl.Hensler@West.Sun.COM (Carl Hensler)  
**Subject: Los Angeles Beer**

If there is enough interest, I would like to set up a e-mail distribution list for Los Angeles area consumers of REAL beer. It would NOT be a homebrewers' list, though it could carry notices of local homebrewing events.

The subjects could include:

What's on tap where.

Where to buy beer.

Where good buys and interesting beer can be found at the moment.

As an example of the information we could trade, some Trader Joe's stores currently have Pilsener Urquell and Mackeson Triple Stout at about \$0.90 a bottle. They also have a classic Biere de Garde, Septante 5, at \$1.75 for a 750 ml (wine) bottle - great stuff!

If you are interested, send e-mail to "carlh@West.Sun.COM".

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Date: Thu, 9 Apr 92 14:49:34 -0400  
From: jpotts@aitgw.ge.com (Jerome Potts)  
Subject: mailing list

I would like to be put on the Homebrew mailing list.

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Date: Thu, 9 Apr 92 11:04:32 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Wow! A Lot on Mead!

The most recent Homebrew Digest had a LOT about mead. If there's this much interest perhaps someone could take the effort to put together a mead digest (isn't there already a cider digest?). Generally speaking, I think this digest ought to be reserved for discussion of brewing -- you know, making beer?

As far as definitions (and someone asked about tea), Webster's offers an explanation: 1: to prepare (as beer or ale) by steeping, boiling, and fermentation or by infusion and fermentation 2 a: to bring about : FOMENT b: CONTRIVE, PLOT 3: to prepare by infusion in hot water

I thought the recent comments about "real" brewing were quite cogent. As a judge, for example, I've tasted some extraordinarily good beers that were brewed from extracts/grains and some piss-poor ones brewed from all-grain. I remain, frankly, more impressed by people who are able to brew exceptional beers from an extract base than those doing good or mediocre beers from whole grains. What you get out of beer is what you put in of yourself, the gift of the craftsman. Science without art is sterile (and not in the sense of clean, but barren).

- --Jeff Frane

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Date: 9 Apr 92 12:31:00 -0700  
From: SHERRILL\_PAUL@Tandem.COM  
Subject: Burners and Mild Ale Recipe request

Hi All,

I think it's time to get an outdoor burner. I'm interested in what brands are available and what other brewers use.

Also, during my trip to England I vetnured up to Wales and discovered the Brains brewery. Aside from a great bitter, I discovered a mild ale that they brew. It was excellent on tap (this coming from a hophead). I brought a can home and after playing up how great this beer tasted I poured a glass for me and me wife. Disappointment insued. So I want to brew a mild...any recipes out there other than the one in Cat's Meow. I prefer extract but might be able to con a mashing friend into an all grain.

thanks  
paul

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Date: 9 Apr 1992 18:08 EDT  
From: afd@hera.cc.bellcore.com (adietz)  
Subject: Homebrew does not cause beer bellies.

Read on. Appeared in the 4/9/92 NJ Star Ledger.

-A Dietz  
Bellcore, Morristown

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Boston (AP) - At last, science has found an explanation for one of the obvious effects of drinking too much - the beer belly.

Swiss Researchers report that when people drink alcohol, their bodies burn up fat much more slowly than usual. And any fat that isn't burned is stored in the paunch, the thighs or other places where people tend to put on weight.

The study suggests it isn't just the calories in alcohol that make it fattening. It's the way alcohol throws off the body's normal disposal of fat in the diet.

"This is one good explanation of why people get fat drinking alcohol," commented Dr. Clifton Bogardus of the National Institutes of Health.

The study was based on an experiment in which people were put on a diet that included about 3 ounces of pure alcohol a day. This much alcohol - about six shots of whiskey or six beers [or 1 cup of mead ;-)] - reduced their bodies' burning of fat by about one-third.

The study, directed by Dr. Paolo M. Suter of the U of Zurich, was published in today's New England Journal of Medicine.

The research is one more piece of a larger idea to emerge from recent investigation of how people get fat or stay thin. It seems that fat is what makes people fat.

When people eat extra carbohydrates - sugar or starch - they tend to burn most of it, adding little to their girth. But the body burns extra fat sparingly and instead saves it away.

Of course, not everyone who drinks gets a spare tire. It depends on what they eat. Beer guzzlers and whiskey drinkers who subsist on hamburgers and potato chips will almost certainly put on pounds, while vegetarian wine sippers do not.

The Swiss study found that alcohol suppresses the body's already-stingy disposal of fat. Just why this happens is unclear. The body may simply prefer to burn alcohol first, or alcohol may have some other effect on metabolic processes in the liver.

The finding "points to the fact that energy balance over the long term has a lot more to do with fat balance than anything else we eat," said Bogardus. "The main way to stay thin is not to eat fat."

The study was conducted on 8 healthy men during two sessions. In one, alcohol made up 25 percent of their calories, but their total daily calories did not change. In the other, they drank enough alcohol to increase their daily calories by 25 percent.

On both diets, the men's bodies burned about one-third fewer fat

calories when they drank alcohol.

The study reached one modestly positive conclusion: People who substituted alcohol for other food but did not increase their daily calories burned up more calories over all than when not drinking. The reason appears to be that alcohol boosts the metabolism.

This finding provides a strategy for drinking without putting on flab. "If somebody wants to drink socially and avoid gaining weight, he should have a substitute strategy - substitute fat calories for alcohol." said Suter.

However, this is hard to do. And Bogardus noted that people doing this might still put on extra fat, even if they actually weigh less.

"You'd end up with a slightly different body composition," he said. The study found that while on the alcohol substitution diet, people burned up 875 fat calories, instead of their normal 1,291 fat calories. They also burned slightly less carbohydrate, a bit more protein and all of the 680 alcohol calories they consumed each day.

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End of HOMEBREW Digest #861, 04/10/92  
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Date: Fri, 10 Apr 92 9:36:29 EDT  
From: tix!roman@uunet.UU.NET (Daniel Roman)  
Subject: Re: Extract Brewing

Definition: (from American Heritage)

Brew (brewed, brewing, brewer)- 1. To make (ale or beer) from malt and hops by infusion, boiling, and fermentation. 2. To make (a beverage) by boiling, steeping, \*or\* mixing various ingredients.

Beer- A fermented alcoholic beverage brewed from malt and flavored with hops.

(asterisks are my additions for emphasis)

>From the above definitions I contend that extract brewers can refer to themselves as brewers and so can somebody who puts a tea bag into a cup of hot water. The AHA refers to extract brewers as "brewers", that's more important to me than a dictionary definition. According to the dictionary, if you take the alcohol out of beer, it's no longer beer! If you extract brew and want to be dictionary legit, just add some hop pellets and then you pass the "infusion" or "steep" requirement. After all, you WILL be extracting flavor from the hops and that'll satisfy the dictionary (if you care).

Just wanted to point out that the dictionary is too narrow minded (?). I extract brew and all-grain brew. Extract brewing is commonly referred to as "extract brewing" even by Jack on this thread. If you are brewing you are a brewer. Even the dictionary lumps these terms brewing and brewer together in the same definition.

Relax, don't worry, have a homebrew and proudly call yourself a brewer, \*I\* consider you one.

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Dan Roman |///Internet: roman\_d@timeplex.com  
Timeplex Inc. |///// GENie: D.ROMAN1  
Woodcliff Lake, NJ | /XX/ Only AMIGA! Homebrew is better brew.

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Date: Fri, 10 Apr 1992 09:19:12 -0500  
From: Daniel Paul Checkman <dpc47852@uxa.cso.uiuc.edu>  
Subject: Re: Homebrew Digest #861 (April 10, 1992)

I once saw a recipe for locust beer, but being in California, it was difficult to find any locust trees; however, they are all over Illinois, so I would like to try making some locust beer here. The only problem is that I can't find the recipe, and I was wondering if anyone had it. It was on a handout I got in a high school Brit. Lit. class with recipes of mead and sack mead as well. If anyone knows the source for the handout, I'd love that, too.

-Dan <dpc47852@uxa.cso.uiuc.edu

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Date: Fri, 10 Apr 92 9:31:19 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: kudos to HBD appends/burners

Recent postings on mead, yeast technology, Wisconsin breweries, and recipes have all been great!

Paul Sherrill asks about burners. Alternative Beverage of Charlotte, North Carolina, carries a propane cooker with baffle. Full tilt, it produces 125K BTUs of heat. It'll bring the collected sparged wort to a boil in 10 minutes, at which point you have to turn it down to control the boil. But, talk about getting a rolling boil! The cooker includes 6 feet of gas hose and a high pressure regulator and needle valve. The list price in the current catalog is \$59.95, and shipping weight is 13 pounds. You'll also need a propane tank, like you see in people's back yards or on their campers. Tanks go for \$20-30. Propane refills cost around \$7-8, and last for numbers of boils. ABs phone number is 1-800-365-BREW. For safety, among other reasons, I recommend using this setup outdoors.

I've noticed that Service Merchandise carries "back yard" propane gas grills. One of the least pricy ones had 4 legs and stood like a table, and was priced around \$80.

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Date: Fri, 10 Apr 92 09:58:53 -0400  
From: matth@bedford.progress.COM  
Subject: Disposing of 10 pounds of spent grain

In HOMEBREW Digest #861 Jask S. States:

In the interests of insulting no one in particular, I have eliminated citing the source of this particular insanity. HOWEVER, the idea of dumping 10 pounds of spent grain into a garbage disposal is an act of personal irresponsibility that staggers me. I find it hard to put my outrage into words. Instead of just being outraged, let me suggest a few alternatives.

Put it in your garbage can.

Find a friend with a garden.

Find an empty lot.

Make lots of beer bread.

Go back to extract brewing.

I'd like to make a personal observation here

While putting the garins into the disposal might seem like a bad idea, in *most* places it's not a bad idea. The drain pipe from the sink goes to the same place as the rest of the house, meaning a treatment plant. It's far better for the environment (since that appears to be the issue here) to have it go there than to:

1) Put it in a garbage can  
Where it will most likely end up in a landfill where it could take years to decompose. Going through the treatment plant will take days, not years.

2) Find a friend with a garden.  
I like this idea, but 10 pounds is an awful lot when you consider that it should be mixed with other stuff (grass cuttings, peat moss)... You get a fairly large pile. But, This is *my* favorite anyway. Composting

3) Find an empty lot.  
I'm going to just pretend this isn't on the list

4) Make lots of beer bread.  
A good idea for some, but not for others.

5) Go back to extract brewing.  
But is this *really* brewing? !-) !-) !-) !-)

-Matth

Matthew J. Harper ! Progress Software Corp. ! [disclaimer.i]

God created heaven and earth to grow barley and hops. Now he homebrews  
!-)

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Date: Fri, 10 Apr 92 09:32 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: outdoor burners

I'm aware of three types of portable propane burners currently on the market, although I'm sure there are more:

Metal Fusion, Inc.  
623 Maria St.  
Kenner, LA 70062  
(504) 469-6431

- This company makes a burner that is best described as a rocked engine in disguise. It is a 125,000 BTU monster that I once saw bring 6 gallons of wort to a boil in under 10 minutes! I have seen this burner listed in Alternative Beverage's (of North Carolina) catalog for \$59.95. Their price includes a regulator with a six foot hose. This burner was also the subject of the product review article in the Zymurgy Summer 1991 issue and appears on the cover of same.

Superb Gas Products Co.  
423 S. Church St.  
PO Box 99  
Belleville, IL 62222  
(618) 234-6169

- This company makes a wide variety of outdoor burners and cookers. I have purchased two burners from them. The burners in question are Model 16-20E. This type is 35,000 BTU and they sell for \$59.95. The price includes a regulator with a four foot hose and shipping & handling. They mail free brochures.

Great Fermentations of Santa Rosa  
PO Box 428  
Fulton, CA 95439  
1-800-544-1867

- This homebrewing supply store does not make burners but sells a 31,000 BTU burner. The burner is pictured in their catalog and sells for \$64.95. The price includes a regulator with a five foot hose. They mail free catalogs as well.

With all types listed above, you will need a fuel source. Some people like to tap into their existing natural gas line, others prefer the "Weber Grill" type of tanks. I will not get into the pros or cons of which is better. Ask around and judge for yourself. I will say that the tanks can be purchased at places like Sears, Kmart, etc. for around \$20.00.

I have been using my burners in the basement without any problems regarding fumes or vapors. As my house is rather old and drafty, this may or may not be the reason. I will point out that water vapor will be a BIG problem and the resulting condensation on the walls, doors, floors and windows gets to be a real mop up job.

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Date: Fri, 10 Apr 92 12:04:51 cdt  
From: "Olzenak,Craig" <OLZENAK@AC.GRIN.EDU>  
Subject: Vienna

Greetings All!

Many thanks to Laurie Fix for the recent list of corrections to their fantastic book. I remember well George's AHA Nationals talk in Denver back in June '87. Now there's someone EXCITED about beer! I happened to be judging the Vienna style that year and (as many of you know), we awarded 1st place to - you guessed it! - George. A marvelous beer!

One quick question to yo two, as I didn't see it listed on the errata posting - What jumped out at me as possible errors were the L. listing of the English caramel malt on pages 56 and 57. In the previous recipes you list 120 L. (I'm very fond of dark crystal malt!). Do you really mean 20 L. for the Modern Viennese Mild and Traditional Oktoberfest/Maerzan?

Many thanks!

And, looking forward to Milwaukee!

Craig Olzenak  
Heartland Homebrew Club  
Grinnell, Iowa

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Date: 10 Apr 1992 13:13 EDT  
From: dab@dasher.cc.bellcore.com (dave ballard)  
Subject: using sourdough culture in brew

Okay, someone tell me if this is sick or something. A friend of mine (actually, the great Oz of the exploding carboy) has a sourdough culture that he's had in the fridge for about 4 years. He just scoops out what he needs whenever he wants to do a loaf of sourdough bread. The stuff is pretty scary looking, in fact if you stare at it long enough it starts to breathe. Anyway, I was thinking about doing a small batch (~1g) of ale and throwing in a handful of the sourdough stuff to try to make some sort of bizarre lambic.

So what do you think? Should I have my brewing toys taken away from me? Am I onto something great? Will it grow hair on my tongue? Will it make me a REAL HOMEBREWER? I saw someone on r.c.b mention the idea today, so at least I'm not alone...

iko-  
dab

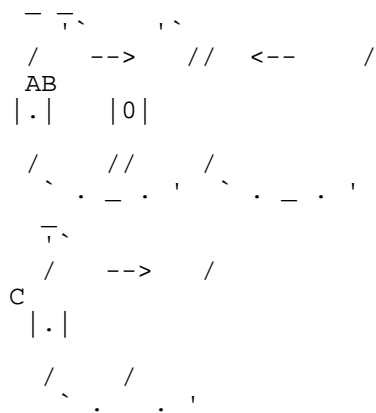
=====  
=  
dave ballard "Life may not be the party we hoped for,  
dab@dasher.cc.bellcore.com but while we're here we should dance."  
=====  
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Date: Fri, 10 Apr 1992 11:37:39 -0700  
From: Michael.Burgeson@Eng.Sun.COM (J. Michael Burgeson)  
Subject: Grain mill

I just received my Marcato grain mill, and thought I would review it for the HBD.

First a description: The mill is about 8" high, and 7" wide. It has 3 rollers arranged in an inverted triangle. The rollers are about 1" in diameter, and have diagonal grooves from grabbing the grain. There is an adjustment knob on one side which moves one of the top rollers (roller "B" in picture) in a circular pattern, which allows semi-independent adjustment of the distance from the other two rollers. The unit comes with a hand crank, a small hopper, and a catching container.



For making flour, "B" is moved close to "C", and far from "A"; "AB" will crack the grain, and "BC" will grind it to flour. For our purposes, "B" is moved far from both "A" and "C"; "AB" will crack the grain, and "BC" will do nothing.

I ran some Munich malt through the Marcato, and compared the results to malt crushed with Jack's MALTMILL, and the Corona mill. Crush and throughput on a scale of 1-10. All comments are IMHBBHO (in my highly biased but humble opinion).

Marcato: The malt looked "squished", with very few small husk particles.

Left no uncrushed grains.

Overall, a very good crush: 8.

Throughput: 4.

Disadvantages: Hopper is too small. Kinda slow.

Disclaimer: Did not test with electric motor, or high RPM.

MALTMILL: The crush was mostly half-husks with some grain appearing intact,

but they would crumble between your fingers.

A very good crush: 9.

Throughput (with 1/2" electric drill): 8.

Disadvantages: Did not hold up under excessive RPM. Adjustment of roller distance is only at one end.

Corona: Lots of small husk particles. Powdered husk material. Lots (~10%) grain uncrushed.

OK crush: 5.  
Throughput: 2.  
Disadvantages: Too many small husk particles. Too slow.

Now the important part; The Marcato Grain Mill cost me \$73.50. I ordered it through a local (Redwood City, CA) kitchen supply warehouse (look in the yellow pages under "Cooking Utensils").

IMHBBHO, I consider the Marcato mill an excellent alternative to the MALTMILL, as long as you are not overly concerned with throughput. I am very impressed with the crush, and the price isn't too bad.

I am not associated with any of the products mentioned in this article in any way, except for being a satisfied owner of a Marcato grain mill.

Michael Burgeson

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Date: Fri, 10 Apr 92 13:17:26 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Re: reusing yeast

Davis McPherson wonders:

> i interesting in learning about reusing yeast now that i'm brewing  
> with liquid yeast...i have heard that its possible to rack a new  
> batch of wort onto the yeast cake from a previous batch...anyone  
> with information on procedures for doing this please e-mail...

I have recently been reading over Father Barleywine's posts from last September, where I believe he introduces the "yeast cake" concept. (He does however cite his earlier posts during a spat circa HBD 600, which I have not had time to sift through yet.) I just want to get something straight: the term "cake" brings to mind a rather dry, hard object. I am just assuming that this is not a state which I want to preserve yeast in. The Father is simply talking about reusing (uncaked) slurry, which has lots of live yeast in it -- isn't he?

As for Davis's specific question, the method Father Barleywine preaches is to start your next batch as soon as you bottle the last one, without removing the slurry [my interpretation, see above] or cleaning the carboy at all. This way, you keep lots of the yeast from the last batch, and if you're really quick, you can start your next batch before hoards of nasty infections plague your fermenting container.

Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

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Date: Fri, 10 Apr 92 14:10:35 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Killer head!

Another question:

Have noticed a tendency for my beers to produce a rediculous amount of foam as they mature. My latest example is a light ginger lager which I bottled about three months ago. At this point, if I pour it (out of the fridge) into a glass at room temperature, \*ALL\* of it turns to foam! Into a chilled glass, and I get less than an inch of beer and the rest is foam. I resorted to drinking out of the bottle, but as soon as it hits my palate it turns to FOAM. The CO2 flies out of solution so fast I can barely hold it in my mouth! Also, if I simply wait patiently for beer to collect underneath the foam in the glass, it is quite flat. And this used to be my best batch!

So let me describe my technique. I am still a lowly extract brewer. In all my beers so far I have added a third of a stick of brewer's licorice (30 minute boil or so). I boil about two gallons of wort for a five gallon batch, and pour it into a carboy with two gallons of cold water, and then fill it to the top with cold water. I let the trub fall out over night, rack, and pitch.

I know there's lots of room for improvement in my procedure, and when I have the time, energy and money all at once, I will improve. Until then I am asking you-all out there "Are there any specific adjustments I can make that will prevent this weird heading behavior?"

Thanks,  
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

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Date: Fri, 10 Apr 92 13:21 PST  
From: "Mark Alfino, Dept. of Philosophy" <ALFINO%GONZAGA.  
BITNET@CORNELLC.cit.cornell.edu>  
**Subject: subscribing to list**

Dear Homebrew Moderator;

Please add my name to the distribution list for your discussion group. I  
am an amateur homebrewer in Spokane, WA.

Thanks.

Dr. Mark Alfino  
Department of Philosophy  
Gonzaga University  
Spokane, WA 99258-0001

Bitnet: Alfino@Gonzaga  
FAX: (509) 484-2818  
Voice: (509) 328-4220 x3353

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Date: Fri, 10 Apr 92 17:27:24 -0400  
From: Subhash Chandra Roy <roy@mcnc.org>  
Subject: Steam Beer Reciepee

Here's a recipe for a steam beer, That has finally lagered long enough to taste.

6.6 American Classic Light Malt Extract

1/2 lbs 10L Crystal Malt

1/2 lbs 20L Crystal Malt

1 1/2 oz Tettnanger hops (60 min)

1/4 oz Tettnanger hops (30 min)

3/4 oz Hallertauer hops (30 min)

1/4 oz Tettnanger hops (10 min)

1/4 oz Hattertaufer hops (10 min)

1 oz Kent Golding hops (dry hop)

1 teaspoon salt

1 1/2 teaspoons Gypsum

1/2 cup of honey (priming)

Wyeast Steam Beer yeast

Original Gravity 1.049

Terminal Gravity 1.009

Two stage fermentation

1st stage -- 10 days @ 72F

2nd stage -- 26 days @ 50F

Crack the crystal malt and add to 1 gallon of water and bring to a boil then strain off the wort. Add the extract and return to a boil. Add the hops @ the given times. Cool wort and pitch yeast.

Subhash

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Date: Fri, 10 Apr 92 23:46 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: BREWING, SPENT GRAIN

To: Homebrew Digest  
Fm: Jack Schmidling

>From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
>Subject: brewing definition

>Why is making tea usually called "brewing"? no fermentation involved.

Fundamental to the brewing process is STEEPING and that is how tea is prepared and how mashing extracts sugar from malt.

Fermentation is NOT integral to brewing, it is an optional additional step.

>And while we're at it, making wine (and mead i guess) should also be referred to as brewing.

Not unless you steep (yuck) the grapes.

.....

In my never ending quest for new uses for spent grain and to KEEP IT OUT OF GARBAGE DISPOSALS, it gives me great pleasure to announce that MEALS WORMS like spent grain.

I have been raising meal worms for a number of years to supply food for my menagerie ranging from toads to bats. Two months ago I started a colony on spent grain. I started the colony with 10 pupae so that they would have to change into adult beetles, mature, have sex, lay eggs and hatch with no other source of food than spent grain.

Well, this morning I found a zillion little worms which seems to prove that there is no end to what one can do with this stuff. The only problem is that most of the moisture must be removed so it doesn't rot but that is easy enough to do.

So don't be surprised if your local brew pub starts to offer meal worms along with it's beer and beer bread. Watch for some really creative marketing. Something along the lines of:

"Yuppie Micro-brats, go great with our micro beer, eat 'em by the hundreds and never get that stuffed feeling".

Then, I really get excited thinking about McMicro-brats.....



Over one million sold, every minute, in fact, on every bun. To hell  
with  
malt mills and videos, my future is in worms..

js

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Date: 11 Apr 92 12:29:19 EDT  
From: Rob Nelson <70206.1316@compuserve.com>  
Subject: I'm Dirt!

A few posts ago, I mentioned that I was able to jam 10 lbs of spent grain down the garbage disposal. This brought about some discussion about the environmental soundness of this practice. I checked with our local sewage treatment plant and was saddened to learn that my practice of flushing 50 pounds a month was responsible for the extinction of the Pacific Sockeye Salmon run. Additionally, several of the local dairies have reported three headed calves. Elementary IQ test averages have dropped to 41. Acid rain has been reported in the Cascades. I'M DIRT! I DON'T DESERVE TO LIVE! KILL ME NOW BEFORE I FLUSH AGAIN!.

Seriously, I deeply and sincerely thank those who straightend me out. My spent grains will now be adding dietary fiber to some local hogs.

On the subject of REAL HOMEBREWING, let me add my own \$0,000.02. I've developed a system that has won many regional contests that involves neither extract or mashing. The tools are ammonia, a bottle capper and a magic marker. I soak some fine commercial beer bottles in an ammonia solution, scrape off the label, re-cap the bottle with a generic cap and write a cryptic code on the cap. I'm improving the technique by super-chilling those beers that come in easily recognized bottles so that I may decant them into standard long necks. I sent a McEwans, an Anchor Steam, a Budweiser and a Sierra Nevada Stout to the AHA nationals this year. I'll see you in the winner's circle.

Rob Nelson, Seattle Brews Brothers.

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Date: Sun, 12 Apr 1992 17:12:06 -0400  
From: ukcy@sunyit.edu (Kevin Yager)  
Subject: Cherry Pie Filling

I have been given about 20 lbs of cherry pie filling. I would like to ferment this stuff. I was wondering if it will work or if there is something special I should do? (besides adding water and yeast)

INGREDIENTS: red tart pitted charries, water, sugar, corn syrup, starch, 1/10 % benzoate of soda, potassium sorbate, citric acid, certified color.

Thanks in advance.

- - -  
Kevin Yager

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"There are 3 kinds of liars. Liars, damn liars, and statistics." - Mark Twain  
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Date: Sun, 12 Apr 92 18:49:51 EDT  
From: Heather Godsey <GODSEYHM%DUVM.BITNET@pucc.Princeton.EDU>  
Subject: cats meow & mead

Two things:

can someone tell me how to get a hold of the cat's meow recipie list?

and about mead- with all the discussion of mead I'd not seen any mention of

making mead without boiling (ie usng campden tabs). I've made several batches

without boiling & had no problems or dissapointments. Has anyone done a side

by side comparison of batches boiling vs not boiling?? It just seems that boil

-ing drives off the volitiles that you're trying to preserve. Grape wine is not

made by boiling, no?

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End of HOMEBREW Digest #862, 04/13/92

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Date: Mon, 13 Apr 1992 06:07:09 PDT

From: wegeng.henr801c@xerox.com

**Subject: Re: outdoor burners**

Several of the Rochester, NY area discount stores are carrying a "fish cooker", which is basically a propane burner attached to a sturdy metal stand. The stand elevates the burner up to waist height. According to the printing on the box, the burner puts out 160,000 BTUs! Cost range is US\$59-69, and includes the burner, stand, hose, regulator, a couple gallon aluminum pot, and a strainer. I saw this product this past weekend at KMart, WalMart, and Sam`s Wholesale Club (which had the lowest price), so there`s a good chance that readers can find it locally.

/Don

wegeng.henr801c@xerox.com

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Date: Monday, 13 Apr 1992 09:30:32 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Extract vs. All-Grain

Well, I usually compare cooking and brewing using something like the following:

Extract brewing can be anywhere from using a cake mix to which you add water and bake (simple kits or brewbags) to buying the flour, eggs, etc. separately and mixing them up to bake (using unhopped extracts of specific types to which you add hops and all the other ingredients you need).

All-grain brewing can be anywhere from simply grinding your own flour to growing and making your own flour and raising your own eggs, etc.

In essence, the usual "making a cake from scratch" is still more like extract brewing than all-grain, if your "scratch" is store-bought flour, eggs, butter, etc.

Oh, and BTW, those interested in the environment and in growing plants, but live in apartments, can get indoor composters that don't smell for composting your grains.

Internet: [jdecarlo@mitre.org](mailto:jdecarlo@mitre.org) (or [John.DeCarlo@f131.n109.z1.fidonet.org](mailto:John.DeCarlo@f131.n109.z1.fidonet.org))  
Fidonet: 1:109/131

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Date: Mon, 13 Apr 92 9:54:16 CDT  
From: wiley@wiley.b11.ingr.com (Dave Wiley)  
Subject: Homegrow hops vs quality control

A little philosophical math for you:

growing my own hops for the first time (Yay!)  
+ an article by Quentin B. Smith - "Matching Hops with Beer Styles"  
+ a temporary shortage of homebrew  
-----  
= an epiphany

One passage in the article read as follows:

"All suppliers should provide this [alpha acid % of hops] to you as as a standard practice. You cannot consistently brew duplicate or award-winning beers without it."

For the record, I agree, but this particular passage left me with a dilemma. I am growing my own hops to improve the flavor of my beer, but by doing so I am drastically limitting my ability to finely control hopping levels. Of what value is better beer if I shall never see my name in lights above the AHA?

I needed to think. I needed a homebrew. I had none. My gaze wandered over to where four entries for The National Homebrew competition lay securely trussed for shipment. Hmmm. Ah, what the hell. I ripped open the "Club Porter" and commenced to drink it on the spot. This was satisfaction. Pure black manna. Isn't this why I brew? Do I really care to match what someone else's opinion on what perfect porterness is?

The answer is astonishingly simple. Yes and no. Yes, I would like to be able to approximate the canonical beer styles. Yes, I appreciate having a nomenclature so that we can discuss flavor somewhat objectively, and so I have an idea of what to expect before I open a beer. Yes, I enjoy and appreciate the fine feedback I've gotten from judges over the years. In the final analysis, however, I would much rather concentrate on making beers that taste good rather nailing particular styles consistently. If choosing to grow my own hops means diminishing my chances for national accolades, so be it. On this occasion I choose to relax.

Whee! I'm free!

I think I'll celebrate by buying some oak chips. :-)

- - -  
david wiley"I met my latest girl friend in a department store.  
Intergraph CorporationShe was looking at clothes, and I was putting  
205-730-6390Slinkys on the escalators."  
wiley@wiley.b11.ingr.com- Steven Wright

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Date: Mon, 13 Apr 92 11:24:33 -0400

From: nnieuwej@pooh.bowdoin.edu

Subject: Disposing of spent grains

Last friday I had the exquisite pleasure of touring the D.L. Geary Brewing Company in Portland (Maine, not the other one :), producers of such nectars as Geary's Pale Ale and Hampshire Ale. I don't have time today for a complete review, but one will be following shortly.

Anyway, to get to the nub of my gist: they brew almost every day and each brew uses 1000 lbs of 2-row barley (I'm getting goosebumps just thinking about it :). I asked the guide/ass't brewmaster what they did with all their spent grains. He said that a local farmer comes by every brewing day in his pickup truck and takes it home to his cattle.

Just adding a data point.

-Nils

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Date: Mon, 13 Apr 92 11:08 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Stuck (no start) fermentation

Dear Homebrewers,

First of all, thanks to all for their experience and advise regarding my latest batch of "Propensity Lager." I bottled the batch last Thurs. and all went relatively well. Many suggested that, because I was using honey (as called for in the recipe) I might wait the full 2 weeks before bottling, if not a little longer. But I just couldn't wait, so I bottled... And, to make a long story short, my impatience got the best of me again on Sunday and I snuck a peek! Peoples, let me tell y'all it was great! Beautiful, even! The head was delicate and golden, with persistant retention. Yes it was a bit premature and not quite cleared, but if what I tasted was any indication greater things to come... Well, suffice to say I may never buy commercial beer again... Well, OK, maybe a rare import now and again... Once or twice a week... Three times at most... on the weekends... or on an odd Thursday... But never at dusk!

Anyway, onto the subject at hand.

I brewed up another batch the day after bottling the Lager (Hey! I don't want to be caught empty handed). I forgot to bring in the recipe, but it's something like this:

- 1 lb pale malt extract (dry)
- 1 lb corn sugar
- 2 oz freshly grated ginger root
- 1 oz spruce essence (approx.)
- 1 Tbs lemon juice
- 1/4 oz Tett. hops (boil) (they were leftovers)
- 1/4 oz Tett. hops (finishing)

I boiled first three ingredients with Tett hops for 1/2 hour, added the spruce, lemon, and finishing hops for the last 2 mins. Cooled and then strained into carboy and pitched 1 pkg dry Doric Lager yeast. Oh, yeah, the total volumn of this brew is approx. 2 1/2 gals., and it's been sitting in my pantry since Friday. And, herein lies the problem: it's just sitting there! There's been NO activity whatsoever - no kreausen, no bubbles through the lock... All's quiet on the yeastern front, so to speak. Well, almost. This morning (Mon.) there was slooowww activity through the lock, but no Kreausen forming, nor bubbles in the wort.

Now, when I pitched, I had just cooled the wort, and strained it into the carboy. There was a LOT of splashing, and a subsequent foam at the surface. I pitched on top of the foam, then carefully swirrlled the brew to distribute the yeast, but I think this is where the problem is. Also the temperature's been a constant 65 F, and I've sinse \*gently\* agitated the wort a few times to wake up the yeast. This seemed to work, if the activity this morning (if it can be called this) is any indication.

So, knowledgible illuminati, PLEASE help!! I'm as stuck for direction as my fermentation is. Plus, it's going on three days, with only MINIMAL fermentation. As time is of the essence, please e-mail me directly, or even call me at home [(312) 275-5929]; I'm nearing panic! (Then again, maybe it's time for another sneak preview of the Propensity Lager and not worry :-)

Thanks,

John

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Date: Mon, 13 Apr 92 12:23:11 -0400  
From: Matthias Blumrich <mb@Princeton.EDU>  
Subject: Stuck ferment?

I brewed a pale ale using M&F extra light extract and Whitbread ale yeast Saturday night and have it in a 7 gallon plastic primary with a blowoff tube. By last night the ferment appeared to be stuck because there was no more bubbling in the blowoff. When I opened it this morning there was about a 1 inch head of krausen (sp?) on top. A few minutes after closing it, I heard the plastic lid flex and then it started bubbling away again for a few minutes before stopping. Could it be that the pressure flexes the lid and breaks the seal, and the CO2 is escaping from the sides? Note that there is a lot of pressure inside because if I just press down lightly anywhere I get bubbles. Could it be that I didn't aerate it enough? If so, what can I do? Any help is appreciated.

- Matt -

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Date: 13 Apr 1992 11:20:15 -0600 (MDT)

From: JLAWRENCE@UH01.Colorado.EDU

Subject: HB856,Sources for honey

Brian Smithey asked about sources for quantities of honey.

The National Honey Board is located in Longmont, CO, 421 21st Ave, (303)776-2337, and may be able to give you some information. Also, look in your yellow pages under "Honey". There's retail/wholesale distributor listed in the Longmont phone book (Madhava Honey, 4689 Ute Hwy, (303)823-5116), and you may be able to find one closer to you.

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Date: Mon, 13 Apr 92 12:25:48 CDT  
From: stevie@spss.com  
Subject: Propane Burners...

The 125K BTU "rocket" burner described by Tony Babinec (he and I ordered them from Alternative Beverage at the same time) and Chris Campanelli is also known commercially as a "Cajun Cooker." If you've ever seen this name used, now you know they are one and the same.

As Tony mentioned, this burner really produces a fast, rolling boil. It has easily cut at least an hour off my brewing time. Some use it strictly for the boil, but I have had great results using it during mashing as well. You have to make sure to use the baffle and be careful about the intensity of the flame, or you risk some burning and caramelizing. A vigorous mixing of the mash to spread the heat seems to prevent this, however.

Also, for some reason, the burner is painted black. I recommend that you try to burn off much of the paint before using it, or else you'll have a very messy clean-up, even with stainless.

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Date: 13 Apr 92 12:34:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: Kegging the inexpensive way.

I just got my catalog from St. Patrick's of Texas and saw their keggling system was only \$155. I called to make sure it wasn't a misprint and found out that not only was it correct, but if I would settle for a reconditioned regulator, it was only \$140!

This is outrageous. I'm saying goodbye to my bottles, right now! (Anyone want six dozen Grolsch bottles, not quite free?)

I notice St. Patrick's other prices are very good, too. This one, however, was too good not to share. They're at 512 532-9045.

I'm not going to join the stampede to make sure you realize I'm not connected with them. It doesn't make any difference. The deal is real and mentioning is of benefit to all. So what if I get \$175 for each system they sell. [grin]

Dan

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Date: Mon, 13 Apr 92 14:12:40 EDT  
From: sterling@bifur.umcs.maine.edu (Sterling Udell)  
Subject: Locust Beer

Just wait'll mid-June in Illinois. You'll have more locusts than you know what to do with.

:) :) :)

String

- - -

Sterling Udell (sterling@gandalf.umcs.maine.edu, sterling@gandalf.bitnet)

Big Dog Brewing Cooperative - Eastern Division

"In the Fine Tradition of Armageddon . . ."

- Big Dog Ragnarok Oatmeal Bock

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Date: Mon, 13 Apr 92 15:17:56 GMT-0500  
From: sdavis@laforge.ksc.nasa.gov (Steve Davis)  
Subject: Pale Ale

Greetings...

A friend and I have recently started brewing again (yesterday, in fact!); we haven't done a batch since college. (In our case, that's only a couple of years, but that's beside the point...)

Anyway, we were wondering if anyone had a good recipe for a Pale Ale, such as Bass. We have the "Complete Joy of Homebrewing," which includes a recipe for "India Pale Ale," but have never tried it. Has anyone had any success with this? Is there anything better out there?

Keep in mind that we are still at the novice stage... most of our brews have been made from a combination of canned and dry malt extract, adding some grain now and then with some success.

Please respond directly, if possible; I'll post a summary to the list later.

Regards,

Steve Davis  
Kennedy Space Center, FL  
internet: sdavis@laforge.ksc.nasa.gov

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Date:13 Apr 92 14:37:52 CST  
From: "Ken Schrinier" <KENS@saturn.uark.edu>  
Subject: Boulevard Beer

I spent Friday in Kansas City, Kansas. I had visited boulevard brewery several years ago when the only beer they made was the pale ale, and only in kegs. They are now up to at least four different types. (That's how many the liquor store I was in had.) I of course bought a six pack of each. For the low price of \$5.79 a six pack.

The six packs were actually little boxes that completely enclosed the six dark brown bottles. They are using screwtop caps. Boxes to keep out the light, brown bottles for the same, screwtop caps. Are they trying to make me like this beer before I even open it?

Pale Ale. Just like I remember it. A little fruity. Three types of hops. Cascade for aroma. Can't remember the other two. Good maltiness and good mouth feel. Was great with shrimp. Dark golden color. Very nice.

Irish Ale. Fruitier. Tangier. Darker (a little.) It seemed like a variation of the Pale Ale. I wouldn't give this to non-home brew friends, its taste is a little farther from their palatte path than they be willing to accept, or appreciate. Was great after a pale ale. A little drier than the pale ale.

Wheat Beer. Why does every brewery in Kansas feel compelled to brew a wheat beer? Unlike Free State Brewing in Lawrence KS., boulevard brew actually has an enjoyable wheat brew. Very clear, very light. Less carbonated than either of the ales. The six-box said it is brewed with 25% soft red winter wheat grown locally. Also mentioned that it used two types of yeast in the fermenting process. Do they do things right or what?

Bully Porter. Stupid name, but another great beer. A little light colored for a porter (I thought). It was light brown to amber in color. Very smooth. could easily taste the chocolate malt written about on the six box. The taste was not overpowering though. Great with a few peanuts. It had a strong enough hop nose to balance the stronger malt taste. Overall, it was great also.

All of the above are shipped with a label that has Best If Consumed By:. The lady at the liquor store said that they wouldn't let them have the beer past the date either. What a class brewing establishment. \$5.79 a sixer? That seems a ridiculously low price for such quality beer.

Are there other folks out there from the KC area that have experience with Boulevard Beer?

Ken Schriener BITNET ks06054@uafsysb  
University of Arkansas Internet kens@saturn.uark.edu

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Date: Mon, 13 Apr 92 14:34 CDT  
From: korz@ihlpl.att.com  
Subject: Re: Killer head!

Jake asks about a beer which overcarbonates after a while.

There are three common causes for beer to overcarbonate:

1. bottling too soon,
2. infection, and
3. too much priming sugar.

If the beer is only correctly carbonated during weeks 2, 3 and 4 after bottling, then I suspect either reason #1 or #3. I wait till my airlock bubbles less than once every 3 minutes before I bottle. [Note that there are many additional variables such as stuck fermentation due to big, sudden temperature changes, etc., but I won't address them here.] If you are using corn sugar for priming, you should probably not use more than 1 cup.

If the beer is correctly carbonated two weeks after bottling and not overcarbonated for three months, but then begins to overcarbonate, then it's probably reason #2. Reassess all your sanitation.

Al.

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Date: Mon, 13 Apr 92 14:05:02 PDT  
From: "If you hurl, and she bolts it was never meant to be"  
<b\_turnbaugh@csc32.enet.dec.com>  
Subject: RE: Homebrew Digest #854 (April 01, 1992)

Does anyone out there know where I can order Kent Golding hop rhizomes??  
?  
I would really appreciate any leads!!! Thanks Bob T.

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Date: Mon, 13 Apr 92 10:58:26 PDT  
From: hpupora.nsr.hp.com!tessi!nosun!techbook.com!gummitch@hp-pcd.cv.hp.com (Jeff Frane)  
Subject: Foaming sourdough brews

> Date: 10 Apr 1992 13:13 EDT  
> From: dab@dasher.cc.bellcore.com (dave ballard)  
> Subject: using sourdough culture in brew  
>  
> Okay, someone tell me if this is sick or something. A friend of mine  
> (actually, the great Oz of the exploding carboy) has a sourdough  
> culture that he's had in the fridge for about 4 years. He just scoops  
> out what he needs whenever he wants to do a loaf of sourdough bread.  
> The stuff is pretty scary looking, in fact if you stare at it long  
> enough it starts to breathe. Anyway, I was thinking about doing  
> a small batch (~1g) of ale and throwing in a handful of the sourdough  
> stuff to try to make some sort of bizarre lambic.  
>  
> So what do you think? Should I have my brewing toys taken away from  
> me? Am I onto something great? Will it grow hair on my tongue?  
> Will it make me a REAL HOMEBREWER? I saw someone on r.c.b mention the  
> idea today, so at least I'm not alone...  
>  
Dave,

I can't get you the reference on this since it's in a cookbook at my ex-wife's (Yaaaaaah!), but apparently the Alaskan goldminers (sourdoughs) use to take great care of their cultures, keeping them in their shirts on really cold nights. They also occasionally used them to make beer (?) although I don't know what they used for malt (syrup?. At any rate, even the miners rated this stuff pretty low; one anecdote had a bunch brewing some sourdough beer up in a barrel and drinking it out of the same barrel. One fellow toppled in while trying to dipper out the last bit; his buddies were too befuddled to haul him out and he died. Better stick to small batches! Seems to me sourdough culture includes one or more yeasts and an array of bacteria; if it made good beer then you could achieve "lambics" in places like Alaska, San Francisco and Poland, where the sourdough combination exists in the atmosphere.

> From: Jacob Galley <gal2@midway.uchicago.edu>  
> Subject: Killer head!  
>  
> Another question:  
>  
> Have noticed a tendency for my beers to produce a rediculous amount of  
> foam as they mature. My latest example is a light ginger lager which  
> I bottled about three months ago. At this point, if I pour it (out of  
> the fridge) into a glass at room temperature, \*ALL\* of it turns to  
> foam! Into a chilled glass, and I get less than an inch of beer and the  
> rest is foam. I resorted to drinking out of the bottle, but as soon as  
> it hits my palate it turns to FOAM. The CO2 flies out of solution so  
> fast I can barely hold it in my mouth! Also, if I simply wait  
> patiently for beer to collect underneath the foam in the glass, it is  
> quite flat. And this used to be my best batch!  
>  
> So let me describe my technique. I am still a lowly extract brewer.  
> In all my beers so far I have added a third of a stick of brewer's  
> licorice (30 minute boil or so). I boil about two gallons of wort for  
> a five gallon batch, and pour it into a carboy with two gallons

> of cold water, and then fill it to the top with cold water. I let the  
> trub fall out over night, rack, and pitch.  
>  
> I know there's lots of room for improvement in my procedure, and when  
> I have the time, energy and money all at once, I will improve. Until  
> then I am asking you-all out there "Are there any specific  
> adjustments I can make that will prevent this weird heading behavior?"  
>  
> Thanks,  
> Jake.

>  
The one thing you don't talk about is your fermentation and bottling  
procedure, and this is probably where the problem lies. Sounds to me  
like your beer is simply overcarbonated from (a) too much priming sugar;  
or (b) bottling too soon. Trying racking the beer when the primary  
fermentation is done and letting it clear somewhat in the secondary  
before bottling. When I was having trouble with overcarbonation, this  
latter step helped tremendously and also resulted in a lot less sediment  
in the bottle.

The problem might have something to do with the brewer's licorice you're  
adding as well, but never having used it I don't know for sure. Why do  
you add this? Quite frankly, I don't know any brewers, amateur or  
professional who use licorice. You might try leaving it out entirely.

> From: arf@ddsw1.mcs.com (Jack Schmidling)  
> Subject: BREWING, SPENT GRAIN  
>  
>  
> To: Homebrew Digest  
> Fm: Jack Schmidling  
>  
> >From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
> >Subject: brewing definition  
>  
> >Why is making tea usually called "brewing"? no fermentation  
involved.  
>  
> Fundamental to the brewing process is STEEPING and that is how tea is  
> prepared and how mashing extracts sugar from malt.  
>  
> Fermentation is NOT integral to brewing, it is an optional additional  
step.  
>  
>  
> without boiling & had no problems or dissapointments. Has anyone done  
a side

Well, one of the marvelous things about the English language is the way  
we can bend it. It's pretty clear from the complete definition given in  
Webster's that it all depends on which part you choose: "to prepare (as  
beer or ale) by steeping, boiling and fermentation or by infusion and  
fermentation." It's clear that here the common denominator is  
fermentation, not steeping. The fact that the same word is used to  
describe the process of makin tea doesn't mean that "steeping" is the  
root of brewing. Let's not scramble around trying to find the  
connection, for instance, between "posting" a letter, "posting" a new  
lieutenant, and "posting" on a horse.

- --Jeff Frane



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End of HOMEBREW Digest #863, 04/14/92

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Date: Mon, 13 Apr 92 21:23 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: BREWING, SPENT GRAIN

To: Homebrew Digest  
Fm: Jack Schmidling

>From: matth@bedford.progress.COM  
>Subject: Disposing of 10 pounds of spent grain

>While putting the grains into the disposal might seem like a bad idea,  
in  
\*most\* places it's not a bad idea. The drain pipe from the sink goes to  
the  
same place as the rest of the house, meaning a treatment plant. It's  
far better  
for the environment (since that appears to be the issue here) to have it  
go  
there than to:

Keep in mind that treatment plants are just that. They are an effort  
at  
best to remove some of the waste but a good deal still gets through.  
Furthermore, they are very expensive to operate and you are asking  
others to  
pay for your irresponsibility.

Finally, in many cities and Chicago in particular, whenever there is a  
heavy  
rainfall, the whole system is bypassed and the garbage disposals go  
directly  
into the river system.

>> 1) Put it in a garbage can

> Where it will most likely end up in a landfill where it could take  
years  
to decompose.

All the landfill does is raise the elevation of the landscape. It does  
not  
matter from a pollution point of view if the grain never decomposes if  
it is  
in a landfill.

>Going through the treatment plant will take days, not years.

That's only because it is a compromise. If it goes through the sewer  
system,  
some of it WILL end up in the water system.

>> 2) Find a friend with a garden.

> I like this idea, but 10 pounds is an awful lot when you consider  
that  
it should be mixed with other stuff (grass cuttings, peat moss)... You  
get  
a fairly large pile.

It does not have to be mixed with anything. If simply dumped on a pile, it will disappear within a few months in warm weather.

>> 3) Find an empty lot.

> I'm going to just pretend this isn't on the list

Considering #2 above, this is far more benign than the garbage disposal.

>From: Rob Nelson <70206.1316@compuserve.com>

>Seriously, I deeply and sincerely thank those who straightend me out.  
My spent grains will now be adding dietary fiber to some local hogs.

I find it most telling, that you, the admitted villian, took the advice in the proper spirit but the hate mail keeps flooding in from the lurkers.

>I soak some fine commercial beer bottles in an ammonia solution, scrape off the label, re-cap the bottle with a generic cap and write a cryptic code on the cap..... I sent a McEwans, an Anchor Steam, a Budweiser and a Sierra Nevada Stout to the AHA nationals this year. I'll see you in the winner's circle.

This is quite funny BUT I have often wondered how many people have actually done just that and won. What is to prevent it?

js

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Date: Tue, 14 Apr 92 08:38:54 EST  
From: Dale Veeneman <dev1@gte.com>

**Subject: Question for Evening Brewers, Morning Rackers**

For all you who brew in the evening, then let things settle out overnight before racking in the morning: when do you pitch - in the evening after things are cooled or in the morning after racking? Since the idea is to get the trub away from the fermenting yeast, morning would be better(?); but is evening pitched yeast at a stage after 8-10 hours that the fermentation is harmed by the presence of trub? The wort temperature would be, say, 60 degrees and have approximately 24 hour lag time.

Thanks,  
Dale

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Date: Tue, 14 Apr 1992 10:08:34 -0400 (EDT)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: Wyeast Belgian (questions)

Is this a single yeast strain or what? I did a second pitch from my first batch and had a REAL slow start. I also saw very different textures on the surface of the wort. I don't think it's an infection, but it looked like different critters to me.

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Date: Tue, 14 Apr 92 09:31 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Better Late Than Never?

Dear Brewers,

I suppose it's better to learn a lesson later rather than not at all! The question now is whether or not it's better to have a fermentation start later than not at all - which is the present case with my latest batch of spruce / ginger lager:

(From yesterday's post) "... And, herein lies the problem: it's just sitting there! There's been NO activity whatsoever - no krausen, no bubbles through the lock... All's quiet on the yeastern front, so to speak. Well, almost. This morning (Mon.) there was slooowww activity through the lock, but no Krausen forming, nor bubbles in the wort."

I guess I spoke too soon, 'cuz the fermentation was in full swing by yesterday afternoon! If the lock had a whistle in it, it'd've been whistling Dixie three octaves too high! The krausen's risen to about 1 1/2 inch, and all seems to be taking off well enough!

I guess in this field it's more accurate to say that I've got foam on my face (rather than egg :-) ), but I'll look at this as a learning experience. I suspect that beginners all too often see their yeast as that magic "stuff" which just gets the ball rolling, unaware of, or even neglecting the fact that yeasts are living organisms - maybe even with their own "personalities." At the very least, now I know that each pitching will behave differently; that each wort will brew in a unique way.

Maybe THIS is what being a "real homebrewer" is all about?

Not worrying,

John

ps - I hear the the popularity of "high-water" pants has made a recent comeback here in Chicago!! ;-)

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Date: Tue, 14 Apr 92 09:37:15 CST  
From: wampus <C05705DA@WUVM.D.Wustl.Edu>  
Subject: irish moss

I have been playing around with pale ales for a little while; and, there appears to be absolutely no transparency what-so-ever, still tastes good however. I've been adding irish moss; but, it appears to make no difference. I add the moss ten minutes before the end of the boil. Is there something I'm not doing or doing incorrectly?

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Date: Tue, 14 Apr 92 10:29:05 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: extract pale ale recipes

Steve Davis is looking for pale ale recipes.

The first beer I brewed was a pale ale, and every 4 or 5 beers I brewed since then was probably a pale ale! It's a great style.

Here are two recipes, assuming that you are an extract brewer and have access to good ingredients. After all, good recipe + good ingredients + good process = good beer! The English Pale Ale will be somewhat in the style of Bass Ale, while the American Pale Ale will be somewhat in the style of Sierra Nevada Pale Ale or Anchor Liberty Ale.

#### English Pale Ale

4.5 pounds unhopped light dry malt extract  
0.5 pounds dark crystal malt  
0.5 pounds dark brown sugar

1 ounce English Kent Goldings 60 minutes before end of boil  
0.5 ounces Fuggles 60 minutes before end of boil  
0.5 ounces Fuggles 30 minutes before end of boil  
0.5 ounces English Kent Goldings 10 minutes before end of boil  
0.5 ounces English Kent Goldings 2 minutes before end of boil

dry Whitbred Ale or Munton-Fison ale yeast or  
"Brewer's Choice" Wyeast "London" or "British" or "Irish" ale

1 teaspoon gypsum or "Burton Salts" added to boil water

Notice that the recipe calls for unhopped, light, dry malt extract. Use unhopped extract because you're going to add your own hops. Use light-colored extract because you're going to get some color from the crystal malt. Use dry malt because you can measure it out, unlike syrups. The crystal malt should be "cracked." Your homebrew supply store can do that for you. Steep the crystal malt for 30 minutes in your water at 150 degrees F. Then strain the husks out, bring the water to boil, add the gypsum or salt, and add the dry malt. After the wort has been boiling for 10 minutes, add the first hops and follow the hop schedule indicated above. Hops are English hops. Brown sugar can be added as soon as the boil starts. If you use dry packaged yeast, use the above brands. Others are lousy! Or, if you have access to Wyeast, use any of the above yeasts. If you like the recipe, vary only the yeast, and you get a somewhat different beer next time! Whitbred dry yeast and Wyeast "British" ale are the same yeast.

#### American Pale Ale

5 pounds unhopped light dry malt extract  
0.5 pounds dark crystal malt

1 ounce Cascade hops 60 minutes before end of boil  
0.5 ounces Cascade hops 30 minutes before end of boil  
0.5 ounces Cascade hops 10 minutes before end of boil  
0.5 - 1 ounces Cascade hops "dry hopped"

Wyeast "American" Ale (this is Sierra Nevada's yeast!)

"Dry hopping" consists of adding hops not to the boil but after boil and especially after fermentation. When your beer is done fermenting, you must rack it into a second sanitized vessel, preferably a glass carboy for which you have a fermentation lock. The beer and the hops are both added to that second vessel, and the beer is left from 1 to 3 weeks in the vessel. It isn't fermenting, but it's picking up flavors from the hops. If you don't want to do this, then instead of dry-hopping, add that last hop addition 2 minutes until end of boil. When you turn the flame off, let the beer sit with the lid on for 20 minutes before chilling it and racking it into the fermenter. But, I recommend that you try dry hopping sooner or later, as it adds flavor and aroma that is just right for this beer! English Pale Ale also benefits from dry hopping.

Happy brewing!

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Date: Tue, 14 Apr 1992 10:33:35 -0500  
From: Daniel Paul Checkman <dpc47852@uxa.cso.uiuc.edu>  
Subject: Re: Homebrew Digest #863 (April 14, 1992)

Back to locust beer:

I was talking about the locust trees, not the insects!!!! Seriously,  
does anyone know a way to make locust beer or know the source that I was  
referring to last time.

Prethanks,  
Dan

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Date: Tue, 14 Apr 92 11:19:05 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: The Beer Game

Are you thinking of opening a brewery? Think again. This is the sobering advice from Professor John Sterman of MIT, who has created the Beer game. The game is designed to illustrate how and why managers invariably go wrong in making decisions in the corporate world. Excerpts follow from a brief mention in the April 1992 OR/MS today:

The result of scientific analyses of thousands of real firms by MIT computers, the Beer game mimics the way companies operate based on a simulated example, in this case a beer factory, distributor and retailer. A member of TIMS (The Institute of Management Science), Sterman and the Beer game were featured in the lead story of the Jan. 18, 1992 business section of The Atlanta Journal and Constitution.

The game can be played as a board game or on a computer. An analysis of thousands of games indicates that all "players" tend to overreact at approximately the same time, either by ordering too much or too little inventory.

"People who run businesses--whether geniuses or morons--tend to make the same kinds of mistakes when faced with similar decisions in similar circumstances. Put another way, of the 85,000-odd firms that went belly-up last year, even a guru like Lee Iacocca probably couldn't have saved very many"

"Many businesses, perhaps all, are all but predestined to fail. This is why the average life span of a big corporation is only 40 years, why one-third of 1970's Fortune 500 companies weren't on the list in 1983, and why three times as many companies as go bankrupt just close up because owners don't make enough profits."

Quotes are credited to the AJC writer, whose name is listed as Hendrick.

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Date: 14 April 1992 10:27:14 CDT  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: Re: Locusts for Brewing in Illinois

Here in Illinois, the large swarms of locusts come only once every 17 years, and last year was their year. Although I did not try any myself, I understand they were quite tasty deep fried and served with a light creamy dill sauce - similar to a smaller size softshell crab. Best when accompanied by a nice hoppy pale ale. But \*IN\* the beer?!?!?!? ;] ;] ;]

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Date: Tue, 14 Apr 92 09:38:23 PDT  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
**Subject: Jack**

Hey Jack. I still can't send email to your address, because I can't find a node that knows your machine. Please send me another copy of that file, because I accidentally erased the old one.

Thanks  
kj

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Date: 14 Apr 92 11:53:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>  
Subject: **Comparitive prices for keg systems.**

Here are some comparative prices for keggng systems I did after my post about St. Patrick's of Texas. All systems include a five gallon Stainless soda keg, (reconditioned unless otherwise noted), a five pound co2 tank, two gauge regulator with check valve and gas line. Liquid line with hand held faucet and quick disconnects on all lines.

St. Patrick's of Texas, (with reconditioned regulator), \$140.

Alternative Beverage, \$200.

Beer & Wine Hobby, \$229.

Great Fermentations of Marin, (used keg), \$183.75.

Great Fermentations of Santa Rosa, (New keg, no co2 tank), \$155.

Henessee Homebrew, (new keg), \$250.

The Brewery, (5 gal. Beer Ball, plastic), \$210.

The Homebrewery, \$200.

The Modern Brewer, (1 gauge reg.), \$180.

American Brewmaster, \$177.

Jaspers Homebrew Supply, \$182.

F.H. Steinbert & Co., (new keg), \$202.75.

Williams, \$249. (Maybe less, it's hard to tell from the catalog.)

Well, those are all of the places I could call for free, or nearly so. Looks like there is a great difference between systems, makes it pay to shop around.

- Dan

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Date: 14 Apr 92 11:22:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: Whoops, double Whoops!

The correct phone number for St. Patrick's of Texas is 512 832-9045, NOT 532. My apologies, both to you and the poor lady who got some pho ne calls.

Now, the second whoops. I said in my post about the very inexpensive kegging system from St. Patrick's that I'm going to get rid of my Grolsch bottles. I have received a flood of responses. I'm so sorry, I'm blind and can't really deal with shipping. Making beer is hard enough! I'll gladly sell them, (cheap) to someone here in New England who can come to pick them up. I already have one New England response, whom I'll make the offer to directly. Other N.E. interests, mail me and if you're the lucky one, (read: if this other gentlepersion isn't interested), I'll contact you directly.

Sorry for the confusion.

Dan

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Date: Tue, 14 Apr 92 10:13 PDT  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: Priming sugar (Killer head!)

In Homebrew Digest #863, Al (korz@ihlpl.att.com) writes:

>Jake asks about a beer which overcarbonates after a while.  
>There are three common causes for beer to overcarbonate:

- >1. bottling too soon,
- >2. infection, and
- >3. too much priming sugar.

I agree. Regarding point #3, you go on to say:  
> [...] If you are using corn sugar for  
>priming, you should probably not use more than 1 cup.

In my experience, 1 cup of corn sugar to prime a 5 gallon batch is far too much. When I used 1 cup priming sugar I got no gushers but significant amounts of foam. In fact, I routinely had to pour a 12 oz. bottle into a half-gallon glass pitcher which would be foam right to the top. Several minutes later the foam subsides, and the beer can be poured off. As an experiment once, by carefully and slowly pouring the bottle down the side of the glass, I could pour the entire bottle without causing a foam up. I do not like my beer highly carbonated, and resorted to (carefully) stirring the beer with a spoon until the carbonation level dropped to (what I considered) a drinkable level.

I've since cut back to 1/2 - 3/4 cup of corn sugar (depending on the style) or (recently) gyle leftover from the start of the batch. After racking into my primary fermenter, I run the "dregs" through a strainer into another container. I let this settle out, and pour the gyle into quart jars which I "can" in a water bath canner. I use 1 - 1 1/2 quarts of the canned gyle in place of corn sugar solution for priming when it comes time to bottle.

I've also heard tell that the use of dry yeast also tends to produce overcarbonation, but I have no interest in trying an experiment to find out.

- - -

Douglas DeMers, | (408-746-8546) | dougd@uts.amdahl.com  
Amdahl Corporation | | [sun,uunet]!amdahl!dougd  
[It should be obvious that the opinions above are mine, not Amdahl's.]  
[Amdahl makes computers, not beer.]

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Date: Tue, 14 Apr 92 9:21 EDT  
From: Mike\_Mahler@vos.stratus.com  
Subject: re: Stuck ferment?

>I brewed a pale ale using M&F extra light extract and Whitbread ale  
>yeast Saturday night and have it in a 7 gallon plastic primary with a  
>blowoff tube. By last night the ferment appeared to be stuck because  
>there was no more bubbling in the blowoff. When I opened it this  
>morning there was about a 1 inch head of krausen (sp?) on top. A few  
>minutes after closing it, I heard the plastic lid flex and then it  
>started bubbling away again for a few minutes before stopping.

You've got leaks around the edges. I have the same problem and  
have solved it by putting Saran wrap around the edge before putting  
the lid on. Works like a charm.

Michael

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Date: Tue, 14 Apr 92 15:43:27 GMT-0500  
From: sdavis@laforge.ksc.nasa.gov (Steve Davis)  
Subject: Pale Ale Request... Followup

My request for India Pale Ale recipes in HBD#863 generated tons of mail; thanks to everyone who responded. Obviously, I'd rather not post all of these to the list... if anyone would like to see the responses, I'd be happy to mail you a copy. Just send me an email, and be sure to include an internet address.

Regards,

Steve Davis  
Kennedy Space Center, FL  
internet: sdavis@laforge.ksc.nasa.gov

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Date: Tue, 14 Apr 1992 13:10 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Pale Ale Request... Followup

I'm making a Romulan Ale. Unfortunately I am forced to use some less than authentic ingredients. It seems the Rihannsu make their drink from a mixture of distilled ale blended with regular ale, the grain base is their version of wheat (grown on ch'Havran) and its blue. My effort is a low hopped wheat wine. The question I have is the blue colour. I have made in the past a blue cream soda using blue food colouring. This tended to cause the drinker to have a blue mouth and also to discolour the lines in my draft system and it left a flavour residue in the lines. Anyone know of a source of blue colour that safe to drink in doesn't exhibit the above mentioned problems. Thanks

Micah Millspaw 4/13/92

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Date: Mon, 13 Apr 92 10:01:11 MDT  
From: malone@Scapa.CS.UWyo.Edu ( Patrick K. Malone )  
**Subject: Pale Ale Request... Followup**

I just subscribed to this list this weekend. I saw all the talk about mead brewing. I am a novice home brewer who is thinking about trying to brew some mead. Could someone please send me (or post) an easy, detailed mead recipe. Thanks.

Patrick K Malone  
Sys Admin  
EORI/ISC  
University of Wyoming  
malone@tomatin.uwyo.edu

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Date: Tue, 14 Apr 92 13:17:46 PDT  
From: Bruce Mueller <mueller@sdd.hp.com>  
Subject: Cambridge Brewing Co. review

Well, a couple weeks ago I was in Boston. I'd read the previous reviews of the Cambridge and Commonwealth breweries. I only had time to visit the former. It is located in Kendall Sq., at the corner of Hampshire and Portland, next to a Thai restaurant.

I tried the Tall Tale Pale Ale, which was good and fresh, well hopped (at least flavored--I had a cold, couldn't smell anything) and the Amber, which was OK. The food is quite good. I had grilled chicken, with rojo and negro salsas (the former milder), black beans, rice, tomato/cucumber salad and corn-bread. The last was fair--dry. For those who don't live near indigenous Mexican populations (I'm in San Diego), this is GOOD Mexican food.

The Back Bay Hilton has a decent beer bar, with many micros in bottles and maybe four on tap. Low key.

Adios!  
Bruce Mueller

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Date: Tue, 14 Apr 92 13:02:46 PDT  
From: florianb@chip.cna.tek.com  
Subject: grain vs. extract

A few HBD's back, some submitters were discussing all-grain vs. extract brewing and commented on the amount of work involved.

I, like many others, started out with extract brewing while renting an apartment in Bend, Oregon. Using extract was very convenient since we had a small kitchen. However, I was continually disappointed with the reproducibility and the lack of variety (not to mention cost) of the brews I produced. For a long time I was hesitant to go "all-grain" since I thought it would be more work and require lots of expensive equipment. I was wrong on both accounts.

I started all-grain brewing after sampling some home brew made by my brother-in-law, who had begun home brewing about 15 years ago and has never brewed using extracts. I was so impressed by the flavor of the beer that I determined to go all-grain as soon as possible. I asked my wife for a larger boiler for my birthday, then began assembling the other things I needed based on what my brother-in-law showed me.

It is not expensive to go all-grain. It only takes a larger boiler (I use a big porcelain pot), a picnic cooler, some length of 1/2" copper tubing, a smaller pot for stovetop mashing, and that's it.

It is not much more time consuming. I start at about 2pm on Sunday, and I'm done by 7 pm on Sunday. Last week, I started a batch of wheat beer at 2 pm and was done by 6 pm. Most of the time during that period was spent standing around waiting. So I played with my kids, worked on the deck, drank coffee, and watched Star Trek. Big deal.

If you find that all-grain takes more time for some reasons, then there are ways to reduce other parts of the brewing process. Like start kegging instead of bottling. Use a wort chiller. Make a starter culture so there is little lag time. And the time required in mashing and sparging can itself be reduced. I have written about this before in the HBD. Maybe I should write a book on improved mashing techniques. Now that's and idea!

Quality? Even the reduced-time techniques I use will yield high-quality brew. Maybe I'm prejudiced, but I enjoy my beers better than practically anything I can buy. Many of my friends have said the same thing. Although this may have more to do with kegging than anything else!

So if you have been hesitating to go all-grain because you are worried about more work, then you are worrying too much! Get bold! Do it! If it doesn't agree with your lifestyle for some reason, you can always go back to extracts. But if you have my experience, you never will.

Florian

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Date: Tue, 14 Apr 92 16:50:37 EDT  
From: sterling@durin.umcs.maine.edu (Sterling Udell)  
Subject: Stuck ferment?

Matt (mb@Princeton.EDU) writes:

. . .  
>morning there was about a 1 inch head of krausen (sp?) on top. A few  
>minutes after closing it, I heard the plastic lid flex and then it  
>started bubbling away again for a few minutes before stopping. Could

I must confess that I'm interested in this thread as well. I still use plastic primaries, and a number of times recently I've had an obviously active fermentation confound me by blowing no bubbles through the f-lock. Fortunately, when using a secondary as well it makes little difference to me; I just rack it when the krauesen's fallen.

I just assumed that I was getting a little leakage at the border of the bucket and lid, but this didn't seem entirely right either, as I could make the f-lock bubble by pressing down in the middle of the lid. In true homebrewer style, though, I relaxed and didn't worry about it. I'm still curious about it, however. Has anyone else seen this before?

Specifically to Matt: Your fermentation probably isn't stuck, especially if you have krauesen. If you're using a secondary, rack when the krauesen goes down as usual. If not, wait'll the foam goes away, take a gravity reading, and gauge bottling time accordingly.

String

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Date: Tue, 14 Apr 92 15:38:01 PDT  
From: ALTIMARI@FOLSM3.intel.com  
Subject: Reply to "Stuck Ferment?"

Matt writes as follows:

> Date: Mon, 13 Apr 92 12:23:11 -0400  
> From: Matthias Blumrich <mb@Princeton.EDU>  
> Subject: Stuck ferment?

> I brewed a pale ale using M&F extra light extract and Whitbread ale  
> yeast Saturday night and have it in a 7 gallon plastic primary with a  
> blowoff tube. By last night the ferment appeared to be stuck because  
> there was no more bubbling in the blowoff. When I opened it this  
> morning there was about a 1 inch head of krausen (sp?) on top. A few  
> minutes after closing it, I heard the plastic lid flex and then it  
> started bubbling away again for a few minutes before stopping. Could  
> it be that the pressure flexes the lid and breaks the seal, and the CO2  
> is escaping from the sides? Note that there is a lot of pressure  
> inside because if I just press down lightly anywhere I get bubbles.  
> Could it be that I didn't aerate it enough? If so, what can I do? Any  
> help is appreciated.

> - Matt -

I used to see this when I was using the 7 gallon plastic primary buckets supplied with so many starter kits. What I found was that I did have active fermentation occurring (as evident by the krausen) but that the seal of the top to the fermenter was faulty. I never tried to use a blowoff with these however (I have used blowoff technique exclusively with glass carboys). I always seemed to have problems maintaining a good seal, plastic is also a pain in the wort to clean and sanitize. Anyways, my two cents would be to chuck the plastic fermenter and switch to glass carboys using the blowoff method. Just a thought.

Steve Altimari (ALTIMARI@FOLSM3.intel.com)

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Date: Tue, 14 Apr 92 13:37:19 PDT  
From: rfozard@slipknot.pyramid.com (Bob Fozard)  
Subject: Simpler mashing system?

I'm interested in simplifying my brewery. I wanna use my sparging bucket to mash in. It's a spigoted 6 gallon plastic bucket with a false bottom (from the bottom of a 5 gallon plastic bucket, with stainless bolts for legs, and a bunch of 3/8" holes drilled in it). I use a hand-made grain bag as an insert, with canvas for the sides and a nylon mesh for the bottom. I made an insulation blanket from a hot water heater blanket. What I would like to do is simply add grains and hot water to this, stir, let rest, and sparge. Also, for a step mash, why not start out with a stiff protein rest, then add boiling water to bring it to conversion temp, rest, and sparge? Or for a decoction, remove portions for boiling then dump them back in. It seems to me that this can easily be used for any type of mash. Anybody else doing things similar, perhaps you picnic cooler guys? I've thought about building a copper-tubing-in-picnic-cooler setup, but I get good results with this bucket, and I wouldn't have to build anything to use it as described. Do you see any problems with this?

- - -  
rfozard@pyramid.com

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Date: Wed, 15 Apr 92 2:20:15 EDT  
From: srussell@msc.cornell.edu (Stephen Russell)  
Subject: Brew Club E-Mail Contact Service

Folks,

A handful of requests in recent days makes me think it's time to repost this.

I have compiled a list of e-mail contacts to homebrew clubs in the US and Canada. The purposes of the list are to (a) promote interclub activities and (b) membership recruitment, using a very rapid form of communication.

So far, I have more than 100 people listed as contacts representing 69 clubs, and I've made more than 35 referrals in the past two months to people seeking information.

If you are willing to be listed on this database, please send me e-mail. Include the name of your club, it's approximate location, and your full name and preferred e-mail address(es).

(Wisconsin, Pittsburgh, Memphis, Kansas City, Sonoma...are you out there?)

If you would like information on a particular club or clubs or just have some general questions, please feel free to drop me a line. I am happy to make referrals; that is the purpose of this list.

Thanks,

STEVE

list of clubs with contacts as of 4/14/92 will follow....

(in alphabetical order by state/province, pretty much :-)

Birmingham Brewmasters (AL)  
Madison Sobriety Club (AL)  
Tucson Homebrewers Association (AZ)  
Barley Bandits (Orange County, CA)  
Hoppy Campers (Modesto/Stanslaus County, CA)  
The Draught Board (East Bay, CA)  
Maltose Falcons Home Brewing Society (San Fernando Valley, CA)  
Gold Country Brewers Association (Sacramento, CA)  
San Andreas Malts (San Francisco, CA)  
Brewing Students of Harvey Mudd College (Claremont, CA)  
Santa Clara Valley Brewers Association (CA)  
The High Desert TRUBle Makers (Edwards AFB/Lancaster/Palmdale, CA)  
Worts of Wisdom (South Bay, CA)  
Deep Wort Brew Club (Colorado Springs, CO)  
Hop, Barley and the Alers (Boulder, CO)  
Mash Tongues (Fort Collins, CO)  
The Unfermentables (Denver, CO)  
Beer Brewers of Central Connecticut (Middletown-based)  
Underground Brewers of Connecticut (Fairfield and New Haven counties)  
Brewers United for Real Potables (Washington Metro Area)  
North Florida Brewers League (Tallahassee, FL)

Brew-52s (Athens, GA)  
 Covert Hops Society (Atlanta, GA)  
 Heartland Homebrew Club (Grinnell, IA)  
 Ida-Quaffers (Boise, ID)  
 Abnormal Brewers (Association of Bloomington/Normal Brewers, IL)  
 Chicago Beer Society  
 Headhunters' Homebrew Club (Sugar Grove, IL near Fermi Ntl Accelerator Lab)  
 Trubadours (Springfield, MA and vicinity)  
 Boston Wort Processors  
 Chesapeake Real Ale Brewers (MD)  
 Ann Arbor Brewer's Guild (MI)  
 Keweenaw Real Ale Enthusiasts United for Serious Experimentation in Naturally-  
   Effervescent Refreshment Science (KRAEUSENERS) (Houghton, MI)  
 Minnesota Brewers Association (Minneapolis/St. Paul metro area)  
 Minnesota TimberWorts (Rochester, MN)  
 St. Louis Brews  
 Fish n'Brew's (Newfoundland and Labrador)  
 Brew Free or Die! (Merrimack, NH)  
 Bellhops (Bellcore -- Piscataway, NJ)  
 Mid-Atlantic Sudsers and Hoppers (MASH) (New Jersey)  
 Los Alamos Hill Hoppers (NM)  
 Amateur Brewers of Central New York (Syracuse, NY)  
 Homebrewers' Emergency Club (Columbia Univ. CS Department, NYC)  
 Ithaca Brewers' Union (Ithaca, NY)  
 New York City Homebrewers Guild  
 Homebrewers of Staten Island (NY)  
 Sultans of Swig (Buffalo, NY)  
 Upstate New York Homebrewers Association (Rochester, NY)  
 The Prairie Homebrewing Companions (Fargo, ND/Moorhead, MN)  
 Bloatarian Brewing League (Cincinnati and Northern Kentucky)  
 Dayton Regional Amateur Fermentation Technologists (DRAFT) (Dayton, OH)  
 Society of Northeast Ohio Brewers (Cleveland Area)  
 Canadian Amateur Brewers Association (Dundas, ON)  
 Ontario: Ottawa Camra  
 Heart of the Valley Homebrewers (Corvallis, OR)  
 Oregon Brew Crew (Portland, OR)  
 Homebrewers of Philadelphia and Suburbs (HOPS)  
 Happy Valley Homebrewers (State College, PA)  
 Palmetto State Brewers (Columbia, SC)  
 Berry Brewers (Saskatoon, SK)  
 SCA Brewers Guild (Bryan, TX)  
 Malthoppers (College Station, TX)  
 The Foam Rangers (Houston, TX)  
 Mashtronauts (Clear Lake, TX, south of Houston/Johnson Space Center)  
 North Texas Homebrewers Association (Dallas and northern Texas)  
 The Back Door Brewers (Charlottesville, VA)  
 James River Homebrewers (Richmond, VA)  
 Brews Brothers (Seattle, WA)  
 Society of Oshkosh Brewers (SOB's) (Oshkosh, WI)

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End of HOMEBREW Digest #864, 04/15/92

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Date: Tue, 14 Apr 92 07:45:07 MDT  
From: haney@soul.ampex.com (Kenneth Haney)  
Subject: first try at bottling with DME

Hi all,

Well I got to try my first beer bottled with DME instead of sugar. I think it does taste a little better. I would like to thank the three people that sent or posted suggestions to me.

Jeff Gale  
John DeCarlo  
gkushmer

>From their suggestions I used 1 1/4 cups of DME. The only thing is, it doesn't have the nice head my last batch did(same recipe). Of course it's only been a week in the bottle.

Oh one more thing, out garage saleing this weekend I came up with a Cornelius keg, 20# CO2 cylinder and a regulator....all for \$8.50. That's right \$8.50 total.

Happy brewing  
Ken  
haney@ampex.com

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Date: 15 Apr 92 06:49:16 EDT  
From: chip upsal <70731.3556@compuserve.com>  
Subject: Spent grain

Just to add to the spent grain discssion. I have been to the big AB  
plant  
in St. Louis. They hall their grain to farmers by the train load.

I have given my spent grain to my fowl and they show little inerest in  
it.

According to Malting and Brewing Science the grain has little food value  
for farm critters and should only be used for a suppliment.

Chip

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Date: Wed, 15 Apr 92 08:31:01 -0400  
From: tmsocha@vela.acs.oakland.edu (SOCHA THOMAS M)  
Subject: Belgian ale

I recently masde a batch of ale. Using a the best of two recipes, one bock and the other trappist ale. Then adding yeast culture from a bottle of Chimay

Can I enter this under AHA rules as a belgian ale?

Thank You,  
tom

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Date: Wed, 15 Apr 92 10:52:17 EDT  
From: Stephen Hall <shall@polar.bowdoin.edu>  
Subject: Weizen yeast

I am brewing a Weizenbier, using my own starter with the Wyeast as currently packaged.  
Are there any Bavarian wheat-beers available in this country that I could have used to make up a starter? Miller says that most of them have the t-f yeast filtered out and replaced with a b-f variety at bottling.

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Date: Wed, 15 Apr 1992 11:08:35 -0400  
From: harrism@dg-rtp.dg.com (Mike Harris)  
Subject: MALTMILL Motor

|> >Also by by stepping up to 1/2 hp, one could start the mill with  
grains in  
|> the hopper.  
|>  
|> I have been told that as little as 1/6 hp will do the trick. I put  
the 1/2  
|> hp motor from my belt sander on one and it scared the hell out of me.

If the initial load is the problem, and 1/6 hp will sustain operation  
then a capacitor start motor may do the trick. They're designed  
for high torque start up. Perhaps a small one from a dead fridge  
or other suitable donor could be used.

regards,

Mike Harris - KM4UL harrism@dg-rtp.dg.com  
Data General Corporation [world]!mcnc!rti!dg-rtp!harrism  
Research Triangle Park, NC

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Date: Wed, 15 Apr 92 08:28:34 -0700

From: mcnally@wsl.dec.com

Subject: re: the Beer Game

The Beer Game is all about the human tendency towards blindness to systemic factors, and not really at all about beer. Check out Peter Senge's excellent book, "The Fifth Discipline" (Doubleday/Currency, New York, 1990) for a discussion of the Beer Game in context.

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

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Date: Wed, 15 Apr 92 10:44:55 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: fermenters and seals

A number of people have sent in saying they had problems with sealing plastic buckets. Is it possible they're not locking the lid all the way down? The plastic buckets I've seen have a /very/ /strong/ locking rim (this may be a legal requirement for so-called "food grade" buckets, but some supply shops may be selling something else); prying it off carelessly is a good way to lose a fingernail. I also wouldn't automatically endorse the sealing properties of carboys. I have several 3-gallon carboys (I've been doing tweaking on half batches) with the standard orange soft-plastic caps and have found most cap/carboy combinations don't seal tightly enough to force exhaust CO2 through the fermentation lock; I've used various gimmicks, including props, string around the outside, and plastic washers (made from the seals on 5-gallon water jugs) inside to make a tighter seal, but haven't figured out whether I've run into a bad line of caps or the neck of the 3-gallon carboy is just a hair smaller/shorter.

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Date: Wed, 15 Apr 92 12:23:42 -0400  
From: djt2@po.CWRU.Edu (Dennis J. Templeton)  
Subject: Romulan Ale

Micah asks about coloring for Romulan Ale. What comes to mind is Blueberries. Sometimes Blueberries turn red in food, and sometimes stay bluish purple (not as blue as in the movies) I think it's a pH thing. Try it and let us know, it sounds fun. BTW is Romulan ale hopped?

There is a commercial beer that is made with blueberries that I had in Seattle. It was quite good but not enough to make me remember the name. As I recall the color was not very dramatic, and my host told me that they use \*green\* berries. The flavor was nice, and not overpowering.

dennis

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Date: Wed, 15 Apr 92 12:47:48 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: spent grain

a lot of micros and brewpubs simply flush their spent grains.  
>From what I understand as long as the sewage system can handle  
them (i.e. it is not ancient and dilapidated) many communities  
are actually happy to have them in the sewage system (I have read  
this in articles and been told this by some pub brewers) since  
it provides a source of nutrient in the sewage treatment plants,  
many of which are based on microbial decomposition, in which they  
have to add a certain level of nutrient to insure proper health  
of the microbes. The spent grains supplement this in some systems...

-JaH

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Date: Wednesday, 15 Apr 1992 14:33:10 EDT  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Can CO2 be Useful?

Radical question #1: Are air-locks really useful?

Is there any harm in having CO2 in solution, carbonating the fermenting beer? Why not keep all the CO2 in the fermenter, instead of wastefully letting it out in the environment?

Disadvantages: 1) You could exceed the pressure holding capability of the fermenter, causing an explosion or other catastrophic failure. 2) Increased pressure could affect the fermentation adversely. 3) No more listening to "glub, glub".

Advantages: The more CO2 in solution, the less likelihood of oxidizing the liquid when racking (to secondary, bottling bucket, bottles).

So, does any of this make any sense? As background, I use an S-shaped air lock, that came with a little red cap. When I started, I jammed the cap on tight, thinking that was what it was for. But no "glub, glub", so I stopped doing that. But maybe it would be useful after all?

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wed, 15 Apr 92 15:48:41 EST  
From: <gnagelsm%sedofis%sed.bitnet@CUNYVM.CUNY.EDU>  
Subject: REQUEST INDEX

INDEX

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Date:Wed, 15 Apr 92 15:57 EST  
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: Posting recipes

Steve Davis sez:  
> Obviously, I'd rather not  
> post all of these to the list...

One of my favorite things about the digest is the recipes. By all means,  
post them! Break the recipes into groups of three or four if you aren't  
comfortable posting them all at once. LBNL, add them to the archives  
and/or cat's meow.

- --Scott Welker

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Date: 15 Apr 1992 16:32:34 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: Kegging Equipment Prices

Kegging Equipment Prices  
Just got a new Superior Products sale catalog today. Here are the prices of a few kegging equipment items that may be relative to the recent discussion on the same topic.

Twing Gauge Regulator	\$34.00
Single Gauge Regulator	\$28.00
Single Valve Tap	\$21.90
Hoff-Stevens 2-Probe Tap	\$13.90
2.5lb cap. Aluminum C02 Cylinder	\$43.00
5lb cap. Aluminum C02 Cylinder	\$49.00
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20lb cap. Aluminum C02 Cylinder	\$90.00

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On an other note, thanks to all how gave me advice on where to go for beer in and around Munich. I'll write up a beer related summary of the trip and post it soon.

Chris McDermott, <mcdermott@draper.com>

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Date: Wed, 15 Apr 92 16:37:06 EST  
From: Dale Veeneman <dev1@gte.com>

**Subject: Re: Evening Brewing, Morning Racking - When to pitch?**

I received three mailed responses (thanks guys) to the above question. One said pitch after cooling (evening), one said after racking (morning), and one quoted both Miller (pitch in the evening - the trub's oxygen is good for the yeast), and Fix (pitch in the morning after racking off the trub - yes the yeast will use the trub's oxygen, but you won't like what's left over). So the score is 1.5 to 1.5.

I'm off for a week and a half, so I won't be able to follow this until after I'm back, but I've seen arguments both ways and I'm wondering if a consensus is possible (assuming infection is not an issue - which, of course, it can be).

Dale

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Date: Wed, 15 Apr 92 16:41:33 EST  
From: Eileen Anderson <EANDERS2%ALB9370%SED.bitnet@CUNYVM.CUNY.EDU>  
Subject: Irish Red Ale

I have two questions: Is there such a thing as an Irish Red Ale beer style?  
Secondly, if there is can anyone give me a good recipe for one? I had an excellent one at the Vermont Pub and Brewery, but I'm beginning to lose faith.  
Whenever I ask the owners of the local Homebrew stores they just give me a blank look and talk about how to achieve the color. I know that there has to be more to it than that, but then again if it doesn't really exist per se....I did peek into Michael Jackson's beer guide and saw Irish Red Ale on his family tree of beers so I'm not quite willing to give up yet. Am I missing something I should knowabout? If you do have a recipe for me, please keep in mind that I'm still brewing with extracts. Thanks for any help you can give me.

Eileen Anderson <EANDERS2%ALB9370@SED.BITNET>

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Date: Wed, 15 Apr 92 16:00 CDT

From: korz@ihlpl.att.com

Subject: Re: irish moss

Wanpus asks about irish moss and clarity.

I'd like to point out that if your beer is cloudy, it does not necessarily mean protein-tannin (chill) haze or yeast haze. Finings will take out either the protein or the tannin (depending on the type of finings) and chilling for a week will usually help drop out the yeast. If you're using finings and chilling your beer in advance of drinking it (or waiting for gravity to drop the yeast out) and still are drinking cloudy beer, then either you've added a ton of protein (e.g. wheat malt has a lot, so does unmalted barley) or you've got an infection. That's right, certain wild yeasts will never come out of suspension and a bacterial infection can also make your beer cloudy. Check your sanitation.

Al.

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Date: Wed, 15 Apr 1992 18:15:01 -0400 (EDT)

From: NOLAN@LHEAVX.GSFC.NASA.GOV (Tom Nolan)

**Subject: Evening brewers, morning rackers**

In response to Dale Veeneman's post, I've been doing this (letting the cold break stuff settle out, then racking to primary) for the last couple of batches. I have a strong feeling, backed up by two no-ferments, that if you pitch the yeast before settling and racking, you may be throwing away much of the yeast when you rack. It's tempting to want to get that yeast in as soon as possible, but for the best pitching rate I think you want to pitch after you rack to the primary. The risk of infection in the meantime can be reduced if you can chill the wort way down before the settling period.

Tom

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Date: Wed, 15 Apr 92 19:36:08 EDT  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: Hops as food

The hops I planted last Spring did OK for their first year, but now they are sending up lots of new shoots, and I can see that the second year will be a fantastic increase in yield over the first.

I went out this evening and culled all but the three strongest shoots from each rhizome, took the culms (all between one and four inches long) in the house and sauteed them gently in a little butter, just barely long enough so they were completely wilted and beginning to soften (I like my pasta al dente, too).

Took them out of the pan, blotted the excess butter with a paper towel, put them on a plate and dug in. WOW!!! All the stories are true! Absolutely DELICIOUS! I would describe the flavor as slightly sweet, slightly salty, definitely nutty. Slightly reminiscent of asparagus, but far superior.

I didn't notice any difference between the blanched ones that had been covered with mulch, and the deep green ones that have been in full sun, so I'm a bit skeptical of the value of "mounding" them.

In short, if you have any room to grow hops around your house, this Springtime treat alone could make it worth your while. Well, no, actually it's probably a much bigger thrill (at least for this brewer) just to be able to say you used your own hops in a particular batch. My experience last year indicated that the ones that got the most sunlight produced the best yields, but that could also be coincidence -- we'll see this year.

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End of HOMEBREW Digest #865, 04/16/92  
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Date: 16 Apr 92 06:46:06 EDT  
From: chip upsal <70731.3556@compuserve.com>  
Subject: easy mash

>water heater blanket. What I would like to do is simply add grains and  
>hot water to this, stir, let rest, and sparge. Also, for a step mash,  
>why not start out with a stiff protein rest, then add boiling water to  
>bring it to conversion temp, rest, and sparge?

I do that when I use a pretten rest (I only rest when I use adjuncts or  
wheat malt). For example: 8lbs grain; mis with 1 1/4 gal of water at  
135degF; hold at 124 for 30min; add 1 gal for boiling water stabalize at  
152; hold for 1hr sparge. (determining these temps required some  
expairmentation with my system -- I have a water cooler with copper  
tubing-false bottom; you will no doubt need to expairment to determin  
temps  
for your system.)

>Or for a decoction,  
>remove portions for boiling then dump them back in. It seems to me  
>that this can easily be used for any type of mash.

Indeed I have used decoction when my temps from above are off the mark or  
I  
want to mash out.

Chip

---

Date:Thu, 16 Apr 92 8:51:44 EDT  
From: "Darren L. Ward" (FSAC-FCD) <dward@PICA.ARMY.MIL>  
**Subject: Hops as food.**

I'm interested in growing hops at home, how does one get started? Is it too late for this springs planting, I live in Northern N.J.

-----

Date: Thu, 16 Apr 92 09:20:12 EDT  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Rack/Pitch vs. Pitch/Rack

I can't claim to have tested alternatives, but what I'm doing works for me. After the boil, I counterflow cool the wort and let it settle for two to four hours. I then rack half the wort to my primary (all of this is happening in glass carboys - a 6 gallon for the settle, a 5 gallon for the primary), shake it vigorously to aerate it, add my starter, and then rack in the rest of the wort. I'm a little dubious about leaving un-pitched wort around for much more than a few hours - that was a characteristic of my one contaminated batch. Maybe if you cooled it waaay down.....

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Date: Thu, 16 Apr 92 08:51:33 MDT  
From: smithey@rmtc.Central.Sun.COM (Brian Smithey)  
Subject: fermenters and seals

In HBD #865,  
>>>> cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock) writes:

Chip> I also wouldn't automatically endorse the sealing properties of  
Chip> carboys. I have several 3-gallon carboys (I've been doing  
Chip> tweaking on half batches) with the standard orange soft-plastic  
Chip> caps and have found most cap/carboy combinations don't seal  
Chip> tightly enough to force exhaust CO2 through the fermentation  
Chip> lock; I've used various gimmicks, including props, string around  
Chip> the outside, and plastic washers (made from the seals on  
Chip> 5-gallon water jugs) inside to make a tighter seal, but haven't  
Chip> figured out whether I've run into a bad line of caps or the neck  
Chip> of the 3-gallon carboy is just a hair smaller/shorter.

I have a 25 liter acid carboy which I have fitted with one of  
the orange carboy caps that Chip refers to, as well as 5 gallon  
and 3 gallon carboys that take a drilled rubber "cork" (#7 I think).  
I've noticed that with the orange cap, I get a good seal probably  
about 1/2 the time; on the occasions when it doesn't seal I don't see  
any bubbling out of the airlock. I do primary fermentation in the  
big carboy, so I don't worry too much about the imperfect seal,  
but on the smaller carboys (my secondary fermenters) I always get  
a good bubbling seal with the rubber stoppers. Chip, you might  
want to find drilled rubber stoppers for your 3 gallon carboys.  
My small carboy was made in Italy, and imported by Crosby & Baker;  
if yours is similar, it probably takes a #7.

Brian

- - -

Brian Smithey / Sun Microsystems / Colorado Springs, CO  
smithey@rmtc.Central.Sun.COM

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Date: Thu, 16 Apr 92 09:05:00 MDT  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: Re: Irish Red Ale

Eileen Anderson asked about Irish red ale. I do not have Eckhard's book, or Jackson's, but I'll take a shot at defining Irish Red. I think it is a VERY WELL BALANCED ale made with some crystal. Quite easy to make from extracts. The problem is that it takes a lot of work to make a truly balanced beer, so I too would like to see a recipe posted. Please use IBU or HBU if possible, and include precise details on boil times.

aaron

---

Date: Thursday, 16 Apr 1992 11:15:11 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Can CO2 be Useful?

Some have misunderstood my posting. My basic question is:

Are air-locks just wasteful pressure-release mechanisms, or is there a benefit to removing CO2 (say, to keep beer at a certain pressure during fermentation)? Should I keep the plastic cap \*on\* my airlock and forgo the aurally satisfying "glub, glub" to get much more carbonated fermenting wort?

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

-----

Date: Thu, 16 Apr 92 08:22:14 -0700  
From: mcnally@wsl.dec.com  
Subject: CO2

If you sealed your fermentor, it would either explode or else sustain a pressure high enough to stop fermentation.

Remember that most oxygen is consumed while the yeast is reproducing in the initial stages of fermentation. Thereafter, the constant positive pressure caused by CO2 exhalation keeps any outside free oxygen from entering.

The red cap on the airlock has little spacers inside of it. Unless you pound it on with a mallet, you probably can't seal it. If you did, it would blow off, the airlock would pop out, the stopper would pop out, or your fermentor would burst.

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

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Date: Thu, 16 Apr 92 11:43:39 EDT  
From: lconrad@wilko.Prime.COM (Laura Conrad)  
Subject: Killer head!

>> Date: Mon, 13 Apr 92 14:34 CDT  
>> From: korz@ihlpl.att.com  
>> Subject: Re: Killer head!  
>>  
>> 1. bottling too soon,  
>> 2. infection, and  
>> 3. too much priming sugar.  
>>  
>> If the beer is only correctly carbonated during weeks 2, 3 and 4  
>> after bottling, then I suspect either reason #1 or #3.

Also, if some bottles have the gushing problem and others don't, it's #2.

Laura

---

Date: Thu, 16 Apr 92 11:38:48 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: spent grains

>Just to add to the spent grain discssion. I have been to the big AB  
plant  
>in St. Louis. They hall their grain to farmers by the train load.

it works the other way, too...

>I have given my spent grain to my fowl and they show little inerest in  
it.  
>According to Malting and Brewing Science the grain has little food value  
>for farm critters and should only be used for a suppliment.

Ruminants (cattle, sheep) should be able to get something out of it  
(and are probably the only ones that would eat it). Their complex  
digestive systems handle roughage better. If your duck likes it,  
then you probably didn't extract all the sugars in the sparge.

- - - - -

>I have two questions: Is there such a thing as an Irish Red Ale beer  
style?  
>Secondly, if there is can anyone give me a good recipe for one? I had an  
>excellent one at the Vermont Pub and Brewery, but I'm beginning to lose  
faith.  
>Whenever I ask the owners of the local Homebrew stores they just give me  
a  
>blank look and talk about how to achieve the color. I know that there  
has to  
>be more to it than that, but then again if it doesn't really exist per  
se....I  
>did peek into Michael Jackson's beer guide and saw Irish Red Ale on his  
family  
>tree of beers so I'm not quite willing to give up yet. Am I missing  
something  
>I should knowabout? If you do have a recipe for me, please keep in mind  
that  
>I'm still brewing with extracts. Thanks for any help you can give me.

5 lbs of munich malt will turn any light beer a beautiful red,  
but you'll have to mash it. Go for a medium gravity (1.040-1.060),  
no dark grains, easy on the crystal malt, no brown sugar, use  
english hops - fuggles or northern brewer. For an extract version,  
try 2 cans amber malt X, steep 1/4 lb crystal malt,  
1 oz fuggles 60 min, 1 oz fuggles 30 min. .5 oz hallertau finishing  
hops optional (I wouldn't, personaly). whitbread ale yeast should  
work just fine.

- - - - -

>I spent Friday in Kansas City, Kansas. I had visited boulevard  
>brewery several years ago when the only beer they made was the pale  
>ale, and only in kegs. They are now up to at least four different  
>types. (That's how many the liquor store I was in had.) I of course  
>bought a six pack of each. For the low price of \$5.79 a six pack.

>Irish Ale. Fruitier. Tangier. Darker (a little.) It seemed like a  
>variation of the Pale Ale. I wouldn't give this to non-home brew

>friends, its taste is a little farther from their palatte path than  
>they be willing to accept, or appreciate. Was great after a pale ale.  
>A little drier than the pale ale.

Beer across america sent this one out last month, and it's been my  
favoritve so far. Quite malty, not overly hoppy. I thought it was  
kind of sweet, but I didn't drink it after one of their pale ales.  
I want more!

>Bully Porter. Stupid name, but another great beer. A little light  
>colored for a porter (I thought). It was light brown to amber in  
>color. Very smooth. could easily taste the chocolate malt  
>written about on the six box. The taste was not overpowering though.  
>Great with a few peanuts. It had a strong enough hop nose to balance  
>the stronger malt taste. Overall, it was great also.

A friend gave me a bottle of their porter a few months back. Kind of  
weak, but tasty. Neat label (has a bulldog on it). If it was twice as  
strong...

bb

-----

Date: Thu, 16 Apr 92 10:17:40 MDT  
From: Kent Dalton <kentd@bach.ftcollinsco.NCR.COM>  
Subject: Cat's Meow 2 - How do I keep my printer from exploding?

Is there anyway I can break up the Cat's Meow 2 recipe book into a set of files each with a smaller number of pages? 160 pages of postscript is \*far\* too much for me to print on my employer's laser printer at one time.

I'm somewhat familiar with postscript and have handcoded some ps stuff but was unable to break this thing up into smaller groups and get it to print properly. I assume it was done with TeX because of one of the comments in the header, maybe the authors could release the TeX source code for CM2? (I've never understood why people will do something in LaTeX and then only release a ps version anyway.)

Thanks for any help.

```
- - -  
/*****  
***/  
/* Kent Dalton      * EMail: Kent.Dalton@FtCollinsCO.NCR.COM */  
/* NCR Microelectronics**/  
/* 2001 Danfield Ct. MS470A **/  
/* Fort Collins, Colorado 80525 * (303) 223-5100 X-319 */  
/*****  
***/
```

-----

Date: Thu, 16 Apr 92 11:50:13 CDT  
From: stevie@spss.com  
Subject: Belgian Ale?

tmsocha@vela.acs.oakland.edu (Tom Socha) writes:

> I recently masde a batch of ale. Using a the best of two recipes, one  
bock  
>and the other trappist ale. Then adding yeast culture from a bottle of  
Chimay  
> Can I enter this under AHA rules as a belgian ale?

You can enter this beer in any AHA category you think is appropriate.  
Many of  
us have brewed targeting one style and ended out with a beer that was  
closer  
to another. While AHA rules prohibit multiple entries in the same  
category/  
subcategory in a competition, there's nothing to prohibit you from  
entering  
the same beer in two completely different categories. In the above  
example,  
you could submit the same beer as a bock and a trappist ale (dubbel, I'd  
imagine), or anything else, for that matter. The Chimay yeast will  
definitely  
produce one weird "bock," but if that's what you want to submit it as,  
there's  
nothing stopping you. Just be prepared for the judges' reactions!

Remember that Belgian Ales come in plenty of varieties (dubbel, tripel,  
saison,  
wit, Flanders Brown, lambic, faro, etc.), so make sure to be more  
specific when  
entering such a beer in any competition. For more info on style  
descriptions,  
the recent "zymurgy" special issue on styles can be helpful, as are  
Jackson's  
books, and Fred Eckhardt's "Essentials of Beer Styles," among others. Of  
course, you can always send me a bottle...

- - - - -

Steve HamburgInternet: stevie@spss.com  
SPSS Inc. Phone:312/329-3445  
Chicago, IL Fax: 312/329-3657

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Date: Thu, 16 Apr 1992 13:04:01 -0400 (EDT)  
From: COLE@IRENE.MIT.EDU  
Subject: Assorted

Though I am a novice homebrewer (3 batches) I thought I would put in my comments to a couple of threads from the last couple of digests if only to help other novices like myself.

Regarding the note concerning the clarity of Pale Ale:

I brewed a batch of Pale Ale in my second attempt. It came out quite nicely, but I was unhappy with the clarity, until I poured a bottle of it myself and found it to be crystal clear. The first couple of times my wife joined me and actually poured the beer herself, pouring until the head foamed up too much, then tilting the bottle back to wait for the head to settle and so on. To make a long story short, if I poured carefully so that none of the yeast in the bottle reached my glass, my beer was perfectly clear. This without using any Irish moss, gelatin, or any other clarifier. The recipe was pretty basic, 3# extract syrup, 3# dried extract, pellet hops. The ferment was single-stage with no rack off the trub, though I filtered the wort to remove hops, trub, break stuff etc...

Regarding a note about priming using malt extract:

I have done all three of my batches with extract instead of corn sugar. Having not done it with corn sugar I can't compare the end result but I am happy with the end carbonation except that I find it takes 2.5 to 3 weeks to develop the appropriate level of carbonation. My local supplier said that he found extract to take longer when carbonating and also claimed that with extract the amount of carbonation obtained was extremely temperature dependent. I don't have enough experience to verify his claim, does anybody else ?

A question about dry-hopping:

I have noticed lately that many of the subscribers to this digest extoll the virtues of dry-hopping. What are the relative advantages/disadvantages of dry-hopping vs. adding flavor hops late in the boil ? On my batch of pale ale I used Hallertau hops (unusual I know) for both bitterness, flavor, and aroma at various stages in the boil. I was quite pleased with the results and am somewhat unwilling to switch to dry-hopping without a good reason.

Sorry for the long post and thanks to all of the experts who have provided me with useful info.

P.S. I am an extract brewer who plans to switch to mashing at some point in the future. I will switch over when I feel that I have a handle on the multitude of variables which can be influenced using various extracts, hops, yeasts, specialty grains etc... In spite of the lack of control over the extract there are many other ways to influence the quality of beer.

MINI FLAME: It's interesting how Jack's comments about extract/grain brewing mirror those of Jeff's

about brewing with liquid/dry yeast ...

Brian Cole  
Columbia Univ. Nevis Labs  
PO B0x 137  
Irvington, NY 10533  
temp email address: cole@irene.mit.edu

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Date: Thu, 16 Apr 92 12:48:45 -0500  
From: yoost@judy.indstate.edu  
**Subject: Assorted**  
Subject : Clausthaler German Beer

I correspond with a German Programmer who recently came to the U.S. to work

at Dell in Texas for a few months. He is quite a "Unix Guru".

I thought the HBD would be interested in his account of american BEERS and

get a kick out of his sense of humor here it is .....

>From roell@informatik.tu-muenchen.de Mon Mar 23 09:22:15 1992  
Received: from tuminfo2.informatik.tu-muenchen.de by judy.indstate.edu  
(5.61/1.35)  
id AA11651; Mon, 23 Mar 92 09:21:51 -0500  
Received: from sunbrauer12.informatik.tu-muenchen.de ([131.159.8.70])  
by tuminfo2.informatik.tu-muenchen.de  
with SMTP id <16941>; Mon, 23 Mar 92 15:23:43 +0100  
Received: by sunbrauer12.informatik.tu-muenchen.de id <23326>; Mon, 23  
Mar 92 15:23:31 +0100  
From: The Master of Symbolic Links <roell@informatik.tu-muenchen.de>  
To: yoost@judy.indstate.edu  
In-Reply-To: <9203191822.AA28975@judy.indstate.edu>  
Subject: Brew  
Message-Id: <92Mar23.152331met.23326@sunbrauer12.informatik.tu-muenchen.  
de>

Date: Mon, 23 Mar 92 15:23:18 +0100

Status: R

Subject: Assorted

>From yoost@judy.indstate.edu Thu Mar 19 19:25:47 1992

Yes, I'm back to germany again. Just in case I didn't tell you, my job in Austin was just a holiday jobs to get some more cash in ... (poor student and so ...).

>Yes I have been brewing my own Beer for about a year now I am trying to reproduce

>

>2 famous american beers:

>

> Samuel Adams <- No comments it is famous regardless of how it is - John

> &

> Anchor Steam

>

>Have you ever had either ?

Well, I know both of them. 'Samuel Adams' is said to be the best local beer in Boston (althought it's not from MA ;-)) And Anchor Steam was the only beer

I drank way back in Texas that had an acceptable acohol precentage ;-)) A friend of mine brought it with him from milwalky.

>what is the QUOTE in German at the end of your e-mail ?

>

>Translation ?

That's very funny. It's about the best commercial I ever saw for the most discusting product I ever drunk. It's about a commercial (series) for an alcohol free beer (Clausthaler). The history of these commercials is so funny. Their first spot was like this:

"Clausthaler, all a beer needs"

Nobody thought this was cool. Nobody was really intrested in alcohol free stuff. So they changed their commercials to a new text:

" always ? ... no, not always ... but more often "  
(and then the wellknownline from above)

Well, this was quite good now, but not good enough. The spots were to boaring. Only these cool guys (in suits etc). So they changed it again but

this time did a new spot with the old text:

First you'll see a reporter in a bar, asking a guy standing there and drinking (kind of family father, everyday guy).

Reporter: "Why are you drinking Clausthaler ?"

Man: "It does the right thing."

Reporter: "What ?" (has no idea what the man meant)

Man: (looking down to his dog on the floor)

"He now follows my commands"

Reporter: (a little bit astonished)

Man: (talks to his dog)

"Lie down !"

Dog: (just sits around, and tries to look in the opposite direction)  
Reporter: "Always ?"  
Man: (little bit sad)  
"No, not always ..."  
Dog: (looks up to his master and lies down)  
Man: "... but more often"  
Reporter: (looking to his audience)  
"Clausthaler, all a beer needs"

The last few lines of this conversation are taken for my signature. It's a kind of insider joke ;-)

- Thomas

---

e-mail: roell@informatik.tu-muenchen.de

immer ?  
nein, nicht immer ...  
... aber immer oeffter !

- John Yoost

---

Date: Thu, 16 Apr 92 13:10:52 CDT  
From: jlf@palm.cray.com (John Freeman)  
Subject: Romulan Ale

> Micah asks about coloring for Romulan Ale. What comes to mind is  
Blueberries.  
> Sometimes Blueberries turn red in food, and sometimes stay bluish  
purple  
> (not as blue as in the movies) I think it's a pH thing. Try it and  
let us  
> know, it sounds fun. BTW is Romulan ale hopped?  
>

I've made beer with blueberry juice - one quart juice in one gallon  
beer. It did not turn blue, just a slight purplish tint that you  
wouldn't notice if you didn't know it was there. It didn't taste much  
like blueberries either, unless I added a little sugar at drinking  
time.

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Date: Thu, 16 Apr 92 09:52:25 CDT  
From: hp-sdd.sdd.hp.com!uunet!tellabf.tellabs.com!whg (Walter H. Gude)  
Subject: Re: Belgian Ale

>From: tmsocha@vela.acs.oakland.edu (SOCHA THOMAS M)  
>  
> I recently masde a batch of ale. Using a the best of two recipes, one  
bock  
>and the other trappist ale. Then adding yeast culture from a bottle of  
Chimay  
> Can I enter this under AHA rules as a belgian ale?  
>  
>Thank You,  
>tom

Under AHA rules you could enter it as an American light lager. It  
wouldn't  
fit the style and would get a terrible score, but you could do it. Heck,  
you  
could enter the same beer in every category they have and hope for the  
best.  
Actually with beers on the fuzzy line between styles, many people enter  
them  
in both.

Walter Gude    ||    whg@tellabf.tellabs.com

-----

Date: Thu, 16 Apr 92 12:15:44 MDT  
From: Rick Myers <rcm@hpctdpe.col.hp.com>  
**Subject: Feeding spent grains to fowl**  
Full-Name: Rick Myers

> From: chip upsal <70731.3556@compuserve.com>  
> Subject: Spent grain

> I have given my spent grain to my fowl and they show little interest in it.

>

> According to Malting and Brewing Science the grain has little food value

> for farm critters and should only be used for a suppliment.

I feed my spent grain to my fowl (chickens, ducks, geese) and they can't seem to get enough of it. 10 pounds will disappear in under 15 minutes - they actually fight over it! They prefer it over their regular layer pellets and cracked corn. They will also eat spent hops, but do not like them as well as the grain. I think the residual sweetness and the softer texture is why they like it better than regular feed.

Rick

- - -

Rick Myers      rcm@col.hp.com  
Hewlett-Packard  
Colorado Telecommunications Division

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Date: Thu, 16 Apr 92 11:03:40 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re Can CO2 be Useful?

>Advantages: The more CO2 in solution, the less likelihood of oxidizing the liquid when racking (to secondary, bottling bucket, bottles).

Not clear; in the classical chemical approach, the amount of dissolved CO2 would have no effect on the capacity for O2, and I think that even a quantitatively accurate approach shows little interference. It is possible that having CO2 coming out of solution whenever the beer is moved would keep the O2 away, but I wouldn't bet on it.

Also, keeping all the CO2 in solution could make the wort too acidic even for yeast (which likes a lower pH than most bacteria)---not sure of this.

The fermentation lock certainly isn't going to keep in very much of the CO2; it probably can't take more than a couple of PSI. The carboy is stronger, but I wouldn't care to bet on its being able to take a lot of pressure. Fermentation generates a LOT of CO2; in round numbers, for every 1% v/v alcohol produced, a volume of wort will generate four volumes of CO2. Consider the effect of 80-120 gallons of CO2 in the .5-1 gallon headspace of a typical carboy.... Note that in practice quite a bit of CO2 stays in solution anyway; it's significantly soluble in water.

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Date: Thu, 16 Apr 92 13:33 CDT  
From: korz@ihlpl.att.com  
Subject: SNPA

Has anyone else noticed a change in the bouquet of Sierra Nevada Pale Ale?

I bought a sealed case in mid March on which the date was "FEB 92" so it could not be old. SNPA was not available in my area (SW suburbs of Chicago)

for a few months and now that it has returned, the bouquet is not as I remember it. The way I remember it was, when you opened the bottle, you could smell fresh Cascade hops and when you poured, the whole room filled with a fresh Cascade smell. The FEB 92 bottles have a stale, wet-cardboard

aroma (not sherrylike as in Chimay Grand Reserve which can be attributed to

the porosity of the cork). Has anyone else notice this change? Could the

beer have been damaged in shipment (freezing more likely than being too hot)?

Could this be attributed to a poor 1991 Cascade harvest? I know that the

Summer of '91 in the midwest was very dry -- maybe the Pacific NW has similar

problems?

To save bandwidth, email to me, and I'll summarize.

Al.  
korz@ihlpl.att.com

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Date: Thu, 16 Apr 92 14:31 CDT  
From: korz@ihlpl.att.com  
Subject: Pale Ale Recipe

Here's my foolproof Pale Ale extract+crystal recipe.

It has a better nose than Bass, but a little less than SNPA (the one I fondly remember). The Wyeast #1028 "London Ale" imparts a bit of a woody flavor. It has had various names throughout it's various re-incarnations, but let's call it: "AL'S PALE ALE."

#### AL'S PALE ALE

5 gallons -- extract+specialty

3.3 lbs. Munton & Fison Old Ale Extract (throw away the yeast!)

3.0 lbs. Laaglander Light Dried Malt Extract

0.5 lb. Crushed Crystal Malt (40 Lovibond)

1.0 oz. Clusters Pellets (60 minute boil)

0.5 oz. Fuggles Pellets (15 minute boil)

1.0 oz. Goldings, Fuggles, Cascades or Willamette Whole Hops (dryhop)

1/3 oz. Wines Inc. Burton Water Salts

5.5 gal. Soft Tap Water or Distilled Water

Wyeast #1028 "London Ale" yeast

5.5 oz. (weight) Laaglander Light Dried Malt Extract for priming.

OG=1046

FG=1014

#### Comments:

Hop rates based upon a \*5.5 GALLON BOIL\* -- if you do a partial boil, you need to increase the boil hops to compensate for the higher boil gravity. See the Zymurgy Special Issue on Hops for the compensation formula. In any event, boil all the water to sanitize it and drive off any chlorine.

Steep the crushed crystal malt in a grain bag in the water as you bring it from cold to 170F, then remove. Don't boil the grains! I use two polyester hop bags, one for each addition, to simplify removing the hops after the boil. The wort must be cooled to 70 or 80F before aeration. I use an immersion chiller, which brings it from 212F to 70F in 15 minutes, and then pour the beer through a large funnel into the fermenter on top of the yeast.

I recommend the blowoff method of fermentation -- non-blowoff versions of this beer have tasted harsh, astringent and too bitter.

Primary fermentation: 3 weeks in glass at 66F. Dryhops added directly into fermenter (no hop bag) after kraeusen falls (about 4-6 days). No secondary. Boil the priming extract in 16 oz of water for 15 minutes to sanitize.

If you don't like the woody taste, try substituting Wyeast #1056 American

Ale yeast, but the FG will be different.

Al.

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Date: Thu, 16 Apr 92 15:34:05 EDT  
From: Jim Grady <jimg@hpwald.wal.hp.com>  
Subject: Cooperative Micros?

I have a question for any of you who have closer ties to micro-breweries than I do.

One of our marketing folks approached me today and said that they are planning a celebration for a particularly successful product of ours and want to get 2000 bottles of beer with our own labels on them. Does any one know of a micro-brewery, that would be interested in putting our labels on 2000 bottles of their beer and then selling it to us?

Our plant is in the Boston area.

I will be invited so I am naturally interested in maximizing the quality of the beer!

Please e-mail any info you have. Thanks!

- - -

Jim Grady | "Hurry is not of the devil, hurry is the devil."  
Internet: jimg@wal.hp.com |  
Phone: (617) 290-3409 | C. G. Jung

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Date: Thu, 16 Apr 92 18:06:14 EDT  
From: JOHNREED@BOSTON.VNET.IBM.COM  
Subject: New HB Club in MA

\*\*\*\*\* Announcing a New Homebrew Club in Central Massachusetts \*\*\*\*\*

You are cordially invited to attend the first meeting of the new homebrew club.

DATE: Saturday, May 9, 1992  
TIME: 7:00 PM  
LOCATION: Sheraton Hotel, Milford MA  
DIRECTIONS: I-495 to EXIT 19; E. on Rt 109 100 yds; rt at Burger King;  
one quarter mile on left.  
AGENDA: Registration  
Discussion on meeting frequency, locations, dues, etc.  
Subsequent agendas, guest speakers, etc.  
Club Name Voting  
Club Officers Election  
Snacks and appetizers  
RDWHAHB TASTINGS  
More Interesting Discussions...  
DETAILS:\$3.00 fee  
BYOHB or your choice (3 bottle limit)  
The hotel has asked that we check our beer in through shipping (!) and to label the bottles...  
RSVP: Please let us know if you will be attending. Call Scott at (508) 529-6014 or John at (508) 529-4470.

Your ideas and suggestions will be welcomed.

Thanks and we hope to see you there for our first meeting!

P.S. You don't have to be a homebrewer to join. The club will be for brewers and those who appreciate fine beers...although we might even welcome BudMilLob drinkers...Not!

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Date: Thu, 16 Apr 92 23:12:25 -0600  
From: David Suda <suda@barley.Colorado.EDU>  
Subject: Many mead questions

My friend Susanne is writing an article on mead, and she's interested in the personal experiences and anecdotes of HBD readers. She would appreciate

your responses to any or all of the following mead-related questions:

- \* What flavor/aroma/clarity trade-offs have you experienced for boiling vs. not boiling the honey?
- \* What type of honey is best for making a smooth traditional mead? What type of honey is best for making a melomel or metheglin with "character"?
- \* What is the most attenuative yeast? How does the attenuation of various yeasts compare?
- \* Is sugar level tolerance relevant for mead yeast? That is, are some yeasts inhibited by the high OG of meads? Which ones?
- \* What water additives do you use and why? Why add gypsum?
- \* Does using irish moss produce a significantly clearer mead?
- \* What are some good regional honey suppliers?
- \* Tell about any failed experiments. (Yes, we know about unboiled prickly pear mead.)

Thanks for your help!

Please reply to:  
suda@barley.colorado.edu

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End of HOMEBREW Digest #866, 04/17/92  
\*\*\*\*\*  
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Date: Fri, 17 Apr 92 08:16:09 EDT  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: Carboy cap & hop growing

> I've noticed that with the orange cap, I get a good  
> seal probably about 1/2 the time.

I have always been told that the standard orange 2-spout carboy cap is made specifically for the 5-gallon carboys marked Made in Mexico. It works well on my three. But I have another one made in Canada, and it doesn't give a good seal. Drilled rubber stoppers definitely seem to be the way to go for anything but the 5-gal Mexicans.

It's not too late to plant hops for this year in northern NJ, but only just.

Plant your rhizomes (order from any decent supplier, such as those who advertise in Zymurgy), but make sure you keep different varieties at least 6-8 feet apart. Those roots really spread out under the surface and before you know it you might not be able to tell which shoots are coming from which variety of root!

Plenty of sun seems to work best.

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Date: 17 Apr 92 09:26:36

From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>

Subject: RE>fermenters and seals

RE>fermenters and seals

I just bought an orange cap for my carboy (I like the idea of having two openings during blow off). I checked the seal by putting it on the carboy and trying to blow as much air as I could into the carboy through one of the holes in the cap. I wasn't able to force any air to leak out the sides, so I'm assuming I can get a decent seal. We'll find out after this weekend...

-Bob

P.S. Thanks to all those who responded to my temperature problem. I'm going to try the T-shirt trick this time (fingers crossed).

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Date:17 Apr 92 08:46:22 CST  
From: "Ken Schriner" <KENS@saturn.uark.edu>  
Subject: Re: Homebrew Digest #866 (April 17, 1992)

> >Irish Ale. Fruitier. Tangier. Darker (a little.) It seemed like a  
> >variation of the Pale Ale. I wouldn't give this to non-home brew  
> >friends, its taste is a little farther from their palatte path than  
> >they be willing to accept, or appreciate. Was great after a pale ale.  
> >A little drier than the pale ale.  
>  
> Beer across america sent this one out last month, and it's been my  
> favoritve so far. Quite malty, not overly hoppy. I thought it was  
> kind of sweet, but I didn't drink it after one of their pale ales.  
> I want more!

What is Beer Across America. If they send out stuff like Boulevard  
Brewery's Irish Ale, I'm definitely interested. If you could give us  
an idea of what it is, the quality of the beer, addresses, phone  
numbers, etc. I know I am real interested.

In reference to Boulevard Brewery Bully Porter, Brian Bliss says:  
> A friend gave me a bottle of their porter a few months back. Kind of  
> weak, but tasty. Neat label (has a bulldog on it). If it was twice as  
> strong...

I guess I've always been confused about this. What is the standard  
for porter?

Ken Schriner BITNET ks06054@uafsysb  
University of Arkansas Internet kens@saturn.uark.edu

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Date: Fri, 17 Apr 92 11:09:59 -0400  
From: nnieuwej@pooh.bowdoin.edu  
Subject: Re:Killer Head

>Date: Thu, 16 Apr 92 11:43:39 EDT  
>From: lconrad@wilko.Prime.COM (Laura Conrad)  
>Subject: Killer head!

>> Date: Mon, 13 Apr 92 14:34 CDT  
>> From: korz@ihlpl.att.com  
>> Subject: Re: Killer head!

>>  
>> 1. bottling too soon,  
>> 2. infection, and  
>> 3. too much priming sugar.

>>  
>> If the beer is only correctly carbonated during weeks 2, 3 and 4  
>> after bottling, then I suspect either reason #1 or #3.

>Also, if some bottles have the gushing problem and others don't, it's  
>#2.

I had a batch with some gushers but no apparent infection. After repeated sampling :- ) I noticed that while some gushed, many others had little or no carbonation. Casting my thoughts back to a frenzied exam-week evening of bottling I came to the conclusion that my priming sugar had probably not been evenly distributed through the beer; some bottles got too much sugar and some got too little.

-Nils

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Date: Fri, 17 Apr 92 08:49:53 PDT  
From: florianb@chip.cna.tek.com  
Subject: all grain

A couple of days ago I wrote about going all-grain. I received this message directly and thought it worth answering on the digest:

>From: john@warped.phc.org (John A. Palkovic)  
>Date: Thu, 16 Apr 92 07:36:32 -0600  
>Message-Id: <a612defd@warped.phc.org>  
>X-Mailer: Fernmail 1.1  
>  
>In HBD #864 you write:  
>  
>>It is not expensive to go all-grain. It only takes a larger boiler  
>>(I use a big porcelain pot), a picnic cooler, some length of 1/2"  
>>copper tubing, a smaller pot for stovetop mashing, and that's it.  
>  
>What about a scale to weigh the grain? And a grain mill? I live out in  
>the boonies and mail order almost all my ingredients. I would have to  
>get a grain mill. How do you get by without these two pieces of  
>equipment?

I also live out in the boonies. In fact, the area I live in in Central Oregon is called "Boonesborough." It's half-way between Bend and Redmond. The water here comes from a deep well and is perfect for lager.

I found both the balance and the grain mill (Corona) at second hand stores. The balance cost \$7 and the mill \$15. It takes some looking around. Sorry, I should have mentioned these also. Still, even if you have to buy them new, you will win in the long run. A half-case of regular store-bought US beer is about \$7 now. A six of micro is at least \$7. Considering you get over two cases of 12 oz bottles from 5 gallons, home brewing makes up the difference really fast. The equipment cost is trivial compared to six-months worth of buying commercial brew instead of all-grain brewing.

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Date: 17 Apr 1992 13:25 EDT  
From: dab@dasher.cc.bellcore.com (dave ballard)  
Subject: national competition

hey now- received this in the mail from the aha today, though you might be interested...

dab

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dave ballard "Life may not be the party we hoped for,
dab@dasher.cc.bellcore.com but while we're here we should dance."
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WORLD'S LARGEST HOMEBREW COMPETITION SETS TONE  
FOR 1992 NATIONAL HOMEBREW CONFERENCE

Boulder, Colo.-- The American Homebrewers Association today announced that the National Homebrew Competition, the world's largest competition of its type, broke all previous records for participation.

To accommodate the vast number of entries, more than 2,200 in all and 635 more than last year's 1,565 entries, the National Competition was broken into four regional first round judging sites for beer and one site for sake and cider. The competition was hosted in the West by Anchor Brewing Company in San Francisco, Calif., in the Rockies by Boulder Beer Company in Boulder, Colo., in the Midwest by Goose Island Brewing Company in Chicago, Ill., and in the East by Boston Beer Company in Jamaica Plain, Mass. Sake and cider, both first time categories at the National Competition, were judged at F.H. Steinbart in Portland, Ore. and Boston Beer Company in Jamaica Plain respectively.

"The host breweries make the whole Competition possible," said Karen Barela, AHA vice president. "If the breweries didn't open their doors to us and support homebrewing as much as they do, the size and interest in the National Competition would be much more limited. The really provide an incredible amount of support for homebrewing."

The National Competition provides an opportunity for homebrewers to receive unbiased feedback on the quality of their beers, mead, cider and sake from a panel of trained judges certified in the Beer Judge Certification Program. Beers, meads, sakes, and ciders are judges according to style. In the beer judging alone there are 24 different categories and 57 different subcategories.

With 2,200 beers, meads, ciders and sakes distributed across the country and ready for judging, entrants eagerly await the May 8 announcement of which entries have been selected to go on to the second round. Both the second and final rounds will be judged at the AHA National Homebrewers Conference June 9 to 13 at the Marc Plaza Hotel in Milwaukee, Wis.

National Competition winners as well as the Best of Show (single best beer), Ninkasi Award (brewer who receives the most points) and the Club High Point Award (homebrew club that has entered the most winning entries

throughout the year), will be awarded at the National Homebrewers  
Conference  
Grand banquet and awards ceremony on June 12, 1992.

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Date: Fri, 17 Apr 1992 14:10 EST  
From: "DARRYL L. DAVIDSON" <D\_DAVIDSON%UVMVAX.BITNET@mitvma.mit.edu>  
Subject: Re: Homebrew Digest #866 (April 17, 1992)

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Date: Fri, 17 Apr 1992 14:13:15 -0400 (EDT)  
From: Jason Ari Goldstein <jg3o+@andrew.cmu.edu>  
Subject: Spoiled Brew??

Hey now,

Me and a pal brewed a batch of beer 2 weeks ago (today) unfortunately we have not had a chance to bottle it. Now we are wondering if we spoiled the batch. Should we bottle it anyway? Should we dump it? Should we bottle it and then give it as gifts to our enemies? Etc.

A quick response would be greatly appreciated because if we are going to bottle we need to do it tonight. Thanks in advance.

Later...

Jason A. Goldstein

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Over, Finished, Gone, Done, Out. (Finally)

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Date: Fri, 17 Apr 92 14:24:34 -0400  
From: coombs@cme.nist.gov (Dave Coombs)  
Subject: Re: Cat's Meow 2 - How do I keep my printer from exploding?

>> Is there anyway I can break up the Cat's Meow 2 recipe book...?

psrev might do it on unix systems if cat's meow is conformant  
postscript (ie, each page is self-contained).

dave

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Date: Fri, 17 Apr 1992 15:19 EST  
From: "DARRYL L. DAVIDSON" <D\_DAVIDSON%UVMVAX.BITNET@mitvma.mit.edu>  
Subject: Shipping Beer Across America

In HBD 866, bliss@csrd.uiuc.edu (Brian Bliss) mentioned:

>...Beer across america sent this one out last month, and it's been my..

.  
^.....^

I don't know if I dozed off during some earlier mention of these folks on HBD, but I 'accidentally stayed awake for it' this time. Faster than this Vermont weather(\*) changes, I've discovered the following:

- --B.A.A. is (indeed) to beer what BOMC and POMC are to books and lingerie.
- --The monthly cost is \$13.75 plus \$3.xx s/h in Illinois, and \$7.xx s/h to the rest of the USA (oops, forgot to ask about canada, etc).
- --Each month, a six-pack each of two beers show up on your porch via UPS.
- --Their phone number is 800-854-BEER, (854-2337), and yes, they'd gladly send me a brochure.

NOTE!! Twice I've mentioned interstate shipping of beer. Since there seemed to never be a full resolution on that problem here on HBD (or I've missed that text, too), I asked the guy at B.A.A. about how they work with UPS.

They ship via some small-packet airfreight carrier (I forget the name) to the state of the addressee, to a UPS drop point. Then UPS carries it to the door. This way, UPS doesn't cross state borders with beer. While I'm curious about how flying 34000 feet above the stateline succeeds where UPS ground fails, this does suggest alternatives for shipping beer, doesn't it?

- --Darryl the younger ----- D\_Davidson@uvmvax.uvm.edu

Disclaimer: if a disclaimer becomes necessary, I will INSIST this was fiction.

In the interim, I hold no economic interest in B.A.A. or the Women's Christian

Temperance Union.--(\*) we rec'd 2" of snow last night in Burlington :-(

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Date: Fri, 17 Apr 92 19:13:11 -0700  
From: Nick Cuccia <cuccia@eris.berkeley.edu>  
Subject: Relaxing, not worrying, and having my first all-grain...

Last month I decided to go for it. Here's my recipe for Blackout Brown Ale  
(named after the storm-related blackout that happened while making it):

5 Gallons

7# Klages Malt  
1/4# Chocolate Malt  
1/4# Patent Malt  
1/2# 80L Crystal  
1 oz Willamette Hops (3.8% alpha) (one hour boil)  
4/5 oz Perle Hops (8.5% alpha) (30 min boil)  
1/2 t Irish Moss (15 min boil)  
1/2 oz Willamette Hops (3.8% alpha) (dry hopped)  
Wyeast English Ale yeast  
3/4 c Corn sugar (priming)

I used Papazian's temperature-controlled mash:

30 min @ 122 F  
90 min @ 155-145 F  
sparge @ 170 F

Total boil time was one hour.

3/22 Cooled; pitched yeast. Initial gravity: 1.042  
3/28 Racked and dry-hopped. Intermediate gravity: 1.012  
4/6 Primed and bottled. Final gravity: 1.008

One word: Mmmm! I was aiming for an English mild, and missed--too dark and too hoppy a nose for style. Nice body, with a good balance between the malt and the hops; the first thing that hits you, however, is the Willamette nose.

Looking back at the process, I'm surprised at how easy it was (even with thunderstorms and blackouts while it was going on--thank your choice of supreme being for gas stoves).

Cheers!  
- --Nick

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And Little Sir John with his nut brown bowl, and his brandy in the glass.  
And Little Sir John with his nut brown bowl proved the strongest man at last.

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Nick Cuccia  
cuccia@mica.berkeley.edu

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Date: Fri, 17 Apr 92 21:59:51 CDT  
From: David William Bell <bell@convex.csd.uwm.edu>  
Subject: CO2 & Yeast Cell Walls

Hi All,

I'm not an experienced enough brewer to do more than speculate, but:

The idea of having all of the pressure build up in the fermentor because the CO2 may be a good thing leads me to ask:

Wouldn't this break the yeast cell walls? I mean the argument for using a hydration step in water rather than in wort is because of cell damage. So, wouldn't the pressure be as bad for the yeasties as tossing them straight into wort for hydration purposes?

. . . Unless its because once in the wort and reproducing they grow stronger - being already hydrated an all . . .

Just a thought,

Dave - bell@convex.csd.uwm.edu

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Date: Sat, 18 Apr 92 09:55:55 EDT  
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Re: Source for Liquid Yeast

|> I read your post in the Homebrew listserv with interest. I've been getting  
|>the same 'off flavor' you describe. I haven't been able to find liquid  
|>yeast. My local Homebrew supply shop doesn't stock it or sell it. Where  
|>do you get your yeast? If you need to mail order it, could you provide  
|>me with an address I can order from?

I often get my liquid yeast mail order from The Frozen Wort, at P.O. Box 988, Greenfield, MA. 01302. The phone number is (413)773-5920. The guy who runs it is Charlie Olchowski, a very nice guy. He's also head of the Valley Fermenters, the homebrew club for the Connecticut River Valley area (in Mass.). I phone my orders in & he bills me with the shipment. He stocks all the Wyeast varieties.

Another potential source for liquid yeasts is Sierra Nevada beers. Buy a six, pour off all but the bottom into a pitcher, and then pour the bottom slurry from the bottles into a sterilized vessel. Add some pre-sterilized starter wort (say 1 cup extract in 1 qt. water), an air-lock, and let that go for a couple days. Once the bubbling slows down or stops, it can be pitched in your full batch. A friend does this regularly; the Sierra Nevada yeast is actually the same as one of the Wyeast varieties.

Of course, any commercial beer that has yeast on the bottom can be prepared this way.

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=====  
==  
== Dave Van Iderstine Senior Software Engineer ==  
== Xerox Imaging Systems, Inc.==  
== UUCP: uunet!pharlap!orgasm!davevi davevi@pharlap.com :INTERNET ==  
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--=  
== "If you're not part of the solution, you're part of the precipitate."  
==  
=====  
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Date: Sun, 19 Apr 1992 13:03:25 -0500  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
Subject: Alt

Although I can't quite claim that this is an "authentic" altbier recipe (wrong yeast), it *is* good, and it would probably be just as good with Wyeast #1007 (German). Enjoy!

4# US Two Row (Klages/Harrington)  
3.25# 10L Munich  
4 oz. 80L Crystal  
8 oz. Wheat Malt  
1/2 oz. Black Patent(just for color :-)  
1/2 oz. 5.5% alpha Willamette (boil)  
1/2 oz. 6.1% alpha East Kent Goldings (boil)  
1 oz. 2.9% alpha Hallertauer (finish)  
Wyeast #1056 (American Ale aka Sierra Nevada) yeast  
2/3 C. Corn sugar (for priming)

Mash in: 11 qt. water @ 137F pH 5.2  
Protein Rest: 30 mins. @ 131F  
Conversion Rest: 60 mins. @ 155F  
Mash out: 5 mins. @ 168F  
Sparge: 5 gal. @ 170F

Boil: 90 mins.  
Hops: 2 additions, 45 & 10 minutes before end of boil.

OG: 1.047  
FG: 1.012

This is a well balanced brew. To be closer to authentic, you should age it for a month in the fridge after bottling and waiting for the brew to carbonate. It's also quite nice aged at room temperature.

The bittering hops were just what I happened to have on hand (I didn't have enough Willamette :-). If one were to worry about the hops they were using, one could use a heap of Hallertauer for bittering, but I can think of better uses for such a fine hop. Perle would serve nicely for bittering. Of course, for finishing/dry hopping you could go nuts with various combinations of Hallertauer, Tetnanger, Saaz, etc.

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=====

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

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

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Date: Sun, 19 Apr 92 11:42:53 -0700  
From: Nick Cuccia <cuccia@eris.berkeley.edu>  
Subject: RECIPE--Grizzly Peak Pale Ale

My second all-grain batch is a variation on Jackie Brown's Summer Pale Ale  
(Cat's Meow 2, p.1-6, HBD#134):

5 Gallons

8# Klages Malt  
1# 20L Munich Malt  
1 c Cara-Pils Malt  
1.5 T Gypsum  
1/2 t Irish Moss  
3.5 oz Kent Goldings Hops  
3/4 c Corn Sugar (priming)  
Wyeast Chico Ale yeast

Used Papazian's temperature-controlled mash:

30 min @ 130-120F  
120 min @ 155-145F  
Sparge @ 170F

Boiling/Hopping schedule:

0:00: 1 oz Kent Goldings  
0:30: 1 oz Kent Goldings  
0:45: 1 oz Kent Goldings  
Irish Moss  
1:00: Cooled; strained off of trub; pitched yeast. OG: 1.043

Racked after six days; primed and bottled after seven more. FG: 1.008

Heavenly KG aroma; big mouthfeel; nice malt and hop flavors up front,  
with a  
good hop bite going down. Definitely not Lawnmower Brew.

For those who haven't tried mashing: give it a go. It's not hard; in  
fact,  
I'm posting this while mashing a wheat beer.

Time to go stir,  
- --Nick

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Date: Sun, 19 Apr 92 15:37:43 EDT  
From: bickham@msc2.msc.cornell.edu (Scott Bickham)  
Subject: Jack Schmidling's NA Beer (very long!)

Saturday, Jean Hunter ran a Dr. Beer seminar in which several Ithaca Brewers' Union members were able to taste a standard beer that had been doctored by adding food grade flavors or by fermentation/storage conditions. After we had finished, we had the opportunity to taste Jack Schmidling's NA homebrew, as well as Freeport NA "brew". My analysis of these two NA beers appears below, along with a listing of some of my judging qualifications.

Judging and Brewing experience: I have been a homebrewer for 3 years, primarily of ales due to the temperature stability of my basement at 60F. I am currently doing partial mashes; however I will start doing full mashes with a RIMS unit in the fall. I will not take the AHA Beer Judge Certification Program (BJCP) Exam for another week; however I already have 5 judging points from 3 AHA-sponsored competitions (including 3 from judging the first round of the 1992 AHA Nationals at Boston). Disclaimer: I have no bias towards Jack Schmidling as a result of any so-called "flame wars", and am no way affiliated with him or the brewers of Freeport NA.

Freeport NA: The color is golden to amber, very clear, and conditioning is sufficient to produce a moderate head. The aroma and taste are predominately piney or woody in character, and the finish is very clean. I found the flavor profile to be somewhat short, yet surprisingly complex for a NA brew.

Jack's NA: The beer was in a clear Corona bottle, which enabled us to see a small colony (about 1/4" in diameter) floating on the surface of the liquid. Jean Hunter remarked that the colony was there when she received the bottle in the mail. The color was pale, however it was very cloudy. The bottle had been refrigerated, so it could have been chill haze; however I didn't let the beer warm up to test this hypothesis. The conditioning level was similar to the Freeport. The aroma was faintly herbal, but phenolics were also detectable. The taste was also herbal, with some phenolic astringency in the finish. The flavor profile of this brew lasted longer than the Freeport; however it seemed more like an herbal tea than a beer. As for the alcohol level, Jean has not yet checked this on the chromatograph, so the question of distillation efficiency remains unanswered.

Conclusion: I found both of these brews lacking in the qualities necessary to define them as beers. I haven't tried any other commercial versions of this style and I don't know of any AHA description of this style. However if I assign a 29 out of 50 to Freeport (which puts it at the high end of the good range), then Jack Schmidling's beer would be a 24 (the high end of the drinkable range). Both brews suffer from having one-dimensional flavor profiles, while Jack's loses points in aroma, appearance, flavor, and overall impression.

Jack, I recommend that you be extra careful with sanitation, since more microorganisms can exist at the lower alcohol level (as you are no doubt already aware of). Also, since your brew still contains isomerized-hop

and sulphur compounds, you are taking an unnecessary risk of photochemical damage by using clear bottles. Hopefully the reason you sent this bottle to Jean is because you are trying to get rid of it :-)

Cheers,  
Scott Bickham

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=
C-17 Clark Hall, Cornell University | bickham@msc.cornell.edu
Ithaca, New York 14853-2501 | bickham@crnlmsc2.bitnet
=====
=
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Date: Sun, 19 Apr 92 20:30:27 PDT  
From: rpeck@pure.com (Ray Peck)  
Subject: Michael Jackson's book "The Gret Beers of Belgium"

I mentioned this book a while back on HBD and the lambic list, since it was something I was sure many here would be interested in. I picked up a copy in Belgium, and have never seen it here. It was available in both English and Flemish (I didn't see any in Waloon, though I'd expect it to be available in that, too).

A number of people asked for the ISBN and other info. What number, you ask? I don't remember. But here it is:

The Great Beers of Belgium, A Complete Guide and Celebration of a Unique Culture, by Michael Jackson

Edited by: Media Marketing Communications nv  
Frankrijklei 111 - 2000 Antwerp - Belgium

ISBN 90-5373-003-6  
Copyright MJ, 1991

I bought it in Brugge at this shop:

de reyghere boekhandel  
Markt 12 B-8000 Brugge  
tel, 050/33.34.03

Needless to say, it's a fantastic book. 269 pages.

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End of HOMEBREW Digest #867, 04/20/92  
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Date: Mon, 20 Apr 92 10:21:03 -0400  
From: tynor@prism.gatech.edu (STEVE TYNOR)  
Subject: New Amsterdam Ale recipe?

Can anyone recommend a recipe (hopefully extract, but I'll take whatever I can get) that will duplicate New Amsterdam Ale (New Amsterdam Brewing Co., Utica NY)? Barring that, can someone at least tell me what style of beer it is?

My relatively uneducated guess is that it is some sort of pale ale. I'm just a lowly extract brewer with only three batches to my name -- my first and only IPA attempt has been (so far) somewhat dissapointing. [Will the oak flavor subside as the beer ages? It's only been a week, but all I can taste is oak! In reviewing Papazian and the Cat's Meow, I see that oak is very optional for IPA's -- next time I'll probably leave it out! But I digress...]

According to the label: "New Amsterdam Ale has a rich malty flavor with a pleasently bitter aftertaste. Whole hop flowers are added after fermentation in a process called `dry hopping' to provide the wonderful spicy and fruity aroma". I'll go along with that. It's the spiciness and fruitiness that distinguishes this ale from others I've tried. Is it simply a matter of taking a common pale ale recipe and dry hopping with the proper variety of hops?

So:

- 1) can someone suggest an extract recipe? all-grain?
- 2) what style does it most closely resemble?
- 3) Even w/out a recipe, can you suggest what sort of hops are used?

Is there a book similar to Dave Line's "Brewing Beers Like Those You Buy" (which I understand deals strictly with british brew), but focusing on US beers?

=====  
Eschew Obfuscation.

Steve Tynor  
Georgia Tech Research Institute  
tynor@prism.gatech.edu

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Date: Mon, 20 Apr 92 09:07:55 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Re: Killer head!

lconrad@wilko.Prime.COM (Laura Conrad) writes:

```
>>> Date: Mon, 13 Apr 92 14:34 CDT
>>> From: korz@ihlpl.att.com
>>> Subject: Re: Killer head!
>>>
>>> 1. bottling too soon,
>>> 2. infection, and
>>> 3. too much priming sugar.
>>>
>>> If the beer is only correctly carbonated during weeks 2, 3 and 4
>>> after bottling, then I suspect either reason #1 or #3.
>
>Also, if some bottles have the gushing problem and others don't, it's
>#2.
>
> Laura
```

This is not necessarily true. If some bottles gush and others don't it could very well be improper mixing of the priming sugar.

Norm

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Date: Mon, 20 Apr 92 08:13:16 -0700  
From: mcnally@wsl.dec.com  
Subject: orange carboy caps

Why would you want to use an orange cap instead of a stopper and airlock?  
Even if you use a blow-off tube, the diameter of the orange thing is too  
small (unless you like plugged tubes and carboy bombs).

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

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Date: Mon, 20 Apr 92 08:56:09 -0700

From: sherwood@adobe.com

Subject: clear bottles

With all the junk I have read about clear bottles here in the HBD over the last couple of years, I finally decided to throw my two cents into the mash.

I keg now, but I bottled for many years. I far preferred clear (Miller) bottles to anything else because they showed off the color of the beer so well. Oh, Heresy!! (quick, repeat the mantra: "clear, bad; brown, good" until

he goes away...:-). Okay, clear bottles plus beer plus light gives problems.

Fine. I was not in the habit of storing my beer either in the sun or under fluorescent lights. When I got the bottles I also got these great light-tight bottle holders (I think they call them "cases" :-)) that the bottles came in.

Once I bottled the beer, I put it into the case (just in case there are some who don't know what I mean, when long-neck beer bottles are sold by the case

they come in heavy cardboard boxes with split tops that fold together to make a nice-stackable unit) to condition and age. Since it is inside the case, the

color of the bottle is irrelevant. When I got ready to drink it, I placed it

into the refrigerator, another notably dark environment. So unless you plan

on placing your beer on grocery store shelves or out in then sun don't worry about the color of the glass. And clear bottles are prettier. So there.

Geoff Sherwood

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Date: Mon, 20 Apr 92 17:28:06 BST  
From: mbcnpjq@hpa.ph.man.ac.uk  
Subject: Epson/LaserJet version of Cat's Meow

I wanted to print out the postscript version of the Cat's Meow but I had a small problem. My postscript printer was down. Since I did have an HP Laserjet handy, I used Ghostscript 2.4 to create a version that would print on the HP. For 'fun', I also made a version that should work with the Epson dot matrix printers. Unfortunately, the laserjet file was very large, but the Epson file came out to be about 10 MBytes, 2.5 MBytes when compressed 3.4 MBytes when uuencoded.

If anyone with an Epson would like to see if this will print out I'll break it up and email it to you.

Cheers,

John

- - -  
John Quintana      Voice Phone (in UK): 061-275-4161  
Department of Physics    061-275-4059  
Schuster Laboratory      FAX Phone (in UK):    061-275-4149  
University of Manchester    UK Country Code: 44  
Manchester M13 9PL  
UNITED KINGDOM

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Date: Mon, 20 Apr 92 11:41 CDT  
From: korz@ihlpl.att.com  
Subject: Re: Spoiled Brew??

Jason writes:

>Me and a pal brewed a batch of beer 2 weeks ago (today) unfortunately we  
>have not had a chance to bottle it. Now we are wondering if we spoiled  
>the batch. Should we bottle it anyway? Should we dump it? Should we  
>bottle it and then give it as gifts to our enemies? Etc.

By all means bottle it! At the fermentation temperatures I use, 57F to  
68F (depending on where in the basement I put the carboy), my Wyeast-  
powered  
brews take at least a week to ferment-out and some (like my Orval clone)  
take much longer. If you use dry yeast at 80F, it can ferment-out in 24  
hours  
(albeit making all kinds of higher alcohols in the process), but there's  
no  
problem having the finished beer sitting around for a week or two. If  
you  
know it will be sitting around longer than two weeks, you should rack it  
off  
the trub and dead yeast. Even if the finished beer was to sit around for  
four or six weeks, you should bottle it anyway -- the worst thing that  
will  
happen is your beer may develop a slight "yeasty" flavor -- certainly not  
bad enough to dump the batch!

Al.

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Date: Mon, 20 Apr 92 11:48:09 -0500  
From: frosty@mentor.cc.purdue.edu (Frosty D. Snowman)  
Subject: Smart Caps (tm)

Hello all.

Just wondering if anyone has any solid info on smart caps. The theory makes sense to me, but has anyone bottled the same batch with and with out.

If so, what were the results?

Thanks a lot.  
Frosty

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Date: Mon, 20 Apr 92 18:16:46 BST  
From: mbcnpjq@hpa.ph.man.ac.uk  
Subject: Microwaves and Mashing

This showed up in rec.crafts.brewing. I thought this was a neat trick and might even be useful for partial mashes for those of us with electric stoves. Reprinted with the author's permission.

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From: jlmoore@cats.ucsc.edu (Jamie Lewis Moore)  
Newsgroups: rec.crafts.brewing  
Subject: Micro-Mashing

I have been brewing all-grain for about three years now with good results, but my interest in experimenting with new recipes has led me to brewing 3 gallon batches. Needless to say this is a lot of work to go to for such a small batch.

I have come up with a solution that is easy and saves me a lot of worrying (sorry Charlie). So I will pass on this mashing technique to the rest of you for comments and such.

- 1) Cut off the bottom 6 inches off a plastic 5 gallon bucket with a saber saw or hand saw (don't use a shipping knife, too dangerous).
- 2) Make sure it fits into your micro-wave oven!
- 3) Pour in enough water for 5 lbs of cracked malt (about a quart per pound of grain or slightly more).
- 4) Set your micro-wave to 70-80% power setting and set the timer for about 25 minutes (assuming a 600-700 watt oven).
- 5) Stop the oven every 5 minutes and stir the mash well. Also check the temperature rise to estimate the amount of time to reach the first rest point.
- 6) When the temperature hits 118-122 F stop the oven and let sit for 30 minutes in the oven with the door closed. This is a very important step if you want haze free beer that ferments well. Something to do with breaking down long chain proteins and freeing up nutrients for the yeast. I have never experienced chill haze with or without irish moss as long as I do a good protein rest.
- 7) start up the oven again and continue to stop every 5 minutes and stir well.
- 8) when the mash hits 155 F stop the oven, stir well and then let rest for 10 minutes.
- 9) The temperature will have fallen a few degrees so run the oven for another few minutes and let rest for 10 minutes.
- 10) Continue this process for 45 minutes or until the mash passes the iodine test.(I just wait out the time, the iodine test is a little tricky to interpret correctly and makes me worry!)
- 11) Run the oven on full power and stop to stir and check temperature until the 170 F point has been reached. Let rest for 10 minutes. This



step is also very important because the elevated temperature kills off enzyme activity that would shift your sugar to dextrins ratio and give your beer a thin body with a high alcohol content. I forgot this once and my wort fermented over night to completion. Tasted a little bitter due to low dextrin content and was thin. On the positive side the beer was very clean due to the rapid ferment.

12) Sparge as usual and so on ...

Let me know how this works for you, I have used it two times with consistent results.

Jamie Moore

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- - -  
John Quintana    Voice Phone (in UK): 061-275-4161  
Department of Physics    061-275-4059  
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University of Manchester    UK Country Code: 44  
Manchester M13 9PL  
UNITED KINGDOM

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Date: Mon, 20 Apr 92 12:16 CDT  
From: korz@ihlpl.att.com  
Subject: AHA subcategories

Steve writes:

>You can enter this beer in any AHA category you think is appropriate.  
Many of  
>us have brewed targeting one style and ended out with a beer that was  
closer  
>to another. While AHA rules prohibit multiple entries in the same  
category/  
>subcategory in a competition, there's nothing to prohibit you from  
entering  
>the same beer in two completely different categories.

I read and re-read the AHA Competition rules a half dozen times (just to be on the safe side) and I've come to the conclusion that you can enter a beer in each subcategory. The reason for my re-reading was because I brewed a stout in January and it was (in my opinion) halfway between a dry and a sweet stout, but very good. So, I entered it in both the Foreign Stout (stronger version of dry stout) and Sweet Stout subcategories.

Since I was a judge at the Midwestern Regional, I had the opportunity to look into my stout's progress. After completing my flight of Traditional German Bocks, I wandered over to the stout tables. Alas, neither of my stouts had made the cut, but both had scored 38.5 (from two \*different\* judging teams -- talk about judging consistency!). I didn't get a chance to see the score sheets, but I suspect one beer got: "a bit too sweet to be a Foreign Stout" and the other: "a bit too dry to be a Sweet Stout."

Oh well, back to the old drawing board.

By the way, since the judging was over, I did get a chance to taste the three Midwestern Stouts heading for the Second Round in Milwaukee. They \*were\* measurably better than mine and deserved the 40+ scores they got. Heavenly!!!

One final note. I am convinced that the quality of \*all\* the beers at the Second Round of the AHA Nationals will be better than 95% of the commercial beers in the world and par with the other 5%. I'm proud to be associated with Homebrewing, as we all should be. Charlie, take a bow.

Al.

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Date: Mon, 20 Apr 92 12:25 CDT  
From: korz@ihlpl.att.com  
Subject: Dry hopping

Brian asks:

I have noticed lately that many of the subscribers to this digest extoll the virtues of dry-hopping. What are the relative advantages/disadvantages of dry-hopping vs. adding flavor hops late in the boil ?

No question in my mind -- the room-filling hop bouquets some beers have are not possible without dryhopping. Dryhopping is much more efficient at adding bouquet than adding hops in the last minute of the boil. Flavor hops are a bit different (in my opinion) than finishing hops. I add flavor hops in the last 15 minutes of the boil. 15 minutes will boil off most of the bouquet, but will add hop flavor. Finishing hops are usually added in the last 1 to 5 minutes of the boil.

The disadvantages to dryhopping are:

1. marginally increased chance of infection,
2. slightly more troublesome racking (leaf hops float -- I suggest using them), and
3. you lose a bit of beer (that which is trapped in the hops) when racking to the priming bucket.

Al.

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Date: 20 Apr 92 10:34:00 -0700  
From: SHERRILL\_PAUL@Tandem.COM  
Subject: Time to brew a pepper beer...help

Hi folks,

I plan on brewing a serrano pepper beer this week and I need to know the best way to introduce this into the beer. I had a pepper beer at the last Small Brewers Festival in CA that was excellent. The brewer mentioned using serranos and I think making a tea out of it.

My first guess is to make the tea and pour it in with the finishing hops during the steep. My second thought is to add it upon racking into the secondary or possibly with the bottling sugar at bottle time. Any suggestions?

Send to me at SHERRILL\_PAUL@tandem.com

thanks paul

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Date: Mon, 20 Apr 92 12:45 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: odd ingredients

Dear Brewers,

I have a couple of questions (So what else is new, right?!) )

First of all, with all of the advise this network sends, there has been none so valuable as: "What ever happens, never throw out a batch, unless it turns out to be utterly impalitable (which is, of course, up to the individual brewer's tastes). So, my latest lager - that highly gingered and spruced flavored batch of terperntine - is still sitting on my back porch in two 1 gal jugs. However both are acting completely differently from eachother. One, which is filled to the neck, is bubbling and forming a kreausen-like foam (this, after the initial kreausen fell in the primary and I rached into these 1 gal. secondarys). but the lock is not passing bubbles!! (?) There's nothing wrong with the lock, either. Finally, the brew is still a familiar milky white-ish and yeast is still 'swimming' throughout.

The other 1 gal secondary is filled about 3/4 full, but is clearing and seems healthy enough, with bubbles steadily passing through the lock and a normal amount of bubbles collecting at the surface. So, I guess the question I have about this batch (did I mention that the 1 gal. jugs contain the same brew - racked from a primary) is, "What gives?" Why is one the fuller jug sluggish, and the less-full one behaving? Could this result from improper cleaning (although I tend to be maticulous about cleaning, but this one jug was a \*bitch\* to clean!)

Ok, now for the second set of questions..

Has anyone used or know about using hearts of palm as an ingredient in a wort? Now, before y'all laugh yourselves blue, let me try to briefly explain: For about 10 years now my brothers, close friends and I have been getting together in the Everglades every Christmas for an all-night campfire and acoustic jam session (we're all acomplished musicians to various extents). So, what I want to do is try to capture in a beer (preferably a lager, but that may prove difficult during the summer months) that flavor of a campfire in the 'Glades. So I'm thinking about a HINT of spruce (not like what's in my present batch) and a bit of liquid smoke (again, only a hint) and possibly those palm hearts, reminescent of the palmetto palms in the 'Glades. So, if anyone knows anything along these lines, I'd appreciate your experience and advise. E-mail me personally if you don't want to be exposed on the network!!

Thanks!!

John (of "Monstrocitcity Ale" fame!!)

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Date: Mon, 20 Apr 92 13:08:40 CST

From: C05705DA@WUVMD.Wustl.Edu

**Subject: floaties**

I had a first occurrence with my last batch. After the primary was completed, all the yeast floated to the top, instead of sinking to the bottom. What went wrong? I tried my best to get the yeast out; but, some got into my bottles anyway. Will this pose a problem?

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Date: Mon, 20 Apr 92 14:25 CDT

From: korz@ihlpl.att.com

Subject: Candy sugar

While cleaning out my hb directory, I found the following question from Russ:

>What is the "candy sugar" that is used in some Belgium recipes?

As close as I can tell, it is like rock candy made from (I forget now, I believe it was) beets. When I made my Lambic (still fermenting) I used, what I thought was, the closest sugar I had in the house: refined cane sugar. My theory was, that candy sugar was sucrose. I don't remember where I read about the candy sugar (Guinard maybe) but I think it was white. Comments?

Al.

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Date: Mon, 20 Apr 92 12:51:28 PDT  
From: florianb@chip.cna.tek.com  
Subject: spent grains and rumination

Brian Bliss sez:

>Ruminants (cattle, sheep) should be able to get something out of it  
>(and are probably the only ones that would eat it). Their complex

Clearly, Brian, you have never met my Labrador Retriever. This dog will eat anything. Spent grains? Ha! how about rotten Halloween jack-o-lanterns?

Deer antlers, turnips, cabbages from the garden and anything the cat forgets to bury. This weekend I put out pieces of a coconut for the chipmunks out on the woodpile. The Lab got up on the woodpile and ate stole the coconut. While I grind the grains outside, she stands underneath

and licks up the malt that spills. But what does she like best of all? Of course! The finished product!

Florian

-----



Date: Mon, 20 Apr 92 12:41 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: MALTMILL MOTOR

To: Homebrew Digest  
Fm: Jack Schmidling

>From: harrism@dg-rtp.dg.com (Mike Harris)

|> >Also by stepping up to 1/2 hp, one could start the mill with  
grains  
in the hopper.

> If the initial load is the problem, and 1/6 hp will sustain operation  
then a capacitor start motor may do the trick. They're designed  
for high torque start up. Perhaps a small one from a dead fridge  
or other suitable donor could be used.

Just so there is no confusion here, the initial load is not a problem on  
just  
about any motor larger than the one supplied with the MALTMILL. The 1/  
30th  
HP motor supplied is INTENDED to stall under a load sufficient to cause  
personal injury. I do not want to lose my house over what started out  
as a  
hobby.

As shipped, it will mill forever if fed grain at the same rate as it  
comes  
out. It beats cranking and is adequate for the home brewer. The high  
volume user might wish to put on a larger motor but that forces HIM to  
assume  
the liability for personal injury.

BTW, there was one very important feature left off of the recent  
comparison  
between three malt processors.

The MALTMILL is the only one made in America by Americans.

The Corona is made in Columbia and the Marcato is made in Italy.

Every MALTMILL purchased, keeps one American employed for one day.  
And that includes not only yours truly, but lumberjacks, machinists,  
screw  
manufacturers, tool factories, box manufacturers, telephone and  
communications workers, UPS and a host of other AMERICANS.

js

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Date: Mon, 20 Apr 92 17:55:06 PDT  
From: keng@ic.MENTORG.COM (Ken Giles)  
Subject: Sierra Nevada Ale yeast

I've seen numerous remarks on culturing the yeast from a bottle of Sierra Nevada Pale Ale under the assumption that it's the same as Wyeast 1056.

When

I toured their brewery, the guide mentioned that they repitch yeast at bottling

time in order to achieve the bottle conditioning. I asked if it was the same as

the brewing yeast. He said that it was a different, more flocculant strain

which stuck well to the bottom of the bottle. Given that their conditioning

temperatures are in the 40s (Farenheit), it would also seem to be a lager yeast (I didn't ask this).

Anybody have information to the contrary?

kg.

-----

Date: Mon, 20 Apr 92 21:14 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: BRF email address

My email address as listed in the Beer Recipe Formulator is incorrect. Please make a note of the correct address. Sorry about the mixup.

chris campanelli

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End of HOMEBREW Digest #868, 04/21/92  
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Date: Tue, 21 Apr 92 12:15:08 +0200  
From: rzy@cbts.sunet.se  
Subject: CATS MEOWWWW

Would it be possible for someone out there to send me a copy of the  
Cats Meow and/or an FTP address where I could access the archives

Thanks in advance,  
Rick Z. (Sweden)

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Date: Tue, 21 Apr 92 07:45:10 MDT  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: Re: Candy sugar

Al replited to russ that "candy sugar" was likely to be cane or sucrose. At a talk i attended from the brewmeister of the "New Belgium Brewery", Ft. Collins, CO... he mentioned that "candy sugar" was the secret ingredient of many trappists. He defined candy sugar at Turbinado or Demura... Both of which are available in the grocery store near me. Look for them tucked away in the bottom shelf of the sugar section. They are not big sellers, and do not get a prominent display space.

aaron

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Date: Tue, 21 Apr 92 7:05:02 PDT  
From: winter@cirrus.com (Keith Winter)  
Subject: Sierra Nevada Yeast

Ken Giles writes:

> I've seen numerous remarks on culturing the yeast from a bottle of  
Sierra  
> Nevada Pale Ale under the assumption that it's the same as Wyeast 1056.  
When  
> I toured their brewery, the guide mentioned that they repitch yeast at  
bottling  
> time in order to achieve the bottle conditioning. I asked if it was the  
same as  
> the brewing yeast. He said that it was a different, more flocculant  
strain  
> which stuck well to the bottom of the bottle. Given that their  
conditioning  
> temperatures are in the 40s (Farenheit), it would also seem to be a  
lager  
> yeast (I didn't ask this).  
>  
> Anybody have information to the contrary?  
>  
> kg.

The only information I have to the contrary is the information I got when  
I  
took the tour of SN. The guide, when I asked this very same question,  
defferred  
to one of the other workers (who seemed to be intimately involved in the  
brewing  
process but I didn't get a chance to iquire further) who said that they  
used only  
one yeast type (except for the Bigfoot Barley Wine) for primary,  
secondary  
and bottle conditioning.

Just my \$0.02 worth.

Keith Winter

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Date: 21 Apr 92 08:49 EST  
From: doug@metabolism.bitstream.com  
Subject: H2O and Nitr.

Hello:

Just two quick questions... I've certainly enjoyed the Nitrogen heads found on so many Stouts today, I was wondering why this gas give off such a nice head and why it isn't used in other beers?

Secondly, I've noticed over the years that most brewers don't usually provide the amount of mash-in water used. Is there a rule of thumb for gallons of water to grains mashed in? I simply eyeball it until I think the grain/water ratio is not too thick.

Thanks in advance  
doug@bitstream.com  
Doug Connolly

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Date: Tue, 21 Apr 92 7:09:31 PST  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Sierra Nevada Yeast

In HOMEBREW Digest #868, Ken Giles asked:

>I've seen numerous remarks on culturing the yeast from a bottle of  
>Sierra Nevada Pale Ale under the assumption that it's the same as  
>Wyeast 1056. When I toured their brewery, the guide mentioned that  
>they repitch yeast at bottling time in order to achieve the bottle  
>conditioning. I asked if it was the same as the brewing yeast. He  
>said that it was a different, more flocculant strain which stuck  
>well to the bottom of the bottle. Given that their conditioning  
>temperatures are in the 40s (Farenheit), it would also seem to be  
>a lager yeast (I didn't ask this).  
>  
>Anybody have information to the contrary?

Yep. It's possible they've changed their procedures in the last 10 months, but at a Sensory Evaluation seminar at UC Davis last June I met a microbiologist from Sierra Nevada who said they condition with yeast from the fermentors, after an acid wash. They don't use the washed yeast for pitching; only for conditioning.

As an aside, I believe it speaks volumes for Sierra Nevada's approach to quality that a brewery that size actually HAS such a job description as "microbiologist".

You mention conditioning temperatures in the 40s; consider this: many ale yeasts that will stay in suspension in the 60s will drop right out in the 40s, providing as tight a yeast cake as one could want. I assume they start the conditioning process at a warmer temperature and then go down to there, unless they also artificially carbonate (which would make sense to me). At those temperatures, they really don't need to maintain a second yeast strain.

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

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Date: Tue, 21 Apr 92 10:11:41 -0400  
From: adiron!Email.Harlequin@uunet.UU.NET  
Subject: Re: carboy caps & bottle rockets

In HBD #868, mcnally@wsl.dec.com wrote:

> Why would you want to use an orange cap instead of a stopper and  
airlock?  
> Even if you use a blow-off tube, the diameter of the orange thing is  
too  
> small (unless you like plugged tubes and carboy bombs).

I've had my share of ballistic carboy caps--okay, maybe more than my  
share. I  
did several things.

First, I went out and got some tubing with an inner diameter equal to the  
outer  
diameter of the carboy cap's central (larger) opening. This will give  
you  
about double the cross section of the tubing-inside-the-opening  
arrangement.

Second, and more important, I made sure to filter my wort when putting it  
into  
the carboy. Nothing fancy, just passed it through a kitchen strainer and  
into  
a funnel that has a plastic screen in the bottom. This is particularly  
handy  
when whole hops have been used. Even when in a boiling bag, some of the  
bracts  
sneak out with the sole intent of clogging your blowoff tube. It takes a  
little longer to get it into the carboy, but what gets into the carboy  
stays  
there!

The best solution is to do something discussed here recently. Let the  
break  
material settle out a bit and rack the wort off the trub before  
fermentation  
gets going. I did this for a barley wine and left behind a gallon(!) of  
break  
material. I can only imagine the carboy cap fireworks that might have  
ensued  
with that batch!

Since I've taken these steps, I've had no more bottle rockets and no more  
irate  
telephone calls from my wife after finding hops on the ceiling. But I  
probably  
won't be able to replicate that batch of "Calamity Amber". Such is life.

Yours in brewing,  
Scott Barrett  
scott@adiron.partech.com

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Date: Tue, 21 Apr 92 11:01:59 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: pepper beer

I would suggest adding the pepper as late in the process as possible.

Long ago I made a hot pepper mead. I put the peppers (crushed red) in the boil at the start. I cooled it and pitched it. Talk about a slow start! There was no krausen for the first 3 or 4 weeks. My theory is that there were only a few yeast cells that could stand up to the anti-biotic properties of the hot peppers and it took them that long to take over the must.

Were I you, I'd roast the peppers and try either dry-peppering in the secondary or the bottles themselves (smile when you drink that beer).

Carl

WISL,BM.

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Date: Tue, 21 Apr 92 11:03:34 -0600  
From: copeland@calypso.atmos.colostate.edu (Jeff Copeland)  
Subject: Spoiled Brew??

In HBD #867 Jason wrote:

>Me and a pal brewed a batch of beer 2 weeks ago (today) unfortunately we  
>have not had a chance to bottle it. Now we are wondering if we spoiled  
>the batch. Should we bottle it anyway? Should we dump it? Should we  
>bottle it and then give it as gifts to our enemies? Etc.

As Al said in HBD #868 go ahead and bottle it. I just bottled a batch of  
Stout that had been sitting 11 weeks in the primary (about 2 months  
longer  
than I planned). The uncarbonated beer tasted fine, a bit thin but due  
to  
the recipe not the bottling lag.

On another note I'd just like to say that I've been reading HBD for a  
week  
now and am pleased with what I've seen.

\_\_\_\_\_  
Jeff Copeland/ /  
Atmospheric Science /---/copeland@calypso.atmos.colostate.edu  
Colorado State University \_\_\_\_/ /\_\_\_\_

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Date: 21 Apr 92 13:43:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>  
Subject: Grolsch bottles.

I still have 72 Grolsch swing top 16 ounce bottles and 25 24 ounce swing top ones for pretty cheap if you're within driving distance of Derry, New Hampshire.

-Dan, (508) 475-9090 ext. 2352, days; 603 432-1661, evenings.

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Date: Tue, 21 Apr 92 11:39 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: Itsa Conspiracy

To: Homebrew Digest  
Fm: Jack Schmidling

>From: bickham@msc2.msc.cornell.edu (Scott Bickham)  
>Subject: Jack Schmidling's NA Beer (very long!)

>Saturday, Jean Hunter ran a Dr. Beer seminar in which several Ithaca Brewers' Union members were able to taste a standard beer that had been doctored by adding food grade flavors or by fermentation/storage conditions. After we had finished, we had the opportunity to taste Jack Schmidling's NA homebrew, as well as Freeport NA "brew". My analysis of these two NA beers appears below, along with a listing of some of my judging qualifications.

>Jack's NA: The beer was in a clear Corona bottle, which enabled us to see a small colony (about 1/4" in diameter) floating on the surface of the liquid. Jean Hunter remarked that the colony was there when she received the bottle in the mail. The color was pale, however it was very cloudy. The bottle had been refrigerated, so it could have been chill haze; however I didn't let the beer warm up to test this hypothesis. The conditioning level was similar to the Freeport. The aroma was faintly herbal, but phenolics were also detectable. The taste was also herbal, with some phenolic astringency in the finish. The flavor profile of this brew lasted longer than the Freeport; however it seemed more like an herbal tea than a beer. As for the alcohol level, Jean has not yet checked this on the chromatograph, so the question of distillation efficiency remains unanswered.

I am not sure if I should be just irritated or downright outraged at all this.

After being accused of everything bigotry to being a charlatian, I sent Jean some samples to be analyzed for alcoholic content on Mar 16. I also included a complementary copy of "Brew It At Home" as a token of appreciation for her help. I have sent mail to her three times since sending the samples and she has declined to respond and this is the first feedback I have received.

There were four different samples, produced in different ways and none of them were intended to represent anything other than samples for chemical analysis. There was only one that I would even consider drinkable. One was boiled to reduce the volume by 50% another was a blend of 4 different beers, one was in a plastic bottle and none were aged or cleared prior to sending.

In the future, I will have a hard time taking criticism of my articles seriously.

>Jack, I recommend that you be extra careful with sanitation, since more

microorganisms can exist at the lower alcohol level (as you are no doubt already aware of).

As a matter of fact, I was no uninterested in anything but the alcoholic content that I didn't even sanitize the bottles. I just rinsed and filled them. I might have done a lot of things differently had I not been deceived as to the purpose.

>Also, since your brew still contains isomerized-hop and sulphur compounds, you are taking an unnecessary risk of photochemical damage by using clear bottles. Hopefully the reason you sent this bottle to Jean is because you are trying to get rid of it :-)

What you think of as a joke, is precisely why I used the clear bottles. They are from Miller High Life and I only use them when I don't care what the beer tastes like or when I can control the environment.

Now that you have all had your fun, is it asking to much to answer the only question the samples were sent to address.

What is the alcohol content?

js

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Date: Tue, 21 Apr 92 15:09:02 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Itsa Conspiracy  
Subject: Vienna recipes (George Fix)

Laurie and I would like to thank Craig Olzenak for his kind comments about our book. After a initial trimming of potential recipes we decided to go with whatever formulations did the best in sanctioned competitions, independent of our personal preferences. There were no conflicts with the standard Vienna, and it is the formulation that won 1st in the '87 nationals. It also won best of show in the EHA competition in New Orleans of that year. It has also proven to be quite serviceable for the most important use of homebrew, namely as a beer to have on hand for visitors and special social events.

We started to "debug" the festival beer (Marzen/Oktobefest) in '88, and this one caused us considerable grief. The first version, still our favorite, used the recipe on page 57 except 120 degree caramel malt was used instead of the 20 degree. We share Craig's love of the dark malt flavors! However and alas, the version was clobbered in competitions. Typical comments included "way too big for style", "dark malt flavors are overpowering", and in Texas competitions (Dixie Cup) it was criticized for being underhopped. The latter is a predictable regional response, but one with some validity. We tried a lot of different things including different yeast strains and higher hopping rates, but the overall performance was generally poor. In 1990 we started cutting back on the dark malt profile, and in particular started using the 20 degree malt. We also started using English caramel malt exclusively. The effect of these two changes was dramatic. It won 1st place in the 1990 LA Fair, the 1990 Riverside Cal Fair, the 1990 Dixie Cup, and the 1991 Bidal Society Comp. in Wisc. It was also entered in the New England conf., however that one was sharply marked down for being overhopped. The last time it was entered was the 1991 nationals where it won 3rd place. The two beers that came in front of it were in the standard Vienna motif, and it has been our experience that this version (SG=1.050-1.055) will generally do better than the festbier (SG=1.060-1.063). All of the commercial "Oktobefests" available in the US fall into the lower part of the first gravity range, and apparently most judges not to mention basic beer drinkers have grown accustomed to the lower gravity versions, although a SG in the range 1.050-1.055 is hardly a weak beer.

P.S. Those going to the microbrewer's conference next week in Milwaukee should stop by the Brewers Research and Development Co.'s booth and say hello. There will be some exciting new equipment on display. JV Northwest and Pub Systems can be counted on to display some interesting things as well. All of this should give one an indication of the striking technological revolution that has been taking place these last few years vis a vis equipment for small scale brewing.



Date: Tue, 21 Apr 92 14:55:01 PDT  
From: mlevy@unssun.scs.unr.edu (Marcel Levy)  
Subject: Re: Homebrew Digest #868 (April 21, 1992)

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Date: Tue, 21 Apr 92 17:06:01 MDT  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: Wyeast 1028 krausen question

I've just used Wyeast for the second time. The first time, I brewed a stout with 1007. It had a wonderfully high krausen (>3" !). This time, I'm brewing a Pale Ale with 1028. It's producing CO2 like a banshee but the krausen is less than 1" high. Is this characteristic of the yeast or my wort (or is it common for the krausen height to vary)? In other words: what in the wort is going on here? :-)

- --Eric

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Date: 21 Apr 1992 18:11:45 -0600  
From: "Brett Lindenbach" <Brett\_Lindenbach@qms1.life.uiuc.edu>  
Subject: my experiences

well, i've  
been reading the  
digest for  
several weeks now, and  
have finally  
decided to  
contribute. i  
might add that my  
background is  
as a microbiologist  
and 12-batch  
brewer. about geoff  
sherwood's  
last comment (#868), i  
agree that  
clear bottles are much  
nicer than  
brown bottles. the  
reason being  
that i autoclave my  
bottles, and  
i have always lost  
at least half  
the brown bottles  
due to  
cracking, but have never  
lost a clear  
or green one,  
although  
import browns (ie.  
guinness,  
etc.) work fine. also,  
i have had  
success with keggung  
beer in my  
\*carboy\*. the trick is  
to use a  
strong one, such as a  
pyrex one.  
these also have a nice  
lip on them  
to clamp the stopper  
in. i have  
brought the CO2 up to  
15 psi  
without any adverse  
effects. i  
mention this for  
anyone who  
wants more detail on  
my setup,  
just let me know. also,  
i have had  
some recent success in  
yeast  
culturing/plating/storing  
and would be

happy to share with  
anyone  
interested. -brett  
"blessing of  
your heart, you brew  
good ale." -  
w. shakespeare  
my experiences form by b.  
lindenbach

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End of HOMEBREW Digest #869, 04/22/92

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Date: 22 Apr 92 08:51:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>  
Subject: Grolsch bottles are gone, here come de keg.

Thanks to all who showed interest in the Grolsch bottles. I cannot respond to all personally, so thank you, and I'm sorry I didn't have enough to go around.

Kegging, here I come. Since I'm attempting this 'blind' so to speak, I'll keep y'all posted as to how to keg without being aboe to see.

Dan ... Beer made with the Derry air.

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Date: 22 Apr 92 07:59:41 CST  
From: "Karl F. Lutzen" <SUPERVISOR@novell.physics.umr.edu>  
Subject: Re: Homebrew Digest #869 (April 22, 1992)

I must hang my head in shame and ask all owners of The Cat's Meow 2 to turn to the Dos Equis recipe, take their pen in hand and change the amount of Munich Malt from 1/3 pound to 4 pounds 5 ounces. It is a very terrible error, and I apologize for allowing it to get through. Please don't hold this against Mark Stevens as it was my fault. Please don't flog me...

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Karl Lutzen | lutzen@novell.physics.umr.edu  
University of Missouri - Rolla |  
Physics Department | (314) 341-6317  
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Date: Wed, 22 Apr 92 11:03:49 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Competition Question

OK, lets pretend that I've entered a homebrewing competition and sent my three bottles to the appropriate place.

What happens to them?

Who opens them?

When and where do they get opened?

etc.

Carl

Hey, don't bury me! I'm trying to learn something!

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Date: Wed, 22 Apr 92 11:50:50 EDT  
From: bickham@msc2.msc.cornell.edu (Scott Bickham)  
Subject: Clarification on Jack's NA Beer

>From: arf@ddsw1.mcs.com (Jack Schmidling)  
>Subject: Itsa Conspiracy

> There were four different samples, produced in different ways and none  
> of  
> them were intended to represent anything other than samples for  
> chemical  
> analysis. There was only one that I would even consider drinkable.  
> One was>  
> boiled to reduce the volume by 50% another was a blend of 4 different  
> beers,  
> one was in a plastic bottle and none were aged or cleared prior to  
> sending.  
>  
> In the future, I will have a hard time taking criticism of my articles  
> seriously.  
>  
> Now that you have all had your fun, is it asking to much to answer the  
> only  
> question the samples were sent to address.  
>  
> What is the alcohol content?

Jack,

This was not made clear to the other participants in the seminar or me,  
so maybe Jean misunderstood the nature of the samples. I got the  
impression  
from your HBD digest postings that you wanted an evaluation of your  
beers, as  
well as an estimate of how effective your distillation process is. In  
either  
aspect, lack of sanitation (albeit intentional) will destroy any accurate  
measurement. For example, depending on the amount of oxygen available,  
lactic  
acid bacteria will either metabolize ethanol or fermentable  
carbohydrates.  
Acetic acid bacteria, which is common in beer dispense lines, uses  
ethanol  
as its source of carbon. Thus the apparent alcohol content may or may  
not be  
representative of the original, sterile beer.

Jean has not been intentionally procrastinating on the HPLC measurement  
of the alcohol content; she is up for tenure at Cornell next month, so  
I'm  
sure she will get back to this matter after that hellish procedure is  
finished.  
And by the way, judging a beer that scored in the low 20's is not my idea  
of  
fun. But thanks for pointing out that the taste and alcohol content was  
not  
representative of your homebrews.

Cheers,  
Scott

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Date: Wed, 22 Apr 92 6:47:10 PDT  
From: jal@techbook.com (Jim Larsen)  
Subject: Stainless Steel

Greetings:

I am in recent receipt of a Cornelius kegging system and I have a few questions regarding its care and feeding.

1. How does one ferment in steel? I know of brewers who split the primary into two five-gallon vessels, relieving the pressure at regular intervals, and counter-pressure transfer to a single secondary. Others remove the fittings and tubes and replace them with blowoff tubes for primary and counter-pressure transfer to primary as well.
2. What are the preferred cleaners/sanitizers for stainless? I know of those who swear by between TSP or Iodophor, and one who even uses bleach with minimum exposure.
3. My current Cornelius inventory consists of one five-gallon and one three-gallon. In addition, I have a Firestone I acquired from a generous Coca-Cola driver. Is there a simple means to incorporate this into my system, or should I seek to replace it with another Cornelius?

Thanks,

jal

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Date: Wed, 22 Apr 1992 13:22:53 EDT

From: radavfs@ube.ub.umd.edu

Subject: Warning about BAA

Well, brewers, I was one of those remarkably excited about BAA when I heard about it, but when I called I was sorely disappointed - not about the company, which sounds magnificent, but about the fact that they only ship to IL and surrounding states (WI,MN,IA,IN,KY or wherever, but definiftely not to MD!). So I am a bit surprised that they would tell others that they air freight it...or have they expanded? Any explanation would be appreciated. Send personal email or to the list, and if you do, could you include the 1-800 #? Any input is vastly appreciated! Volker Stewart U. of Baltimore Library radavfs@ube.ub.umd.edu

PS Recently made an attempt at an Altbier that had a strong raspberry/ grapefruit flavor. I remember a discussion of this effect, but have forgotten what its cause was. Forgive my inexperience (I used extract, BTW!)

:=) ;=)...Prost!

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Date: Wed, 22 Apr 92 11:42:39 MDT  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: mash control

Mashers (and I mean that in the nicest way :-),

I am in the process of developing metrics to improve my brewing process in general and my mashing in particular. Does anyone have a way to measure the amount of fermentable versus non-fermentable sugars in the sweet wort?

- --Eric

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Date: Wed, 22 Apr 92 10:42:30 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: Fermenting Steam beer

I'm fermenting a steam beer right now. For various reasons, my primary fermenter is an open plastic bucket. The beer is bubbling away, and in a couple of days I will rack off the trub into my glass carboy. (This is the first time I'm using a secondary fermenter. Too bad I don't have the fridge space to lager).

My question is, since the Wyeast cal. lager yeast is bottom fermenting, and I rack into the carboy leaving the stuff on the bottom behind, will I leave all my yeast behind? Or will I get enough to finish the fermentation? Thanks.

- Bryan

BTW, should I be skimming the foam out of the bucket? Or was this the topic with no consensus?

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Date: Wed, 22 Apr 92 13:05:54 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: re: Wyeast 1028 kreausen question

Eric Mintz says:

>I've just used Wyeast for the second time. The first time, I brewed a  
>stout with 1007. It had a wonderfully high kreausen (>3" !). This  
>time, I'm brewing a Pale Ale with 1028. It's producing CO2 like a  
>banshee but the kreausen is less than 1" high. Is this characteristic  
>of the yeast or my wort (or is it common for the kreausen height to  
>vary)?

I'd say that 1007 is unusually vigorous, not that the others are  
lethargic.

When my brew partner and I first acquired some 7 gallon carboys  
we stopped using a blow-off hose. For most of the yeast strains  
we used- 1028, 1056, 1098- this was no problem. Then we tried  
1007 for the first time. Yeast sludge all over the basement.  
Beer tasted great, though.

Jon Binkley

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Date: Wed, 22 Apr 92 12:14:43 -0700  
From: jpr@gene.com (Jerome Rainey)  
Subject: Re: Sierra Nevada Ale yeast

Ken Giles writes (about SNPA yeast):

> [A SN brewery worker] said that [the bottling yeast] was a different  
[from the  
> brewing yeast], more flocculant strain which stuck well to the bottom  
of the  
> bottle.

Keith Winter writes:

> The only information I have to the contrary is the information I got  
when I  
> took the tour of SN. The guide, when I asked this very same question,  
> deferred  
> to one of the other workers (who seemed to be intimately involved in  
the  
> brewing  
> process but I didn't get a chance to inquire further) who said that they  
used  
> only  
> one yeast type (except for the Bigfoot Barley Wine) for primary,  
secondary  
> and bottle conditioning.

Hmm, I hope we can resolve this issue: I used yeast cultured  
from a bottle of SNPA for my latest pale ale, which is still  
in secondary. The thing I noticed about the yeast was that  
there was very little sediment on the bottom when I racked to  
secondary, and that the cap of foam on top (it never  
collapsed) was very thick and sticky, like peanut butter  
in consistency. That would make sense if I used a specially  
sticky bottling strain to ferment with. Still, the hydrometer  
sample tasted fine.

Let's hear it for Sierra Nevada Pale Ale! Hop hop hooray!

Jerome Rainey (jpr@gene.com)

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Date: Wed, 22 Apr 92 14:19:13 CDT

From: pmiller@mmm.com

**Subject: Clear bottles**

I agree with Geoff Sherwood. My beer looks a lot better in clear Newcastle Brown Ale bottles than any brown long neck bottles. I also store my bottles in long neck cardboard cases and have never had a problem with light-struck beer. (Of course, the original Newcastle Brown Ale that had been sitting for who knows how long under the fluorescent lights in the liquor store is another story :)

Phil Miller

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Date: Wed, 22 Apr 92 14:34:46 CDT  
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)  
Subject: Request: **Scotch Ale Recipes**

Does anyone out there have any recipes for Scotch Ale they care to share?  
I think I have a handle on the malts, but have no idea what hops to use.  
Is there a Scotch Ale yeast, or would English Ale do?

Thank You,

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Date: Wed, 22 Apr 92 14:58:32 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Low mash pH

I've recently gone all-grain and have a sort of problem.  
All my water is preboiled and cooled to remove chlorine.  
Tuscaloosa, AL water is moderately soft.

I heat my mash water to the correct strike temperature, dump  
in my grains and stir well for 5 minutes. Then I remove a  
sample of the liquid and test the pH. According to my  
battery operated pH meter (properly calibrated), my pH is  
4.8. I have verified this with pH papers too. I've added  
as much as 2 tsp of CaCO<sub>3</sub> to bring the pH up to the recommended  
5.2-5.4 range, but it doesn't budge. I do make sure to stir  
in the CaCO<sub>3</sub> well before taking another reading. My question,  
what is the effect on the mash with a pH that low? Beneficial or not?  
Should I continue to add more CaCO<sub>3</sub>? Should I not worry and  
be happy with a 4.8 pH?

Darren

Darren Evans-Young darren@ualvm.ua.edu  
Seebeck Computer Center 70651.2605@CompuServe.COM  
The University of Alabama, Tuscaloosa(205)348-3988

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Date: Wed, 22 Apr 1992 13:17 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Spent grain & Romulan Ale from Micah Millspaw

What to do with spent grains? I brew 15 gallon batches and often end up with 30-40 pounds of spent grain, not to mention used hops covered with clumps of protein from the boil(yuk). I used to trade the grain for eggs with a friend who had chickens. Unfortunately the birds stopped laying (to old) and I can get free eggs anyway. So, one of the guys I ride to work with raises llamas(sp?) and they seem to eat everything, I don't get any thing out of this but it is convenient and my kids like to watch the llamas eat. And the llamas really like the used hops!

Micah Millspaw 4/16/92

The Romulan ale has been brewed! I call it S'harien, it is an all grain wheatwine, 50% wheat, OG 1104 with 65 IBU's. On the colour end of it, I'm going with food colouring but am adding it to the bottles just before I counter-pressure fill them. No draft Romulan ale for me. This stuff should be ready by conference time, I intend to bring some. Thanks for the many suggestions HBDers.

Micah Millspaw 4/21/92

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Date: Wed, 22 Apr 92 14:20:04 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: HBUs and IBUs???

I was designing my recipe for my steam beer (see post above) and bought some Northern Brewer hops. The store said 8.5% AA. I noticed most recipes for an Anchor-type beer said 13 or 14 HBUs. This means about 1.5oz in my 5-gallon batch.

I checked Eckhardt and he said steam beer: 35-40 IBUs. I decided to take the plunge and figure out IBUs. If I use the formula in Papazian or the Zymurgy issue, I get something like 1/2 oz for 60min. (Don't have the formula with me). So how can these two different measurements be off by so much? Is this why all my beers so far have been pretty darn hoppy? Should I just switch to IBU calculations and go by experience? I ended up compromising and using 3/4 oz for 60min, 1/4 oz for 30 min, and 1/3oz for flavoring. I have no idea what it will taste like. (I'm considering dry-hopping slightly, but I'm not sure how much I would add.)

Any advice would be helpful.  
- Bryan

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Date: 22 Apr 1992 21:07:06 -0600  
From: "Brett Lindenbach" <Brett\_Lindenbach@qms1.life.uiuc.edu>  
Subject: None

Subject: Time:8:39

PM

OFFICE MEMONone

Date:4/22/92

sorry about the format of my last post. anyways, about the carboy keggering. i use 19 liter carboys from my lab. they are made of thick pyrex (great for autoclaving), with a wide (57 mm) mouth and large lip. i have only seen them in scientific catalogs (thomas scientific, p.135, 1-800-345-2100), and they are a little pricey (\$113.26). my suggestion is that anyone who has access to some of these suckers, \*use them\*, but they may be a little out of the price range of most homebrewers. anyways, they take a size 12 stopper. so i drilled two holes in a stopper, of appropriate diameter for two glass tubes, one short one for pressure, one for drawing off the bottom. the connections (CO2, tap) were made with sterilizable nalgene tubing held tight with clamps, and sealed with dow/corning high vacuum grease. now, the most important piece: the stopper clamp. this consists of a \*large\* washer-like piece of steel of about 57 mm o.d., 50 mm i.d., which fits over the stopper, and has four equidistant holes drilled in it, each about 3 mm. picture that? ok, these holes are for bolts to go through, which are being held in place under the lip by a pair of hemicircular steel bands, which are in turn screwed together around the neck, tight enough so that the lip cannot pass through. thus, with a few twists with a wing nut, the stopper is absolutely clamped into place. this device was designed for the fermentation of a strictly anaerobic methanogenic bacteria, but it serves my purpose well. anyways, i have used a commercial CO2 regulator and tap mounted in a friend's fridge (keg-o-lator style). i prime in this device, and keep it under 5 psi while it is carbonating. in 2 weeks, it is ready to pull. best of all, it didn't cost any more than bottling. good luck to any i have inspired. i will comment on yeast culturing soon. -brett lindenbach

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End of HOMEBREW Digest #870, 04/23/92

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Date: Thu, 23 Apr 92 08:28:01 EDT  
From: card@apollo.hp.com  
Subject: JACK'S NA

Scott:

I think Jack made it perfectly clear what his expectations were. There was a lot of dialog about whether or not it WAS a NA beer, and whether his technique would indeed work.

My original tendency was to tell you to cut the bull, but I'll give you the benefit of the doubt and just say that perhaps you haven't done your homework.

/Mal Card

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Date: Thu, 23 Apr 92 04:15:34 HST  
From: richard@pegasus.com (Richard Foulk)  
Subject: Re: Cat's Meow 2 - How do I keep my printer from exploding?

>>> Is there anyway I can break up the Cat's Meow 2 recipe book...?  
>  
>psrev might do it on unix systems if cat's meow is conformant  
>postscript (ie, each page is self-contained).  
>

No, psrev doesn't like the cat's meow at all.

- --  
Richard Foulk richard@pegasus.com

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Date: Thu, 23 Apr 92 16:05:26 BST  
From: Conn Copas <C.V.Copas@loughborough.ac.uk>  
Subject: Removing blow-off

> - Bryan

>

>BTW, should I be skimming the foam out of the bucket? Or was  
>this the topic with no consensus?

>

People may remember that I proposed an experiment on this issue a while  
back.

The basic idea was to take some blow-off, dehydrate it, then add it back  
to an  
acidified water/ethanol solution and note any effects on colour, taste,  
etc. I

did something like this by taking the blow-off from a 5 gall stout brew  
and

adding it back to 1 gall of acidified water. OK, I didn't check ethanol  
solubility, but I did concentrate the solution by a factor of 5 times  
what

would normally be encountered. The second thing I did was to take the 1/  
2 gall

trub remaining after racking into the primary, and give it the same  
treatment.

As we all know, both blow-off and trub taste foul. The dehydrated trub,  
in

particular, was so intensely bitter that not even 1 litre of homebrew,  
applied

orally, could alleviate the situation :-). The two substances appeared to  
be

chemically different, as the blow-off dissolved with considerable  
effervescence,

whilst the trub did not. Actually, the blow-off didn't dissolve, because  
it

preferred to sit on the bottom, despite all my best stirring efforts.

After two

weeks, it had had negligible impact on colour or taste. Conclusion -  
removing

the blow-off is of questionable utility, unless you subscribe to the view  
that

the yeast may metabolise it into fusel oil during its anaerobic phase,  
which is

doubtful as far as I understand it.

The dried trub contained considerable sugar and gave a rehydrated gravity  
of 6,

with an opaque black colour. The solution tasted pleasantly bitter, which  
led

me to wonder how much hop utilisation is lost by precipitation. On the  
strength

of these observations, I decided to add a pound of sugar, some yeast, and  
ferment away. I deliberately gave the brew no nutrient and pre-boiled it  
to

drive off any oxygen. Thus, in theory, I should be making a headache-  
inducing

brew of fusel oil. At the moment, it is fermenting powerfully and tastes/  
smells

quite pleasant. I'll keep the list posted on further results, provided I  
survive :-)

- - -

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Date: Thu, 23 Apr 92 10:39:33 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: homebrew "steam" beer and hopping rate

In the last HBD, Bryan Gros described his hopping of a "steam" beer. Is the homebrew "steam" beer adequately hopped? I'd say that if it isn't, he didn't miss by much, so relax...

The formula from the Hops Zymurgy issue is:

gram weight of hops to add =

Wort Volume\*BU\*.001 / (Percent Utilization\*Alpha),

and ounce weight of hops = 0.0353\*gwh.

In this case, filling in the formula:

$gwh = (18.9*40*.001)/(PU*.085).$

Percent utilization is a function of the length of boil. The Hop Zymurgy issue lists percent utilization at 30%, or 0.30, for a one hour boil. However, you might want to downweight that a little bit, to take into account hop age, extent to which you attain a rolling boil, and such. If you assume PU is 0.30, then one hop addition at one hour before end of boil should be 1.05 ounces of your Northern Brewers. If you assume PU is 0.25, then one hop addition at one hour before end of boil should be 1.26 ounces of your Northern Brewers. Since you split your one ounce addition of NBs into 0.75 ounces for 60 minutes and 0.25 ounces for 30 minutes, your bitterness falls a bit short of what it would be if the entire one ounce were added for an hour, as the above shows that 1.05 ounces would be needed assuming 30% utilization.

If you are concerned that your beer will lack a little in bitterness, this is all the more reason to dry hop to compensate. Not that you'd get the same character as if you had boiled, but the character would certainly be appropriate. Try Northern Brewers or even Cascades. Although by all reports Anchor doesn't use Cascades in Steam, I think they're appropriate and it's YOUR beer! Try 1/2 to 1 ounce of Northern Brewers, or 1/2 ounce NB plus 1/2 ounce Cascades.

Doesn't Fred Eckhardt's book show a recent Anchor Steam to be hopped slightly less than an older one--say, IBU equals 35? If so, then your hopping is near-target. Let's hope that Anchor doesn't knock that number down, as Anchor Steam is a world-class beer and just fine as it is!

The percent utilization ambiguity homebrewers face in practice helps explain IBU/HBU conversion. If you assume 30% utilization in a one-hour boil, then

$HBU = IBU/4.5$

while if you assume 25% utilization in a one-hour boil, then

$HBU = IBU/3.8$

Hop additions at less than 60 minutes will have a smaller utilization number. While it appears that hop utilization is not a linear function of time, you probably won't be far off by

assuming PU for a 30-minute hop addition to be around 13-15%.

Finally, the 3.8 factor is useful to remember when reading recipes or the Zymurgy style guidelines. This is not a criticism of what is in many ways a very fine book, but Papazian's suggested HBU additions in one of TNCJOBH style tables in the middle of his book strike me as somewhat high for some of the styles. Now, as our "mileage may vary," these may in fact work well for the homebrewer getting a sort-of boil on the stove. But, if you use fresh hops and get a good boil, then take that into account!

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Date: Thu, 23 Apr 92 08:54:42 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: hopping a steam beer revisited

Yesterday I posted a question about IBUs and HBUs and what to do when the measurements don't line up.

I've got some good responses on how to get the IBUs and convert, and most people said the numbers I reported (.75oz for 60min, .25oz for 30min, .33oz for 2min, 8.5%AA) were a little low, but not bad.

Unfortunately I forgot to say that these numbers were for a three gallon batch. Now I guess maybe I'm a little high, especiall since the OG was 1.044.

But thanks for the responses. We'll see what it tastes like and chalk it up to experience.

- Bryan

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Date: Thu, 23 Apr 92 09:24:53 PDT  
From: tooch@auspex.com (Michael J. Tuciarone)  
Subject: Open bucket?

In #870, bgros@sensitivity.berkeley.edu (Bryan Gros) wrote:

> I'm fermenting a steam beer right now. For various reasons,  
> my primary fermenter is an open plastic bucket.

I've probably got a misconception here, but when you say "open bucket" you really mean "plastic bucket with lid, and the lid is on right now, but there's enough headspace in the bucket to simulate a truly 'open' bucket," right?

Otherwise, if the bucket is really just open to the air, and you have it sitting in your bathtub or garage or whatever, you run the risk of some errant piece of dust landing in your wort and inoculating it with God-knows-what kind of yeast, bacterium, or mold.

Anchor ferments its Steam Beer in an open trough, sure, but the trough is in a clean room under positive pressure. "Don't try this at home."

> My question is, since the Wyeast cal. lager yeast is bottom  
> fermenting, and I rack into the carboy leaving the stuff on  
> the bottom behind, will I leave all my yeast behind? Or will  
> I get enough to finish the fermentation? Thanks.

The number of yeast cells in suspension is more than our minds can comprehend. Don't worry.

> BTW, should I be skimming the foam out of the bucket? Or was  
> this the topic with no consensus?

There's no consensus. Note that (a) Anchor doesn't skim their foam, and (b) not skimming foam can be accomplished while sitting in a La-Z-Boy drinking a beer.

.....  
Mike Tuciarone      Auspex Systems  
mike.tuciarone@Auspex.COM   Santa Clara CA 95054  
"Who wants to wallow in champagne?" 408-492-0900

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Date: Thu, 23 Apr 92 9:38:35 PDT  
From: winter@cirrus.com (Keith Winter)  
Subject: SNPA yeast again

Jerome Rainey (jpr@gene.com) writes:

>  
> Hmm, I hope we can resolve this issue: I used yeast cultured  
> from a bottle of SNPA for my latest pale ale, which is still  
> in secondary. The thing I noticed about the yeast was that  
> there was very little sediment on the bottom when I racked to  
> secondary, and that the cap of foam on top (it never  
> collapsed) was very thick and sticky, like peanut butter  
> in consistency. That would make sense if I used a specially  
> sticky bottling strain to ferment with. Still, the hydrometer  
> sample tasted fine.  
>  
> Let's hear it for Sierra Nevada Pale Ale! Hop hop hooray!  
>  
>

I think, from this posting, that Jerome is asking about whether or not SN bottle conditions. This is the case. According to the information I got at the brewery, they inject the finished brew (finishing is a two week process in which the wort is cooled to the low 40's F to precipitate the yeast) with actively fermenting wort (kraeusening) just before bottling/kegging. That's why we can culture their yeast from the dregs of a bottle of SNPA. Again, it's the same yeast (Wyeast American [Chico] Ale yeast - I forget the model number :-). The rich, creamy head at high krausen is characteristic of this yeast strain.

Keith Winter

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Date: Thu, 23 Apr 92 13:28 EST  
From: STAFINIAK@hermes.psycha.upenn.edu  
Subject: Phila. h-brew competition

I apologize if this has been posted already (haven't been keeping up with the digest lately) and if I don't have complete info but here goes. The Dock Street Brewing Co. and Restauraunt will be sponsoring a homebrew competition this Sunday. Pre-registration will be held on Friday from 2-6, Saturday 12-5, and Sunday 9-11 at the brewpub (I think it's located on 18th Street near Logan Square). I believe judging begins at 11:00. Categories are ales, lagars, smoked beers, and miscellaneous. Entrants are asked to bring 3 12-14 oz. bottles.  
For more info, call them at (215)496-0413.  
Paul

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Date: 23 April 1992 09:48:19 CDT  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: Re: Competition Question

eisen@kopf.HQ.Ileaf.COM (Carl West) asks:

What Happens to my Three Bottles when I send them to a competition? Let's pretend we are your bottles.

We arrive via UPS in a securely packed box, at a generous sponsor brewery, restaurant, or brew-pub. (such as Goose Island in Chicago, Anchor in San Francisco, etc.) The nice guys at Goose Island stack our boxes down in the brew-house in a huge pile, where we wait along with a lot of other entries. At least down here it doesn't get too warm, and its chummy with all that other beer around. If we're lucky, we're still right-side-up. Our maker had written a big "UP" arrow on our box, and so we are lucky indeed.

In a day or so, a "competition organizer" arrives at Goose Island. He's a homebrewer just like my maker, and so he draws a pint of Goose Island Porter, to properly prepare himself to deal with us beer bottles. He unpacks my box, places a numbered sticker on each of us and writes the number on my paperwork, and places me in a beer case and leaves me in Goose Island's cooler. The Organizer guy mutters something about "relax, don't worry, have a homebrew" and we start to worry as he continues "...and all this homebrew around and none of it to drink." Another pint of Goose Island Porter settles him down, and makes us feel safer. It's dark and perfect beer temperature in here, so I feel fine while my yeast settles back down after shipping, and my paperwork has taken a trip to the Organizer's home to be entered into a computer.

On competition day, a couple dozen judges gather in Goose Island's banquet room. They sit three to a table, and each table will judge one type of beer. I am a German Bock, and one of my three bottles is brought to their table along with the other German Bocks. The judges open each bottle, pour a bit into a glass, and judge it. (This process is covered at length elsewhere.) The end result of it is \*\*\*WE WIN\*\*\*  
\*\*\*HOORAY!!!!\*\*\*. My maker has made the best German Bock in the competition, and he wins a blue ribbon. (No, not a Pabst product.) Now, one of us is consumed and two of us are left.

Then the winner of each category goes into "Best of Show". The most senior judges gather a second bottle of the winning beer from each category up from the cooler at a large table, and begin. An immediate problem: When opening one of the other beers, a Munich Weissbeer, it gushes all over. The judges figure it must be a bad cap, since the first bottle of that same Weiss was so good, and so they fetch the third bottle for that entry. It is OK. Finally, it's down to just us and a really good British Bitter. Two beers left. The judges, however, have used all the beer in my second bottle already - so out comes my third bottle, and the third bottle of that ESB, which the judges open and compare. \*\*WE WIN\*\*  
My maker's German Bock is the Best of Show, and he gets a nice engraved pewter beer stein.

What happens to the second and third bottles of the beers that didn't win? The assembled judges and organizers have one hum-dinger of a party! They've earned it, because these things are a lot of work to put on. They drink ALL the homebrew, and make a serious dent into a keg of Goose Island Honkers Ale before it all ends. The empty bottles are given to anyone present who wants them for homebrew.

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Date:Thu, 23 Apr 1992 13:56 EDT  
From: 098518@ROO.FIT.EDU (Rowka)  
Subject: Cat's Meow

Hey Gang!!

I'm brand new at all this Brewing Stuff, but so far I'm diggin' it pretty fierce. I was given one of those "starter kits" that came with "everything you need to make beer at home!"

Well, with it came a can of hopped malt, one of those kits that you all seem so fond of.....NOT. All in all, for a first attempt, I can't say that I was completely dissapointed. I want to start doing something a bit more involved though.

What I'm getting at is... How can I get a copy of the Cat's Meow that I've been reading so much about over these past few days?

THank you so very very much,  
Danny Rocha

098518@roo.fit.edu

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Date: Thu, 23 Apr 92 14:02:30 EDT  
From: bickham@msc2.msc.cornell.edu (Scott Bickham)  
Subject: Nepal Alcoholic Beverage

Grrretings,

One of our german postdocs described an alcoholic beverage he consumed while in Nepal. A large urn partailly filled with millet or similar grain was brought out, and then hot water was poured over the top. It immediately started producing bubbles, and the beverage is supposed to be consumed through straws. He described the taste as mostly hot alcohol, but he doesn't remember much more than that. It was sold as "authentic nepalese beer".

Does anyone know what this concoction is, and is it possible for fermentation to take place that rapidly? It would save me a trip to Nepal if I could get the information here :-)

Scott  
- - -

=====  
=  
C-17 Clark Hall, Cornell University | bickham@msc.cornell.edu  
Ithaca, New York 14853-2501 | bickham@crnlmsc2.bitnet  
=====  
=

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Date: Thu, 23 Apr 92 11:35:19 PDT  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Shipping Homebrew

The subject of "how can I legally ship my homebrew" comes up time after time in this group. Attached is a letter I sent to Charlie Papazian's Compuserve address on this subject. I didn't receive a response, but then I didn't really expect one, since this isn't necessarily the most appropriate way to contact Charlie the Editor (as opposed to Charlie the Homebrewer-at-Large :-)

Also, upon reading it a month later, there are some hints of a personal attack which I certainly didn't intend. If you're reading this, Charlie, and I've offended you, I apologize.

Anyway, my points are pretty clear in the letter, I think, and I'd like to open the subject up for debate here. Should the AHA get involved in the politics of homebrewing? I say, yes!

From gak Fri Mar 20 16:30:37 1992  
To: 72210.2754@compuserve.com  
Subject: Shipping Homebrew

Charlie,

Writing in the Spring 1992 \_zymurgy\_ regarding the shipping of homebrew, you said:

Doing it interstate is technically not allowed if not for analytical purposes. How are you going to ship your brews to a friend? I don't know how you'll do it and frankly I don't need to be told as long as your friend eventually has the pleasure of enjoying your beer. Shhhh.

Is the official position of the AHA to encourage its members to break the law, stupid as it is, in order to share their hobby? I've always considered the purpose of the AHA to encourage homebrewers to participate in the Art of Brewing and to share their ideas, recipes, procedures (and most importantly, their beer!) and especially to help them along the way. By "help", I mean use the organization to get rid of these idiotic, pointlessly restrictive laws. Let your members know to whom they should write to effect these necessary changes. Make the AHA become more than just a clearinghouse for competitions and recipes.

You know as well as anyone that this country is in a Prohibitionist mood. To turn a blind eye toward activities that can cause legal problems for members, rather than to proactively effect positive changes that will free your members from government interference, could send the Art of Homebrewing back underground. We don't need that.

Thanks for listening.

Richard Stueven

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Date: Thu, 23 Apr 92 12:50:35 MDT  
From: smithey@rmtc.Central.Sun.COM (Brian Smithey)  
Subject: Reviving Red Tail Ale yeast

Has anybody successfully fermented a batch of homebrew from the yeast dregs in the bottom of Red Tail Ale? I've got a couple of bottles at home, and I'd like to use the yeast if it's viable.

Also, if anybody has used it, I'd appreciate a review of the characteristics of the finished brew.

Thanks,  
Brian

- - -

Brian Smithey / Sun Microsystems / Colorado Springs, CO  
smithey@rmtc.Central.Sun.COM

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Date: Thu, 23 Apr 92 13:48:25 CDT  
From: Michael J. Gerard <mjgerard@eng.auburn.edu>  
**Subject: RE: Low mash pH**  
Full-Name: Michael J. Gerard

It sounds like you might want to think about using bottled water. I'm at Auburn, AL and the water here stinks (literally). We have some kind of problem (or did) with a cow pasture that was near the water supply. So basically there's ---- in the water.

I've tried three solutions...

- 1) buy bottled drinking or spring water (pH after boiling is around 5.5)
- 2) use a filtering system (pH after boiling is around 5.2)
- 3) boil longer. A long boil with the top off should help raise pH.

If you want to keep your costs down you might be able to use some distilled water (with a high pH) and add it to your tap water. You might get by using two gallons which would only cost you about \$1.20.

Hope that helps,

Mike

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Date:Thu, 23 Apr 92 14:47:44 EDT  
From: "Robert J. Napholz" (GC-HSI) <rnapholz@PICA.ARMY.MIL>  
Subject: SODA KEG

>From: jal@techbook.com (Jim Larsen)  
>Subject: Stainless Steel

>I am in recent receipt of a Cornelius keggng system and I have a  
>few questions regarding its care and feeding.

>1. How does one ferment in steel?

>2. What are the preferred cleaners/sanitizers for stainless?

>3. My current Cornelius inventory consists of one five-gallon and  
>one three-gallon. In addition, I have a Firestone I acquired from  
>a generous Coca-Cola driver. I there a simple means to incorporate  
>this into my system, or should I seek to replace it with another  
>Cornelius?

JIM,

I do all of my fermenting in the carboy, dont think you want any  
sediment in the soda keg. As far as cleaners I use massive amounts  
of bleach with out any problems(only one batch, the second one this  
weekend). Try force carbonation works great!!!!

PS Whats a firestone?? keg??

Rob Napholz

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Date: Thu, 23 Apr 92 15:52:20 EDT  
From: card@apollo.hp.com  
Subject: IBU'S TO HBU'S

4.5 if you assume MAX Utilization of 30

/

IBU = HBU's (3.75) --- this assumes a utilization factor of 25

HBU = IBU/ (3.75) --- this assumes a utilization factor of 25

EX: Bass ALE = 20 ibu's = 5.33 HBU's = 5.33 AAU's

or ~ 1oz of goldings

BTW, 25 is the U.F. that terry Miller uses in his Pale Ale book recipes. Eckhart also states that 25 is a good starting point for the homebrewer.

/Mal Card

p.s. I derived this simple formula using Eckhart and Papazian formulas. along with some help from HBD.

p.p.s. I too said "no wonder my brews have been too hoppy".

p.p.s. You may note that your all-grain hop rate may need to be reduced if you are comparing with your old extract recipes.

IE. 12 HBU's in an extract boil, yields a lower utilization than 12HBU's in an all grain recipe.

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Date: Thu, 23 Apr 1992 17:28 EST  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: IBUs for a steam beer

Bryan Gros asks about IBUs in steam beers.

Anchor bitters with 33 IBUs for their steam beer. In my own brews of interest (4 extract-based steam beers), I have tried the high 30s and low 40s, and the results were usually a little too bitter (although one of them, with a high finishing gravity, was a little too sweet). Next time I try I'm going to shoot for the low 30s.

As for Bryan's particular numbers, below are the answers I got. I've written a short BASIC program that does the calculations for me. I use the equations in Charlie II. As for the utilization rates, I don't use Charlie's table directly; instead, I use a regression equation given to me by Tom Hettmansperger. The equation explains 99% of the variation in Charlie's table, and allows me to estimate utilizations for non-tabled times and gravities. The assumptions I'm making for Bryan's problem are as follows. First, I'm assuming a 2-3 gallon boil with a gravity of about 1.110. If you do a larger boil (giving a lower gravity), the IBUs you get will be higher, so you'll have to adjust the quantities/times down. Second, I'm assuming a 5 gallon batch. Third, I'm assuming hop pellets; if you use leaf hops, you'll get lower utilizations, so you'll need to increase quantities/times. Finally, I'm assuming Bryan's alpha of 8.5%.

First, Bryan considers 13-14 HBUs, i.e. 1.5 ounces. A sixty minute boil will give almost 46 IBUs. To get the 35-40 IBUs Bryan talks about, you would need to add fewer hops. 1.15 oz. gets 35 IBUs and 1.30 gives 40, assuming a sixty minute boil. When Bryan uses the "formula in Papazian or the Zymurgy issue" he gets 1/2 oz. I'm not sure exactly which formulae he's talking about, but my program shows that 1/2 oz. in a 60 minute boil yields just over 15 IBUs. Finally, Bryan's compromise of 3/4 oz. for 60 min., 1/4 oz for 30 min., and 1/3 oz. flavoring (1 min., say) yields  $23 + 4 + 1 = 28$  IBUs, which is probably ok if the California Lager yeast is attenuative enough.

And then again, remember that a bunch of other stuff--kettle geometry, boil vigor, pH, etc.--affect hop utilization, so these numbers are all approximations anyway. If anyone wants to look at the program, or if anyone wants me to redo the calculations assuming different times, alphas, or

gravities, let me know.

- --frank

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Date: Thu, 23 Apr 92 14:39 PDT  
From: /O=vmospfhou/S=nlorscl/DD.SITE=JSCPROFS/@NASAmail.nasa.gov  
Subject: How a competition works.

\*\*\*\*\* PROFS Note \*\*\*\*\*  
From: NLORSCL --VMSPFHOU Date and time 04/23/92 16:43:43  
To: POSTMAN --NASAMAIL

FROM: LAMB, SEAN C. LOR  
SUBJECT: How a competition works.

In regards to Carl West's question about how a competition works, here's the

quick run-down. There are three types of people involved, the orgnaizers, stewards and judges. Your beer shows up at the orgnaizer's place, where they log your entry, put an entry number on your bottles, and put your bottles with entries from the same category. Hopefully they are stored in the

proverbial cool dry place, out of direct light. Preparation for the judging

includes making up the summary score sheets for each category, and merging

categories if there are too few entries. The night before the competition,

the beer is cooled down, and made ready for transport to the competition site

if it is different from the storage site. At the competition site, the beer

is arranged by category and made ready for the stewards. The stewards are

volunteers who open the beer and pour it for the judges. The judges evaluate

the beer, usually using the AHA 50 point evaluation criteria. If there are not

many entries in a category, the judges may decide to award 1st thru 3rd places

in this first round. If there are many entries and the category is split

between groups of judges, the beers that are not boviously flawed are sent to

a second round. One bottle of beer is used in the 1st round.

During the second round, the stewards once again popen and present the beer to

the judges. 1st 2nd and 3rd places are awarded. The 1st place beer in each

category is then judged for best of show. This is where the 3rd bottle is

used. Best of show is usually judged by 4 qualified judges. There is no

score sheet used, they just go at it to determine which of the beers before

them is really the best. It can take time and lead to arguments.

During the 1st 2 rounds, the score sheets are collected by the stewards and

given to the data slaves for tabulation. Most competitions will send the

individual score sheets back to you.

What happens to the left-over beer? It's up to the discretion of the organizer



s, but usually the vultures get it. I ask the judges of my favorite styles about the quality of the entries, and if I find some people that tell me how tough it was, judging all that good beer, I go for it.

And now it's my turn for a question, where can I get Iodophor? Do you make it at home, or do you buy it? Thanks in advance. Hope that this description helped.

LAMB, SEAN C. LOR

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Date: Thu, 23 Apr 92 16:05:43 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Wyeast Number?**  
Full-Name: "John Cotterill"

Does anyone have the phone number at Wyeast? I have a 1056 question that  
only  
they can answer. Thanks....  
JC  
johnc@hprpcd.rose.hp.com

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Date: Thu, 23 Apr 92 20:24:51 EDT  
From: Eric Rose <rose@aecom.yu.edu>  
Subject: USE OF POLYCLAR AND LACTOSE

Hiedeehoo,

I need some advice on the use of polyclar, that miracle of modern technology to whisk those tannins out of my beer. I plan to add it at bottling time.

MUST I BOIL IT? (for sanitization)

CAN I BOIL IT? (in water, that is: will it just melt and be useless?)

and about lactose, can anyone give me an idea of how much to use in a 5-gallon batch? I'm making a raspberry-wheat beer, and I want some sweetness to bring out the raspberry taste. I've got 8oz of lactose. Should I use it all?

peas,

--  
\*\*\*\*\*  
\* \*  
\* Eric Rose \*  
\* Albert Einstein College of Medicine \*  
\* 1300 Morris Park Avenue \*  
\* Bronx, NY 10461 USA \*  
\* \*  
\* INTERNET: rose@aecom.yu.edu \*  
\* \*  
\*\*\*\*\*

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Date: Thu, 23 Apr 92 11:38:43 CDT  
From: whg@tellabf.tellabs.com (Walter H. Gude)  
Subject: Re: HBUs and IBUs???

Funny you should ask. I dredged the collective knowledge of the HBD on this very subject a while ago. Following are my responses.

So with 35 IBUs = 7.8 - 8.9 AA pellets  
(8.2 - 9.5 AA whole leaf) or about 1 oz.

If your not doing a full boil (or if the recipe was formulated that way) you'll have a higher gravity in the boil and utilization will go down. (If you boil 2.5 gallon and the 5gal have a 1.045 G then the boil has a gravity of 1.090. This will cause hop utilization to go down by 20%, and you'll need around 10 AAUs to get 35-40 IBUs) Confused? I know I am? :-)

---

To: whg@tellabf.tellabs.com@juts.ccc.amdahl.com, \*@amail.amdahl.com  
Status: RO

IBU = HBU \* (%utilization / (gallons \* 1.34))

One number I remember for utilization is 30%, for 60 minute boils of standard (1.040) worts. In that case, then:

IBU = HBU \* (30 / (gallons \* 1.34))

archive site) gives 30% for pellet and 28% for leaf for a 60 minute boil in a

>From srussell@snoopy.msc.cornell.edu Thu Mar 12 11:25:17 1992

Jackie Rager's article in the Hops special issue says to divide the factor you would get w/o considering gravity by a correction factor of:

$1 + 5(G-1.050)$

for  $G > 1.050$  (and leave it at 1 for  $G < 1.050$ )

---

From: Frank Tutzauer <uunet!ubvms.cc.buffalo.edu!COMFRANK>  
variables. The formula is:

$U = \exp[-23.63 + .12896*t + 37.76*s - .00068496*t^2 - 18.01*s^2 - .04187*t*s]$

where U, t, and s are of course utilization, time, and s.g, and where exp means raise e to the bracketted power (e = 2.7182...). Now, many other things

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Date: 23 Apr 92 14:16:00 +1700  
From: SHERRILL\_PAUL@Tandem.COM  
Subject: Here's the first cut at the pepper beer

Most replies said to attempt to introduce the pepper's into the beer as late as possible. So I am going to just put a slice in a few bottles and see how it goes. This way I don't blow a whole 5 gallons on this little perversion of mine.

Here's the whole recipe:

6 lbs anderson light malt extract  
8 oz light crystal  
1.5 oz cascade (boiling)  
0.5 oz cascade (finishing)  
Wyeast pilsner yeast

Ferment at 50 degrees (primary). Secondary at 45 degrees.  
At bottling place a piece of pepper in a dozen bottles. Some serranos, some jalapenos and a variety of sizes.

That's what I call a lawnmowing beer.

paul

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End of HOMEBREW Digest #871, 04/24/92  
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Date: 24 April 1992 06:35:36 CDT  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: Pepper Beer

Consider the commercial example, CAJUN BEER, made by General Brewing Company. It is available fairly widely. The recipe they appear to use:

1. Brew Pabst Blue Ribbon
2. Add hot pepper oil

The flavor is, well, predictable. It is not an especially pleasant combination of flavors. This is odd, since beer goes so well with hot peppery food. At least you will be improving on Step 1.

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Date: Fri, 24 Apr 92 09:51:16 EDT

From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>

Subject: Re: Cat's Meow 2 - How do I keep my printer from exploding?

I hacked the cats meow so that psrev would deal with it. You can FTP it from hendrix.itn.med.umich.edu:/pub/cat2.ps.Z (login anonymous, of course). Don't forget BINARY mode. Also there are the even and odd page files for printing double sided (print odd, take out the paper, turn it over, and print even).

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Fri, 24 Apr 92 09:57:10 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: homebrew "steam" beer and hopping rate

Tony Babinec computes an IBU to HBU conversion factor of 1/3.8 to 1/4.5 (utilization 25% to 30%), and suggests using the 1/3.8 factor when reading AHA guidelines, etc. I assume this is in a 5 gallon batch.

Well, since you're approximating anyway, how about using a simple factor of 1/4, instead. Lots easier to do in your head than 1/3.8.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Fri, 24 Apr 92 10:00 EDT  
From: Mike\_Mahler@vos.stratus.com  
Subject: List of homebrew competitions?

Is there a mailing list I can get (US or email) that tells me about brew competitions?

I'd like to start entering some so I can learn more about how to make my beer better (if they do indeed provide helpful critiques during judging).

Best wishes,

Michael (mm@bigbootay.sw.stratus.com)

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Date: Fri, 24 Apr 92 10:26:58 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: IBUs

So is there any way an amateur can actually measure IBUs? Or does it require equipment like a gas chromatograph?

Inquiring minds want to know!-)

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Fri, 24 Apr 92 09:13:49 -0600  
From: DAMON\_NOEL/HP0800\_01%hpcsee.col.hp.com@col.hp.com  
Subject: Airstat

Help!! A while back I asked for a mail order source for a Hunter Airstat  
but  
got no replies...I'm still hopeful that someone knows where I can get one  
of  
these critters since there have been a number of comments on them on HBD  
in  
the past. ????

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Date: Fri, 24 Apr 92 9:35:44 MDT  
From: Richard Stern <rstern@col.hp.com>  
Subject: Large boiling pot and propane cooker

I'm moving to all-grain brewing, and I need some help/advice on equipment.

I have 2 options:

- 1) Get a large stainless boiling pot (32+ qt), and brew 5 gallon batches on the stove. The pot will cost me \$100-150.
- 2) Convert a keg into a boiling pot, and get a propane cooker to supply the heat. I assume this means boiling in the garage (or back yard?)

I'd really like to go with #2, since it will enable me to brew 10-13 gallon batches. But I have a few questions:

- a) Are kegs stainless?
- b) Do I need a lid? Or do I just brew without one?
- c) Any concerns about brewing in my garage or back yard?
- d) Where can I find a large propane cooker??

Any other help/advice/comments will be greatly appreciated !!

Thanks a lot!!

Richard Stern  
rstern@col.hp.com

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Date: Fri, 24 Apr 92 09:49:44 PDT  
From: johno@sherpa.com ("John Olson")  
Subject: Himalayan homebrew

The Himalayan homebrew we saw a lot in Nepal is called "chang." It looks like milky water, has little white chunkies in it, and tastes like bread yeast smells. It seemed mildly alcoholic, after handicapping it for the altitude.

It was quite enjoyable, however, but mainly because of the surroundings.

The Sherpas brew chang from millet, in large plastic food drums left behind (i.e. dumped along with all the other trash) by departing expeditions. Because so many drums are dumped, production capacity seems quite high along the tourist routes. There was one in the corner of every kitchen we saw.

They do not seem to boil or sanitize anything. In fact, apart from a working knowledge of fermentation, it appears that the concept of microorganisms of any kind has not reached much of Nepal.

A landlady serves her guests room-temperature chang in clear glasses from a pitcher that she fills by dipping into said expedition drum. She comes around with the pitcher once in a while offering refills. The bill is on the order of pennies.

All Western medical advice says don't drink the chang, for the same good reasons you don't drink the water (which reasons are abundantly obvious in Nepal), and most of our group prudently didn't. Two of us with less concern, who had somehow avoided GI problems and were feeling immortal, enjoyed it on several occasions with great pleasure and no ill effects.

Chang is very nice enjoyed while sitting back in a lodge kitchen in the afternoon. The Sherpas on a crew head there after seeing to more safe and sane refreshments for the tourists.

It is best enjoyed, however, later in the evening after the other westerners have crashed. The Nepalese trek crews love to stay up late in the kitchen, singing and dancing and playing a drum, the national instrument, with a little chang.

I haven't looked for recipes, because I prefer Our kind of beer better. If I were to make chang, it would be as a novelty, or for refreshments for the big slide show.

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Date: Fri, 24 Apr 92 15:45:32 edt  
From: michael@frank.polymer.uakron.edu (Micheal Yandrasits)  
Subject: dandelion wine

Has anyone out ther made dandelion wine? I just picked 21 pints of dandelion flowers to make 5 gallons of wine. I'm up scaling the following 1 gallon recipie:

4 pints dandelion flowers (as little "green" as possible)  
18 oz chopped sultanas (white raisins)  
1 1/2 lbs corn sugar  
3 teaspoons citric acid  
2 camden tablets

The recipie calls for making a "dandelion tea" by steeping the flowers in a warm water for 24 hours. I've done this part and the "tea" is a yellow-brown color with a very grassy smell and taste. Is this what is supposed to happen? I've tasted and smelled the flowers very carefully and quite frankly they don't taste like much at all. Will some "magic" happen durring fermentation and aging (not at all uncommon in this type of endeavor)? I plan to go ahead with the brew since after 8 years of beer and wine making I'm compelled to make the quintessential homemade wine but any suggestions would be greatly appreciated.

Mike

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Date: Fri, 24 Apr 92 14:03:52 -0700  
From: ktk@nas.nasa.gov (Katy T. Kislitzin)  
Subject: Beer Tasting for NASA/Ames, May 1

Attention NASA/Ames homebrewers!

Are you interested in showing off your beer? In tasting the fruits of others' labor? I am arranging a homebrew tasting at Ames for Friday May 1. If you are interested in joining us, please send me email and I will fill you in on specifics.

- --kt

ktk@nas.nasa.gov x44622

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Date: Fri, 24 Apr 92 14:41:47 HST  
From: richard@pegasus.com (Richard Foulk)  
Subject: more malting

A little over a month ago I posted asking about malting. Lots of good information has flowed in since then. There's still a lot of experimenting to do, but it seems to be working fairly well.

(Someone sent me a list of kilning temperatures for different styles of malt, which I've misplaced. I'd appreciate it if whoever sent it would please send it again. Or post it, there are a number of others that are interested.)

The real breakthrough came when I switched from an initial soak of two days to two hours. The whole barley from the local feedstore seems to be almost 100% viable using this approach. Without attempts to slow things down the malt goes to full modification in less than three days.

My first brew from home-malted barley is underway now. This was also my first all-grain brew, so lots to learn here. The mash seemed to work as expected, things got nice and sweet as they're supposed to. The wort is quite cloudy, perhaps due to a very poor crush, but looks are the least of my worries at this point.

The wort smells good and the yeast seems to love it.

I have a few unanswered questions that I was hoping someone else in netville might be able to shed some light on. BTW, many of the details of commercial malting operations don't seem to apply to home-malting or feedstore barley.

- \* Is the main purpose of kilning, for light malts, simply to add color and a slightly different flavor to the brew? Or does it play some other important role? I've heard it said that it stops the malting process, but drying seems to do that quite well.
- \* Is there something that I can safely mix with the steep water that will retard bacteria growth (keep the grain from going sour) without adversely affecting the malt? (I currently do a lot of rinsing after the steep, every few hours or so, but this seems to speed up the sprouting process more than is preferable.)
- \* Is there an easy way to remove the roots from the grain? Is it really necessary to bother?

Some have said that feedstore barley has the wrong protein content for making beer. I don't buy this. It may be inappropriate for some styles of beer, or for making light beers. Those issues simply don't matter at this point.

Any and all info and pointers on home malting are most appreciated.

- - -  
Richard Foulk richard@pegasus.com

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Date: Sat, 25 Apr 92 05:16:22 EDT  
From: perley@easygoer.crd.ge.com (Donald P Perley)  
Subject: SODA KEG

Rob Napholz says:

>sediment in the soda keg. As far as cleaners I use massive amounts  
>of bleach with out any problems(only one batch, the second one this  
>weekend).

A word of warning, especially since you have just done one batch.  
Don't leave bleach solution standing in stainless for a long time  
(long term storage, or even overnight). It is a strong enough  
oxidizer that even stainless steel will rust.

I left some stuff soaking in my kitchen sink overnight, and found a  
couple of rust spots on edges (like around the drain, or where there  
was a scratch in the sink). They scrubbed off easily, but you wouldn't  
necessarily see them inside the keg, and it would be more severe  
if you left it for a few weeks while waiting for your next batch  
to be ready.

-don perley

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Date: Sun, 26 Apr 92 01:34 EST  
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: Wyeast's New Packages

Well, I just picked up a package of Irish Ale Yeast at my local brewing store (Brewmasters in Rockville, MD...a great little place with >200 brands of extract in stock), and the new package struck a very familiar note. I'm in the US Air Force, and have been forced occasionally to subsist on "field rations" once in a while. If you followed the Gulf War human interest stories, you may know the new field rations (since about 1987) are called "MREs", short for Meal, Ready to Eat. These replaced the "C" rations, which had been around since WWII. The main difference is the MRE comes in envelopes, while the C rats came in cans (hence, MREs are far lighter). MREs are also much more palatable, but that's beside the point. The main dish (scaloped potatoes with ham, my personal favorite, or chicken ala king, etc., etc.) is in an olive drab foil pouch. The rest of the meal is in other plastic and foil pouches of similar blend-in-with-trees colors, and the whole thing is in a large plastic bag. Getting back to the point, the Wyeast package is PRECISELY the same as the pouch in which the main dish of an MRE is packed. The same color, the same double notches to tear it open on both sides, the same fabric-like pattern from sealing all around, the same horizontal ridges in the bottom edge.. .the only difference between the packages is the Wyeast label (which is stuck on). So now we all know (or at least suspect) how Wyeast solved their packaging problems...they copied the US military! Now if I can just get over the flashbacks of cold "ham and cheese omelet" for supper. Can anyone at Wyeast verify this? Was it intentional? The new packages work great, but I never had a problem with the old one exploding, either.  
- --Scott Welker

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End of HOMEBREW Digest #872, 04/27/92  
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Date: Wed, 29 Apr 1992  
From: Rob Gardner (Homebrew Digest Guy)  
**Subject: We're Back**

In case you were all wondering what happened to the digest on Tuesday and Wednesday, here's the story. Late Monday afternoon, a manager armed with our root password thought that my disk was a tape drive and successfully wrote a tar image to it, thus destroying part of the filesystem containing all the digest scripts. I just finished piecing it all back together, and I think the digest should pick up where it left off. Thank you all for relaxing and not freaking out!

Rob

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Date: Mon, 27 Apr 1992 06:18:23 PDT  
From: Gregory\_Crawford.Wbst129@xerox.com  
Subject: re: Airstat

>Help!! A while back I asked for a mail order source for a Hunter  
Airstat but  
>got no replies...

I just bought an Airstat from American Brewmaster (I think that was the  
name).  
They advertised the airstat in the latest issue of Zymurgy. I don't have  
the  
info here at work but if you let me know I will bring in the magazine and  
send  
you the info.

Greg

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Date: Sun, 26 Apr 1992 20:00:00 -0400  
From: Nick Zentena <nick.zentena@canrem.com>  
Subject: draft systems?

Hi,  
Has anybody used the beer ball draft system?  
Also does anybody know about the Canadian  
availabilty of the product. How about a non  
1-800 number for the company?

Thanks  
Nick

- - - -

DeLuxe 1.21 #9621 nick.zentena@canrem.com

- - -

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Date: Mon, 27 Apr 1992 11:25:12 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: hops

A couple of hops questions:

It is thought to be a good idea to allow just 3 or 4 shoots to grow.  
I've got a plant with 6 very healthy shoots. I was thinking of having 3 lines, with 2 shoots on each line. Good idea? Bad idea?

Does the method of making a plant split into 2 main branches by snipping off the top work for hops?

Russ

---

Date: Mon, 27 Apr 92 11:26 CDT  
From: korz@ihlpl.att.com  
Subject: TSP/RATC

jal writes:

>2. What are the preferred cleaners/sanitizers for stainless? I  
>know of those who swear by between TSP or Iodophor, and one who  
>even uses bleach with minimum exposure.

It is my understanding (from Charlie's TCJoHB, I believe) that TSP (trisodium phosphate) is a good cleaner (for label removal, I believe), but not a sanitizer. I believe George Fix introduced Iodophor to the HBD and recommends it for SS because Chlorine Bleach reacts with SS.

I purchased a bottle of Iodophor a few months ago, but had been hesitant to use it, not knowing the proper concentration to use. As an experiment, I bottled a batch where half the bottles were sanitized with 200ppm Iodophor and half with 200ppm Chlorine Bleach. After sanitizing (with one of those Italian-made, red-and-white bottle sanitizers) I rinsed with hot tapwater using my Jet bottle washer.

Two weeks later, all the Iodophor bottles have ring-around-the-collar. None of the Bleach bottles do (yet -- see NOTICE).

NOTICE: I had recently developed a ring-around-the-collar problem in my brewery (read, basement). I was using 100-200ppm Chlorine Bleach but was not changing it (I would used the same gallon of sanitizing solution for the entire batch -- bad idea). I had gotten cocky and my sanitation had become lax. I've since become more careful when sanitizing and have not had problems with the ring-around-the-collar (knock on wood). Note, that some bottles had more RATC and some had less. Some brews did not have any. When it did appear, it would show up as pinhead-sized dots at the liquid level, unevenly spaced around the entire circumference. I will check for a correlation with dryhopping tonight.

I just re-read a personal email conversation with George, who said that the Chlorine in my municipal water will (to some degree) counteract the Iodophor. He suggested that I add more Iodophor till a "good color is established." Hmmm. Maybe I should have added more Iodophor? The Iodophor I'm using has an indicator which makes the solution amber when it is working and clear when it should be changed. The solution I used was about the color of American Light Lager. Maybe I should have added Iodophor till the color was like Bass Ale? George? Maybe the problem is in my water (Palos Hills municipal -- purchased from Chicago South branch)?

Has anyone identified the creature(s) responsible for ring-around-the-collar? I assume it's aerobic since it only hangs out at the liquid level. I have not tasted any acidity in any of my RATC brews -- I had assumed, therefore, that it was a mold. In fact, I have not noticed any ill-effects from the RATC other than cosmetic. Comments?

Al.

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Date: Mon, 27 Apr 92 11:37 CDT  
From: korz@ihlpl.att.com  
Subject: Light-struck beer

I had read in the HBD, that a week or two in the dark at 50F will "cure" light struck beer. I just finished a six of Newcastle Brown Ale. I recall that the beer was stored at room temp under fluorescent lights in the store. The first bottle (1 day of chilling at 50F) smelled skunky. Subsequent bottles (after a week or so at 50F) did not have a skunky smell. Anyone else notice this phenomenon?  
Al.

-----

Date: Mon, 27 Apr 92 11:54 CDT  
From: korz@ihlpl.att.com  
Subject: Anchor IBU

Bryan writes:

>I was designing my recipe for my steam beer (see post above) and  
>bought some Northern Brewer hops. The store said 8.5% AA. I  
>noticed most recipes for an Anchor-type beer said 13 or 14 HBUs.  
>This means about 1.5oz in my 5-gallon batch.  
>  
>I checked Eckhardt and he said steam beer: 35-40 IBUs. I decided  
>to take the plunge and figure out IBUs. If I use the formula in  
>Papazian or the Zymurgy issue, I get something like 1/2 oz for 60min.  
>(Don't have the formula with me). So how can these two different  
>measurements be off by so much? Is this why all my beers so far  
>have been pretty darn hoppy?  
>Should I just switch to IBU calculations and go by experience?  
> I ended up comprimising and using 3/4 oz for 60min, 1/4 oz for  
>30 min, and 1/3oz for flavoring. I have no idea what it will taste  
>like.

You goofed in your calculations somewhere. According to the Zymurgy  
Hop Special Issue (I use this issue so much I should buy another one ;^)

'Steam'-clones should have 40 IBU. According to the calculations in  
the Hop Special Issue, if you are making 5 gallons with a boiling gravity  
under 1050 and want 40 IBU using a 60 minute boil of 8.5%AA hops, you  
should use 1.051077 ounces of hops. I suggest rounding to 1 oz.

I don't have my copy here at work so I cannot accurately calculate the  
actual IBU you used (you didn't post the boil gravity anyway), but  
a thumbnail calculation would indicate you got somewhere around 32 IBU.

DON'T DISCOUNT BOIL GRAVITY -- I DID ONCE ON A 1084 BOIL AND WILL NEVER  
FORGET TO DO IT AGAIN! The IPA I made would go well on pancakes.

Al.

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Date: Mon, 27 Apr 92 12:18:20 CDT  
From: peschko@mermaid.micro.umn.edu (Edward Peschko)  
Subject: newbie questions

hello all....

Forgive me for some newbie questions... but are there any good sources (catalogs, shops near the minneapolis area, etc.) for starting up shop (in brewing and/or vinting)? What are the essential things I am going to need, how much space am I going to need, etc... etc... etc... Email me at peschko@mermaid.micro.umn.edu, please.

Thanks a lot,

Ed

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Ed Peschko "Gentlemen... you can't fight in here!  
peschko@mermaid.micro.umn.edu This is the WAR ROOM!!!!" -Peter Sellers  
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Date: 27 Apr 92 11:27:17 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: First Round Final

Subject: First Round Final Time:11:03 AM Date:4/27/92  
Well we are finally finished here in San Francisco. We concluded our  
judging  
of 761 entries this past Saturday. With the exception of having a few  
larger  
flights than we'd have liked, everything went pretty much as we planned.

I'd like to say "Thanks!" to all who participated. We had a great  
turnout of  
judges, stewards, and volunteers.

Special "Thanks!" to Bruce Joseph and Anchor for allowing us to disrupt  
the  
brewery for the month of April.

Now on to Milwaukee!

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Mon, 27 Apr 92 14:31:38 EDT  
From: bickham@msc2.msc.cornell.edu (Scott Bickham)  
Subject: Malting

Richard Foulk asks,

> \* Is the main purpose of kilning, for light malts, simply to add color  
> and a slightly different flavor to the brew? Or does it play some  
> other important role? I've heard it said that it stops the malting  
> process, but drying seems to do that quite well.

> \* Is there something that I can safely mix with the steep water that  
> will retard bacteria growth (keep the grain from going sour)  
> without adversely affecting the malt? (I currently do a lot of  
> rinsing after the steep, every few hours or so, but this seems to  
> speed up the sprouting process more than is preferable.)

> \* Is there an easy way to remove the roots from the grain? Is it  
really  
> necessary to bother?

1. Kilning is important because it begins the destruction of the  
enzymes,  
which is continued into the mash process. Ordinary drying will not  
do  
this. Kilning the malts also changes the color of malts by producing  
melanoidins via the Maillard reaction. DMS is also destroyed in the  
strong kilning that pale ale malts undergo.

2. Alkaline steep waters can check microbial growth and steep phenolic  
materials from the grain. Non-Reinheitsgebot maltsters sometimes use  
gibberic acid or potassium bromate to reduce malting losses. A  
decent reference on this is "Malting and Brewing Science", ed. by  
D.E. Briggs et.al., London; New York: Chapman and Hall (1981-82). I  
don't know if you can find this book, but it is kept on reserve here  
at one of the Cornell libraries.

3. I remember reading that if the malt is dried correctly, then the  
roots  
fall off very easily. They actually have a high nutritional value  
for  
livestock, so maltsters go through great efforts to recover and sell  
the roots.

Keep us posted - this is something I'm interested in trying someday.

Scott

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Date: Mon, 27 Apr 92 12:39:35 -0400  
From: chrisbpj@ldpfi.dnet.dupont.com  
Subject: Pepper experience

Sorry I'm lagging a bit on my response, but I did want to put in my 2" worth. A while back, my brother decided to try making some stir-fry dish from scratch. The recipe called for roasted red peppers (the HOT kind...). My mom and I just just happened to be in the house at the time he decided to roast the peppers...

He put them in a small skillet and started dry-roasting them on the stove. After a few seconds, they started giving off a light smoke. All of a sudden, my brother started coughing like he couldn't stop, then ran outside with the skillet. I went into the kitchen to see if he was alright, and I started coughing too. I had to run outside and join him, where we both just stood there coughing. After about 10 minutes, we were finally able to go back into the kitchen. We ended up opening all the doors just to get rid of the fumes. When we'd finally thought the house was pretty much free of fumes, we heard this endless coughing coming from upstairs - turns out the fumes had drifted up there too!

Anyway, the moral of this story is, if you're planning on roasting red peppers (for beer, or whatever), do it outside on the barbecue and wear a bandana - the fumes are unbearable! BTW, the peppers tasted great!

-Pete

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Date: Mon, 27 Apr 92 14:09:14 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: Pilsner from 1-step Infusion?

Ok, I finally ordered a refrigerator thermostat and I hope to make my first lager this weekend, a pilsner.

I know that these are traditionally made from less modified malts which require a protein rest, but I plan to use fully modified British pale malt and do a single stage infusion in a picnic cooler, unless someone here can successfully talk me out of it.

Are there any \*REAL\* problems with making a pilsner from British malt, such as serious off flavors? I know the color should be okay, since I've made very pale beers from the same malt.

Thanks for your consideration,  
Jon Binkley

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Date: Mon, 27 Apr 92 15:32 CDT  
From: korz@ihlpl.att.com  
Subject: Re: Competition Question

>I have a few corrections to Roger's "What Happens to my Three Bottles"  
>story. What Roger wrote is sort-of correct for the way is used to  
>be before the change to the two-round regional/national system.  
>

>On competition day, a couple dozen judges gather in Goose Island's  
>banquet room. They sit three to a table, and each table will judge one  
>type of beer. I am a German Bock, and one of my three bottles is brought

Not exactly. Under the new system, only one beer is required for the first round. "Winners" of the first round (three beers in each category) are notified (by May 8th this year, I believe) and asked to send another two bottles for the second round judging. I don't know exactly what happens to the extra bottles if brewers send three instead of one to the first round.

>to their table along with the other German Bocks. The judges open each  
>bottle, pour a bit into a glass, and judge it.

>Then the winner of each category goes into "Best of Show". The most  
>senior judges gather a second bottle of the winning beer from each  
>category up from the cooler at a large table, and begin. An immediate  
>problem: When opening one of the other beers, a Munich Weissbeer, it  
>gushes all over. The judges figure it must be a bad cap, since the first  
>bottle of that same Weiss was so good, and so they fetch the third  
bottle  
>for that entry. It is OK. Finally, it's down to just us and a really  
good  
>British Bitter. Two beers left. The judges, however, have used all the  
>beer in my second bottle already - so out comes my third bottle, and the  
>third bottle of that ESB, which the judges open and compare. **\*\*WE WIN\*\***  
>My maker's German Bock is the Best of Show, and he gets a nice engraved  
>pewter beer stein.

Not quite. The brewer's are asked to send a second and third bottle for the second round. One of these bottles will be used for the second round judging. The other will be used if the beer wins first place in the category and goes on to the "Best of Show" judging.

Al.

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Date: Mon, 27 Apr 92 15:58:50 CST  
From: C05705DA@WUVMD.Wustl.Edu  
Subject: whitbread ale yeast

I'm relaying some info i've heard. I don't know if it's true or not but  
Whitbead will be discontinueing their dry ale yeast. that's all.

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Date: Mon, 27 Apr 92 17:27:59 CDT  
From: stevie@spss.com  
Subject: Kegs and Propane

Richard Stern <rstern@col.hp.com> asks, in reference to converting a keg and using a propane cooker:

- >a) Are kegs stainless?
- >b) Do I need a lid? Or do I just brew without one?
- >c) Any concerns about brewing in my garage or back yard?
- >d) Where can I find a large propane cooker??

Simply put: a) yes; b) no; c) no problem in your backyard; propane cookers are not recommended for indoor use, but you can get away with it if your area is VERY WELL ventilated (open windows, doors); d) many sources -- Alternative Beverage in NC sells the simple and effective Cajun Cooker, as do others.

I've used a propane burner for over a year now, and definitely recommend one as a fairly inexpensive alternative to slow, stove top boiling. If you thought you had a good rolling boil before, think again. You'll also easily cut an hour off your brewing schedule by reaching that boil substantially faster. Go for it!

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Steve Hamburg    Internet: stevie@spss.com  
SPSS Inc.    Phone: 312/329-3445  
Chicago, IL Fax: 312/329-3657

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Date: Mon, 27 Apr 92 9:36 GMT  
From: PHILLIPSA@LARS.AFRC.AC.UK  
Subject: Fining without cruelty

Dear HBD,

I usually fine my beer, a day or two before moving from secondary to barrel, with either gelatin or ininglass. This works fine, and I get crytal-clear beer after 4-5 days in barrel (of course, it may clear OK without fining, but I've never tried it). The problem is, my partner is a vegetarian, and objects to my putting animal products in the beer she drinks. Up to now, I've managed to convince her that all the fining agent drops out of the final product, but I'm not sure that's too convincing. My question is: is there a fining agent which I can use with a clear conscience?

I brew mainly ales with the occasional Pilsner (the latter brews tend to be significantly cloudier, probably protein haze due to my inefficient decoction mash technique).

P.S. Can someone send me an address/phone/FAX number for Zymurgy so that I can get an overseas subscription?

Thanks in advance,

Andy Phillips,  
Long Ashton Research Stn,  
Agricultural & Food Research Council  
Bristol, BS18 9AF  
UK  
Internet: PHILLIPSA@LARS.AFRC.AC.UK

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Date: Mon, 27 Apr 92 12:56:17 pdt  
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>  
Subject: Re: Warning about BAA

radavfs@ube.ub.umd.edu said:

>Well, brewers, I was one of those remarkably excited about BAA when  
>I heard about it, but when I called I was sorely disappointed - not  
>about the company, which sounds magnificent, but about the factthat  
>that they only ship to IL and surrounding states (WI,MN,IA,IN,KY  
>or wherever, but definiftely not to MD!).

When did you call them? When I first heard about them a few months ago,  
they wouldn't ship to CA but were planning to soon. Last week they  
signed  
me up. Sorry, but I don't have their number handy. Try information at  
800-555-1212.

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Date: Mon, 27 Apr 92 23:28 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Dandelion Wine

To: Homebrew Digest  
Fm: Jack Schmidling

>From: michael@frank.polymer.uakron.edu (Micheal Yandrasits)

>Has anyone out ther made dandelion wine?

Great minds travel the same roads. My wife and I were poring over my collection of winemaking books trying to integrate all the recipes and procedure into one that makes sense. Talk about contradictions and momilies...

Steep one day... steep seven days.  
Remove all the green calixes.. don't bother.  
Steep in boiling water... never boil.  
Don't steep at all, just ferment the whole mess.

My wife spotted a vacant factory with about an acre of yellow but you just know the day we go to pick, the lawn mowers will be pulling away.

I am pure culturing Red Star champaign yeast for this project so I can't start till the yeast is ready and we are shooting for this weekend.

>I'm up scaling the following 1 gallon recipie:

4 pints dandelion flowers (as little "green" as possible)  
18 oz chopped sultanas (white raisins)

Thank you.... we were wondering what sultanas were... My wife suggested sultans' wives.

1 1/2 lbs corn sugar  
3 teaspoons citric acid  
2 camden tablets

Here is what we came up with:

4 gallons dandelions  
4 gallons water  
8 lemmons  
4 lb raisins  
10 lb sugar

Bring water to boil. Dump in the stuff and pitch when cool.

>The recipie calls for making a "dandelion tea" by steeping the flowers in a warm water for 24 hours. I've done this part and the "tea" is a yellow-brown color with a very grassy smell and taste. Is this what is supposed to happen? I've tasted and smelled the flowers very carefully and quite frankly

they don't taste like much at all. Will some "magic" happen durring  
fementation  
and aging (not at all uncommon in this type of endeavor)?

I think the whole thing is a conspiracy. It seems like dandelion wine  
is to  
wine what Bud is to beer. I made some years ago but have no  
recollection of  
how or what it tasted like but like you, I was itching to give it a  
whirl.

Keep us posted.

>From: richard@pegasus.com (Richard Foulk)

> \* Is the main purpose of kilning, for light malts, simply to add color  
and a slightly different flavor to the brew? Or does it play some  
other important role? I've heard it said that it stops the malting  
process, but drying seems to do that quite well.

All of those sound pretty important to me. One you missed is that it  
would  
rot during the 4 to six week curing period if the water content was not  
reduced to very low levels.

The most obvious and important probably is the taste. It just does not  
taste  
like malt if just dried. The kilining brings out the sweet malty  
flavor.

> \* Is there something that I can safely mix with the steep water that  
will retard bacteria growth (keep the grain from going sour)  
without adversely affecting the malt? (I currently do a lot of  
rinsing after the steep, every few hours or so, but this seems to  
speed up the sprouting process more than is preferrable.)

Rinsing three or four times a day should keep the bacteria to  
undetectable  
levels and is just good hygiene. Anything you mix with the grain will be  
absorbed and get into the beer. Stick with water.

> \* Is there an easy way to remove the roots from the grain? Is it  
really  
necessary to bother?

By the time it is ready to kiln, they sort of take care of themselves. I  
just reverse the drying fan and they just blow away.

>Some have said that feedstore barley has the wrong protein content for  
making beer. I don't buy this. It may be inappropriate for some  
styles of beer, or for making light beers.

The only problem I have had with feedstore barley is a 50% viability  
which  
means that 50% of my malt is rotting barley. As I had no other source,  
I  
gave up.

BTW, congratualtions on taking home brewing one step further. No one  
will  
accuse you of being a cake mix brewer.

js

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Date: 28 Apr 92 07:40:21 EDT

From: CHUCKM@csg3.Prime.COM

**Subject: Dandelion Wine**

Greetings fellow homebrewers...

Can somebody please tell me/ post / re-post where I may get  
copies of Cat's Meow and Cat's Meow the Sequel...

Please reply to [chuckm@csg3.prime.com](mailto:chuckm@csg3.prime.com)

Thanks in advance.....

chuckm

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Date: Wed, 29 Apr 92 19:40:40 EDT  
From: Eric Rose <rose@aecom.yu.edu>  
Subject: USE OF GELATIN

Continuing the questions about finings:

How do people like to use gelatin in beer? Does it work for clarification?

It's supposed to snag the suspended yeast and pull it to the bottom. If I put gelatin in at bottling time, will I have problems with achieving carbonation? Will I get carbonation at all?

Please advise.  
thanks.

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*****  
* *  
* Eric Rose *  
* Albert Einstein College of Medicine *  
* 1300 Morris Park Avenue *  
* Bronx, NY 10461 USA *  
* *  
* INTERNET: rose@aecom.yu.edu *  
* *  
*****
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End of HOMEBREW Digest #873, 04/30/92  
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Date: Thu, 30 Apr 1992 7:20:57 -0400 (EDT)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: re: Pepper experience

Ah yes the lovely acrid fumes of roasting poblanos. If you have an industrial grade ventahood over the stove, the problem is minimal. Also a hand-held propane torch, tongs and gloves can be used to do the same thing. I usually use the bbq pit though.

Any one ever try a Habanera or Scotch bonnet in an ale? Yowwee!!

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Date: Thu, 30 Apr 92 09:13:49 GMT-0500  
From: sdavis@laforge.ksc.nasa.gov (Steve Davis)  
Subject: Sterilizing Solutions

Greetings...

A local brew shop carries a bag of white crystalline powder that is simply labeled "Sterilizing Solution Mix". Supposedly, you just mix a few teaspoons per gallon of water, and you can sterilize anything instantly. We tried this stuff with our last batch, which has just passed the bottling stage. The wort tasted normal at this point, so there doesn't seem to be any contamination yet.

Does anyone have any experience with this stuff, or know what it might be? We've been using bleach and water up until now, but that required soaking for a day or more for proper sterilization. Other than speed, what are the advantages/disadvantages of the two?

Steve Davis  
Kennedy Space Center, FL  
sdavis@laforge.ksc.nasa.gov

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Date: 30 Apr 92 07:40:09 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
**Subject: Extra Bottles**

Subject: Extra BottlesTime:7:35 AMDate:4/30/92  
In HBD #873 A1 writes:

>I don't know exactly what happens to the extra bottles if  
>brewers send three instead of one to the first round.

We drink 'em!

RW...

Russ Wigglesworth      CI\$: 72300,61  
|~~|    UCSF Medical Center    Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/    Dept. of Radiology, Rm. C-324    Voice:      415-476-3668 / 474-8126  
(H)  
|\_\_|/    San Francisco, CA 94143-0628

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Date: Thu, 30 Apr 92 10:06:26 CDT  
From: jlf@palm.cray.com (John Freeman)  
Subject: Dandelion wine

>  
> Here is what we came up with:  
>  
> 4 gallons dandelions  
> 4 gallons water  
> 8 lemmons  
> 4 lb raisins  
> 10 lb sugar

I would recommend using white grape juice instead of raisins. Just  
my two cents worth.

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Date: Thu, 30 Apr 92 09:15:02 MDT  
From: haney@soul.ampex.com (Kenneth Haney)  
Subject: First time keggng.

Hi all,

Well it's me again with another question for the more experienced.

I've got everything I need to start keggng in Cornelius kegs, and want to try carbonating with CO2 instead of priming. How much pressure do I need to put on the keg and how long do I need to leave it on the keg? Once carbonated can I remove the CO2 setup and let the keg set on it's own until I'm ready to tap it? How much pressure do I use to dispense the beer? If need be can I unhook everything and tap another keg before the first one is done?

Well thanks in advance for any and all replies, I haven't had a chance to check into any of these things and want to keg the batch that is in the fermentor.

By the way, don't discount garage sales and flea markets to pick up your keggng supplies. I got my CO2 cylinder, three 5 gal. soda kegs, one 2.5 gal soda keg, regulator, lines and quick disconnects all for \$19.75. This is why I want keg so bad and don't have any info on it, I couldn't pass up all great deals and would like to try it.

Thanks again,  
Ken  
haney@ampex.com

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Date: Thu, 30 Apr 92 11:16 CDT  
From: korz@ihlpl.att.com  
Subject: Non-animal-based finings

Andy asks for non-animal-based finings.

Polyclar is a trade name for a fining made from (I believe) polyethylene. It is to be used just like geletin or isinglass. Another alternative may be to use Irish Moss, which is made from a type of seaweed, and is added to the last 15 minutes of the boil. On the other hand, if your boil is good and long (at least an hour) and you let it clear in the keg for a two weeks (like I do), you shouldn't need finings. If you still get cloudy beer from your Pilsener, maybe your protein rest is at the wrong temperature or not long enough.  
Al.

P.S. The AHA can be reached at 303-447-0816. They publish Zymurgy.

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Date: Thu, 30 Apr 92 12:23:54 EDT  
From: lconrad@wilko.Prime.COM (Laura Conrad)  
Subject: Homebrew Digest #873 (April 30, 1992)

Jack Schmidling says:

>> I think the whole thing is a conspiracy. It seems like dandelion wine  
is to  
>> wine what Bud is to beer.

What I've always guessed is that it's like the nail soup. Obviously  
you can make wine by adding enough raisins and sugar. The  
dandelions probably don't have much to do with it.

Laura

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Date: 30 Apr 1992 11:31:49 -0600  
From: "Brett Lindenbach" <Brett\_Lindenbach@qms1.life.uiuc.edu>  
Subject: Re- Homebrew Digest Request

Mail\*Link(r) SMTPRe: Homebrew Digest Request

Microbiology for the Home: A Primer on Yeast Culturing

by: Brett Lindenbach  
(brett\_lindenbach.microbiology@qms1.life.uiuc.edu)

After quaffing a good yeasty beer I thought to myself, "Why throw away the yeast that's stuck to the bottom of the bottle, especially when I have to pay four bucks for a Wyeast culture?" And so, with this do-it myself attitude, and some training in microbiology, I set out to construct my own library of yeast strains. Let me tell you how I did it.

**A WORD ON SANITATION** First of all, to have success in manipulating microorganisms, you must have an appreciation of sterile technique. It is one thing to pitch an active culture into fresh wort, and quite another to revive a yeast that has been sitting happily in alcoholic dormancy for months: the chance for contamination are at least ten-fold. A good thing to bear in mind at all times is that microbes are everywhere: on your hands, in the air, your countertop, you name it. I am amazed at my roommate's brewing technique (he's an engineer). He will sanitize something by swishing it around in our bucket-o-bleach water, and promptly set it in the kitchen sink! So, when dealing with sanitary/sterile things it is important to work quickly, but to not get sloppy. Soak things in bleach water at least 5 minutes. Wipe down the area you in which you plan to work with a bleach based sanitizing solution. Contamination can be common until you are well practiced in sterile technique. If you have access to an autoclave, by all means, learn how to use it. If not, the next best methods are boiling all ingredients, which does not guard against spores but will suit most of a homebrewer's needs, and sanitizing all equipment with bleach solution. Also, it would not be a bad idea to check out a book on microbiological techniques (1,2) from your library for this all important concept

**MAKING MEDIA** The next thing to do is to prepare some media to grow and keep the yeast on. I decided to use agar plates for storing my yeast. The advantages of this method are that it is easy; single colonies can be isolated, thus allowing you to "purify" yeast away from contaminating organisms; and that cultures can be kept for months in a refrigerator with a properly stored plate. To do this requires getting some pre-sterilized disposable plastic petri dishes (Fischer Scientific 711 Forbes Avenue Pittsburgh, PA 15219 ). The best buy is cat#08-757-14G, p.683 (\$50/ case of 500). Also needed is some agar. The best is from Difco Laboratories ( P O Box 331058 Detroit, MI 48232 1-800-521-0851) and it is called Bacto-Agar. Start by buying 1/2#, which should run about \$37. Also, we will need some DME, and a source of hop oil (any flavor). A good pot to use is one that has a handle, a tight fitting lid, and preferably a lip for pouring on the side. It should be big enough to avoid boil-overs, yet small enough for handling with one hand. Mine is 12 quarts. Start by boiling up 3 cups of water. Throw in a good amount of DME (up to 1

cup) or pure maltose, (if you can get it), stir to dissolve, and continue boiling for 15 min. Keep the lid on loosely, to allow steam to escape

and "steam sanitize" the lid. Add 18 IBU's of hop oil. Use oil. We do not want to have to strain this mixture. The hops, as any casual reader of Papazian might know, is to act as a microbicide, thus helping to select for our hop-tolerant yeast. Then slowly add 1/2 teaspoon of agar, stirring constantly to avoid boiling over. Watch it carefully, and continue boiling for another 20 minutes. When done, remove from heat and put the lid on tightly. Allow to cool. Do not use a wort chiller, or similar device. Agar melts around the boiling point,

and solidifies at around 50 degrees Celsius (your body temp is 37 C). While you are waiting, crack open a sleeve of plates. Take out 10 and put them on your freshly scrubbed-down counter in two piles of 5, with the lids on top. Do not take the lids off. When the pot is still very warm, but within handling temp., quickly flame the lip you plan to pour out of by passing it over your stove burner (for people with electric ranges, see below under "other equipment"). Now, with one hand tilt the lid, and the stack of plates above it, off the bottom plate.

Pour the media in to fully cover the bottom of the plate, but only go about 1/2-3/4 of the way up the sides. Try not to mar the surface with bubbles. Replace the lid and stack of plates, and proceed to the next highest plate, etc. Let the plates sit undisturbed for 45 minutes to an hour. You will know the agar has solidified when the media color lightens to a buff, and the media stays when tilted. When you are sure the agar has solidified, turn the plates upside down, and store them that way to avoid dehydration, in a cool area, like a cupboard, away from air currents. If your plastic sleeve wrapper is empty, slide it back on the stack of plates before flipping, and seal with a twist tie. These can be stored for weeks at room temp., and longer if you wrap them and refrigerate.

**OTHER EQUIPMENT** Other things you will need include a source of flame, for sterilizing. A gas stove does the trick for me. Also good is a

small alcohol lamp. Do not use an oil lamp. A disposable lighter works in a pinch. We also need to construct a loop. This consists of a straight piece of wire, a little longer than a long neck bottle, with a handle on

one end. The other end is twisted around into a circle, about 10 mm dia., to form a loop. A good handle would be one of those twist-to-clamp X-Acto knives, minus the blade. The more inert the loop material, the better. A good bacteriological platinum loop is probably out of the price range of most homebrewers. Try stainless or regular steel, about .5mm dia. Fischer (see above) also sells pre-sterilized, plastic, bad-for-the-environment loops for those so inclined. Also, a source of Parafilm, a wax-like wrapping paper for the lab, will be helpful in extending the life of your plates. Finally, find a good, dark

spot in your house, preferably away from air currents, where the temperature is consistently around 30-37 C. This will be our makeshift incubator. I use this spot on our range above the pilot light, and keep a bowl over my plates to shield from air, light, and grease. Keep this area especially clean.

**MAKING A PLATE** Okay, so we've made it this far, let's start to collect yeast. Take a bottle of beer with a good amount of yeast on the bottom. Allow it to settle in your fridge overnight. Carefully pop it open and slowly decant the brew. Set this aside. Be sure not to lose

too much yeast pouring. It is best to leave that last bit of beer/yeast



slurry in the bottle. Flame the lip of your bottle and the business end of your loop. Insert the loop into the bottle. If the loop is still hot, touch it to the inner bottom of the bottle, so as to dissipate the heat.

Scrape up some yeast sediment or swish the loop in the yeast slurry to fill the loop. Taking care not to touch the loop to anything, withdraw your sample. Grab a plate and remove the lid. Pick up the plate and streak the loop back and forth across the plate. Do not press too hard, or you will ruin the agar surface. To get nice isolated

colonies, confine your streaks to one region of the plate. Flame the loop, and poke it into a spot of the agar to cool. Pull the loop through

the streaked region twice and streak in a new region. Repeat this dilution technique again. Replace the lid, and put this plate upside down in your incubation zone. With practice comes speed, which is important for avoiding contamination from airborne nasties. Within a few days you should see signs of growth. Yeast colonies should be round, white-to-brownish bumps on the surface, in the pattern you have streaked. Hopefully your plate will not sport any contaminants, which could look like almost anything. Contaminating wild yeasts are hard to discern, but usually look slightly different than what you have spread. Look carefully, but remember not to open up the plate. To store your plates, cut a small strip of Parafilm (1 cm x 5 cm), if you plan to use it. Holding it to the sides of your plate with a thumb,

pull it around the lid/bottom edges of the plate, taffy-like, to seal the

sides. Sanitize a Rubbermaid container, big enough to hold plates, and lid. Store the plates in your fridge.

**CHOOSING BEERS** Not all commercial beer has yeast in it. When scouting for yeast in the liquor store, I hold the bottle up to the light and check for sediment. Also, beer yeast with high attenuation may be hard to revive. They may have literally drowned in their own alcoholic poop. Try as I might, I cannot seem to culture Old Peculier Ale or Duvel's Belgian yeasts. Other yeasts will have simply run out of food, and settled down for a nice nap in the bottom of our bottle. These are the ones we want. So, choose a beer without too much alcohol and a good amount of yeast. German lager yeasts come up nicely, as do Weiss yeasts (note: many Weissbiers use two yeasts, and you can see two discrete colony types). Ales can be had too: try Chimay. Why not start out with one of your own? This is a good way to keep a free culture of Wyeast on hand. Additionally, the re-use of a yeast culture (assuming good maintenance) will make a yeast your own. It will get used to your brewing methods by selecting for variants that grow well in with your setup. This is how all the different yeasts used in brewing came about in the thousands of years B.G. (before genetics).

**MAKING A STARTER** Well, thats just great. We've got our yeast on this little plate of agar. But let's not forget our reason for doing all

this: to make better beer. So, we need to make a starter for these critters, so we have something to pitch. Start by making the above recipe, but leave out the agar. When cool, aliquot into very sanitary beer bottles, about 1/4 volume and cap. Flame your loop and an open bottle of starter wort. Tap the loop on agar surface to cool, and scrape

up a single colony. Swish it around in the starter to get the yeast in

suspension. Cap the bottle with an airlock, and store in a nice warm place. The yeast should be ready to pitch within a few days.

**MAINTANING YEAST STOCKS** The main reason a plate will go bad is a contaminating organism may appear. If so, pick a clean yeast colony with a sterile loop and streak onto a new plate. If you are safe

from contaminants, plates will go bad from dehydration. When a stock plate shows signs of this, it is good to streak a fresh plate.

**FURTHER READING**

1. "Manual of Methods for General Bacteriology." Gerhardt, et al. American Society for Microbiology, Washington, DC. 1981
2. "Microbiological Methods." C.H. Collins. Plenum Press, New York, NY
3. "Methods in Yeast Genetics" F. Sherman, et al. Cold Spring Harbor Laboratory, Cold Spring Harbor, NY 1979

**DISCLAIMER** I have written this to introduce homebrewers to some principles of microbiology. I make no claims about the use of this information, nor my expertise in this area. Additionally, I am aware of other methods of yeast culturing. I only describe what has worked for me. Please distribute this document freely.

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Date: Thu, 30 Apr 92 10:56:39 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: re:hops

>...3 lines, with 2 shoots on each...

One author on the subject (name forgotten, article not at hand) says `let 'em grow, I get a fine harvest that way' (paraphrase) but goes on to admit that he has never tried culling the shoots, so he wouldn't know if it's better to do so. Other authors recommend culling. One suggestion I like is letting three go, when they're a third of the way up the support, let three more go, repeat. I plan to try this.

>...making a plant split into 2 main branches by snipping off the top...

The plant won't necessarily split at the `snip point', but snipping will encourage side branches to grow.

Carl

WISL,BM.

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Date: Thu, 30 Apr 92 11:41:14 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re roasting peppers

In A BOWL OF RED (one of the earliest books devoted to chili worship) Frank Tolbert says to roast peppers /in the oven/; moving anything from oven to stove-top is a good way to overdo unless you have a /lot/ of experience cooking things gently (e.g., can you do a /white/ white sauce, or a welsh rarebit, on a burner instead of a double boiler?).

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Date: Thu, 30 Apr 92 12:18:20 EDT  
From: tix!roman@uunet.UU.NET (Daniel Roman)  
Subject: Brewery questions

Part of my vacation this year will be taking me to the Green Bay/Milwaukee area. I unfortunately can't make it to the conference, timing just wasn't right but I would like to know if there are any breweries (micro or otherwise) that are worth a visit.

Anybody know where in Pittsburgh the Pittsburgh Brewing Co. is? I'll be stopping there and heard that they make a few high quality custom brews. Do they have tours?

- - -

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Dan Roman |///Internet: roman\_d@timeplex.com  
Timeplex Inc. |///// GENie: D.ROMAN1  
Woodcliff Lake, NJ | /XX/ Only AMIGA! Homebrew is better brew.  
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Date: 30 Apr 92 14:10:00 EDT  
From: David (D.R.) Brown <DRBROWN@BNR.CA>  
Subject: Fermentation lag time.

I brewed an all-grain IPA last weekend using "British Ale" Wyeast (1098)  
,  
After bursting the inner pouch, the Wyeast packet expanded before I was  
ready to use it. I tried to buy some time by pitching the contents into a  
1/2 gal, 1.020 SG starter of corn sugar and water.

Two days later I was ready to pitch the starter, but its SG had only  
reduced  
by a couple of points. I pitched anyway but after three days there was  
no sign of fermentation. A lag time of three days seemed a bit excessive,  
so I decided to dump in a package of dried yeast. Now the fermentation is  
in full swing.

I now realize that the starter should have been made with malt extract,  
NOT  
sugar. Still, why did the yeast lose its spunk after it hit the sugar  
water?  
Did I induce the dreaded Crabtree effect in my starter culture? If so,  
why  
didn't the yeast recover after three days in the wort?

Even though I used a wort chiller, a considerable amount (~1/2") of  
material  
precipitated out after the yeast was pitched. Is it also possible that  
falling  
 trub took some yeast out of suspension, burying it in the bottom of the  
carboy? It seems to me that this would contribute to the lag time.

Any thoughts or suggestions?

- Dave

-----

Date:Thu, 30 Apr 92 12:27:25 PDT  
From: "Emily Breed" <embreed@vnet.ibm.com>  
Subject: Iodophor

My brewpartner and I have been using an iodine-based sanitizing product that we bought at Great Fermentations of Santa Rosa - I'm not sure if it's Iodophor or not. The proportions that were recommended on the bottle are 3 T iodine solution to 5 gallons water. So far, we haven't had any problems with infection, and I'm \*delighted\* not to finish a brewing session with little bleach spots all over my clothes! :-)

(It also works great to kill unwanted greenery in the garden....)

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Date: Thu, 30 Apr 92 15:32 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: **BRFWARE** from mthvax

Anyone trying to download BRFWARE.EXE or BRFWARE.EXE.UUE from mthvax MUST specify "BIN" for binary transfer.

chris campanelli

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Date: Thu, 30 Apr 92 15:29 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: books by de Clerk

Does anyone know where I might find any de Clerk books for purchase?

chris campanelli

-----

Date: Thu, 30 Apr 92 16:18 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: BRFWARE from mthvax

For those of you out there (and you know who you are) who are running into problems trying to run BRFWARE.EXE or BRFWARE.EXE.UUE and you got your copy from netlib@mthvax, here are some helpful hints. Please make sure you specify "BIN" for binary transfer. If you don't and you try to run the copy you will experience problems. Also, the software will not run in a "stacked platform" environment. Why? I dunno. You would be better off asking the people at Microsoft although I don't recommend it as their "help" line is \$2.00 per minute. If you continue to have problems after all this, please contact me as I would like to hear about it.

chris campanelli

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Date: Thu, 30 Apr 92 18:29:05 -0500  
From: bronson@ecn.purdue.edu (Edward C. Bronson)  
Subject: CompuServe Beer Judge Study Guide

I am looking for study guides relating to the AHA Beer Judge Certification Program. The AHA's guide is being updated and is currently out of print. There is at least one guide available from the CompuServe Beer Forum. I do not have access to CompuServe right now but I understand that the file is called JUDGE.BRU and is most likely in Area 14 (LIB 14). The Beer Forum operates as a part of CompuServe's Bacchus Wine Forum (WINEFORUM).

Any assistance in getting this file (or other study guides) and/or comments about the AHA Beer Judge Test would be very much appreciated.

Thanks and good brewing!

Ed Bronson  
h: (317)742-8206  
w: (317)494-4988

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End of HOMEBREW Digest #874, 05/01/92  
\*\*\*\*\*

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Date: Thu, 30 Apr 1992 18:15 EST  
From: Darryl the Younger <D\_DAVIDSON%UVMVAX.BITNET@mitvma.mit.edu>  
Subject: Driving across america...

I'm finishing classes May 8, and heading west for the summer...

Since I have spare time, I'd love to check out 'the sights' as I go, but don't recall if an archived index exists for these or if I need to rely on HBD member suggestions. Just in case, my current itinerary is FLEXIBLY:

Burlington VT -- Rochester NY -- Pittsburg PA -- St Louis MO --  
Lawrence KS -- Denver CO then either to -- Flagstaff AZ before  
going thru Utah or -- Laramie/Cheyenne & Jackson WY.

I'm also a blues-music nut, so any knowlege on where to go for that in St Louis is appreciated. Please let me know if you've got favorites along this path that I should look into, be it brewpubs, breweries, browse-worthy suppliers, etc. For that matter, if you need an excuse to visit your favorite hangout, give me contact info and I'll buy you a (what else?!).

Thanks in advance,  
Darryl (the younger) Davidson, UVM Physics grad, D\_Davidson@uvmvax.uvm.edu

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Date: Fri, 1 May 1992 07:47 EST  
From: ZAPPULLA%MIDD.BITNET@mitvma.mit.edu  
Subject: Re: Homebrew Digest #874 (May 01, 1992)

Please remove me from this list...I do not want all of these messages  
on my vax.  
Sincerely,

David Zappulla

-----

Date: Fri, 1 May 92 09:46:14 -0400  
From: mccamljv@ldpfi.dnet.dupont.com  
Subject: Recycling Yeast

Fellow Brewers,

I am looking for a less maintenance intensive yeast 'culturing' method. I have Leistad's book on the subject, and thanks to the contributors to the HBD I have many other 'primers'. BUT, I am by no stretch of the imagination a micro-biologist AND I have no wish to be (all of the primers and Leistad's book advocate the microbiological approach).

I have seen numerous mention of people re-using the yeast slurry from the primary or secondary. Would anyone care to post a procedure/process/primer on how to get 2-3 batches from one packet of yeast (liquid or otherwise).

I guess what I am after, is a means of storing yeast for a period of time AFTER it has been used to make a batch and re-using said yeast to make another batch.

I hope that the great wealth of knowledge represented here can come to the aid of people like me who have neither the time to be a mad scientist (not intended as a flame) or the knowledge, equipment, space, patience, etc... etc... Thanks in advance to any and all who respond.

Yours in brewing,

-Joel McCamley "Constantly Relaxing, Not Worrying and  
Having a Homebrew!"

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Date: Fri, 1 May 92 09:01:34 CDT  
From: pmiller@mmm.com  
Subject: Hawaiian Beers

Hi everyone!

I just made reservations to spend my honeymoon in Maui next month (gloat gloat :-). Does anyone know of any local brews or microbreweries to visit? I have a feeling that we are going to work up quite a thirst lolling around the white sand beaches worshipping the sun... Thanks in advance.

Phil Miller

-----

Date: Fri, 1 May 92 9:18:05 CDT  
From: peschko@mermaid.micro.umn.edu (Edward Peschko)  
Subject: Re: newbie questions (thanks!)

hey ---

Thanks a lot! I have received over twenty-five responses to the call for introductory help... and while this was a LITTLE overwhelming, I know that this will be extremely helpful in getting started.

Ed Peschko

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-----  
Ed Peschko "I think, Prime Minister, that we should think  
peschko@mermaid.micro.umn.edu about the Think Tank."  
"Can't the Think Tank think about themselves?"  
-from the Diaries of the Right Honorable  
James Hacker, Volume A  
-----  
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Date: Fri, 1 May 92 10:41:05 edt  
From: michael@frank.polymer.uakron.edu (Micheal Yandrasits)  
Subject: dandelion? wine

Thanks to everyone who commented on my dandelion wine query. It seems there is little optimism that it will be more than raisin/sugar wine. My batch is currently fermenting and I'll post the results in a few weeks/months.

I have a recipe for rose petal wine, maybe that will be next.

Mike

-----

Date: Fri, 01 May 1992 10:29:24 EDT  
From: radavfs@ube.ub.umd.edu  
Subject: BAA now national!!

Well, I called BAA last night after strong encouragement from several  
HBDers,  
and they confirmed that they do indeed ship nationally (sorry, forgot to  
ask  
about HI, AK, territories of overseas). Needless to say, I joined up.  
I am curious about the packaging - anyone have good / bad experiences  
with  
breakage, etc.?? Thanks to all who wrote me, Volker radavfs@ube.ub.  
umd.edu

-----

Date: Fri, 1 May 92 09:01:35 pdt  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Chili Pepper roasting**  
Full-Name: Ted Manahan

I have had good luck broiling chilis in my electric oven. Place the chilis about 6" from the heat element and broil until the skin blisters. Then turn the chilis over and do the other side. Let them cool, then peel the skin off - it comes off easily. I used to do a couple grocery sacks full in the fall and freeze them for year round use. Yum! I never tried them in beer, though beer does go well with chili flavored food...

A word of warning - use plastic gloves. The oil is powerful enough to cause pain for hours if you don't!

Ted Manahan  
tedm@hp-pcd.cv.hp.com  
503/750-2856

-----

Date: Fri, 1 May 92 10:18:31 -0600  
From: 105277@essdp1.lanl.gov (GEOFF REEVES)  
Subject: Fermenting under Pressure

> From: David William Bell <bell@convex.csd.uwm.edu>  
>  
> I'm not an experienced enough brewer to do more than  
> speculate, but:  
>  
> The idea of having all of the pressure build up in the  
> fermentor because the CO<sub>2</sub> may be a good thing leads me  
> to ask:  
>  
> Wouldn't this break the yeast cell walls? I mean the  
> argument for using a hydration step in water rather  
> than in wort is because of cell damage. So, wouldn't  
> the pressure be as bad for the yeasties as tossing  
> them straight into wort for hydration purposes?

Here's an example of one other thing not to worry about.  
Water (and presumably beer) is essentially an incompressible  
fluid. That means that if you push on the top of it harder  
basically nothing happens. If you don't believe me try  
squeezing a completely full plastic soda bottle (no air in  
the top now - that's cheating) and a completely empty  
(except for air) soda bottle. The full one will deform but  
not compress.

It's true that more CO<sub>2</sub> goes into solution under pressure  
but that's because of the surface interaction. The gas  
diffuses both ways across the surface but the bubbles  
coming out of the beer say "Woha, too much pressure  
out there. I'm going back into the beer to relax!"

The bottom line is that you shouldn't have to worry about  
yeast cell walls. The purpose of hydrating is to reduce  
osmotic pressure which is a completely different story.

If you really want to put your beer under CO<sub>2</sub> pressure  
while fermenting (and I'm still unclear why) then you need  
to use some sort of relief valve. A cheap one is to blow off  
into a column of water. Unfortunately to get an extra 1.5 atm  
of pressure you need a 50 foot column of water :-)

See Ya  
Geoff Reeves  
Atomic City Ales

-----

Date: Fri, 1 May 92 12:39:05 EDT  
From: jj@research.att.com  
Subject: Stout (or is it Porter) Recipe

Stout, or is it Porter by another name?

5 gallon batch

Grains:

1 Lb roasted barley  
1 lb Crystal (~100 lovibond)  
1 lb pale malt  
2 oz black patent  
crack, put in bruheat with 6 gal or so, in grain bag.

Rest at 110-115 for 15 minutes.

Mash circa 150 for about 40 minutes (full conversion via iodine test and wait a bit) There's not really much to convert.

Sparge, but don't cook the flippin' hulls.

Add:

1 Can (1.5kg) John Bull Dark unhopped  
1 Can (1.5kg) John Bull Amber unhopped  
(I'm sure somebody else's unhopped extract would do just fine, too.)

Boil until hot break starts. Skim well. Either this likes to throw scum or my grain cracking is bad, but who cares.

Add 1 oz galena hops. Boil for 45 min or so, skimming when necessary. You will find some scum here, too.

Add a pinch of irish moss.  
Wait 5 minutes.

Add 1/2 oz fuggles and 1 oz cascades,  
and boil for 5 minutes. Before boil stops, bring total volume to about 5.5 gal, of which you'll use 5 gal.

Cool (I use immersion chiller- expect a cold break, too)

Rack to carboy.

Pitch with Whitbread's Ale yeast (I plan to try some Wyeast as soon as I get the chance, but I have nothing against Whitbreads.). I don't use a blowoff, but I do have a spare bathroom with a spare bathtub to put the carboy in. I just use a good ol' s-lock.

Starts at somewhere around 1.045 (I don't let it cool far enough to know for sure.)

Finishes in about a 1.5 week for me at about 1.23 or so, circa 64-65 deg. F There are lots of unfermentables in this beer, no kidding.

Rack back to bruheat, prime with 1/2 C light DME boiled in 1qt of water or so. Stir cooled priming liquid into bruheat.

Bottle.

**\*\*NOTE\*\*** this beer has enough unfermentable stuff in it that you do NOT want wild yeast in it, or you will get gushers that taste rather (as he mixes his metaphors) like something you'd rather see in an old Godzilla movie. So, get out that chlorox and b-brite.)(NO! Don't MIX them. No! No! NO!)

It conditions sorta slow, it's not dried out for about three weeks here.

This tastes a bit like Sheaf stout, but without the "I'm too old" flavor. After it sits on the tongue, it's sweeter (but not at first taste, you need to break some of the higher sugars with your pepsin first).

It's hoppier, it could probably stand to condition a while longer. I've thought to add some cara-pils but I have yet to get around to it.

Head retention is so-so.

People must like it, I've gone through the last batch in about 2 weeks after conditioning, with lots of cheerful help.

-----



Date: Fri, 1 May 92 16:24:05 EDT  
From: mtgzfs3!mtgzy!vjb@mtgzy.att.com  
**Subject: Red Bank Brewing Supply**

For those brewers living in central NJ, Red Bank Brewing Supply is having their grand opening Saturday, May 9 from 1 - 5 pm. They are located on 67 Monmouth Street, Red Bank. Telephone is (908) 842-7507. I am not affiliated with this store; I am just a customer happy to finally have a local homebrew store.  
Vic Bartash

-----

Date: Fri, 1 May 92 16:50:00 -0400  
From: tynor@prism.gatech.edu (STEVE TYNOR)  
Subject: Mail order suppliers (FAQ)?

Is there a readily-accessible list of mail order homebrew suppliers?  
I'm currently using Alternative Beverage in Charlotte NC, but would like  
to shop around a bit now that I'm getting more and more serious about  
homebrewing.

How 'bout a FAQ list?

Thanks,

=====  
If the facts do not conform to the theory, they must be disposed of.

Steve Tynor  
Georgia Tech Research Institute  
tynor@prism.gatech.edu

-----

Date: 1 May 1992 18:35:11 -0600  
From: "Brett Lindenbach" <Brett\_Lindenbach@qms1.life.uiuc.edu>  
Subject: yeast culturing addendum

Subject: Time:6:16

PM

OFFICE MEMOyeast culturing addendum

Date:5/1/92

i hope you liked my last post. i wish to thank larry stuntz for reviewing

it, he pointed out a few things that i may need to clarify. first of all, the solid agar should be gelatinous, but stronger than jello. therefore, when streaking a plate, be gentle. keep the loop on top and do not mar the the surface. if you wish to scale the recipe, shoot for 2% (w/v) agar. my quantity was a guess, but it is plenty. agar is derived from red algae, and its quality is dependent on its purity. for homebrewer's purposes, it does not have to be real high grade. therefore, i think that the chinese agar-agar (found in oriental marts) would probably be fine.

-----

Date: Fri, 1 May 1992 20:00:00 -0400  
From: Nick Zentena <nick.zentena@canrem.com>  
Subject: draft systems

Hi,  
I just invested in a draft system. Does  
anybody have any helpfull hints for the new  
kegger?  
Thanks  
Nick

- - - -

DeLuxe 1.21 #9621 I drink beer I don't collect cute bottles

- - -

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-----

Date: Mon, 4 May 1992 00:27 CDT  
From: Malt-Fermenter Gelly <GELLY@VAXA.CIS.UWOSH.EDU>  
Subject: ENOUGH ALREADY

Hi folks,

Sorry to flame, but I am really getting tired of some individual (whose initials are js) who just can not post a message without the obligatory "real" brewer BS. Any time I read a post from this individual I just stop relaxing because I know his arrogance and self-importance will creep into it somehow. The most recent posting by this "real" homebrewer went on pretty innocently, but alas it was too good to be true, for the last line was

> BTW, congratulations on taking home brewing one step further. No one will  
> accuse you of being a cake mix brewer.

I do not care what your or anyones definition of brewing is. I make beer. Period. I and my friends enjoy it, and I will continue to make it the way I prefer to make it.

Drop it already, guy. We are getting sick of it and it only continues to lessen your credibility with us.

For the rest, I am sorry to flame, but it's really been annoying. We are all sharing a rewarding hobby here, and I enjoy learning more about it. However I do not enjoy the few people who have to lord advanced techniques over us. I respect the extra effort that goes into all-grain brewing, but do not respect those who do not respect us.

So if you don't like it or my extract brewing, you can bite me. To the rest, keep the good advice and questions coming.

Relax,

Mitch Gelly gelly@vaxa.cis.uwosh.edu  
gelly@ernie.cis.uwosh.edu

"You say you've got the answers, well who asked you anyway..." - Dave Mustaine

-----

End of HOMEBREW Digest #875, 05/04/92  
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Date: Mon, 04 May 92 15:51:41 GMT  
From: Ege Serim <S901322%EMUNIVM1.BITNET@pucc.Princeton.EDU>  
Subject: Re: Homebrew Digest #875 (May 04, 1992)

Dear Brewers;  
I subscribed to this list quite recently when I saw it on the listservs list... I have always wondered about fermentation and making home-brews.  
..  
Im am currently studying in the wonderfull island of Cyprus (actually doing my BSc on Electronic Eng.) A corner of earth touched by heaven... Anyway let me come back to the point I tried a little experiment a week ago. Mixing 5 litres of grape juice into 3 table spoons full yeast boiled in 2 cups of water and about two full cups of sugar... And put the whole mixture in a plastic sealed container with a airlock lid| I know the whole thing soudns silly and I already knew about wine turning into vinegar when in contact with air but to smell it I lifted up the airlock lid as i did so because of the preasure inside the whole thing blew up in my face....  
NOW since my knowledge on fermentation is no more than I learnt in biology in high school please someone guide me on how to make my first dry wine? I know that I need a proper airlock| and maybe some other stuff too...  
SO PLEASEEEEE HELLP

Ege Serim.... <S901322 at EMUNIVM1> Keen beer/wine enthusiast|

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Date: Mon, 4 May 92 09:41 EST  
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: RE Mitch Gelly's post

Hear hear.  
- --Scott Welker

-----

Date: Mon, 4 May 92 09:59:23 MDT  
From: smithey@rmtc.Central.Sun.COM (Brian Smithey)  
Subject: Recycling Yeast

>>>> In HBD #875, mccamljv@ldpfi.dnet.dupont.com writes:

Joel> I am looking for a less maintenance intensive yeast 'culturing'  
Joel> method.

[ ... ]

Joel> I have seen numerous mention of people re-using the yeast slurry  
Joel> from the primary or secondary. Would anyone care to post a  
Joel> procedure/process/primer on how to get 2-3 batches from one  
Joel> packet of yeast (liquid or otherwise).

Joel,

Try saving the slurry from primary in sanitized jars in your refrigerator. I haven't done this myself, as I rarely use the same yeast for two consecutive batches of beer, but I was reading through the Zymurgy yeast special last night (again), and this method was mentioned as a good first step towards home yeast maintenance. Try to use the yeast as soon as possible, I think the article said a week was ok. There was also some information on pitching volume that you might find useful, you want to get 40 billion cells pitched into 5 gallons of wort, and 1 cup of slurry from primary should do it. So should 10 puffed up Wyeast packages :-)

Speaking of yeast, a follow-up on my Red Tail Ale yeast query of a week ago: I went ahead and pitched the dregs from two bottles of unknown age into an 8 oz starter and attached an air-lock. I finally saw some activity about 4 or 5 days later, which wasn't a quick enough start for me to be confident about brewing with it. Anyway, the yeast is viable; I'd suspect that it's very similar to Sierra Nevada's yeast, as it sticks very well to the bottom of the bottle (as does SN), and the Mendicino Brewing Co. in Hopland, CA (brewers of Red Tail Ale) is fairly close to Chico. By the way, they also make a seasonal (Winter) ale called Eye of the Hawk, a strong ale whose yeast sediment looks very Chimay like; those of you who can find this beer may have better luck reusing this yeast rather than Chimay, as it will probably be fresher (in the Winter, anyway) and will probably have seen less rough handling than a beer that has been imported from Belgium.

Joel> -Joel McCamley "Constantly Relaxing, Not Worrying and  
Joel> Having a Homebrew!"

Brian

- - -

Brian Smithey / Sun Microsystems / Colorado Springs, CO  
smithey@rmtc.Central.Sun.COM

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Date: Mon, 4 May 1992 13:18 EST  
From: ZAPPULLA%MIDD.BITNET@mitvma.mit.edu  
Subject: Re: Homebrew Digest #875 (May 04, 1992)

Please remove me from this list ASAP...I do not want this mail and  
I never asked for it.

-----

Date: Mon, 4 May 92 13:41:30 EDT  
From: Dances with Workstations <buchman@marva2.ENET.dec.com>  
Subject: Uncompressibility/Mead

> Here's an example of one other thing not to worry about.  
> Water (and presumably beer) is essentially an incompressible  
> fluid. That means that if you push on the top of it harder  
> basically nothing happens.

(this has nothing to do with beer, but...)  
my brother got a very good illustration of this incompressibility when a friend of his went four-wheeling in a stream with his Ford Bronco. Water shot up the air intake and into the cylinders. When the pistons came down on the cylinders for the next cycle, they encountered water, which does not compress, instead of air, which does. The resulting force on the pistons bent the cam shafts into fairly severe angles (and cam shafts are very thick, strong pieces of metal) and the engine had to be rebuilt.

Come to think of it, this does have to do with beer, since they probably had a few before going out on this ride. BUT it wasn't homebrew... that must have been their error :)

On a beer-related topic: our last mead fermented down to .997, and was so dry that it tasted like champagne. We're not complaining, (it was/is fabulous) but what is the approved way of achieving a sweeter mead? Two alternatives I've heard are:

- use a less attenuative yeast than Champagne.
- spike the batch with grain alcohol to inhibit the yeast at the level of sweetness desired. This prevents you from then carbonating the mead, though.

Thanks,  
Jim Buchman

-----

Date: Mon, 4 May 92 10:05:28 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Yeast Und Gas

>  
> Date: Fri, 1 May 92 09:46:14 -0400  
> From: mccamljv@ldpfi.dnet.dupont.com  
> Subject: Recycling Yeast  
to: Joel McCamley

Re-using yeast slurry is quite simple, especially if you are going to use it immediately. If you're going to store it for a few weeks, you need to wash it. (see below) To recover the yeast, simply leave a small amount of beer in the secondary when you bottle or keg -- just enough liquid to dissolve the yeast pack. Flame the neck of the carboy and then pour the slurry into a sterile jar (I like peanut butter jars because they have a wide mouth) and refrigerate. Because you're not plating out the yeast to check for purity, the general rule is that you should only re-pitch once (but then, you have a LOT of slurry in that jar and don't need to use it all when you pitch the next batch). Dave has recommended to me that if something needs to be stored for more than a couple of weeks, it be re-started with some fresh wort before pitching, just to get everything lively.

#### Yeast Washing for the Homebrewer

The following notes were taken from a demonstration given to the Oregon Brew Crew by Dave Logsdon of WYeast Labs, on September 12th. According to Dave, it was important for healthy yeast to be washed free of trub and hop residue so that it could be stored for future use. Dave said that the problem with simply storing the mixed contents from a carboy after fermentation was that the unwanted particulates would suffocate the yeast over a period of time. Most breweries, Dave stressed, use an acid wash; the sterile water wash is much more practical for homebrewers.

Objective: To recover yeast from a finished batch of beer for repitching or storage for future brewing.

Materials: One primary fermenter after beer has been siphoned off or otherwise removed.

Three sanitized 1-quart Mason jars with lids, half full of sterile or boiled water. They should be cooled down, then chilled to refrigerator temperature (ca. 38°F).

#### Procedures:

- 1) Sanitize the opening of the carboy (flame or wipe with chlorine or alcohol)
- 2) Pour the water from one of the quart jars into the carboy. Swirl the water to agitate the yeast, hop residue and trub from the bottom.
- 3) Pour contents from the carboy back into the empty jar and replace the cover.

4) Agitate the jar to allow separation of the components. Continue to agitate periodically until obvious separation is noticeable.

5) While the viable yeast remains in suspension, pour off this portion into the second jar. Be careful to leave as much of the hops and trub behind as possible.

6) Agitate the second container to again get as much separation of yeast from particulate matter as possible. Allow contents to rest (about 1/2 hour to 1 hour) then pour off any excess water-- and floating hop particles--from the surface.

7) Pour off yeast fraction which suspends above the particulate into the third container.\* Store this container up to 1 month refrigerated. Pour off liquid and add wort 2 days before brewing or repitch into a new brew straight away.

\*It should be noted that in the actual demonstration, Dave eliminated the final step; the yeast in the second jar was essentially clean at this stage and seemingly fine for storage.

To: Nick Zentena  
Subject: draft systems

> Hi,  
> I just invested in a draft system. Does  
> anybody have any helpfull hints for the new  
> kegger?  
> Thanks  
> Nick

I find I get the best results by letting the beer clear very thoroughly in the carboy before I keg. Then I sterilize everything thoroughly and had priming sugar to the keg, and rack on top of it. (Usually I also throw in a bag full of hops, but that's just because I love hops!) Then I tighten down the valves thoroughly, put on the top and hook up the gas. I pump CO2 on top of the beer, then bleed it out, pump it in, bleed it out, etc. until I'm pretty sure I've flushed out any O2; then bleed off the CO2 so the beer can carbonate by itself. >>>Make sure the beer is finished before it goes into the keg or be prepared to bleed the CO2 daily. As someone else has pointed out, an excess of CO2 will severely inhibit the fermentation and may interfere with flocculation.

Some people like to cut off the bottom 3/4" or so of the flow tube so that the first draw leaves behind any yeast. I prefer to suck the yeast out completely so it won't get stirred up if the keg gets bumped. One of the reasons I let it clear in the carboy is so that little yeast is left: the beers clears more quickly and there's less in the bottom of the keg.

I tried using finings once but have found it to be completely unnecessary, particularly with a good flocculator like 1056/Sierra N. I can usually start drinking the beer within a week after it's kegged,

although the conditioning and the flavor (especially with dry-hopping) improve if I hold off another week or two.

With proper conditioning you shouldn't have to add any CO2, even during the use of the keg. If you do, just pump in about 10 psi and then turn off the gas. If you leave it on you can easily over-carbonate the beer. On the other hand, of course, if you do over-carbonate, you can also bleed gas off with the release valve.

If you're going to dry-hop, don't use naked hop pellets. This is the voice of experience, believe me. They will glue themselves back together and plug up your Out valve. No beer will get into your glass. This is BAD. And when you bleed of the gas and open it up, and take off the valve, beer will shoot straight up and hit your basement ceiling. This is also BAD. Trust me.

- --Jeff

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Date: Mon May 4 17:03:30 1992  
From: "David E. Husk" <deh7g@newton.acc.Virginia.EDU>  
Subject: Cat's meow 2

I've been busy lately and missed the info on the new Cat's meow 2 book. Could someone mail me a copy or tell me where to ftp a copy in PageMaker format?

Thanks

>>>>>> Freedom times security is a constant. <<<<<<<

Husk@virginia.edu David Husk  
Physics Bldg/UVA 804 924 6799  
McCormick Rd  
Charlottesville, Va 22901

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Date: Mon, 4 May 1992 19:34:45 -0500 (CDT)  
From: MEHTA01@SWMED.UTEXAS.EDU  
Subject: Reusing yeast

Here's what i do (from reading previous HBDS and asking around):

After bottling fermented homebrew (and taking ample samples to ensure the quality of the fermentation :-)) ), shake up the slurry from the almost empty SECONDARY fermentor and bottle (fill 1/3 of bottle) in 3-4 bottles. Put

in fridge until ready to use. i make sure the bottles are clean (dishwasher) and that's it!!

i use Glosch-type bottles, and when i need yeast for my next batch, i simply open bottle and pour half into starter (or even into wort) and it works (:^)) !!

Of course i have never really done a second passage reuse (i.e. reuse the slurry from this second generatoin of yeast), but it should be ok!!

The yeast have stayed in the fridge as long as 4-6 months before use, and they start up happily and ferment very smoothly.

Good luck.

Shreefal Mehta

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Date: Mon, 4 May 1992 19:42:22 -0500 (CDT)  
From: MEHTA01@SWMED.UTEXAS.EDU  
Subject: thanks to all who helped.

A few months ago, i posted some questions on procedure with problems of persistent cloudiness in beer. Well, thanks to some very patient and kind replies and suggestions, i have now got two all-extract batches that are my best ever!! and CLEAR!!

Errors i corrected: i thought conversoin wasn't occurring as i was iodine-testing the husk residue. After letting the haze settle during mashing, i now test in the more clear supernatant and the magic works!!  
i was boiling for too short a time: i now boil for one hour (SBT std. boiling time) and this probably helped a lot too.

Now just one more quickie: After boiling, as i am letting the wort cool a little on the stove, how do most people get the wort off the hot break leafy coudlets precipitate? Is there some trick? Do you just wait a while? It seems a shame, after boiling to get this sexy hot break, to just throw it all (well, most of it) in to the primary while pouring...  
i pour onto ice-cold water through a bed of ice; this cools it fast enough.

Thanks again for the wonderful support group ;-)

Happy brewing  
Shreefal

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Date: Mon, 04 May 92 19:51:58 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: **Brewing Yeast Rumours**

Can someone verify whether Red Star and Whitbread have stopped producing their dry brewing yeast? I know I've read this somewhere but I cannot find it in my archives. Thanks.

Darren

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Date: Mon, 04 May 92 23:51:18 EDT  
From: "Jean B. Hunter" <MS3Y@CORNELLA.cit.cornell.edu>  
Subject: NA Beer - the Schmidling Method

Howdy fellow brewers -

My first post on this having apparently been lost into the bit bucket of the Internet, here goes again:

HPLC results on alcohol content of Jack's beers are in! The method appears to remove 60 to 70% of the alcohol from the beer, based on an estimate that an ordinary homebrewed ale will run 4% to 4.5% alcohol by weight. Jack sent me samples from two batches of NA beer which I analyzed against Labatt's 50 and Freeport NA Brew as controls.

Labatt's 50: 3.51% alcohol by weight

Jack's batch 1: 1.51%

Jack's batch 2: 1.76%

Freeport NA Brew 0.00%

The bottle that Jack sent me for tasting developed a small mold colony at the meniscus during storage; so did the other glass bottle which was not carbonated. The Batch 2 sample in the plastic bottle did not develop mold. A lesson here is that low alcohol beers are probably more prone to infection than full-alcohol beers.

I apologize to Jack for the surprise posting of a review of the taste of his NA beer that had become contaminated with mold. At the end of a workshop on beer faults and off-flavors, I served several homebrewed and commercial beers with distinctive flavor profiles -- including Molson, Yuengling Porter, Rodenbach, and Freeport NA Brew. Jack's brew was served

as a comparison to the commercial NA brew, but unfortunately the subtle "low ethanol" attribute was masked by the various intense herbal flavors in the beer.

Bottom line on batch flash distillation to remove ethanol: Using Jack's method of a slow heat to 170C and a slow cool to room temp, you can remove over half the the alcohol in homebrew. A valid review of the effects of the "Schmidling method" on flavor is not possible at this point. Any more experimenters out there?

Thanks, Jack, for sending your beer for analysis, and again, sorry for the delays.

Cheers and beers -- Jean

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End of HOMEBREW Digest #876, 05/05/92  
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Date: Tue, 5 May 1992 03:01 -0600

From: Now we will gnaw on their skulls <SELBYR@MEENA.CC.UREGINA.CA>

**Subject: bad beer?**

I was wondering if anyone could help me with a question I have. I made up a batch of beer in late August/early September, transferred it to a carboy, then ended up leaving it until a week ago to bottle. What are the chances of it being drinkable? The carboy sat undisturbed in my basement (very cool) over a Canadian winter - temp under 19 degrees centigrade most definitely. A related question would be - what, if any, would be the ill effects (affects?) of drinking this or any "bad" beer? Also, what should I be looking for to determine if a beer should or shouldn't or couldn't be imbibed? ie, what smells and sights should I look out for? Thanks for any and all help.

Roger Selby

Dept. of Anth.

University of Regina

Regina, Sask., Canada

S4S 0A2

(selbyrog at ureginal, selbyr@ureginav)

p.s. Is rinsing with a sodium metabisulphate solution sufficient to sterilize bottles, equipment, carboys, etc..?

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Date: Tue, 05 May 92 03:12:56 CST  
From: Roger Selby <SELBYROG@MAX.CC.UREGINA.CA>  
Subject: Bad beer perhaps?

I was wondering if anyone could help me with a question I have. I made up a batch of beer in late August/early September, transferred it to a carboy, then ended up leaving it until a week ago to bottle. What are the chances of it being drinkable? The carboy sat undisturbed in my basement (very cool) over a Canadian winter - temp under 19 degrees centigrade most definitely. A related question would be - what, if any, would be the ill effects (affects?) of drinking this or any "bad" beer? Also, what should I be looking for to determine if a beer should or shouldn't or couldn't be imbibed? ie, what smells and sights should I look out for? Thanks for any and all help.

Roger Selby  
(selbyrog at uregina1, selbyr@ureginav)

p.s. Is rinsing with a sodium metabisulphate solution sufficient to sterilize bottles, equipment, carboys, etc..?

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Date: 4 May 92 16:32:00 PST  
From: John Fitzgerald <johnf@ccgate.SanDiegoCA.NCR.COM>  
Subject: question about mash conversion

Hello fellow HBD'ers,

Having just started to include mashing as part of my brewing process, I have come across a question I'm hoping some of you more experienced NET'ers might be able to answer. I think I got pretty good starch conversion, but iodine testing didn't give me the specific answer "YES, you are done" that I was looking for. What I'm wondering is what would happen if the starch hadn't converted to suger? Would sparging still result in a specific gravity close to a normal one? Would I end up with a beer with lots of unfermentables, not much alcohol, and flavor somewhat similar to wallpaper paste?

Any insight is welcome and appreciated.

John.

johnf@npg-sd.sandiego.ncr.com

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Date: Tue, 5 May 92 07:51:24 EDT  
From: sfw@trionix.com (Scott Weintraub)  
Subject: Re: Homebrew Digest #876 (May 05, 1992)

Does anyone know where one might obtain treacle in the US?

I want to make a close approximation of Old Peculier, and apparently need treacle.

Thanks...  
--Scott Weintraub

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Date: 05 May 92 07:47:58 EDT

From: CHUCKM@csg3.Prime.COM

Subject: Re: Homebrew Digest #876 (May 05, 1992)

Dear HBDers.... Here is what I have been doing to re-use yeast. I would appreciate any comments/advice, etc you might have..

During primary ferment at high kruesen I fill a mason jar with wort and store it in the fridge. (jar has been sanitized with a chlorine soak). This way the wort is filled with active yeast. A day or so before I am going to brew I take the jar out of the fridge and let it warm to room temp. I make up a starter ( a pint or so of boiled wort) and add the contents of the the mason jar. Within 12 hours or so the starter has a 'head' and I know that the yeast is active.

So far I have used this technique with wyeast 1007. I have stored it in my fridge for up to a few weeks but don't think longer storage would be a problem. I am on my fourth batch with the same yeast and have had no problems nor noticed anything bad happening. One thing I did notice is that when opening the mason jar before adding to the starter I may have a sour smell (rotten eggs). This may be due to the the trapped gasses in the jar since the yeast was active when stored. I used it anyway with no problems.

This method was recommended to me by my local brew supply shop.

chuckm@csg3.prime.com

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Date: Mon, 4 May 92 13:56:25 EDT  
From: lee\_menegoni@ptltd.com  
Subject: Strange smelling Lager

I have brewed ales for the past 2 years. I have a second refridgerator now and just begun brewing lagers, 2 batches, both seem to suffer from the same problem. After bottling they have a strange odor, the taste is fine. I use a refridgerator and Hunter Air Stat for a temperature controlled environment to brew in. The odor reminds me of the smell inside the refrigerator when I check on the brew during primary fermentation. I use partial mash recipes, is this be like a cake mix with scratch frosting? , rack off the trub, ferment in glass and use liquid yeast, WYeast Bavarian. I begin fermentation at 55 once active I step it down a degree per day to 50 after 15 to 20 days I rack into a glass secondary for lagering at 40 for 6 to 8 weeks. When it was time to bottle I tried to produce a starter culture from the slurry I retained from the primary, no luck. I then purchased a new pak of Bavarian yeast and made a starter culture. I poured about 15% of this and 3/4 cups corn sugar which was dissolved in water and boiled for 5 minutes into the beer and bottled. Two weeks later I tried the brew and it has this strange smell. The other 85% of the starter was used in my second batch similar recipe same fermentation process same bottling process same smell. Batch 3 is fermenting and needs to be bottled soon any ideas on what is causing this smell? How can I eliminate it in subsequent batches? I added the yeast to the beer at bottling time per the suggestion in the Noonan book on brewing lagers where he states that after long cold lagering the yeast may be very weak and a small population needs to be added for carbonation.

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Date: Tue, 5 May 1992 05:45:36 PDT  
From: Crawford.Wbst129@xerox.com  
Subject: Calcium Chloride

A while back I believe there was a discussion on where to get Calcium Chloride.  
What was the final outcome? Does anybody know where to buy Calcium Chloride?

Thanks,  
Greg

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Date: Tue, 5 May 92 10:05:23 EDT  
From: rossini%hsph@harvard.harvard.edu (Anthony Rossini)  
Subject: Raspberry Ale

Thanks to all who sent in information. Seeing as that the ale is now 5 days in the bottle, I thought I'd describe what I ended up doing (being from the "I think that I'll add some more of that stuff" school of HB'ing, amounts are probably +/- a bit... :-).):

5 lbs M&F light syrup  
1/2 lb crystal (added in with water, removed just before boiling)  
1 1/2 oz Cascade for boiling, 1/2 oz at the last 3 minutes of the boil  
24oz frozen raspberries added right after I turned off the stove

OG about 1.039

Sat a week in the primary. Added 24oz more frozen raspberries into the secondary, then added the wort (beer?). Didn't worry about sulfiting or other forms of berry sanitizing...

Sat 2 weeks in the secondary.

FG about 1.010

So anyhow, 5 days later, I think that I might've put in more malt, maybe 1-2 more pounds. It is a light beer, plenty of berry flavor and smell, a nice red color, and also tastes quite good (though I should qualify that by saying that while I enjoy great beers, I've never turned down swill, either...).

Anyhow, a bit more hops might've been nice, but definitely not necessary, as someone suggested to me.

More berries might've over-powered the beer flavor, but increasing berries with malt would probably give a decent full beer (I should state that I was looking for something on the light/refreshing side, not too complex!)

Anyway, back to work...

-tony  
p.s. another possibility would've been a wheat rasp beer... maybe next time...

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Date: Tue, 5 May 1992 10:07:56 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: yeast, NA

Couple of questions: First, for Jeff F., in your yeast cleaning directions, step 4 says to agitate the water/yeast/trub mixture "until obvious separation is noticeable" and then to pour off the yeast in suspension. Is this a quick process, or should the jar sit for a while to separate?

The second question has to do with distillation and NA beer. I thought that a danger with heat distillation, as JackS. does with his NA beer, is that alcohols more dangerous than ethyl can be produced. Will keeping it to 170 degF max. avoid that problem? Are the "bad" alcohols produced by a (enough heat + ethyl) reaction?

Russ

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Date: Tue, 5 May 1992 10:32 EST  
From: Carol Miller-Tutzauer <RIACMT@ubvmsb.cc.buffalo.edu>  
**Subject: Growing hops**

From: riacmt@ubvmsb.cc.buffalo.edu (Carol Miller-Tutzauer)  
Newsgroups: rec.crafts.brewing  
Subject: Growing hops



Date: 5 May 1992 10:04 EST

Distribution: world

**Subject: Growing hops**

Ok... my husband is the homebrewer; I'm the gardener. He wants to grow hops, but keeps procrastinating on getting information I need for getting them started. So, here are some questions. The more I can get answered the better, but I'll muddle through even if y'all can't answer everything.

1. Growing pattern -- I understand they are vines. Is it preferable to have them grow straight up? I could set up tall poles driven into the ground about a foot or so. Is this the preferable way to grow them? Also, we have vinyl siding (very rough) on the house. Will they grow up the side of the house on their own?
2. When should they be planted? We are in New York (Buffalo). Do they need to go into the ground soon? And how long before we can expect harvesting? Will they even bear hops the first year?
3. Light requirements -- For growing in New York state, how many hours of sunlight per day are required? Is this direct sunlight or is indirect ok? Does amount of sunlight affect yields?
4. Soil requirements -- Anyone know the preferred soil PH level?
5. Root (rhizome) depth -- how much depth of soil do I need to provide for the hop plants?
6. Recommended planting distance -- how far apart should I plant them. I gather they grow side to side. Would growing one plant per 1/2 whiskey-barrel planter work? These are about 18 inches deep and about 2 ft in diameter. We could then move them mid-day to give them more sun.
7. Fertilization schedule? Anyone have any suggestions on this? I usually put a layer of manure down, then soil, then plant. About the time the plant's roots get down to the manure layer, it is the right time for a little food boost. I know bulbs also like some food below their roots. I have never grown rhizomes before, so I'm clueless here.
8. How many should we plant? I realize yields probably won't be great the first year, but what do you all say about someone who brews approximately 1 batch every 1 or 2 weeks?
9. How do you "winter" the hop plants? Let die then cover with straw? Bring inside? Let dry out or trim down? Give them a fertilizer boost before wintering?
10. Watering requirements -- (Almost forgot this one.) Do you need well-draining soil? How often should you water? Generally I make a ring-like pit around plants that will hold and cradle water. I also mulch so as to retain water. (I use straw.) Is this a reasonable strategy?

You can send to the digest or email. I will keep an eye on this digest for the next week or so.

(By the way, my husband -- and the guilty procrastinator -- is

Frank Tutzauer! Are you out there, Frank?)

Carol  
Homebrew widow ;-)

email: riacmt@ubvms.cc.buffalo.edu

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Date: Tue, 05 May 92 08:34:20 -0700  
From: mcnally@wsl.dec.com  
Subject: MBC yeast

It's been a while since I've tried Eye of the Hawk, but I seriously doubt that the yeast is anything at all like the Chimay culture. It's hard to tell yeast by appearance. The Chimay culture is supposedly five different strains of yeast. I've always had success reculturing it (I've got some bubbling away now).

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

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Date: Tue, 5 May 92 10:44:19 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Hop restraint

(yeah, I know, ankle weights)

I haven't enough experience to answer this, and the books don't mention it.

How far down into the ground would I have to stick metal or plastic dividers to keep my hops from spreading too far? Does the rhizome stay fairly near the surface? Is the rhizome a continuous structure? Would blocking the rhizome be enough to do the job?

Carl

WISL,BM.

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Date: Tue, 5 May 92 13:49:34 -0300  
From: pgsjay@atlas.cs.upei.ca (Scott Jay)  
Subject: Beer - of course!

A few people I work with and myself have formed a brewing association - F.A.B. (Forestry Association of Brewers). Most of us are fairly new to the art of brewing, so we do have some questions. I have been receiving this digest for about two weeks and, although most of it really does not pertain to us (we are CAKE MIX BREWERS!) it is certainly interesting. Who knows, we may someday make a SCRATCH CAKE!

Anyway, we thought we'd try to find the answer to a question that we've pondered over for quite awhile. :-) It may be a FAQ but here it is anyway: What is the difference between different types of beer (i.e. lager, ale, pilsner, draft, etc.).

Thanks.

p.s. If you are planning a trip to the most popular vacation spot in North America, Prince Edward Island, Canada, this fall we are tentatively planning an Octoberfest for Home Brewers (obviously some time in October). Let me know.

Scott  
pgsjay@atlas.cs.upei.ca

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Date: Tue, 5 May 1992 18:00 EST  
From: ZAPPULLA%MIDD.BITNET@mitvma.mit.edu  
Subject: Re: Homebrew Digest #876 (May 05, 1992)

TAKE ME OFF YOUR MAILING LIST TODAY!!! zappulla@midd.bitnet

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Date: Tue, 5 May 92 16:05:24 -0600  
From: David Suda <suda@barley.Colorado.EDU>  
Subject: Summary: mead question responses

A couple weeks ago my friend Susanne asked me to post several mead making questions to the HBD. Thanks to everyone who replied. Susanne's article has been accepted by Zymurgy and is scheduled for publication in the Fall issue. Here's a summary of the responses we received:

- \* What flavor/aroma/clarity trade-offs have you experienced for boiling vs. not boiling the honey?

The consensus was that boiling results in a mead which clears rapidly and ferments well, but at the cost of most of the honey aroma. While unboiled meads retain more honey aromatics, they can take a very long time to clear. Irish moss helps in the clarification of both boiled and unboiled meads.

- \* What type of honey is best for making a smooth traditional mead? What type of honey is best for making a melomel or metheglin with "character"?

This question appears to have as many answers as there are meadmakers.

Some favor lightly flavored honeys (such as clover and alfalfa) for tradition meads to produce a delicate bouquet and strongly flavored honeys (such as wildflower or orange blossom) to balance the fruits and spices in melomels and metheglins. Others like an assertive honey flavor in traditional mead and use mild honey for flavored mead so that the fruit and/or spices are not masked. In any case, honey should have a flavor you like and be as fresh as possible. As honey ages, chemical changes make it less desirable for mead making.

- \* What is the most attenuative yeast? How does the attenuation of various yeasts compare?

Prisse de Mousse appears to be one of the most attenuative yeasts available. Charts comparing the attenuation and other characteristics of various yeasts will accompany the Zymurgy article.

- \* What water additives do you use and why? Why add gypsum?

Most meadmakers add yeast nutrients to speed fermentation and acidity or tannin to balance the sweetness of the honey. The article will present details about various nutrient blends. The amount of acid or tannin to add is a matter of taste. Sources of acidity include acid blend and lemon juice; tea is often used as a source of tannin.

In mead, gypsum is probably not needed. In wort, Ca++ reacts with phosphates to lower the Ph. Since honey contains a much lower concentration of phosphates than malted barley, this doesn't work.

- \* What are some good regional honey suppliers?

Several people recommended health food stores and farmer's markets as good sources for fresh, unpasturized honey.

Once again, thanks to everyone who responded.

Dave

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Date: Tue, 5 May 92 18:43:31 CDT  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: AHA Conference - Need a roomie!?

Hi all! I have a friend who is looking for a room mate for the AHA National Conference on the 10th through the 13th. He has reservations already but no roomie. If you are interested drop me some email and I can let him know, give him your phone number, etc, or drop me some email and I can give you his phone number.

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
"Relax! Don't worry! Have Homebrew!"Normal, IL 61761

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Date: Mon, 04 May 92 09:34:46 -0500

From: ks25!mark@decwrl.dec.com

**Subject: Grolsch bottle gaskets**

I am planning on bottling a batch this weekend using for the first time some Grolsch type bottles (actually Fischer's bottles), that I have accumulated over the last couple of months. I seem to recall seeing in an article on HBD that one should replace the gaskets on such bottles before using them the first time. Is the true? If so what is the reason for it?

Thanks

Mark mark@ks25.chi.il.us OR decwrl!ks25!mark

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Date: Wed, 6 May 1992 01:53:51 -0400  
From: andrew mossberg / mthvax admin <aem@umigw.miami.edu>  
Subject: MTHVAX ARCHIVES

The archives at mthvax will be ending soon, and the gatewaying of  
the homebrew digest to rec.crafts.brewing will also cease.

sorry,  
aem

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End of HOMEBREW Digest #877, 05/06/92  
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Date: Tue, 5 May 92 10:01:57 CDT  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Another yeast reuse data point

As another point in the yeast reuse topic, I will share my experiences. I have had great success reusing yeast slurry retained from the secondary. After I siphon into my bottling bucket, I immediately put the stopper and airlock back on the secondary fermenter. When I finish bottling, I sanitize a half gallon glass jug and my funnel. I then flame the mouth of the carboy, swirl the yeast back into suspension, and pour it through the funnel into the jug. I then screw on the sanitized lid of the jug and put it in the refrigerator. I have stored yeast in this manner for as long as a month and a half and had no problems with it starting or producing undesirable characteristics. I have also re-used yeast with this method up to three consecutive times with no ill effects.

Another method I have success with is to pour the dregs of several bottles of my homebrew into a single Grolsch bottle and store in the fridge. I then pitch this into a starter solution when I'm ready to brew and off it goes. I have a copy of Jeff Frane's yeast washing article in my brewing notebook from the first time he posted it. I fully intend to start washing my yeast before reuse someday but I have been successful thus far without it.

And finally, a story:

Once there was a beautiful apple. It was a joy to all who happened upon it. The pleasure derived from it seemed endless to all who partook of it. Then one day, unnoticed at first, a worm crept into the apple. It immediately began vomiting forth corruption, causing a rotting of part of the apple. Its unceasing toil was to try and corrupt the whole of the beautiful apple, much as it had been able to do in other apples it frequented. At times, the apple seemed in danger of rotting completely, so quickly the corruption had spread. Many who once derived great joy from it began to loathe and despise its condition. It would always fight back from the brink of total corruption and become nearly as whole and wonderful as it once was. The worm, however, still frequented it and threatened to turn it into just another apple rotting on the

branch. The apple must use all of its strength and all of that which is  
good  
within it to combat this tragic possibility. In the end, the worm cannot  
rot  
the entire apple unless the apple relents to rottenness. May the apple  
remain  
strong and beautiful and leave the worm to wallow in the corruption it  
spews  
forth.

- - -

Guy McConnell

"And the beer I had for breakfast wasn't bad, so I had one for dessert"

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Date: Wed, 6 May 92 10:32:26 EDT  
From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)  
Subject: Correct IBU Corrections

In HBD 871 there is a clip from a note from srussell which mentioned that in Jackie Rager's article in the Hops ZYMURGY special issue that to correct for specific gravity of the wort you should divide by

$$1 + 5(G-1.050) \quad \text{if } G > 1.050 \\ 1 \quad \text{if } G < 1.050$$

After reading the Rager article myself, I found some obvious errors. (I'm new to subscribing to HBD and don't know if these have been already discussed.) In the ZYMURGY issue the correction factor given by Rager is  $1 + GA$ , where

$$GB - .050 \\ GA = \frac{\quad}{0.2}$$

if  $GB$  (gravity of boil)  $> 1.050$ , and  $GA=0$  otherwise. If this formula were correct the value of  $GA$  would jump from 0 to 5 as soon as  $GB$  hit a value of 1.050, and you would need about six times as much hops with a gravity of 1.0501 than a gravity of 1.0499. Replacing the value of .050 by 1.050 (as srussell correctly did) gives more reasonable values. Even worse is the example Rager computes on page 54 of the ZYMURGY issue, where the equation

$$\frac{1.096-.050}{0.2} = .24??????????$$

appears. It seems to me that

$$\frac{1.096-.050}{0.2} = 5(1.096-.050) = 5(1.046) = 5.23$$

If the value of .050 which was repeated in the example is replaced by 1.050, then  $GA = .23$ , which is getting closer to Rager's value of .24. No wonder we're all confused about IBU's.

Besides these obvious errors I have found Rager's article very useful. The formula given by Frank Tutzauer/Tom Hettmansperger in HBD 871 also seems very convenient since it eliminates the need for a utilization table and accounts for gravity at the same time. Does this formula agree with the table listed in Rager's article and the "corrected" gravity correction formula? (Or equivalently, do the formulas given in Charlie II agree with Rager's?)

I apologize for this being a little outdated, but it was originally sent last week and apparently lost during one of the "down" days.

Bill Szymczak

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Date: Wed, 6 May 92 9:01:05 CDT  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Re: Grolsch gaskets

mark@decwrl.dec.com writes:

> I am planning on bottling a batch this weekend using for the first time  
> some Grolsch type bottles (actually Fischer's bottles), that I have  
> accumulated over the last couple of months. I seem to recall seeing in  
> an article on HBD that one should replace the gaskets on such bottles  
> before using them the first time. Is the true? If so what is the reason  
> for it?

I have quite a few Grolsch bottles that I typically use to bottle  
stouts  
and "special" beers in. These bottles have had around 5 batches in them  
and  
the gaskets have never been replaced. In my last batch, a stout, I had  
one  
bottle out of 40 that developed almost no carbonation and I suspect that  
the  
gasket on that one either needs replacing or did not get seated properly  
when  
I bottled. All of the rest of them carbonated perfectly. The  
undercarbonated  
beer tasted fine, just rather flat. I therefore offer that the gaskets  
need  
replacing only when they show signs of cracking or other type of wear.  
You  
certainly should not need to replace them on your bottles since they have  
been  
used only once to bottle commercial beer in. Of course, if it makes you  
feel  
better, the gaskets are readily available...

- - -

Guy McConnell

"Now I'm going outside to have an ice cold beer in the shade"

-----

Date: Wed, 6 May 92 07:32:37 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: yeast washing

I have been using the yeast wash trick described by Jeff Frane for about nine months now. I found the instructions a little vague. Basically what I do is dump the slurry in a qt jar, cap and shake hard. There will be three layers after about 10-20 minutes: a top frothy gelatinous layer, a middle tan layer and a bunch of crud on the bottom. I use a bloiled spoon to remove the top layer, pour off the middle layer into a clean jar and toss the crud.

The middle layer will eventually (30-60 minutes) seperate again into a thick layer of yeast and clear liquid. Depending upon how much crud there was originally I might shake and separate again. Anyway usually at this point I stop as the stuff in the second jar looks pretty clean.

I have stored yeast like this (under clear liquid) for a month and have had incredible starts by just dumping it into the chilled wort. Also, beers made with the washed yeast have *\*always\** started faster, fermented faster and been much much better tasting than beers made with a classic Wyeast starter.

Oh, I usually get two pint jars of yeast from a 5 gallon carboy primary each containing about 1/2" of yeast after everything settles down in a couple days.

- Larry Barello

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Date: Wed, 6 May 1992 11:15 CDT  
From: Malt-Fermenter Gelly <GELLY@VAXA.CIS.UWOSH.EDU>  
Subject: HBD'ers meet in Brewtown

Hey folks,

If I may have missed the final decision, sorry to be redundant, but...  
Has a final meeting place for HBD'ers at the AHA conference been decided  
on? I may have missed one or two issues in the last month, and I know  
there was talk of a "get-together", but I never saw the issue resolved.  
I also recall talk of a special "sign" to let us recognize each other  
(i.e. a sticker of some sort on the nametags). Is this idea still on?

Again, if all this has already been decided, humor me and send me an  
e-mail. ;-)

Relaxing quite comfortably,

Mitch Gelly gelly@vaxa.cis.uwosh.edu  
gellym@ernie.cis.uwosh.edu

- -----  
-  
"And in the end, you spat me out, you could not chew me up..." - Mick J.  
- -----  
-

Date: Wed, 6 May 92 10:40:28 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: mthvax archive services

andrew mossberg / mthvax admin <aem@umigw.miami.edu> writes:

> The archives at mthvax will be ending soon, and the gatewaying of  
> the homebrew digest to rec.crafts.brewing will also cease.

Argghhhhhh.....this is horrible! Can anyone pick up this service?  
Or can we convince Andrew to continue? I, for one, think that this  
is a valuable service that I would hate to see go.

I will especially miss the archive service...

Mike Hall  
hall@lanl.gov

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Date: Wed, 6 May 92 12:40:57 -0400  
From: Subhash Chandra Roy <roy@mcnc.org>  
Subject: Starch Haze vs. Protein Haze

I was planning on make a raspberry weiss beer for the summer, and using 1/2 lbs of flaked barley during the boil to aid in head retention. I was warned that it would produce a starch haze. How is this different from normal (protein) chill haze? I don't want to mash the grains (don't need the fermentable sugars).

Subhash  
roy@mcnc.org

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Date: Wed, 6 May 92 10:40:39 MDT  
From: smithey@rmtc.Central.Sun.COM (Brian Smithey)  
Subject: MBC yeast

>>>> In HBD #876, mcnally@wsl.dec.com writes:

Mike> It's been a while since I've tried Eye of the Hawk, but I seriously  
Mike> doubt that the yeast is anything at all like the Chimay culture.  
Mike> It's hard to tell yeast by appearance.

Agreed, and I'm certainly no expert, but when I had a bottle a few months ago the yeast was easily disturbed from the bottom of the bottle (unlike the sticky Red Tail yeast), and it broke up into a bunch of little yeast "pebbles". The only other times I've seen yeast do this is in Chimay, and homebrew that a friend made from yeast he cultured from a Chimay bottle.

Perhaps MBC is maintaining their own yeast, cultured from Chimay? The aforementioned friend, no longer on the net, visited MBC a couple of years back, if I can find anything out from talking with him I'll report back.

Mike> Mike McNally   mcnally@wsl.dec.com

Brian

- - -

Brian Smithey / Sun Microsystems / Colorado Springs, CO  
smithey@rmtc.Central.Sun.COM

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Date: Wed, 06 May 92 11:26:00 -0700  
From: mcnally@wsl.dec.com  
Subject: Re: Chimay...Not:-)

[ Sayeth Glenn Tinseth <tinsethg@UCS.ORST.EDU> : ]

Wow, that's news to me. (Vague memory warning: ON) I always thought that Chimay was finally isolated down to one yeast by Fr. Theodore(SP?) at the abbey.

You may be right; I was re-stating a rumor. I will retract that.

This led to a great improvement in their consistency.  
Jackson sez that Orval, on the other hand, does use 5 different yeasts at different stages in the brewing process.

I have never been successful at reculturing Orval. I've just found a source for 750ml bottles of Grimbergen, and those seem to have a healthy amount of yeast in them. Chimay is, however, unbelievable.

The new Belgian Ale strain from Wyeast is a monoculture and is according to Dave (the owner) from Chimay.

My local homebrew shop hasn't bought any because they're unsure of the volume they'd sell. Urrrgh; how will they know if they don't get some?

-----  
Mike McNally   mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Wed, 6 May 92 8:57 GMT  
From: PHILLIPSA@LARS.AFRC.AC.UK  
Subject: Re: fining without cruelty

Thanks to all those who responded so promptly to my posting about fining beer without using animal products. The consensus was that Irish Moss in the boil, and/or fining with Bentonite, agar or Polyclar is the best solution. I already use Irish Moss, and I'll probably try adding Polyclar to the secondary fermenter a few days before racking into barrel. This has the advantage that for a trial run I can "borrow" a few grams of Polyclar from the lab - we use it for adsorbing polyphenols from homogenized plant tissue to reduce inhibition of enzyme activity. One concern I have is that Polyclar may remove some of the arome, taste, feel, colour, etc in addition to removing haze. We shall see. Incidentally, Polyclar is a trade name for poly(vinylpyrrolidone) - not quite Reinheitsgebot, but if you're worried about putting synthetic chemicals in your beer, just remember that there are probably far nastier things in hop resins.

[P.S. In answer to Chris Campanelli's question (I tried to respond directly but my mailing bounced back with a "no such user" message): as far as I know, there is no British equivalent of HBD - at least on JANET, the academic network. There may be an interest group on a commercial network such as Telecom Gold, but I don't have access.]

Andy Phillips  
AFRC-IACR Long Ashton Research Station  
Bristol, UK  
PHILLIPSA@LARS.AFRC.AC.UK

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Date: Wed, 6 May 92 15:54:17 -0400  
From: chrisbpj@ldpfi.dnet.dupont.com  
Subject: Calcium Chloride

> From: Crawford.Wbst129@xerox.com

> A while back I believe there was a discussion on where to get Calcium  
> Chloride. What was the final outcome? Does anybody know where to buy  
> Calcium Chloride?

Greg-

Seems to me that crystalline stuff you buy at the hardware store to  
sprinkle on you iced-up driveway in the winter is calcium chloride.  
Another name for it is rock salt. I doubt they add anything to it -  
probably just crush it up. Be sure you check the ingredients if you  
plan to use this in beer (?!). You obviously don't want to use any  
of those weird chemicals they also sell for melting ice.

Another possible source is at a water softener \*type\* store  
(Culligan?). I think they use calcium chloride to soften hard water,  
and I imagine this is "Food grade." When I need wierd chemicals (not  
too often!) I usually try the chem supply dept at Lehigh University.  
The last time I got something there, I was after dry ice! Maybe  
there's a college in your area that could supply it. Who knows, maybe  
even a good pharmacy carries it!

Good luck!

-Pete

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Date: Wed, 06 May 92 15:07:47 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Reusing Yeast / Hot Break / Starch Test

Reusing Yeast:

I've been reusing my yeast now for 5 batches. I always taste the beer when transferring to the secondary to see if I notice any off flavors. So far, everything is going good. When I dump the new batch of beer on top of the yeast cake, I have a kraeusen (sp?) covering the surface within 2 hours! The more I reuse the yeast, the faster the beer seems to ferment. The beer taste good though. You MUST be up on your sanitation procedures if you plan on doing this. BTW, I'm using William's Burton Ale yeast. I'm not sure what Wyeast strain this translates to. Anybody know?

Hot Break:

To remove your beer from the hot break after boiling, rapidly (without aerating) stir your wort in one direction to get a nice low pressure area in the center, then cover your wort and let sit for 15-30 mins. This whirlpooling will cause most, if not all, the hot break material to settle into a nice cone in the center of your boiler. After 30 minutes, I can usually see all the way to the bottom of the boiler toward the outside with a flashlight. Simply siphon from this area. I use a counterflow chiller. Since I've started doing this, I've let my cooled wort sit in a sanitized container for 2 hours to let any break material settle, and the has been NONE! I now skip this step.

Starch Test:

To get an idea of what your iodine starch test will tell you, take the test immediately after doughing in your grain. You can use this reaction as a reference. My last batch I started using a thicker mash and the starch test was misleading. I'm still investigating the cause of this. Could have been husk material or I could have screwed up my mash somehow.

Darren

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Date: Wed, 6 May 92 15:35:43 EDT  
From: lee\_menegoni@ptltd.com  
Subject: RE: Strange Smell in Lager

Thanks to all that mailed me. The problem with the strange smell after carbonation seems to be attributed to Di-Methyl Sulfide, DMS, and is caused by carbonation at too high temperature. The cure seems to be carbonation in the refridgerator.

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Date: Wed, 6 May 92 17:17:33 -0400  
From: mccaamljv@ldpfi.dnet.dupont.com  
Subject: Yeast Recycling Summary

Fellow Brewers,

Wow, I guess I finally asked the right question. I have received (at last count) 10 responses to the yeast recycling question I posted a couple of digests ago. Some of the responses have appeared here in the last couple of digests so I don't think a summary is needed. BUT.....

For those of you who would like a compilation of the non-microbiological yeast storage and recycling responses, E-mail me with your request and I will gladly E-mail the file to you. Many many thanks to all those who responded.

Yours in brewing,

-Joel McCamley "Constantly Relaxing, Not Worrying and  
Having a Homebrew!"

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Date:Wed, 06 May 92 17:04:16 EDT  
From: jas8t@prime.acc.Virginia.EDU  
Subject: Color Definition Chart

Does anyone know where I could get my hands on a beer color definition chart? I don't care if it's SRM, Lovibond, or EBC degree. I have Fred Eckhardt's chart but I would like to see the colors instead of reading written descriptions.

Thanks,  
John Shepherd

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Date: Wed, 6 May 92 14:24 PDT  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: Say it ain't so, Joe! (Re: MTHVAX ARCHIVES)

In HOMEBREW Digest #877 Wed 06 May 1992:

>The archives at mthvax will be ending soon, and the gatewaying of  
>the homebrew digest to rec.crafts.brewing will also cease.

>sorry,  
>aem

This is indeed sad news for the net.homebrewing community. Andrew, you've provided a very valuable service to homebrewers, and I thank you for your efforts through the years. The archives at mthvax have been an important resource for beginning and experienced brewers alike.

Of vital consideration to the HBD/rec.crafts.brewing community is:

- 1) Do we want the HBD automatically gatewayed to rec.crafts.brewing as it has been for these many months?
- 2) Are there any other internet sites with anonymous ftp access willing to pick up and carry forward the homebrewing archives?
- 3) While we're at it, the issue of the continuance of HBD itself has arisen recently. Rob Gardner, the HBDigest Coordinator (thanks Rob!) has mentioned that HP has been making unfriendly noises about the volume of mail passing through HP having to do with the HBD.

It may make sense to have the HBD automatically gatewayed from hpfcmi.fc.hp.com into rec.crafts.brewing and e-mailed only to those people who do not have a news-feed which carries r.c.b.

I've snarfed all the current archives from mthvax and have locally added the incoming issues not stored at mthvax (incoming stops at issue 872 : 92/04/27 03:09:52 : 378), but alas, the internet machine I use does not have anonymous access, nor is it likely it ever will. Any volunteer sites? I hope there will be a transition time before "the plug is pulled" on the homebrewing archives at mthvax...

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Douglas DeMers, | (408-746-8546) | dougd@uts.amdahl.com  
Amdahl Corporation | | [sun,uunet]!amdahl!dougd  
[It should be obvious that the opinions above are mine, not Amdahl's.]  
[Amdahl makes computers, not beer.]

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Date: Thu, 7 May 1992 00:23:49 -0400 (EDT)  
From: David Christian Homan <dh10+@andrew.cmu.edu>  
Subject: Looking for a store or two....

I'm moving to Chicago in three weeks and I'd like to hear from anyone in the area who knows of a good homebrew store.

Thanks in advance.

= David.

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Date: Thu, 07 May 92 00:08:00 -0700  
From: "Stephen Hansen" <hansen@gloworm.Stanford.EDU>  
Subject: Homebrew archives transfered.

In HBD 877 Andrew Mossberg wrote that the archives at mthvax.cs.miami.edu would be ending soon. In fact it appears that HBD 872 was the last one deposited in the incoming directory. This has prompted me to finish what I started almost a year ago which was to copy the entire homebrew archive from mthvax to Sierra.Stanford.EDU (36.2.0.98). The transfer is complete and I have brought it up to date. Sierra is not yet running a netlib server so ftp is the only way to access the archive at present. I will let you all know once I have netlib service available.

Many thanks to Andrew for the fine job of maintaining the archive for so long. While I've been a systems admin for more years than I care to think about, this is the first time I've tried to maintain an archive like this, so please bear with me.

Stephen Hansen

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Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,  
Electrical Engineering Computer Facility | but the road is icy.  
Applied Electronics Laboratory, Room 218 | The bar is far away,  
Stanford University, Stanford, CA 94305-4055 | but I will walk  
carefully."  
Phone: +1-415-723-1058 Fax: +1-415-725-7298 | -- Russian Proverb  
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Date: Thu, 7 May 92 08:56:26 CDT  
From: whg@tellabf.tellabs.com (Walter H. Gude)  
Subject: Caloric Content of HB

The other day after an exhusting hour of raquetball, I sat slumped against the wall nursing a Gatorade. Glancing at the "Contents" I noticed "Water, High Fuctose Corn Syrup, Dextrose....." and not much else. So this great sports drink is basically sugar water. Furthur, this 16 oz bottle contained 100 calories. This got me thinking about the "beer belly". Would drinking a "Milwieser" Light with about 100 calories cause any more belly than the Gatorade I was currently drinking?

Now, given the 100 cal in a light and then approx. 150 cal. in normal american swill, how many calories can I expect my normal 1.045 O.G. => 1.010 F.G. homebrew to have? How does one determine the caloric content of anything? Is this possible to do at home?

"Homebrew, gives your body what it's thirty for."

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Date: Thu, 7 May 1992 10:52:26 -0400  
From: andrew mossberg / mthvax admin <aem@umigw.miami.edu>  
Subject: Re: Say it ain't so, Joe! (Re: MTHVAX ARCHIVES)

the gatewaying should have ceased already. A few people have mentioned trying to set up alternative archive sites, we'll see.

I have left the dept, and have no control over the site any longer, or access to it. I expect that once they notice the archives, they will be removed

aem

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Date: 7 May 92 14:58:27 EDT  
From: "Chris Dukes" <imagesys!file\_server\_1!CRD@uu.psi.com>  
Subject: **Brown ale recipes needed**

Help!

I have recently jumped head first into the world of home brewing and would like to get some recipes for a nice brown ale. I haven't much brewing experience, so please keep it very, very simple. I apologize to those more experienced brewers, but I need to start someplace and I figured this would be the place to ask.

I do have access to the necessary materials/ingredients for brewing as there is a great homebrew shop just up the road from my office, but I don't have much direction and find myself lost upon walking in the door.

Any help with recipes and advice would be very much appreciated. I've been checking out the digest for a couple of weeks and it seems like a great place to start.

Thanks, chris      crd@imagesys.com

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Date: Thu, 7 May 92 9:33:37 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: A Couple of Answers & A Question

> From: Now we will gnaw on their skulls <SELBYR@MEENA.CC.UREGINA.CA>  
> Subject: bad beer?  
>

Roger asks if he's beer from last September was bad. Taste it, Roger. Unless there's something visibly growing on it, you ought to just taste it and see if it's worth bottling. (The only thing likely growing on it is mold.) You may need to pitch some fresh yeast along with the priming sugar; whatever was in the beer has undoubtedly flocculated out by now.

The odds of anything BAD growing in the beer (pathogenic) are slim to zip. If the beer smells really foul (or even just unpleasant), toss it out; it's not worth the bother of bottling.

> From: sfw@trionix.com (Scott Weintraub)  
>  
> Does anyone know where one might obtain treacle in the US?  
>  
> I want to make a close approximation of Old Peculier, and apparently  
> need treacle.  
>

Treacle is apparently the British name for molasses. I have been assured this by Brits. On the other hand, if you insist on using treacle, I know F. H. Steinbart, here in Portland, carries tins of treacle.

>  
>

> From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinas)  
> Subject: yeast, NA

>  
> Couple of questions: First, for Jeff F., in your yeast cleaning  
> directions, step 4 says to agitate the water/yeast/trub mixture "until  
> obvious separation is noticeable" and then to pour off the yeast in  
> suspension. Is this a quick process, or should the jar sit for a while  
> to separate?

As I recall, this process takes about five or ten minutes.

ON ANOTHER NOTE ENTIRELY:

I will be arriving in Milwaukee sometime on the ninth of June (probably in the evening) and will not be staying at the hotel until the following night (esp. at \$70 a pop!). Is there a homebrewer in the Milwaukee area who could put me up for the night? (I figure the people at Sprecher would probably throw me out at closing time, so that idea's out.)

Any help would be appreciated. This is a budget cruncher.

- --Jeff

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Date: Thu, 7 May 1992 20:19:13 -0400 (EDT)  
From: "Peter G. Goutmann" <pglo+@andrew.cmu.edu>  
Subject: Best Beer Games You Have Known

I'm interested in finding out what beer games people have enjoyed playing.  
Please e-mail yours and I'll post a compilation.

-Peter Goutmann

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Date: Fri, 8 May 92 13:05:42 EDT  
From: "Robert J. Napholz" (GC-HSI) <rnapholz@PICA.ARMY.MIL>  
Subject: co2 tank pressure

Hello all

Is there a minimal pressure for a co2 tank. The regulator that came with my tank ranges for 0 to 2000 pounds it came with 1000# of co2. From 0 to 500 the guage reads refill(read zone) i now have about 800#. So the question is can i run the tank down to 12psi with out effecting the quality of the beer.

Thanks Rob Napholz

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Date: Fri, 8 May 1992 12:05:39 -0700  
From: Michael.Burgeson@Eng.Sun.COM (J. Michael Burgeson)  
Subject: denaturing acid carboys

I have recently come across a 7-gal acid carboy, but I am not sure of its history. It is still in its styrofoam container with a nitric acid label on it. It is empty and capped. I looks clean. Since I don't know its history, I thought the best thing to do was denature it before I use it, regardless of what it smells like when I open it.

Has anyone out there ever prepared acid carboys for use in homebrewing? Is denaturing something I can do myself, or should I take it to a chemical lab?

Thanks,  
Mike B.

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\_\_\_\_\_/ \_/ \_/ \_/ \_/ - / - /

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Date: Fri, 8 May 92 17:18:29 EDT  
From: avalon!jm@siemens.siemens.com (Jeff Mizener)  
Subject: Old Peculier - New Peculiar

In response to Scott's (sfw@trionix.com) question about obtaining treacle to imitate Old Peculier (a traditional Yorkshire Ale), I thought the following to be of general interest:

You can find treacle at fancy grocery stores, or from American Brewmaster in Raleigh (mailorder). The treacle I used was made by Lyons, the same people that make Golden Syrup. If you can't find treacle, try unsulphured molasses (find treacle...).

I have made a stab at O.P. based on the Elbro Nertke Brown Ale recipe from Papazian:

New Peculiar

6.6# dark extract  
1/2# crystal malt  
1/4# black patent malt  
1.5oz fuggles 45min boil (pellets)  
0.5oz fuggles 10 min boil (pellets)  
2 tsp 'water crystals'  
1 tsp irish moss  
Whitbread Ale Yeast  
1/2C black treacle

Put malts into a boiling bag and place into 2.5g cold water. Bring to boil and remove, sloshing about and draining well (as one would with a [giant] tea bag). Add extract, 1.5oz fuggles and boil 45 minutes. During the last 10 minutes add the remaining hops. Cool (I take my pot outside and put it in a baby bathtub full of circulating cold water from the garden hose). Rack into a carboy and add yeast (I started the yeast with cooled-boiled water but recently I have taken to putting the yeast directly into the warm wort). I let it go for 4 days then racked into a second carboy where it sat for another week before bottling. Bottle as usual. SG: 1.055, FG: 1.016

Result: very nice, matured well. Dark but not black, could use some more body, but definitely not thin, lightly burnt taste (my wife's words) that I attribute to the black patent malt. Tasty. Not lawnmower beer. And it was only my 4th batch...

I now have a treacle amber ale fermenting (New Peculier Lite?) in the secondary. Bottling is scheduled for this weekend.

Hopfen und Malz, Gott erhalt's.

Jeff

=====  
Jeff Mizener / Siemens Energy & Automation / Raleigh NC  
jm@sead.siemens.com / Intelligent SwitchGear Systems  
=====

(reply to this address, not the one in the header!!)

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Date: Fri, 08 May 92 17:43:25 EDT  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: EZ mash tuns

I went with the 5 gallon Gott cooler approach.  
\$25 for the cooler. to replace the spigot get a 3/8 inch to 3/8 inch  
right angle compression fitting and 6 ft of 3/8 copper coil. You'll  
also need a 3/8 female threaded spigot (the type you find underneath  
sinks and toilets). It is best to get the kind with a right angle  
(like the simple diagram below) so the knob is easily accessed.

```
flow in -> -----| <- knob
                |
                | <- flow out
```

Simply screw out the spigot. Tighten the coil on the 3/8 copper coil  
tubing.  
get a hacksaw and cut slots in the bottom of the tubing every 1/4 - 1/2  
inch.  
mount the outer end of the coil in the compression end of the compression  
fitting. Pop this into the cooler, and put the compression fitting  
through the  
grommet where the spigot used to be. On the other side screw on the new 3/  
8 in  
threaded spigot you bought. This system works best with a 6.7 gallon size  
nylon sparge bag.

I spent less than \$40 on the whole setup. It loses less than 2 degrees  
temperature over an hour and is perfect for doing 3-6 gallon batches  
(depends on the OG you seek) as you can sparge up to 5 gallons and 12-15  
lbs of  
grain in it. It sets a nice grain bed, and with a collander and bottling  
bucket  
(kind with a spigot) you can set up a nice sparge. Also re-circulation of  
the wort is pretty easy as well.

Happy mashing

JaH

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--  
Hopfen und Malz, Gott erhalts  
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Date: Fri, 8 May 92 18:12:42 -0500  
From: bronson@ecn.purdue.edu (Edward C. Bronson)  
Subject: Best of Beer and Brewing Contents

I am looking for a table of contents to the AHA publication  
"Best of Beer and Brewing," Boulder, CO: Brewers Publications,  
1987. This book is a compilation of selected talks presented  
at the AHA conferences from 1982-1985. I have the transcripts  
from those conferences and I am interested to know which talks  
were chosen as the "very best." Thanks,  
Dred Bronson  
bronson@ecn.purdue.edu

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End of HOMEBREW Digest #878, 05/11/92  
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Date: Mon, 11 May 92 09:14:39 +0100  
From: joe\_mccarthy@hpgnd.grenoble.hp.com  
**Subject: Zymurgy mailing address**  
Full-Name: Joe McCARTHY

Could someone please e-mail me the mailing address for (the subscription department of) the Zymurgy magazine? Does anyone know if they accept overseas subscriptions?

Thanks,

Joe McCarthy  
Grenoble, France  
joe\_mccarthy@hpgnd.grenoble.hp.com

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Date: 11 May 92 08:48:56 CST  
From: "Karl F. Lutzen" <SUPERVISOR@novell.physics.umr.edu>  
Subject: Cat's Meow, Archives, Homebrewing in MO

Three big topics from the quiet one today:

1. Please don't bug Rob about The Cat's Meow. Since I helped in creating this monster, please send all email regarding The Cat's Meow directly to me

at the internet address below. I will make an attempt to answer email as quickly as possible, but as I get swamped with work with no warning, delays are inevitable.

2. Stephen Hansen said in HBD 878 that he has transferred the archives to a system of his. Nothing was mentioned if this was the official new home

for the HBD. As we are getting several new unix systems here, and I will be the local administrator, I may be able to set up an archive. I already have all the files from mthvax and have placed them in .ZIP files for DOS folks, so I will offer my services to at least maintain a backup site (when the systems get here).

3. Since 1939 it has been illegal in Missouri to brew beer or make wine without a manufacturer's license. As I am in Missouri, I have been talking with my reps, a homebrew club (Hi Andy!) as well as the AHA. According to my well informed sources, our Governor \*WILL VETO\* any bill coming across his desk trying to legalize homebrewing. However, this is his final term and in January of 93, we get a new Governor. I have asked my Rep to toss the proposed bill out onto the floor the day after the new Governor takes over. I will be keeping the world informed as to the progress (none right now as there are no bills that we could amend.) BTW: It is legal to brew up to 3.2% beer as it is not defined as an "Intoxicating Liquor". (Yes sir. I am planning to dilute this to 3.2% when I bottle it. :-)

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Karl Lutzen | lutzen@novell.physics.umr.edu  
University of Missouri - Rolla |  
Physics Department | (314) 341-6317  
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Date: Mon, 11 May 92 08:48:26 -0500  
From: devenzia@euler.jsc.nasa.gov (John Devenezia)  
Subject: Wheat Beer recipe and question

Hello Fellow Homebrewers!

I have a delicious wheat beer coming out of the bottle right now and I thought with summer here y'all might want to give it a try. This beer is the best I've made so far and is also the first I've made with liquid yeast. Draw your own conclusions, but I know I will be using the liquid stuff from now on. The taste is hard describe; flavorful and slightly sour like a wheat beer should be, with a nice hop to it. It has a medium alcohol content.

But first a question. This wheat beer was so good I'm going to make a variation of it for my next batch. It will a raspberry wheat beer and I'll be adding about 4 pounds of berries to it. My question is this; when and how do you add berries or fruit to your beer. I know there is no right or wrong here, I'm just curious as to first hand accounts. I've seen some recipes call for steeping the berries in the just boiled and cooling wort. Other recipes say to add the berries to the secondary fermenter. I'm sure there are even more way to add fruits or berries to beer. If you could email your responses I will summarize or just post away and I'll still summarize.

And now the recipe (<- insert drum roll here)

Source:Variation on recipe from St.Patrich's of Texas

Name: Day after 1040A Wheat (note date of brewing)

1 lb malted wheat  
4 lbs Weizen extract  
2 lbs pale malt extract  
1 oz Mt. Hood - boiling  
1 oz Hallertau - finish  
Wyeast Bavarian Wheat Ale yeast

Popped the yeast bag a day before brewing and it puffed right up.

April 16th:

Put 2.5 gallons of cold, filtered water into pot. Added malted wheat (in muslin bag) to pot and brought the water to 180 degrees. Steeped the wheat for 30 minutes. Removed bag of wheat and brought the water to boil. Added malts and boiling hops to pot and let boil for 60 minutes. Turned off the heat and added finishing hops. Force cooled the wort in an ice bath and put into primary fermenter. Added cold water to fermenter to bring the water level to 5 gallon mark. Pitched yeast.

O.G. 1.038

Fermentation started in about a day and was relatively calm.

April 20th:

Racked to secondary. Very little trub in bottom of fermentor. S.G. 1.010

April 27th:

Bottled. Very clear beer with only yeast sediment on bottom of fermentor.  
S.G. 1.008.

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Date: Sun, 10 May 92 07:13 PDT  
From: Brian\_Carroll@3mail.3com.com  
Subject: Wort cooler!

Hi, I've just started getting into home brewing in the last couple of months, and have just been placing my wort in the bath tub with ice water.

What I would like to know is there a company who makes a wort chiller? If not does anyone have plans on how to build one, I've read in a few books that the counter flow is the way to go. Are there other methods that have worked for anyone on HBD.

By the way my brew has turned out very tasty so far but there is always room for improvement.

Brian Carroll  
Santa Clara, Ca

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Date: Mon, 11 May 1992 10:43:00 -0500

From: rwinters@nhqvax.hq.nasa.gov

Subject: Red Hook E.S.B. taste-alike

It's beginning to look like I may miss my annual trip to Bumbershoot (Seattle's mundo-mondo arts festival) over Labor Day weekend. So that I don't go into complete withdrawal, does anyone have an extract recipe that approximates Red Hook E.S.B.? Also great would be a store within driving distance of Washington, D.C. that carries Red Hook, Black Hook, Ballard Bitter, etc.

Rob

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Date: Mon, 11 May 92 08:44:56 MDT  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: Re: fining

In the HBD I recieved may 11, Andy Phillips said:

>... fining with Bentonite, agar or  
>Polyclar is the best solution.

I know about polyclar... but how should one use agar or bentonite?  
I have agar-agar flakes (from the chinese food isle... eden foods)  
for making yeast culture media. How would i fine with agar?  
Boil it and pitch the liquid? How much should i use.

And... what the heck is Bentonite? Around denver, co there is a lot  
of talk about a clay called bentonite. It appears that houses built  
on bentonite have a tendency to shift and sink into the earth!  
How might a clay product be used in beer !?!

aaron

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Date: Mon, 11 May 92 06:59:50 PDT  
From: EISENHOFER@maven.dnet.EDA.Teradyne.COM (I was born in a desert,  
raised in a lion's den.)  
Subject: Re: Calorie Content of HB

>The other day after an exhusting hour of raquetball, I sat slumped  
against the  
>wall nursing a Gatorade. Glancing at the "Contents" I noticed "Water,  
High  
>Fuctose Corn Syrup, Dextrose....." and not much else. So this great  
>sports drink is basically sugar water. Furthur, this 16 oz bottle  
contained  
>100 calories. This got me thinking about the "beer belly". Would  
drinking  
>a "Milwieser" Light with about 100 calories cause any more belly than  
the  
>Gatorade I was currently drinking?

I recently read about a study in the Boston Globe (sorry, I can't cite  
any more than this as I am doing it from memory) that found that alcohol  
reduces the body's ability to burn fat. The study went on to say that  
the body burned all the alcohol calories and all the carbohydrate  
calories, while not burning all fat calories. A person drinking the  
equivalent of three beers a day burned 1/3 less fat than the person  
not consuming any alcohol, with similar dietary intake. The alcohol  
was not beer, but I think that it is a safe extrapolation to assume  
that beer would cause the same effect.

Thus, beer is not directly fattening, since all the calories in  
beer are carbohydrate or alcohol calories. However, if you drink  
beer, you should be more careful of your fat intake. (Which, for  
me has been exactly my problem; when I drink a lot of beer, I tend  
to go for the more fatty foods: sausgages, steaks, ice cream, etc :-)  
This study, BTW, shows that lite beer is just as fattening as regular  
beer (excepting for pychological effects: people drinking lite beer  
are probably more likely to go for a less fattening meal). So,  
eat well, exercise regularly, and party on! :-)

Karl

Karl Eisenhofer SPIKE eisenhofer@maven.dnet.teradyne.com  
"Searchlight casting for faults in the clouds of delusion"

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Date: Mon, 11 May 92 10:24 CDT

From: korz@iepubj.att.com

**Subject: The Scarlet Letter**

As Mitch mentioned, there have been several suggestions for identifying oneself as a HB Digester. The original one, was a self-imposed red (or scarlet) "H" on our badges. For the sake of simplicity, I vote that we go with this, original suggestion.

Al.

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Date: Mon, 11 May 92 8:21:16 PDT  
From: stu@group1.uu.net (Stuart Steinfeld)  
Subject: Re: Homebrew Digest #878 (May 11, 1992)

please remove me from your mailing list. thanks!!

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Date: Mon, 11 May 92 10:43 CDT  
From: korz@iepubj.att.com  
Subject: Orval

Mike writes:

> This led to a great improvement in their consistency.  
> Jackson sez that Orval, on the other hand, does use 5 different  
> yeasts at different stages in the brewing process.  
>  
> I have never been successful at reculturing Orval. I've just found a  
> source for 750ml bottles of Grimbergen, and those seem to have a healthy  
> amount of yeast in them. Chimay is, however, unbelievable.  
>

I have been successful at reculturing Orval. I bought a case of it and sometimes when I had one, I'd add 8 fl oz of 1018 wort to the dregs and put on an airlock. Of the 6 I did, three did not start and 3 did. Each smelled and tasted different. I chose the cleanest smelling and best tasting one of the three and pitched it into a batch I had engineered to be as close to Orval as I could get it. It took \*FOREVER\* to ferment out.

We're talking 6 weeks at 66F! It started at about 3 bubbles per second after 3 days in the fermenter and then tapered down to 1 bubble per second for about 4 weeks! Finally, last week it quickly tapered down to 1 bubble every 2 minutes, so I bottled, using 7/8 cup of corn sugar to (hopefully) get that effervescent carbonation. That was a week ago. The initial tasting at bottling time was very positive. I suspect that I came pretty close to the real thing.

My understanding from reading Jackson, is that Orval uses one yeast to ferment and then 5 yeasts for bottle conditioning. This would explain why I got widely differing flavors in the starters. I'm quite confident that I got the right one because only one had the characteristic Orval "Banana/Bubblegum" nose. That's the one I used. The ferment and the initial tasting both had that nose.

Al.

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Date: Mon, 11 May 92 10:58 CDT

From: korz@iepubj.att.com

**Subject: Calories**

I believe alcohol is 80 calories per ounce. The snag with alcohol and the reason I believe it causes beer-bellies, is because it lowers your metabolism. Therefore, 800 calories from pasta is not the same as 800 calories from beer. The lower your metabolism, the less calories you burn per hour. I choose to make up the difference by excersizing to increase my metabolism rather than drink less beer.

Al.

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Date: Mon, 11 May 92 10:47:39 CDT  
From: stevie@spss.com  
Subject: Homebrew Supplies, Chicago

David Christian Homan <dh10+@andrew.cmu.edu> asks about homebrew supply shops in the Chicago area. I recommend Chicago Indoor Garden Supply (also known as Alternative Garden Supply) in NW suburban Streamwood, in the small strip mall at Barrington and Bode Roads. Owner David Ittel has been very responsive to homebrewers, stocking his shelves with enough stuff to keep beginning and/or advanced brewers happy. For those concerned about the ride (most of us in the city have to face the Kennedy Expressway reconstruction on top of a normal 45-minute trip), the store will overnight UPS if you call in your order.

"Brew Your Own, Grow Your Own" is the slogan of this shop, which now advertises on a number of popular rock radio stations.

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Steve Hamburg Internet: stevie @spss.com  
SPSS Inc. Phone: 312/329-3445  
Chicago, IL Fax: 312/329-3657

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Date: 11 May 92 12:44:32 EDT  
From: "Robert Haddad" <RHADDAD@bss1.umd.edu>  
Subject: CO2 Tank Pressure

>>>> In HBD #878 <rnapholz@PICA.ARMY.MIL> writes:

> Is there a minimal pressure for a CO2 tank. The regulator that came  
> with my tank ranges for 0 to 2000 pounds it came with 1000# of CO2.  
> From 0 to 500 the gauge reads refill (read zone) I now have about  
> 800#. So the question is can I run the tank down to 12psi without  
> affecting the quality of the beer.

I have just had my CO2 tank refilled for the first time since I  
bought it over a year ago. I estimate I have "lifted" about 20  
Cornelius kegs of (sugar) primed beer with the 5 lb or so of CO2 that  
originally came with the tank.

Although I remember reading somewhere that one should refill the tank  
before it is totally empty, I didn't have the chance. I used it  
one evening till it was totally empty with no ill effect to tank, keg  
or brew.

Incidentally, refilling it to 800 psi cost me \$12.50. I now have a T  
connector with two valves, so I can dispense two different brews  
simultaneously.

Robert Haddad

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Date: Mon, 11 May 92 10:00:45 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: rec.crafts.brewing and HBD

I like the notion of the HBD sort of dying and being gatewayed into rec.crafts.brewing. The only difficulty is the folks who don't have access to Usnet news. I don't know what the solution is to that problem. Also, the current scheme of copying HBD into Rec.crafts.brewing isn't a good solution (although easy) - the HBD is delayed a day (on my machine) and it still comes over as a big chunk.

Modern news readers (trn) make wading through stuff so much easier and faster. I read news and HBD via a modem and being forced to go through all the articles to see what is next takes a long time at 2400baud.

Cheers!

- Larry Barello

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Date: Mon, 11 May 92 12:31:40 CDT  
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)  
Subject: diacetyl, anyone?

I want to produce a Scottish Ale with lots of diacetyl. What I propose to

do is modify the pitching and fermentation procedure to make the yeast produce a lot up front, and then not reduce it to diols. I would use Whitebread Ale, and make a starter to get a good healthy colony going. Pitch the yeast when the wort is still on the warm side (75F) [24C] and aerate

like crazy to get lots of oxygen into the wort. Ferment cool (55F-60F) [13C-15C] and bottle as soon as possible, without letting the beer go through

secondary fermentation.

So, all you power brewers, does this sound reasonable? Is there a better way to get diacetyl? Has anyone ever done this, and do you have any tips to

share?

Thank You,  
Thomas Manteufel

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Date: Mon, 11 May 92 09:36:41 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: Oregon Brewer's Fest Date

Could someone who knows please post the date of this summer's Oregon Brewer's Festival? I'd appreciate it as I plan on being there.

Also Darren asks about the lineage of William's Burton Ale Yeast. I've used that yeast in the past and wondered same. I called William's and asked. They claim that it's their own strain produced specifically for them by Wyeast. I.e., there's no equivalent Wyeast #. Based on my observations, it doesn't appear to be either Wyeast #1098 (Whitbread) or 1028. The same situation applies to their English Brewery Yeast. Perhaps there's someone the knowledgeable Jeff Frane could ask...

Well now that I'm posting I guess I should mention that I just got back from England and yes I tasted quite a few beers. I visited the Young's Ram Brewery in Wandsworth, London. I you ever are there, you must visit them. The hospitality was spectacular and they're very open and forthright about their brewing. When I mentioned that I was a brewer, I was taken to the laboratory, where the chemist inoculated my slants and answered my questions. Later, in the tasting room, I and the six others on the tour were joined by two of the five brewers and by the the acting chairman, Mr. James Young. We chatted and discussed brewing while consuming many of their fine beers for some two hours. As Wayne Campbell would say, "excellent" and after learning about their brewing, "I did not no that". Upon leaving they were kind enough to send me off with a six pack of my choosing. If you go, you'll have to make a reservation in advance by phoning Mrs. Betty Moran any Monday betw. 11am and 1pm London time. I don't have the number at the office but have it if someone would like it.

I'm brewing a batch of IPA with their ale yeast now. It's a slow-burning true top fermenter. After six and one half days, the krausen is still riding the beer. I've not had a yeast stay so long atop before. Perhaps it has to do with having been recently cultured from the slant, but I don't think so. The brewers told me that they don't even krausen their beer. They simply cask it and let it finish in the cask. If others are interested I could provide this culture on slants. Right now though I'm waiting to see how the IPA comes out.

Here's to a healthy apple,  
John

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Date: Mon, 11 May 1992 14:37:55 -0500 (CDT)  
From: ISENHOUR@LAMBIC.FNAL.GOV (John L. Isenhour)  
Subject: Hop Books

I hate people who say...

enjoy!

Tomlan, Michael A. Tinged with Gold: Hop Culture in the United States. LC 90-46389. (Illus.). 272p. 02/1992. \$35.00x. (ISBN 0-8203-1313-0). University of Georgia Press.

Filmer, R. Hops & Hop-Picking. 1990. \$30.00x. (Kent Cty Coun UK). State Mutual Book & Periodical Service, Limited.

Beach, David R. Homegrown Hops: An Illustrated How-to-Do-It Manual. LC 88-92165. (Illus.). 108p. (Orig.). 12/1988. Paper. \$8.00. (ISBN 0-9621195-0-4). Beach, David R.

Lingren, Minnie. Hops Cultivation in Lewis County. 54p. Date not set. Repr. of 1981 ed. Paper. \$7.50. (ISBN 0-685-30404-3). Fernwood Press.

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John Isenhour  
isenhour@lambic.fnal.gov  
hopduvel!brewmaster@linac.fnal.gov

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Date: Mon, 11 May 92 16:04 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: mead questions

Dear Brewers

This weekend I hope to brew up my first batch of mead and I was hoping I could pick up a few pointers from anyone who's already tried this type of brew. I'll be referring to Papezian's recipe for Antipodal (Traditional) Mead, but adjusting the measures for a one gal. batch instead of a five.

Pap. instructs to begin the fermentation in a closed, glass vessel and then rack to a secondary to clear after fermentation's complete. My question is: what sort of fermentation activity can I expect? Will I need a blow-off hose for this stage, or will a lock suffice - I suspect I'll need a blow-off... Secondly, he recommends using yeast extract to assist fermentation, but the shop I ordered from doesn't carry "extract" per se, but something they call "yeast energizer" which they say is really the same thing, but most often used to unstick stuck fermentations. Anyone got any feedback?

Finally, here's an update on 3 of my previous batches for which many of you on the network provided much needed input... I'm sad and embarrassed to say 2 of these batches are complete and dismal failures - the ginger-spruce lager is so repulsive that it's tough from gagging after just smelling it! Pine-sol is even more pleasant than this stuff! It is simply undrinkable... The other batch - the recipe for which again comes from Bravery - I call "Chicago Tunnel Water (let your imagination wander on this one!!) There is little I can say that could adequately describe this ... this ... stuff! It's even worse than the "Pine-sol Brew" above!

But I can't say that I've not learned something (and that is, in my opinion, the whole point of this hobby): If nothing else, shelf the Bravery book (perhaps the author's chosen a rather ironic nom d'plumme!!). I have yet to find success for any of the recipes in his book, beginning with the now infamous "Monstrosity Ale" (which, yes, did actually sprout legs and walk away!). Secondly, regardless of whose recipe you're following, now that all else's failed, READ THE DIRECTIONS!! I did exactly that for the Propensity Lager in Papezian and it was magnificent! Finally, I've learned that in sharing your enthusiasm for a successful batch by hosting a "homebrew" party (such as the one I held for the batch of Propensity Lager) you'll inevitably wind up with empty bottles and a "where did they all go?!" feeling :-)) and a ton of new friends all wanting to know when the next batch is due!

Ah, well... I'll be brewin' this weekend. I think I'll try Pap's recipe for (snicker) "Goat Scrotum Ale" (I wonder how well-attended THAT party will be!!). Also, thanx in advance for any direction on the mead.

Cheers

John

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Date: Mon, 11 May 92 18:13:53 EDT  
From: sfw@trionix.com (Scott Weintraub)  
Subject: Re: Homebrew Digest #878 (May 11, 1992)

I have been planning on making some mead of late, and went searching for large quantities of cheap honey. I was unable to find any honey, but I did run across a couple of places selling Maple Syrup...

So, I started to think...

If honey is fermentable into something quite tasty, why not Maple Syrup?

So, has anyone out there ever heard of maple beer or anything of the sort?  
Would it be any good?  
Would it be worth the money?

Any comments would be appreciated...

Thanks..  
--Scott Weintraub

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Date: Mon, 11 May 1992 23:01 EDT  
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>  
Subject: Lagering in Cornelius Kegs

Hi,

I have access to a freezer which I can use for long term lagering. I cannot fit carboys in it because of the shelving, so my friend suggested lagering in Cornelius kegs, which I have access to.

Can anyone out there give me a primer on how to do this? How 'bout CO2 buildup? Is there a problem with sediment because they would be on their sides? How about aeration during transportation to the freezer (30 miles away)? How 'bout anything answers to anything else I forgot to ask?

Kieran O'Connor

oconnor@snycorva.bitnet

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End of HOMEBREW Digest #879, 05/12/92  
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Date: Mon, 11 May 92 16:24:15 EDT  
From: Dances with Workstations <buchman@marva2.ENET.dec.com>  
Subject: belly, mead

> The other day after an exhusting hour of raquetball, I sat slumped  
against the  
> wall nursing a Gatorade. Glancing at the "Contents" I noticed "Water,  
High  
> Fuctose Corn Syrup, Dextrose....." and not much else. So this great  
> sports drink is basically sugar water.

Not quite: the "not much else" include electrolytes which get used up  
during  
heavy exercise. Also, being mostly sugar water is just fine, since it is  
felt  
that glycogens burned during exercise are most efficiently restored if  
some  
sort of carbohydrates are consumed within two hours of exercising.  
"Runner"  
magazine advocated eating a meal within two hours of exercising, but most  
folks aren't usually hungry so soon.

> Furthur, this 16 oz bottle contained  
> 100 calories. This got me thinking about the "beer belly". Would  
drinking  
> a "Milwieser" Light with about 100 calories cause any more belly than  
the  
> Gatorade I was currently drinking?

It isn't just a matter of calories. The body metabolizes fats only very  
reluctantly, and this process is slowed down even more by the presence of  
alcohol. (by about thirty percent, recent studies have found). If you  
drink \*only\* one or two light beers after an hour of Racquetball, it will  
probably not matter; but if you have anything containing fats with it,  
the fat will tend to be stored rather than burned.

Also, beer is a diuretic; it tends to make you lose water rather than  
retain it. Again, one or two shouldn't make much of a difference, but  
after you've just lost water working out, your aim is to rehydrate.

(but a cold homebrew tastes great after racquetball!)

> How does one determine the caloric content of anything? Is  
> this possible to do at home?

One burns it, and determines the heat output. Or, one calculates the  
calorie based on the ingredients. I doubt that your home has the  
equipment  
to do either of these accurately.

On another subject:

Thanks to everyone who answered my questions on how to control mead  
sweetness. The most popular answer was to use enough honey so that  
even champagne yeast couldn't consume all of it; 3 to 3.5 pounds per  
gallon is about right to achieve a sweet mead. Making it both sweet and  
sparkling is tricky, since yeast does not always ferment honey  
consistently;  
you can try bottling before fermentation is complete, though.

Jim Buchman

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Date: 12 May 92 09:21:26 EST  
From: JCOWAN@s55.Prime.COM  
**Subject: belly, mead**  
To: (homebrew@hpfcmi.fc.hp.com)  
From: Jim Cowan (jcowan@s55.Prime.COM)



Date:12 May 92 9:18 AM  
Subject: Brewing with Maple Syrup  
Subject: belly, mead

Scott asks:

>So, has anyone out there ever heard of maple beer or anything of the sort?

>Would it be any good?

>Would it be worth the money?

One of my all time favorite brews was made using a pound of Maple Syrup in place of a pound of malt extract. I used it in a 'standard' ale recipe. (I have never made the exact same brew twice. I may not have consistency, but I have FUN.) I doubt you would want to ferment 100% Maple syrup. It is far too close to pure sugar. It would also be incredibly expensive. I would hesitate to go more than 25% Maple syrup. What I used translates to about 15%. As far as using Maple Syrup as flavoring, DO IT. I think you'll enjoy it.

Jim Cowan

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Date: Tue, 12 May 92 06:34:23 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Calories

Another point to keep in mind with the calorie counting: Apparently it takes about 23/100 calories of carbohydrates to convert them into FAT on your body. It takes only 3/100 calories to lay down fat (e.g. butter or vegetable oil). I am sure the numbers are generalizations, i got them from a recent issue of Longevity. So, regardless of the effects of alcohol on your metabolism, if you eat fatty food you are going to be more prone to laying down fat.

- Larry Barello

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Date: Tue, 12 May 92 08:47:06 EST  
From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: Remove from Homebrew Digest Mailing list Please.

Please remove this account from the Homebrew Digest mailing list.

Thank you.

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Date: 12 May 1992 08:06:53 -0600 (MDT)  
From: JLAWRENCE@UH01.Colorado.EDU  
Subject: Newbie brewer questions, wort chillers

I am a relatively new brewer, and have been reading the HBD for about 2 months, trying simply to get a grip on the terminology. I will be the first to admit that I do not spend a whole lot of time on brewing. With a full-time job and 2 small children, this has to be, at least for now, a hobby, not an avocation. My goal is to brew good (not necessarily superior) beer in a relatively simple manner.

Anyway, I have some questions, which are probably pretty elementary to most of you contributors. However, answers would be appreciated.

1. I am using a single-stage fermenter. Pros/cons? Seems to work great, with no necessity for transferring to another container part way through the process.
2. I have a book called "Home Beermaking" by William Moore. It appears that he recommends pouring the hot wort into the fermenter and cooling there. I usually cool in the pot, then transfer. Any comments?
3. Speaking of transferring, should I pour the whole pot into the fermenter, "sludge" and all, or should I attempt not to dump in that stuff? What is it, anyway? Is this the hot/cold break stuff I've been reading about?
4. I have cooled the wort 2 ways: by sitting it in a bath of cold water, and by simply letting the pot sit overnight. Haven't had any problems with contamination either way, with about 20 batches under my belt. What are the pros/cons of using a wort chiller? Seems like a huge waste of water, and living here in the West, that's of concern.
5. Miller also recommends boiling the priming sugar with water before mixing it in. Is this necessary? I've always just dumped it into the brew before bottling, with fine results.
6. Does anyone have any guess on whether our mile-high altitude has any effect on theoretical specific gravity? Can't remember my high school chemistry. I tried a recipe this weekend and have a 5 degree higher starting gravity than expected.

I got an order from William's last week with a special flyer inserted. They've got various stuff on sale through June 30, including an "imperfect wort chiller" for \$21.90. It's billed as the same quality as their regular chillers except not as pretty. Phone (510)895-2739; P.O. Box 2195, San Leandro CA 94577.

By the way, I use a pot designed for canning to brew in. Got it at McGuckins in Boulder, a terrific "we've got everything" hardware store.

Thanks for your help.

- JKL

Thanks much for your help.

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Date:12 May 92 10:13:47 EDT  
From: "Robert Haddad" <RHADDAD@bss1.umd.edu>  
Subject: Fruit beers

>>> devenzia@euler.jsc.nasa.gov (John Devenezia) writes:

> My question is this; when and how do you add  
> berries or fruit to your beer. I know there is no right  
> or wrong here, I'm just curious as to first hand accounts.  
> I've seen some recipes call for steeping the berries in the  
> just boiled and cooling wort. Other recipes say to add the  
> berries to the secondary fermenter. I'm sure there are even  
> more way to add fruits or berries to beer.

I have made a couple of raspberry ales with surplus bright red raspberries from my backyard. In both cases, I pitched them early in the boil, so they were in there for an hour or so, by which time the raspberries were completely "dissolved" in the wort.

I racked the wort in the fermenter, and all (or most) fruity residue settled at the bottom along with the yeast. The ale is still amber, little or no hint of raspberry flavor, but the aroma of hops and berries is out of this world. The head also has a slight reddish hue.

I have read lately of people pitching their berries along with their aroma hops. I will try this approach in a couple of months, when the berries are ripe!

Robert Haddad

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Date: Tue, 12 May 92 10:20:08 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: findings

I note that Noonan (mister paranoia!) advises that only gelatine will properly clarify lager. Say what!?

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Tue, 12 May 1992 10:12:29 -0500 (CDT)  
From: ISENHOUR@LAMBIC.FNAL.GOV (John L. Isenhour)  
Subject: lagering in cornelius kegs

Kieran O'Connor <OCONNOR%SNYCORVA.bitnet> asks about Lagering in  
Cornelius Kegs

>Can anyone out there give me a primer on how to do this?

Some of my best beers are a result of lagering in cornelius or regular SS  
kegs.

I usually don't prime, I just force CO2 into it at slow intervals at low  
pressure (as I recollect about 16 psi at 34 d F.) till it stops taking it  
(i.e.

when I hook up the gas, the headspace is @ 16 psi already).

> How 'bout CO2 buildup?

I've never had a problem with it, if its fermented out pretty well (I  
only do

this with classic lager style beers, so theres not a ton-o-  
unfermentables left

like in a sweet stout:)

>Is there a problem with sediment because they would be on their sides?

I consider this an advantage, the yeast tends to stick to the sides of  
the  
cornelius keg and if you upright it gently it stays there. The yeast has  
such

a shorter distance to fall, it makes for quick clearing, this may not be  
important depending on your lagering time.

>How about aeration during transportation to the freezer (30 miles away)  
?

I always hook CO2 to the pickup tube and blow the air out of the keg  
before I  
fill it. If you transport it then, what you will get is a small amount  
of  
carbonation (vrs oxidation).

>How 'bout anything answers to anything else I forgot to ask?

If you prime, be sure to put a little CO2 pressure (~5-7 psi) on the keg  
to  
'seal' the seals, I've had trouble with the seating of the large 'O'  
rings  
leaking and killing the priming. If its on its side the beer should seal  
it  
but I dont take the chance.

-

John L. Isenhour  
isenhour@lambic.fnal.gov

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Date: Tue, 12 May 92 09:56:41 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: lagering in cornelius kegs  
Subject: Caloric content of beer (George Fix)

Walter Gude asked in HBD#878 about the determination of calories in beer. The following empirical formula is remarkably accurate, and widely used to check direct measurements. Let A, FG, and RE be defined as follows:

A = alcohol content of finished beer in % by wt.  
RE = real extract of finished beer in deg. Plato  
FG = final gravity of finished beer.

Then the number of calories per 12 oz. bottle is the following:

$$(6.9*A + 4.0*(RE - .1))*3.55*FG .$$

Since A and RE are generally not known to us, additional approximations are needed. The following are due to Balling, and have proven to be reasonable. Let OE and be defined as follows:

OE = original extract (i.e., extract of finished wort in deg. Plato)  
AE = apparent extract (i.e., measured deg. Plato of finished beer).

Then

$$RE = .1808*OE + .8192*AE,$$

and

$$A = (OE-RE)/(2.0665-.010665*OE).$$

To take Walter's specific case, first note that from Plato tables an OG of 1.045 is equivalent to

$$OE = 11.25 \text{ deg. Plato},$$

while a FG of 1.010 is equivalent to

$$AE = 2.5 \text{ deg. Plato}.$$

Therefore,

$$RE = .1808*11.25 + .8192*2.5 = 4.08 \text{ deg. Plato},$$

and

$$A = (11.25 - 4.08)/(2.0665 - .010665*11.25) = 3.68 \% \text{ wt.}$$

We conclude that there are

$$(6.9*3.68 + 4.*3.98)*3.55*1.010 = 148.12$$

calories in Walter's beer. Note that 61.5% come from alcohol, and 38.5% come from the residual extract.

Errors in the formula for calories using A and RE will be under 1%.  
Errors  
in Balling's approximations can be as large as 3-5%.

I am looking forward to Milwaukee for I know there will be a big HBD  
turnout  
there.

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Date: Tue, 12 May 92 10:26 CDT  
From: korz@iepubj.att.com  
Subject: Re: Diacetyl

Bottling "as soon as possible, without letting the beer go through secondary fermentation" as Thomas suggests is not the right way to go (I feel). Either the sugars will all be used up by the yeast or not. If not, then beer grenades. What you need to do is to first choose a yeast that produces a lot of diacetyl. There is a sheet from Wyeast Labs that you should be able to get from your supplier that gives the approximate attenuation, diacetyl production and some other comments on each yeast. Then, when the initial fermentation has died down, get much of the yeast to drop out of solution by using finings, such as gelatine. Some of the diacetyl will be reduced, but the lower concentration of yeast will leave more diacetyl in the beer. Al.

-----

Date: Tue, 12 May 92 11:01 CDT

From: korz@iepubj.att.com

**Subject: Calories**

Mike McNally wrote me email and said that the Swiss study had found that metabolism was increased by alcohol. I'm not a nutritionist, nor am I a biologist, but I theorized that a CNS depressor will lower metabolism. I have not read the study and am not qualified to question it. Sorry for posting a theory and forgetting to identify it as one.

Al.

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Date: Tue, 12 May 92 17:11:57 BST  
From: Conn Copas <C.V.Copas%lut.ac.uk@hplb.hpl.hp.com>  
Subject: Old Peculiar

> I have made a stab at O.P. based on the Elbro Nertke Brown Ale  
> recipe from Papazian:

> New Peculiar

> 6.6# dark extract  
> 1/2# crystal malt  
> 1/4# black patent malt  
> 1.5oz fuggles 45min boil (pellets)  
> 0.5oz fuggles 10 min boil (pellets)  
> 2 tsp 'water crystals'  
> 1 tsp irish moss  
> Whitbread Ale Yeast  
> 1/2C black treacle

A couple of constructive suggestions. First, what are we aiming for ?  
My answer would be that OP is distinguished by being an exceptionally  
bitter-sweet dark ale, with a very characteristic 'liquorice' after-  
taste.

The original gravity (on draught at least) is around 60, and the alcohol  
content is around 5.5% by volume, meaning that it must finish around SG  
20.

Hop aroma is not especially pronounced. Another way to describe it might  
be to

say that it is a scaled-up brown ale with compensating bitterness.

The above recipe looks to me like it might make a dark ale which doesn't  
have

the residual sweetness of OP. I would normally use at least 4 oz of  
Northern

Brewer (English, seeded) with no late addition technique. Can't say how  
that

might translate into US pellet Fuggles.

People keep suggesting that OP relies for its character on treacle or  
molasses,

but my personal opinion is that using sizable amounts of either will  
create a

beer that takes forever to mellow out. The best way to get the liquorice  
character is to use crystal malt, and lots of it. I would normally use  
around

4 lbs in a US 6 gall batch (can't quote a colour rating, I'm afraid).

Caveat -

I have found from experience that I get an extract of around 8 per lb per  
gall

for the crystal, whereas the textbooks all suggest that the theoretical  
extract

is on a par with pale malt (ie, approx 30). For me, the extract has  
remained

the same regardless of whether I have mashed, infused separately, or even  
(in

desparation) boiled. Others' mileage may vary.

- - -

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Date: Tue, 12 May 92 12:19:01 EST  
From: "JOHN D. BRANTLEY" <JOHNB@UKCC.uky.edu>  
Subject: Long Island

Greeting to all,

Shortly my wife and I will be moving to Long Island where I have a new job. Are there any homebrew clubs on LI? Where are supplies available? We will be living in Sound Beach (as soon as we close). Thank you for your help.

-John Brantley

John D. Brantley Ph.D. johnb@ukcc.uky.edu  
252 E. Loudon corwin@cabra.UUCP  
Lexington, KY 40505-3636 (606) 255-0097  
2 + 2 = 5, for sufficiently large values of 2...

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Date: Tue, 12 May 92 09:23:47 PDT  
From: mike@notorious.lbl.gov (Michael P. O'Neill)  
Subject: Re: Homebrew Digest #879 (May 12, 1992)

like friday or saturday!

Mortimer says no scum....

see ya!

adios  
mike

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Date: Tue, 12 May 92 12:27:19 EDT  
From: Todd Fisher (VLD/VMB) <tfisher@BRL.MIL>  
Subject: Micro-brewery festival in Lancaster, PA area

I have been out of touch with this digest for some time now. I remember reading (several months ago), that a micro-brewery festival was going to be held in the Lancaster, PA area. Does anyone have more information concerning this event (i.e. date, place, etc...).

Thanks in advance,  
Todd  
tfisher@brl.mil

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Date: Tue, 12 May 92 11:45:13 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: various

>could someone please e-mail me the mailing address for (the  
>subscription department of) the Zymurgy magazine? Does anyone know if  
>they accept overseas subscriptions?

Association of Brewers  
PO Box 1679  
Boulder, CO 80306-1679  
(303) 447-0816 8-5 mountain time  
Fax (303) 447-2825

- - - - -  
>recently read about a study in the Boston Globe (sorry, I can't cite  
>any more than this as I am doing it from memory) that found that alcohol  
>reduces the body's ability to burn fat. The study went on to say that

I read a similar study, and it concurred with this, but

>I believe alcohol is 80 calories per ounce. The snag with alcohol  
>and the reason I believe it causes beer-bellies, is because it  
>lowers your metabolism. Therefore, 800 calories from pasta is not

it also mentioned that the extra carbohydrates alcohol actually raised  
you metabolism. Anyway, it suggested lowering your fat intake, and  
eating lots of salad. That's how I keep thin. Normally, about 50%  
of my calories come from alcohol. Last week I was on antibiotics,  
and hence, on the wagon, too. I ate like a horse and lost 5 lbs of  
boot. It was also quite stressful. This week, I'm making a comeback...

- - - - -  
>I want to produce a Scottish Ale with lots of diacetyl. What I propose  
>to  
>do is modify the pitching and fermentation procedure to make the yeast  
>produce a lot up front, and then not reduce it to diols. I would use  
>Whitebread Ale, and make a starter to get a good healthy colony going.  
>Pitch the yeast when the wort is still on the warm side (75F) [24C] and  
>aerate  
>like crazy to get lots of oxygen into the wort. Ferment cool (55F-60F)  
>[13C-15C] and bottle as soon as possible, without letting the beer go  
>through  
>secondary fermentation.  
>So, all you power brewers, does this sound reasonable? Is there a  
>better  
>way to get diacetyl? Has anyone ever done this, and do you have any  
>tips to  
>share?

Scottish Ale doesn't normally have much of a head, and what you're  
proposing  
sounds like a recipe for glass grenades. Then again, whitbread ale yeast  
is pretty good about fermenting out quickly, then stopping totally...

- - - - -  
>sp. instructs to begin the fermentation in a closed, glass vessel

>and then rack to a secondary to clear after fermentation's complete.  
>My question is: what sort of fermentation activity can I expect?  
>Will I need a blow-off hose for this stage, or will a lock suffice -  
>I suspect I'll need a blow-off... Secondly, he recommends using  
>yeast extract to assist fermentation, but the shop I ordered from  
>doesn't carry "extract" per se, but something they call "yeast  
>energizer" which they say is really the same thing, but most often  
>used to unstick stuck fermentations. Anyone got any feedback?

you won't get much blowoff - only a little if you fill the fermenter  
all the way to the top (as recommended). yeast energizer works, but can  
impart a flavor (sharp, nauseating) into the mead that takes a long time  
(about 9 months) to settle out. If you're planning on letting this one  
age

a long time (like you should, unless maybe you're making a sweet mead  
w/o any fruit), then use it. Ground up dead yeast also supplies the  
necessary nutrients to get yeast going, but that can also impart  
different off-flavors that don't go away with time. If you're  
making a sweet mead to drink young, I would use it instead of  
yeast energizer, though. You probably won't notice a yeasty note  
nearly as much in this type of beverage. By all means, use some  
sort of energizer, or else pitch a lot (3 packets) of yeast. It  
will take a while (> 2 mo.) to ferment as it is. Also, do not  
exceed, say, 1.020 initial S.G. Anything higher than this will  
take forever to get going, and never get out of the undrinkably  
sweet range.

In My last batch of mead, I used 15 lbs of honey and 8 lbs of  
blubberies (for that extra "staining" power) to make 6 Gal of  
1.005 must. I took it to my friend's house where it could ferment  
in the cool basement on a (hard) cement ledge. I was extra careful  
in setting the carboy down, but still managed to crack a 6" hole  
in the side. Glug, glug, glug...

What do you think of a spruce-flavored mead? I have a bunch of  
spruce flavoring (more than I'll ever use).

- - - - -

Does anyone have any experiences using rye malt? I bottled my  
batch of Bock 'n Rye 2 months ago. One month later, the carbonation  
was just starting to kick in, and there was nice whiskey-like  
taste, but also quite a nasty aftertaste. Last night, I popped  
one open, and it seems to be mellowing nicely.

bb

- - - - -

Date: Tue, 12 May 92 12:02:06 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Sparge water level / Grain bed temp

I've read two different ideas on sparge water level in the grain bed. One says, maintain the water level just below the top of the grain bed. The other says maintain the water level one inch above the grain bed. Which is better/correct?

Also, I always stick a metal probe thermometer into my grain bed while sparging to monitor the temperature. With 190 F water, my grain bed temperature is 150 F. I use the Listermann sparger setup. Anyway, just another data point.

Darren

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Date: Tue, 12 May 92 12:43 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Chicago Homebrewing Supplier

In response to the gentleman that was moving to the Chicago area and needed a recommendation on a homebrew supplier, I recommend Little Old Winemaking Shop in Sugar Grove, Illinois. Greg Lawrence (owner) has a nice folksy manner and is quite responsive to the needs of his customers. His shop is actually part of his basement where he holds monthly brewing meetings (drinkings may be a better word) and brews incessantly in an adjacent room. I live rather close and his store hours are whenever I need something (sometimes in the middle of a brewing session!). If you want more information please e-mail me directly or post your question.

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Date: 12 May 92 11:20:41 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Conference Markers

Subject: Conference Markers Time:11:02 AM Date:5/12/92  
>Date: Mon, 11 May 92 10:24 CDT  
>From: korz@iepubj.att.com  
>Subject: The Scarlet Letter  
>  
>As Mitch mentioned, there have been several suggestions for  
>identifying oneself as a HB Digester. The original one,  
>was a self-imposed red (or scarlet) "H" on our badges. For  
>the sake of simplicity, I vote that we go with this, original  
>suggestion.  
>Al.

I offered this once without response, so I'll give it one more try.

I am willing to come up with a unique small sticker which could be added to nametags of Digesters JudgeNetters and CI\$ Forum members. In fact, I'll do it without any response from the Net. Just look me up at the conference and I'll give you one.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

-----

Date: Tue, 12 May 1992 14:44 EST  
From: RRINGEL@LANDO.HNS.COM  
Subject: wheat beer, carboys, yeast, procedures

Hello brewers!

This last year has been a learning experience! I brewed my first ten batches and have improved my beer with each iteration - thanks in large part to the information I get from HBD.

I remember my second batch - interesting flavor, nothing like I had ever tasted. Also, I wondered what the ring around the neck of the bottle was. But like a child that only a mother could love, I drank all of it. NOW I know better!

Now I use liquid yeast, partial mash (spent grain goes into the garden), 5 gallon boil, IBU calculations instead of HBU calculations, glass at all times, 1 inch blow-off tube, secondary fermentation, pitch on top of the trub and rack off before fermentation starts, whole hops, bleach as a sanitizer, a 50 foot home-made immersion wort chiller, wide-range aquarium thermometers, and yeast starters. What's next? Stainless steel brew pot, full mash, digital PH meter, kegging system, yeast culturing, competitions, and lots of relaxing!

I have a few questions about some current threads in the HBD, and a few of my own.

First, when storing yeast slurry in the refrigerator for re-use, does it matter whether it is ale or lager yeast? It seems to me that the lager yeast will continue to be active and thus progress to autolysis much sooner than an ale yeast.

John Devenezia supplied an interesting wheat beer recipe in today's HBD that called for a 180 degree steep of wheat malt. From what I know, I would conclude that no fermentables were added to the wort from this process. Is this correct? If this is true, then what flavor contribution does this make? While we are on the topic of wheat beer, how does one achieve the clove-like flavor in some of the commercial brands (Spatan, for instance)?

Has anyone found a good way to cold-ferment a 5 gallon batch without using a refrigerator? I'm trying this right now, with batch #10. I set the carboy in a water bath with a wet towel draped over the top, and have a fan blowing air onto it. I also have a de-humidifier in the room to keep the evaporation as rapid as possible. While this seems to be working, it is eating alot of electricity. (Room temp 63, beer temp 55 and dropping daily) I am reluctant to use ice, because I would worry that the temp of the beer would fluctuate, thus hurting my yeast. Are there any better methods?

Two of my carboys have developed little "crystals" on the inside that I can't get rid of. They are about the size of a small grain of sand, and are along the shoulder of the carboy. They are also grouped near the bottom. What are they, and how do I get rid of them? When the carboys are not in use, I fill them with a bleach solution (4 or 5 glubs from the bleach container). Is this some form of crystalized

clorine?

Now that I got started, I can't seem to shut up... That's typical when home brew is involved!

-Rick Ringel  
(P.S. How do I convince my wife to name our baby Brewster?)

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Date: Tue, 12 May 92 15:56:56 EDT  
From: griggs@benjamin.tch.harvard.edu (griggs)  
Subject: CO2 tank pressure

Just as a point of information, the tank pressure reading on CO2 tanks has little to do with the actual amount of gas left in the tank. This results from the CO2 being present in a liquid form at the bottom of the tank, evaporating to replace gas which is let out of the tank. The observed pressure is purely a function of the temperature and can vary from 500 to over 900 psi, depending on the tank temp. For this reason, suppliers of the gas sell it by the lb (literally, they weigh the tank before and during filling). In a 72 (F) degree room the pressure will remain at ~900 psi until all the liquid is gone, then the pressure will drop at a linear rate as the gas is used. The dropping pressure is a sign that the tank is almost empty and should be refilled. The only reason I can think of for not using the tank until it's completely empty is the danger of backpressure. The beer, exerting pressure of it's own, could back up through the regulator and into the tank. This would be bad for the regulator, the tank, and the beer ;). This actually happened to a gas pressure system in our lab, so I know it's possible. Keep on brewing...  
-Chauncey "wish I had a kegging setup" Griggs

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Date: Tue, 12 May 92 14:23:26 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: the Mappelbrau experience

From: sfw@trionix.com (Scott Weintraub)

> If honey is fermentable into something quite tasty, why not Maple  
Syrup?  
> So, has anyone out there ever heard of maple beer or anything of the  
sort?  
> Would it be any good?  
> Would it be worth the money?

MMMMMaybe. . . . I tried a bottle of a friend's "Mappelbrau" (no umlaut  
but say "maple" anyway), which was strange enough that I can't  
remember whether I even \*liked\* it enough. His recipe was a light ale  
kit, plus too much maple syrup. Basically, it tasted like maple syrup  
smells, except it wasn't sweet. My! If you do this, I suggest you  
start with something stronger-tasting than a light ale, like maybe an  
imperial stout. And be conservative with the maple! And don't use  
processed syrup! (I am assuming that fermented Miz Butterworth would  
be at least as nasty as any other fermented substance with artificial  
ingredients.) And whatever you do, AGE IT! In months previous to my  
sampling, Mappelbrau had perplexed and nonplussed many people braver  
than I.

Good luck and have fun,  
Jake.

PS - Sorry I don't know how much maple syrup he used. I'd start with  
say half a cup and work from there.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.  
uchicago.edu

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Date: Tue, 12 May 92 15:49 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Chicago-area stores

There is a new homebrew supply store in the Chicagoland. It's called Heartland Hydroponics (1-800-354-GROW). A quick glance at their respective catalogs tells me that this "new kid in town" is out to topple Alternative Garden Supply (1-800-444-2837) from the throne of cheapest prices in town. Oooh! Maybe a price war will be looming on the horizon? I stand with pocketbook at the ready!

chris

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Date: Wed, 13 May 1992 01:17 EDT  
From: S94WELKER@usuhs  
Subject: Re: Maple Beer

Scott Weintraub asks about maple beer.  
I have read about the possibility fo such beer in Papazian, who basically says "it's not worth it." Then, when I finally met the man, another brewer was offering him a taste of the very thing...maple beer, with 20% of the fermentable sugar supplied by fresh Vermont Maple syrup (about \$15 worth. ..1.5 lbs or a little less). I tasted it too, and the maple note was very prominent, but mixed poorly with the very mild hop flavor. The maltiness of the medium amber ale on which the beer was based was quite pleasant as a background to the malt. Charlie commented he would use almost no hops (I might suggest dry hopping only with an aromatic variety like Saaz or Hallertauer), and add sweetness with ~1lb of crystal malt. I think even more sweetness would be called for...try adding some unfermentable sugar (lactose, dextrin). I would also use a small amount of roasted barley to darken the color, improving the visual impression of the 'Mapleness'. The taste buds of my mind would avoid using black patent malt to darken-the smokier flavors (as compared to roasted barley) don't sound good mixed with maple.

Good luck--let us know how it turns out!  
- --Scott Welker

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End of HOMEBREW Digest #880, 05/13/92  
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Date: Wed, 13 May 1992 9:49:43 -0400 (EDT)  
From: COLE@IRENE.MIT.EDU  
Subject: Maple Mead (Not mine, from coz@triton.unm.edu)

I though I would contribute a recipe for maple-syrup mead that was sent to me by coz@triton.unm.edu as an answer to an inquiry I made a few months ago on rec.crafts.brewing about maple mead. I haven't had a chance to make it yet, but am in the process of procuring the syrup from friends in Vermont. Below is the recipe I received verbatim:

-----  
3 1/4 lb maple syrup  
7 pts water  
1/2 tsp acid blend  
3/4 tsp yeast energizer  
1 campden tablet  
1 pkg Red Star champagne yeast

If you are going to make a small quantity of this brew, I suggest that you follow this recipe fairly closely. I, on the other hand, make mead 5 gallons at a time and so my recipe for a large batch varies a bit. If you want to make a lot, try it this way:

in a 6 gallon primary, place:  
1 1/2 gallons of maple syrup  
4 gallons water  
2 tsp acid blend  
4 tsp yeast energizer  
1 campden tablet  
1 pkg Red Star champagne yeast

It'll take about a day to really get fermenting, and should go like crazy for 4 to 6 weeks. Rack off the yeast sediment at that time and then re-rack at least 3 times at 3 month intervals. It'll be ready to bottle by 9 or 10 months of age, but the longer it sits, the mellower and smoother it becomes. hope this is was what you were looking for...let me know how it turns out.

-----  
Just as there is a great variation in honey, there are great variations in the types and flavors of maple syrup. The quality and flavor of the syrup depend on the climate and spring weather in the region of interest and vary greatly from year-to-year. True maple syrup (Mrs. Butterworths ? ??? arg!!!!!!) can be obtained in different grades which reflect the degree to which the sap has been boiled down. Typically the marketed, expensive syrup is Grade A, fairly light in color and fairly light in taste also. Good Grade A syrup tastes nothing like pancake syrup, it has a woody-tangy taste (best I

can describe it) and is not overly sweet. This will probably make a nice smooth mellow mead. Lower grades of syrup are darker and sweeter, though I don't know how available they are in regions where sugaring is not done. I would use a lower grade syrup for something like a stout as the flavor is stronger and the color darker. I would think Grade A syrup would get lost in a true stout. This is of course all theoretical as I have not actually brewed a beer yet with maple. However, we used to make our own syrup when I was young and living in Maine, and I look forward to making a maple-syrup based beer.

Hint:: If you have a little left-over syrup sitting in the bottom of a tin and you can think of anything to do with it, pour a tablespoonful into a glass of milk and stir it up. This makes a wonderful drink.

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Date: Wed, 13 May 1992 15:35 +0100

From: JJANSSEN@KUB.NL

Subject: Re: Homebrew Digest #880 (May 13, 1992)

The Mr Janssen you are sending these messages to is not on this address. My name is also Janssen and I am not at all interested in this kind of mail. Please take my name off the list.  
Thank you!!!!!!!

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Date: Wed, 13 May 92 10:02:34 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Calories

korz@iepubj.att.com writes:

> the Swiss study ... found that metabolism was increased by alcohol.

Overall metabolism was increased by alcohol. Fat metabolism was reduced. Moral: don't eat fatty food with your beer. They added/replaced (two different experiments) 25% of the daily calories in alcohol. More than you're likely to drink in an average day!

At higher levels (!) of alcohol consumption, the body converts alcohol to fat. The authors of the Swiss study did not think that was happening (although their method could not rule it out). The complete abstract is included below for the masochists.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

Suter PM Schutz Y Jequier E  
The effect of ethanol on fat storage in healthy subjects.  
N Engl J Med (1992 Apr 9) 326(15):983-7

BACKGROUND. Ethanol can account for up to 10 percent of the energy intake of persons who consume moderate amounts of ethanol. Its effect on energy metabolism, however, is not known. METHODS. We studied the effect of ethanol on 24-hour substrate-oxidation rates in eight normal men during two 48-hour sessions in an indirect-calorimetry chamber. In each session, the first 24 hours served as the control period. On the second day of one session, an additional 25 percent of the total energy requirement was added as ethanol (mean [ $\pm$  SD], 96  $\pm$  4 g per day); during the other session, 25 percent of the total energy requirement was replaced by ethanol, which was isocalorically substituted for lipids and carbohydrates. RESULTS. Both the addition of ethanol and the isocaloric substitution of ethanol for other foods reduced 24-hour lipid oxidation. The respective mean ( $\pm$  SE) decreases were 49.4  $\pm$  6.7 and 44.1  $\pm$  9.3 g per day (i.e., reductions of 36  $\pm$  3 percent and 31  $\pm$  7 percent from the oxidation rate during the control day; P less than 0.001 and P less than 0.0025). This effect occurred only during the daytime period (8:30 a.m. to 11:30 p.m.), when ethanol was consumed and metabolized. Neither the addition of ethanol to the diet nor the isocaloric substitution of ethanol for other foods significantly altered the oxidation of carbohydrate or protein. Both regimens including ethanol produced an increase in 24-hour energy expenditure (7  $\pm$  1 percent with the addition of ethanol, P less than 0.001; 4  $\pm$  1 percent with the substitution of ethanol for other energy sources, P less than 0.025). CONCLUSIONS. Ethanol, either added to the diet or substituted for other foods, increases 24-hour energy expenditure and decreases lipid oxidation. Habitual consumption of ethanol in excess of energy needs probably favors lipid storage and weight gain.

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Date: Wed, 13 May 92 9:47:44 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Re: Homebrew Digest #880 (May 13, 1992)

Hi again. I forwarded my yesterday's post to the Mappelbrau's brewer, and he wrote back saying he used 5 lbs ~ 2+1/2 cups of maple syrup. He says his next experiment took 3 lbs, and that was still a little strong.

I just remembered another friend who was telling me about his recent coffee/maple porter ("The only beer to drink with breakfast") which imparts a walnutty taste . . . This might be worth trying.

Let me just correct the estimation I made yesterday: try 1 cup of syrup.

Cheers,  
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

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Date: Wed, 13 May 92 08:08:50 pdt  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Maple Syrup beer**  
Full-Name: Ted Manahan

> If honey is fermentable into something quite tasty, why not Maple  
Syrup?  
> So, has anyone out there ever heard of maple beer or anything of the  
sort?  
> Would it be any good?  
> Would it be worth the money?

At our last homebrew club meeting I tried some maple syrup barley wine.  
It was very good, but not an 'everyday' beer. The first impression was  
of alcohol, the maple flavor hit in the aftertaste. This was a very well  
made brew; you need something strong like a barley wine to counter the  
flavor of the maple syrup.

The overall effect was almost overpowering. The beer is suitable for  
sipping after dinner, but I don't know if I could drink a whole bottle  
by myself.

Ted Manahan  
tedm@hp-pcd.cv.hp.com  
503/750-2856

---

Date: Wed, 13 May 92 10:28 CDT  
From: korz@iepubj.att.com  
Subject: Re: Newbie /

JLAWRENCE writes:

>1. I am using a single-stage fermenter. Pros/cons? Seems  
>to work great, with no necessity for transferring to another  
>container part way through the process.

If you're making ales and their fermentation is complete within two or three weeks, then single-stage is probably best -- I personally, feel that there is less to be gained from two-stage on such short ferments and the increased risk of infection and oxidation is not worth it. For longer ferments, lagers, very high-gravity ales and slow yeasts (such as my Orval-clone and my pseudo-Lambic), I use two- or even three-stage.

>2. I have a book called "Home Beermaking" by William Moore.  
>It appears that he recommends pouring the hot wort into the fer-  
>menter and cooling there. I usually cool in the pot, then  
>transfer. Any comments?

Yes. Aerating wort over 80F will most certainly oxidize the wort. What you want is aeration not oxidation. The result of oxidizing the wort is darkening and sherry-like or wet-cardboard aromas and flavors in the finished beer. My beer improved considerably when I began chilling before aeration. You're doing the right thing by cooling quickly. Another reason for cooling quickly, is that as the beer cools, while it is between 212F and 140F, DMSO is being converted to DMS. DMS will give your beer a "cooked corn" or "cooked vegetable" aroma. Remaining DMSO will be used up by your yeast and will not be evident in your beer.

>

>3. Speaking of transferring, should I pour the whole pot  
>into the fermenter, "sludge" and all, or should I attempt not to  
>dump in that stuff? What is it, anyway? Is this the hot/cold  
>break stuff I've been reading about?

Leave the sludge. It's called trub, in general, and yes it's hot and cold break. Hot break is cooked proteins and is created during the boil. Cold break is clumped proteins which coagulate as you cool the wort. I've read that yeast ingests the trub and produces additional fusel oils/alcohols from them.

>

>4. I have cooled the wort 2 ways: by sitting it in a bath  
>of cold water, and by simply letting the pot sit overnight. Haven't  
>had any problems with contamination either way, with about 20 batches  
>under my belt. What are the pros/cons of using a wort chiller? Seems  
>like a huge waste of water, and living here in the West, that's of  
>concern.

As soon as the wort drops below 160F or so, it is fair game for wild yeasts and bacteria. The quicker you cool, the sooner you will be able to pitch and therefore, give your yeast a head start over the wild yeast and bacteria. You will always have some wild yeast and bacteria in your wort and thus in your beer, but if the "good," cultured yeast you pitch eats up all the sugars, then there's little left for the bad guys to eat. Minimizing DMS (see above) is another reason for cooling quickly.

>  
>5. Miller also recommends boiling the priming sugar with water  
>before mixing it in. Is this necessary? I've always just dumped it  
>into the brew before bottling, with fine results.

Boiling is a good idea to kill any bad guys. Once the beer is fermented-  
out, the acidity and alcohol level and antiseptic qualities of the hops  
are often enough to keep bad guys at bay, but I just boil it and it  
gives me one less thing to \*potentially\* worry about.

>  
>6. Does anyone have any guess on whether our mile-high altitude  
>has any effect on the specific gravity? Can't remember my high  
>school chemistry. I tried a recipe this weekend and have a 5 degree  
>higher starting gravity than expected.

>  
Water boils at a lower temperature at higher altitudes. This fact would  
skew decoction mashes by a few degrees down and would require  
compensation.

Robert writes:

>I have read lately of people pitching their berries along with the  
>aroma hops. I will try this approach in a couple of months, when the  
>berries are ripe!

The advantages to adding both fruit and aroma hops after the initial  
fermentation is over are:

1. Increased alcohol level and decreased pH are a less-hospitable  
environment  
to nasty organisms, and
2. The intense CO2 bubbling during the initial ferment tends to scrub the  
aromatics we want (from the dryhops and fruit) out of the beer.

Al.

-----

Date: Wed, 13 May 92 10:54:52 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Growing hops

1. Growing pattern -- Straight up is best, that's where they want to go. They climb by twining, they don't have grippers like ivy, so, no, they won't climb the side of your house. Give them a length of twine to climb. If you're going to use poles, they should be 10+ feet tall, you'll probably want to put them in more than a foot. A suggestion I'm trying is to drive 4 foot iron bars into the ground and lash my poles to them, it's s'posed to make harvest time easier.
2. When should they be planted? ASAP, I'm in the Boston area and I got mine in in May last year, my tallest reached about 8 feet and yielded about 1/8oz. this year should be better.
3. Light requirements -- direct sun, minimum half a day.
4. Soil requirements --???
5. Root (rhizome) depth --???
6. Recommended planting distance --2-3 feet for same-kind, 6+ between different kinds (so you can keep track of what's what)
7. Fertilization schedule? ???
8. How many should we plant? 4-6 rhizomes
9. How do you "winter" the hop plants? Let die,trim down, then cover with straw and manure.
10. Watering requirements -- Well drained, but lots o' water. I don't think they like mud, but they do like water. Mulching helps.

That's what I know about it.

Carl

When I stop learning, bury me.

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Date: Wed, 13 May 1992 14:47 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: NA beers from Micah Millspaw

I told myself that I would not enter into any more HBD frays, but the posting of the analysis of Jack's N/A beer and the commercial N/As interest me. About three years ago a fellow homebrewer and myself began writing a book on making low alcohol, non alcohol and Diat beers. After a lot of notes, experiments and recipes we found that the AHA was not really interested publishing something like this. In the spring of '91 the California Celebrator ran a small item of mine about making N/A beer. This seem to stir some interest in this line of brewing. I refrained from the earlier HBD disscussion about N/A (they were very heated) but now that things have become calm and rational I would be more than willing to share my info. I also would be interested in having some of my N/A tested ( you can drink it too ) my measurements indicate that the alcohol levels I am getting are below 1% by weight, but my methods are slightly different than the one that Jack described. Anyone in HBD land interested? let me know.

let other poets raise a fracus  
'bout vines an wines and drunken Baccus  
an ither stories rack us  
and grate our lug  
I sing the juice scotch bere make us

R. Burns

Micah Millspaw 5/12/92

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Date: Wed, 13 May 1992 14:48 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: AHA competitions from Micah Millspaw

I've heard some rumors about the prize situation in the AHA national homebrew competition. First, in the winter issue of zymurgy it was said that the prizes for 92 would be announced in the spring issue, they where not. And now I have heard that there will be no big prizes this year. At \$7.50 (for members) and \$9.50 (for non-members) entry fee,the investment in entering is hardly offset. Unless the AHA makes some changes, this years 2300 or so entries may be as big as it gets. Lower entry fees and lower shipping cost will make the local competitions look a lot better. Since the AHAs officers are not elected by the general membership perhaps they should at least be called to a vote of confidence. And yes I hope that this stirs up some #%#@#!!!  
Micah Millspaw 4/27/92

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Date: Wed, 13 May 92 19:21:12 EDT  
From: "Joe McCauley" <mccauley\_je@vnet.ibm.com>  
Subject: Pre-boiling

Greetings. I have been an extract brewer for the last few years, but plan to move up to mash/extract in the near future and eventually to all-grain.

Early on I began the practice of pre-boiling and chilling the water used in the brew. This will kill any beasties in the water supply, and will remove other chemicals that may be present in trace amounts and which are bad for your beer. However, I've only been pre-boiling the water that gets added in the fermenter, not the water used in the wort boil. Of course, I bring this water to a boil anyway before I add the extract, but when I use specialty grains I steep them in the water before it ever comes to a boil. Is there any reason to use pre-boiled water in this case?

On to mashing...is there any advantage to using pre-boiled water in the mash? What about the sparge water? How about the water I use to take a shower the night before? Oh, sure, I could just stop worrying and boil it all, but I'd rather not spend the time and the electricity (or gas) if there's no reason for it. Thanks for any information.

Joe McCauley

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Date: Tue, 12 May 1992 20:00:00 -0400  
From: Nick Zentena <nick.zentena@CANREM.COM>  
Subject: old peculiar

Hi,  
The real Ale Drinkers Almanac gives the  
following on Old Peculier:

og 1058  
abv 5.6  
ingredients:pale malt, crystal malt,maize  
and cane sugar[I'm not sure if they mean  
maize=corn or maize=corn sugar it not clear  
but it probably just priming sugar anyway.]

Hopping fuggles and other hops. Both whole  
and pellets.

Hope this helps.  
Nick  
Because Real Brewers brew Real Ale -)

- ---  
DeLuxe 1.21 #9621 nick.zentena@canrem.com

- ---  
Canada Remote Systems - Toronto, Ontario/Detroit, MI  
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Date: Wed, 13 May 1992 19:32:52 -0400  
From: Nick Zentena <zen@hophead.canrem.com>  
Subject: Wyeast Bavarian Lager

Hi,

Has anybody used Wyeast Bavarian at warm temps?  
Around 65-70F? Any comments? I'd like to make a steam beer.

Thanks

Nick

for now

nick.zentena@canrem.com

---

Date: Wed, 13 May 92 21:39:39 EDT  
From: sterling@gandalf.umcs.maine.edu (Sterling Udell)  
Subject: rec.crafts.brewing and HBD

I would strongly vote against the HBD being replaced with r.c.b, for a number of reasons.

First, the accessibility. Internet, Bitnet, et al access is MUCH more common and easy to come by than Usenet access. For many people, this (the HBD) is the only way that they could participate in such a forum.

Second, the reliability. In my experience, news feeds are are a tricky and undependable thing. At several sites I've been at, the news came quite sporadically, and the ordering of the messages was site-dependent as well. How many times have you Usenet users read dozens of replies to a single message, and then have the original show up much later? Or not at all? I know I've seen that a LOT. Internet mail, in contrast, goes through like the USMail should. Except for the rare occasions when something breaks on Rob's machine, I can count on my HBD every day.

Third, the attitude. This may be just me (though I have reason to think otherwise) but . . . Usenet seems MUCH more flammable than Internet digests are. With a few exceptions, the HBD has been a sober (well mostly :) group with an excellent s/n ratio - much better than the times I've followed r.c.b.

Well, I guess I can climb down off my soapbox now, and slake my thirst with a cool ale. Ahhh, that's better. Other opinions?

String

- - -

Sterling Udell (sterling@gandalf.umcs.maine.edu, sterling@gandalf.bitnet)

Big Dog Brewing Cooperative - Eastern Division

"In the Fine Tradition of Armageddon . . ."

- Big Dog Ragnarok Oatmeal Bock

-----

Date: Wed, 13 May 92 21:49:22 PDT  
From: rfozard@sword.eng.pyramid.com (Bob Fozard)  
Subject: pasta mill mod

After having read about using a pasta roller for a grain mill here in the digest, and then finding one on sale for \$40, I decided to give it a shot. The poster recommended scarring up the rollers with a grinding wheel or some such device in order to roughen them up enough to cause the grain to be fed through. I did a version of this, but was never quite satisfied with the feed rate. I have recently applied a few 1/2'' wide strips of self-adhesive friction tape down the length of the rollers (4 strips on each roller, with about 1/4'' space between each), the same stuff you might put down on a step to keep people from slipping. This has resulted in a huge increase in the feed rate, with no apparent degradation in the crush. I thought that the sand-papery tape might shred the husks to bits, but they come out quite nicely. The adhesive seems to work quite well, so I doubt I'll need to refresh them very often.

- - -  
rfozard@pyramid.com

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End of HOMEBREW Digest #881, 05/14/92  
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Date: Thu, 14 May 1992 7:51:29 -0400 (EDT)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: Change address unsub!

I have been trying to cancel this list and change it to my current,  
more appropriate (and cheaper) address.  
Resub to TBSAMSEL@QVARSA.ER.USGS.GOV..  
Thanks,  
Ted

-----

Date: Thu, 14 May 92 8:33:56 CDT  
From: jmiller@anubis.network.com (Jeff J. Miller)  
Subject: Hop poles

Sorry I didn't think of mentioning it earlier, but I think I found a truly great way to grow/harvest hops. Make a flag pole and run the hop strings up it for growing, and lower for harvest.

I did this this year by taking 4 10' 2x4's and joined them with LOTS of screws to make a 20' 4x4. Then I rigged it with two sets of pulleys (needed to run a flag as well as hops :) and planted it 5 feet in the ground. Finally, I attached a 2" ring on the hop side cord and then attached strings to the ring. Finally I took staked the other end of the hop ropes to the ground, adjusted the lengths, and ran them up the pole. I now have 9 very happy vines growing that are easily over 9 feet tall. I'm really looking forward to harvest this year!

- - -

Jeff Miller Network Systems Corporation  
Internetwork Group 7600 Boone Avenue North  
jmiller@network.com Minneapolis MN 55428 (612)424-4888

-----

Date:Thu, 14 May 1992 09:52 EDT  
From: SHERMAN%TRLN.decnnet@uncvxl.acs.unc.edu (Dennis R. Sherman)  
Subject: strawberry mead

The strawberries are ripe, and my wife picked lots of them! I'm interested in making a strawberry mead, and while I'm quite capable of inventing a recipe myself, I'm happy to listen to other people's ideas on how to go about it. So, how would you go about it?

\*-----\*  
\* Dennis R. Sherman Triangle Research Libraries Network \*  
\* dennis\_sherman@unc.edu Univ. of North Carolina - Chapel Hill \*  
\*-----\*

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Date: Thu, 14 May 92 08:53 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Beer Head and Fruit

Brewers,

I have one comment and one question:

1. Regarding the point at which fruit should be added in the homebrewing process, my conclusion was the following: Adding fruit anywhere in the boil would cause haze in the end. Therefore, assuming that a lighter style beer is the desired product my intention with my first batch next month is to add it to the secondary so that bacteria and the wild things are not encouraged due to the alcohol content present there. However, should a darker beer be sought (cherry stout for instance), I do not believe there should be a problem in adding the fruit to the boil, if appearance is all that is at stake.

2. I have about two years and a few dozen batches behind me now and I have a question regarding beer head. I have brewed both extract and grain beers, but I have the persistent problem of a short-lived head. Meaning that the head does not last long in the glass soon after it is poured. Initially after the beer is poured it is a nice uniformly small-bubbled creamy head but does not last long. I had a problem with crushing my grain too finely which I have corrected. I also thought about how much detergent may have been used in cleaning the glasses and have corrected that already. Could water quality affect head? Could the presence of both cold and hot break in the fermenter destroy head? I could use some experience and knowledge on this issue.

Thanks

Frank Dobner

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Date: Thu, 14 May 92 09:01:37 -0400  
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>  
Subject: Marcado Mill?

Howdy All,

Someone posted, not too long ago, about an Italian grain mill (Marcado?) that I can't seem to find anywhere in the state of Virginia.

Could the poster of that message, or anyone who knows where to get one, email me about it. I'd really be dysfunctionally happy if I could find one.

A thousand thanks,

Alan

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Date: Thu, 14 May 92 09:41 CDT  
From: korz@iepubj.att.com  
Subject: Big Prizes

Micah Millspaw writes:

> I've heard some rumors about the prize situation in the AHA national  
>homebrew competition. First, in the winter issue of zymurgy it was said  
>that the prizes for 92 would be announced in the spring issue, they  
where  
>not. And now I have heard that there will be no big prizes this year.  
>At \$7.50 (for members) and \$9.50 (for non-members) entry fee,the  
investment  
>in entering is hardly offset. Unless the AHA makes some changes, this  
years  
>2300 or so entries may be as big as it gets. Lower entry fees and lower  
>shipping cost will make the local competitions look a lot better.

The entry fees never have, nor do I think ever will, cover the cost of  
BIG prizes. I assume that you are talking about trips to Norway, etc.  
These BIG prizes are provided by sponsors. I am not associated with the  
AHA other than being a member (I'm not an officer or anything -- I'm not  
even a Zymurgy author yet), but I'll bet the AHA (as well as its  
membership)  
would be very grateful if you could convince a few importers or breweries  
to sponsor some prizes.

I believe that annually, the AHA prints a financials report. I've seen  
one  
and I assure you that no one at the AHA is getting rich.

Maybe someone who knows for sure, can comment on where the \$7.50/\$9.50  
goes.

Al.

-----

Date: Thu, 14 May 92 10:52:35 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: AHA competitions from Micah Millspaw

Well, I don't enter for the prizes. I enter for the feedback (of course, I'm not expecting to win any prizes at this stage in my brewing development) and recognition of my peers. I say, if you're only in it for the money, good riddance!

-----

Date: Thu, 14 May 92 12:19:45 -0300  
From: pgsjay@atlas.cs.upei.ca (Scott Jay)  
Subject: Fine sediment

I want to say thanks to all those who answered my query re. beer styles. It helped alot for all of us novice brewers in my brewgroup, FAB. Now I have another question!  
Last evening I tried some of my latest brew - a lager, probably actually a steam or common beer (thanks) - and noticed a deposit of fine sediment up the sides of the bottle, almost to the neck. When poured, this fine material mixed with the beer making it cloudy. I did not notice an off flavour - actually it was quite good :- ) - but the beer did not look pleasing. Is this normal (i.e. does it happen often)? How could I have prevented it? I did rack into a secondary fermenter and racked again just before bottling.

```
//////// // //  
    // // //Scott Jay  
    ////////// ////////////// // pgsjay@atlas.cs.upei.ca  
    // // // //  
    // // // // // Forestry Association  
    // // // // //of Brewers
```

-----



Date: Thu, 14 May 92 13:28:01 EDT  
From: fingerle@NADC.NADC.NAVY.MIL (J. Fingerle)  
Subject: r.c.b only? Say it ain't so...

sterling@gandalf.umcs.maine.edu (Sterling Udell)  
recently wrote...

>I would strongly vote against the HBD being replaced with r.c.b, for a  
>number of reasons....

For the sake of bandwidth savings, I won't relist them, but let me  
say that I AGREE with all three.

He then concluded by saying...

>Well, I guess I can climb down off my soapbox now, and slake my thirst  
>with a cool ale. Ahhh, that's better. Other opinions?  
>String

uh, yeah, can I have a swig, I'm done with the soapbox.

```
////////////////////////////////////  
//////  
name: Jimmy Nothing kills a good arguement  
email: fingerle@NADC.NADC.NAVY.MIL like someone looking up the facts.  
-or- fingerle@NADC.NAVY.MIL -Bill Lyon  
////////////////////////////////////  
//////
```

-----

Date: Thu, 14 May 1992 12:59 CDT  
From: Malt-Fermenter Gelly <GELLY@VAXA.CIS.UWOSH.EDU>  
Subject: Later, brew-dudes

Hey brewers,

Thank you all for the fun and info on this list. I am graduating on the 16th and that is also when all of my accounts die. I am not sure when I will have access to internet again, so for now.....

Relax, don't worry, and have a HOMEBREW !!!! ( I know I will be having plenty this weekend )

See you in Milwaukee (One of the "scarlet H" crowd),

Mitch Gelly gelly@vaxa.cis.uwosh.edu  
gellym@ernie.cis.uwosh.edu , only valid till the 16th

-----  
--  
"By this time, my lungs were aching for air.." Crow T. Robot, MST3K  
-----  
--  
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Date: Thu, 14 May 92 13:07:48 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: pre-boiling

>On to mashing...is there any advantage to using pre-boiled water in the  
>mash? What about the sparge water? How about the water I use to take a  
>shower the night before?

You should pre-boil the water you use in your mash, in order to  
drive off the chlorine. If you don't, the chlorine will create  
a buffer, and the grains will not lower the ph appropriately.  
>From my experience, if I did not boil off the chlorine, I could  
not get the mash ph below 5.8 or 5.9, no matter how much gypsum I  
added, but if I pre-boiled the water, I could reach the recommended  
mash ph of 5.3 quite easily.

Now days I preboil the mash water and add a tsp of gypsum and leave  
it at that, especially when making dark beers; It's hard to get an  
accurate reading when the dark malts in the wort stain the ph paper.

bb

-----

Date: Thu, 14 May 92 10:41:09 MDT  
From: haney@soul.ampex.com (Kenneth Haney)  
Subject: Boiling pots

Hi,

I was wondering if someone could tell me ..... When brewing all grain beer, why you need to boil the whole batch at once in one pot? Why can't you do it like with extracts and boil 2-3 gallons and add them to preboiled cooled water in the fermenter?

Thanks  
Ken  
haney@ampex.com

-----

Date:Thu, 14 May 92 14:40:24 EDT  
From: Jeanne Sova ASQNC-TAB-IS 5320 <jsova@APG-9.APG.ARMY.MIL>  
Subject: Beer Hunter

Hey guys,

I seem to remember someone saying they had a copy of the Beer Hunter. Is there a way to get this original without waiting for it to come back on t.v. and taping it? Where would I order it from? Thanks for any info.

Jeanne

-----

Date: 14 May 1992 15:24 EDT  
From: dab@dasher.cc.bellcore.com (dave ballard)  
Subject: propane cookers for sale

Hey now- I just got a copy of the Bass Pro Shop's Summer Camping Sale Catalog (say that three times fast). Inside they have a couple of propane fish/beer cookers for sale. Here's the info:

Fish cooker- comes with 10qt steel pot and aluminum basket. 170K btu's, comes with hose/regulator. \$54.95

All-purpose country cooker- compact size (no dimensions given) 160K btu's, comes with hose/regulator \$59.95

stainless steel- 14" cooking surface, cast iron burner fish cooker 160K btu's. comes with 3gal ss pot and basket, low and high legs, hose and regulator \$119.97

2-burner cooker- 14"x28" cooking surface, 160K btu's comes with hose/regulator \$79.95

3-burner cooker- 14"x42", 136K btu's \$119.95

There you have it. Bass can be reached at 1-800-227-7776.

iko-  
dab

=====  
=  
dave ballard "Life may not be the party we hoped for,  
dab@dasher.cc.bellcore.com but while we're here we should dance."  
=====  
=

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Date: Thu, 14 May 1992 16:08 EDT

From: S94WELKER@usuhs

Subject: Brewing at high altitude

Just another data point: At a Belgian beer tasting I attended at the  
Brickskeller in DC a few weeks back, the owner of the New Belgium Brewery  
in  
Boulder, CO, mentioned the first time he tried to send some of his  
wonderful  
trappist ale (previously found mostly at elevations above 6,000 feet),  
the  
stuff was pretty flat. So if you're used to acieving a certain degree of  
carbonation with X amount of priming sugar, consider increasing it if the  
beer will be consumed closer to sea level. That way, you'll have a nice  
foamy head on your homebrew (which you're drinking to help you not worry  
about  
the toothpaste tube that exploded in your underwear) when you visit  
friends  
in San Francisco.  
- --Scott Welker

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Date: Fri, 15 May 92 0:01:41 CDT  
From: hopduvel!john@linac.fnal.gov (John Isenhour)  
Subject: Autoclaveable Air Lock

I finally came to the conclusion that I want to try to inoculate a 30 gallon batch of wort by starting the yeast like this...

petri dish -> quart mason jar -> gallon jug

To this end I have aquired a real nice (brand -> 'All American') mondo size pressure cooker. It will hold a gallon glass jug (the kind apple juice comes in) with an air lock, upright. I am looking for a autoclavable air lock of the type which can do reverse flow (for when it cools). Anyone know where I can get such a beast, or have an idea for how to make one?

tnx!

- - -

John, The Hop Devil  
renaissance scientist and AHA/HWBTA certified Beer Judge  
isenhour@lambic.fnal.gov  
hopduvel!john@fnal.gov  
isenhour@vax001.kenyon.edu

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End of HOMEBREW Digest #882, 05/15/92  
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Date: Fri, 15 May 92 10:39:39 MDT  
From: rdg@hpfcmi.fc.hp.com  
Subject: [Rob Gardner: Re: Gatewaying of HBD to r.c.b]

FYI, I recently posted this to rec.crafts.brewing.

> Just so everyone knows my feelings about the r.c.b/HBD crossposting:  
>  
> I think it's a great idea. As a result, the digest mailing list  
> has shrunk a bit, but there's still plenty of critical mass to  
> keep it going. Please don't worry about the digest going away and  
> being replaced by r.c.b. - the digest will only stop being delivered  
> when there are no articles submitted to it. It will only cease  
> to exist when all subscribers have sent me unsubscribe requests!  
> It would take an act of God (or management ;- ) to kill the digest.  
> Since there are currently over 1600 subscribers to the digest, it  
> appears pretty safe. Don't worry.  
>  
>  
> Rob (digest guy)

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Date: Tue, 12 May 92 06:16:16 CDT  
From: fiero@pnet51.orb.mn.org (Bill Fuhrmann)  
Subject: Calcium Chloride

--- Pete replied to Greg  
Seems to me that crystalline stuff you buy at the hardware store to sprinkle on you iced-up driveway in the winter is calcium chloride. Another name for it is rock salt. I doubt they add anything to it - probably just crush it up. Be sure you check the ingredients if you plan to use this in beer (?!). You obviously don't want to use any of those weird chemicals they also sell for melting ice.

Another possible source is at a water softener \*type\* store (Culligan?). I think they use calcium chloride to soften hard water,

I suspect that you will get more than one reply like this:

Calcium Chloride is used for melting ice on sidewalks, however, it is not the same as Rock salt or Water Softener salt. Those two are common forms of Table salt or Sodium Chloride. Calcium Chloride tastes terrible.

You might be able to find Calcium Chloride in a drug store, it's supprising how many chemicals you can get there.\*

Bill Fuhrmann, aka fiero@pnet51.orb.mn.org

"You don't know what you've got till it's gone." - Joni Mitchell

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Date: Fri, 15 May 92 08:08 CDT  
From: fjdobner@ihlpb.att.com  
Subject: All Grain

I have a rather large ten gallon brewpot that was a gift from my father in which I brew everything including extract and all grain. When I am doing all grain brews however, I must lug this thing with about 5-7 gallons of boiling hot liquid through my kitchen, living room, down a flight of stairs, across my basement to my workshop which is where I have an area cool enough (unfinished part of the basement) to ferment anytype of ale or lager.

I am awaiting disaster while doing this everytime and am also searching for solutions to overcome this such as:

1. Investigate using less mass water as posted yesterday by Kenneth Haney.
2. Get a dedicated range/cooker for my workshop. Perhaps the beer/fish cookers that Dave Ballard posted also yesterday would be of use. Would you need to have ventilation for these things. I would imagine so but maybe someone is more aware of this than I. Also would these cookers put out enough energy so that I would not need to wait a millenium for my 5-7 gallons to boil?

Your comments are welcome.

Frank Dobner

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Date: Fri, 15 May 92 09:46:02 CDT  
From: michael@wuppsych.wustl.edu (Michael Biondo)  
Subject: Beechwood Aging

While thumbing through Michael Jackson's 'The New World Guide to Beer' something interesting caught my eye. At the bottom of page 31 there is a picture of a lagering tank with chunks of wood sitting outside of it. The caption reads: 'Beechwood "aging" at another brewery, in Bohemian forest country. The beechwood chips are used to fine the beer in the lagering tank.'

I know AB makes a big deal of their "Beechwood Aged" process and in fact have actually seen the large collander-like trollies full of chips that are inserted into the lagering tanks, and also the special washing machines the chips are washed in prior to reuse. (I think the chips are reused 5 times) But until reading the above caption from Jackson (Woo! nice rhyme...), I never realized that the beechwood was actually used as a fining agent.

Does anyone have any additional info on using beechwood as a fining - I don't recall ever seeing it mentioned in any of the texts. How effective is it as compared to the more standard finings? Has anyone actually tried using beechwood on a home brewing scale?

Mike Biondo  
michael@wuppsych.wustl.edu

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Date: Fri, 15 May 92 10:16:45 MDT  
From: Rob Gardner <rdg@hpfcmi.fc.hp.com>  
Subject: Re: Homebrew Digest #881 (May 14, 1992)

> 1 campden tablet  
> 1 pkg Red Star champagne yeast

If you are going to make a small quantity of this brew, I suggest that you follow this recipe fairly closely. I, on the other hand, make mead 5 gallons at a time and so my recipe for a large batch varies a bit. If you want to make a lot, try it this way:

> in a 6 gallon p> r> imary, place:

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Date: Fri, 15 May 92 10:21:18 MDT  
From: Rob Gardner <rdg@hpfcmi.fc.hp.com>  
Subject: Re: Homebrew Digest #881 (May 14, 1992)

> 1 campden tablet  
> 1 pkg Red Star champagne yeast

> If you are going to make a small quantity of this brew, I suggest that  
you  
> follow this recipe fairly closely. I, on the other hand, make mead 5  
gallons  
> at a time and so my recipe for a large batch varies a bit. If you want  
to  
> make a lot, try it this way:

> in a 6 gallon p> r> imary, place:

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Date: Fri, 15 May 92 11:23:41 -0500  
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)  
Subject: "Klages" probably ain't

A week or so ago there was a good discussion about mashing and various malts, american and european. One inaccuracy that ran thru the discussion of american malt was calling it "Klages".

There are 2 principle suppliers of american malt to homebrewers, brewpubs, and some microbrewers in the U.S. Great Western Malting as noted by someone (Jeff Frane?) sells a mix of pale malt varieties one of which is Klages. Briess Malting is the other and (i think) the largest homebrew supplier. It is there pale malt which is continually, and wrongly called "Klages". There pale malt is also a mix of 2-row varieties including Klages and perhaps 4 or 6 others. Briess calls this mix "brewers malt" not Klages so it is not clear why so many brewpubs and homebrew suppliers (wholesale and retail) refer to this as Klages. For the most part it is not.

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Date: Fri, 15 May 92 12:43:34 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Boston Beer Blah....

I just got off the phone with someone at the BBC.

Yes they are definitely suing the BBW, and said this fact was reported in the Herald a few weeks ago. They said they have to do this in order to protect their trademark, and their product integrity (i.e. if the BBW brews bad beer they don't want it getting confused with the BBC)

I pointed out to them that if they were worried about protecting the trademark (which if they don't they can legally lose it, or so they say) then they should make a legal agreement with the BBW to license it for some trivial fee. This obviates the question of who really owns it and stops wasting time/money.

I further indicated that BUD/MILLER/COORS is to BBC as BBC is to BBW, i.e. they were picking a fight with the wrong people, and thus were wasting their energy as well as pissing off the homebrewing community. I let them know that lots of people were aware of this nationwide and more and more of them were getting pissed off about it, and talk of a consumer boycott was being bandied about.

The person I spoke with took my # and said they were unaware of people's feelings on this, that this would be passed along to Jim Koch (who is rapidly becoming persona non-grata among more than just Marelene :-)) and he would perhaps call me back....

This whole thing irritates me cause I think it's real petty and that it's just another example of lawyers and corporate geeks run amok....

Jay

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Date: Fri, 15 May 92 11:45 CDT  
From: korz@iepubj.att.com  
Subject: Re: Fruit

Frank writes:

> However, should  
>a darker beer be sought (cherry stout for instance), I do not believe  
there  
>should be a problem in adding the fruit to the boil, if appearance is  
all  
>that is at stake.

Well, yes, I see a problem. The CO2 that is violently produced during  
the  
first few days of fermentation will scrub much of the fruit aromatics  
from  
the beer. I suggest adding the fruit later in the ferment to avoid this  
phenomenon. I suggest the same for dryhops too, for the same reason.

Al.

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Date: Fri, 15 May 92 12:02 CDT  
From: korz@iepubj.att.com  
Subject: Re: Pre-boiling/full boil/Beer Hunter

I've lost the original posters of these questions, so forgive me, but:

Re: Pre-boiling mash/sparge water

If you have a lot of temporary hardness (see your water analysis), which is caused by Bicarbonate, you can lower the hardness by boiling and cooling the water -- it will precipitate out the bicarbonate.

Re: why do a full boil for all-grain

A full boil is sort of necessary -- you see, you can get away with a small mash (say 2 or 3 gallons) but then when you sparge, you will collect about 6 to 8 gallons of wort. This you need to boil down to 5 gallons. You \*can\* do this in two batches, adding half the hops to each batch, but you can't boil a small amount and then add to pre-boiled/cooled water in the fermenter as mentioned by the poster.

Re: Beer Hunter

You can order it (or at least you used to be able to) from the Discovery Channel at 1-800-TDC-8343. They used to throw in a free copy of Jackson's pocket guide.

Re: toothpaste

Serves the person right... accept nature and stop sticking toothpaste tubes in your underware! ;^).

TGIF  
Al.

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Date: Fri, 15 May 1992 10:24 PST  
From: PETTEWAY%UCLACH.BITNET@CORNELLC.cit.cornell.edu  
Subject: Los Angeles

I have recently moved to Los Angeles from Seattle and I am going through serious withdrawal. NO GOOD BEER !!! Anyway, I have decided to brew my own. Can anyone out there recomend or point me to any good homebrew supply stores or maybe even homebrew clubs in the "City of Angels". I need to secure a steady source of beer since it was the first thing to go from the stores during the riot induced shopping mania.

Thanks prematurely

Jason Petteway  
PETTEWAY@UCLAC1.CHEM.UCLA.EDU

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Date: Fri, 15 May 92 13:39:55 EDT  
From: "Robert J. Napholz" (GC-HSI) <rnapholz@PICA.ARMY.MIL>  
Subject: Lancaster Festival

Hello all: Last week some one ask about a beer festival in Lancaster PA.  
well here it is sorry for the delay.

Microbrewery Festival

place: Adamstown PA  
Stroudt brewery hall  
date : June 13 Saturday  
cost : \$15 per person(12.50 group of 15 for more)

Incudes "Best of the Wursts Buffet" with potatoes and horseradish  
Music by Hans the Happy Wander.

Microbreweries to attend(more to come) as of 1/92

Boston Beer Co  
Brasal Brasserle Allemande  
Buffalo Brewing co  
Wild Goose Brewery  
New Englang Brewing Co  
Old Dominion Brewing Co  
Oldenberg Brewing Co  
Otter Creek Brewing Co  
Pennsylvania Brewing Co  
Samuel Adams Brew House  
Stroudt Brewing Co  
Vermont Pub and Brewery

Call or write

The Great Eastern Invitational Microbrewry Festival  
RT 272 P.O. box 880  
Adamstown PA 19501  
1(215) 484-4387

directions: The hall is located between Reading and Lancaster just off  
the PA turnpike exit 21.

See ya there  
Rob Napholz

PS the standard line goes here bla bla bla.....

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Date: Fri, 15 May 92 11:03:35 PDT  
From: benjamin@picasso.mmwb.ucsf.EDU (Dennis Benjamin)  
Subject: Oregon Brew Festival

I seem to recall hearing about a Brewer's Festival in Oregon  
sometime this summer. Does anyone know if/when/where this will be  
held?

(oops - Brewer's Festival, that is) :^)

Dennis Benjamin  
benjamin@munch.mmwb.ucsf.edu

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Date: Fri, 15 May 92 16:54:39 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Marga Mulino Grain Mill

I got mine from Zabar's in New York. I dont have the phone number here at work, perhaps someone else can furnish that. I paid \$60 for it. Beware, the price can be as high as \$100 (Sur La Table, Seattle). I would not pay more than \$60 for it. Mine works great. I use a 4.5 amp 1/2 hp variable speed drill with a screwdriver bit. You'll have to play with the adjustments some. It depends on the grains you use. I had to use a different setting when I got my grains from a new source. The settings past #2 work best for me. Setting it to #2 powdered my grains.

```
132  
oooo  
  |  |
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Either of these two settings should work. Note the setting on the far right doesnt have a notch, so the adjustment knob wont be seated. But it doesnt seem to move when operating the mill. Let me know if you need more information.

Darren

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Date: Fri, 15 May 92 17:05:56 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: pre-boiling water

I would say definitely pre-boil all water used in brewing to drive off Chlorine. My mash pH goes all the way down to 4.6-4.8. I attribute this to the absence of Chlorine.

Darren

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Date: Fri, 15 May 92 17:09:24 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: All-Grain questions

Sparge water level:

I got no responses to my inquiry about sparge water level in the grain bed. Perhaps you all-grain brewers will send me mail indicating whether your sparge water level is above or below the top of the grain bed..also, if you have any reasons why you choose that method. I'll post a summary of the responses I receive.

Sparge water amount:

I'm planning a brew using 15lbs of pale malt. Using 1 qt/lb of grain, I'll be using 4 gallons of water in the mash. Do I still sparge with 5 gallons? Less? More?

Darren

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Date: Fri, 15 May 92 15:52:29 pdt  
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>  
Subject: ph meters

Many moons ago one of you posted a message offering plans for a digital ph meter. I've forgotten your name, but thanks for the plans. In the stuff you sent me was a list of the pros and cons of different ph probes. What type do you use for brewing?

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Date: Sat, 16 May 1992 16:15 -0500  
From: JBCARDIN@ecs.umass.edu  
Subject: deletion from mail list (for now)

Dear Homebrew,

I am switching nodes soon so will you please delete me from your mail list until I obtain another node?

I have really enjoyed this newsgroup. Thanks a lot.

Jim Cardinal

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Date: Sat, 16 May 92 18:42:09 EDT  
From: Matthew Y Rupp <mrupp@magnus.acs.ohio-state.edu>  
Subject: Re: Homebrew Digest #879 (May 12, 1992)

Please remove me from mailing request. Thank you

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Date: Sat, 16 May 92 22:13 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: CLASSIC FERMENTATION LOCK

To: Homebrew Digest  
Fm: Jack Schmidling

>I am looking for a autoclavable air lock of the type which can do reverse flow (for when it cools). Anyone know where I can get such a beast, or have an idea for how to make one?

One sure sign of an old salt at home brewing is the classic glass fermentation lock. When I first started wine/beer making, there was nothing else available, now they are scarce as hens teeth. As a far out aside, one home brew shop returned my video because of all the "odd looking equipment" I demonstrate in it. Not sure where you can find them but I treasure my remaining three and treat them like crown jewels.

One of the nifty things you can do with them is to fill an Erlenmeyer flask with your starter and bring it to a boil. When you are sure it won't boil over, attach the empty glass fermentation lock and turn off the heat. The steam will sterilize the stopper and lock and enough water will condense out to fill the lock to the proper level. If it sucks some back in on cooling, it's no problem because it's sterile water.

For what it's worth, I use a 500 ml flask about 3/4 full as a starter for 7 gal batches and get vigorous fermentation within 24 hrs.

I have never tried starting from a petri dish without going through the slant step but I have a hard time believing that it would not work as well without all the extra stages. I can't believe the yeast cares whether it is in a gallon of wort or an ounce.

Back to your original question, they exist and if you look hard enough, you can probably find one. I will sell one of mine for a grand or two :) Making one would be a simple task for a glassblower. It is basically an "S" shape with a bubble in each leg. There are some good shots of it in my video if you have access to it or someone wants to send you a "preview" copy.

js

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End of HOMEBREW Digest #883, 05/18/92

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Date: Mon, 18 May 92 10:19:16 EDT  
From: avalon!jm@siemens.siemens.com (Jeff Mizener)  
Subject: Racking/Siphoning Hardware & Pumps

Some time ago there was a discussion about using a pump of some sort to eliminate the hassle of siphoning. Did we ever get closure on this issue? Are there any pumps out there (ideally self-priming) that can be had for not-too-much money that do the job?

I have an Edmund Scientific catalog and they have some pumps, but what I know about pumps could be written in very few words. If anyone has any recommendatuons, I'd love to hear them.

What do all you siphoners out there do to seal the hose to the racking tube and bottling wand? I have tried hose clamps (the tiniest worm gear type I could find) as well as cable ties (Ty-Wrap brand). Nothing I do seems to seal the hose to the tube as well as I'd like (which is to say that they leak).  
What am I overlooking?

Non HB-related question: What are Fosters Lager cans made of? They seem to be steel sided with aluminum tops & bottoms. They were on sale so I bought some. I just need to know into which compartment of my recycling box they should go.

Jeff

=====  
Jeff Mizener / Siemens Energy & Automation / Raleigh NC  
jm@sead.siemens.com / Intelligent SwitchGear Systems  
=====  
(reply to this address, not the one in the header!!)

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Date: Mon, 18 May 92 10:52:06 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: yeast population

> all the extra stages. I can't believe the yeast cares whether it is in  
a  
> gallon of wort or an ounce.

I don't agree with this statement. If you pitch a yeast packet into a 12 oz starter, wait one day, and then pitch to the fermenter, it seems to take off faster than just pitching into the fermenter directly, plus the extra day.

i.e., If you dilute yeast too much, they seem to slow down more than proportionately.

bb

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Date: Mon, 18 May 1992 11:55:54 -0400 (EDT)  
From: NCDSTEST@NSSDCA.GSFC.NASA.GOV  
Subject: Belgium Wit/Raw wheat/Oranges

From: Jim Busch aka ncdstest@gsfc.nasa.gov

Ok, Im brewing an all grain Belgium Wit beer this week and I thought I would look here for tips/comments on my upcoming procedure. Here's the plan:

15 gallon brew pot, 15 gallon lauter tun  
60% pale malt  
35-40% raw summer wheat (NOT malted)  
about 1-2 pounds 6 row pale for adjunct cooking  
1 tsp corriander  
several orange peels, added at conclusion of boil.

Mash pale malt separate from adjunct mash. Combine raw wheat with 2 Qts per pound water, hold 180, 10 minutes. Reduce temp to 150, add 2 lbs 6 row malt. Step mash/decotion, boiling adjuncts 15 minutes. Now, Ive heard two methods: 1. lauter pale mash first then add adjunct mash on top, using pale mash as a filter bed, and 2. Mix both mashes well and hope the lauter works. I'm still deciding on this point. Boil 90 minutes, lightly hopping with Hallertau. Add corriander and orange peels at conclusion of boil (steep for 20 minutes as wort chiller is sanitized). Ive also heard to add the fruit in the secondary or late primary fermenter- any comments?? Pitch 1 litre phenolic top fermenting yeast per 6 gallon fermenter. Push batch through to tap quickly to maintain yeast suspension/freshness.

Any comments are appreciated, the sooner the better. I am waiting until Wit batch 2 to attempt raw oats, unless someone suggests otherwise.

I'll let you know how it goes.

Jim Busch

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Date: Mon, 18 May 92 9:55:52 MDT  
From: Tim Carlson <timc@hpfctjc.fc.hp.com>  
Subject: Tokyo Brewpubs??

Although brewpubs is probably the wrong word in this case, I will soon be spending 2 weeks in Tokyo (staying in Shinjuku, on the west side of Tokyo).

Does anyone have any good info on beers to look for, or places to get good beer in Tokyo?? Perhaps beer that isn't available in the U.S...

I'm leaving this Friday (5/22) so e-mail would be appreciated.

- - -

Tim Carlson  
timc@hpfctjc.fc.hp.com

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Date: Mon, 18 May 92 08:47:58 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: re: Oregon Brewers Festival

Oregon Brewers Festival--  
The festival will be from Friday, July 17 to Sunday, July 19.

Sparge Water Height--  
I've tried it both ways, i.e., with water 1" above grain bed and  
somewhere below  
the top of the bed. It doesn't seem to make a great deal of difference.  
You will  
likely have a stiff mash if you only use 1 qt. water per lb grain. I  
would recommend  
a 1.25 qt/lb ratio. As far as how much water to sparge with, well that  
depends on  
how much water will evaporate during your boil. It's generally about 1  
to 1.5 gal.,  
but you'll have to determine this experimentally. I always prepare an  
extra few  
gallons of sparge water. When 3/4 of the target wort volume has been  
collected, I  
wait for the tun to drain. At that point I know how much I have  
collected. From then  
on I carefully and slowly sparge to achieve the correct pre-boil volume.  
Since  
I'm adding slowly, the water level is definitely below the grain bed, if  
there is  
a level... It also speeds the process up to have begun the boil earlier  
but that's  
another story.

Cheers,  
John

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Date: Mon, 18 May 92 7:16:04 PDT  
From: jal@techbook.com (Jim Larsen)  
Subject: Oregon Brewers Festival

Dennis Benjamin requested information on the Oregon Brewers Festival:

Dates: July 17,18,&19

Times: 4p-8p Fri. noon-8p Sat.&Sun.

Place: Waterfront Park, Portland, OR

There are to be 50 breweries represented this year, and a splendid time should be had by all.

jal

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Date: Mon, 18 May 92 10:24:21 -0700  
From: Carl.Hensler@West.Sun.COM (Carl Hensler)  
Subject: Re: Los Angeles (PETTEWAY)

> I have recently moved to Los Angeles from Seattle and I am going  
> through serious withdrawal. NO GOOD BEER !!!

WRONG! (IMHO)

On tap in Santa Monica:

Micro-brewery beer: Father's Office, 1018 Montana.  
Micro-brewery and German beer: McGinty's, 2615 Wilshire.  
English beer: The King's Head, 116 Santa Monica Boulevard.

To buy beer in West Los Angeles:

Wine House, 2311 Cottner, (310) 479-3731.  
Beverage Warehouse, 4935 Mc Connell, (310) 306-2822  
Trader Joe's, 10850 National or 10011 Washington Blvd, CC,  
- occasional bargains, e.g. Pilsner Urquell for \$5.49/6

Granted, we have no good brew-pubs or micro-breweries.  
But that doesn't mean we don't drink good beer.  
We just import it from places where it is cold, gray and rainy.

I am setting up a Los Angeles beer mailing list.  
Let me know if you want me to put you on it.

Carl Hensler      carlh@West.Sun.COM

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Date: Mon, 18 May 92 13:36:02 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Re: Homebrew Digest #883 (May 18, 1992)

> From: arf@ddswn1.mcs.com (Jack Schmidling)  
> Subject: CLASSIC FERMENTATION LOCK  
>  
> One sure sign of an old salt at home brewing is the classic glass  
> fermentation lock. When I first started wine/beer making, there was  
> nothing  
> else available, now they are scarce as hens teeth.

[ . . . ]

> Back to your original question, they exist and if you look hard enough,  
> you  
> can probably find one. I will sell one of mine for a grand or two :)  
> Making one would be a simple task for a glassblower. It is basically  
> an "S"  
> shape with a bubble in each leg.

I think, but don't know, that Semplex of USA in Minneanapolis sells  
glass S-locks for about \$5-6. Write me if you need the address, phone  
number or price.

Have fun,  
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.  
uchicago.edu

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Date: Mon, 18 May 92 14:09 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Sparge Water Level

Darren,

In response to your unrequited call for help in sparging, I have this answer. Borrowing from the discipline of Geotechnical Engineering of which I studied ardently between beers at U of I at Champaign-Urbana, I have the following orientation towards level of water during THE SPARGE. Treating grain as soil, should the water level fall below the level of the grain, the interparticular stress (pressure) in the grain is increased which in turn would tend to compress the grain restricting the flow through the grain. Should the water level be above the level of the grain, you are reducing the interparticular stress (actually called effective stress) and thus you increase the flow. When I speak of particles, I am of course referring to the grain.

Should the grain become compressed ever during sparging, I find that unlike soil, grain does not rebound (snap back) or become un-compacted. Therefore do not let the water level go below the grain at any time during sparging. Thus in a long-winded response to your question, I recommend keeping the water level above the grain bed level. This is not only a theoretical response it also a experienced-based one.

I hope this gives you someplace from which to work.

Frank Dobner

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Date: Mon, 18 May 92 14:12:56 EDT  
From: jdr@wang.com (Joe Rolfe)  
Subject: cookers etc

someone was asking about cookers yesterday and thought i add my 2 cents:

i have a fairly large kettle (2bbl) and have completed my first batch in it.

i used a 135k btu propane fired cooker with a 40lb tank in my basement, with windows and a cellar door wide open. the tank and hose assy is set up for the 10psi regulator, i'd like to go 15psi, but 10 works just fine for me. i also ventilated the brewhouse with a fairly good size fan (in blowing out a thru a window). there was plenty of ventilation and little or no build up of fumes. i am told tho to meet code i will probably have to put a hood over it.

i boiled a 44 gal batch, which the water temp out of the hose was 50 F. the cooker brought the temp up between 1 and 2 degrees per minute. the boil was vigorous and rolling during the entire boil.

as a test the night before i boiled a 5 gal pail of water in about 5 min or less. for smaller batches you can get away with alot less btu, probably 35k will do. i know of a person doing a similar brewlength (2bbl) with twin 35k btu burners with an electrical element assist.

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Date: Mon, 18 May 92 15:27 EDT  
From: Dan\_Imperato@vos.stratus.com  
Subject: malted barley inquiry

Enclosed is an inquiry submitted for the next homebrewers digest.  
Thanks You

I'm considering malting the barley to produce my own grains and would like to know if anyone has done this and would like to share the process.

I would like to know at what temperature, and length of time, malted grains are converted into Vienna and into other pale types. Also, I would like to know at what temperatures green pale malt is converted into crystal, chocolate, roasted, black etc. and the length of time this process takes.

Don James  
Stratus Computer

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Date: Mon, 18 May 92 9:34:28 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Oregon Brewers' Festival

>  
> I seem to recall hearing about a Brewer's Festival in Oregon  
> sometime this summer. Does anyone know if/when/where this will be  
> held?  
>  
> (oops - Brewer's Festival, that is) :^)  
>  
> Dennis Benjamin

Doug Henderson will probably jump on this, as I think he's on the list, and he's also in charge of lining up volunteers for the Festival. It is scheduled (again) for the third weekend in July. What I heard last night from Steelhead Brewery's Teri Fahrendorf was that there would be 50 breweries represented this year. Without a hint of Portland chauvinism I would not hesitate to say that this is the biggest and best microbrewery/brewpub festival in the US and well worth attending. Thousands do! The weather has always been perfect, and the waterfront site makes for fun people watching.

According to the Judges' List this is Doug's mail stop:

uunet!e3bsr@psuorvm.bitnet

Contact him if you're interested in working at the Festival. Volunteers pour beer but don't need to answer questions. Shifts are 4 hours, and for this you get a free festival mug, a t-shirt different from those on sale, and a few free beers. You also get to gawp at the crowds.

- --Jeff

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Date: 18 May 92 13:00:03 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Water use

Subject: Water use Time:8:21 AM Date:5/18/92  
Darren Asks:

>Sparge water amount:

>

>I'm planning a brew using 15lbs of pale malt. Using 1 qt/lb of grain,  
>I'll be using 4 gallons of water in the mash. Do I still sparge with  
>5 gallons? Less? More?

First, 4 gallons is not 1:1 for 15 lbs of grain, so perhaps you didn't  
tell us  
the whole story.

I use the same water to grain ratio (1:1) and I find that about 25% of my  
strike water is lost to absorption in the mash. I sparge with the intent  
of  
collecting between one and two gallons in excess of my final batch size.  
So in  
this case (assuming your 4 gallon figure is accurate) you'll get 3  
gallons out  
of the mash without sparge. If you want 10 gallons after the boil you'll  
need  
to collect 11, or sparge with 8. For smaller batches just work it out.

I can also calculate it as a 10% loss of water over the total water used  
in the  
mash and sparge, but I suspect this is tied to batch size. For example,  
this  
weekend I brewed a batch using 20 lbs of grain. I put a total of 13.5  
gallons  
of water through the grains and collected a little more than 12 gallons  
(by  
running the grains "dry") for the kettle. This I boiled down to 10.5  
gallons. I  
got a yield of 31.5.

In a related area:

I did some rough calculations while I was waiting for the boil to finish.  
I  
figured I use about 70 gallons of water to make and serve 10 gallons of  
beer.  
That means when I brew I exceed my daily allotment (that's for San  
Francisco).  
I use a lot of boiling water to clean my kegs, stainless fermentor and  
wort  
chiller. I try to recycle as much water as I can by cleaning the  
equipment with  
the hot stuff and rinsing with left over coolant water from my chiller.

I'm curious as to the water consumption that the rest of you experience.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu

|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Mon, 18 May 92 13:12:57 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: pre-boiling water

you write:

>I would say definitely pre-boil all water used in brewing to drive  
>off Chlorine. My mash pH goes all the way down to 4.6-4.8. I attribute  
>this to the absence of Chlorine.

I thought 4.6 was too low for a proper mash. Miller  
recommends 5.0-5.3. Can one go too low or is the majority of sparge  
problems when the pH is too high (e.g. > 5.6)?

The reason I ask is that I have *\*never\** seen a mash above 5.0. I treat  
my  
water with gypsum (1gm/gallon usually). I was working up to worrying  
about  
it, but maybe I won't ;-)

Cheers!

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Date: Mon, 18 May 1992 16:58:25 -0400  
From: Nick Zentena <zen%hophead@canrem.com>  
Subject: iodine sanitizers?

Hi,  
Is there a source of Iodine based sanitizer east of Great  
Fermentations? Shipping to Toronto would be to big of a hit.

Thanks  
Nick

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Date: 18 May 92 16:36:06 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Milwaukee ID's

Subject: Milwaukee ID's      Time:9:03 AMDate:5/17/92  
OK, I have made arrangements with a sign-maker friend (and occasional  
Digester)  
Bill Stender, to make up some unique stickers to identify the Electronic  
Brewers. The stickers will be added to the name tags at the conference.  
All you  
have to do is find me in Milwaukee to get yours. I'll be at the Milwaukee  
Grand  
as of the 8th and move over to the Marc Plaza on the 10th. And I'll be on  
the  
tour on Tuesday.

I'd like to get a head count so I don't come up short on these so please  
E-mail  
me if you will be at the conference. (CI\$er's need not respond via the  
Net if  
you have previously done so via the Beer Forum).

Hope this satisfies everybody, RW...

Russ Wigglesworth      CI\$: 72300,61  
|~~| UCSF Medical Center    Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324    Voice:      415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: 18 May 92 20:07:42 EDT  
From: James Spence <70740.1107@compuserve.com>  
Subject: National Competition

We'd like to thank you all for your comments and criticisms of the National Competition. It is always very valuable to us to have input from the participants.

We will be having an open forum about the National Competition at the National Conference at the Marc Plaza Hotel in Milwaukee on Tuesday evening, June 9 (time and location TBA). Everybody is welcome to attend and provide input and suggestions about the National Competition. All suggestions will be passed on to a National Competition Committee that will be formed after the Conference that will discuss the issues you raise.

The following article excerpt appeared in the Spring 1991 issue of Zymurgy magazine. It outlines the short and long range goals for the National Competition. Many of these were fulfilled this year and we hope to continue to fulfill these goals.

ASSOCIATION NEWS--Spring, 1991 Zymurgy

NATIONAL COMPETITION CONTINUES TO CHANGE

The AHA National Competition continues to undergo transition in response to

membership needs--to maintain quality and meet the dramatic growth in past years.

The AHA Board of Adviser Competition Committee, the membership and staff, together with comments from participants have helped to establish goals for the

Nationals.

The short-range goals include:

Anticipating 2,000 entries in the 1991 Competition.

Maintaining the quality of the Competition while systems and judging expertise are developed, and familiarizing participants with competition changes.

Testing and evaluating registration, data, communication and judging systems with an interim format for first-round judging in San Francisco, Boston and Boulder. This interim format limits and splits certain styles of beers judged on the West and East Coasts.

Keeping the number of entries at the new sites to 500 to 600. This will be done by carefully analyzing last year's entry data and selecting categories to be judged at new sites. This will be done so that new sites are not overwhelmed with unanticipated responsibility for judging an excessive number of beers using new systems.

Developing, writing, implementing and publishing a "Manual for Judges and Judging Procedures" and "A Manual for Competition Entry Registration" to help assure maximum consistency in entry handling and entry evaluation.

Evaluating and considering the results and comments from participants in the 1991 Competition to develop the long-range goals.

Encouraging the support of the homebrewing community and beer industry through various sponsorships to help defray the costs of running the Competition and keep entry fees at a reasonable level.

The long-range goals include:

Developing systems to maintain a quality Competition that is expected to exceed 3,500 entries by 1993

Having multiple sites throughout the United States and perhaps Canada that will undertake judging all entries for all beer classes for homebrewers residing in a given region. The top-scoring beers in each class for each region would advance to the final round of judging.

Developing registration and scoring systems, judging expertise and accurate and well-defined style descriptions. The goal is to maintain a one entry/one bottle requirement for first-round judging and a two-bottle submission to the final round.

Developing accurate style definitions for the AHA Nationals that will enhance

consistency in judging and help eliminate the possibility of "regional biases."

The entire National Homebrew Competition program, including styles, categories, rules and regulations have been revised and updated. The program was reviewed by the Board of Advisers Competition Committee and numerous professional brewers. Suggestions and comments were incorporated to improve the program.

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Date: Mon, 18 May 92 21:36 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Avoiding Disaster, The BEEB, Sparging

To: Homebrew Digest  
Fm: Jack Schmidling

>From: fjdobner@ihlpb.att.com

>I have a rather large ten gallon brewpot that was a gift from my father in which I brew everything including extract and all grain. When I am doing all grain brews however, I must lug this thing with about 5-7 gallons of boiling hot liquid through my kitchen, living room, down a flight of stairs, across my basement to my workshop which is where I have an area cool enough (unfinished part of the basement) to ferment anytype of ale or lager.

The most obvious step would be to chill the wort in the kitchen before moving it downstairs.

If your are going to ferment in the kettle, all you need is enough gal jugs to hold the wort till you get it cleaned out and moved downstairs. If you have a separate fermenter, you only need one. The aeration it gets being plugged from the jug into the fermenter is also useful for oxygenating the wort prior to pitching.

Personally, I would never carry boiling stuff around. You are just asking for trouble.

>From: Jay Hersh <hersh@expo.lcs.mit.edu>

>I just got off the phone with someone at the BBC.

>They said they have to do this in order to protect their trademark, and their product integrity (i.e. if the BBW brews bad beer they don't want it getting confused with the BBC)

I suppose I am being sucked into another ... duhhhh

But I listen to the BBC every night and just do not see how one confuse their excellent programming with bad beer.

>From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
>Subject: All-Grain questions

>I got no responses to my inquiry about sparge water level in the grain bed. Perhaps you all-grain brewers will send me mail indicating whether your sparge water level is above or below the top of the



grain bed..also, if you have any reasons why you choose that method.  
I'll post a summary of the responses I receive.

Now I suppose tomorrow's Digest will be flooded with answers. I assumed there would be no shortage of responses.

Here's the word from the World's Greatest Brewery, the home of ARF  
Generic  
Ale.....

Unless you can spray the sparge water, evenly over the entire surface for the total sparge time, it is most efficient to keep the water level above the grain top. This keeps the whole mess in solution until you are into the dregs.

>Sparge water amount:

>I'm planning a brew using 15lbs of pale malt. Using 1 qt/lb of grain, I'll be using 4 gallons of water in the mash.

Sounds a little stiff. But the important point is that you have a nice creamy "dough-in". It should be about the consistency of runny oatmeal.  
I use 3.5 gals with 10 lbs malt.

> Do I still sparge with 5 gallons? Less? More?

You sparge till the gravity gets below 1.010. Depending on lots of variables you should get 10 to 15 gals of wort from 15 lbs. You can quit anytime you want but you are just throwing away good beer.

js

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Date: Tue, 19 May 92 07:16:05 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Electronic weighing scale

On page C9 of the 5/19 Wall Street Journal there is an ad for an electronic weighing scale. It claims 1gm resolution (no mention of accuracy) and a range > 5lb or 2kg. The price is \$49.00, incl shipping. Sounds like a good deal since nice, spring loaded scales (e.g. braun, etc) cost \$20-\$30. It has selectable Oz, Gm display and a taring function.

The place is: Nam Tai Electronics Ltd.  
#B101-4185  
Still Creek Drive  
Burnaby, B.C., V5C 6G9  
Canada

1-800-661-8831

They take visa. The model number is CR-111

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Date: Tue, 19 May 92 11:14:43 EDT  
From: Jay Hersh <herish@expo.lcs.mit.edu>  
Subject: Boston Beer Blah...

Sorry this was a cc of a message to a local discussion group.

BBC is Boston Beer Co. makers of Sam Adams products.  
BBW is Boston Beer Works, a respectable new brewpub that just opened  
across the street from Fenway Park.

Seems the BBC waited until after the BBW had opened (i.e. purchased  
signage,  
did lots of interior decorating with the BBW name, printed stuff like  
coasters, menus, napkins, etc....) and then decided to sue them over the  
name (they have trademarked Boston Beer Co and claim the BBW name is too  
similar, and thus must enforce or lose their trademark).

Since everyone else around here knew for months before hand what the name  
of  
the place was gonna be, we find it hard to believe that the Sam Adams  
folks  
could have missed it. Also since they market their stuff under the Sam  
Adams  
name (and few buyers actually know the real name of the company, i.e. BBC)  
many are dubious of the claim that the BBW name intereferes or threatens  
the  
BBCs product. Most of us feel like the Sam Adams people if they had a  
gripe  
should have engaged in discussion up front and come to some reasonable  
solution.

Don't want to take up any more bandwidth, but if you want to call and  
gripe,  
the number is 617-522-3400 I think an address is on the side of the  
bottles,  
there is none in the phone book and i don't know off hand (well it I  
think the  
bottles say The Brewery, Germania St., Boston, Ma... zip=?????)

-JaH

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Date: Tue, 19 May 92 11:19:25 CDT  
From: jay marshall 283-5903 <marshall@sweetpea.jsc.nasa.gov>  
Subject: Re: Beechwood Aging

michael@wuppsych.wustl.edu (Michael Biondo) writes:

>I know AB makes a big deal of their "Beechwood Aged" process and in fact  
>have actually seen the large collander-like trollies full of chips that  
are  
>inserted into the lagering tanks, and also the special washing machines  
the  
>chips are washed in prior to reuse. (I think the chips are reused 5  
times)  
>But until reading the above caption from Jackson (Woo! nice rhyme...), I  
>never realized that the beechwood was actually used as a fining agent.

The A-B Asst. Brewmeister that came to our brewclub meeting told us  
that the beechwood chips are used to provide more surface area for  
the yeast. He didn't mention anything about fining. We are going on  
a personalized tour of the Houston facility sometime soon, so I'll have  
to  
ask about that.

Jay  
marshall@sweetpea.jsc.nasa.gov

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Date: Tue, 19 May 1992 10:27:50 MDT  
From: oopwk@terra.oscs.montana.edu (Warren Kiefer)  
Subject: Mega Batch (HELP) :\*)

Howdy All,

This is it, my brew buddy and I are ready to take the plunge into some larger batches, we have aquired a nice 40-45 gal. stainless steel vat from a nearby dairy, even has a stirring wand in it !! We have a nice pump

to help do the sparge and as of this moment we have four 10 gal. milk cans to be used for something ?? We also have a Creole Cook'r and a 100lb. propane tank. So I would really like some input from all of you on how much grain, hops and so forth we would need for a batch of this size.

As of now we are still doing 5 gal. batches, so we use 1.33 qts. of water per lb. of grain, if we use 10 lbs. of grain we mash with approx. 11 qts. and use around 5 gals. of water to sparge with. So if we want to make

30 gals. of beer do we just use 6 times as much of everything ?? Say 60lbs. grain, 20 gals. of mash water and 15 gals. to sparge with ???

So if there is anyone out there who has experience doing the mega batches, could you please help us out, maybe a recipe ??? Any ideas on how to crush the grain ?? We've got some cleaning to do so we probably won't

try it for another couple of weeks or so. Any suggestions would be greatly

appreciated !! I can honestly say I've never REALLY worried about any of the 5 gal. batches before, but I am getting a tad worried about 30 gals. of

brew, I'm sure once I see and smell 30 gals. of black as night stout, I WILL

relax :\*)

Yes I can hear it now :

Me: How many pounds of Northern Brewer do you have ??

Homebrew Supply : Do you mean pounds or ounces ??

Me: You heard me right, I mean pounds !!

Homebrew Supply : Uh, okay, let me check !!

Me: Great, you don't happen to have a pallet of grain !!

Keep on Brewin' we're gettin there..

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|~~~|\_"A mug a day Warren R. Kiefer  
|ale|\_)keeps the DOC away !" BITnet: oopwk@mtsunix1  
|\_\_\_| INTERNet: oopwk@terra.oscs.montana.edu  
MSU Computing Center  
"All opinions are definitely mine"

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Date: 19 May 1992 11:09:18 -0600  
From: "Brett Lindenbach" <Brett\_Lindenbach@qms1.life.uiuc.edu>  
Subject: scale up

Subject:  
Time:11:08 AM  
OFFICE MEMOscale up  
Date:5/19/92

js writes>> all the extra stages. I can't believe the yeast cares  
whether it is in a  
>> gallon of wort or an ounce.

bb replies>I don't agreee with this statement...i.e., If you dilute  
>yeast too much, they seem to slow down  
>more than proportionately.

While on this topic, I thought I'd bring up my experience. First, I  
bring up active  
cultures from single colonies (see my "too-scientific" yeast primer  
from a few issues  
ago). I have found that it is best to scale up gradually (ie. single  
colony --> small  
culture--> large culture, etc.). The reason is purely from the  
perspective of  
avoiding contamination. If you inoculate a medium with 1% active cells,  
it has  
a greater chance of outcompeting anything in that other 99% than if you  
inoculate  
with only .001%. This is a well established fact that is exploited by  
people who  
run fermentations (including non-alcoholic ones). Also consider that  
most home-  
brewers do not sterilize, but only sanitize their wort through boiling.  
Thus, you  
will be doing your yeast a favor if you give them a numerical advantage  
over other  
organisms. The bottom line: SCALING UP PRESERVES CULTURE INTEGRITY.  
Hope this clears things up. Cheers!  
-BDL

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Date: Tue, 19 May 92 10:27:53 -0600  
From: copeland@calypso.atmos.colostate.edu (Jeff Copeland)  
Subject: Yeast, Pumps, Propane and Festivals

Got about 8cents to put in:

- 1) Jeff Mizener was asking about siphoning: I would think some sort of fluid pump for indoor fountains would do the trick I'm not sure what flow rate to use, obviously greater than natural flow but at higher rates one runs the risk of sucking out trub and/or sediment. I just stick the tubes into the hose VERY tight fit, try finding hose with a smaller inner diameter.
- 2) I'd second Brian Bliss's comments on yeast population. Qualitatively, I figure yeast grow exponentially limited by the amount of food and alcohol content. When you pitch into starter then a day later into the wort you're introducing orders more yeast cells than pitching directly into the wort. What have the micro-bio's have to say?
- 3) The problem with cookers indoors (ie: basements) is that propane is heavier than air and if you have a leak or incomplete combustion, the propane will collect on the floor running the risk of explosion (static electric discharge is enough to trigger) hence the need to use them outdoors or with an industrial, NOT a kitchen ventilation hood.

Finally 4) Since we've had postings on East and West Coast brew fests Fort Collins, Colorado is having its 3rd Annual Colorado Brewer's Festival Saturday June 27. About 20 Colorado commercial brewers (over 20 if you count Coors and A.B.) will be pouring in the Old Town area, bands and food too.

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Jeffrey H Copeland        \_\_\_\_\_  
Atmospheric Science     / /  
Colorado State University /\_\_\_\_\_/   
Fort Collins, Colorado   / /  
copeland@calypso.atmos.colostate.edu    \_\_\_\_\_/ /\_\_\_\_\_

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Date: Tue, 19 May 92 10:39:39 PDT  
From: Mark J. Easter <eastern@ccmail.orst.edu>  
Subject: Source for maple syrup

I've been reading with interest the submissions on brewing with maple syrup. Being a former Vermonter, I've come to learn that maple syrup is overpriced in most locations, and you don't \*have\* to brew with the grade A light amber that is usually offered in the shiny little tins. Our local food cooperative sells grade A dark amber for about \$2.40 per pound, which is comparable to buying quality malt extract or extremely good honey. I have seen bulk maple syrup for sale by the pound for similar prices in many food cooperatives and natural food stores. Check it out!

Another option is to purchase Canadian maple syrup (from Quebec and Ontario). It is typically less than \$2.00 per pound and the quality is fine.

Mark Easter  
easter@ccmail.orst.edu

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Date: Tue, 19 May 92 13:10:19 -0500  
From: yoost@judy.indstate.edu  
Subject: The post about the Boston Brewing Co.

I am interested in what is going on at The Boston Brewing Co. but the recent post from someone at MIT I feel like I came in in the middle of the conversation. How About a REPOST without ALL the Abbreviations.

THANKS.

John Yoost

By the way

The manager of operations there informs me that the "Foxy Ladys" serving the

pitchers of beer at the competitions .....

One is Jim Koch's personal secretary and another is a Sales Manager.

See you guys think he hired them for the show !!!!!

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Date: Tue, 19 May 92 13:23:09 EDT  
From: mhadwen@ourgang.Prime.COM (Mark Hadwen x4449)  
Subject: Homebrewing in France

I have a friend in France who has expressed an interest in Home Brewing. Does anyone know of the regulations for Home Brewing in France? Where one can get supplies? and if there are any clubs or organizations for the French Home Brewer?

Mark

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Date: Tue, 19 May 92 17:17:01 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: Plugs vs. pellets

I am considering switching from pellets to plugs, and I have a couple of questions.

I have heard that plugs are superior to pellets with regard to aromatic qualities, that they are close to whole hops in this regard. True or false?

What is the relative utilization rate of plugs versus pellets?

I know pellets yield a slightly higher utilization rate than whole hops, because they are more resistant to oxidation.

Where do plugs fit in this picture?

I'll post a summary of any responses I receive.

Jim

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Date: Tue, 19 May 92 18:20:08 edt  
From: Greg\_Habel@DGC.ceo.dg.com  
Subject: Boston Beer Company Law Suit

The following address is for the Boston Beer Company. If you wish to send your gripes regarding Boston Beer Company's sueing of the new brew pub in Boston called Boston Beer Works, please do so. I think most of us would agree that a new pub may not survive a law suit by BBC.

Boston Beer Company  
30 Germania Street  
Boston, MA 02130  
Attn Nancy Parrillo

Now its back to my wheat beer!

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Date: Tue, 19 May 92 16:25:15 MST  
From: dwatson@as.arizona.edu (Dan Watson)  
Subject: pin vs ball-lock

Greetings fellow Brewophiles!

Just wanted to say that I enjoy the discussion here very much, and it is a useful and happy education for me. I recently was given a soft drink type Stainless steel keg (Firestone brand), and want to use it for beer. I noticed that in the beer equipment catalogs they offer kegs and hoses with "ball-lock" and "pin-lock" disconnects. Are the soft-drink disconnects Pin-lock? Does anyone have opinions on the relative merits of the two types of disconnects? Thanks for the info, and have a cool one on Me.

Dan M. Watson  
dwatson@crater.as.arizona.edu

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Date: Tue, 19 May 92 21:45:47 EDT  
From: jdg@grex.ann-arbor.mi.us (Josh Grosse)  
Subject: Beechwood Fining

In 883, Michael Biondo asked about using Beechwood slats or chips as fining agents as used by A-B and as Jackson says, it's "an old method still used by some Bavarian Brewers to clarify beer."

My understanding (from Miller or Papazian, I can't recall) is that the wood acts as an aid to flocculation. The yeast clings to the wood and flocculation is enhanced. I also understand that metal slats are used in some breweries because the wood is expensive (in time, materials) to sanitize than metal.

I can't recall if ionization plays a major role here or not. Likely, it does, as us homebrewers use clarifiers like polyclar that are quite effective as aids to flocculation and settling of yeast cells.

-----  
Josh Grossejdg@grex.ann-arbor.mi.us  
  
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Date: Tue, 19 May 92 20:11:09 -0700  
From: Nick Cuccia <cuccia@eris.berkeley.edu>  
Subject: Glass Airlocks...

A perusal through my stack of catalogs shows that glass airlocks can be found at:

US Brewing Supply  
815 Madison Ave  
Albany, NY 12208  
+1 800 383 9303  
P/N 7022  
\$5.25

Semplex of USA  
4159 Thomas Av. North  
Minneapolis, MN 55412  
+1 612 522 0500  
\$5.98

The Malt Shop  
3211 N Highway S  
Cascade, WI 53011  
+1 800 235 0026  
P/N T-3  
\$6.95

Barleymalt and Vine  
4 Corey St.  
West Roxbury, MA 02134  
+1 800 66 7026  
P/N 103130  
\$6.95

Great Fermentations of Marin  
87 Larkspur St.  
San Rafael, CA 94901  
+1 415 459 2520  
\$6.95

Bacchus and Barleycorn, Ltd.  
8725 Johnson Drive  
Merriam, KS 66202  
+1 913 262 4243  
P/N 12080  
\$6.99

Wine Hobby USA  
2306 West Newport Pike  
Stanton, DE 19804  
+1 302 998 8303  
\$7.50

Hope this helps those of you who are looking for the beasties...

- --Nick

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End of HOMEBREW Digest #885, 05/20/92  
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Date: Tue, 19 May 92 21:23 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: yeast, lock

mailx -s "yeast,lock, homebrew@hpfcmi.fc.hp.com

To: Homebrew Digest  
Fm: Jack Schmidling

>From: bliss@csrd.uiuc.edu (Brian Bliss)  
>Subject: yeast population

>> all the extra stages. I can't believe the yeast cares whether it is  
in a  
>> gallon of wort or an ounce.

>I don't agreee with this statement. If you pitch a wyeast packet  
into a 12 oz starter, wait one day, and then pitch to the fermenter,  
it seems to take off faster than just pitching into the fermenter  
directly, plus the extra day.

I was just speaking intuitively and suggested controlled experiments to  
corroborate the hypothesis. I don't doubt your experience, I just can  
not  
hypothesize a cause and this....

>i.e., If you dilute yeast too much, they seem to slow down more  
than proportionately.

.....isn't very scientific.

Your experience could be the result of:

- Temperature variation
- Different Nutrients in starter/wort
- Barometric pressure
- Being correct in your hypothesis

I am not sure why one would want to go directly from petri dish to the  
wort  
because for the same amount of effort you can make dozens of slants for  
future use.

On a slightly different subject, I pure cultured a granule of Red Star  
Champaign yeast for my dandeline wine and it worked out real well. It  
was  
down to 1.010 ten days ago when I racked it but it is still blurping  
every 5  
seconds.

I find it very satisfying to take a cheap dry yeast and turn it into a  
pure,  
single cell culture. It's sort of like the guy who bragged about  
building  
his own maltmill for only \$12.

If anyone would like a re-run of my simplified yeast culturing article,  
I  
will be happy to mail it out.

From: Jacob Galley <gal2@midway.uchicago.edu>

>> From: arf@ddswl.mcs.com (Jack Schmidling)

>> Subject: CLASSIC FERMENTATION LOCK

>

> >One sure sign of an old salt at home brewing is the classic glass  
>>fermentation lock. When I first started wine/beer making, there was  
>>nothing else available, now they are scarce as hens teeth.

>I think, but don't know, that Sempalex of USA in Minneanapolis sells  
glass S-locks for about \$5-6. Write me if you need the address, phone  
number or price.

Funny you should mention Sempalex. In the 60's, they were about the only  
mail  
order house in the country. My ancient catalog lists them at at \$1.29  
ea or  
3 for \$3.25. You might want to verify the price :) They also show a  
fruit  
crusher for \$55 and a fruit press for \$31.90. I have been drooling over  
the  
crusher at my local homebrew shop but the \$250 is a bit more than I want  
to  
spend.

Stand-by for "MALTMILL SR." it dices, slices, shreds, makes tons of  
cole  
slaw and crushes everything from malt to apples:)

>From: "Rad Equipment" <rad\_equipment@rad-ma1.ucsf.EDU>

>Subject: Milwaukee ID's

>OK, I have made arrangements with a sign-maker friend (and occasional  
Digester) Bill Stender, to make up some unique stickers to identify the  
Electronic Brewers.

Great idea. I would hate to miss meeting any of the gang for lack of a  
name  
tag. I will be easy to find because I will probably be the only one  
with a  
MALTMILL under my arm. I plan to be there on the evening of the  
Homebrew  
Expo and would love to meet you all. Yes, even you Jeff:)

js

p.s. Just got off the phone with Sempalex. The glass locks are still  
available. \$5.95 ea or 3 for \$16 something. You can even specify  
stopper  
size. DARN! There goes my thousand dollars. I ordered three more.  
Phone  
number for plastic orders is:

(612) 522 0500

js

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Date: Wed, 20 May 92 08:35:58 -0400  
From: Richard Dale <rsd@silk.udev.cdc.com>  
Subject: RE: Ball lock vs pin lock.

I own both. I find that the ball lock is much easier to dismantle than the pin lock. The ball lock fittings can be easily removed/installed from your kegs using an ordinary deep socket. (Some require a 12 pt socket) It's fast and you have good control over torque, etc...

There may be a special tool you can get for removing/installing pin-lock fittings from/on your kegs but I don't own one or know where to order one. I do it by working with an open-end wrench through a handle slot, doing the "turn your open-end wrench over every 30 degrees" technique, with the wrench wedged in at kind of a funny angle. Not as good. Maybe I'm doing this wrong, someone tell me.

- - -  
Richard Dale  
rsd@silk.udev.cdc.com  
(612) 482-6588

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Date: Wed, 20 May 92 9:13:39 CDT  
From: jmillier@anubis.network.com (Jeff J. Miller)  
Subject: Mega Batch - long

Sorry this is so long but I'm a wordy person I guess :)

Congrats Warren and welcome to the world of Mega BREW! I cook in an old piece of dairy equipment that is a little larger (60 capacity) so perhaps some of my experiences might help.

> This is it, my brew buddy and I are ready to take the plunge into  
> some larger batches, we have acquired a nice 40-45 gal. stainless steel  
vat  
> from a nearby dairy, even has a stirring wand in it !!

The stirring wand sounds like a great addition. The big problem with large batches is getting all that mass up to temp. Constant stirring is a requirement to avoid excessive heat spots (burn wort!).

> We have a nice pump  
> to help do the sparge and as of this moment we have four 10 gal. milk  
cans  
> to be used for something ?? We also have a Creole Cook'r and a 100lb.  
> propane tank.

I hope this pot has a spigot on it. The pump would probably be a hassle if you had to lift the wort out of the pot but this is just an opinion, try it and find out. Seriously, if the pump will work for you it should make life LOTS easier. Without the pump you will end up with lots of intermittent carrying and holding containers. The milk cans might work for this but I would bet that 10 gals will be too heavy for you to deal with over a long brew day. Perhaps the cans might work for fermenters that you can siphon out of (put them high when you start ferment so you don't need to move them later). When heating your pot, check for hot spots and be careful of burns. My pot is insulated with fire brick but because its been around the block so many times the brick is in a sorry state and this causes hot spots in odd locations; I have been burned more then once by these hot spots.

> So I would really like some input from all of you on how  
> much grain, hops and so forth we would need for a batch of this size.  
> As of now we are still doing 5 gal. batches, so we use 1.33 qts.  
> of water per lb. of grain, if we use 10 lbs. of grain we mash with  
approx.  
> 11 qts. and use around 5 gals. of water to sparge with. So if we want  
to make  
> 30 gals. of beer do we just use 6 times as much of everything ??

Yup! About the only things that won't scale up real weel is hops. I'm a hop head and I notice that for a 20 gal brew I hop at about 3/4 the rate I do for a 5 gal brew.

You may want to watch the thickness of the mash also. When I mash I usually use much more water then most so I'm not sure how yours will scale up. The important thing is that 60 pounds of malt is a lot!

> Any ideas on how to crush the grain ?? We've got some cleaning to do  
> so we probably won't  
> try it for another couple of weeks or so. Any suggestions would be  
greatly



> appreciated !! I can honestly say I've never REALLY worried about any  
of  
> the 5 gal. batches before, but I am getting a tad worried about 30  
gals. of  
> brew, I'm sure once I see and smell 30 gals. of black as night stout, I  
WILL  
> relax :\*)

You NEED a motorized grain mill (Jack can probably help). Some suppliers will mill for you but if you walk into your average homebrew shop and ask for 60# of milled grain I doubt that you will get a very good reaction. A nice kicker is that when you buy this much grain at one time you do get some nice price breaks.

Something you should think about is how your going to get all that grain out of the pot (I'm assuming your mashing and boiling in the same pot). If you need to sparge off the grain and hold the wort until you shovel the grain out of the pot you are going to need lots of holding vessels and you will add a significant amount of time to the brew. Grain bags are nice but you need a whole lot of them for 60# and I'm not sure how they would work with the stirring mechanism. I currently use a stainless mesh bucket that fits inside the kettle. When the mash is complete I lift it out and sparge through it. This works great but I am still working on ways to get better efficiency. Do you have cattle around? Getting rid of 60# of grain will be an experience. You can compost it but you better have a big pile if your going to brew more then a few times a summer.

Fermenting this much beer is interesting. If you do this indoors, watch for excessive CO2. You may want to open a window at the peek of fermentation just to air out. I think fermentation in a single vessle is the way to go. I use a barrel but I think a garbage can would be easier. Planning is the key; put the fermenter where you can siphon out of it without moving it. It is damn difficult to move 40 gal of beer. Oh yea, when I first got my cooker I used to use it as a fermenter also. It has a lid but it is not an air seal. This worked great until I got an infection; I don't ferment in it anymore.

If you don't have one yet, get a kegging system! I always like to 1/2 a batch in bottles and 1/2 in kegs. Sure makes bottleing day go faster.

If you don't have a chiller - get/make one.

Be VERY careful about infection. Loseing 5 gallons is a bummer but it really hurts on a big brew.

First batch: I would suggest starting with an extract batch in the 10 to 20 gallon range. This will get you used to the amount of water that your going to be using as well as get you used to some of the logistics of using this thing. After doing a brew like this you will get a better feeling for time frames, hop rates, and all sorts of things that you never thought of. After you conquer these problems then you can add grain and feel like your starting the learning curve all over. Get a stick or some other measuring device. It is very difficult to look in a large pot and know within even 5 gallons how much is in there.

> Yes I can hear it now :

>

> Me: How many pounds of Northern Brewer do you have ??

>

>Homebrew Supply : Do you mean pounds or ounces ??

>  
> Me: You heard me right, I mean pounds !!  
>  
>Homebrew Supply : Uh, okay, let me check !!  
>  
> Me: Great, you don't happen to have a pallet of grain !!

Grow your own hops! If you can get bulk extract/grains from suppliers your costs will be greatly reduced. The only thing I can't get cheap from suppliers is hops. Since you have already figured out that your going to be using pounds instead of ounces, growing your own is about the only way to brew and keep costs in check.

You might be able to check bakery suppliers for a source of bulk extract. If you happen to have a malster around you can sometimes bring them 5 gallon buckets and some homebrew and get a great deal. Or... you could join/start a club and supply most of the need for a true pallet of grain purchase :)

Good luck!

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Jeff Miller Network Systems Corporation  
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jmillier@network.com Minneapolis MN 55428 (612)424-4888

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Date: Wed, 20 May 92 09:07:36 MST  
From: CITJLF@ARIZVM1.ccit.arizona.edu

**Subject: Mega Batch - long**

I FINALLY RECEIVED THE MARGA MULINO GRAIN MILL AS A WEDDING PRESENT AND USED IT FOR THE FIRST TIME A FEW WEEKS AGO. I AM QUITE IMPRESSED BY THE QUALITY OF THE CONSTRUCTION OF THE MILL AND WITH THE WAY THE THE GRAIN WAS CRUSHED WITHOUT CREATING ANY FLOUR. MY ONLY PROBLEM WITH THE UNIT WAS THAT I HAD TO KEEP A FINGER IN THE HOPPER CONSTANTLY SWIRLING THE GRAINS OR ELSE THE GRAINS WOULD EVENTUALLY SETTLE IN OVER THE HOLE IN THE BOTTOM OF THE HOPPER AND NOT FEED THROUGH. MAYBE I NEED TO ENLARGE THE HOLE. ALSO THE HOPPER AND CATCH BASIN ARE VERY SMALL. IF ANYONE ELSE OUT THERE HAS ANY EXPERIENCE WITH THIS MILL, EMAIL ME WITH YOUR SOLUTIONS.

BECAUSE THE GRAINS WERE PROPERLY CRUSHED WITHOUT ANY FLOUR( MY CORONA MILL WOULD ALWAYS GIVE ME LOTS OF FLOUR) MY SPARGING IMPROVED SIGNIFICANTLY BY GIVING ME A HIGHER STARTING SPECIFIC GRAVITY AND FOR ONCE MY SPARGING RAN CLEAR AFTER ONLY TWO RUN THROUGHES.

I BOUGHT MY MILL FROM TABLE TALK HERE IN TUCSON FOR \$69.00. THEIR PHONE IS 602-293-7139.

ABOUT A MONTH AGO I ORDERED A STARTER KIT FROM THE YEAST CULTURE CO. I HAVE ALWAYS BEEN AFRAID OF THE COMPLEXITY AND SANITATION REQUIREMENTS OF YEAST CULTURING. WELL FEAR NO MORE! THE PRE-PREPARED KIT MAKES CULTURING A BREEZE AND I HAVE EVEN CULTURED TWO OF WYEASTS ALE STRAINS SO THAT I DON'T NEED TO BUY THEM ANYMORE. MY LAST BATCH OF ALE WAS PITCHED WITH A STARTER THAT WAS CULTURED FROM ONE OF MY PETRI DISHES. IT TOOK OFF LIKE A BAT OUT OF HELL AND FERMENTED STEADILY FOR 5 DAYS WITH A HEAD OF YEAST FOAM 8 INCHES THICK. ONLY A FEW MORE DAYS UNTIL I CAN ENJOY MY FIRST CULTURED FROM SCRATCH BATCH. THE YEAST CULTURE KIT CO. CAN BE REACHED AT 1-800-742-2110 6 TO 8PM EST.

MAY YOUR BEER ALWAYS GIVE YOU LOTS OF HEAD!

JOHN FRANCISCO CITJLF@ARIZVM1.CCIT.ARIZONA.EDU

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Date: Wed, 20 May 92 10:00:49 EDT  
From: richer@ionic.HQ.Ileaf.COM (Al Richer)  
Subject: Keg parts / cleaning info

Greetings!

have recently stumbled over a complete keggng outfit (for \$10. in a flea market!! 2 kegs, a 2-regulator rig with a 20-pound cylinder, and all the hoses and fittings.. drool on, envious rabble...8\*)..). Unfortunately, neither keg is a standard type, and the gaskets in both are terminally root-beer contaminated. Has anyone got any suggestions as to where I might obtain replacemt gaskets? Both have twist-on lids, one in 1 piece, one in two, an inner lid wth an external lock ring, if this helps to identify them.

One is also missing a pickup tube.I can easily fabricate one from hard copper tubing, but I'm a little concerned about the long-term effects of copper contact with an acid medium like beer. Any opinions?

Finally, this rig came with a refrigerated 4-tap dispenser made by Cornelius, which was used for carbonating and dispensing premixed fountain drinks. Does anyone have any suggestions as to a good cleaner to pump through the feed lines to clear them of the old soda residue? They're stainless-steel and wire reinforced plastic, so it seems like I could get away with running something fairly strong through them with little fear. I don't want to use chlorine, though, as I've heard bad things about it in contact with SS.

I await your opinions with bated breath.

Email or post would be good for this, as it seems like it would be of general interest.

Until later,

ajr

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Alan J. Richer      Mail: richer@hq.ileaf.com  
Interleaf, Inc.    All std. disclaimers apply  
9 Hillside Ave.    Your mileage may vary

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Date: Wed, 20 May 92 12:38:21 -0400  
From: David Arnold <davida@anagram.umd.edu>  
Subject: German recommendations

I have a friend going to Germany for three weeks soon, and was wondering if some of you kind souls would be so kind as to suggest:

- 1) What beer(s) to check out,
- 2) Interesting pubs, etc. to try

He's going to be in/near Reganburg (Regansburg?), if that helps some of you.

Also, I'm having him bring back beer for me. My tastes run from a good lager to medium ales and bocks. Can anyone suggest beers he might try to bring home?

He may also be taking a trip to Amsterdam while he's over there; any suggestions for him while he's there?

If you post back, please respond via e-mail as well, as I need the responses soon.

Thanks in advance,  
David Arnold

Inet: davida@syrinx.umd.edu  
Bitnet: davida@syrinx.umd.edu@cunyvm  
UUCP: uunet!syrinx.umd.edu!davida  
NeXTmail: davida@anagram.umd.edu

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Date: Wed, 20 May 1992 10:17 PDT  
From: PIERCE%GONZAGA.BITNET@CORNELLC.cit.cornell.edu  
Subject: Visiting Sweden and Denmark

I will be going to Sweden for a few weeks next month and want to make sure that I don't miss any beer/brewing highlights (if there are any). I have done some reading and it doesn't look promising, but if anyone has any suggestions for places to go in Stockholm or northern Sweden I would love to hear about them. We will also be in Copenhagen for a couple of days and could use some suggestions for there also.

Thanks for the help.

Linda Pierce

\*\*\*insert standard disclaimer - here - \*\*\*

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Date: 20 May 1992 12:39:25 -0600  
From: "Brett Lindenbach" <Brett\_Lindenbach@qms1.life.uiuc.edu>  
Subject: sterile vs. sanitary

Subject:  
Time:12:05 PM  
OFFICE MEMOsterile vs. sanitary  
Date:5/20/92

After my last post regarding the importance of scaling up starters, I received a rash of letters with regards to the following statement:

> most homebrewers do not sterilize, but only sanitize their wort through boiling.

For instance, someone wrote:

>I would have said that an hour's boil at something slightly above 100C would be sufficient to sterilize the wort; it's all the other tools that are merely sanitized....

I would like a chance to comment and hopefully clear up any misconceptions out there. The argument begins with semantics: the definition of sterility is the \*complete\* destruction of all living organisms. ie there is no such thing as "partial sterility," it is an all-or-nothing thing. Anything less is considered to be sanitized, which can be measured in degrees. While sterility may seem like an impossible ideal, it is a goal that can be reached. The two main factors are temperature and exposure time. A guy named Bigelow once studied this topic, and came up with the idea of Thermal Death Time, the shortest period of time required to kill a known microorganism at a specific time. He then went about calculating various TDT's. What he found is at 100C (Chip-I don't know about you, but my water boils at this temp (although I realize altitude and [sugar] will affect this, but usually lowering it)), it takes 788 to 834 minutes (average) to insure destruction of 15 typical thermophiles. I sure hope nobody boils their wort this long! How do microorganisms do this? Spores! Anyways, the long and short of it is that the longer you boil, the closer to sterile you approach, but please do not confuse the two. Why am I such a stickler? I hope that through brewing, people can better appreciate the biology behind it all. Cheers! -BDL

(brett\_lindenbach.microbiology@qms1.life.uiuc.edu)

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Date: Wed, 20 May 92 13:34:50 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: sterile vs. sanitary

Subject: Review of Brewers Resource Yeast Kit ( George Fix )

I have long tried to get producers of yeast to come up with an inexpensive, self-contained, user friendly kit for yeast culturing using the classic Hansen procedures. Up to now these appeals have fallen on deaf ears. Happily, a company called Brewers Resource ( phone= 818-887-3282) has just introduced such a kit. Since this is going to be a highly favorable review, let me state at the outset that I have no connection with this company nor this product.

The designer of the kit is Dr. Maribeth Raines, a professor of microbiology at UCLA. She has had a distinguished research career, and this kit clearly shows that she has a strong affinity for practical yeast work as well.

The kit is self-contained except for a few minor items that can be obtained from a local drugstore. Brewers are also given a lot of options with respect to yeast strains. The kit comes with a booklet written by Dr. Raines. It gives clear, complete, and easy to follow instructions on exactly how the kit is to be used. In preparing yeast for a batch to test the kit, I did not use any of my normal equipment ( autoclave, transfer box, etc. ), but instead did the work exactly as the booklet describes in my kitchen. This batch is now in ruhr storage. I plan to bottle it in time to bring some to Milwaukee. The yeast itself has been repitched, and will be repitched a third time this weekend.

I have used every test known to me for checking yeast ( my presentation in Milwaukee will deal with these procedures ), and in every case the yeast came through with flying colors. It would be risky to call any set of procedures associated with yeast as "foolproof", however this kit comes as close to this mark as we are likely to get.

Elementary and intermediate are strongly urged to take a shot at yeast management using this kit. It is in every sense user friendly. Advanced brewers will also find much of interest here. Of special interest are Dr. Raines' nutrient media, and the yeast slants as well.

There are other options in this kit. These include petri dishes containing special media suitable for culturing yeast from bottle conditioned beers. All of this media is proprietary, and was developed by Dr. Raines in her reseach lab with beer yeast in mind. Dr. Raines booklet has a clear and



complete discussion of how culture yeast from bottles, and related topics.

I hesitate to call this kit definitive, but frankly I can not think of a single way it could be improved. It has the potential of introducing a new era in homebrewing, that will affect all brewers, be they working with advanced equipment or with elementary extract systems.

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Date: Wed, 20 May 92 13:03:37 PDT  
From: florianb@chip.cna.tek.com  
Subject: beechwood

Yesterday, we get the message from jay marshall:

?The A-B Asst. Brewmeister that came to our brewclub meeting told us  
>that the beechwood chips are used to provide more surface area for  
>the yeast. He didn't mention anything about fining. We are going on

Surface area for the yeast? The yeast are in suspension! And I suppose  
that if you ferment in a closed container with cracked corn you will  
get mice by spontaneous generation!

Was this guy an assistant brewmeister or an assistant public relations  
rep?

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Date: Wed, 20 May 92 17:02:31 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: hop plugs

> I am considering switching from pellets to plugs, and I have a  
> couple of questions.  
> I have heard that plugs are superior to pellets with regard to  
> aromatic qualities, that they are close to whole hops in this  
> regard. True or false?  
> What is the relative utilization rate of plugs versus pellets?  
> I know pellets yield a slightly higher utilization rate than  
> whole hops, because they are more resistant to oxidation.  
> Where do plugs fit in this picture?

Hops plugs are compressed enough that they have a longer shelf life than loose leaf hops, presumably on par with pellets. They have not undergone the processing that pellets have (does this processing affect the aromatic quality of pellets?), and therefore are on par with loose leaf hops as far as boiling time/utilization goes (hop pellets break up more easily, and do not require as long of a boil as leaf hops to extract the same amount of flavor/bitterness).

Break up the plugs before you add them to the boil. They will not clog your strainer when you try to remove them, nor will they leave a bunch of gunk in the wort, an advantage over pellets. In short, they have all the advantages of loose leaf hops (and the disadvantage of a longer boiling time, but you should always boil at least an hour anyway), but with the shelf life of pellets.

They are also conveniently pressed into 1/2 oz. plugs (at least those I could find were) for easy measurement. I highly recommend them. Unfortunately, I can't find them anymore.

bb

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Date: Wed, 20 May 92 18:25:10 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Sparge water level / Amount of sparge water

First, a thanks to all those who responded to my queries.

Sparge water level:

The consensus on sparge water level is 1-2" above the grain bed to "float" the bed and keep it from settling/compacting and the water from channeling. I use a Listermann sparger (and love it).

Amount of sparge water:

When I started all-grain, I went by Millers recommendation of 1.33 qts/lb.  
Then I started reading about various brewers using only 1 qt/lb to keep from diluting the enzymes. I now use 1 qt/lb. I was rounding to the nearest gallon in my previous post when I said I would use 4 gallons for 15 lbs of grain. I would use 15 qts for 15 lbs for mashing.

In general:

My last all-grain batch, I used a thick mash of 1 qt/lb. My pH after doughing in the grains was still 4.6-4.8. This time I didnt NOT add CaCO<sub>3</sub> to adjust the pH since it didnt have much affect anyway. I thought it might actually interfere with conversion. I also sparged a LOT slower...a little above a trickle. Took about an hour to sparge 8 lbs of grain with 5 gallons of water keeping the water level 1-2" above the grain bed. The result? My efficiency went from a consistent 75% to 82-83%!!! I was shooting for a gravity of 1.044 (which I could consistently achieve), but instead got a final OG 1.053. Main points: RUN YOUR SPARGES SLOW!!! I think this was the main enhancement of my procedures. Still pondering the pH adjustment. But, hey, if it ain't broke, don't fix it!

Darren

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Date: Wed, 20 May 92 23:22:56 -0700  
From: Nick Cuccia <cuccia@eris.berkeley.edu>  
Subject: Correction to Glass Airlock suppliers list...

It was pointed out to me that the phone number that I gave for Barleymalt  
and  
Vine was shy a digit. The phone number for B&V is:

+1 800 666 7026

Enjoying an Aass Bock after an Aass Bockwards kind of day,  
- --Nick

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Date: Tue, 19 May 92 11:22:07 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Re: oregon brewfest

>  
>  
> Hi,  
>  
> I read your post in the homebrew digest directing volunteers to someone  
> named  
> Doug. I can't get the email adress you gave to work. Are there any  
> alternate spellings for us folks on arpa?  
>  
> -Steve  
>  
> sp2q@andrew.cmu.edu  
>  
Just talked to Doug Henderson on the telephone (a wonderful device) and  
got his corrected address:

doug@techbook.com

Contact him about the Oregon Brewers' Festival, if you're interested in  
volunteering.

- --Jeff Frane

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End of HOMEBREW Digest #886, 05/21/92  
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Date: Wed, 20 May 92 23:35:18 PDT  
From: osiris@polari.com (J.David Ruggiero)  
Subject: Wanted: used regulator for kegging setup

I recently managed to acquire an old scuba tank, which I was lucky enough to be able to trade to a local gas supplier for a 15lb CO2 tank...now, all I need to be in business is a regulator. I know this has been asked before, but...anyone know good sources for a used single or dual CO2 regulator? Better, does anyone have one lying about they'd like to sell?

PS: Is the digest still being posted to r.c.b, or is it just my system that's not getting it?

David (reply to osiris%polari@uunet.uu.net)

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Date: Thu, 21 May 92 12:47:32 BST  
From: Conn Copas <C.V.Copas%lut.ac.uk@hplb.hpl.hp.com>  
Subject: Double mashing

I recently saw a recipe that involved the following steps (a) mash the goods (b) run-off (c) add more water and mash for a further period (d) run-off, then sparge. The object was to extract both a high gravity wort and a small beer from the same mash, in the familiar barley wine fashion. The brew consisted of large proportions of unmalted cereal in a loosely Belgian ale style. I am wondering what the purpose of the second mash would be ? Presumably, this would allow one to alter grist:liquor ratios and temperatures, and thus alter the dextrin character of the second wort. On the other hand, one would think that the character was largely fixed by the original mash, and that prolonging the mash in an environment where many of the enzymes had been drained off would have little effect ?

- - -

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Date: Thu, 21 May 1992 14:43 +0100

From: JJANSSEN@KUB.NL

Subject: Re: Homebrew Digest #885 (May 20, 1992)

Please somebody get me off this list. I am getting sick of all the messages about homebrew digest. I do not even like beer!!!! My address is JJANSSEN@HTIKUB5.bitnet. I am also not fond of the one-sentence messages popping up on my screen everytime I try to send mail messages.  
Thanks a lot.

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Date: Thu, 21 May 92 08:54:52 -0400  
From: matth@bedford.progress.COM  
Subject: beechwood

In HBD #886 florianb@chip.cna.tek.com writes:

>Yesterday, we get the message from jay marshall:

>?The A-B Asst. Brewmeister that came to our brewclub meeting told us  
>>that the beechwood chips are used to provide more surface area for  
>>the yeast. He didn't mention anything about fining. We are going on

>Surface area for the yeast? The yeast are in suspension! And I suppose  
>that if you ferment in a closed container with cracked corn you will  
>get mice by spontaneous generation!

>Was this guy an assistant brewmeister or an assistant public relations  
rep?

I almost replied yesterday, but just didn't get time. Now I have time.

Yes, the yeast are in suspension. However, the beechwood aging is done  
in  
the secondary when the intent is to get the yeast \*out\* of suspension. I  
believe (not %100 certain) that the big advantage here is indeed the  
surface  
area of the beechwood that acts as a fining agent. The yeasties collect  
more  
on the beechwood than they would just settling to the bottom of the  
fermentation vessel. It's similiar to the way (some) super-saturated  
solutions  
percipitate out if some foregn object is present in the solution. Kinda'  
acts  
like a yeast magnet, if you wish to think of it that way.

by the way, if you ferment in a closed container with cracked corn you  
won't  
get mice, you'll get a thin cheap tasting brew like Budweiser!-)

-Matth

Matthew J. Harper ! Progress Software Corp. ! [disclaimer.i]

God created heaven and earth to grow barley and hops. Now he homebrews  
!-)

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Date: Thu, 21 May 92 06:27:00 PDT  
From: Dick Schoeller - ZK02-2/M21 - DTN 381-2965 21-May-1992 0922  
<"gooey::schoeller"@4gl.enet.dec.com>  
Subject: RE: Homebrew Digest #886 (May 21, 1992)

David,

I can't say much about Regensburg and Germany is much too extensive to cover in a short note. However, I can make a recommendation of a book and I can second one the recommendations in it. Tell your friend to get \_The Simon & Schuster Pocket Guide to Beer\_, by Michael Jackson and to carry it with him everywhere. In there, is a recommendation for a pub in Amsterdam, Het Laatste Oordeel. It is on Rathuisstraat near Herrengracht (I think I have the right canal, I know I have the right street).

Dick  
Ready to go back NOW!

-----

Date: Thu, 21 May 92 08:16:03 MDT  
From: bones!dem@csn.org (Dennis McNally)  
Subject: Bulk Hops

A few recent postings about "Mega" batches have been lamenting the problem of getting bulk hops. The most recent Freshops price list lists the following varieties and prices:

VARIETIES	PRICES
Cascade Lbs.	Cost/lb.
Centennial (CFJ 90)3/4	12.50
Chinook	112.00
Hallertauer	211.00
Northern Brewer	310.50
Perle	410.00
Tettnanger	5-10 9.50
Willamette	11+ 9.00

All hops are alpha analyzed and prices include shipping except to Alaska, Hawaii and Canada.

I have never purchased hop cones from these folks but have ordered rhizomes and have been very satisfied.

The Address and Phone  
Freshops  
36180 Kings Valley Hwy.  
Philomath, OR 97370  
(503) 929-2736

Enjoy !

- - - - -

Dennis McNally Numerical Solutions  
dem@ns.com 16225 W. 74th Dr.  
Golden, CO 80403(303) 421-2211

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Date: Thu, 21 May 92 11:10:39 EST  
From: Jeff Musser <musserj@GVSU.EDU>  
**Subject: Subscription**

homebrew-request%hpfcmr@HPLABS.HP.COM

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Date: Thu, 21 May 92 08:16:17 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: Rogue Brewing

Anyone got the phone number for Rogue? Anyone know if they sell  
the tap handles with the grains in them? the one in Ashland?  
I may be there saturday or sunday evening.

- Thanks.

And any comments on Lost Coast in Eureka?

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Date: Thu, 21 May 92 09:12:44 EST  
From: boomer@sylsoft.com (Richard Akerboom)  
Subject: Re: Beechwood

Regarding the beechwood used by A-B, I heard the following related by Jim Koch of Samuel Adams:

The beechwood 'chips' are apparently more like the size of cedar house shingles. They are first washed to extract the sap or whatever, and are then added to the secondary fermenter. They settle to the bottom (note that once they are washed, they will sink when wet) and form a matrix. The yeast settle on this matrix-they are lager yeast and settle. The matrix allows more beer to yeast contact than if the yeast just settled to the bottom of some tank. Supposedly A-B's yeast(s) have mutated over history and sink more rapidly than your average lager yeast, so the beechwood chips are important to the secondary fermentation.

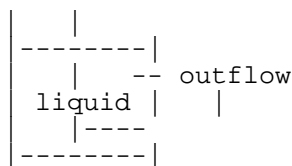
So, from what I've heard, the guy Jay Marshall talked to was on target, and this A-B rep was not just blowing hot air. By the way, note that I've said nothing about beechwood affecting the flavor.

- - - - -  
-  
Richard Akerboom Domain: boomer@sylsoft.com or akerboom@dartmouth.edu  
Sylvan Softwareuucp: decvax!dartvax!sylsoft!boomer  
Mechanic St. Phone: 802-649-2231  
P. O. Box 566 FAX: 802-649-2238  
Norwich, VT 05055 USA  
-----

Date: Thu, 21 May 1992 08:42 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Spargeing, hop storage and yeast culturing

A few random comments :

Sparging - its desirable to minimize the hydostatic pressure across the grain bed at all times. This can be achieved (if you are a gravity run off sparger) by raising your outflow line from your vessel to a few inches below the water level inside the vessel. Something like this :



Hop storage - I have been using one of those vacuum sealing gadgets for hop storage for several years now. I have had great success with it. I have used hops that have been stored for a 1 1/2 years in the freezer that seem as fresh as the day I packaged them. I just open bag, remove what I need and reseal the bag (vacuum reseal) and store in freezer. I even use the sealer gadget for food stuff too.

Yeast culturing - I think it is a good idea to reculture yeast for our own use. However if we all did it and never bought from our suppliers occassionally they yeast cultures would go away. I personally have got my brewing costs to the point where beer is almost free. I have stopped culturing and buy all new yeast about 2-3 times a year. I guess I feel I'm helping to keep this segment of the supply business alive, while moderately increasing my brew costs.

See ya'll at the conference,

Bob Jones

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Date: Thu, 21 May 92 11:51:10 EDT  
From: boubez@tastesgreat.RUTGERS.EDU  
Subject: Bush Keg

This is a repost of my posting on r.c.b, along with some clarifications.

It looks like I've inherited a Busch keg from a roommate from a previous party (don't blame me, I don't drink that stuff :-)). It's the kind you get when you pay a deposit, with a tap dispenser and a hand pump (no CO2 tank).

I can't describe it better than that, but I think you know which one. I'm looking at it in my basement and wondering, Can I use it? I don't necessarily want to ferment my next batch in it, just use it to prime and dispense the beer. Any responses would be greatly appreciated. Thanks.

toufic

PS As a response to some people who have already sent me mail telling me to return it, please understand that I don't know where my roommate got it from, and that it's been sitting in the basement for over a year now.

R 2 4 Toufic Boubez  
| - | - | boubez@cesl.rutgers.edu  
| - | - | Computational Engineering Systems Lab  
1 3 5 CAIP Center, Rutgers University, NJ

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Date: Thu, 21 May 92 11:27:54 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re boiling temps

It's true that altitude lowers boiling temperature (variation in barometric pressure makes only a trivial difference unless you're at the eye of a hurricane). However, dissolved solids //RAISE// the boiling temperature---get a candy thermometer and notice the correspondence between boiling temp. and sugar concentration, expressed somewhat poetically as the approximate hardness of a drop of solution cooled to room temperature. The increase in boiling temperature isn't a lot (for non-concentrated worts I'd /guess/ it to be around 1 centigrade degree---I don't remember the molal boiling-point elevation for water exactly) but it should be measurable.

It sounds like I should take issue with the use of "homebrewers" rather than "sterilize/sanitize", because commercial breweries don't boil the wort for 12-14 hours either.

And as long as we're being precise, how common are these thermophiles in wort? (i.e., does sterilize not mean "destruction of everything there" rather than "destruction of everything that /could/ /be/ there"?). BTW, how fast does TDT drop as the temperature is raised---what's the typical temperature in an autoclave, how long does it run, and how effective is it according to Bigelow?

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Date: Thu, 21 May 92 12:57 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Wort Transport

All,

It appears from the response that I received on alternatives to carrying hot liquid from my kitchen to the basement that a direct siphon line from the kitchen through an opening in the floor to the place of fermentation is the choice option. I do still have a few questions that I have some answers for but would like to hear your input before I go off buying reels of vinyl hose.

1. Since the liquid is just about boiling hot when it gets siphoned, is it necessary to sanitize it (the hose)? I am sure to be thorough my own answer would be "YES" but if I can keep from having to sterilize one more thing that has a lower probability of infection it would be worth the thought beforehand.

2. To keep the hose from kinking at the top of the brewpot (due to such a severe temperature of the wort) I plan on using a racking tube. Does anyone know if these racking tubes (you know the ones of clear hard plastics with bend at one end) will be affected negatively by the heat (like melting for instance)?

3. Any practical recommendations as to how this operation can be simplified to a one man routine?

Frank Dobner

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Date: Thu, 21 May 92 12:35:53 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: BBC vs. BBW

I read JaH's posting about the friction between the BBC and the BBW, and decided that this required some investigation. Tom Dalldorf, editor of the Celebrator Beer News, just spoke with Jim Koch minutes ago about this very topic. This is his side of the story.

Mr. Koch claims that he knew of a brewpub opening near Fenway Park, but learned of its name only when he drove by and saw the sign. He stopped to try negotiating with them at that time, but the BBW folks were steadfast in their choice of names. Apparently one of the owners of the BBW is a lawyer from NYC, who has decided that they should dig in their heels on this. It's likely to get uglier.

Meanwhile Mr. Koch also says that BBC has received hundreds of calls about their new brewpub, which of course doesn't exist. Furthermore, some of these calls are from BBC's accounts, who are irate because they believe they are now competing with their supplier. Consequently, JK feels that there is a real issue of consumer confusion here, and that the BBW is trying to capitalize on the success of the BBC to the BBC's detriment. Businesses copyright names for a reason, and JK now feels compelled to protect his copyrights.

As beer aficionados, we are all very sensitive to cases of the big guy picking on the little guy, but in this case, who is the bad guy?

Tom is planning on getting the other side of things from the folks at BBW. We'll see what they have to say.

CR

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Date: Thu, 21 May 92 15:36 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Mega-Brewers in Illinois?

This may be a stab in the dark but if there is anyone in the Chicago area or in at least northern Illinois that is currently brewing in large quantities (perhaps in the thirty gallons or more range) and wouldn't mind assistance in your next batch, I sure would jump at the chance to be around for the experience of one of these large brews. There are probably a thousand things I would like to know. I have a strong interest in micro-brewing and this is a nice transition step for me in pursuing that. All heavy labor is expected.  
Any takers?

Frank Dobner

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Date: 21 May 1992 23:16:18 CDT  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: David Arnold's Visit to Germany

Do not miss Dusseldorf! This city is home to the true ALTBIER style, and it is made far better here than anywhere else. My favorite stop is ZUM URIEGE brewpub, in the Altstadt, which makes a stupefyingly great altbier. Michael Jackson gives it four stars, and his description of Zum Uriege in his "Pocket Guide to Beer" is mouthwatering.

I used the Jackson pocket guide as a beer tourguide to Germany - it contains addresses and phone numbers of breweries, brew-pubs, and best of all, brewery-hotels.

The best brewery-hotel I encountered was Hotel Hirsch in Ottoburen, which has a swimming pool heated by the brew kettle. There are many others; they are members of a brewery-hotel association, and you can get a guidebook to their member establishments at any one of them.

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Date: Thu, 21 May 92 23:06:05 EDT  
From: jdg@grex.ann-arbor.mi.us (Josh Grosse)  
Subject: Mazer Cup Mead Competition

1992 Mazer Cup Mead Competition

Sanctioned by the American Homebrewers Association  
Presented by the Ann Arbor Brewers Guild

Eligibility:

- o This competition is open to all brewers of Mead.
- o The fee is \$5.00 per entry.
- o All entries must be received between Monday, June 22, and Friday, July 3, 1992.
- o First round judging will be the weekend of July 12.
- o Final round judging the weekend of July 19, 1992.

Categories:

1. Traditional Mead

Flavored Meads:

2. Melomel: fruit, other than apples or grapes
3. Cyser: Apples
4. Pymment: Grapes
5. Hippocras: spiced pymment
6. Metheglin: herbs, spices
7. Braggot: malted barley

Awards and prizes:

First place mead in each category will receive a certificate and a mazer cup.

Second place mead in each category will receive a ribbon and a mazer cup.

Third place mead in each category will receive a ribbon and a mazer cup.

BEST OF SHOW will receive the Best of Show ribbon and the coveted, hand-crafted communal mazer.

Sponsors:

- o American Mead Association, Ostrander, Ohio
- o G.W. Kent, Inc., Ann Arbor, Michigan

o Home Winery Supply, Dundee, Michigan

For more information:

Ken Schramm, Competition Director 313-291-6694  
Dan McConnell, Judge Director 313-663-4845  
Mike O'Brien, Competition Registrar 313-482-8565  
FAX 313-485-BREW

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End of HOMEBREW Digest #887, 05/22/92  
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Date: Thu, 21 May 92 14:26:22 PDT  
From: jal@techbook.com (Jim Larsen)  
Subject: Pinlock soda kegs

Dan Watson inquires about his Firestone keg. As I understand it:

Firestone = Pinlock = Coca Cola

Cornelius = Ball lock = Pepsi

Since Coke and >Pepsi never talk to each other, the Cornelius and Firestone kegs are even threaded differently, so you cannot interchange fittings without created specialed hybrid hoses.

jal

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Date: Fri, 22 May 92 10:21:20 CDT  
From: jlf@palm.cray.com (John Freeman)  
Subject: racking tubes

> Date: Thu, 21 May 92 12:57 CDT  
> From: fjdobner@ihlpb.att.com  
> Subject: Wort Transport  
>  
> 2. To keep the hose from kinking at the top of the brewpot (due to such  
a  
> severe temperature of the wort) I plan on using a racking tube. Does  
anyone  
> know if these racking tubes (you know the ones of clear hard plastics  
with  
> bend at one end) will be affected negatively by the heat (like melting  
for  
> instance)?  
>

I used a white plastic racking tube on hot wort once and the heat softened the plastic. It had a permanent curve in it after that. My carboy was sitting on the cold basement floor and broke ever so cleanly around the base.

If you're going to siphon lots of liquid, make a racking tube out of 1/2" copper pipe, a 90 Ell and a 45 Ell. Large diameter plastic hose fits over the copper pipe. I notice a big difference even in racking five gallons.

```
    pipe
-----+ 90 Ell
| pipe
# 45 Ell
/ pipe
/ hose
-----
```

Date: FRI, 22 May 92 12:26:26 EDT  
From: "Deborah Poirier" <POIRIER@INRS-ENER.UQuebec.CA>  
Subject: racking tubes

from: poirier@inrs-ener.quebec.ca  
subject: Sierra Nevada Pale Ale clone

Hello fellow fizzicists!

I recently returned from a trip to California, where I fell in love with Sierra Nevada Pale Ale, which is absolutely unfindable here in Montreal. Does anyone have a good all-grain imitation recipe? I heard that Wyeast American Ale is the right type, and that Cascade hops are used. Is that true? If so what about the rest? Summer's coming and I'd love to brew some of that lovely stuff. email me directly and I'll post a summary of your copious (I hope) replies.

Thanks in advance,  
Deborah Poirier

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Date: Fri, 22 May 92 10:42:02 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Marga Mulino Grain Mill

>From: CITJLF@ARIZVM1.ccit.arizona.edu

>I FINALLY RECEIVED THE MARGA MULINO GRAIN MILL AS A WEDDING PRESENT  
>AND USED IT FOR THE FIRST TIME A FEW WEEKS AGO. I AM QUITE IMPRESSED  
>BY THE QUALITY OF THE CONSTRUCTION OF THE MILL AND WITH THE WAY THE  
>THE GRAIN WAS CRUSHED WITHOUT CREATING ANY FLOUR. MY ONLY PROBLEM  
>WITH THE UNIT WAS THAT I HAD TO KEEP A FINGER IN THE HOPPER CONSTANTLY  
>SWIRLING THE GRAINS OR ELSE THE GRAINS WOULD EVENTUALLY SETTLE IN  
>OVER THE HOLE IN THE BOTTOM OF THE HOPPER AND NOT FEED THROUGH. MAYBE  
>I NEED TO ENLARGE THE HOLE. ALSO THE HOPPER AND CATCH BASIN ARE VERY  
>SMALL. IF ANYONE ELSE OUT THERE HAS ANY EXPERIENCE WITH THIS MILL,  
>EMAIL ME WITH YOUR SOLUTIONS.

I also own one of these mills and have experienced the same problem with the grains not being pulled in by the rollers. However, since I drive my mill with a 1/2 hp variable speed drill, I like the small opening! I've tried, there is no way I can get my fingers down into the rollers. I'm not sure enlarging the hole will have any effect anyway. The problem is the spacing of the 1st two rollers not being wide enough. So, DONT ENLARGE THE HOLE!!! Get a good drill with a screwdriver bit, and grind away. I'm still working on a solution to the small catch basin problem.

Darren

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Date: Fri, 22 May 92 10:49:37 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Hot vinyl hose kinking

>From: fjdobner@ihlpb.att.com  
>Subject: Wort Transport  
>

>2. To keep the hose from kinking at the top of the brewpot (due to such  
a  
>severe temperature of the wort) I plan on using a racking tube. Does  
anyone  
>know if these racking tubes (you know the ones of clear hard plastics  
with  
>bend at one end) will be affected negatively by the heat (like melting  
for  
>instance)?

I imagine, from what I've heard from others, that the racking tube will  
deform (melt). Your solution is to get a small section of copper  
tubing and a hose clamp. Bend the copper tubing over the edge of the  
pot and use it as your siphon pickup. Attach the vinyl tubing to the  
copper tubing with a hose clamp. Voila!

Darren

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Date: 22 May 1992 13:15:26 -0600  
From: "Brett Lindenbach" <Brett\_Lindenbach@qms1.life.uiuc.edu>  
Subject: conceptual hangup, anyone?

Subject: Time:1:06

PM

OFFICE MEMOconceptual hangup, anyone?

Date:5/22/92

I realize this could belabor the point. But, "sterile" means that you are sure everything is dead. Period. No "degree of sterility," it is an absolute.

Because we don't know exactly what organisms are in our wort, we cannot say it is sterile unless we know that we have killed \*everything\* that could be in there. Cannery and commercial brewers do not claim to maintain sterility, but only a high degree of sanitation, usually through pasteurization. The TDT drops sharply with increased temperature (autoclave 10 min, 121C). -bdl

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Date: Fri, 22 May 92 12:54:15 CST  
From: C05705DA@WUVMD.Wustl.Edu  
Subject: who where?

Does anybody know or refer me to American Mead Association in Ostrander,  
Ohio? Do they have an email address? Any info would be appreciated.  
thanks.

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Date: Fri, 22 May 1992 14:40:18 -0400 (EDT)  
From: "Peter W. Karlson" <pk@columbus.dfci.harvard.edu>  
Subject: First Lager

I have a few questions for the seasoned lager gurus....

This is my first attempt at a lager, the primary fermenter is a 5 gal. glass carboy with a tube/bucket blow-by for 4-6 days @ 45-50 degrees. The secondary fermentation will be in another glass carboy with a fermentation lock at 38 degrees.

Question 1: Does it even have to be moved from the primary to the secondary or should I just leave it in the same carboy and lager it at 38 degrees (a closed system).

Question 2: After lagering at 38 degrees, what do I do at bottling time, do I need to keep the bottled beer refrigerated?

Question 3: About dry-hopping, the recipe was originally for a pilsner but it seemed too hoppy, so I didn't dry-hop. What is the advantage/result of dry hopping (bitterness, flavor, aroma). How do you dry hop? When do you add the hops to the fermenter (primary/secondary), I'm using pellet hops, should I throw them in loose or in a cheese cloth bag. If you do move the beer to a secondary fermenter, how do you/do you filter out the hops. Any help on this subject would be greatly appreciated.

Thanks in advance

-pk

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Date: Fri, 22 May 92 12:12:01 PDT  
From: florianb@chip.cna.tek.com  
Subject: more on beechwood

Yesterday, matth replied to my smart-ass remarks:

>i Yes, the yeast are in suspension. However, the beechwood aging is  
done in  
>the secondary when the intent is to get the yeast \*out\* of suspension. I  
>believe (not %100 certain) that the big advantage here is indeed the  
surface  
>area of the beechwood that acts as a fining agent. The yeasties collect  
more  
>on the beechwood than they would just settling to the bottom of the

I'm still not quite up with you yet. Why bother with beechwood chips when  
a simple filtration would do the trick? Is it because the filtration  
would  
thin the brew even more than it already is? When I visited the Full Sail  
Brewery a couple of years ago, I noticed a filter. Their brews aren't  
thin,  
so I wonder under what conditions the filtering is acceptable? Then there  
is Coors and Miller who advertise filtering. Back on the subject of  
beechwood, could it be simply traditional that AB uses this process?

Florian

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Date: Fri, 22 May 92 15:27 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: first real use of a blow-off

Dear Brewers,

I've brewed a few batches before - some successful, and others that turn out tasting like...well, I called one "Chicago Tunnel Water" - but I've never really used a blow-off tube before. Now I should qualify that a bit: I've installed the apparatus before, but the brew never really needed it - I've either used a 5 gal. carboy for a 2 gal. batch, or as was the case with the Propensity Lager I brewed earlier this year, the kreausen never rose high enough to need a blow-off (I understand that that was because I used honey, as called for by the recipe.?). Now, however, I'm experiencing a bit of anxiety (I know, it's a home-brewer's cardinal sin...) as I watch my latest ale (porter) vigorously blow kreausen through the tube I normally use for siphoning at a rate strong enough to sustain a deep sea diver (nitrogen narcosis be damned!)

So, dear illuminati, should I worry? Specifically, I'm concerned that the tube I'm using might be too small in diameter to 1) handel the pressure, and 2) get clogged from a) leaf hops (even though I strained and sparged, I'm sure some got through.) and/or b) grain hulls which were too small to strain. Thus far, it seems to be going well enough but, considering that I only pitched the yeast this morning (Whitbread dry - 2 pkgs) and the vigorous activity I'm getting this afternoon, I worry (there's that word again...) about clogs and resultant "top-popping" (?). Oh, and another thing: due to the fact that 1) it's now summer, and 2) the temp. is presently hovering around 82F, and 3) I have little to no way to control the temp. on my porch other than w/ a fan, I'm concerned (a better word, I think!) about the effects that will have on the yeast activity (the little buggers/buggetts are presently swimming through the wort with more determination and speed that I had when I was swimming competitively in S. Fla.!!) certainly with greater activity than I've ever seen with any of my previous brews. Is this OK? Should I attend to my brew any differently?

Finally, thanks again to all - especially to Mike Tighe - for your responses about my mead questions. My batch seems to be off to a healthy start. More on that later..

Thanx in advance for your reassurances and guidance..

John

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Date: Fri, 22 May 92 15:40 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Hops

Hop Growers

I live in Aurora "Waynes World" Illinois and have just planted Hallertauer (hersbrucker), Saaz and Cascade cuttings just this week. I am being very very careful in making sure that the sun does no scorch these delicate plants and watering dutifully. I would like to know if anyone has a recommendation of fertilizer or plant food that has proven itself to be the key to successfully growing useable hops.

I have recently picked up a copy of the book by Beecher (or Beacher) for homegrown hops and all of his recommendations are really local to his Pacific Northwest location. Such as (not quoting directly) "plant the cuttings or rhizomes in February or March at the latest." Well, if I planted anything that early in the frost belt, it would be a brown spindly-looking twig flapping in the breeze. My question is, what kind of yield may I expect this year and will plants be able to survive the harsh winters we get here during its first calendar year in northern Illinois soil?

Your comments would be of great interest to me. Thank you.

Frank Dobner

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Date: Fri, 22 May 1992 14:30 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Keg fitting removal from Micah Millspaw

For those with pin lock kegs, I have a solution to the problem of removing the pin fitting from the kegs. It is a specialy modified socket that will fit on both the gas and liquid side. I will bring one to the conference in Milwaukee. If some one is interested in buying such a tool it can be ordered from Benjamin Machine Products 1121 Doker Unit 7 Modesto, CA. 95351 phone or fax 209-523-8874. The cost is \$15 plus shipping, and tax if in CA. By the way it fits on 3/8 drive rachets.

Micah Millspaw 5/22/92

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Date: Sun, 24 May 92 12:56:56 EDT  
From: grant <KW6@CORNELLA.cit.cornell.edu>  
Subject: Toronto pubs

I am going to Toronto for a wedding on the weekend of June 12 and would like to know of a great place to get a real beer. Please reply either to the HBD or directly to me at KW6@cornella.cit.cornell.edu.  
-Lost in the Suds, Grant Ehrlich

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Date: Sun, 24 May 92 19:27 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: quick question: re: blow-off hoses

Dear Brewers,

I just have a quick question: I used the hose that I normally use for siphoning for a blow-off hose, and now it seems to be stained with a mustard-like discoloration. I think I got most of the scum and resinous "blow-off" out of the tube, most if not all. I soaked it over night in a chlorinated water solution and then rinsed it meticulously with HOT water numerous times. Still, it's got a noticeable stain to it. So the question is, is it time to get a new tube for siphoning (as this one runs a risk of contamination)? If so, should I keep this old tube for future use as a blow-off tube, or get another tube for that specific use as well (or further still, should I get an all together different type of tubing - perhaps with greater I/O diameters?)

Thank in advance for the responses,

John

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End of HOMEBREW Digest #888, 05/25/92  
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Date: Mon, 25 May 1992 9:39:09 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: hops, water

Re. a question on hops: The first year will not yield any hops to speak of; it takes at least 2 years before you get any measurable harvest, and it is also dependent on the type of hops. Cascade grows faster in general than Hallertauer, for example. For fertilizing, I've heard than cow manure works well, but I use Miracle Grow instead, with good results.

My cellar gets damp and musty in the summer, so I have a constant supply of water produced from the de-humidifier. Would this be good water to brew with? Seems like it should be pure unadulterated water....

Russ

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Date: Mon, 25 May 92 09:06 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Hop Cuttings

Hop Growers,

I have been granted access to a colleague's flourishing Cascade hop plants to take whatever cuttings I wish. Two days ago I showed up at his house and began to dig down to the root level only to find a huge "mother ship" root system from which almost all the shoots propagated. I cut off a few shoots and was told by my wife to stick the new cuttings in water to allow rootlets to emerge prior to planting in soil. Unfortunately, the cuttings died right there in the drinking glass, an unheroic death.

My question to you is what is the proper way to do this whole thing: cutting, rooting, planting...? If anyone has any information by which I can improve, it would be very generous and welcomed. Thanks

Frank Dobner

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Date: Mon, 25 May 92 20:14:52 MET DST  
From: etxsral@hal.ericsson.se (Lars Nilsson)  
Subject: Info about AHA championship

How can I get info about the winners in the AHA  
championship ?  
( We have some swedes in the game )

Someone here read something about real-time info in  
Compuserve but I don't have access to that.

( But I can telnet. )

/Lars Nilsson

(For the Swedish HomeBrew Association)

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Date: Mon, 25 May 92 12:32 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: beechwood use by A-B

The following excerpts are taken from The Practical Brewer by the  
Master Brewers Association of the Americas:

. . .The old traditional European process involved adding beechwood  
chips  
(40cm x 2cm) to the fermenters claiming improved fermentation rate,  
better settling of yeast and colloidal substances, adding special and  
desirable flavor characteristics to the beer and also improving the  
physical stability of the final beer. Since the application of such a  
process is extremely labor-intensive and requires the strictest  
sanitation, this method is not in wide use. It should be noted, however,  
that one of the world's largest brewers uses this technique in its  
Kraeusening process. . . .

. . . Beechwood chips are added to the kraeusen tank by at least one  
brewer. The chips are about two feet long, four inches wide and 1/4 inch  
thick when new. They are manually placed in the kraeusen tank to a depth  
of three or four feet. They must be removed after each tank drop, washed  
and sterilized prior to installation in another tank. The chips increase  
the surface area, thereby allowing more complete fermentation with  
flocculent yeasts. They also slow the mixing of the kraeusen beer with  
the fermented beer, which results in more complete end fermentation and  
certain flavor effects. There is no flavor extracted from the wood into  
the beer. . . .

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Date: Tue, 26 May 92 08:21:31 EDT  
From: mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner)  
Subject: growing hops

Hello folks,

I've just got a couple of comments about the hops I planted earlier this spring. I've got three plants with three main vines coming off each plant. The vines on one plant are nearly six feet tall however the other two have only inched along to about 3 feet. The only difference I could see is that the 6' vines are climbing up natural jute line and the 3' vines are climbing up poly-nylon string. Could the nylon string slow the growth of the vines?

Anyway, I replaced the nylon string with natural jute so we will see if this makes any difference.

Mike Gildner

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Date: Tue, 26 May 92 07:51:29 -0600  
From: DAMON\_NOEL/HP0800\_01@mailhub.cs.itc.hp.com@cs.itc.hp.com  
Subject: yeast culture

As a novice, a disgusted one, in yeast culture I have a couple of questions for the experienced. I have been working up a recipe in which I have used Wyeast Irish Ale. First from a foil pouch, secondly from a slant given to me which was purportedly cultured from a pouch, and thirdly from a liquid culture also given to me from the same source. The first two batches fermented out rapidly to the static state with good results. The third (current) batch of identical constituents is on its 3rd week of fermentation and still chugging. A taste test was not good. Unfortunately there is an added variable, the last batch was made in a new mash/lauder tun in which I used a 1" circular copper slotted tube as the filter element. This was its first use, and although I cleaned the copper well, when the mash was done, the tube was a much brighter uniform color than when I started. Is it possible that copper salts were generated which did a number on some of the yeasties, or am I left to conclude a yeast problem?

Second question...I note from the special yeast edition of Zymurgy that Whitbread is a combination of 3 yeast strains, no one of which is a self-sufficient one for brewing. Can one conclude from this that propagation from a single colony from a slant would only pick up a single strain and therefore not work?

Not worried, it's too late for that...the batch goes down the tubes.

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Date: Tue, 26 May 92 10:34:52 -0400  
From: sxs32@po.CWRU.Edu (Subbakrishna Shankar)  
Subject: Growing hops in sunny Cleveland, OH

I recently purchased (Freshhops) and planted 3 rhizome varieties (Cascade, Nugget, and Willamette, 2 each) in my backyard. Despite my best efforts at soil preparation (peat moss, topsoil, fertilizer) and frequent watering only one rhizome has sent up shoots (a Cascade). Another rhizome that I planted in a clay pot in potting soil (a Willamette) has been cooking along and has reached 6-7" tall. Is it normal for rhizomes to remain dormant for a month after planting? Am I doing something wrong? Should I dig up the ones that show no activity and restart them in pots? We have had fairly warm weather for the past few weeks and I assume that should be sufficient to get the buggers going. Thanks in advance for your advice and experience.

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Subba Shankar  
E-mail: sxs32@po.cwru.edu (Internet) U.S. Snail: Dept. of  
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Date: Tue, 26 May 92 12:16 CDT  
From: korz@iepubj.att.com  
Subject: Re: hops

Frank asks about hops in Illinois.

I live in Palos Hills "Star Trek XIII: Spock Plays Right Wing for the Hawks" Illinois, and actually began writing this directly to Frank, but then decided to post instead.

This year, your yield will be zero. Next year you can begin to expect some yield. You will have to spray with Malathion, Diazanone or (what I use this year) Sevin to keep the aphids at bay. Something else, maybe slugs, are eating some of my leaves at night. I had considered using Ladybugs to get the aphids, but that "something else" would have eaten the leaves as they did last year, so I (regrettably) chose to go the Chemistry route. Rabbits love hops too, the deer don't seem to bother with them, but then the rabbit fencing I used may have kept them away till the daylily leaves got tall enough for them to eat. You will need to put some rabbit fencing around them.

They prefer to grow on string. I've given them 12.5 feet and some of the shoots are already nearing the top. I may consider giving them more, but I don't know how yet (I have some oaks in the way and the oaks get preferential treatment.) This is only their second season. [By the way, John Bull Beer makes a good slug bait -- the slugs like it a lot more than I do. If I ever must drown in something, please let it be Kriek.]

Next spring, they hops will know when it's time for them to start. On really cold nights (frost warning), I wrapped the hills, rabbit fencing and all, with plastic sheets. Listen closely to the weather in the spring. If the hops are just a few inches tall or so, just pour some compost on them to keep them warm.

You say, "making sure the sun does not scorch..." I don't understand. As long as you give them enough water, they will use all the sun you give them. I give each plant about 6.25 gallons of water every morning via a timer-controlled soaker hose. Water makes a big difference. Initially, I gave each hill (4: Hallertauer, Hersbrucker, Nugget and Willamette) three 1 foot coils of soaker hose for 15 minutes per day. I soon noticed that the Willamette was doing much better than the Nugget, which was doing better than the Hersbrucker, etc. I noticed that the soaker hose was spewing more at the near end than at the far end (I should have known). After re-arranging the hose to give the far-end hills more hose, the growth rate seems to have evened out.

I use Ortho plant food (15-5-5, I believe), but some of the lower leaves are developing yellow spots. I had planned to check my copy of Beecher tonight to check what they are missing (Potassium, maybe?). I've been using the vegetable rate, but maybe hops need more than carrots.

Al.

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Date: Tue, 26 May 92 12:30 CDT  
From: korz@iepubj.att.com  
Subject: Re: hoses

I have two comments on hoses.

Several posters suggested using vinyl hose for siphoning hot wort. Don't do it! PVC hose gets much too soft even at 150F, let alone 212F. My Ace Hardware carries two types of hose. Clear PVC and a translucent white, firmer hose. I used the soft, clear PVC for the cold side of my immersion chiller and the firmer white plastic hose for the hot side. Works great. I think it may be some kind of PolyEthylene (PE) so it should be okay for siphoning wort. I suggest using that.

Regarding John's question on blowoff hoses: Don't use the 5/16" siphon hose! It's too small! Eventually, it will clog! I use 1/2" ID -- 5/8" OD PVC hoses. I've stuffed a short length of 1/2" OD firm, white plastic hose (see above) into the stopper and then slipped the 3 feet of PVC over the end of that. You can also use a 1.125" OD PVC hose simply stuffed into the neck of the carboy. If your hardware store doesn't have it, virtually any homebrew supply store can get it for you.

Al.

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Date: Tue, 26 May 92 09:14:36 PDT  
From: Mark J. Easter <eastern@ccmail.orst.edu>  
Subject: Pumpernickel Porter Recipe

Last night I tasted a batch of porter that was inspired by a russian pumpernickel raisin bread baked in a local bakery. Thought I'd share the recipe and my observations with ya'll and solicit your advice for improvements.

PUMPERNICKEL PORTER  
Ingredients for 5 gallons:

5 lbs 2-row Pale Malt o.g. 1.043  
12 oz crystal (40L) s.g. 1.011  
8 oz chocolate malt  
1 lb. flaked Rye  
4 oz cocoa powder  
4 oz freshly ground coffee (Costa Rican)  
1 cup unsulphered blackstrap mollasses  
8 HBU's Willamette Hops  
Wyeast (Steinbart's)

Temperatures are in degrees F. Cook flaked rye for 5 minutes in 1 quart water. Mash-in the grist at 132 deg with 10 cups water. Adjust pH. Raise temperature to 150 deg., put into oven set at 150 deg. (my oven will allow this). Starch conversion rest for 90 minutes at 150 deg. Sparge with 4 gallons 180 deg. water. Add Molasses, Boil 90 minutes, one hop addition at 60 minutes before end of boil. After boil, shut off heat, let temperature drop to 195 deg. and add cocoa powder and coffee. Let sit for 10 minutes, then cool the wort (I put the covered pot into a tub of cold water. It cools off within 45 minutes to about 80 deg.) Racked into a carboy, primed with a starter batch of yeast. Fermented in the primary 10 days, secondary for 1 week. Bottled with 2/3 cup dextrose. It's been aging for 5 weeks.

My Analysis:

The beer is "complex", to say the least... It has a substantial malt-molasses-and-cocoa nose and my palate was satiated (almost overwhelmed) after one bottle. There are obvious molasses, coffee, and cocoa overtones, but the hop bitterness and flavor are too subtle. The color is a marvelous chocolate-reddish brown, with a beautiful creamy brown head (ala Guinness) which subsides quickly (unfortunately). I think the beer would be improved by cutting the molasses, coffee, and cocoa in half and increase the HBU's to 11-12. Adding some hops toward the end of the boil for flavor might be a nice addition, although the malt/molasses/cocoa nose is interesting and nice so I would not add aroma hops. The beer is still "green". Another month in the bottle should improve it.

Has anybody out there brewed a similar batch or used these ingredients in combination? Any ideas on how to use cocoa and coffee? A friend of mine suggested "dry-hopping" the coffee and cocoa (to cut down the bitterness and still contribute flavor) by adding it to the secondary and let it sit 2 weeks or so. Another friend, who has tasted the bread that inspired the beer, suggested adding raisins to the

boil. Anybody ever tried "raisin beer"? Looking forward to  
your input!

Mark Easter  
Corvallis, OR

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Date: 26 May 92 10:08:00 PST  
From: Tom Haley <tah@ccgate.SanDiegoCA.NCR.COM>  
Subject: cats meow I & II

I finally got a copy of catsmeow I AND II. I am ready to print them out, but after looking at them, it looks like catsmeow II has all of catsmeow I included. Is this true?

Thanks for the help!

tom

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Date: Tue, 26 May 92 11:05:36 PDT  
From: tjt@cirrus.com (Tim Tessin)  
Subject: Re: Hops

>From: fjdobner@ihlpb.att.com  
>Subject: Hops

>My question is, what kind  
>of yield may I expect this year and will plants be able to survive the  
>harsh winters we get here during its first calendar year in northern  
>Illinois soil?

New York used to be a hop growing region, so I presume a freeze isn't fatal. I have just this week made some cuttings for my friends and I'll see if they root and grow. (They seem to be) My first year yielded about 1oz total hops per vine (I was happy).

Another question: I have Fuggles and Hallertauer growing (No. Cal) and my Fuggles is about 15 ft and has cones on it already. Some are starting to turn a bit brown on the edges (just like in fall harvest). Should I pluck the cones as they ripen? They seem to be wonderfully fragrant and there is good lupulin production. I am just a bit surprised that there are mature cones already. Will it flower all summer requiring me to harvest once per week or so? This is the 2nd year for this plant, it sprouted in mid March, lots of sun and gets watered every day.

Thanx  
Tim Tessin - Livermore Carboys  
tjt@cirrus.com  
uunet!cirrus.com!tjt

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Date: Tue, 26 May 92 14:37:55 MST  
From: Steve Dempsey <steved@longs.lance.colostate.edu>  
Subject: Re: Keg fitting removal from Micah Millspaw

> For those with pin lock kegs, I have a solution to the problem  
> of removing the pin fitting from the kegs. ...  
> it can be ordered from Benjamin Machine Products 1121 Doker Unit 7  
> Modesto, CA. 95351 phone or fax 209-523-8874. The cost is \$15 plus  
shipping,  
> and tax if in CA. By the way it fits on 3/8 drive rachets.

This tool is easy to make. Find a cheap 13/16" spark plug socket for  
under  
\$5 at any hardware store. These are not hardened like most tools because  
they don't have to take as much torque; look for the warning that it  
should  
not be used for anything except spark plugs. Use a metal-cutting band  
saw  
or grinder (or even a hack saw will do) to cut notches in the end of the  
socket at the points of the hexagon, about 1/4" wide and 3/8" deep. The  
notches will allow the socket to come down over pins and reach the body  
of the fitting. Now you're ready to jam a pipe or other lever through  
the handle holds on the keg and crank those fittings off or on.

Steve Dempsey, Engineering Network Services  
Colorado State University, Fort Collins, CO 80523 +1 303 491 0630  
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UUCP: boulder!ccncsu!longs.LANCE.ColoState.Edu!steved, ...!ncar!handel!  
dempsey

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Date: Tue, 26 May 92 12:32:48 PDT  
From: florianb@chip.cna.tek.com  
Subject: lager questions answered

Yesterday, Peter Karlson asked some lager questions, which I will try to answer as best I can.

>This is my first attempt at a lager, the primary fermenter is a 5 gal.  
>glass carboy with a tube/bucket blow-by for 4-6 days @ 45-50 degrees.  
The  
>secondary fermentation will be in another glass carboy with a  
>fermentation lock at 38 degrees.

>Question 1: Does it even have to be moved from the primary to the  
>secondary or should I just leave it in the same carboy and lager it at  
38  
>degrees (a closed system).

You should rack it off the trub as soon as the primary fermentation is over, which is roughly when the head falls. 50 F is a good temperature for the primary fermentation. After racking, you should maintain the 50 F for about a week to allow the beer to come out of shock. Then you should notice bubbles once more beginning to rise in the brew. At this point, you can start lowering the temperature down to the 38 degrees at the rate of about one or two degrees per day. This is important in order to not shock the yeast. After the temp is down to your lager point, you can leave it there until your patience runs out.

Actually, you can do the secondary fermentation at 50 F for several weeks before beginning the lager phase, if you want.

>Question 2: After lagering at 38 degrees, what do I do at bottling time, do I  
>need to keep the bottled beer refrigerated?

After bottling, you will want the brew to carbonate. So you can raise the temperature of the bottled beer to 45 or so. The carbonation step can be as long as 1-2 weeks. Then you should again lower the temperature to 38 or lower in steps of 5 degrees. I find the sequence to be fairly arbitrary at this time. However, the actual bottle aging can be carried out at 32 F for a very clean lager. Taste a bottle occasionally to determine when it's right.

>Question 3: About dry-hopping, the recipe was originally for a pilsner but  
>it seemed too hoppy, so I didn't dry-hop. What is the advantage/result of  
>dry hopping (bitterness, flavor, aroma). How do you dry hop? When do you  
>add the hops to the fermenter (primary/secondary), I'm using pellet hops,  
>should I throw them in loose or in a cheese cloth bag. If you do move the  
>beer to a secondary fermenter, how do you/do you filter out the hops.  
>Any help on this subject would be greatly appreciated.

I personally don't see how a pilsener can be too hoppy. The advantage of dry hopping is to put hop aroma into the beer. But with pilsener, the delicate aroma can be obtained by putting the aroma hops in during the last 5 minutes of boil with the lid on. If you put hop pellets in the secondary fermenter, you will risk clouding the beer and putting funky tastes into it (I think). I've never done it. If you are kegging, dry hopping becomes trivial with good fresh cone hops and a cheesecloth bag. In any case, I can't recommend dry hopping a pilsener. Dry hopping is a good way to get tremendous aroma for an ale. For example, if you use CFJ-90 (Centennial) in a keg of pale ale, you will get an incredible aroma that is nearly impossible by hopping in the kettle (NPI).

Hope this helps.  
Florian

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Date: Tue, 26 May 92 10:58:44 pdt  
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>  
Subject: pin lock vs. ball lock kegs

In HBD 886, Richard Dale <rsd@silk.udev.cdc.com> said:

>I find that the ball lock is much easier to dismantle than the pin  
>lock. The ball lock fittings can be easily removed/installed from  
>your kegs using an ordinary deep socket. (Some require a 12 pt  
>socket) It's fast and you have good control over torque, etc...

>There may be a special tool you can get for removing/installing  
>pin-lock fittings from/on your kegs but I don't own one or know  
>where to order one. I do it by working with an open-end wrench  
>through a handle slot, doing the "turn your open-end wrench over  
>every 30 degrees" technique, with the wrench wedged in at kind of  
>a funny angle. Not as good. Maybe I'm doing this wrong, someone  
>tell me.

I just bought some pin lock kegs yesterday. Their previous owner made  
his  
own pin lock removal tool. It was a 13/16 ( I think ) deep socket with  
slots cut in the side to match up with the pins on the fittings. It  
looked  
MUCH easier than wrench flipping.

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Date: Tue, 26 May 1992 11:31 EDT  
From: LEONH001@mc.duke.edu  
Subject: Strawberry Mead

Hi Youall,

This is my first post so I hope I'm doing this right.  
Awhile back, someone asked for a recipe for strawberry mead. Did it  
get any replies? I've been gone for a week and had my mail turned  
off. Any and all recipes would be appreciated, the 15# of berries in  
the freezer are ready and willing to be turned into a beautiful mead.

Thanks!

Dave from Duke (Please  
try not to hold that against me)

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Date: Tue, 26 May 92 20:30 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Grain Storage

I have recently been fortunate enough to have come across two little metal barrels with removable lids. Each one holds a volume of about 8-9 gallons liquid which is about the perfect size for the two types of grain that I store: two row pale and wheat malt. The problem that I have encountered is that on the label it says "Sumitomo Metal Mining Co. Ltd: Nd-Fe-B Alloy Powder." Not being particularly aware of my chemical compounds, I am very hesitant to store anything in there (even in a plastic bag) since it could be toxic.

My questions are 1) is this stuff dangerous or am I making a big deal out of this? 2) How might I go about making these barrels suitable for storing grain? Your responses as always are valued.

Frank Dobner

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Date: Tue, 26 May 92 20:49:19 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: Quantifying Hop Aromatics

Has anyone come up with a formula for calculating  
hop flavor and aroma?

Jon Binkley

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End of HOMEBREW Digest #889, 05/27/92  
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Date: Tue, 26 May 92 11:23:10 PST  
From: Hugh R Bynum <Hugh\_R\_Bynum@ccm.hf.intel.com>  
Subject: Racking tubes

Several people responded to a query about racking tubes and recommended using copper pipe or tubing. A tip to make the job easier: buy a tube bender along with the tubing when you make the trip to your local hardware or home supply store. This tool is a piece of coil spring, about 6"-7" long, with an inside diameter that matches the outside diameter of the tubing you want to bend. Slip the spring over the tubing where you're going to bend it, then bend the tubing GENTLY inside the spring. The spring keeps the tubing from kinking (as long as you don't try for too small a radius), and can be slipped off over the bend. Tube benders are usually sold on the same rack as fittings and all those other copper goodies you'll get to know and love as a brewer. The \$2 or so they cost is well worth the investment.

Hugh Bynum  
Portland, Oregon  
hugh@littlei.intel.com

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Date: 27 May 92 07:14:00 EST  
From: "ROBERT W. HOSTETLER" <8220RWH@INDINPLS.NAVY.MIL>  
Subject: Re: Grain storage

The kegs with the Nd-Fe-B markings held a a metal alloy powder used to make magnets. Nd is Neodymium, Fe is Iron, and B is boron. None of them are particularly toxic, in the sense of lead or arsenic. Wash then well and use them as you intended. If you're extremely paranoid, coat the inside with polyurethane from the local paint store, but let that stuff cure for a good long time so the grain doesn't pick up a strange taste.

Another topic: I'm about to start my first batch, and I'd appreciate any hints over and above what's available in TNCJoH or on the Munton and Fison kit I'm using. I think I've got relax and don't worry down, but I don't have the homebrew. Guess that I'll have to settle for a Molson's.

Bob Hostetler8220rwh@indy.navy.mil

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Date: Wed, 27 May 1992 10:03 EST  
From: STROUD <STROUD%GAIA@leia.polaroid.com>  
Subject: Beechwood chips

About 3 years our club performed an experiment with aging a beer on beechwood.  
Here is the expt. and results:

About the beer:

This was a partial mash/partial extract golden ale, 5 gallons total. Starting gravity was 1.050, finishing gravity was 1.010. Wyeast #1084 ale yeast was used and total fermentation time was about 5 weeks, including aging in the secondary (3 weeks). The beer was split at the secondary stage: half was aged on 1 oz of sterilized beechwood biscuits (aka splines, obtainable from many woodworking stores. They were sterilized by boiling), while the other half underwent standard secondary fermentation. Neither batch was fined.

The two batches were bottled and allowed to condition, then served to the club in a blind tasting. People made comments before the beers' identities were revealed.

Results: About 80% of the tasters preferred (and could pick out) the beechwood aged beer. Most people thought that it was the fuller and rounder of the two, although there was some disagreement. Unlike oak, the beechwood aging didn't appear to add much 'woodiness' to the beer. The clarity of the two batches was excellent in both cases.

PS - I have since routinely used beechwood in many of my pale ales and find that it often adds an interesting nuance to their flavor profiles. I have seen no indication that it makes much difference in the final clarity of the beer. I have never used beechwood in a lager, but this discussion has made me wonder what it would do. Perhaps in my next batch.....

Steve Stroud

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Date: Wed, 27 May 92 08:58:23 EDT  
From: lee\_menegoni@ptltd.com  
Subject: Hops / Insects / Natural Pesticides

I use a citrus based soap product marketed under the "SAFER" brand name to keep aphids off my rose bushes with great success. This product has no chemical pesticides and is readily soluble in water. I paid \$8 for 16 ozs of concentrate which is mixed 1 tablespoon per quart. My local gardening store has other "natural" pesticides for various insect infestations.

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Date: Wed, 27 May 92 10:31 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Summary of blow-off responses, etc.

Dear Brewers,

First, thanks to all who responded to my questions regarding my stained siphon/blow-off hose. I guess there's little to summarise, as I received almost unanimous responses, i.e.: get another hose for my siphoning, but keep this one for future use with blow-offs. I did get some variance with suggestions for future blow-off methods, especially when I plan to use whole leaf hops in the boil (or even dry hopping). Most of those who responded suggested that I invest in another, wider I/O diameter hose which would fit snugly into the mouth of the carboy thus decreasing the possibilities of clogging. Luckily, there's an Ace Hardware store just down the block from my apartment and I can get both hoses - replacement siphoning hose and the wider blow-off - with relative ease. Thanx again to all, and I'll keep you posted!

On a different note, can anyone tell me an accurate (or approximate) way to measure one pound of corn sugar without a scale? My latest batch - which prompted all the questions about blow-off hoses - called for 1 lb. of corn sugar, and I had to guess using a 1 cup measure how much sugar that was (and judging from the low OSG, I guessed lightly). So can anyone answer the question, how many cups of corn sugar equal (approximately) one pound? Thanx in advance.

John

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Date: Wed, 27 May 92 10:59:00 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: re Hop Cuttings

I've had fair luck rooting cuttings this way:

take a cutting with at least 4 pairs of leaves

pluck off the bottom pair of leaves

dip the bottom inch or so in rooting hormone

stick in very wet potting soil (read: thick mud) in a pot with no drainage

put the whole mess in a plastic bag (transparency is not vital)

seal with a twist tie

leave it alone for a week or more in a sunny window

I've been getting better than 50% success.

Carl

WISL,BM.

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Date: Wed, 27 May 92 11:06:40 CDT  
From: jlf@palm.cray.com (John Freeman)  
Subject: dehumidifier water for brewing

> My cellar gets damp and musty in the summer, so I have a constant  
supply  
> of water produced from the de-humidifier. Would this be good water to  
> brew with? Seems like it should be pure unadulterated water....  
>

I tried it once, believe it or not, 23 years ago. This was my first  
batch of beer, and aside from all the other things we did wrong,  
we used dehumidifier water. It had a metallic flavor. I believe the  
correct word here is "duh". Maybe dehumidifier technology has  
advanced in the last 23 years, so I would recommend taste the water  
before you use it. If the ingredients don't taste good, neither  
will the final product.

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Date: Wed, 27 May 92 12:22:54 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Dehumidifier water

Russ Gelinas asks if dehumidifier water is good to use in homebrew.

Well, last fall I made a bitters with dehumidifier water and it turned out all right. The water is pretty soft, similar to distilled water. Before collecting the water for brewing, be certain to wash the catch basin out thoroughly. I'm currently collecting water for another batch, but have to start over because my roommate found most of a spider in the catch basin. Out go five gallons!

Before using the collected water, I boiled the amount I was going to add after boiling the wort (I extract brew). Although none of us smoke, I thought it was a good idea to sanitize water left sitting in open air. Then again, I boil the tap water I use for homebrewing too.

AjD

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Date: Wed, 27 May 92 13:11:02 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: Auto\_Mash

Hi All,

I'm interested in a mashing system called AutoMash,  
made by Scientific Brewing Systems of Martinez, Calif.  
Does anyone have any experience/information on this system,  
how well(if at all) does it work, how easy is it to use,  
price, etc. Please feel free to send email.

Thanks,  
Jim

---

Date: Wed, 27 May 92 14:33:47 -0400  
From: bradley@adx.adelphi.edu (Dr. Robert Bradley)  
Subject: Auto\_Mash

Greetings fellow brewers,

I recently returned from my first ever visit to Colorado. Nice place; kinda like Alberta, only drier :-)

I was quite impressed with the level of micro/brewpub activity. Is it possible that this is the state with the largest # of micro/brewpubs per capita? Being an ale-man, I was particularly impressed with the variety of homegrown ales available in the better beer stores.

The only brewery I visited was Breckenridge, a brewpub which also bottles and sells locally (in very dark 22 oz. bottles). My favourites were their oatmeal stout and IPA. I was also impressed by a bottle of their wheat beer (60% wheat, 40% barley), but the glass I had at the pub was ho-hum and lacked the clovey distinctiveness of the (older) bottled sample.

There is a notable peculiarity in their brewing process. Their kettle has a 500 gal. capacity, but their fermenters hold 1000 gal. So, they brew up 500 gal., aerate, cool and pitch the yeast, then brew another batch the next day and ADD NEW WORT TO AN ALREADY WORKING BATCH!!!!!! The person I talked to (assistant brewmaster, I think) said that they aerate the second batch to a lesser extent and, because of an earlier start on Day 2, it's somewhat less than 24 hours between additions.

Pretty weird, huh? At least, that's what it seemed to me. Still, the results speak for themselves; the beer is good. I was trying to think if a scenario where a home-brewer might find such a system useful, but I couldn't come up with anything that wasn't totally contrived.

Does anybody brew this way? How far do you folks think this process could be carried on: to a third addition 48 hours later? A fourth after 72 hours? etc?

Rob  
(bradley@adx.adelphi.edu)

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Date: Wed, 27 May 1992 11:20 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: The NEW mill from Micah Millspaw

Success at last. Bob and myself have been trying to build a malt mill for several months, and this weekend I finally got mine debugged. This mill provides the BEST crush I have ever seen. It has two 4 inch diameter rollers that are 4 inches wide. They are both in-running driven by 4 inch dia. spur gears. The mill is powered by a 1/2 horsepower washing machine motor with two speeds. The slick part about this mill is the fact that the gap between the rollers is not adjustable. We found that the adjusting mechanism was the weak point in everyone else's grain mill. And so it was eliminated. It seemed that once the mill was adjusted to provide a good crush it was then left alone, hopefully to stay put (gap wise) A formula was found to help determine the proper gap size and the speed at which to turn the rollers, the main problem that we ran into was getting enough torque, but a big motor fixed that. At present the gap is set at .050 inch and the rollers have a fine straight knurl on them. This setup does an excellent job on both barley and wheat and even dextrin malt. The thru feed is about four pounds per minute.

radius of roll + 1/2 gap  
angle of nip      cos a = -----  
                    radius of roll + radius of particle

an angle of 12-14 is good.

speed - 6-13 surface feet per second is good

rpm  
sfm = ---- \* diametresfs=sfm/60  
3.82

5250 \* horsepower  
torque = -----  
rpm

perhaps this info will be of use to some who are building their own equipment.

-----

Date: Wed, 27 May 92 15:09:14 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Re: Pumpnickel Porter Recipe

Mark J. Easter <eastern@ccmail.orst.edu> brews:

> PUMPERNICKEL PORTER  
> Ingredients for 5 gallons:  
>  
> 5 lbs 2-row Pale Malt o.g. 1.043  
> 12 oz crystal (40L) s.g. 1.011  
> 8 oz chocolate malt  
> 1 lb. flaked Rye  
> 4 oz cocoa powder  
> 4 oz freshly ground coffee (Costa Rican)  
> 1 cup unsulphered blackstrap mollasses  
> 8 HBU's Willamette Hops  
> Wyeast (Steinbart's)  
>  
> Temperatures are in degrees F. Cook flaked rye for 5  
> minutes in 1 quart water. Mash-in the grist at 132 deg with  
> 10 cups water. Adjust pH. Raise temperature to 150 deg.,  
> put into oven set at 150 deg. (my oven will allow this).  
> Starch conversion rest for 90 minutes at 150 deg. Sparge  
> with 4 gallons 180 deg. water. Add Molasses, Boil 90  
> minutes, one hop addition at 60 minutes before end of boil.  
> After boil, shut off heat, let temperature drop to 195 deg.  
> and add cocoa powder and coffee. Let sit for 10 minutes,  
> then cool the wort (I put the covered pot into a tub of cold  
> water. It cools off within 45 minutes to about 80 deg.)  
> Racked into a carboy, primed with a starter batch of yeast.  
> Fermented in the primary 10 days, secondary for 1 week.  
> Bottled with 2/3 cup dextrose. It's been aging for 5 weeks.  
>  
> Has anybody out there brewed a similar batch or used these  
> ingredients in combination? Any ideas on how to use cocoa  
> and coffee? A friend of mine suggested "dry-hopping" the  
>

- 1) try putting the coffee in the mash. this will help reduce any astringency from the coffee grounds. an alternative is to brew up a bunch of it separately, and add it to the boil. You do not leave grains of any sort in the boil.
- 2) With the flaked rye adjunct (or any non-barley malt/adjunct), it is desirable to use a higher enzyme lager malt, and a lower temp (122F) protein rest, according to TCHOHB (Miller). 10 cups H2O for > 6lbs grains seems like it would make for an awfully stiff mash, too.
- 3) Replace the molasses with brown sugar. Molasses leaves a notorious aftertaste, but this will fade with time (a long time - 6 months to a year or more - depending upon the type of molasses) After it develops a better head, try putting a bottle in the fridge for a month. A taste will give you a better idea what it will mature into.
- 4) You can always try rye malt instead of flaked rye. I brewed up a batch of "Bock 'n Rye" (I'm trademarking the name :-)) a few months ago. After 2 months in the bottle, it had a definite funky whiskey-like flavor, fading into a bitter aftertaste.

After 3 months (at 50-60F), the bitter aftertaste had diminished substantially.

- 5) use real chocolate instead of powdered??? I don't know - I've never put chocolate in my beer...
- 6) Put a case in your basement and don't bring it out until you're old and gray and don't have anything better to do (by which time, brewing will probably be illegal, along with everything else worthwhile, and you'll have the added satisfaction of making a political statement whilst you imbibe).

bb

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Date: Wed, 27 May 1992 14:25 CST  
From: Robert Schultz <SCHULTZ@admin1.usask.ca>  
Subject: sugar

Can anyone tell me the difference between corn sugar (dextrose) and icing sugar? One of the bulk food stores has large quantities of icing sugar at unbelievable prices, they don't carry dextrose (yet).

Rob Schultz

~~~~~

"I'm going off half-cocked? I'm going off half-cocked? ...
Well, Mother was right - You can't argue with a shotgun." - Gary Larson
~~~~~

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Date: Wed, 27 May 92 14:39:08 -0600  
From: lager!wtm@hellgate.utah.edu (Tom McCollough)  
Subject: fertilizing hops

After consulting with my local nurseryman I am feeding my new hop starts a mixture of the following:

4 lbs. 0-45-0  
5 lbs. 10-10-10

I'm applying this mix in scant amounts on a regular basis.

"Dave" (the nurseryman) tells me that I will have no crop to speak of this year. My goals for this season, he says, should be to develop the rhizomes if I want to have a decent crop next season. Boosting the middle number will develop the root system. Next season we will work on boosting the last number. I'm not sure why yet -- I'll find out next season.

Tom

-----

Date: Wed, 27 May 92 15:52:48 EDT  
From: waflovers@quantum.on.ca (Bill Flowers)  
Subject: Kriek Lambic and weiss beer

Recently while on a business trip I discovered a restaurant (The Full Moon on Main St. in Ann Arbor MI) which had an amazing selection of international beers. For the first time I was able to try Lindeman's Kriek and various German Weiss beers (along with others I've only heard about such as Xingu).

I also found a store (The Beer Depot, one block down and turn the corner from The Full Moon) which claimed to have over 200 types of beer (they had all the bottles on display; I believe them) so I was able to buy a few of the better ones and bring them home.

My wife sampled the Kriek I brought home (as did my mother-in-law, and brother- and sister-in-law who all loved it) and declared that she could drink gallons of it this summer. The amazing thing about this is that the kindest thing she has ever said about any beer in the past is that it was barely tolerable if she was extremely thirsty (this includes numerous European brews). Personally I am completely hooked on the German Weiss beers I tried (served with yeast and a twist of lemon): Hacker-Pschorr Weiss and Ayinger Brau-Weisse (I brought back a bottle of Ayinger Ur-Weisse which I haven't tried yet).

My questions:

Has anyone tried the Brewferm Kriek kit (from Belgium)? How close is it to the wonderful Kriek Lambic I tried? It isn't cheap (Cdn\$20.59) esp. as it makes only 12L (instead of the normal 19L). I plan on starting it this weekend to generate those "gallons" my wife wants for the hot weather.

It calls for some sugar (500g I think), but I was thinking of substituting alfalfa honey. I think it will give me the light body called for (which DME wouldn't) without the off flavours of corn sugar. Comments?

Similarly, what is the Brewferm Weiss kit like? Should I substitute wyeast #3056 (Bavarian wheat) for the supplied dry yeast? (I know, always throw away the dry yeast that comes with a kit and substitute ...).

Which reminds me, what about the yeast in the Kriek kit?

Finally, has anyone had any success duplicating Kriek or a wonder weiss like I tried from recipe? (Extract recipes if possible, I don't mash.) I recall the recipe in the appendix (Sour mash and lambics) in TNCJoHB. The difficulty is obtaining the proper yeast(s) (can it/they be obtained commercially at all?). If I know which Wyeast to order my brew store will special order it for me. They normally only carry 5 strains.

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Date: Wed, 27 May 92 18:19:25 -0500  
From: Brewing Chemist Walter <walterbj@ernie.cis.uwosh.edu>  
Subject: Kriek Lambic and weiss beer  
Howdy Fellow Brewers,

I tried posting this last week, but it hasn't made a digest yet.  
Here it goes again!

Brian

With all the talk of the local brew fests, I thought I would put  
in Wisconsin's \$0.02 worth. Here's the scoop:

What : Wisconsin Microbrewers Beer Fest 1992  
Hosted By Rowland's Calumet Brewing Co. Inc.

Where : Brant Inn, Chilton Wisconsin

When : Sunday May 31st, 1992 from 1:00 - 6:00 pm

Who : Nerly every Wisconsin microbrewery will be represented!

Appleton Brewing Company (Adler Brau), Appleton WI  
Brewmasters Pub, Kenosha WI  
Capitol Brewery (Garten Brau), Middleton WI  
Cherryland Brewing, Sturgeon Bay WI  
Fox Classic Brewery, Appleton WI  
Lakefront Brewery, Milwaukee WI  
Rowland's Calumet Brewing, Chilton WI  
Sprecher Brewery, Milwaukee WI  
Water Street Brewpub, Milwaukee WI

Cost : \$16.00 in advance, \$18.00 at the door  
Tickets available from Rowlands Roll-Inn in Chilton,  
Galaxy Science and Hobby in Oshkosh (ask for Jeff),  
and ???????.

B.Y.O. Lawn Chairs  
Music By Jerry Schneider Band

For further info either call Rowland's at (414) 849 2534  
Hope to see you there.

Brian J Walter

P.S. I am in no way connected with the beer fest, with the exception that  
I already have my tickets and plan on being there and drinking good  
beer. I am just helping out a few local brewmasters without their  
knowledge.

Good Day

Brian J Walter  
walterbj@ernie.cis.uwosh.edu

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Date: Wed, 27 May 92 18:24 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Wort Chiller

After all the great responses I got on ways of transporting wort to my basement after brewing, I went out and bought some 1/2" copper tubing and vinyl hoses to siphon and simultaneously cool the wort. I even have approval from my wife to cut a nice round hole in the bottom of our kitchen cabinet, through the floor in order to feed the hose. I am very excited about solving this and actually improving the quality of my beer.

My question is this: Does anyone have a nice equation that would relate the length of 1/2" coil that would be required to cool wort from temperature T1 (which would really be about 212F) to T2 (depending upon if it is ale or lager yeast I am using between 40-60 F). I would imagine the specific gravity would show up in there and since temperature is already an independent variable, it could also be used to correct the SG (that is if the gravity that is used in the equation is expressed at hydrometer temperature of 60F). I am most sure that the great minds in this crowd have already come up with something. If so your input would as always be most welcome.

Frank Dobner

PS; With a baby due any day now, I am likely to suggest that we name our baby after a great beer to commemorate this great process improvement in brewing. Maybe Porter? Or Marzena? NOT! By the way, I really look forward to reading the HBD everyday. I appreciate the knowledge, interest, tips, experience, advice and humor of the participants. Thanks for your contributions!

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Date: Wed, 27 May 1992 21:36 EDT

From: S94WELKER@usuhs

Subject: Nd-Fe-B Alloy Barrels from Sumitomo Mining Corp (really?)

I'm halfway to my MD, so I guess that means I'm halfway to knowing what I'm talking about, right? So maybe Frank and everyone else will halfway listen

When I say...when it comes to reusing chemical containers, don't even think about it. While I can't jump up and scream "Neodymium will kill you cold as stone, and so will the other lanthanides!", I can say, "why take a stupid chance?" To save, maybe \$40 over buying a couple of Rubbermaid trash cans? Is that worth an exposure to a chemical which is used to dope laser rods?

Frank, if I can't convince you to toss those barrels, at least use them to store something you're not going to eat. Just because they lack the old skull and crossbones poison hazard labels doesn't mean they're safe. Besides, who wants to explain to a beer judge "that lime green color might be from the boron residue the soap and water couldn't clean out of my grain storage buckets. 'Tastes like brake fluid,' you say? Maybe I'll call it 'Bhopal Pale Ale,' or 'Love Canal Porter!'"

- --

- --Scott Welker

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Date: Wed, 27 May 92 18:10:15 PDT  
From: Pat Lasswell <patl@microsoft.com>  
Subject: Re: Pumpernickel Porter Recipe

I suspect that dry-hopping with coffee would destroy any head the beer might have, since (good) coffee contains a not insignificant amount of oil.

Further, coffee that has been extracted with cold water has a substantial difference in flavor over hot-extracted coffee, so you might not get what you expect (if indeed, one could anticipate the results). You might try adding the coffee to the primary after the wort has been cooled, that way any oils extracted from the coffee would adhere to the yeast and not disturb

the head. The activity of fermentation would probably flush out some of the

aromatics, so it's anybody's guess as to what it would taste like.

(Anybody  
done it?)

Pat Lasswell

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Date: Wed, 27 May 92 23:36:12 EDT  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: a&q

Greetings all,

Russ asks about the advisability of using dehumidifier water to brew with. Russ, would you drink this stuff? After looking in the catch basin on my dehumidifier I'd have to say that I'd rather use ditch water to brew with.

Now for a question. I've got a weizen in the secondary which I intended as a dunkelweizen, but it isn't as dunkel as I'd like. I'm considering steeping a couple ounces of black patent malt with my primings in hopes of adjusting the color at bottling time. Has anyone tried anything like this? Does it seem like a reasonable idea? Any drawbacks I should consider?

Ooogy wawa,  
Dr. John

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Date: Wed, 27 May 92 21:58 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: hops cuttings

To: Homebrew Digest  
Fm: Jack Schmidling

>My question to you is what is the proper way to do this whole thing:  
cutting, rooting, planting...? If anyone has any information by which I  
can  
improve, it would be very generous and welcomed. Thanks

Not sure about proper but I bought two small plants this winter and  
turned  
them into 8 by Spring.

I simply took about two inches of the growing tips of several branches  
from  
each plant. These I put in water and they grew roots within about two  
weeks  
and were then planted in soil.

I also found that if dipped in Rootone, they could be planted directly  
in  
potting soil and rooted readily.

There doesn't seem to be any reason to use root risomes as the branches  
root  
just as easily.

.....

Whitbred Yeast...

Someone just posted an article about Whitbred yeast being a combination  
of  
several strains. Is this a fact or another momily? Does it apply to  
the dry  
version?

I just pure cultured some from a pack of dry and will be pitiching in my  
next  
batch. If it is true, I just wasted a lot of effort.

js

js

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End of HOMEBREW Digest #890, 05/28/92  
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Date: Thu, 28 May 92 10:53:32 MET DST  
From: etxsral@hal.ericsson.se (Lars Nilsson)  
Subject: Re: Homebrew Digest #890 (May 28, 1992)

> Date: Wed, 27 May 92 14:33:47 -0400  
> From: bradley@adx.adelphi.edu (Dr. Robert Bradley)  
>  
>  
> The only brewery I visited was Breckenridge, a brewpub which also  
> bottles and sells locally (in very dark 22 oz. bottles). My favourites  
[stuff deleted]  
>  
> There is a notable peculiarity in their brewing process. Their kettle  
> has a 500 gal. capacity, but their fermenters hold 1000 gal. So, they  
> brew up 500 gal., aerate, cool and pitch the yeast, then brew another  
> batch the next day and ADD NEW WORT TO AN ALREADY WORKING BATCH!!!!!!  
> The person I talked to (assistant brewmaster, I think) said that they  
> aerate the second batch to a lesser extent and, because of an earlier  
> start on Day 2, it's somewhat less than 24 hours between additions.  
>  
> Pretty weird, huh? At least, that's what it seemed to me. Still, the  
[deleted]>  
> Rob  
> (bradley@adx.adelphi.edu)  
>  
I don't think it's unusual to do it this way.

The famous smoke-beer brewery Schlenkerla in Bamberg,Germany does it !

Each batch is 5000 litre,they make two batches each week and each  
fermenting vessel contains 10000 litre.  
According to my info ( The owner & brewmaster ) it is at least one  
day between the batches ,even 2-3 days.

It seems that it's approved under the 'Reinheitsgebot' to...

- - -  
Lars Nilsson |  
Senior Specialist - Data Communication |  
Ericsson Telecom AB , Stockholm - Sweden |  
Phone: +46 8 719 7308 , Fax: +46 8 645 6076 |  
E-mail: etxsral@hal.ericsson.se |

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Date: Thu, 28 May 92 08:16:02 EDT  
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 28-May-1992 0814  
<mason@habs11.ENET.dec.com>  
**Subject: So long...for now**

I have learned an immense amount from this vehicle, and will miss it. I  
am  
leaving Digital (and my access) tomorrow. I hope to have a connection  
very  
soon, but in the meantime, I will miss my "HBD fix".

Thanks to all the knowledgeable contributors who are helping to build  
this  
avocation for us. You have been invaluable to me, for one.

Cheers...Gary

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Date: 28 May 92 07:55:00 EST  
From: "CMD 2NDLT ALBERT W. TAYLOR " <S94TAYLOR@usuhsb.ucc.usuhs.nnmc.navy.mil>  
Subject: Several Yeast Questions

Up until now, I have been brewing with Red Star Ale Yeast (no rotten tomatoes, please!), with relatively good success. Now I want to move on to good yeast,

and maintaining pure cultures of that yeast. My questions are:

- 1) Is there a significantly better dry finishing (high or low attenuating, I can never remember the nomenclature) ale yeast than Chico Ale (Wyeast 1056). I have heard good things about it.
- 2) I plan to prepare about a year's worth of single use stock tube slants, so I don't have to worry about too much mutation. How stable is Chico Ale genetically. I have heard that some other strains are quite unstable.
- 3) (This one is unrelated to my own yeast concerns) If the yeast used for trappist ale is a mixture of several species and/or strains, how would one go about making a trappist from pure culture? Stated differently, what sort of pitching ratios of the different strains should be used.

Comments about my past use of Red Star should be made to me personally, but I think help with my other CURRENT problems should be posted to the digest.

Thanks for your help!  
Al "Beer Nuts" Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, MD  
s94taylor@usuhsb.ucc.usuhs.nnmc.navy.mil  
s94taylor@usuhsb.bitnet

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Date: Thu, 28 May 1992 08:59 EST  
From: "STEVEN J. BOEGE OFFICE:(716)275-6933, FAX:275-8527,HOME:473-8652"  
<BOEGE%UORHEP.bitnet@CUNYVM.CUNY.EDU>  
**Subject: Hop Identification**

Greetings,

Would someone please tell me which hop varieties are used in Sierra Nevada India Pale Ale and in Dinkel Acker Dark.

Thanks,  
Steven J. Boege

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Date: Thu, 28 May 92 09:17 EDT  
From: smc@hotsc.att.com  
Subject: Re: The Starter from Hell

bradley@adx.adelphi.edu (Dr. Robert Bradley) writes:

>  
> There is a notable peculiarity in their brewing process. Their kettle  
> has a 500 gal. capacity, but their fermenters hold 1000 gal. So, they  
> brew up 500 gal., aerate, cool and pitch the yeast, then brew another  
> batch the next day and ADD NEW WORT TO AN ALREADY WORKING BATCH!!!!!!

Wow! A 500 gallon starter. (Really - might this help cut down on  
their yeast costs?)

> How far do you folks think this process could be carried on: to a third  
> addition 48 hours later? A fourth after 72 hours? etc?

I would guess that you could continue until you ran out of space or  
patience. Of course, you would want to stop the cycle eventually so  
you could complete your brew! All that work is bound to make you  
thirsty.

Steve Casagrande  
smc@hotsc.att.com

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Date: Thu, 28 May 92 13:22:24 GMT  
From: Greg Neill <ynecgan@cid.aes.doe.CA>  
**Subject: dehumidifier water for brewing**  
Full-Name: Greg Neill

John Freeman writes:

> My cellar gets damp and musty in the summer, so I have a constant  
supply  
> of water produced from the de-humidifier. Would this be good water to  
> brew with? Seems like it should be pure unadulterated water....  
>

Watch out!!! Lots of nasties will be growing in this water!!!  
De-humidifiers work by passing large quantities of the room's air over a  
cooling coil, where condensation of excess moisture takes place. Any wee  
beasties suspended in the air can be trapped in the water droplets on the  
coil and will drip into the collector along with them. You say yourself  
that the cellar gets "musty"; you're smelling moulds and mildews, or at  
least their spores suspended in the air.

Sounds like an efficient way to infect your beer with everything there is  
to infect it with in your house!

- --

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Greg Neill, | "A fanatic is one who cannot change  
HNSX Supercomputers Inc. | his mind, nor the subject"  
ynecgan@cid.aes.doe.ca |-- Sir Winston Churchill

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Date: Thu, 28 May 1992 09:28 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: Bending Tubing

Greetings All:

I feel like a stranger in these parts it's been so long since I've posted.  
School's over and brew season is slowing down so I hope to get back to posting with some degree of regularity.

Hugh Bynum mentioned tubing benders as a way to bend copper. They do the trick. But you can also bend copper fairly easily by bending it around something that's already round, like a tree limb! The key is to hold the tubing firmly to the surface as you bend. I use a nail that's bent over in a right angle so that the tail of the "L" is a little more than 3/8" above the surface of the limb.

```
|----- 7/16"
 / / |-----
 /   limb /
```

Oh, the wonders of ascii graphics!!

Cheers!

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work!

Speaking of strangers, whatever happened to that Darryl Richman/Poorman feller??

-----

Date: Thu, 28 May 92 09:22:48 EST  
From: WAYNE HINES <IWLH%SNYCENVM.bitnet@CUNYVM.CUNY.EDU>  
Subject: bottle caps

Brewers;

My brother was kind enough to give me a case of Lindeman's bottles, all of which were empty I'm sorry to say. The problem is the standard caps that I have are too small to fit the bottles. Does anyone know where I can get the larger size caps or do I have to return the bottles for the deposit?

Thanks in advance;

Wayno

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Date: Thu, 28 May 92 09:53:07 CDT

From: GASPAR@WUCHEM.wustl.edu

**Subject: Duesseldorfer Beer**

Have just learned that my favorite commercial beer, Duesseldorfer, from Indianapolis, is no longer distributed in St. Louis. Would appreciate off-list message from anyone who knows whether the brewery is healthy, and its address, so I can write them asking for their outlet nearest to St. Louis. Thank you!

Peter Gaspar

Bitnet: Gaspar@wuchem

Internet: Gaspar@Wuchem.wustl.edu

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Date: 28 May 92 09:47:06 EDT

From: "Shannon 'Hydrocortisone' Posniewski" <imagesys!SHANNON@uu.psi.com>

Subject: Chocolate in beer

Chocolate and Brown Ale being important staples in my life, I decided to mix the two in a brew. It came out OK: it had a subtle chocolate smell, but no real chocolate taste.

We used 8oz of unsweetened baker's chocolate in a slightly modified 5 gallon batch of Papazian's Elbro Nerkte Brown Ale. We added it to the boil at finishing time (with the finishing hops) along with 1/3c of dark brown sugar.

My only comment is that the "real" chocolate has fats in it which (during fermentation) coagulate and make what look like enormous corn flakes on the top of the wort. I simply siphoned around them when racking.

Another note: it is habit for me to taste anything which come in contact with the brew (that way you know which ingredients create what tastes in the beer). Well, I tasted one of these flakes (which smelled like chocolate). DON'T BOTHER! They tasted awful! Like fat with a lot of hops. VERY bitter. VERY icky.

Shannon

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Date: Thu, 28 May 92 08:45:48 PDT  
From: Bob Devine 28-May-1992 0939 <devine@cookie.enet.dec.com>  
Subject: yeast and copper

Noel Damon asks:

> [...] the last batch was made in a new mash/lauter tun in which I used  
> a 1" circular copper slotted tube as the filter element. This was its  
first  
> use, and although I cleaned the copper well, when the mash was done,  
the  
> tube was a much brighter uniform color than when I started. Is it  
possible  
> that copper salts were generated which did a number on some of the  
yeasties,  
> or am I left to conclude a yeast problem?

Hi Noel, the acidic nature of a mash will remove the oxydized layer  
from the copper (kitchen hint: use ketchup to "clean" copper pans because  
its acid will brighten them). The amount of copper ions removed should  
be consumed by the yeast without a problem[\*]. Many folks use the  
slotted copper pipe system for lautering, so I suspect a yeast problem  
(assuming that all cleaning used beer-safe chemicals).

Bob Devine

[\*] While some copper is okay, too much can be damaging. Big commercial  
breweries do use copper boil kettles but don't use copper pipes or  
copper lager & holding tanks not only because of cost concerns but  
because  
the first runnings through copper do have a much higher concentration so  
that a more consistent "product" is obtained with stainless steel.

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Date: Thu, 28 May 92 10:45:56 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Brewferm Kreik

>Has anyone tried the Brewferm Kreik kit (from Belgium)? How close is it to  
>the wonderful Kreik Lambic I tried? It isn't cheap (Cdn\$20.59) esp. as  
it  
>makes only 12L (instead of the normal 19L). I plan on starting it this  
>weekend to generate those "gallons" my wife wants for the hot weather.

I made up a batch this spring. I used 2 of the kits, 1 lbs dry light malt extract, 1 oz hallertau, brought the wort volume up to 5 gallons for the boil, cooled with a wort chiller, aerated and pitched whitbread ale yeast.

The yeast packet that came with the kit says "product of england", so I figured that it was regular brewing yeast, and not really appropriate to make a lambic (tell me if I'm wrong), but of course, whitbread ale isn't either. So what I got is a cherry beer, but not lambic. Nevermind - It was delicious (and it's all gone). Give it at least 2 months in the bottle to age and clarify.

A cheaper route, but not as foolproof, is just to add 5 lb or so of cherries and a little acid blend to a normal pale ale. For a more authentic flavor, I've been able to culture the dregs from a bottle of Timmerman's peche (no luck with Lindemann's) but haven't yet had the guts to risk an entire batch with uncertain yeast.

I got my kits from the Grape & Grain in Springfeild, IL. (1-800-524-6469) for \$17.95 each (ouch!). Their prices are usually a little more expensive than other stores (but not too far out of line, like the local hobby shop), but the owner is friendly, and fellow homebrewer, and gives good advice.

bb

P.S. has anyone tried out any of the recipes in the back of Guinard's Lamic book?

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Date: Thu, 28 May 92 10:43:00 CDT  
From: buchanan@huntsville.sparta.com (ian)  
Subject: Old Grain, Any Good?

I have some grain that has been in my garage for two years now. I live in Alabama and summers here are a cool 95 degrees with 80 - 90 % humidity. I was just wondering if anyone thought those grains would still be good for anything but the birds in my back yard? They dont smell bad and are no bugs, not many anyway.

One more totally unrelated question, Does anybody have a good Microsoft Excel brewers spreadsheet that I might borrow? I'd rather brew than design an excel spread sheet.

Thanks in advance, Have one of your homebrews on me.

Ian Buchanan

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Date: Thu, 28 May 92 09:48 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: A use for spent grains

I've discovered a rather innovative use for my spent grains. (Then again, everytime I think I've discovered something new, I find out that someone else in HBD- land has already tried it.) To start your day off right, try sprinkling a spoonful of dried grains over a bowl of cereal. This adds texture, flavor, nutrition, and general peace of mind. Since I'm an extract/specialty grain brewer, I don't generate more than about 1 lb per 5 gallon batch. Over a long period of time, the amount of grains I produce is pretty close to the amount I eat. Except for that batch of Rainy Day Porter, which generated too many grains for me to bother with.

Trust me, your colon will thank you.  
Chuck

P.S. I don't recommend this to anyone wearing dentures; this stuff is pretty hard!

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Date: 28 May 92 10:59:48 EDT  
From: "Chris Dukes" <imagesys!file\_server\_1!CRD@uu.psi.com>  
Subject: Kzoo Brew

Howdy!

Does anyone out there live in the Kalamazoo, Michigan area, or have visited there recently?

I used to live there (grew up there) and am wondering if anyone has recently stopped by the Kalamazoo Brewery in downtown KZOO. I used to frequent the establishment quite often to partake in the fabulous brews. They had a great amber ale, porter, and lager (I think) which were usually readily available. I even managed to get my hands on a case of Cherry Stout one christmas (it was a limited edition type deal) which was very good. At the time I wasn't homebrewing myself, but now that I'm over my head in homebrew I'd like to try to reproduce that porter. I can't get any in Albany, NY.

If anyone lives there, visited there, or knows the brew of which I'm speaking please let me know. I don't know if they hand out recipes, but I'd like to get an idea of some possible ingredients so I can come close to it. If you know of it, or live there and can ask around, I'd appreciate any response.

Thanks -

-Chris Dukes crd@imagesys.com Tel: 518-283-8783 Ext. 550 Fax: 518-283-8790
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Date: Thu, 28 May 92 11:27 CDT  
From: korz@iepubj.att.com  
Subject: Re: Kriek

Bill asks about the Brewferm Kriek kit and making Kriek from scratch.

I've tried the Brewferm Kriek kit and offered it up for review at BOSS (Brewers of South Suburbia (Chicago's)), CBS (Chicago Beer Society) and Headhunters (Sugar Grove -- near Aurora, IL) club meetings and the concensus is that it is not a Kriek by any stretch of the imagination. I used two cans of the Brewferm Kriek in a 5 gallon batch and used Wyeast #1028 in stead of the kit yeast. Barely any cherry flavor.

Not a bad beer, but not nearly enough cherry flavor. It had a sourness, but that was probably from the citric acid which is listed on the label.

On to bigger an better things: homebrewed pseudo-Lambics (I offer that we should respect the natural process of making Lambics and therefore respect the appellations "Lambic," "Kriek," "Framboise," etc.). I have a 15 gallon batch of pseudo-Lambic fermenting in my basement. You can get two of the most dominant beasties from G.W.Kent in Ann Arbor Michigan.

You'll have to go through your retailer. My retailer charged me \$8 each for Brettanomyces Lambicus and Pediococcus Cerevisiae. The third of the three dominant beasties is Saccharomyces Cerevisiae (I used Wyeast #1056 - -- Chico Ale) which is your basic Ale yeast. Pick up J-X Guinard's book,

"Lambic." It has a lot of good info and the history (much of which is still alive in Belgium) makes for interesting reading too. The amounts of cherries needed to make pseudo-Kriek are staggering. Granted, the Sharbeek cherries used by the most-traditional Belgian brewers have a very high pit-to-pulp ratio, but if my memory serves me correctly, ene brewer uses 300 lbs of cherries with 30 gallons of Lambic to make their Kriek. I plan to use 13.5 lbs of pitted cherries (I would have used unpitted, but at the time when I bought them, the only unsweetened ones I could find were pitted and frozen) with 3.5 gallons of my pseudo-Lambic.

You know where you can find me immediately after the Conference: in Michigan picking cherries -- I'll have to buy another freezer just for cherries (that will make six fridges at my house!).

Al.

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Date: Thu, 28 May 92 09:36:58 PDT  
From: Bob Devine 28-May-1992 1019 <devine@cookie.enet.dec.com>  
Subject: The 3 Faces of Whitbread

Jack Schmidling asks:

> Someone just posted an article about Whitbred yeast being a combination  
of  
> several strains. Is this a fact or another momily? Does it apply to  
the dry  
> version?  
> I just pure cultured some from a pack of dry and will be pitiching in  
my next  
> batch. If it is true, I just wasted a lot of effort.

Yes, there are 3 strains (see the Zymurgy special Yeast issue mentioned  
by Noel Damon or a posting to HBD by George Fix). If you've cultivated  
it, you likely only have one of the 3 strains (or even a wild yeast!).  
I suggest it is not worth the bother to cultivate Whitbread because you  
need to grow all 3 strains and then combine them in the right proportion  
(which may not be 1:1:1...).

As an experiment, go ahead with a small batch based on your yeast  
culture.  
If it takes off quickly, you have strain #1. If it has a long lag time,  
it's #2 or #3.

Bob Devine

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Date: Thu, 28 May 92 12:09:07 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Re: Homebrew Digest #890 (May 28, 1992)

> From: bliss@csrd.uiuc.edu (Brian Bliss)  
>  
> Mark J. Easter <eastern@ccmail.orst.edu> brews:  
> > PUMPERNICKEL PORTER  
    [. . .]  
> > 4 oz freshly ground coffee (Costa Rican)  
    [. . .]  
>  
> 1) try putting the coffee in the mash. this will help reduce  
> any astringency from the coffee grounds. an alternative is  
> to brew up a bunch of it separately, and add it to the boil.  
> You do not leave grains of any sort in the boil.

My coffee : beer intake ratio is about 7 : 1, so I think I have the  
experience to strongly recommend that NOBODY EVER BOIL BREWED COFFEE.  
The flavor of coffee is very delicate, and essentially any temperature  
changes other than the conventional brew-N-cool (or ice) will  
probably damage it. You don't even want to keep it hot for very long.  
If you're going to the expense of using gourmet coffee, you should  
probably just brew in like normal, near the end of the boil, and just  
pour it in to the wort as it's cooling.

(I don't have any experience with the cold, acid-free (viz. acid-LESS)  
method of coffee brewing yet. That might work even better, as it's  
supposed to be much smoother, if you're adding coffee flavor to a beer  
as harmonious as the Platonic Pumpernickel Porter.)

Good luck and have fun,  
Jake.

"What's so interdisciplinary about studying lower levels of thought  
process?"

<-- Jacob Galley / gal2@midway.uchicago.edu

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Date: Thu, 28 May 1992 13:58:28 -0400  
From: Nick Zentena <zen%hophead@canrem.com>  
Subject: Mint Beers?

Hi,  
I'm thinking of making a batch of mint beer.  
Could anybody suggest amounts? When to add  
to the boil? Comments?

I'm presently looking at basically a 2row  
mash with a little wheat&crystal malt add  
in. Not much in the way of bitterness. But  
how much mint???

Thanks  
Nick

I drink Beer I don't collect cute bottles!  
zen%hophead@canrem.com

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Date: Thu, 28 May 1992 11:26 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Additional mill info from Micah Millspaw

In yesterdays post about the malt mill I omitted some information.  
particle size refers to the grain diametre this averages approx .150 inch  
any roll diametre will work as long as the tangent of the angle of nip is  
less than the coefficient of friction between the roll surface and the  
particle (grain). Also I have no desire to make any additional mills for  
sale. Have fun....  
Micah Millspaw 5/28/92

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Date: Thu, 28 May 92 13:14:18 PDT  
From: florianb@chip.cna.tek.com  
Subject: nothing

I'm sorry to do this and will never do it again.

SCOTT WELKER if you are out there, please send me your email address.  
Thanks.

As long as I'm here, a question about automating grain mills. I found one at a flea market recently. Since I already have one, I thought I would motorize the second one. I have a 1/2 hp motor and speed reducer. Has anyone out there done this as Papazian describes?

Florian

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Date: Thu, 28 May 92 11:34:39 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Pumpernickel Porter Recipe

after much included mail, Brian writes:

- >2) With the flaked rye adjunct (or any non-barley malt/adjunct),  
> it is desirable to use a higher enzyme lager malt, and a lower  
> temp (122F) protein rest, according to TCHOHB (Miller).  
>
- >3) Replace the molasses with brown sugar. Molasses leaves a notorious  
> aftertaste, but this will fade with time (a long time - 6  
> months to a year or more - depending upon the type of molasses)

In #1 I don't agree with the need for a Lager Malt - unless you are using an English Pale Ale malt. Any domestic 2-row Malt should be active enough to convert reasonable amounts of unmalted adjunct. I have used GWM Pale Malt (Klages/Harrington mix) with as much as 20% unmalted adjunct (i.e. 7lb of malt + 2lb of unmalted barley/oats) and had no problem with conversion.

With regard to #2, I thought the conventional advice was to use a small amount of molasses rather than Brown sugar. The sugar seems to contribute an undesirable taste to beer (cidery/thin) - and besides, the brown, in brown sugar is just molasses added to regular sugar.

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Date: Thu, 28 May 92 10:15:19 CDT  
From: whg@tellabf.tellabs.com  
Subject: Re: Whitbred Ale

The subject of Whitbred ales three strains has been discussed here  
several ti  
times. If I'm not mistaken, gfix has described the rather impressive in  
interactions of these three strains, throughout the fermentation cycle.  
My  
apologies the Mr. Fix for my foggy memory, but I think that one strain is  
a  
fairly quick starter, one dominates through the middle of the  
fermentation cycle  
and the final strain finishes off the brew as the alcohol level forces  
the f  
the first two strains into dormancy.  
Walter Gude || whg@tellabf.tellabs.com

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Date: Fri, 22 May 92 10:07:16 PDT  
From: davep@cirrus.com (David Pike)  
Subject: Plastic siphon tubes and hot wort

We also siphon our hot wort from upstairs to downstairs via a looong siphon hose, and yes, those plastic siphon tubes ARE affected(read melted) by hot wort. There is a store in Seattle called Brewers Warehouse who sells copper siphon tube(~6 bucks). I dont know thei number, but they advertize in Zymurgy.

Dave

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Date: Thu, 28 May 92 12:11:51 EST  
From: boomer@sylsoft.com (Richard Akerboom)  
Subject: Re: State with most breweries

In Regards to your letter <9205280700.AA27459@hpfcmi.fc.hp.com>:

> From: bradley@adx.adelphi.edu (Dr. Robert Bradley)  
>  
> I was quite impressed with the level of micro/brewpub activity.  
> [in colorado] Is it  
> possible that this is the state with the largest # of micro/brewpubs  
> per  
> capita?

As I understand, and I'm sure I'll be corrected if I'm wrong :-),  
Vermont has the largest number of micros/brewpubs per capita:

Population: circa 550,000  
Micros/Brewpubs:  
  Catamount  
  Vermont Pub & Brewery  
  Mountain Brewers (Long trail ale)  
  Otter Creek

2 others in brattleboro I believe, but only counting the 4 above,  
we get about 1 micro/brewpub per 150,000 residents.

Rich

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Richard Akerboom Domain: boomer@sylsoft.com or akerboom@dartmouth.edu  
Sylvan Softwareuucp: decvax!dartvax!sylsoft!boomer  
Mechanic St. Phone: 802-649-2231  
P. O. Box 566 FAX: 802-649-2238  
Norwich, VT 05055 USA

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Date: Thu, 28 May 92 22:09:40 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Wort Chiller Lengths

In response to the query about wort chiller lengths, I decided to work out an answer (my specialty is thermal hydraulics). It is rather more complicated than one might think. In fact, my entire response is about 200 lines long! I'm thinking about submitting it to Zymurgy (does anyone have any experience with submitting articles that they would like to share?).

Anyway, since it is so long, and since I may submit it for publication, I have decided not to post it right now. I will probably post it eventually. If anyone would really like to see it now and will promise to me that they won't usurp my rights to it, I will send it by email.

Dr. Michael L. Hall  
hall@lanl.gov

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Date: Thu, 28 May 92 14:38:22 pdt  
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>  
Subject: Volume to weight conversions

In hbd 889 ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU asked

>So can anyone answer the question, how many cups of corn  
>sugar equal (approximately) one pound? Thanx in advance.

Along the same lines, does anyone have an approximation for how many  
teaspoons of hops there are in one ounce?

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End of HOMEBREW Digest #891, 05/29/92  
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Date: Fri, 29 May 92 10:31:58 EDT  
From: davism@hns.com (Davis McPherson)  
Subject: pilgrimage to mecca

Greetings fellow brewers,

i will be travelling to Seattle in early june for a week of RnR  
and hanging out in beer joints. if some you northwest USA type  
of guys could email your favorite joints (bars or micro-brewies)  
i will raise my glass and toast you all while i'm there.

thanx in advance

davis

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Date: Fri, 29 May 92 9:44:18 EDT  
From: tix!roman@uunet.UU.NET (Daniel Roman)  
Subject: Re: Calories in homebrew

I had just recently finally gotten around to trying to decipher the post about determining calories in homebrew which was presented a few digests ago. It seems much to complicated and in some areas does not make any sense to me. If I was given a true/false test in chemistry and the question was "Is this the formula for determining calories in homebrew" I would have guessed false.

Anyway, that formula really is no good to me since there is too much work involved to come up with a number just out of curiosity. Anyone have a formula which approximates the number of calories just based on the OG and FG. I envision something along the lines:

$$\text{calories per oz} = X * (\text{OG} - \text{FG}) + Y * \text{FG}$$

where X is the calories per specific gravity unit and Y is the calories contributed by residuals per specific gravity unit.

The program I use to record my recipes calculates the % alc. (by weight or volume obviously) from the OG and FG figures already. I would just need an approximation for the value of Y and a number for the value of X (number of calories per oz. based on the % alc. as determined from the SG scale).

It should be easy to come up with approximations shouldn't it? After all, if it's off by as much as 10% that's no big deal (to me at least).  
- - -

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Dan Roman |///Internet: roman\_d@timeplex.com  
Timeplex Inc. |///// GENie: D.ROMAN1  
Woodcliff Lake, NJ | /XX/ Only AMIGA! Homebrew is better brew.  
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Date: Fri, 29 May 92 9:06:51 PDT  
From: winter@cirrus.com (Keith Winter)  
Subject: Hops in SN Pale Ale

Steven Boege asks:

> Greetings,  
> Would someone please tell me which hop varieties are used in Sierra  
> Nevada India Pale Ale and in Dinkel Acker Dark.  
> Thanks,  
> Steven J. Boege

According to the information I got when I toured the brewery, SN Pale Ale uses two forms of Cascade Hops. The boil uses an experimental, high-alpha Cascade and regular Cascade Hops are used for aroma.

A note about the post boil hopping: they use whole leaf hops as a filter stage in addition to flavor. They load a large fitting, that sits in the pipe between the boiling vessel and the heat-exchanger cooling apparatus, with the hops and force pump the wort through it. I guess this works because SN Pale Ale sure had a strong hop aroma.

The thing looks something like this (please excuse the ASCII graphics):

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/ /  
-----/ /-----  
from boiler ----> wort flow HOPS ---->To heat-exchanger  
-----/ /-----  
/ /  
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Keith Winter (winter@cirrus.com)

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Date: Fri, 29 May 92 11:19 CDT  
From: korz@iepubj.att.com  
Subject: Re: yeast questions

Al Taylor asks about yeast:

> 1) Is there a significantly better dry finishing (high or low  
> attenuating, I can never remember the nomenclature) ale yeast  
> than Chico Ale (Wyeast 1056). I have heard good things about it.

I've found that Wyeast Irish Ale (#1084) is one of their most attentive, but it does take a while to finish (i.e. the last few points take a few weeks).

Attenuation is a measure of how much of the sugars a particular yeast will eat. Highly attenuative yeasts will eat even very big sugar molecules, whereas less attenuative yeast will eat only the simplest sugars (like glucose and maltose). There is a two or three page sheet that you should be able to get from your supplier -- heck, it's no secret, maybe if I remember to bring it in, I'll post it.

> 3) (This one is unrelated to my own yeast concerns) If the yeast  
> used for trappist ale is a mixture of several species and/or  
> strains, how would one go about making a trappist from pure  
> culture? Stated differently, what sort of pitching ratios of  
> the different strains should be used.

Trappist Ales are generally made with single-strain cultures. It's Lambics that are made from a variety of strains of yeast as well as bacteria. Generally speaking, most pseudo-Lambic homebrewers use only the three primary organisms, *Saccharomyces Cerevisiae* (I use Wyeast #1056), *Brettanomyces Lambicus* and *Pediococcus Cerevisiae*. If you want to be even more close to the "real thing," then you can buy some *Brettanomyces Bruxellensis* (sp?), but it will cost you a good \$50 or so. The other two can be purchased from G.W.Kent through your retailer.

You may be speaking about the fact that Orval bottles with 5 strains. This is true, but they ferment with only one. I cultured the dregs of several Orval bottles and got starters that tasted very different from each other. I chose the one that tasted most like Orval and brewed a batch with that.

Al.

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Date: Fri, 29 May 92 11:49 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: simple yeast-starter recipe, cherry mead

Greetings

Two quick question for the readership:

1) Can someone post a simple recipe for a yeast starter? I know that I can just use a liter or so of wort, but what if I don't want to brew an entire batch? I know the ingredients; it's the quantities about which I'm concerned. How much extract (prefer volume), how much hops, for, say a quart of water? Can corn sugar (dextrose) be used? (It's easy to measure small quantities, compared to malt extract, which is gooey, and is generally a mess.) I've tried bottling wort, but nasties always manage to get in the bottle, and in a few months I've got a glass grenade on my hands.

2) As a result of the unusually warm spring we've had here in Utah, the cherries are almost ripe already. I'm looking forward to making my third annual cherry beer, and have no shortage of ideas for that one, let me tell you. But, I brewed my first mead this past December, and was thinking that a cherry mead might be nice. Suggestions?

Thanks to everyone for all the great info that comes out in the HBD, and especially thanks to Rob for maintaining the digest. I'd like to mention that I'm grateful that this digest is still being distributed by email, since I have no access to all these r.c.b.-type forums (fora?).

Cheers,  
Chuck

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Date: Fri, 29 May 92 10:27:15 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Bending Tubing

One thing I didn't see mentioned about bending copper tubing is that you can't just bend any old piece of tubing. You need to get tubing that is sold for bending. Then you can use a tree limb, your hands or a tubing bender to make your racking tube.

Another nifty little gadget you can make with 6" of surplus tubing: Drill several 1/16" holes around the tubing about one inch from one end. Stick that end into the outlet of your chiller/racking hose. When racking the holes will suck in air and aerate your wort. No need to shake the carboy after using one of these gizmos.

- Larry Barello

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Date: Fri, 29 May 92 11:56:40 -0600  
From: DAMON\_NOEL/HP0800\_01@mailhub.cs.itc.hp.com@cs.itc.hp.com  
Subject: nastyeast

Thanks for all the feedback on copper coils and yeast care. The answer to the problem I posted a couple issues back is now clear. The batch brewed in the new mash tun with copper coil finally went into the static phase at an FG of 1.006, down from OG of 1.054. VERY strong phenol smell/taste. It seems a fair conclusion that my free liquid yeast culture was contaminated since standard sanitation procedures were followed. 5 gal>>>drain. I think the lesson learned is to plate out any yeast of possibly suspect origin. I am reasonably sure that wild yeast strains somehow entered the original culture. In the plating process do wild yeasts look significantly different from the good guys? I'm sure that bacterial infections would show up but how about the odd yeasts?

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Date: Fri, 29 May 92 15:04:31 -0400  
From: djt2@po.CWRU.Edu (Dennis J. Templeton)  
Subject: Wyeast 3056

In a previous article, wtschant@magnus.acs.ohio-state.edu  
(William R Tschantz)wrote:

>A quik question about Bavarian Wheat yeast from Wyeast. I know that it  
is made  
>of 50 % S. cerevisiae and 50 % S. Delbrucki. My question is when I make  
a  
>starter culture of this will the S. Delbrucki also grow in regular DME  
starter  
>or do I have to have some wheat malt included in the starter for the  
Wheat  
>yeast to grow?  
>  
>Thanks for the Help, Bill

Here is a quick and a long answer from my experience of several months

1) it will grow fine on pure malt extract

2) despite being "50%" of each strain, I was not convinced that my  
original  
pack of 3056 was a 50:50 mix of anything. I took the original package  
(that was 2 weeks past the date on the cover, always refrigerated) and  
opened it sterily and streaked it for single colonies on a malt-agar  
plate.

I got numerous single-colonies, and I expected to be able to tell the two  
species apart by their appearance on the plate, at least after several  
days, since someone here had advised me so. However, nearly all of the  
colonies looked the same, large, wrinkled (after a week) and very pale  
brown. With some scrutiny I picked out a few that were smaller, and when  
re-streaked onto fresh plates this phenotype was retained.

So I got 2 colony types; large and wrinkled, and tiny.

I then grew up a dozen colonies in 200 ml cultures of wort (unhopped,  
sterile) and fermented them out. Upon tasting, all 9 of the large  
colonies  
seemed identical, estery, slightly sweet, with the characteristic  
Weissbier  
cloveyness. The three "tiny" colonies were distinctly different, very  
dry product with little ester taste.

I conclude that there were indeed two organisms, quite distinct, in my  
3056, but at least by the time I got it opened one was vastly predominant  
to the other.

What I've been doing for my weissbiers now is to make two starters, one  
with the "Large" (estery) colony and inoculate that upon cooling the  
wort.

I then inoculate the fermenting wort with the "tiny" (dry, non estery)  
starter at day 3. I want to give the wort a few days to develop the clovy  
tang before hitting it with the other culture.

Has anyone out there similar or different experience with 3056? Does  
anyone

know if wyeast really tries to make it a 50:50 mix?

thanks,  
dennis

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Date: Fri, 29 May 92 11:14:56 PDT  
From: jamesm@chips.com (James Margeson)  
Subject: Brewpub Crawl, San Francisco Bay Area

I thought this might be of interest to people who live in or near the San Francisco Bay Area:

Brewpub Crawl  
Sunday, June 14

Breakfast buffet, 9 am, at Winchester Brewing Co., 820 S. Winchester Blvd., San Jose. The tour visits:  
20 Tanks  
Marin Brewing Co.  
Bison Brewing Co.  
Pacific Coast Brewing Co.  
Buffalo Bill's  
Brewpub-on-the-Green  
and ends up back at Winchester for a dinner buffet. Winchester's Red and Porter will be served on the bus. Price is \$50.

Call Frank or Tam at (408) 243-7561 for a reservation. Deadline is May 31 and it may fill up quickly. Tell them I sent you, and ask them for a tour.

Jim Margeson

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Date: Fri, 29 May 92 15:23 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Beer Head

Would anyone happen to know if allowing beer to ferment with trub present cause a deleterious affect on beer head? I have serious staying power problem with beer head. It is not detergent, it is not grinding grain too fine, it has nothing to do with oils present (since I eliminated all of these). Has water quality anything to do with head?

Frank Dobner

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Date: Fri, 29 May 92 16:49:54 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: G.W. Kent

korz@iepubj.att.com writes:

- > You can get two of the most dominant beasties from G.W.Kent in Ann
- > Arbor Michigan. You'll have to go through your retailer. My
- > retailer charged me \$8 each for Brettanomyces Lambicus and
- > Pediococcus Cerevisiae.

G.W. Kent has a small retail outlet at the warehouse in Ann Arbor. They just won't sell retail by mail. Prices are generally a little lower than the same product in a retail store, but higher than wholesale. (e.g., Coopers Light extract 1.7kg was about \$9 at Kent, and \$12 at a local HB store). It's open 9-6 M-F and 12-4 Sat. Take Morgan Rd. west from Platt just south of the landfill (about a mile south of I-94). They're located at the end of the road, right by US 23.

One question, Al. How do you keep the Brettanomyces and Pediococcus from infecting your other brews?

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Fri, 29 May 92 19:28:22 EDT  
From: perley@easygoer.crd.ge.com (Donald P Perley)  
Subject: hops, water

> Re. a question on hops: The first year will not yield any hops to  
speak  
>of; it takes at least 2 years before you get any measurable harvest, and  
it  
>is also dependent on the type of hops. Cascade grows faster in general  
than

My hops, of questionable descent, but somewhat Saazish were obtained from  
the farm of a family of Czech descent. They had been growing on their  
farm  
since prohibition :-). Anyway, it yielded 8 ounces the first year.  
That is, I planted the root in the fall, and harvested 8 ounces the next  
September. They claimed the fall is the best time to take root samples  
and  
plant them. I guess the commercial guys take them in the fall and sell  
them  
in the spring? I have never heard of commercial roots being available  
in the fall.

-don perley

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Date: Fri, 29 May 92 19:32:04 GMT  
From: martin wilde <martin@daw\_302.hf.intel.com>  
Subject: Re: Re: State with most micros/brewpubs per capita

Not to be outdone:

> As I understand, and I'm sure I'll be corrected if I'm wrong :-),  
> Vermont has the largest number of micros/brewpubs per capita:  
>  
> Population: circa 550,000  
> Micros/Brewpubs:  
> Catamount  
> Vermont Pub & Brewery  
> Mountain Brewers (Long trail ale)  
> Otter Creek  
> 2 others in brattleboro I believe, but only counting the 4 above,  
> we get about 1 micro/brewpub per 150,000 residents.

> Rich

Oregon ---

Population: circa 3,250,000  
Micros/Brewpubs:  
Widmer Brewing/BrewPub (2) - Portland  
FullSail Brewing/BrewPub (2) - Hood River, Portland  
Bridgeport Brewery/BrewPub - Portland  
Oregon Trail Brewery/BrewPub - Corvallis  
SteelHead Brewery/BrewPub - Eugene  
Deschutes Brewery/BrewPub - Bend  
Umpqua Brewery/BrewPub - Roseburg  
Rogue Brewery/BrewPub (2) - Ashland, Newport  
Portland Ale/BrewPub - Portland  
McMenamins - (10) - Hillsdale, Salem, Eugene, Roadhouse, Oak Hills,  
Edgefield,  
Lincoln City, Fulton, Highland, Murray Road.

There maybe 2 others I believe, but only counting the 22 above,  
we get about 1 micro/brewpub per 147,000 residents...

If you just look at Portland metro area alone:  
15 Micros/BrewPubs/1.5 million people, you get 1 micro/brewpub per 100,  
000  
residents. People have said there are more McMenamins Pubs/Brewpubs in  
the Portland area than McDonalds... (better food at least - A pint of  
ale beats a BigMac anyday!!!).

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End of HOMEBREW Digest #892, 06/01/92  
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Date: Mon, 1 Jun 92 08:01:37 -0600  
From: Jason Goldman <jason@gibson.sde.hp.com>  
Subject: Re: simple yeast-starter recipe, cherry mead

Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU> writes:  
> 1) Can someone post a \_simple\_ recipe for a yeast starter? I know  
that I  
> can just use a liter or so of wort, but what if I don't want to brew an  
> entire batch? I know the ingredients; it's the quantities about which  
I'm  
> concerned. How much extract (prefer volume), how much hops, for, say a  
> quart of water? Can corn sugar (dextrose) be used? (It's easy to  
measure  
> small quantities, compared to malt extract, which is gooey, and is  
generally  
> a mess.) I've tried bottling wort, but nasties always manage to get in  
the  
> bottle, and in a few months I've got a glass grenade on my hands.  
>  
I've found it useful to keep a bag of \*dried\* malt extract around just  
for  
making starters. I'm not a chemist or anything so I don't measure it in  
any real detail, but for a quart I'd use something on the order of 1/4  
cup.  
I sometimes use a couple of hop cones. Or not.

Jason  
jason@gibson.sde.hp.com

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Date: Mon, 1 Jun 92 10:11:09 EDT  
From: karp@ground.cs.columbia.edu (Peter Karp)  
Subject: State with the most ...

Just to confirm the brewpub tally for Vermont: There are 2 brewpubs in Brattleboro, The Latchis and Three-Dollar Dewey's. I think they are on the same block giving Brattleboro,VT the honor of the only city with 2 brewpubs on the same block.

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Date: Mon, 1 Jun 1992 09:14:21 -0500  
From: John Palkovic <johnp@lupulus.ssc.gov>  
Subject: Aeration of chilled wort

In HBD #892 Larry Barello <polstra!larryba@uunet.UU.NET> writes:

LB> Another nifty little gadget you can make with 6" of surplus  
LB> tubing: Drill several 1/16" holes around the tubing about one inch  
LB> from one end. Stick that end into the outlet of your  
LB> chiller/racking hose. WWhen racking the holes will suck in air and  
LB> aerate your wort. No need to shake the carboy after using one of  
LB> these gizmos.

Not a bad idea. Here is another way.

I have been getting excellent aeration by racking the chilled wort from my boiler into a small funnel resting atop my carboy. By directing the stream against the side of the funnel, you get a significant amount of vorticity in the fluid mass in the funnel. This creates a falling tubular wort stream below the funnel, which tends to break up into small droplets.

-John Palkovic

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Date: Mon, 1 Jun 92 9:15:33 CDT  
From: kerl@cmack.b11.ingr.com (Dan Kerl)  
Subject: dehumidifier water for brewing...

As I understand it, condensation water from refrigeration equipment (particularly air conditioning equipment) has been identified as the habitat of the pathogen responsible for causing "Legionaire's Disease". I suspect that a prolonged boil would wipe this out. Another thing that I've noticed about condensation water is the funky "plastic-like" odor it carries, probably resulting from all the airborne junk that gets sucked-in to the appliance along with the moisture-laden air. A decent activated-charcoal water filter might extract this. All in all, condensate could be a good source of soft water, if it can be cleaned-up. After all, you could always say "It's in the water.." ;-)  
Dan Kerl  
kerl@cmack.b11.ingr.com

(break to fast-paced '60-style action music with bongos...)  
"See that big old bear over there, lappin' up all that good ol' country water? Why, they say he can drink 30 gallons of water a day. Sure makes a big hairy guy like me thirsty, which is why I like to wrap my lips around an ice-cold edible bottle of good ol' country Bear Whiz Beer. As my daddy told me, 'son, it's in the water - that's why it's yellow!' Bear Whiz Beer!"  
(Bear Whiz Brewery St. Louis Mo)

-- Proctor, Bergman, Ossman & Austin  
a.k.a. the Firesign Theater

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Date: Mon, 1 Jun 1992 11:18:02 -0400 (EDT)

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

**Subject: small break**

There was very little break material in the batch I brewed last night, and I was wondering why. It had 9 lbs. 2-row, .75 lb cara-pils, and .5 lb. munich. Infusion mash at 155, 90 minute boil, chilled with copper wort chiller. This produced less than 1/3 of the usual trub. The difference may have been the hops; they were in grain bags, rather than loose. Would the reduced surface area make that much of a difference in the break production?

Russ Gelinias  
SSC/OPAL  
EOS  
UNH

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Date: Mon, 1 Jun 92 08:42:27 EDT  
From: sfw@trionix.com (Scott Weintraub)  
Subject: Beer in L.A.

HI,

I will be heading off to LA for the Society of Nuclear Medicine meeting next week...Where should I go for the best local brews??

Thanks...

--Scott Weintraub

btw, can I find Chinook Beer or barley wine there?

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Date: Mon, 1 Jun 92 11:47 CDT  
From: korz@iepubj.att.com  
Subject: Re: Brett & Pedio

Spencer asks:

>One question, Al. How do you keep the Brettanomyces and Pediococcus  
>from infecting your other brews?

Up till now, I have simply used the same sanitation techniques that I've  
always used. I plan to use the 15 gallon HDPE fermenter I'm using for  
the pseudo-Lambic, *\*only\** for pseudo-Lambic. Martin Lodahl has  
successfully  
brewed pseudo-Lambics followed by non-Lambics and has reported no  
infections.  
Since this 15 gallon primary is HDPE, I'm hesitant to use it for non-  
Lambics.  
I will soon be using 5 gallon glass secondaries, but will not fear using  
them later for non-Lambics since I have more confidence in my sanitation  
of  
glass fermenters. By the way, I use two tablespoons of household  
chlorine  
bleach per gallon of water for sanitizing.

Al.

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Date: Mon, 01 Jun 92 12:10:40 CST

From: C05705DA@WUVMD.Wustl.Edu

**Subject: recipe request**

The other day I had a brew from Engalnd, Whitbread I believe, that was a triple stout. It was a good stong sweet/bitter beer you can chew on for a while, and very thick. It made guinness look like a light beer. Does anyone know of how to make such mother's milk? thanks.

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Date: Mon, 1 Jun 92 12:13 CDT  
From: korz@iepubj.att.com  
Subject: Read retention

Frank asks about head retention.

The primary source of good head retention is protein. Dextrins also contribute, but to a lesser extent. Try adding a little wheat malt or flaked barley or steel-cut oats to your mash to increase your protein content and enjoy the pleasure of getting longer-lasting head. For extract brews, you can steep 4 ounces of flaked barley in your boil water at 170F water for 15 minutes before removing the grain and bringing the water to a boil. This will give you a very cloudy beer, so I only do this for my extract stouts and porters in which the color hides the haze.

Another problem may be too much finings. Are you using Irish Moss or another fining agent? My head retention severely decreased when I began using 1/2 tsp of Irish Moss in the boil. I stopped using it, chilled quickly with a wort chiller to coagulate the big proteins but still probably increased the protein content of my beers as compared to those with Irish Moss used. My head retention improved as compared to the beers made with Irish Moss.

Chill haze can be reduced by either fining-out the proteins or by fining-out the tannins. I don't recall which finings work on which molecules, but I'm sure that Irish Moss fines-out proteins and Polyclar fines-out tannins. By fining-out the tannins and leaving the proteins, you could eliminate chill haze while preserving head retention. Could someone post which finings work on which molecules? -- I know it's an electrical attraction of some sort, but I cannot find my notes on it.

Al.

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Date: Mon, 1 Jun 92 10:53:26 MDT  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: Brewpubs in Atlanta?

Quick question:  
Does Georgia allow brewpubs? If so, any notable ones in Atlanta?

- --Eric

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Date: Mon, 1 Jun 92 11:01:56 MDT  
From: Eric Mintz <ericm@bach.ftcollinsco.NCR.COM>  
Subject: Yeast culturing on potatoes?

I was speaking with a lab tech about yeast culturing. He told me that before agar, they used the inside surface of a sliced potato. Anyone out there heard of this? Have you ever tried it? If so, what did you do and how did it work?

- --Eric

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Date: Mon, 1 Jun 92 16:04:02 -0400  
From: bradley@adx.adelphi.edu (Dr. Robert Bradley)  
Subject: formula for calories

Dan Roman asked about a simplified version of George Fix's formula(e) for the caloric content of a 12 oz. bottle of beer in a form which is linear with respect to starting and ending gravity.

Of course, George's formula can be solved in terms of OG and FG only, or in terms of OE and AE only. The answer isn't linear, and no amount of wishing will make it so, especially as there is a term involving OE which is the denominator of a rational function.

On the other hand "every differentiable function is locally linear". This was Newton's great insight (although Archimedes, Gallileo and Pascal, among others, probably had a gut feeling to this effect). If it were not for this important principle, there would be no such thing as an economist. Or at least one who is earning a salary :-)

So....assuming that your original gravity is in the range 1.036 - 1.060, the following is a good approximation to Goerge's Law:

$$\text{calories}/12 \text{ oz.} = \text{FG}[12.876*\text{OE} + 1.324*\text{AE} - 1.42]$$

This still doesn't satisfy Dan's wish for a linear function. However, within reasonable limits (FG in the range 1.005 - 1.015), we can drop the multiplier and constant term to get

$$\begin{aligned} \text{calories}/12 \text{ oz.} &= 12.876*\text{OE} + 1.324*\text{AE} \\ &= 3219*\text{OG} + 331*\text{FG} - 3550 \quad (*) \end{aligned}$$

where OE = hydrometer reading before fermentation, degrees Plato  
AE = hydrometer reading after fermentation, degrees Plato  
OG = hydrometer reading before fermentation, specific gravity  
FG = hydrometer reading after fermentation, specific gravity

With the given example OG=1.045, OE=11.25  
FG=1.010, AE= 2.5,

We hav calories = 148.165 in either case. Of course, we have no reason in the world to trust those final digits. 148 calories is probably even more accuracy than we're entitled to (this is not to casr aspersion on the accuracy of George's coefficients, rather a reflection of the fact that we're approximating a rational function by a polynomial).

For barley wines or ultra-light brews, different fudge factors would be needed, although the numbers won't change too much.

It's interesting to note that original gravity tells almost the whole story when it comes to calories.

Starting Gravity 1.050 Final Gravity Calories in 12 oz.  
1.030 (heavy!) 171  
1.020 168  
1.010 164  
1.005 163  
1.000 (yuck!) 161

Moral, when a yeast eats a sugar, it doesn't use much of the stored energy.

Now a question:

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a number of sources (incl. TCJOHB and George Fix's posting) give  
or use the formula

$$\text{degrees Plato} = (\text{fractional part of gravity} * 1000) / 4$$

(I used it too, to derive formula (\*) from the one above it.)  
Nevertheless, every hydrometer I've ever seen contradicts this.  
1.047 appears to be 12 degrees Plato or even 12 1/4 instead  
of the predicted 11.75.

SO.....are the hydrometers off, or is the formula above just a  
rough and ready approximation? Just curious.

Rob  
(bradley@adx.adelphi.edu)

P.S. I'm embarassed by the fact that the sysop changed the identifier  
that follows my e-mail address to "Dr. Rob..." while I was in Colorado.  
Now he's on vacation and I want to change the thing so as to look a  
little less like the pompous techno-dweeb that I am. Is there any  
Unix guru out there that can tell me how to change that thang?

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Date: Mon, 1 Jun 1992 16:10 EDT  
From: S94WELKER@usuhs  
Subject: FEWEST brewpubs per capita

Washington DC population: 800,000 (more if there's a protest rally)  
Number of brewpubs: 0  
Brewpubs per capita: 0  
Let's see you beat THAT!  
- --Scott

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Date: Mon, 1 Jun 92 16:33:09 -0400  
From: bradley@adx.adelphi.edu (Dr. Robert Bradley)  
Subject: Wyeat datum

Well, I finally got around to trying Wyeast. (You gasp! He's never used Wyeast until now???????) In my defence: I used MeV liquid yeast on a number of occasions when I lived in Canada. As well, for all that Wyeast is the standard for homebrewing today, when I joined this list a scant 25 months ago it was still quite new. Lil' Ole Winemaking Shoppe, for instance, only started carrying it sometime last season (Sept-May). For a shiftless academic sch as myself, it's sometimes hard to keep up with the latest trends.

My analysis Character: 10, Purity:2

I used Belgian Ale yeast (number has been forgotten). With the exception of finishing and dry hopping with a different variety (Fuggles instead of Hallertau or Cascade), the recipe was essentially the same as my usual pale ale. Yet the sample I had at racking (day 5) tasted, well, a bit like Chimay ordinaire or Duvel. It had that slightly thin, slightly hot estery taste that I associate with Belgian beers. And the only thing that was different from IPA was the yeast!

The yeast is more attenuative than the Edme, Munton & Fison and Whitbread. It went from 1.052 to 1.013 in 5 days. With the same mash technique, a similar OG and one of the above dry yeasts, I would normally ferment out at 1.018-1.020 (consequently, my Belgian beer was a little over-hopped, but that kind of suits the style).

The bad news: either I got a bad batch, or this stuff keeps fermenting for a long, long time, even at 70 degrees. By day 25, the yeast was still working away, the gravity was down to 1.010 and the aroma of bananas was unmistakable.

Only one data point, I'll admit, but brewed using a certain degree of control in that the ingredients, techniques, times and temperatures are the same ones that used on many an occasion in my 205 batch career.

I'll just wait and see what happens. Not worrying,

Rob  
(bradley@adx.adelphi.edu)

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Date: Mon, 1 Jun 92 15:52:02 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Wyeat datum  
Subject: Calories in Beer (George Fix)

I hope it was clear from my original post on calories that the formula quoted was not due to me. It is something that has been floating around for a few years. I found out about it at a local MBAA meeting from some folks at AB-Houston. An older and somewhat less accurate version can be found in Vol. 2 of Malting and Brewing Science by Hough, et al.

One of the legacies passed on to homebrewing from home winemaking has been the use of specific gravity as a unit for expressing extract. For wines this makes a good deal of sense as all of the technical research on wine has used these units. Unfortunately, all the work on beer uses different units, namely % extract on a weight to weight basis, or degrees Plato if you like. The only time specific gravity is used is to convert numbers involving weight to ones involving volume. For example, in the formula for calories the specific gravity of beer multiplies the entire term. Without it the formula will give the number of calories per 1/3 kg. of beer. With it we get the number of calories per 1/3 liter, or approximately calories per 12 oz.

What is truly unfortunate is that there no simple way of going back and forth from specific gravity to degrees Plato without directly looking them up in the extract tables. Sometimes the factor of 4 is cited, and it does work for some values. Thus a wort which is 12 deg. Plato has a specific gravity of 1.048, and  $48 = 12 * 4$ . A quick glance at the extract tables shows the number 4 does not give very good results for other values. What this means is that the classic beer formulas like Balling's and others can not be accurately expressed in terms of gravities. In fact, most of the formulas I have seen which use gravities have come from winemaking. They work well there, but they are highly suspect when applied to beer.

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Date: 01 Jun 1992 15:40:26 -0600 (MDT)

From: JLAWRENCE@UH01.Colorado.EDU

**Subject: Brewing supply stores**

Can anyone out there in the Boulder County, Colorado area recommend a good brewing supply store? I live in Longmont, about 20 miles NE of Boulder.

Alternately, I work in Denver. Any good ones in the mid-Colorado Blvd. area (near Leetsdale, Alameda, Monaco)?

Thanks.

- Jane

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Date: Mon, 1 Jun 92 15:16:17 PDT  
From: tahoma!dgs1300@bcstec.ca.boeing.com (Don Scheidt)  
Subject: re: Kriek 'n' yeast

In HOMEBREW Digest #890, Thu 28 May 1992:  
>Date: Wed, 27 May 92 15:52:48 EDT  
>From: waflovers@quantum.on.ca (Bill Flowers)  
>Subject: Kriek Lambic and weiss beer

>Has anyone tried the Brewferm Kriek kit (from Belgium)? How close is it to  
>the wonderful Kriek Lambic I tried? It isn't cheap (Cdn\$20.59) esp. as it  
>makes only 12L (instead of the normal 19L). I plan on starting it this  
>weekend to generate those "gallons" my wife wants for the hot weather.  
>  
>It calls for some sugar (500g I think), but I was thinking of substituting  
>alfalfa honey. I think it will give me the light body called for (which  
>DME wouldn't) without the off flavours of corn sugar. Comments?

It ain't cheap, and you won't get a typical 'commercial' Kriek. I used two  
cans (3 kg) of the Brewferm Kriek, \*no\* sugar, a touch of Tettnanger hops at  
the very end of the boil for aroma (the extract is already is hopped), and  
DME at bottling (again, no sugar -- I'm still bottling and priming the hard  
way, so I use dried malt extract instead. Cornelius kegs and CO2 are still  
down the road for me :-). This was for a standard 5-gallon batch.

>Which reminds me, what about the yeast in the Kriek kit?

It's the usual dried yeast - the packet that came with mine even says "made in England" on it. I used Wyeast Belgian Ale yeast, and the results  
were quite good - probably the best beer from extract I've made yet (take that with a grain of salt - I've only made half-a-dozen batches so far!)

I did a single-stage primary fermentation, and bottled at 1008 FG. I tasted  
the bit that was left over after bottling, and was pleasantly surprised at  
the dryness and finish of the still-immature beer. I tried one after three  
weeks in the bottle - again, pleasantly surprised. It isn't a Kriek-Lambic  
by any stretch of the imagination, nor a Kriek-brown-ale (like, say, Liefmans). It's more like a cherry-flavoured pale ale - imagine something  
like De Koninck, the pale ale of Antwerp, with a noticeable cherry component  
to it. Also surprising was that it clarified very easily - in fact, I didn't add any clarifying agents to the boil. In another three weeks, I will have two cases (minus one bottle!) of wonderful cherry ale for summer  
imbibing. The Brewferm extracts are pricey, but then, Belgian ales in the  
USA are pretty expensive anyway. Still worth it, IMHO.

> The difficulty is obtaining the proper yeast(s) (can it/they be  
obtained  
>commercially at all?). If I know which Wyeast to order my brew store  
will  
>special order it for me. They normally only carry 5 strains.

Arrgh - I can't remember the catalog number of Wyeast's Belgian Ale  
yeast.  
I think it was #1056. I hope I'm not confusing that with Wyeast's  
Bavarian  
Weiss, #3056 I think.

More on yeastie beasties:

>Date: Wed, 27 May 92 21:58 CDT  
>From: arf@ddsw1.mcs.com (Jack Schmidling)  
>Subject: Whitbred Yeast...

>  
>Someone just posted an article about Whitbred yeast being a combination  
of  
>several strains. Is this a fact or another momily? Does it apply to  
the dry  
>version?

>  
>I just pure cultured some from a pack of dry and will be pitiching in my  
next  
>batch. If it is true, I just wasted a lot of effort.

Yes, the Whitbread ale yeast is a combination of several strains, not a  
pure  
single culture. I'll gladly pay extra for Wyeast's liquid cultures for  
this  
very reason; you don't get that funky 'homebrew' nose that you get with  
the  
dry yeast. See above re: Belgian ale yeast - which played no small part  
in  
the quality of the finished product.

- - -

Don | Well, it looks as if the top part fell  
dgs1300@tahoma | on the bottom part.  
.!uunet!bcstec!tahoma!dgs1300 | -- Vice President Dan Quayle referring  
to

| the collapsed section of the I-880  
| freeway after the San Francisco  
| earthquake of 1989.

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Date: 1 Jun 92 16:37:00 PST  
From: John Fitzgerald <johnf@ccgate.SanDiegoCA.NCR.COM>  
Subject: mineral content of my water

I've got a quick question for all of you Chem-types that might be reading, or anybody else that knows, of course! I've received a water analysis from my local district office, but all of the concentrations are in g/l. Can anybody tell me how to convert this to ppm? ppm seems to be the standard way that Zymurgy, and TNCJoHB describe water contents, but I couldn't find any conversion formulas.

On a side note, (I realize it is getting kinda late in the year for this, but I've been dying to try one of these), I'd like to try making a holiday spiced ale. If I hurry, will 6 months be enough time? I just got a copy of the Cat's Meow II, and I could use some recommendations for a good recipe.

Any and all input is appreciated.

John Fitzgerald

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End of HOMEBREW Digest #893, 06/02/92  
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Date: Tue, 2 Jun 92 08:24:39 EDT  
From: karp@ground.cs.columbia.edu (Peter Karp)  
Subject: Brewing supply stores in Boulder

I lived in Boulder for the summer a couple of years ago and I found supplies as well as an incredible beer selection (international & micro) at the giant Liquor Mart downtown. Boulder gets the best of both coasts.

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Date: Tue, 2 Jun 1992 9:20:25 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: beer warmer

Some people use the "wet t-shirt and pan of water" method to keep their carboy cool in the summer heat. I have just the opposite problem; my brewroom stays at 60 degF in the summer (in the winter it's heated).  
Wyeast  
1056 (Chico Ale) just doesn't seem to like it that cold; it was \*very\* slow to start, and not making any krausen at all. Not wanting to move 6.5 gallons of beer to a warmer spot, I instead filled 6 gallon-jars with hot tap water, and surrounded the carboy with them. This morning the little carboy closet is 68 degF, and there's a nice krausen. I suppose it might also work the opposite way with ice-water in the jars.

Russ

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Date: Tue, 2 Jun 92 09:19:04 -0500  
From: yoost@judy.indstate.edu  
Subject: McEwan Scotch Ale

I had a bottle of this stuff last night and I'm Impressed.

Very little head, but well carbonated, very crisp but my tastebuds are confused. Help.

Anyone have a recipe or know anything about this wonderful stuff ?

John Yoost - Brewer/Programmer

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Date: Tue, 2 Jun 92 7:41:13 PDT  
From: Steve Waite <steve@hpnmsmw.sr.hp.com>  
Subject: Mineral Analysis

In HBD 893 John Fitzgerald <johnf@ccgate.SanDiegoCA.NCR.COM> asks:

>I've got a quick question for all of you Chem-types that might be  
>reading,  
>or anybody else that knows, of course! I've received a water analysis  
>from my local district office, but all of the concentrations are in g/  
>l.  
>Can anybody tell me how to convert this to ppm? ppm seems to be the  
>standard way that Zymurgy, and TNCJoHB describe water contents, but I  
>couldn't find any conversion formulas.

To convert from g/l to ppm multiply by 1000. For example: 0.100 g/l of  
CaCO<sub>3</sub>  
would be equivalent to 100 ppm carbonate hardness. Are you sure the  
numbers  
are in g/l and not mg/l? My water analysis list the mineral content in  
the  
latter ( mg/l ). In this case the conversion is really simple ( you  
multiply  
by 1 :-).

Steve Waite

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Date: Tue, 2 Jun 92 09:26:24 MDT  
From: meh@cygnus.ta52.lanl.gov (Mary E. Hall)  
Subject: Re: FEWEST brewpubs per capita

S94WELKER@usuhs writes:

> Washington DC population: 800,000 (more if there's a protest rally)  
> Number of brewpubs: 0  
> Brewpubs per capita: 0  
> Let's see you beat THAT!  
> - --Scott

Ok. I can beat that:  
State of Texas population (1990 census): 16,986,510  
Number of brewpubs: 0  
Brewpubs per capita: 0

Of course, we're talking about magnitudes of zero, but I still think I've got you beat!

Mary Hall

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Date: Tue, 2 Jun 92 10:53 CDT  
From: korz@iepubj.att.com  
Subject: Re: Wyeast datum

Rob writes the following about Wyeast Belgian Ale yeast:

>The yeast is more attenuative than the Edme, Munton & Fison and  
>Whitbread. It went from 1.052 to 1.013 in 5 days. With the same  
>mash technique, a similar OG and one of the above dry yeasts, I  
>>would normally ferment out at 1.018-1.020 (consequently, my Belgian  
>beer was a little over-hopped, but that kind of suits the style).  
>

>The bad news: either I got a bad batch, or this stuff keeps fermenting  
>for a long, long time, even at 70 degrees. By day 25, the yeast was  
>still working away, the gravity was down to 1.010 and the aroma of  
>bananas was unmistakable.

Aside:

First of all, I'd like to point out that I'm not at all affiliated  
with Wyeast, other than being a satisfied customer.

It appears that too many Wyeast users blame the yeast for infections  
rather than their sanitation techniques. I've been using Wyeast for  
three years and have yet to have an infected batch since starting to  
use Wyeast (except for one made with Munton & Fison Dry Yeast). The  
four years of dry yeast brewing prior to that, had many infected  
batches, but then again, I was less-skilled back then also.

I don't recall how long it took a recent Chimay-clone to ferment out  
using Wyeast Belgian Ale yeast, but I think it may have been a bit longer  
than most. The problem with the banana aroma is because you are  
fermenting at too high a temperature. I forget who it was that posted  
this phenomenon a few months ago (Martin maybe?) but I, foolishly,  
confirmed  
it. My ferment was at a consistent 65F and \*that\* was too warm. The  
beer  
turned out quite authentic except for the banana aroma. "Darn!" I said  
to myself, and plan to soon try it again at 57F. The moral of the story  
is:

Ferment Wyeast Belgian Ale yeast well below 65F,  
unless you really like bananas.

Al.

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Date: Tue, 2 Jun 92 11:29:40 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re calorie formula

> We hav calories = 148.165 in either case. Of course, we have no reason  
in  
> the world to trust those final digits. 148 calories is probably even  
> more accuracy than we're entitled to (this is not to casr aspersion  
> on the accuracy of George's coefficients, rather a reflection of the  
> fact that we're approximating a rational function by a polynomial).

I'd bet you get as much inaccuracy from a typical \$5-10 hydrometer as  
from  
the mathematical approximation; I would assume any report of specific  
gravity to have a possible error of +/- .002 (effectively, ~5% for  
typical  
changes in gravity), given the coarseness of the markings and the  
difficulty of finding the meniscus precisely. But 5% is still likely to  
be  
about as precise as a dieter can measure (absent a scale that is  
inconveniently large to carry to meals).

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Date: Tue, 2 Jun 92 8:23:59 PDT  
From: tahoma!dgs1300@bcstec.ca.boeing.com (Don Scheidt)  
Subject: Re: mecca

in HOMEBREW Digest #892, Mon 01 June 1992:

>Date: Fri, 29 May 92 10:31:58 EDT  
>From: davism@hns.com (Davis McPherson)  
>Subject: pilgrimage to mecca

>

> i will be travelling to Seattle in early june for a week of RnR  
> and hanging out in beer joints. if some you northwest USA type  
> of guys could email your favorite joints (bars or micro-brewies)  
> i will raise my glass and toast you all while i'm there.

mecca!? Hey, that's in Franconia (Germany), with the cities of Bamberg and Forchheim as the main axis! Or maybe the Rheinland, with Duesseldorf and Koeln as the axis ... ;-)

Well, I live in Seattle - Maritime Pacific is a bit over a mile and a half from my house, and Red Hook is two and a half miles down the road. Really, Jackson's Pocket Guide to Beer is a reasonably reliable guide, but for maximum pubbing in a small area, check out the Fremont district, home of the Red Door, the Dubliner, the Triangle Pub, and Red Hook's Trolleyman Pub.

The Red Door has the best selection, but is also filled to the rafters with what we used to call yuppies. The food is quite good, and the place is impossible to get into or be heard in (I've nicknamed it the Loud Door) on Thursday, Friday, and Saturday nights. All local breweries are well-represented, and there are also a couple of imports on draught; Fullers ESB is usually among them. The Dubliner - formerly Poor Richard's - is right next to the Red Door, not quite as upscale, but it serves as a sort of spillover pub for those seeking a less-crowded room. Live music has been a part of this venue in the past. Red Hook and Full Sail are available, among others. The Triangle - so named for the shape of the room - is a recent remodel of a dive, and the improvement is substantial. Eight beers on tap, including Full Sail, Red Hook ESB, Maritime Pacific Dark, Pyramid Wheaten, Widmer Hefeweizen, and Guinness Stout. And then there's the Trolleyman, the pub located in the Red Hook Brewery complex, in a building that used to house streetcars (when Seattle had 'em). Strictly Red Hook products on tap, no-smoking room, and quite popular at weekends. In short, Fremont, starting at North 34th Street and Fremont Avenue North, can be the site of a worthwhile pub crawl, with four pubs in walking distance of each other.

There are other pubs scattered around town, including my favourite brewpub, the Big Time, located on University Way N.E. Wonderful, full-flavoured ales are brewed here. Farther afield, there's the Maple Leaf Grill - pub

atmosphere, restaurant-quality food, and Thomas Kemper's Hefeweizen among the dozen taps, the best hefeweizen made in the N.W. (IMHO). Find this one up on Roosevelt Ave. N.E. at 89th. Also good is the 74th Street Ale House, at Greenwood Ave. N. and N. 74th. Or the Latona, at Latona Ave. N. and N. 65th Street, although I don't usually care for the music in the evenings. And then there are two old standbys - Murphy's on 45th, in new, larger premises, and Cooper's, on Lake City Way. All of these pubs will satisfy your desire for N.W. ales and ambiance.

This is a sampling of what's available - I've mentioned mostly neighbourhood pubs, rather than more upscale places downtown.

E-mail me if you need more info, or if you need help finding one of the pubs - or if you need help in emptying a pitcher :-).

- - -

Don | Well, it looks as if the top part fell  
dgs1300@tahoma | on the bottom part.  
..!uunet!bcstec!tahoma!dgs1300 | -- Vice President Dan Quayle referring  
to  
| the collapsed section of the I-880  
| freeway after the San Francisco  
| earthquake of 1989.

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Date: Tue, 02 Jun 92 10:23:55 -0700  
From: Nick Cuccia <cuccia@remarque.berkeley.edu>  
Subject: g/l (re: mineral content of my water)

One of the things that I love about the metric system is how all of the units are tied together. An example of this is the relationship between mass, volume, and length. One liter is (or was originally) defined as the volume of a cube ten centimeters per side. A kilogram was defined as the mass of one liter of water at four degrees celsius (the temperature at which water is at its most dense at one atmosphere pressure). Note that because of a change in the definition of the length of a meter (from a fraction of the distance from the equator to the North Pole to the distance some number of waves travels, these definitions are probably no longer exact, unless the defs of liter and gram were altered, as well. The above is probably close enough for our purposes, however.

Given this, a number with units g/l roughly gives you how many parts per thousand of a compound or ion there are. Dividing this by 1000 gives you parts per million or mg/l.

- --Nick

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Date: Tue, 2 Jun 92 13:15:15 -0700  
From: dreger@sfsuvox1.sfsu.edu (Kurt Dreger)  
Subject: ppm conversion

In response to John Fitzgerald's <johnf@ccgate.SanDiegoCA.NCR.COM>  
question  
on June 2:

1 ppm (parts per million) is equal to 1 mg/l. Therefore,  
1 g/l = 1000 mg/l = 1000 ppm. So just multiply g/l by 1000  
to get ppm.

Good luck,  
Kurt

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Date: Tue, 2 Jun 1992 17:11:09 -0400 (EDT)  
From: TAYLOR@sbchml.chem.sunysb.edu  
Subject: Microbrewpubs in New Hampshire

Does anyone know of any Microbrewpubs in New Hampshire? I'll be passing through next week.

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Date: Tue, 2 Jun 1992 19:01:14 -0400  
From: Nick Zentena <zen%hophead@canrem.com>  
Subject: cooler lauter-tuns

Hi,  
I just finished making a new lauter-tun  
based on a picnic cooler. Does anybody have  
any hints on using this versus my old  
zap-zap unit?

Also whats the best way to clean the pipe.  
Nick

I drink Beer I don't collect cute bottles!  
zen%hophead@canrem.com

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Date: Tue, 2 Jun 92 21:21:45 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: re: mineral content in g/l(?)

In HBD #893, John Fitzgerald <johnf@ccgate.SanDiegoCA.NCR.COM> wrote:

>I've got a quick question for all of you Chem-types that might be  
>reading,  
>or anybody else that knows, of course! I've received a water analysis  
>from my local district office, but all of the concentrations are in g/  
>l.  
>Can anybody tell me how to convert this to ppm? ppm seems to be the  
>standard way that Zymurgy, and TNCJoHB describe water contents, but I  
>couldn't find any conversion formulas.

Are you sure it was in g/L and not mg/L? mg/L is equivalent to ppm.

Anyway, if it was in g/L that's equivalent to parts per thousand.  
Multiply by 1000 to get parts per million:

$X \text{ g/L} * 1000 \text{ mg/g} = 1000X \text{ mg/L} = 1000X \text{ ppm}$

Jon Binkley

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End of HOMEBREW Digest #894, 06/03/92  
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Date: Wed, 3 Jun 92 08:04:55 EDT  
From: rossini%biosun2@harvard.harvard.edu (Anthony Rossini)  
Subject: michigan

Hey! A friend of mine is moving to Ann Arbour (sp?), Michigan, and was wondering about the status of brewing supply stores up there? Any close by, or will he have to start considering mail-order?

Reply via email, I'll forward replies if anyone is interested (not sure this is globally relevant)

thanks in advance,

-tony

- - -

Anthony Rossini - rossini@biostat.harvard.edu  
Department of Biostatistics, Harvard School of Public Health  
677 Huntington Ave, Boston MA 02115 617-432-1056

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Date: Wed, 3 Jun 92 8:38:40 EDT  
From: twilloug@brynmawr.webo.dg.com (Tony Willoughby)  
Subject: Alaskan Beer ?

I'll be vacationing in Alaska in mid-August. I'd love to try any locally produced beer. Anyone know of any brewpubs or breweries that have tours?

Oh, I'll be in Anchorage, Seward and Denali.

- - -

Tony Willoughby | He that buys land buys many stones.  
twilloug@brynmawr.webo.dg.com | He that buys flesh buys many bones.  
| He that buys eggs buys many shells,  
| But he that buys good beer buys nothing else.  
| - An Old English Saw

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Date: Wed, 03 Jun 92 08:27:58 MST  
From: Shirley Thompson <DUSTHOMP@idbsu.idbsu.edu>  
Subject: Choke Cherries

I live in the mountains and the Choke Cherries will be ripe in a couple of weeks. Has anyone ever made beer or wine using Choke Cherries? If so, would it be possible to get your recipe and results. Thanks

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Shirley Thompson | 1910 University Drive | CREN: dusthomp@idbsu  
User Service Center | Boise, Idaho 83725 | Internet:  
Boise State University | (208) 385-4357 | dusthomp@idbsu.idbsu.edu

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Date: Wed, 03 Jun 92 08:34:29 -0700

From: mcnally@wsl.dec.com

Subject: Chimay yeast and bananas

Keep in mind that there are two things that can cause the iso-amyl acetate (banana) (and I could be wrong about the chemical) problem. One is high temperature, but I've fermented batches with Chimay at high temperatures without any problems. The other is insufficient aeration at pitching time. Insufficient oxygen causes some yeast to develop with very thin cell walls, and for some reason completely unknown to me this results in excessive production of the ester.

On the bright side, I've found that the banana taste fades with age.

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-  
Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Wed, 03 Jun 92 09:19:17 -0700  
From: Nick Cuccia <cuccia@remarque.berkeley.edu>  
Subject: s/Divide/Multiply

I don't believe that I said Divide by 1000 instead of Multiply by 1000.  
Blee.

- --Nick

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Date: Wed, 3 Jun 92 11:11:10 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Re: Calories in homebrew

I know that there have already been answers to this question, including disclaimers by George Fix and a nice linearized version with analysis by Robert Bradley, but I thought someone might like to see yet another version of the formulas. These are the same formulas that George Fix gave, except that they have been converted to FG and OG (using the Plato to SG (divide by four) conversion that is not exact according to George). This is probably what Robert did, before he linearized them. Anyway, here they are:

Note that OG and FG are used in the full form (e.g. 1.045). C stands for the calorie content per 12 ozs., and the [alc] and [ext] subscripts signify the fractions from alcohol and extract respectively.

Other definitions:

A = alcohol content of finished beer in % by weight.  
RE = real extract of finished beer in degrees Plato.  
OG = original gravity of the beer.  
FG = final gravity of finished beer.

$76.8 (OG - FG)$

$A = \frac{\quad}{(1.775 - OG)}$

$RE = 250 (0.1808 OG + 0.8192 FG - 1)$

$C_{[alc]} = \frac{1881.22 FG (OG - FG)}{(1.775 - OG)}$

$C_{[ext]} = 3550 FG (0.1808 OG + 0.8192 FG - 1.0004)$

$C = C_{[alc]} + C_{[ext]}$

$C = \frac{0.53 (OG - FG)}{1.775 - OG} + 3550 FG (0.1808 OG + 0.8192 FG - 1.0004)$

Mike Hall  
hall@lanl.gov

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Date: Wed, 3 Jun 92 13:34:42 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: Wyeast Belgian revisited

In hbd 894, Al korz@iepubj.att.com writes:

> It appears that too many Wyeast users blame the yeast for infections  
> rather than their sanitation techniques.

It also appears that too many Wyeast defenders blame the sanitation techniques of users rather than the yeast :-)

I'm (slightly) miffed that Tom would blame my procedures, sight unseen, for my problems. Nobody can be assured of perfect sanitation every time but, as I made abundantly clear in my posting, I used a tried-and-true combination of recipe and technique which, I believe, gave me a pretty good basis for comparison. Meanwhile, Tom actually put his finger on the real problems (slowness of the yeast, high temperature) later in his own post, making this ad hominem all the more unfair.

For the record:

- 1 - Last night (day 29), the fermentation appeared to be finished, the gravity still read 1.010 (no perceptible change in 4 days) and the estery quality seemed to have significantly subsided. I plan to bottle tonight (if I can get it done before the game).
- 2 - I've heard from other users of Wyeast Belgian who agree that the stuff takes a long time to ferment out (you're one of them, Al!) and that it sometimes takes bottle aging to get over an initial roughness.
- 3 - 70 degrees was a ballpark, and for most of the period, it was probably in the mid-high 60s. As Al points out, that's too hot for this strain of yeast.

My patience (and lack of worry), seems to be paying off. I've revised my opinion of Wyeast Belgian upwards and had intended to tell the HBD as much. I think HBD readers who might someday want to try this yeast deserve to know that

- (1) the yeast is slow and
- (2) the yeast might not be happy if you don't have a cellar.

Cheers,

Rob  
(bradley@adx.adelphi.edu)

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Date: Wed, 3 Jun 92 13:36:05 CDT  
From: MILBRANDT\_J@WUMS.wustl.edu  
Subject: Saccharomyces delbrueckii

In response to a message I read in the HBD a couple of days ago, I have a question about the delbrueckii yeast which Wyeast packages in their 3056 packets. I have similarly colony-purified yeast from this packet

which will give the characteristic cloviness which a friend of mine was looking

for. As you stated, other colony isolates give a maltiness which is similar

to many lager yeasts, while colonies of another larger appearance are obviously delbrueckii. The problem is that when he attempted to ferment with yht this

tyeast (please excuse typos, I don't know how to edit on this terminal!  
t)

it stopped about halfway to the expected terminal gravity. Is this characteristic

it stopped about halfway to the expected terminal gravity. Is this characteristic

it stopped about halfway to the expected terminal gravity. Is this characteristic

(sorry) of this yeast, and does it need the other strain to finish out?

It is possible that I simply have a mutant, and could pick more colonies if this is the

case. Perhaps it is this particular strain from Wyeast?

I cannot completely eliminate the possibility that this merely a stuck ferment due to some other factor than the yeast itself. However, he says he has used the 3056 before without this problem. I certainly welcome any comments on this subject.

Thanks,  
tim Fahrner (apprentice typist )y

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Date: Wed, 3 Jun 92 11:43:49 PDT  
From: tinsethg@ucs.orst.edu (Glenn Tinseth)  
Subject: Bananas

To add another data point, my Chimay-clone using the Wyeast Belgian ale yeast was fermented at 58-60 F (measured on the glass outside the carboy)

It was an all grain batch that turned out great but produced copious amts of banana and bubble gum esters during the ferment.

Now four monthes later the fruitiness has subsided to the pleasant level and is very enjoyable. I think it is a characteristic of the yeast and definitely not due to sanitation, especially since the banana aroma is subsiding with age. This yeast was *\*very\** vigourous even at 60 F.

Chimay flavor for \$2.00/gal., I can't complain =:^)

Glenn

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Date: Wed, 03 Jun 92 12:53:39 PDT  
From: florianb@chip.cna.tek.com  
Subject: cooler for lauter

Nick Zentena sez:

Hi,  
>I just finished making a new lauter-tun  
>based on a picnic cooler. Does anybody have  
>any hints on using this versus my old  
>zap-zap unit?

>Also whats the best way to clean the pipe.

I have some hints:

When you get ready to sparge, pour into the cooler your equivalent amount of sparge water at boiling temperature. Add the mash which will be at about 150 F, and stir. The resulting mixture will be reduced in temperature to about 170-180 F. Hot Dog! No fiddling with mash-out!

Leave the mixture with the cooler lid on for about half an hour. Perhaps longer. Then re-circulate about a gallon of the water. It should be very clean. Go ahead and run off the wort as fast as you want to. Be bold! If it slows up, take a kabob skewer and poke the filter bed, or drag across the surface to break up the fine sludge on the top of the filter bed. After all, this is what the big guys do.

Start heating the wort as soon as you have 2 gallons or so. Use a second kettle to catch the remaining runoff. Don't bother with sprinkling sparge water over the bed after it's all run off. If you are worried about the loss of a few sg points, simply add another half pound of grain next time.

The best way to clean the pipe is to disassemble it if it's made of 1/2" fittings and rinse it with cold water. If you do this right away without letting the gunk dry on it, you can get it very clean.

Enjoy the rewards of easier all-grain!

Florian

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Date: Wed, 3 Jun 1992 12:51 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Head retention from Micah Millspaw

There have been some questions about both head retention (beer) and chill haze problems. I think that a large portion of the problem is a lack of lipids in the wort.

Lipids are very important elements for proper beer stability. Lipids are unsaturated fatty acids, this means that they are available to form new bonds with other elements of the wort. Although only a few ppm of lipids are present in finished wort, they can have far reaching effects on factors such as yeast viability, ester formation, gushing and flavour staling. Small variations in brewhouse procedure can produce large variations in wort lipids. Lipids adhere to trub particles ( trub contains up to 50% lipids) and to filter materials. Spent grains are high in lipids. A turbid top runoff from the lauter tun can contain 5 times, and even 40 times as many lipids as the clear wort runoff from the same mash. Also yeast will autolyze if it does not receive small amounts of ergosterol or unsaturated lipids.

North American grown barley malt contains very small amounts of free fatty acids (3.2-3.5 mg/l) opposed to european malts (18-26 mg/l). Insufficient fatty acid levels can result in high esters in the finished product and can also be responsible for gushing problems in the finished beer. The addition of unsaturated fatty acids can cure gushing. While the addition of saturated fatty acids tends to increase gushing. The content of unsaturated fatty acids has a strong influence on the formation of fermentation volatiles, notably the acetate esters. A wort that has been stripped of lipids could produce a beer too high in esters.

I beleive that a shortage of lipids may be a problem that homebrewers encounter because of their obsession with mash extraction yields. This need to eke out every trace of sugar from a mash, leads home brewers to practice wort recycling and or flaufing. These can be risky sparging techniques with regard to hot side aeration as well as stripping lipids from the wort. Recycling is the collecting of the wort as it runs out of the lauter tun and pouring it back over the grain bed. Many brewers

claim that recycling should be done to settle the grain bed. Flaufing is the collecting of the wort as it runs out of the lauter tun, boiling it and then returning it to the top of the grain bed. These practices not only give oppurtunity for hot oxygen and wort reactions, but also strip out fatty acids (which North American grown malts are low in) that are essential for proper yeast nutrition.

I have long felt that mash recycling was a bad thing, in that it tends to remove a lot of large particulate matter that would otherwise be in the boil. I feel that these particles ( husks and grits mostly) provide a place for proteins to clump onto during the boil and then settle out more effectively in cooling.

I have observed much clearer finished wort (cooled) from my boils, when the mashes were conducted with no recycling of wort than from those of other brewers whose worts were made by recycling the mash.

Micah Millspaw 3/31/92

A lack of sufficient lipids will cause the finshed beer to have stability problems one of which is head retention. Above it was mentioned that additions of lipids could cure gushing, I would make it clear that gushing is a head retention problem, and that it causes acn be the same as those responsible for no head formation at all.



Micah Millspaw 6/3/92

ps. Look for more about how chill haze and haze in general ties in with this in future HBDs.

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Date: Wed, 03 Jun 92 18:40:26 -0400  
From: Dave Coombs <coombs@cme.nist.gov>  
Subject: wyeast data

Someone posted the Wyeast data a while ago. Is it in an archive or homebrew FAQ someplace so interested souls can get it?

dave

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Date: Wed, 03 Jun 92 16:58:50 MST  
From: Shirley Thompson <DUSTHOMP@idbsu.idbsu.edu>  
Subject: Problems

I made up two batches of beer about 10 days ago. The first batch (a wheat beer) has been bubbling merrily along. The second batch (a lite ale beer), the yeast is working very very slowly. The first yeast did not appear to work, (I might have added it too soon, before it was cool enough), so I added more yeast. It doesn't appear to be working at all, except the bubbler is raised up. The temp is 65 degrees on the outside of the carboy this morning. Can the yeast be working so slow that I never see the bubbler move? I only time I saw the bubbler move is when I got worried and replaced the bubbler with a cork and shook it up really good. It bubbled for about 10 minutes and then quit. It is inis is only my five and sixth batches of beer. Am I just a then quit. It is in a 7 gallon carboy. This is only my fifth and sixth batche s of beer.

The recipe I used was:

6 lb Malt Brewcon Pale  
1 lb Hop Lite dry malt  
20 gm Tett hops  
15 gn Fuggles Hops  
2 pkgs Mutton/Fison

Am I just a worry wart or should I dump the second batch out and start out?  
Help-p!

-----+-----+-----  
--  
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User Service Center | Boise, Idaho 83725 | Internet:  
Boise State University | (208) 385-4357 | dusthomp@idbsu.idbsu.edu  
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Date: Wed, 3 Jun 92 21:54 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Wort Chillers

Some practical questions about using immersion-type wort chillers:

1. How does one go about cleaning a wort chiller? When I say clean I mean making sure that any solid or liquid foreign matter are removed from the inside of the coils? Initially, I am concerned because I have new equipment (1/2" copper coils and hose) and want to get rid of any possible manufacturing debris or oil present. Would you really want to use detergent (for the same reasons as not using detergent for beer glasses)? If not, what?

2. As far as cleaning on an ongoing basis, would you just do the same thing as recommended for 1) or a reduced instruction set.

There is no thrill greater than making beer from new equipment and drinking it.

I almost underwent a full collapse of both lungs standing in my basement and sucking through 15 feet of vinyl hose and 35 feet of copper coil from a pot of boiling water in the kitchen above. I have improved the siphon process (luckily on a trial run with no real batch at stake) and gave my wife a good belly laugh all at the same time. Up until that my only experience of siphoning was from gas tanks and from primary and secondary fermentation vessels with a meek 4 or 5 feet of hose. The key with these larger scale siphoning jobs is to ensure that the hose has no air pockets of significant size. I would have not relaxed, and worried plenty had this been a full production batch.

Frank Dobner

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Date: Wed, 3 Jun 92 23:19 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Toilet Water, Dry Yeast

To: Homebrew Digest  
Fm: Jack Schmidling

>John Freeman writes:  
> My cellar gets damp and musty in the summer, so I have a constant  
supply  
> of water produced from the de-humidifier. Would this be good water to  
> brew with? Seems like it should be pure unadulterated water....

This question and all the followup have got to be in the same class as  
the hops wine stunt.

Surely this is a jest!

>From: tahoma!dgs1300@bcstec.ca.boeing.com (Don Scheidt)

>Yes, the Whitbread ale yeast is a combination of several strains, not a  
pure  
single culture. I'll gladly pay extra for Wyeast's liquid cultures for  
this  
very reason;

Yes, if one really wants such a combination, it seems a bit of an ordeal  
to  
replicate it.

> you don't get that funky 'homebrew' nose that you get with the  
dry yeast.

I separated your statement into two parts because it is NOT necessary to  
"pay  
extra for Wyeast" to solve the second problem. One can "clean up" dry  
yeast  
with very simple culturing techniques I have described in previous  
articles.  
I defy anyone to find a "funky homebrew nose" in my beer and I have  
never  
used Wyeast or any other commercial "liquid yeast".

BTW, those going to the AHA conference in Milwaukee will have an  
opportunity  
to taste ARF's Generic Ale made with pure cultured, wild yeast. In  
addition  
to a few MALTMILLS, I will be bringing a keg or two of the "WORLD'S  
GREATEST  
BEER". Unfortunately, we have been asked to limit the serving size to  
three  
ounces.

js

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End of HOMEBREW Digest #895, 06/04/92  
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Date: Thu, 4 Jun 1992 08:34:58 -0400 (EDT)  
From: "Peter W. Karlson" <pk@columbus.dfci.harvard.edu>  
Subject: Hop Identification-Sierra Nevada

According to Jack Erickson "Star Spangled Beer" the Sierra Nevada Pale Ale contains cascade, cluster & willamette

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Date: Thu, 04 Jun 92 09:22:53 EST  
From: WAYNE HINES <IWLH%SNYCENVM.bitnet@CUNYVM.CUNY.EDU>  
Subject: Urethane in homebrew

Chemists/Brwers:

A fellow brew buddy would like to know the possibility of homebrewed beer containing urethane? Apparently urethane is a byproduct of quickly fermented beer, so he tells me. He also explained to me that urethane is a carcinogen, any explanation of this would also be appreciated.

Wayno

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Date: Thu, 4 Jun 92 07:47:42 EDT  
From: mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner)  
Subject: mead supplies

Hello Fellow Brewers,

I've decided to try to make a batch of mead since I can't find a commercial variety to buy. I've never tasted the stuff, I'm just curious. --- The problem is I don't know where to find good honey. Does anyone know of a good mail order dealer or a local place in the Balto-Wash. area to buy bulk honey?

Mike Gildner

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Date: Thu, 4 Jun 1992 9:47:49 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: toilet humor

No, Jack, my question about using dehumidifier water was not a joke. My initial feeling was "Ugh, scary stuff", but then I realized it might have some nice qualities, such as never being exposed to chlorine and being very soft. I would certainly use a new clean catch basin, and I would obviously boil the hell out of it before I would use it. So I tossed the question out, and got some good responses. I've decided not to use it, because it will probably have a metallic taste, and there's a question of microorganisms that I don't want to deal with, even with a boil. I'm sort of surprised, though, Jack, that such a passionate "standard brewing practice" debunker as yourself would dismiss a real question about a "non-standard" practice as a joke.

Re. cleaning copper: One of the best pieces of advice I've received from this HBD is to boil copper tubing in a water/vinegar mixture to clean it. About a cup of vinegar in 5 gallons is enough. The tubing comes out shiny. For an immersion chiller, you don't really care about the inside of the tubing. I give it a once over with a steel wool pad and hot rinse after each use.

Micah sez don't recycle the mash. Hmmm. That'll shorten sparging time too. What the heck, I'll give it a try this weekend. Thanks, Florian, too, your dump in boiling water to mash out should speed things up too. (I got sh\*t last weekend for spending too much time in the cellar. :-/

Russ

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Date: Thu, 4 Jun 92 09:50:24 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: michigan

Lots of homebrew here in Michigan. There are several good supply stores in the area. For quick "pick ups" I go to a local "party store" that has a good selection. For major shopping trips, I go to the G.W. Kent retail outlet (they're wholesale only by mail-order), where prices tend to be a little lower (two data points: Coopers Light Extract was about 25% cheaper, and I got Fix's book for near wholesale). If you want grain, there's a supply shop about 20 minutes south of Ann Arbor that has a roller mill in the back, and will sell you crushed grain for the same price that Kent sells it uncrushed (in small quantities).

We have an active homebrew club, the Ann Arbor Brewer's Guild, with about 70 members, for which I serve as the e-mail contact. Josh Grosse (a frequent HBD contributor) and I are now co-editing the newsletter, as well. July will see our annual BeerBQ, complete with a pig roast.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Thu, 4 Jun 92 08:06:52 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Re: Wyeast Belgian revisited

This thread brings up a valid point about problem solving via the hbd. Problems can often be attributed to technique, but also to bad luck. A good technique may work well for years before a particularly hearty wild yeast or bacteria infects your brew. I say the technique is "good" because it worked for years. Often, a single variable will change for the instance the brew turned bad, and the brewer will blame that variable, when it may have nothing to do with the problem.

I guess the point is that if you have a problem, try to be as scientific about it as possible (i.e. don't jump to conclusions). If you're commenting on someone else's problem, do the same. We don't need to run off half-cocked (or half-crocked) yelling "fire" in a crowded theatre house.

As far as Wyeast related problems go, I'm inclined to believe slow starts are much more of an issue than purity. Just MHO.

Norm

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Date: Thu, 4 Jun 1992 09:00 PDT  
From: BOB JONES <BJONES%NOVAX@NOVA.llnl.gov>  
Subject: Immersion chillers and long siphons

In response to Frank Dobner questions :

Twice this month I have heard similar concern about cleaning the inside of an immersion cooler. After further questioning, I discovered that some brewers wrongly think you should place the cooler in a bucket of ice water and flow the hot wort through the inside of the cooler. Listen up brewers, you immerse the cooler IN the hot wort and run the cool city water through the INSIDE of the cooler. That way you don't need to worry (assuming any of REALLY worry) about cleaning the cooler. I ask the first person who was doing this if he had a hard time connecting up to the 3/4 inch hose fittings and he said. yeah. I ask if he stopped to think about why there were garden hose fitting on the cooler to start with? He had no comment, just this pie in the face look. On you other problem, Frank, of long siphoning. Why don't you just start the siphon close to the brew pot, through a short piece of hose. Then just connect that hose to the long hose that leads to the basement or wherever. Gravity will do the rest of the work for you. Also you should be cooling with your immersion cooler in your brew pot BEFORE you transfer to your fermentation vessel to avoid hot side aereation problems.

Milwaukee dreamin,

Bob Jones

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Date: Thu, 4 Jun 92 12:37:15 -0400  
From: djt2@po.CWRU.Edu (Dennis J. Templeton)  
Subject: Wyeast Delbrukii

In response to todays post about a home-cultured *S. delbrukii* not fermenting all the way out:

My pure *delbrukii* was a little sweet but not "halfway" (more like 1.010)

.  
Adding the other clone (*S. cerevisiae*) in the real batch produced a drier product, as expected.

I got a private response that said that (as had been discussed here some while ago) some/many folks use a single culture *S. delbrukii* in their wheat beers with good result.

dennis

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Date: Thu, 4 Jun 92 13:26:53 EDT  
From: tbarstow@suneast.East.Sun.COM (Tom Barstow - Sun BOS Software)  
Subject: Stuck lager

I brewed two batches of honey-ginger lager back in late February (see recipe at end), the only difference being the type of yeast used. Wyeast #2007 (Pilsener) is in one; Whitbread Lager Yeast is in the other. The two-stage fermentations seemed to proceed normally, although the colors differed substantially until recently.

I decided to bottle last night and found that the Whitbread-based batch seems to be stuck at 1.019 whereas the Wyeast batch was down to 1.008. I went ahead and bottled the Wyeast batch and boiled 2 tablespoons of yeast energizer with a cup of water and dumped that into the Whitbread batch to see if I could get the fermentation started again. Nothing as of this morning, however.

So what do I do if it is stuck? Electro-shock? Threats? Therapy? It's too sweet to drink (and presumably wouldn't carbonate, either). Please send replies to me directly at tbarstow@suneast.East.Sun.COM since I'm not currently getting the digest itself.

Thanks.

-Tom

Recipe:  
3.5# M&F light DME  
2.5# clover honey  
2t yeast energizer  
2.5 oz ginger root, grated  
1.5 oz Cascades hops (65 min.)  
0.5 oz Cascades hops (3 min.)  
yeast

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End of HOMEBREW Digest #896, 06/05/92  
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Date: Thu, 4 Jun 92 11:40:09 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: Bad News for Keggers, Foxx goes retail

I just placed an order with the good people at Foxx Equipment Co., 1-800-525-2484. I was informed that since I last dealt with them, they have "gone retail". My reaction at first was, "good", however Sally explained that in fact what this means is that they no longer sell to homebrewers at WHOLESALE prices. It seems too many of their retailers complained about us folks going directly to Foxx. She also said that in the last two years sales to homebrewers has become something of a phenomenon at Foxx. In a sense I suppose we're victims of our own success here. Bummer. I think most know that in the past their prices were quite good. Sally says that most stuff is now about double. Their Homebrew Kit, which includes 5lb CO2 tank, 5 gal SS keg, 1 valve regulator, and all the fittings was \$186. It's now \$230. And no, I have no affiliation with Foxx.

Have you heard that restaurant/pub at Wolfgang Puck's Eureka Brewery has been shut down? They're still brewing and bottling though. Boy, I'm just full of good news today, aren't I?

Cheers,  
John

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Date: Fri, 05 Jun 92 08:04:27 -0400  
From: Dave Coombs <coombs@cme.nist.gov>  
Subject: [John Palkovic: wyeast data]

I got a few responses asking for copies of the data and this one with a pointer to an archive.

cheers,  
dave

- ----- Forwarded Message

From: John Palkovic <johnp@lupulus.ssc.gov>  
Message-Id: <199206041418.AA18763@lupulus.ssc.gov>  
To: Dave Coombs <coombs@cme.nist.gov>  
Subject: wyeast data  
Reply-To: john\_palkovic@ssc.gov

>Someone posted the Wyeast data a while ago. Is it in an archive or  
>homebrew FAQ someplace so interested souls can get it?

It was posted in hbd #742. That is available for anon. ftp from  
sierra.stanford.edu:/pub/homebrew/1991/9110.shar.Z.

- ----- End of Forwarded Message

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Date: Fri, 5 Jun 1992 09:04:49 -0500  
From: rwinters@nhqvax.hq.nasa.gov  
Subject: mead questions

I bought a mead kit at the recent "Beer Expo" in DC. The instructions were almost non-existent, and questions abound:

- What kind of O.G. should I expect when adding water to 12 pounds of honey to make 5 gallons?
- Is my 7 gallon plastic brew-bucket OK for a primary, or should I endeavor to clean out one of my old carboys?
- The kit came with Red Star champagne yeast. Can I do better? Should I? Where will the S.G. end up, and how long is it likely to take?
- How does champagne yeast behave, anyway? Should I make a starter?
- What about temperature? I don't have any facilities for lagering, but should I attempt to keep it cool, or just let it go at room temperature?
- I was going to put it in capped champagne bottles. Will this work okay? I think I have a corker (it's sorta inherited, like the carboys), but I've never used it.
- If I wanted to prime this so that it would be a sparkling mead, what should I prime it with? and how much? 3/4 cup corn sugar? Another 1/2 pound of honey? Will the bottlecap keep it in the champagne bottle?
- I was also thinking of adding something for aroma; maybe a nice, fragrant finishing hop, or something herbal. Any suggestions about what to add and when to achieve a nice effect?

Thanks for any and all suggestions!

Rob Winters

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Date: 5 Jun 1992 9:26 EDT  
From: wkb@cblph.att.com  
Subject: Beck's Dark recipe?

Anyone have a recipe for a beer reasonably close to Beck's Dark?

Thanks. -- Keith

| W. Keith Brummett(614) 860-3187 AT&T, Room 3B202 |  
| att!cblph!wkb or, FAX: (614) 868-4021 6200 E. Broad St. |  
| wkb@cblph.att.com R,DW,HAHB! Columbus, OH 43213 |

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Date: Fri, 5 Jun 92 10:18:03 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Maple beer information

After the thread about using maple syrup began a while ago, I thought that it would be good if I could dig up a book which has relevant information on the subject. I'm sorry that I took so long, but my book collection is a mess.

The source is: Wines and Beers of Old New England: A How-to-Do-It History (1978), fascinating even if you never plan on following any of its recipes. The author is Sanborn C. Brown, who has taught many classes on homebrewing at MIT. I don't know if this book is still in print (part of the reason why I feel it would be useful to copy out some of the info), but it's somewhat easy to find used.

The quotes are taken out of order.

"Since maple syrup is about one third water, to use maple syrup as sugar for beers, wines, or ciders increase the volume of the syrup by that amount (1 1/2 cups syrup = 1 cup of cane sugar).

"You can make good 'middle beer' by using the sap just as it comes from the tree in place of the water in the basic beer recipe.... To make a colonial strong beer, boil the sap to one half its volume and use it in place of both the water and the sugar in the basic recipe.... It makes a good light beer."

[the basic recipe is: 1 gal. water, 3# hopped malt extract syrup, boil, six cups sugar dissolved, water added to make five gallons, yeast.]

"When maple beer was made in the old days, it was an early spring beer and was made right along with the syrup and the sugar. This was because sap does not keep well. It molds easily. Its pectin content is high, and if kept for long, it can turn to a soft jelly which inhibits fermentation. However, fresh sap boiled to one half and used in place of water in the usual process of making beer gave the early settlers an excellent strong beer made totally from the products of their own farm. They also made a wine, which they called 'maple mead,' by boiling the sap to 1/10th\*, adding yeast, and fermenting."

[\* Elsewhere, Brown indicates that commercial syrup is sap reduced to 1/40 or 1/50 original volume.]

There is also several pages about collecting maple sap and making maple syrup. I'm intrigued by the idea of making beer directly from slightly reduced maple sap (it makes diluting maple syrup an unnecessary step), and meant to talk to some of the commercial maple producers last winter about buying the unreduced sap. There is also intriguing information about birch sap being collected for its sugar. Some recipes and ideas are included in the book.

There is information on buying and keeping oak storage barrels, making wines, ciders, and beers of all kinds, and lots of historical information on how and why things were done. At the end is a collection of recipes for drinks made with the proceeds of the previous chapters. I highly recommend this book, and if it is out of print, it ought to be put back in print.

AjD



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Date: Fri, 5 Jun 92 09:00:27 MDT  
From: smithey@rmtc.Central.Sun.COM (Brian Smithey)  
Subject: mead supplies

>>>> mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner) writes:

Mike> I've decided to try to make a batch of mead since I can't  
Mike> find a commercial variety to buy. I've never tasted the stuff,  
Mike> I'm just curious. --- The problem is I don't know where to  
Mike> find good honey. Does anyone know of a good mail order dealer  
Mike> or a local place in the Balto-Wash. area to buy bulk honey?

Mike,

I was recently in the same boat, and asked about sources for honey. Many of the responses I received recommended trying a health food store. They often sell honey in bulk (which is a good thing, because you may be buying anywhere from 5-10# depending on batch size and sweet/dry style), and their product is usually raw, unfiltered, unblended honey, another plus.

I brewed up a "sack" mead (strong, sweet style) about 5 weeks ago, using 50/50 wildflower and clover honey. I think I used 8 or 8.5# of honey for a 3 gallon batch, and used Prise de Mousse dry yeast (a wine yeast). Original SG was 1.110, and when I racked it to secondary after 4 weeks it was down to 1.020. It seems to be just about finished, but I'm going to let it sit another 4 weeks or so to clear, and make sure that any warm weather that comes along doesn't cause fermentation to kick in again.

Good luck and happy mead making,

Brian

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Brian Smithey / Sun Microsystems / Colorado Springs, CO  
smithey@rmtc.Central.Sun.COM

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Date: Fri, 5 Jun 92 8:36:58 PDT  
From: Tom Bower <bower@hprnlme1.rose.hp.com>  
Subject: Watney's Red Barrel Recipe please?

Does anyone have a recipe which approximates Watney's Red Barrel? I've seen several Bass Ale recipes float by and in the Cat's Meow, but no Watney's. Line's book full of imitations doesn't seem to have what I'm looking for, either.

I'd prefer an extract + grain tea type recipe, but I'd be willing to try this for my first all-grain. Post to HBD or e-mail as you please!

Tom Bower, bower@hprnd.rose.hp.com

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Date: Fri, 5 Jun 92 11:29:53 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: What goes through an imersion chiller?

Bob Jones says:

>...some brewers  
>wrongly think you should place the cooler in a bucket of ice water and  
flow  
>the hot work (sic) through the inside of the cooler. Listen up brewers.  
..

Bob, ease up, it's a perfectly reasonable thing to do. It has its  
advantages and its disadvantages just as any other method. I depends on  
what you want/need to do.

Advantages:

- the wort is cooled very quickly like in a counterflow cooler, giving  
a good cold break.
- it's a sure thing that the wort is not exposed to infection during  
its most vulnerable time ( 170F < wort > 70F )
- the materials are mostly easy to get (a pot, ice, a coil of copper  
tubing) and there's not alot of permanent`construction' to be done

Disadvantages:

- you need to concern yourself with the cleanliness of the inside of  
the tubing
- you have to jockey yet another pot of water
- you have to come up with an intake tube that will stand up to boiling  
wort
- you have to figure out how to plumb the whole thing together

Carl

When I stop learning, bury me.

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Date: Fri, 5 Jun 92 10:29:11 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re sweet beers from delbrueckii

wrt to comments that isolated *S. delbrueckii* doesn't seem to ferment as far:

after the Red Star lager yeast tests (single-cell cultures showing that the basic yeast is sound, suggesting the off-taste comes from contaminants---done in Boston 2 years ago and reported a few times in previous HBD's) one of the people involved reported other culturing tests that had found (as this one had) that freshly-cultured yeast generally seems less attenuative than yeast that's been through at least one batch of beer. Have any of the people who cultured *SdelB* tried repitching? If so, did you get the same results?

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Date: Fri, 5 Jun 92 12:20:46 EDT  
From: "Theodore R. Jackson Jr." <tj2d@mtaac.bme.Virginia.EDU>  
Subject: Wyeast problems (Re: Wyeast Belgian revisited)

I have also encountered problems (infections) using Wyeast liquid cultures. At first, I attributed the problems to poor sanitation techniques although I never had a problem in any of the 18 previous batches brewed with Whitbread ale yeast. However, a recent attempt to culture Chimay yeast directly from the bottle has lead me to believe otherwise.

The three times I used Wyeast cultures, I produced beers with a horrible aftertaste (one that would stay with you for 1-3 days). The attempt to culture Chimay produced the same aftertaste in the starter. I tossed the starter down the drain. The Chimay yeast was presumably dead and something else started growing.

This leads me to the point that no matter how well one sanitizes equipment, the yeast population still has to be large enough to out-produce anything else living in the fermenter. I really already knew this, but disregarded advice to first pitch the Wyeast into a starter before pitching into the main fermenter. I ruined four batches of beer because of slow starts.

It might be worthwhile to prepare a small (starter size) batch (usual sanitation procedures) and allow it to sit with a fermentation lock and no yeast. If the resulting infection is similar the problem infection (method to be determined by you, taste was enough for me), you can point a finger at the wild things living in your kitchen.

Ted Jackson

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Date: Fri, 5 Jun 92 10:28:21 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: I'm off to Belgium

Yo Brewers,

I've decided to do it. Yesterday I purchased tickets to Brussels (round-trip, sigh). Anyone out there have suggestions as to what places are must see?? Specific info like names & addresses would be useful since I'd like to make arrangements before departing.

Please email me directly.

Thanks,  
CR

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Date: Fri, 05 Jun 92 15:02:19 EDT  
From: Jay Hersh <herh@expo.lcs.mit.edu>  
Subject: recycling the mash

Russ said:

> Micah sez don't recycle the mash.

Guess I missed this. Why not?? I thought recycling the first few quarts before beinging the sparge helps to set the grain bed....

JaH

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Hopfen und Malz, Gott erhalts

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Date: Fri, 5 Jun 1992 16:50:26 -0400 (EDT)  
From: NCDSTEST@NSSDCA.GSFC.NASA.GOV  
Subject: propane questions & esters from low lipids

Ive got a question about propane regulators, flow rates and freezing I am building a kettle burner that will fire my kettle/mash tun as well as heat the sparge water. My burner supplier (Solarflo) states a maximum input fuel rate of one gallon per hour. This is supposedly regulated by a 10" water column pressure regulator (the manufacturer claimed this was about .5 psi). I have seen (and own) a backyard BBQ with a regulator rated at 11" water column pressure. I assume these are not compatible, comments. Also of concern is the ability of the regulator and couplings to supply 1 gal of propane per hour without freezing up. I am trying to gather information on regulators and flow rates so I build the optimum setup. Any info is appreciated.

Re: Micahs Ester post

Its very satisfying to read some technical discussions about brewing in this digest and I thank Micah for contributing to this. I have to question some of the statements, though no flames. I dont see how you can brew well made clear beer without recirculating some runoff from the lauter tun. I am currently using slotted sheet as a false bottom and a 20 minute recirc is mandatory for remotely clear runoff. As for oxygenation and browning reaction of hot wort, it doesnt affect flavor, and unless you are making a very light lager (pils) the resulting darkening of the wort is not significant. I follow the reasoning of particulate matter flocking to the proteins, but why add particulate matter thereby adding hot trub and reducing hop utilization. If you have sufficient amounts of calcium in the boil, the proteins will flock well anyway. As for yeast autolyzing from lack of lipids: this is irrelevant if you are maintaining healthy viable yeast stocks. Yeast need to synthesize (sp) sterols to transition from the respiration phase to the fermentation phase. Yeast will use stored glycogen reserves from the cell interior, respire oxygen and produce the required sterols. The important ingredients are oxygen (which most homebrewers can never get enough of in the wort by shaking) and glycogen stores. Stored yeast (ie Wyeast) deplete glycogen during storage without food and are thus in a position to display inordinant lag times. This coupled with the low O2 in the wort leads to the poor Wyeast ferments. Without adequate supplies of O2, the yeast can feed on the fatty acids present in trub (from the cold break). This is how yeast synthesizes sterols in a low O2 environment (read homebrewing). This is why it is a poor idea to rack off the cold break prior to the end of the respiration stage. This is also why you need a clean, glycogen rich supply of yeast slurry at pitching time. On a related topic, anyone use an oxygen injection system on their chillers? I am designing one now and am looking for tips, ideas that is.

Jim Busch

ncdstest@nssdca.gsfc.nasa.gov

DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!

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Date: Fri, 5 Jun 92 15:28:08 EDT  
From: Tom Fitzgerald <fitz@wang.com>  
Subject: Homebrew archives and issue #718

> Archives were available from netlib@mthvax.cs.miami.edu  
> (Stay tuned for info on a new archive site)

I've got a nearly complete set of archives here, and a brand-shiny-new Internet site (only 85% online, currently) that I want to put them on.

One thing is, my collection is complete EXCEPT FOR ISSUE #718. Does anyone have a copy of this? My past requests for this have gone unfulfilled, and even the mthvax archives didn't have it. Send #718 to me, and I'll name my next router after you.

- - -  
Tom Fitzgerald    Wang Labs fitz@wang.com    "I went to the universe today;  
1-508-967-5278    Lowell MA, USA    It was closed...."

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Date: Fri, 5 Jun 92 22:38 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Eau de Toilette, Whitbred Yeast

To: Homebrew Digest  
Fm: Jack Schmidling

>From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

> No, Jack, my question about using dehumidifier water was not a joke.  
My  
initial feeling was "Ugh, scary stuff", but then I realized it might  
have  
some nice qualities, such as never being exposed to chlorine and being  
very  
soft..... I'm sort of surprised, though, Jack, that such a  
passionate  
"standard brewing practice" debunker as yourself would dismiss a real  
question about a "non-standard" practice as a joke.

I sort of suspected it was not a joke but having been sucked into two  
others,  
I didn't want to seem like I was taking the bait.

However, although your motivation may be in line with my passion for  
experimentation, the reality of dehumidifier soup as a serious  
possibility  
for brewing really does stretch credibility. It would be fun to streak  
a  
petri dish with a drop of that water but like you said most of that  
stuff  
would be killed by boiling.

That aside, the volume of air that passes through a dehumidifier to  
produce  
five gallons of water is staggering and most of the particulate matter,  
dead  
or alive, ends up in the water.

What seems like a free water distiller at first glance also happens to  
be an  
air filter by default. I think I would rather take my chances with rain  
water if I had a water problem and could not afford to buy distilled  
water.

.....

#### PURE CULTURING WHITBREAD YEAST

I recently pure cultured some dry Whitbred yeast and the following is  
what I  
learned.

First of all, I would not have started the project if I had known that  
is  
consists of three different strains. I was simply looking for something  
different to try.

The initial results of the streak plate were colonies of a typical,  
white

yeast with no detectable, visual difference. I made some slants from this and brewed a batch of beer that was nominal in all respects. This was about the time I learned that there are supposed to be three strains in there.

Within about a week, both plates developed one colony that is best described as looking like a nipples breast with coarse striations. I assumed this was mold but the striations never developed into the typical fruiting bodies of a mold. The colony just kept growing but kept looking like a yeast.

I discarded the plate from which I took the sample because it could have been contaminated during the process of innoculating the slants. The other plate has never been opened.

The second plate, also developed a slow growing colony of what seems like a yeast and is only differentiated by its very yellow color.

If these two odd balls represent the other "strains", they are a joke because the one in a zillion ratio has got to put there effectiveness in the noise.

I would also suggest that such drastically different morphology would indicate more than different strains, more likely different genera.

Now the most interesting data is that the entire plate is now (day 17) almost completely covered by mold that has developed in the past several days from about 4 colonies not previously identifiable.

As an additional experiment, I sprinkled yeast granules right from the packet onto two plates several days after I prepared the other two plates. Both of these plates now have several mold colonies that are taking over and neither has been opened since inoculating.

The bottom line here is that Whitbread dry yeast seems to be seriously contaminated and there is a possibility that the three strain claim is a hoax. If anyone has cultured this yeast, I would be interested in hearing from you. I am particularly interested in knowing if the yellow yeast and the hairy breast are the other "strains" or just random junk.

Just for the record, similar experiments with Edme never indicated any contamination.

js

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Date: Sun, 07 Jun 92 12:53:16 EDT  
From: "st. stephen" <ST402836@brownvm.brown.edu>  
Subject: Re: State with most brewpubs per capita

Howdy,  
Not to be out-outdone:

>From: martin wilde <martin@daw\_302.hf.intel.com>  
>  
>not to be outdone:  
>  
>> As I understand, and I'm sure I'll be corrected if I'm wrong :-),  
>> Vermont has the largest number of micros/brewpubs per capita:  
>>  
>> Population: circa 550,000  
>> Micros/Brewpubs:  
>> Catamount  
>> Vermont Pub & Brewery  
>> Mountain Brewers (Long trail ale)  
>> Otter Creek  
>> 2 others in brattleboro I believe, but only counting the 4 above,  
>> we get about 1 micro/brewpub per 150,000 residents.

The two in Brattleboro are Dewey's Ale house and Latches'. Latches beer is fairly ordinary. Dewey's had shut down operations to renevatate their brewery to make it larger -- after only 6 months in business. Guess those Vt's like to drink :^)

Anyway, that makes 6 brewpubs that I \*know\* are in Vt, which works out to 1 per 91,600 residents. Which beats :

>Oregon ---  
>  
[list of brewpubs deleted]  
>  
>here maybe 2 others I believe, but only counting the 22 above,  
>we get about 1 micro/brewpub per 147,000 residents...  
>

>If you just look at Portland metro area alone:  
> 15 Micros/BrewPubs/1.5 million people, you get 1 micro/brewpub per 100,000 residents.

Well, if you consider just the Brattelboro area, which can't have more than 20,000 people, with 2 brewpubs, you get 1 per 10,000 residents!  
Not that it's a contest or anything :^)

-s

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Date: Sun, 7 Jun 92 17:09:40 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Mead Recipe

I'm so happy with my second mead (already!) I thought I'd tell you-all about it.

2ND MEAD (5 gallons)

7 lbs clover honey (60 min boil)  
5 lbs orange blossom honey (60)  
1 lb chopped raisins (dark) (30)  
1 tsp thyme (30)  
1 pak Red Star champagne yeast  
0 yeast nutrient

I don't have my notes with me, but I whipped this up in late February. I have yet to rally up enough wine bottles to bottle it all. However, I did bottle one gallon two weeks ago, priming with half a cup of Welch's 100% grape juice (one additive: ascorbic acid <-- any comments?). I was entertaining last night, and it was so good we opened and finished two bottles. None of my guests had ever tried mead before, and they weren't just being friendly (not even the one who doesn't like wine).

This stuff smells incredible -- slightly orange, slightly fruity, very much like flowers. The grape juice had not fermented out completely (it's not explosive, yet), but neither was it noticeably sweet. The grape masks whatever young-taste the mead still has in it (not much). After two weeks it was lightly carbonated and a very clear pink.

As my first batch of mead (a clovey metheglin) is only about seven months old and not very tasty, I don't have any experience with mature mead yet. Actually, the first one used to taste better, before most of the non-clove flavors aged away. I'm now somewhat skeptic of the theory that you have to age mead a full year. Does anyone else have anything to say about this?

Wassail,  
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

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End of HOMEBREW Digest #897, 06/08/92  
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Date: Mon, 8 Jun 92 09:28:16 -0500  
From: yoost@judy.indstate.edu  
Subject: Recent Steam Beer Clone & McEwan's Scotch Ale

I recently made a steam beer clone using a 'Reasonable recipe' (Extract)  
i used a 2 stage fermentation the first stage lasted about 3-4 days and  
due to the long bottling process i let the second stage go almost 3 weeks  
i use the 90 second airlock test instead of S.G. it was up to about 120  
sec.

between 'blurps' when i bottled. I used 1 cup of DME in boiling water  
(cooled)

for the PRIME (5 gal). This stuff has been bottled and stored at 65-68  
deg.

for about 3 weeks now it is starting to show visible fermentation but  
little

or no head. The taste is wonderful.

The question ..... how is head related to Carbonation ( ^^ replace  
Carbonation).  
??????

The second topic...

McEwan's Scotch Ale - I only got one reply on my post ....

Has no one tasted this stuff ???

This beer has little or no head is this related to my other problem ???

I want to 'Clone' this stuff but I don't want a Steam Beer with no head !  
!

will my steam beer become more carbonated the longer I leave it.

Should I raise the temperature ??? Lower ?? Relax And have another ?

-John Yoost Brewer/Programmer

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Date: Mon, 8 Jun 1992 10:38:24 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: no recycle

I brewed a batch this past weekend, using Micah's advice to not recirculate the first runnings of the sparge. The sparge did run clear after a couple of gallons. There was more break material than a similar batch done the weekend before, in which I did recycle the runnings, but not as much as I expected (although seeing a whole uncracked grain in the trub was a new experience). I'd estimate the no-recycle batch had twice the trub of the recycle batch, but the recycle one had very little trub to begin with. The NR batch seemed clearer going into the carboy, but was still very cloudy. It should be fermented out this week. The R batch is already kegged, and is still cloudy. The NR batch won't be touched until the end of next week.

I'm trying to keep the technique for the two batches as close as possible, with the exception of the recycling, but they're not exact copies, so nothing could come of this. I'll get back to this thread in a couple of weeks with all the gory details.

FWIW, I heard that Dewey's in Brattleboro, VT temporarily closed down because of infection problems, not to increase the brewery size.

Russ

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Date: Mon, 8 Jun 92 11:27:13 -0400  
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>  
Subject: mead

Howdy,

Im ready to bottle my mead now, and I want to add spices.  
Unfortunately, all the recepies I have seen call for a  
strong "tea" of herbs, spices, whatever, to be added just before  
bottling. If anyone has any specific, proven recipies for such a  
tea I would be truly grateful for any such info.

Thanks to all.

Alan

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Date: Mon, 8 Jun 92 11:25:58 CDT

From: gjfix@utamat.uta.edu (George J Fix)

**Subject: mead**

Subject: Origin of Calorie Formula; Numerical Examples (George Fix)

The calorie formula I quoted was derived by the committee on analysis of the European Brewing Congress (EBC). They started with the postulate that the formula should have the following form:

$$\text{cal.} = 3.55 * (c1 * A + c2 * (\text{RE} - 0.1)).$$

In this formula A is the % alcohol by weight (they report this as grams per 100 grams which is our degrees Plato). RE is the real extract measured in the same units, and the term RE - 0.1 represents the residual extract corrected for the ash content. The number 3.55 was a factor associated with the units used (i.e., grams and kcal). It was introduced so that the numbers c1 and c2 would be dimensionless. The latter were determined by a least squares fit using standard mathematical techniques.

The unit used for calories was kcal/1000g (calories per kilogram). This is how beer calories are reported in EC countries. All I did was to convert it into other units. Multiplication by FG (beer specific gravity) takes it to kcal/l, and the liter-oz. conversion factor takes it kcal/12 oz. This is the form I reported, which I rewrite as follows:

$$\text{cal.} = (24.495 * A + 14.2 * (\text{RE} - 0.1)) * \text{FG.}$$

The problems that bothered many was the nonlinear formula for A. Rob Bradley brought this out nicely. Boy if people get worked up by the alcohol formula, they should see what we use for hops. There is not anything even remotely linear about any of them.

As far as the other issue is concerned, I personally do not see anything wrong with the "factor of 4" conversion from Plato to spec. gr. The only point I wanted to make was that it was not exact. In particular, Mike Hall's analysis seems entirely reasonable.

Perhaps the following examples might clarify these issues a bit. The data was taken from the German trade journal Brauindustrie. Their column "500 Biere aus aller Welt" gives numerical profiles of beer brewed throughout the world. The measurements were done at Weihenstephan so the numbers are very good. The only exception was Michelob whose data I got from AB. The numbers are in % by weight (grams per 100 grams), except those for calories.

Paulaner Salvator

- - - - -

Measured data:

OE = 18.3 (1.076 or 1.073 for the factor of four types)

RE = 6.78 (1.027)

AE = 4.24 (1.017)

A = 6.17% wt.

kcal/1000g = 693

kcal/12oz. = 693 \* 1.017 \* 12 / 33.8144 = 250.1

Balling's formulas:

RE = .8192\*4.24 + .1808\*18.3 = 6.78  
A = (18.3 - 6.78)/(2.0665 - .010665\*18.3) = 6.16% wt.  
EBC formula:  
kcal/12 oz. = (24.495\*6.16 + 14.2\*6.68)\*1.017 = 249.9

By the way the linear wine formula  $A=100*(OG-FG)$  gives

$$A = 100*(1.073 - 1.017) = 5.6\% \text{ wt.}$$

I frankly feel most homebrewers could have gotten a better estimate by actually tasting a glass of Salvator and guessing. The wine formulas do better at lower OGs, but my interest in accuracy wanes as well. Having said this I should also say that "acceptable accuracy" falls into the area of personal opinion, and thus is not amenable to rational analysis.

My main interest in formulas for alcohol and calories is for dopplebocks and barley wines. I wanted something better than "sloppy Joe" numbers not only to monitor personal consumption, but also as a reference for friends and neighbors who help me drink the beer I brew.

Michelob

- -----

Measured data:

OE = 12.0  
RE = 4.53  
AE = 2.89  
A = 3.81% wt.  
kcal/12 oz. = 156

Calculated data:

RE = 4.53  
A = 3.85% wt.  
kcal/12 oz = 158

EKU 28 (!):

- -----

Measured data:

OE = 28.8 (1.124; here the factor of 4 gives 1.115)  
RE = 12.22  
A = 9.42% wt.  
kcal/12oz. = 416.5

Calculated data:

You are not going to believe this, but the formulas for A and kcal/12oz. are almost exact. I leave this as a homework exercise!

The nonlinear term in Balling's formula is also of historic significance. The classical Gay-Lussac theory (see page 161 of my book) predicts a formula like

$$A = (OE - RE)/c,$$

where c is a constant near 2. (Note that OE - RE is the amount of extract fermentated in grams per 100 grams). This is only the case for liquids like wine, which for this purpose may be considered as a simple mixture of glucose (dextrose) and water. Beer wort is far more subtle! This lead to the modern Embden-Meyerhof-Parnas theory of fermentation (pages 175-184)

.

There is a practical issue here as well. Note that the denominator

$$c = 2.0665 - .010665*OE$$

decreases as OE increases. Folks, there is more alcohol in our homebrews than many may realize, especially those with high OEs. Take care.

Off to Milwaukee!

George Fix

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Date: Mon, 8 Jun 92 12:08:29 -0400

From: gerald@zip.eecs.umich.edu

Subject: London pubs & ale

I am going to London for several days at the end of this week. Exactly where I am not sure. I am accompanying my wife on a business trip. I guess I'll just have to spend my free time checking out the pubs as my wife slaves away in the boardroom. I would like some suggestions from the digest as to the best pubs, the pubs I absolutely should not miss, and ale/porter brands I should sample. Since this is an individual request, maybe it would be best to respond directly to me. All suggestions are welcome.

Thanks,  
gerald@caen.engin.umich.edu

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Date: 8 Jun 92 13:29:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>  
Subject: Keg pressure release valve question.

Ah, struck it rich, keggewise, that is. A friend owns a root beer concession truck and is giving me a good used regulator, tank and hoses, not to mention kegs. He just brought over two Coke pin lock kegs. I'm gonng have to replace the O rings, of course, don't like root beer flavored beer, but I have a question.

I've never had my hands on a soda keg before. There are two connections, as I would expect. In the center of those valves, is an area that I can press on and the pressure is released, or I get squirted with old root beer, depending on which one. There is a bail-like handle to release the top. Is there supposed to be a separate pressure relief valve, something other than the centers of the two and three pin valves? Is it supposed to be in the lid? Have I gotton very old kegs that I shouldn't use? Can I get replacement lids with valves, or am I on the wrong track completely. I'm doing this blind, so to speak, 'cause I'm really blind and got tired of bottling and spilling. Let's hear it for kegs, assuming I can get these to work.

Now, if I've gotton the wrong kind of kegs, let me down easy like, huh?

Dan Graham

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Date: Mon, 8 Jun 92 13:55 CDT  
From: korz@iepubj.att.com  
Subject: Re: immersion chillers/Wyeast lag time

Carl writes (regarding the "coil-in-icewater" chillers):

>  
>It has its  
>advantages and its disadvantages just as any other method. I depends on  
>what you want/need to do.

>  
>Advantages:  
> - the wort is cooled very quickly like in a counterflow cooler, giving  
> a good cold break.  
> - it's a sure thing that the wort is not exposed to infection during  
> its most vulnerable time ( 170F < wort > 70F )  
> - the materials are mostly easy to get (a pot, ice, a coil of copper  
> tubing) and there's not alot of permanent`construction' to be done

Also:

- uses a lot less water than either an immersion chiller or a  
traditional  
counterflow (some use a closed loop with icewater on the chiller side)  
-- very important in drought-stricken areas!

>  
>Disadvantages:  
> - you need to concern yourself with the cleanliness of the inside of  
> the tubing  
> - you have to jockey yet another pot of water  
> - you have to come up with an intake tube that will stand up to boiling  
> wort  
> - you have to figure out how to plumb the whole thing together

Also:

- the cold break ends up in the collection vessel -- you need to siphon  
off the trub again, this time at 70F (increased risk of infection)

>  
>  
>Carl  
>

I'd also like to point out that it's the head (the weight of the column  
of liquid above the level of the source vessel of the siphon system) and  
the 50 feet of tubing that make starting the siphon so difficult not the  
10 feet of hose running down to Frank's basement. Starting the siphon in  
the kitchen with a short length of hose would not help much. What would  
help is lowering the chiller. How about putting the chiler in the  
basement? Once you see the wort in the tubing, you can let gravity  
fill the chiller. I suggest PE tubing for the hot side -- it stands up  
to heat \*much\* better than the clear tubing.

>Date: Fri, 5 Jun 92 12:20:46 EDT  
>From: "Theodore R. Jackson Jr." <tj2d@mtaac.bme.Virginia.EDU>  
>Subject: Wyeast problems (Re: Wyeast Belgian revisited)

>  
>I have also encountered problems (infections) using  
>Wyeast liquid cultures. At first, I attributed the  
>problems to poor sanitation techniques although I never  
>had a problem in any of the 18 previous batches brewed  
>with Whitbread ale yeast. However, a recent attempt to  
>culture Chimay yeast directly from the bottle has lead  
>me to believe otherwise.

Then Ted goes on to suggest that slow starts and not using a starter probably caused some nasties to take hold before the Wyeast did. I concur. I like Ted's suggestion for testing your "environment." Good idea.

I'd like to point out that timing is essential when not using a starter with Wyeast. I've successfully made 15 or 20 beers using Wyeast \*without\* starters and have not had any infections with those batches. (I've since begun using starters for even faster starts and for cost savings -- I split a package of Wyeast between three batches -- three 16 oz starters.) The key, I've found, is to pitch after the correct amount of incubation. When I've used packages that were \*completely\* swollen (almost to bursting) I've had slow starts (48-60 hours). Twice, having pitched 1 month old packages, after only 18 hours of incubation, where the package was only about an inch thick, I got active fermentation in about 12 hours.

I theorize, that as in any starter, there is a limited amount of sugar. If you pitch the yeast into the fermenter when the yeast is most active (high krausen, if using a starter container you can see through) your lag time is minimized. If you wait too long, the yeast runs out of sugar and goes dormant again. Another important factor is the temperature difference between the starter and the wort. I've noticed an increased lag time from a five degree difference (colder wort than starter).

Granted, there are other variables, most notably the strain of yeast, but I think that the importance of timing the pitch with high krausen has not been given the proper attention.

Proper timing and matching the wort temperature to the starter temperature can give lag times close to those of dry yeast.

I guess I've been blessed with a relatively nasty-free basement, since the long lags have not been a problem.

Al.

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Date: 08 Jun 92 15:35:02 EDT  
From: Tom Lorelle <70713.2324@compuserve.com>  
Subject: Portland

I'm going to Portland Friday, June 12 for the first time. Anybody in the area recommend some "must-see" places? Please e-mail me in interest of keeping bandwidth down. Also, for anybody in the LA/Orange Co. area, I'm moving out of state and have some extra kegs to get rid of.

Thanks,  
Tom

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Date: Mon, 8 Jun 92 16:02:05 EDT  
From: JOHNREED@BOSTON.VNET.IBM.COM  
Subject: 2nd Meeting of Central Mass HB Club

Announcing the second meeting of the \*as yet unnamed\* HB Club for the Central Massachusetts/Rhode Island area.

DATE: Saturday, June 13

TIME: 7:00 PM -- 10:00 PM

WHERE: Sheraton Milford  
I-495 & Rt. 109, Milford, MA

AGENDA: Club Officer Nominations  
Club Name Voting  
HB Tasting  
Bring your own HB, labelled (3 max)

CONTACT: John Reed (617 895-2158) at work or  
(508 529-4470) at home

Call me and let me know if you'll attend! We had \*FUN\* at the first meeting.  
The second meeting should be even better!

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Date: Mon, 8 Jun 92 13:40:26 PDT  
From: tpm%wdl158@wdl1.wdl.loral.com (Tim P McNerney)  
Subject: An easier way of brewing?

I have recently started using a method for brewing which I find to be easier than what I was using before and I would be interested in comments, suggestions or problems people see with it.

Basically, the main change was to start buying one of those 2.5 gallon plastic water jugs. I use the jug itself to ferment in, then I just get rid of the jug (my apartment recycling bins won't take it (only the 2 liter plastic bottles. Are they recyclable?)).

Advantages I've found:

1. Cleanup is much easier.
2. I prefer 2.5 gallon batches since it lets me brew as often as I did, but I don't end up with the backlog of beer I had before.
3. No fear of two foot long glass shards.
4. In general, easier to move around.
5. No need to wait for cooling to add to carboy.
6. I can fit the whole thing in the freezer to get it down to pitching temperature.
7. Easier to fit in the fridge. Before, brewing a lager was not a possibility.
8. I don't have to use Mountain View sparkling tap water.
9. Faster ferments, quicker settling (I believe this is true, though I don't have a large enough sample yet.
10. Since this is a one-shot deal, no problem with getting scratches in the jug.

Disadvantages:

1. Cost. Though most ingredients are scalable, yeast isn't, so the cost (if using Wyeast) would be twice as much per volume. Also, brewing time is not cut in half. The first isn't a problem since I culture my own (actually, it is an advantage as I do not have to make a fullsize starter) and the second doesn't bother me. There is the cost of the water and jug, though.
2. If I make a really good batch, then no one else gets to try any.
3. Somewhat strange shape of bottle makes blowoff less effective.
4. Most equipment not made for the Alhambra water bottle (new stoppers, etc.).
5. Temperature fluctuations more likely.
6. No obvious way for two-stage fermentaion without taking away some of

the advantages (ie. I would have to clean out some of the older jugs)

Some questions:

1. How clean are these bottles likely to be (do I need to give them a quick bleach soak)?
2. I know these bottles are water safe, but are they also beer safe?
3. Can I recycle these water bottles?
4. Do I need to preboil the water (I am an extract brewer and I have been brewing with 1.5 gallons of water while putting the other gallon or so in the freezer, making for a quick pitch)?
5. Any other problems which come to mind?

Thanks.

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- --Tim McNerney  
- --Loral Western Development Labs  
- --(408) 473-4748  
- --tpm@wdl1.wdl.loral.com

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Date: Mon, 8 Jun 1992 17:25:18 -0400 (EDT)  
From: "Peter W. Karlson" <pk@columbus.dfci.harvard.edu>  
Subject: First lager....continues (fwd)

Thanks for all the lager answers....

I'm still confused about the temperature issue, after I'm satisfied that the beer is carbonated, can the beer then travel at a higher temperature (70 degrees) for a day or so.

-pk

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Date: 8 Jun 92 17:03 EST  
From: doug@metabolism.bitstream.com  
Subject: Adamstown PA Beerfest

Sorry:

I forgot if I saw a post about this or not. Does anybody have any information that they could post directly to me concerning a beer fest in Adamstown, PA. I'm not sure if it is happening or not, just confirming a rumor.

Thanks in advance.  
doug connolly  
doug@bitstream.com

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Date: Mon, 8 Jun 92 13:40:38 PDT  
From: ithaca!amber!phoebe@uunet.UU.NET (Phoebe Couch)  
Subject: Mead

Mike> I've decided to try to make a batch of mead since I can't  
Mike> find a commercial variety to buy. I've never tasted the stuff,  
Mike> I'm just curious. --- The problem is I don't know where to  
Mike> find good honey. Does anyone know of a good mail order dealer  
Mike> or a local place in the Balto-Wash. area to buy bulk honey?

I seem to remember that there is store called Bargetto<spelling> that  
sells a mead wine.  
The store I have been to is in Monterey(there is another one elsewhere).  
They also have a whole bunch of fruit wines, vinegars and wine tasting.

P.

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Date: Mon, 8 Jun 92 17:09:23 PDT  
From: slover@tacsys.saic.com (Steve Slover)  
Subject: Brewclubs in San Diego

Greetings,

Can anyone recommend any brewclubs in the San Diego area? I would like some help improving my beer and maybe get some advice to ease the transition to all grain brewing. I'm and extract brewer and have been brewing for about a year.

Thanks.

Steve Slover  
slover@tacsys.saic.com (This address is good for about another week.)  
(619) 552-3788

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End of HOMEBREW Digest #898, 06/09/92  
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Date: 9 Jun 92 09:26:58 EDT (Tue)  
From: GC Woods <gcw@garage.att.com>  
Subject: Stoudt's Beer Festival

The following is a post from rec.food.drink:

>June 13: Great Eastern Invitational Microbrewery Festival  
>1-5pm Stoudt's Brewery Hall  
> Route 272  
> Adamstown, PA  
> "Participating breweries: Wild Goose (MD), Oldenberg (KY),  
>New England (CT), Brasal (PQ), Old Dominion (VA),  
>Buffalo (NY), Pennsylvania (PA), Otter Creek (VT),  
>Samuel Adams (PA), Vermont Pub (VT), Boston Beer (MA),  
>New Haven (CT), Niagara Falls (NY)"  
> Admission: \$15 (includes wurst buffet & beer samples)  
> Info: (215)484-4387 [Stoudt's Black Angus]

We received our tickets around a month ago and 700 out of 1000 had already been sold. One of the stipulations Stoudt's placed was that all the beer had to meet the Reinheitsgebot standard, so if the above list is correct I wonder what Oldenberg makes that would pass this test - certainly not Little Kings.

I would guess that the Pennsylvania brew is (hopefully) Dock Street and of course Stoudt's has been left of the list. Also what the hell is Brasal (PQ)?

If the Best of the Wurst buffet is anything like what is served at the Black Angus it should be excellent. The Black Angus features steak and a great raw bar - but watch out enties are around \$20, but well worth it.

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Date: Tue, 9 Jun 1992 10:17:14 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: Thumper blues

Just got word that I almost had 2 bottles of Ringwood Old Thumper,  
from Hampshire (?) England. Almost, because my friends son dropped them  
just before they got on the plane, and they broke. ARGHHH!! I've never  
heard of OT before, anyone have any info on it?

Russ

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Date: 9 Jun 1992 10:58 EDT  
From: afd@hera.cc.bellcore.com (adietz)  
Subject: Supercomm/ICC in Chicago

I'm heading to the Supercomm/ICC '92 conference in Chicago next week. Naturally (need you even wonder?) the Goose Island brewery is on the schedule. Any digest readers are welcome to join us - get ahold of me via e-mail so we can coordinate stuff.

No no - I couldn't swing vacation days to do the AHA conference, then Supercomm. I tried, I really tried, though.

-A Dietz  
Bellcore, Morristown  
afd@hera.cc.bellcore.com

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Date: Tue, 09 Jun 92 08:31:27 PDT  
From: florianb@chip.cna.tek.com  
Subject: Question on V/M/Okt. for Dr. Fix

I have been enjoying reading Vienna/Maerzen/Oktoberfest. Having lived in Southern Germany for 1.5 years, I learned to appreciate the infinity of variations of southern German lagers, including the festbiers. I have attempted this style at home with good results, but I have much to learn. Particularly in the area of fermentation, packaging, and lagering I have a distance to go. In reading the book, I was intrigued by your mention of the use of Cornelius kegs to lager the beer. I too have used Cornelius kegs for lagering recently. Having made my own refrigerator controller, I can maintain +/- 2 deg F quite easily. In the book, you do not mention the use of priming sugar. Did you in fact use a priming method, and if so what? Is it possible to charge the keg with CO2 periodically during the lagering stage and obtain a good carbonation or is it necessary to prime the beer first? I have never tried not priming and would be delighted to see whether this step can be skipped in order to preserve the clarity and quality of the beer which has completed secondary fermentation.

I posted here so that your comments might be of assistance to others on the hbd. Thanks.

Florian

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Date: Tue, 9 Jun 92 12:46:56 -0400  
From: Peter Kester <pkester@hooville.mitre.org>  
Subject: Adamstown PA Beerfest

Stoudts Brewery in Adamstown, PA is holding a beer festival this Saturday, June 13th with over 50 microbreweries promised to be in attendance. Admission includes the "Best of the Wursts Buffet". The bad news is that the festival is sold out, so if you don't have a ticket or don't have a way of getting a ticket, you're out of luck. The phone number for the brewery is (215) 484-4387.

The good news if you live near Washington, DC or Baltimore, MD is that the DC area homebrew club BURP (Brewers United for Real Potables) is running a bus up to the festival and there are still some seats left! The price for the bus is \$25 per person which includes a ticket to the festival. The bus will be leaving from the New Carolton Metro stop near DC and will also be making a quick stop just north of Baltimore. We have exactly one ticket for each bus seat. Because we need to almost completely fill the bus to break even, BURP will not sell the tickets separately.

For more information or to reserve a space on the bus, contact Peter Kester at pkester@mitre.org or (703) 849-9475.

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Date: Tue, 9 Jun 1992 10:50 PST  
From: HANNA%UCLACH.BITNET@CORNELLC.cit.cornell.edu  
Subject: Sign me up

Dear Homebrew Guys,

Please sign me up to receive the digest.  
I am at  
Hanna@uclach.edu

thanks

Stephen Hanna  
HANNA@UCLACH.EDU

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Date: Tue, 9 Jun 92 12:49:33 EDT

From: lee\_menegoni@ptltd.com

**Subject: Fruit Flavored Beers**

I recently tasted two fruit flavored beers, Raspberry Ale and Blueberry Ale, at the Boston Beer Works, not to be confused with the Boston Beer Company, and found them to be quite good , a hint of fruit flavor without sweetness. My friend Elise remarked "why can't you brew something like that?" Hence this posting:  
I would be intersted in recipes but more importantly process.  
Must I use fresh fruit?  
How much for a 5 gallon batch?  
I have noticed that some wine/beer shops sell "fruit flavor" and "fruit concentrtate" can I use these?  
How much for a 5 gallon batch?  
When do you add the fruit, flavor or concentrate ?

Color is not that important the ales at BBW were light golden colored.

I will post a compilation of responses.

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Date: 09 Jun 92 16:06:21 EST  
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
Subject: Technique

After reading the Digest for some time, I thought I should solicit advice on what I might do next to improve my technique. In short, there are a number of things that I plan to do sometime, but I should like your thoughts on what will give me the best return.

First, this is what I now do: the day or more before brewing I start Wyeast and eventually make a 750 ml starter with light dry malt extract (or sometimes I repitch from the secondary and avoid the starter) and I also boil 1.5 to 2.0 gallons of cold tap water (it's quite soft in Philadelphia) and then freeze in a block; on the brewing day I bring about 4.5 gallons of water to around 170x F., turn off the heat, add 6.6 lbs. NW malt extract syrup, stir to dissolve, start heating again and bring to a boil, add hops at one or more times, and boil for 60 to 90 minutes or until volume falls to about 3.5 gallons, cool from 212x F. to about 170x F. by putting the pot in a sink of cold water and then cool to yeast pitching temperature by adding the 1.5 to 2.0 gallon block of ice, pitch yeast into the pot and let stand one to two hours, rack wort off of the settled trub into a carboy or plastic fermenter while waving the siphon hose to aerate the wort, fit a fermentation lock, ferment two to three days until kreusen falls and then rack to a carboy for a one to three week secondary fermentation, rack to a plastic fermenter with priming sugar (preboiled corn sugar), and then bottle. Sometimes I bring crystal malt or other specialty grains to 170x F. in the brewing pot and then skim it out before adding the malt extract syrup. Sometimes I treat my brewing water after the boil with Burton water salts (for pale ales) and sometimes I add .5 tsp. of Irish Moss at the end of the boil.

Among the things I have considered doing to improve this technique are: (i) use an immersion wort chiller so that I could do a full boil instead of using the block of ice (this will help when I get ready for all grain, too), (ii) use a bottle of oxygen to aerate the wort before pitching, (iii) use a 7 gallon carboy instead of a plastic fermenter for primary fermentation (where can one get a 7 gallon carboy?), (iv) use kegs of some sort rather than bottles (this would make life easier, I think, but shouldn't improve the beer) and (v) use a larger volume of starter, say one liter.

What of these items would you do, and in what order? Is there something else that I should do? Perhaps wait longer before racking the wort off the trub into the primary fermenter?

You may answer to the list, or directly to me at RKarras@PennSAS.UPenn.edu, as you choose. I will summarize to the list useful comments. Thanks!

Chris Karras

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Date: Tue, 09 Jun 92 16:37:00 EDT  
From: CW06GST <CW06GST%SJUMUSIC.bitnet@CUNYVM.CUNY.EDU>  
Subject:

Hello to all of you Homebrewers,

I have recently become interested in making my own beer and figured that this would be a good place to start. I have read a few issues of HBD and I can tell that there are quite a number of knowledgeable brewers out there. What I am looking for right now is a way to get started. Many of you are mentioning terms that I am not familiar with even though I have been a beer drinker since I was 12. (That's 105 in dog years) Anyway I think the best place for me to start would be with a couple of good books, so if anyone could suggest some reading material for the novice brewer, it would be greatly appreciated.

Recently I was in England and spent as much time as possible going into the local pubs of each town I was in. I tended to like the bitter much more than ales and lagers, so if you could steer me in that direction that would be great. Also, if anyone knows of any commercial beers that would be similar to the great bitters of England, I would be very interested in finding and drinking those. I found a "pub" in NYC called "The Slaughtered Lamb" and they serve an ale there called "Full Moon" that was quite what I was looking for, but it is only available on tap in their bar.

Unless you think that there are other novices out there like me you can send any information to my e-mail address.

Erik Zenhausern  
CW06GST@SJUVM.BITNET

Thanks for any and all help|

"I don't drink milk| Milk is for babies.  
I drink BEER|||" - Arnold Schwarzeneger

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Date: Tue, 9 Jun 92 13:51:59 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Starters and Krauesen**  
Full-Name: "John Cotterill"

Whenever I use Wyeast, I prepare a 12oz starter. Timing when to pitch a starter has always been a mystery to me. The general recommendation is to pitch at high krauesen. The trouble is determining when high krauesen occurs. With my starters, I am lucky to get 1/8 inch of foam on top, and that is a best case! What sort of krauesen do you get, and at what point do you pitch the starter?

John  
johnc@hprpcd.rose.hp.com

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Date: Tue, 9 Jun 92 15:12:20 PDT  
From: tpm%wdl158@wdl1.wdl.loral.com (Tim P McNerney)  
Subject: Evil water jugs.

I have had a number of replies to my posting yesterday warning of the danger of using the plastic water jugs for fermentation. I had heard these also (which is why I asked about it), but I haven't received any information more specific than that it was bad.

Does anyone know what these jugs are made of?

Any specific references to articles/warnings against using them?

I've seen similar containers which contain orange juice, which would lead me to believe that it isn't the pH of the beer that is bad. I would guess then that the alcohol could act as a solvent which could cause problems. But one would expect that only innocuous additives to the resin would be allowed if it were used in any type a food packaging.

If anyone can shed some light on the subject, it would be greatly appreciated.

---

- --Tim McNerney  
- --Loral Western Development Labs  
- --(408) 473-4748  
- --tpm@wdl1.wdl.loral.com

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Date: Tue, 9 Jun 92 17:47:17 EDT  
From: bwalker@auratek.com (Brad Walker)  
Subject: novice questions

I've just recently started getting interested in homebrewing. Could you please tell me about starter kits. Also, where in the Boston area do I get supplies?

Thanks very much.

-brad w.

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End of HOMEBREW Digest #899, 06/10/92  
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Date: Wed, 10 Jun 92 8:26:45 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: Mildew

Hello everyone, I've a question on airborne nasties:

Starting next week, I'm moving into another house. This house has a basement that stays cool all through the summer (or so I've been told by the current occupants) so that I can make ale without needing to worry about heat.

BUT (there's always a hitch) the basement floods on occassion meaning that it can be very humid. Because of that, there is an ongoing battle against mildew and mold.

My question is - how safe would it be to put a carboy in the basement with an airlock? My initial impression is that the carboy with an airlock would be a sealed environment. However, the mildew and mold spores are everywhere. When I go to bottle/keg or generally open the carboy for readings, don't I risk airborne contamination?

Advice/suggestions will be most appreciated!

- --gk

(gkushmer@jade.tufts.edu)

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| 5,397 miles |  
| - to - | THE FIRST AMENDMENT states that members of re-  
| WALL DRUG |ligious groups, no matter how small or unpopular,  
| shall have the right to hassle you in airports  
| WALL, SOUTH DAKOTA |  
| U.S.A. | -Dave Barry-  
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\*\*Sign In Amsterdam\*\*

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Date: 10 June 1992 09:25:00 CDT  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: Evil water jugs; supplies in Boston area

The plastic water jugs are made of PETE, a modern polymer. The problem is not that the beer can do ANYTHING to it - in fact, PETE plastic was designed to resist almost anything you could put into it. The problem is that, in the cleaning process, there will always be microscopic scratches, which will harbor miniscule residues of wort and bacteria, and which can easily infect your SECOND batch made in the jug. The same problem can affect any plastic equipment, especially the plastic tubs (made of softer HDPE plastic) which are common in homebrew starter kits. This is also a reason to periodically replace your plastic hoses. Glass does not scratch like plastic, and is therefore more easily sanitized. You'll just have to put up with its weight, cost, and the possibility of breakage, but these are manageable issues.

In the Boston area, I recommend THE MODERN BREWER in Cambridge. Phone number is 1-800-SEND-ALE. (catchy, eh?) Even though I'm in Chicago, I buy from them by mail order.

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Date: Wed, 10 Jun 92 10:39:41 EDT  
From: spitner@tso.uc.EDU (Stuart W. Pitner)  
**Subject: Celebrator**

Hello fellow brewers!

Can anyone out there provide a recipe for Celebrator Dopplebock?  
(or a facsimile thereof?)

Stuart Pitner  
spitner@tso.uc.edu

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Date: Wed, 10 Jun 92 11:30:31 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: fresh yeast!

This weekend I went to my supplier to buy stuff (including yeast). He had a new shipment of Wyeast just in. I bought a packet of 1007 (German Ale) dated June 3. It was fully puffed within 6 hours of breaking the inner packet! Lag time? What lag time???

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Wed, 10 Jun 92 10:37:27 CDT  
From: pmiller@mmm.com  
Subject: Re: Homebrew Digest #884 (May 19, 1992)

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Date: Wed, 10 Jun 92 09:59:52 CST  
From: steve porter <PORTERSC@MAX.CC.UREGINA.CA>  
Subject: berries and chlorine

Good'day fellow brewers;

I have been brewing beer for over a year now and have finally decided to get a bit more adventursome. In some of the Beer guides that I've read there is mention of adding fruit to beer, especially the likes of raspberries, blueberries (here in the great white north we have another berry called saskatoons, very much like a blueberry but tarter), strawberries, chokecherries etc. So I would ask that anyone having recipes or

knowledge of such a method of beer making to send me some information. I will submit a compilation of info and recipes. As I sometimes do not have time to read every issue of HBD personal messages would be appreciated

at bitnet: portersc@ureginal

Another question that has had me wondering for some time is sterilization

at present I am using the Hydrogen Metabisulphite recommended by the local

brewstore. However, I have read of using simple bleach. Has anyone out

there done this? If so what strengths of bleach! Rinse after!! I read

the discussion a few digests ago on the diff between sterilized and sanitized

but I don't believe I saw any mention of the use of bleach. Let me know if

I'm wrong. Again please send responses to my personal address.

Thanx, Steve

Bitnet: portersc@ureginal

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Date: Wed, 10 Jun 92 10:17:26 -0600  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: Brewing in Plasic Water Jugs

I guess I can claim to be something of an authority on this subject. I brewed 50 batches of beer this way. The first thing I would say is don't worry about toxicity too much. I'm not dead yet :-). The second thing I would say is don't do it. The big problem is sanitization. In our first 50 batches my brewing partner and I had quite a few contamination problems.

Some of this stems from the fact that we had inadequate knowledge about sanitization. For example we tried to sterilize with sodium metabisulfate which isn't the best thing to use. We also never sterilized the water jugs before using them figuring that they'd only been exposed to pure water. Of

course this isn't really true. Sure some of the water was purified by reverse osmosis but some of it was just spring water. Even the purified stuff doesn't guarantee that the jug was clean before the water was put in it.

You can probably use these jugs without infection if you treat them with bleach water and don't re-use them but I wouldn't count on it. Glass is much more reliable. Another problem is that the jugs aren't that sturdy. You haven't lived until a full one has rolled off the counter on a warm day and exploded all over your kitchen or laundry room!

If you really want to make small batches that will fit in your refridgerator why don't you use 1 gallon apple juice bottles or something? You might even be able to find a 2-3 gallon bottle somewhere.

Finally, why are you worried about Mountain View water? I brewed in Menlo Park and the water was pretty good for brewing and great for drinking. Does Mountain View get Santa Clara well water instead of Hech Hechy (sp) reservoir water?

See Ya  
Geoff Reeves  
Atomic City Ales

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Date: Wed, 10 Jun 92 9:29:46 PDT  
From: Tom Hoff <hoff@sdd.hp.com>  
Subject: Re: Homebrew Digest #899 (June 10, 1992)

Please delete me from this mailing list.

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Date: Wed, 10 Jun 92 09:49:47 PDT  
From: Darryl Richman <darrylri@microsoft.com>  
Subject: RE: Evil water jugs (Homebrew Digest #899, June 10, 1992)

tpm%wdl58@wdl1.wdl.loral.com (Tim P McNerney) writes:  
> I have had a number of replies to my posting yesterday warning of the  
> danger of using the plastic water jugs for fermentation. I had heard  
> these also (which is why I asked about it), but I haven't received  
> any information more specific than that it was bad.

Although I can't tell you specifically about the 2 gallon water bottles you are buying, I can tell you that there is a strongly held prejudice against any form of plastic in the homebrewing world.

The things to be aware of:

- \* Many plastics are much more permeable to oxygen than glass
- \* Non-food grade plastics may be made with plasticizers that can be leached out by ethanol, and besides what these may do to you after years of imbibing, they can taste pretty bad.
- \* Plastic scratches easily, and those scratches can harbor infectious organisms. It may therefore, be difficult to sanitize with contact sanitizers like iodophor, b-brite and bleach.

Ignore the AHA statistic that indicates that glass is over represented and plastic is under represented in the winners circle. Although true, this does not necessarily mean anything about the qualities of glass and plastic.

I use a food grade trash can for my primary and 5 gallon plastic water bottles (made from polycarbonate, which is safe from attack by ethanol, although it is somewhat oxygen permeable) for secondaries. I sanitize with boiling water, which doesn't need direct contact to work (the heat will get the little suckers), and doesn't need any kind of a rinse afterwards, either.

Glass is a good way to go, and I do use it for starters (although I just acquired a plastic baby bottle that I can pour boiling wort into and allow to cool). But it can be dangerous to handle in wet and slippery environments, and the chemicals used to sanitize can be difficult to remove without compromising the sanitization.

My advice is to choose a method that fits in with what you want to do and then work to eliminate any problems that occur in your environment.  
Good luck, and good brewing,

--Darryl Richman

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Date: Wed, 10 Jun 92 17:12:47 EDT  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: dry hopping rates

Ok, you dry-hoppers (YOU KNOW WHO YOU ARE):

I'm biting the dry-hop bullet. Sign me up, i want that awesome dry-hopped aroma. I ordered the ingredients for my latest batch and ordered a package of Hersbrucker compressed hop plugs. I brewed up my batch last night as follows:

6lb Laaglander extra-pale DME  
1lb corn sugar  
.5oz fuggles pellets a=4.0 (begging of boil)  
.5oz Willemette leaf a=4.2 ( @ 20 minutes)  
.5oz" "" ( @ 40 minutes)  
#1056 - American Ale

OG = 1.060

The boil was a full 6 gallons (in my shiny new 10gal ss brewkettle! ;-), yeilding 5 gallons after the boil. It's merrily fermenting away in the primary now.

So how much of the Hersbrucker (a = 2.6) do i throw in the secondary? Is there some rule-of-thumb for amount of malt (SG?), amount of bittering hops, and amount and/or alpha of the dryhop being used? Or is it as simple as just throw in 1oz at transfer to secondary?

thanks!  
sean

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Date: Wed, 10 Jun 92 13:19  
From: sherpa2!CCASTELL.ELDEC@mailsrv2@sunup.West.Sun.COM (CCASTELL)  
**Subject: Thumper blues**

In partial reponse to Russ Gelinas' question:

The 1989 CAMRA Good Beer Guide states that "Old Thumper" has an original gravity of 1058 and describes it as a "well-hopped strong bitter". (These one line descriptions leave a lot to the imagination!)

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Date: 10 Jun 1992 17:56:46 -0600  
From: "Brett Lindenbach" <Brett\_Lindenbach@qms1.life.uiuc.edu>  
Subject: growth curve

Subject: Time:5:55

PM

OFFICE MEMOgrowth curve

Date:6/10/92

John Cotterill asks:

>Whenever I use Wyeast, I prepare a 12oz starter. Timing when to pitch a  
>starter has always been a mystery to me. The general recommendation  
is  
>to pitch at high krauesen. The trouble is determining when high  
krauesen  
>occurs. With my starters, I am lucky to get 1/8 inch of foam on top,  
and  
>that is a best case! What sort of krauesen do you get, and at what  
point  
>do you pitch the starter?

John, the idea behind this is that you want to pitch when the yeast are most active. Here's a quicky on how yeast (and other microorganisms) grow (usually):  
(monospace)

```
# |  
C |-----  
E |  +++  
L | ++  
L |  +  
S |  +  
  | ++  
  |=====  
-----  
TIME  
= lag phase  
+ log phase  
- stationary phase
```

High krausen will occur during mid- to late-log phase, evidenced by the healthy head. During this period, the yeast is gorging on all that nice sugar, and dividing rapidly. Consequently, it will be able to take over the wort very quickly. Thus, the yeast will be happy, and risk of infection minimized. Happy brewing!  
:BDL

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End of HOMEBREW Digest #900, 06/11/92  
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Date: Thu, 11 Jun 92 02:42:52 PDT  
From: CHUCK <UNDERWOOD@INTEL7.intel.com>  
Subject: Partial mashes

Hi all,

The other day I was able to help out on a friends first full mash. I was suprised as to how easy it was! The whole process took about 6 hours and aside from the fact that I don't own a 8 gallon brewpot I know I could do it now with no problems. However...

All I have is a 4 gallon brewpot. So I'm thinking of moving up to a partial mash. (I've been all extracts up till now) Papazian didn't go real deep into them and all the recipes were lagers. Anyone care to send me some hints? Recipes, how much grain, water, extract, etc. Also all of Papazian's recipes called for a step mash compared to the straight 150 deg mash? He also mashed the crystal, specialty grains, too. Why?

Any help would be appreciated.

Cheers, Cu

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Date: Thu, 11 Jun 92 10:37:12 -0400  
 From: djt2@po.CWRU.Edu (Dennis J. Templeton)  
 Subject: Growth curves

Brett Lindenbach wrote a great piece on the growth of yeast that deserves repeating:

John, the idea behind this is that you want to pitch when the yeast are most active. Here's a quicky on how yeast (and other microorganisms) grow (usually):  
 (monospace)

```
# |
# | -----
C |      +++
E |     ++
L |      +
L |     +
S |      +
# |     ++
# |     ====
# | -----
# |
# | TIME
# | = lag phase
# | + log phase
# | - stationary phase
```

High krausen will occur during mid- to late-log phase, evidenced by the healthy head. During this period, the yeast is gorging on all that nice sugar, and dividing rapidly. Consequently, it will be able to take over the wort very quickly. Thus, the yeast will be happy, and risk of infection minimized. Happy brewing!

(end)

I wanted to comment that this curve (when modified slightly) applies to populations of people as well as yeast, though the time frame is expanded significantly. Thus:

```
# |
P | -----
E |      +++      ooo
O |     ++oooo
P |          +  ooooooo
L |         +
E |        +
# |       ++
# |       ====
# | -----
# |
# | TIME
# | = lag phase   The current earth situation contains
# | + log phase  geographic locales that fit all of these
# | - stationary phase  phases, as shown below:
# | o decay phase
```

```
# | Calcutta
P | -----
E |      +++      ooo
O |     ++ ^     oooo
```

```
P |      +   NY City ooooooo
L |      +^ ^
E |      + PhoenixCampden, N.J.
  |      ++
  |      =====
  |      ^
  |      Antarctica
```

-----  
TIME

It should be noted that yeast also have a decay phase, and the junk at the bottom of a well-aged bottle of home-brew more closely resembles Campden than the Big Apple.

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Date: Thu, 11 Jun 92 10:46:45 -0400  
From: nnieuwej@cub.bowdoin.edu  
Subject: Bitter Beer

I like my beer bitter and hoppy. So far the bitterest, hoppiest beer I have found is Geary's Pale Ale (brewed right here in Maine :).

Is there any commercial beer which can beat Geary's in these areas?

-Nils

-----

Date: Thu, 11 Jun 92 11:02:58 EDT  
From: bickham@msc2.msc.cornell.edu (Scott Bickham)  
Subject: Seattle Brewpubs and Accomodations

Northwesterners,

In a couple of weeks, I will be spending a few days in Seattle. I plan to visit the following brew pubs: Big Time, Pacific Northwest Brewing Co., Pike Place, the Trolleyman/Red Hook, and Cooper's Northwest Alehouse (for both the beer and the darts). Are there any glaring omissions in my itinerary, and can anyone recommend reasonably priced accomodations? Please

e-mail responses to  
bickham@msc.cornell.edu  
orbickham@crnlmsc2.bitnet

Thanks in advance,  
Scott

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Date: Thu, 11 Jun 92 08:26:01 -0700  
From: sherwood@mv.us.adobe.com (Geoffrey Sherwood)  
Subject: Evil water jugs (reply)

Date: 10 June 1992 09:25:00 CDT  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: Evil water jugs; supplies in Boston area

Roger Deschner says:

>The plastic water jugs are made of PETE, a modern polymer. The problem is  
>not that the beer can do ANYTHING to it - in fact, PETE plastic was  
>designed to resist almost anything you could put into it. The problem is  
>that, in the cleaning process, there will always be microscopic  
>scratches, which will harbor miniscule residues of wort and bacteria,  
>and  
>which can easily infect your SECOND batch made in the jug. The same  
>problem can affect any plastic equipment, especially the plastic tubs  
>(made of softer HDPE plastic) which are common in homebrew starter kits.

Ho, hum. Yeah. I have heard this more times than I can count. I still don't buy it. I have been brewing for over 10 years and have always used plastic fermenters. I clean them with greenies (green scrubbing pads) as often as not and I am sure they have scratches in them. While I have no doubt some bacteria could hide in them, I am under no impression that I have a sterile environment. Period. Not only does sanitizing not kill everything, but when you put your beer in the fermenter (and especially when you aerate it) you will \*undoubtedly\* get some bacteria in it. Now, if I had an infected batch I might think twice about reusing the bucket if it were scratched, because we are now dealing with a known problem source. But until then I see no reason to believe that nasty bacteria will spontaneously grow in scratches in the plastic. If they come in, they will come in from the air (from which we have no protection in any event).

Geoff Sherwood

(and [knock on plastic] I have \*never\* had an infection in my beer)

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Date: Thu, 11 Jun 92 09:19:19 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Re: dry hopping rates

Sean J. Caron <CARONS@TBOSCH.dnet.ge.com> writes:

>So how much of the Hersbrucker (a = 2.6) do i throw in the secondary? Is  
>there some rule-of-thumb for amount of malt (SG?), amount of bittering  
hops,  
>and amount and/or alpha of the dryhop being used? Or is it as simple as  
>just throw in 1oz at transfer to secondary?  
>

Sean, I don't have any rules of thumb based on SG etc., but I will say 1  
oz.  
will overpower any brew I can think of. Half that amount has proven to  
be on  
the verge of "too much" for me in a few different brews (and I love hops!  
).  
I'd start with about 1/3 oz. for full hop aroma. Just MHO.

Norm

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Date: 11 Jun 92 17:00 GMT  
From: JUEAL.S@AppleLink.Apple.COM (Jueal, Stacey)  
Subject: Mountain View water \*OPINION\*

Geoff -

>Finally, why are you worried about Mountain View water? I brewed in  
Menlo<  
>Park and the water was pretty good for brewing and great for drinking.  
Does<  
>Mountain View get Santa Clara well water instead of Hech Hechy (sp)  
reservoir<  
>water?

As a homebrewer who's located in Mountain View,CA, I'd like to share my  
opinion. Let me state first, I've never asked the water company for a  
report  
on the water. I \*DO\* know that I don't like the taste of the water that  
comes  
out of the tap, so we get bottled water for drinking. My partner and I  
use the  
same bottled water for our beer. The rationale -- if it doesn't taste  
good,  
don't use it. Works for us. We get our bottled water at a local store  
(Pure  
Water is the store name) for only \$.25/gallon. There's probably isn't  
any  
safety hazard in using the tap water, we just choose not to! Anyway  
there's my  
two cents worth:-)!

Damn it Jim, I'm a homebrewer, not a scientist,

Sweetie(of the award winning homebrewing team of Slug & Sweetie)

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Date: 11 Jun 92 14:05:07 EDT (Thu)  
From: GC Woods <gcw@garage.att.com>  
**Subject: Extra Stoudt's Festival Tickets**

I have 3 maybe 4 extra tickets for the Stoudt's micro brewery Beer Festival this Saturday (June 13). Anyone interested can contact me on 980-580-5641 during the day. I will not be in the office until around 2:00 pm and will respond to all calls or email then.

Geoff Woods  
gcw@garage.att.com

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Date: Thu, 11 Jun 1992 15:22 EDT  
From: GORDONSE@IRIS.UNCG.EDU  
Subject: Re: Homebrew Digest #900 (June 11, 1992)

Could someone please let me know if there are lists similar to this  
for wine?

Sharon

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Date: Thu, 11 Jun 92 15:34:39 EDT  
From: perley@easygoer.crd.ge.com (Donald P Perley)  
Subject: propane questions & esters from low lipids

>heat the sparge water. My burner supplier (Solarflo) states a maximum  
>input  
>fuel rate of one gallon per hour. This is supposedly regulated by a 10"  
>water  
>column pressure regulator (the manufacturer claimed this was about .5  
>psi).  
>I have seen (and own) a backyard BBQ with a regulator rated at 11" water  
>column pressure. I assume these are not compatible, comments. Also of  
  
11 inches is close enough.

>concern is the ability of the regulator and couplings to supply 1 gal of  
>propane per hour without freezing up. I am trying to gather information  
>on regulators and flow rates so I build the optimum setup. Any info is  
>appreciated.

1 gallon of propane = about 92,000 btu, I believe. When my regulator for  
the house froze up I temporarily substituted the one from a barbecue. The  
BBQ is 40,000 btu, and the regulator worked ok with the 60K drier, or the  
range, but the flames started getting lower if I tried both. From that I  
would guess that you won't be running full pressure with a barbecue  
regulator.

Of course, yours could be more overbuilt than the one I used.

-don perley

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Date: Thu, 11 Jun 92 15:50:22 EDT  
From: perley@easygoer.crd.ge.com (Donald P Perley)  
Subject: An easier way of brewing?

>Basically, the main change was to start buying one of those 2.5  
>gallon plastic water jugs. I use the jug itself to ferment in,  
>then I just get rid of the jug (my apartment recycling bins won't  
>take it (only the 2 liter plastic bottles. Are they recyclable?).

Look on the bottom and see if there is a number inside a triangle. #2  
(the most common for small water & milk jugs) is high density  
polyethylene, which was the first thing they started recycling around  
here. #1 is PETE, the kind used in soda bottles.

-don perley

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Date: 11 Jun 92 15:44:00 PST  
From: John Fitzgerald <johnf@ccgate.SanDiegoCA.NCR.COM>  
Subject: soda kegs in HBD#898

In HBD#898 Dan Graham asked some questions about using soda kegs without pressure release valves. [I would have responded to you directly Dan, but your email address is pretty ugly :) and I'm sure my mail program wouldn't be able to digest it.]

Two fellow homebrewers and I have been using soda kegs with and without the separate release valves that you are looking for. Don't worry, you don't have the wrong kinda of kegs! The difference is in the lids, and lids with release valves are available (our homebrew shop sells them, but they are pricy, about \$18-19 just for a new lid!). We use both kinds of lids (acutally 3 kinds, one has what looks like a one-time pressure valve that would only open if the presure got too high, and then probably need replacing) interchangably, without much preference. We always figured that the kegs are rated to withstand 130 psi, and our beer is not primed to come anywhere close to that. If we are ever concerned about the internal pressure getting to high, the little valve in the top of the 2-pin stem always works to release a little CO2 (unless the keg is very very full). Note, it's the 3 pin stem that ususally goes to the feeder tube for the liquid, and thus results in the showers of brew/soda-syrup.

I hope this helps.

John Fitzgerald

BTW, the kegs also make great mini grain silos! We buy grain in bulk, and store it in a keg, pressurized with CO2. So far it seems to keep pretty well.

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End of HOMEBREW Digest #901, 06/12/92  
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Date: Fri, 12 Jun 92 08:43:35 -0400  
From: aew@spitfire.unh.edu  
Subject: Re: Homebrew Digest #901 (June 12, 1992)

Nils,

Try Anchor's Liberty Ale! From the same people who make Anchor Steam and Anchor Porter. I've had this many times and really liked it because it's very hoppy. They use dry-hopping in brewing it and 3 kinds of hops. I've been able to get it a Leary's in Newburyport MA (Only 35 mins from York Me.) but you should be able to get it in any store that has a good selection of Gourmet/Import beers.

By the way, I live in NH on the seacoast. Where in ME do you live? Do you belong to any brewing clubs? Where do you buy supplies? There are about 10 people here at UNH (where I work) that brew and sometimes we get together for an informal tasting. Not really a club but we're toying with the idea of starting one. Interested?

-Al

=====  
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Allan Wright Jr. | Pole-Vaulters Get a Natural High! | GO Celts!  
University of New Hampshire +-----

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Research Computing Center | Hello, My name is Inigo Montoya. You Killed  
my

Internet: AEW@UNH.EDU | father. Prepare to die. -The Princess Bride  
=====  
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Date: 12 Jun 1992 8:34 EDT  
From: dab@dasher.cc.bellcore.com (dave ballard)  
Subject: hopeless hops

hey now- did anyone else get hop rhizomes from matucheski farms in wi this year? a friend and i ordered a bunch at the end of march and received them at the end of april. there was a problem with the weather in wi at the time so their harvest was late. anyway, we've had these things in the ground for like six weeks now and have seen no signs of life. i even dug one up yesterday to see what was going on and the rhizome looked the same as it did when i planted it!

now this really bums me out. all i wanted out of life was to be able to sit on the patio next to my hop garden, slurp homebrew, and listen to dead tapes. i'm easy to please. i've got the brew and the tapes but no hops. my friend has had the same results (or lack thereof). so what is it? is it da hops? is it da good piscataway soil? is it da shoes?

i never saw a rhizome before these arrived, so i don't know how thick they're supposed to be. the ones we got were really skinny, like much thinner than my pinky. were they anemic or something? if anyone has had problems with hops from this place, lemme know...

later  
dab

=====  
=  
dave ballard "Life may not be the party we hoped for,  
dab@dasher.cc.bellcore.com but while we're here we should dance."  
=====  
=

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Date: Fri, 12 Jun 92 08:23:05 -0500  
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)  
Subject: hop tea vs dry hopping

Several hdb'ers have commented on the great hop aroma and flavor they get from dry hopping. the method that lynne and I use most often is to make a hop tea at bottling. The results seem very similar to dry-hopped beers of our friends. I think hop teas are a little trickier but perhaps give the brewer a little more control over the amount of flavor vs aroma. Our experimental approach has led us to conclude that there are several important variables in hop teas.

1. steep time 6-8 minutes seems to be best. too long and you lose the aroma; too short and you don't get much of anything.

2. amount of water. 1/2 gallon seems to be about the minimum. too little water prevents the components from dissolving.

3. obviously, the amount of hops. we use 1/2 to 2 ounces. i usually suggest 2 oz as a place to start with either hallertau or cascade because you will have no doubt about your success. then step down to suit your taste.

Does anyone know of commercial breweries that use dry-hopping? my recollection is that Sam Adams and Liberty Ale dry-hopped. any others? In the video the Beer Hunter, Michael Jackson tours an English brewery (whose name escapes me) and they effectively use a hop tea. The hot wort is poured over hops on the way into the chiller. Seems like the same idea as a hop tea. I think I recently read that Sierra Nevada does this as well. Is that true?

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Date: Fri, 12 Jun 92 08:49:05 CDT  
From: winkeler@eagle.natinst.com (Keith Winkeler)  
Subject: Reinhard Munker and Amsterdam

I have two questions:

- 1) Has anyone heard of the company Reinhard Munker (u is unlauted) or VOND Automation Ltd. that sells microbrewery equipment to restaurants or cafes? Their setup requires 100 sq. meters and can produce 100,000 liters/yr if you brew once a week. Presumably they are located in Germany.
- 2) Where are good brewpubs in Amsterdam? Or, where in the archives can I find such info? Email to me and I'll summarize if it is interesting to others.

Thanks in advance,

Keith Winkeler

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Date: Fri, 12 Jun 92 10:50:58 CDT  
From: jeb@hemlock.cray.com (John Bergquist)  
Subject: bitter beer

Subject: Bitter Beer (reply)

>I like my beer bitter and hoppy. So far the bitterest, hoppiest  
>beer I have found is Geary's Pale Ale (brewed right here in Maine :).  
>Is there any commercial beer which can beat Geary's in these areas?  
>-Nils

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I haven't had the pleasure of trying Geary's, but the hoppiest domestic  
beers I've tasted are from Grant's in Yakima, WA. I think I read a claim  
that their Imperial Stout is the hoppiest beer in America. I'm sure  
you're aware of Samuel Adams Boston Lager, which is as hoppy as  
anything you're likely to find in general distribution.  
-John

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Date: Fri, 12 Jun 92 09:02:14 PDT  
From: tooch@auspex.com (Michael J. Tuciarone)  
Subject: Re: Water opinions

Although I, too, am a Mountain View (CA) homebrewer, I'll try to make my comments as general as possible to avoid boring and irritating most of you out there in the heartland.

First of all, if you're genuinely interested in the fine points of your brewing water, you should get a water report. If you get city water, then you may get an annual water quality report automatically in your bill. That's the case in Mountain View, and I wouldn't be surprised if that's common elsewhere. Even if you don't, I'll bet your water company will mail you one if you ask them.

If you have a well, then you're on your own, but you should still have your water analyzed periodically anyway. (My Dad used to have it done every ten years or so; I don't know what the official recommendation is.) You'd hate to discover someone's septic field seeping into your well supply, for instance.

The report can tell you all sorts of interesting things like mineral content and so forth. But you should take it with a big grain of salt, since it really represents averages or typical values. In Mountain View, like many other places, the city water supply is created by blending water from the SF Water Department (Hetch Hetchy--which is \*really good\* water, by the way), the Santa Clara Valley Water Department, and sometimes from city wells. The water that comes out of your tap depends on where in the city you live and what's going on in the pipes that day. So the actual tap water is very variable, and this is likely to be the case in your community if your city is not blessed with a large and consistent natural water supply.

City water is chlorinated and treated to a greater or lesser degree (see above), often noticeably. I think this is the most important consideration..."it's the water," after all, isn't it? This is the main reason I use bottled water for brewing. It's very consistent and clean-tasting. (Maybe I could get the same effect by just bottling the tap water and letting it sit for a week. Hmmm.) I also don't think it makes that much difference to me, since my tap water isn't that bad, but there are people living in places where the tap water has a lot of sulfur or alkali or god-knows-what in it. You choose.

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Date: Fri, 12 Jun 92 12:25:47 EDT  
From: Dances with Workstations <buchman@marval.ENABLE.dec.com>  
Subject: RE: Homebrew Digest #890 (May 28, 1992)

Mark Easter is brewing a batch with:

- > 4 oz cocoa powder
- > 4 oz freshly ground coffee (Costa Rican)
- > 1 cup unsulphered blackstrap mollasses

That's a lot of strong flavors for one batch. I used two ounces of coffee beans (unground) in 5 gallons of stout: the coffee was easily noticeable (and good), but another ounce would be pushing it. Experience from others on this digest says that 1/2 lb. would make your entire batch taste like fermented coffee.

- > From: Pat Lasswell <patl@microsoft.com>
- > Subject: Re: Pumpernickel Porter Recipe
- >
- > I suspect that dry-hopping with coffee would destroy any head the beer
- > might have, since (good) coffee contains a not insignificant amount of
- > oil.
- > . . . The activity of fermentation would probably flush out some of
- > the
- > aromatics, so it's anybody's guess as to what it would taste like.
- > (Anybody
- > done it?)

In the batch mentioned above, the two ounces of coffee beans were added when the yeast was pitched. The stout develops a great head; head retention isn't very good though. Coffee aroma is noticeable, and taste is pronounced.

- > Now for a question. I've got a weizen in the secondary which I
- > intended
- > as a dunkelweizen, but it isn't as dunkel as I'd like. I'm considering
- > steeping a couple ounces of black patent malt with my primings in hopes
- > of
- > adjusting the color at bottling time. Has anyone tried anything like
- > this?
- > Does it seem like a reasonable idea? Any drawbacks I should consider?
- >
- > Ooogy wawa,
- > Dr. John

In a batch of bitter, I added black patent "tea" to darken the brew several days before pitching and achieved the desired results. If you try to add it at priming/bottling time, you'll have to decrease priming sugar to allow for the extra fermentables in the bottle to avoid overcarbonation.

Cheers,  
Jim Buchamn  
buchman@marval.enet.dec.com

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Date: Fri, 12 Jun 92 10:27:48 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Yeast Growth, Krauesen**  
Full-Name: "John Cotterill"

Thanks to all who have responded to my questions regarding yeast growth in starters (etc). I had a pretty good idea of the growth process that yeast undergoes during the brewing process. However, the difficulty I am having is determining when (or how to tell) a particular phase is occurring. Specifically, how can you tell when 'high' krauesen occurs in the yeast starter. As I watch my starters progress, its kind of like watching grass grow (or a golf game on TV). Not a whole lot happens. In fact, it is difficult to really see anything going on. I definitely don't get any foam cap on top of the base starter. At most its a few floating bubbles. All the information that I have come across suggests that it is 'very' obvious that high krauesen is occurring by the large amount of foam on top. This is true in my batch of brew, but I have never seen anything remotely close to 'a lot' of foam on top of my starter. I just usually pitch after 1-2 days of starting. So whats the deal? Does anyone out there get a good head in a 12oz starter. Not worrying, just curious (and feeling a bit insecure).

John  
johnc@hprpcd.rose.hp.com

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Date: Fri, 12 Jun 92 10:53:02 PDT  
From: Dave Herd <kai@palace.ign.island.com>  
Subject: mashing

CHUCK <UNDERWOOD@INTEL7.intel.com> writes:

> The whole process took about 6 hours [...]

Yea, sounds about how long it takes me. I think you can do it a lot faster if your using a big gas burner -- I'm using an eletric stove top, which is damn slow at heating anything that big.

> Anyone care to send me some hints? Recipes, how much  
> grain, water, extract, etc.

I use between 2 and 4 hoppers\* of pale, along with at least one hopper of medium (~40 l) crystal, in 3 or 4 gallons of water to mash, and I sparge with a similar ammounht. Also, I often add to my mash a mixed hopper of wheat malt and rolled oats. I very seldom use any extract.

\* A "hopper" is my unit of measure for grain. It's however much it takes to fill the hopper of a Corona grain mill to the top. This is somewhere between 1 kilo and 2.5 pounds.

I heat the stuff to 150 deg F, or a little more, as fast as my stove will allow (this takes an hour and a half, or so). Once the mash is up to the temperature I want, I put the whole thing in the oven, preheated to 150 - 200 deg F. I turn the oven off \*before\* placing the mash. (My intent in preheating the oven is not that the oven should heat the mash, but rather that the mash should not have to heat the oven.) Anyway, the oven, being an insulated box, can keep the mash temperature stable for hours and eliminates the need for constant attention (stirring).

> Also all of Papazian's recipes  
> called for a step mash compared to the straight 150 deg mash?

The model I've got for enzyme and related activity isn't too well developed yet, but it does include a fair set of heuristics.

-- Reactions go faster when it's hot because all of the molecules are moving faster, and so can find their appropriate partners in crime more quickly.

-- Enzymes are big, complex, and therefore delicate things; they are easily dammaged by high temperatures.

-- Starch turns into dextrin (thick, clear, non-fermentable, gooey stuff) when it gets too hot.

-- High temperatures tend to produce thick, sweet beers, while low temperatures tend to produce thin dry ones.

-- If the temperature's way too low, stuff'll grow in it.

A straight 150 deg mash isn't really just 150 deg's (unless you go to a lot of trouble to make it so); you get the cumulative effects of mashing at \*all\* of the temperatures your wort passed through on its way to 150 deg. By doing a stepped mash, you're

just making for a larger porportion of the time being spent at a few selected temperatures. The purpose of this is so you can come a little closer to being able to choose which kinds of sugars and dextrans will be in your wort. To do this really well, you need either a way to change the temperature of your mash quickly and precicely, or you need to be able to calculate the effects that not being able to do this would include, or both.

> He also mashed the crystal, specialty grains, too. Why?

All of the grains, except for the really dark ones, can add to the total yeald of sugar, if you put them in with your mash.

Kai

```
+-----+
-----+
|kai@palace.ign.island.com   |Brew Naked |
|[sun,uunet,moon]!island!grenada!palace!kai | (the wort will keep you
warm) |
+-----+
-----+
-----+
```

Date: Fri, 12 Jun 92 16:35:46 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: mild ale malt, regression (long)

Has anybody out there had much experience with `Mild Ale Malt'. I have purchased it from Lil' Ol' Winemaking Shoppe in the Chicago suburbs on two occasions.

At first I bought enough for one batch, just to try it out. Having drunk mild ale in the north of England (the first time was in Carlisle during a blizzard, heading from the Lakes to the Highlands), I was expecting a dark malt. Dave Line (\_BBB\_) describes it as: "malted barley roasted slightly more than pale malt. The higher kilning temperature tends to give a fuller flavoured beer and results in a darker coloured malt with a slightly restricted diastatic activity".

The stuff turned out to be much paler than I had imagined. To the eye it was only just noticeably darker than pale malt. It smelled nutty and toasty, though. It was easy to differentiate from pale malt with the sense of smell. I believe it to be 2-row.

Dave Line's recipes call for a total of about 2/3 lb. of darker malts to make a 5-pound batch. I tried the following, and it turned out extremely well:

Mid-West Mild Ale

-----  
6 lb. Mild Ale Malt  
4 oz. Chocolate Malt  
1.5 oz. Fuggles (pellets) - boil  
0.5 oz. Fuggles (pellets) - finish

5 gallons @ 1040 (!)  
final gravity 1014

Bottled on day 13. At it's best fresh; weeks 3-6.

I believe the original gravity figure (which suggests more than 80% efficiency) was in error. Around 1037 seems more likely (see below).

This took place in the winter of 90-91. In September 1991, gearing up for the season that has just passed [no basement or air conditioning :-(  
]

I ordered 30 pounds more. I used it in 6 batches, sometimes alone and sometimes in combination with US 6-row (much cheaper). I used it as I would have pale malt in 3 pale ales, a stout, a Scotch Ale and a winter warmer. In all cases (except possibly the stout), it added extra character and complexity to the beer: a sweet maltiness and a slight roastiness in the nose, a nuttiness in the flavour. It shone best, perhaps, in the scotch ale (which was unfortunately over-hopped and so not really true to style; more like a pale ale).

Because my mash/sparge technique was the same in all 6 batches and the array of other ingredients was limited, I thought this would make a good data set for estimating the yield from mild ale malt. I got 30 gallon-points per pound, by which I mean that if I brewed a 5 gallon batch using 8 pounds of mild ale malt, I would get expect

(8 lb. x 30 gal.-points/lb.) 240 gal.-points  
----- = ----- = 48 points,

5 gal. 5 gal.  
or an original gravity of 1048.

This rule-of-thumb method for predicting OGs has been widely discussed in past issues. It is a reasonable linear model of a non-linear process, but its reliability depends upon the numbers being calibrated for your process. Depending on how you mill/mash/sparge, you may well get more or less than 30 gallon-points per pound.

The best way to come up with numbers is to run a linear regression. This way, errors in measurement (both of weights and OG) will tend to cancel out. The larger the sample size, the better, but you must always have more batches than numbers of ingredients: that is, if you use 2-row malt, 6-row malt, crystal malt and black malt, you must get data from at least 5 batches...more if possible. On the other hand, since you are measuring an aspect of your brewing process, you should only include data from batches where the method is the same. If you change your lautering system or your mill, or you start using more sparge water, you won't get reliable figures using data from old batches.

There are many software packages, including Mathematica, which can do the calculations for you. (Always run the regression without constant term!!!) If interested on how to do it with mathematica, post to me.

With my 6 batches I used 4 ingredients and got the following data:

Ingredient gallon-points per pound

```
-----  
mild ale malt (2-row?) 29.8  
6-row US pale malt 28.8  
6-row UK crystal malt 25.0  
roasted barley 15.6
```

The accuracy of a homebrewer's procedures suggest we round to 30, 29, 25 and 16 respectively. If you brewed a batch with 3 # mild, 4 # 6-row and 1 # crystal, you would expect:

$$\frac{(3 \times 30) + (4 \times 29) + (1 \times 25)}{55} = \frac{231}{55} = 46.2 \text{ points.}$$

55

In fact, I got an OG of 1046 with this brew (lucky!).

My best batch of the winter, highly recommended:

Long Island Winter Warmer

```
-----  
7 lb. mild ale malt  
3 lb. US 6-row malt  
2 oz. Cascade (leaf) - boil 75 min.  
1 oz. Cascade (leaf) - boil 30 min.  
0.5 oz. Cascade (leaf) - boil 15 min.  
0.5 oz. Cascade (leaf) - steep for 15 min. after the boil  
0.5 oz. Cascade (leaf) - dry hop in the secondary  
ale yeast
```

5 gallons @ 1057  
final gravity 1020

The Cascade hops were fresh and very aromatic, from the fall '91 harvest. Alpha acid was about 5%; alas I didn't write it down. I used Edme yeast, although I doubt if I would ever again use dried yeast on a beer like this (or any beer?). Fortunately, I got no infections. I drank the last bottle on June 6 (brewed Jan. 25).

It was still in great shape: spicy on the nose and `creamy' and full-bodied in the mouth.

Try this mild ale malt stuff....it's really good!

Cheers,

Rob  
(bradley@adx.adelphi.edu)

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Date: 13 Jun 92 17:09:20 EDT  
From: Robin Garr <76702.764@compuserve.com>  
Subject: UPLOAD: AHA.CON

1992 AHA NATIONAL AWARDS AND CONFERENCE TRANSCRIPT

(This is the transcript of CompuServe Beer Forum's live online report from the American Homebrewers Association's annual National Awards presentation at Marc Plaza Hotel in Milwaukee on June 12, 1992. Beer Forum Associate Sysop Robin Garr was on hand for the presentation, reporting "gavel-to-gavel" coverage in the Beer Forum's Conference Room 5 (The Brewery) using a portable computer set up alongside the dais.)

<Transcript begins>

Charlie Papazian has JUST walked up front. He's wearing a tux! and a... tall silk hat like Abraham Lincoln!  
OK! We're under way here, gang.  
Charlie has just asked if we're relaxed, not worrying and having a... homebrew. The crowd is pleased.  
Charlie is going through some routine announcements, and the crowd... is getting a little unruly.  
Charlie called up Jeff Mandel, of the AHA, and is giving him a round... of applause for all his work ... he's driven 2,000 miles around the... Upper Midwest this week, collecting all the FREE BEER for the... convention. The crowd, of course, is giving Jeff a \*\*\*Standing... O\*\*\*.  
Now they are chanting, MORE BEER! MORE BEER! MORE BEER!  
Charlie is now recognizing Karen Barela of the AHA. "I want to make... sure everyone knows, Karen is the one who's responsible for... everything that has happened here during the past four or five days... and including tomorrow. Karen, I want to give you a hug." <he does so>  
The crowd likes it. :-)  
Charlie is now making an announcement about tomorrow's Just Brew It... festival in Milwaukee's Old Heidelberg Park, 11-5. Shuttle buses... from the hotel, etc.  
More announcements: AHA's new Competition Committee meeting tomorrow... morning.  
Charlie: "If you haven't had enough beer by the time this is over,... there are three Hospitality Suites tonight." <cheers> He announces... their locations.  
There is a LOT of homebrew around here, folks.  
Continuing, Charlie makes more announcements. A wort chiller is... being raffled off tonight. It goes to the person who has a STAR on... their menu. Some guy in the back yells, "Yeah!"  
Now everyone's applauding Michael Matuchev <sp?>, who made the... special conference beers, served with dinner: Two raspberry... lambics, one called "Wild Rose," one called "Dirty Rose." More... applause.  
All these announcements are preliminary to the awards. We're... coming up on them in just a couple of minutes.  
Charlie is explaining to the group right now that we're on... conference. (Jeff Frane, looking over my shoulder, says "hi"... to the online participants.)  
And now.... Charlie is speaking:

"Without any further delay, Mr. Hombrew Competition himself, Dave... Welker."

Dave, competition director for the past five years, is coming up to... the front now. The awards ceremony is under way.  
(Russ W. just walked up and said howdy to the gang online.)  
Dave is taking the mike and shuffling his notes. This is Dave:  
Welcome, everyone! I'd like to start off with Karen, who gave me... some statistics at lunch. Anyone want to hear em?  
<mumbles from the audience>

I think they're really interesting. (This is Dave talking)  
There were 2,400 entries, double last year.  
56 from Canada, Australia, Japan, Sweden and the Virgin Islands,... most of them from Canada.  
California had the largest number of entries, 636 -- one-fourth the... total. <hisses from the audience>  
Colorado was next with 200. <cheers>  
Dave: I know you guys. Bunch of drunks.  
Illinois was next with 140. Then Wisconsin with 133.  
One of the things we've enjoyed here is how friendly everyone from... Wisconsin has been. Thank you very much.  
Every subcategory had entries, even the dry beer this year; none... last year, had four entries this year. <hisses>  
901 different brewers were responsible for the 2400 entries, an... average of 2.6 per brewer. One brewer entered 27 beers: Ron Page,... from Connecticut.  
First round, we had 150 judges in 26, three-hour judging sessions,... around 12,000 judging hours.  
As far as receiving, unpacking, sorting, registering, that consumed... about 920 hours and distributed through the four different sites.  
Total number of hours related to the judging, over 13,000, or about... 5 12 hours per beer.  
The crowd is getting a little tired of this, starting to rumble.  
Dave is naming all the best-of-show judges.  
Now, I'd like to get into the actual winners!

#### THIRD PLACE WINNERS:

Barleywine, Harry Clayton, Seymour, Conn.  
Belgium-Style, David Suda, Boulder, Colo.  
Brown Ale, Ron Page, Middletown, Conn.  
English-style Pale Ale, Rick W. Guthrie, Livermore, Calif.  
American-style Pale Ale, Steven and Christina Daniel, League City, Texas.  
English and Scottish Bitter, Alex Puchner, Hermosa Beach, Calif.  
Porter, John Arends, Calistoga, Calif.  
English and Scottish Strong Ale, Don Gosselin, Winthrop, Mass.  
Stout, Paul Hale, East Northport, N.Y.  
Bock, Brian and Linda North, Franklin, Wis.  
American Dark, Christopher Hansen, San Luis Obispo, Calif.  
Dortmund Export, Bill Murphy, Brookline, Mass.  
Munich Helles, Chris Harding, Ketchum, Idaho.  
Classic Pilsener, Richard Rosen, Andover, Conn.  
American Light Lager, Jim Lopes, Fresno, Calif.  
Vienna/Okfest/Maerzen, Tom O'Connor, Rockport, Maine.  
German-style Ale, Donald Weaver, New Freedom, Pa.  
Fruit Beer, Thom & Diane Tomlinson, Boulder, Colo.  
Herb Beer, Ron Page, Middletown, Conn.  
Specialty Beer, Neil Gudmestad and Ray Taylor!!!! of Fargo, N.D.!!!!  
Yeeah! (Ray and friends are online from Fargo.)  
Smoked, Tom Altenbach, Tracy, Calif.  
California Common, Larry Ferguson, Brooklyn, N.Y.  
Wheat Beer, Harry Clayton, Seymour, Conn.  
Traditional Mead, Micah Millspaw, Oakdale, Calif.



Melomel/Cyser/Metheglin, Walter Dobrowney, Saskatoon, Saskatchewan,  
Canada  
Cider, Robert Gorman, Waltham, Mass.  
Sake, Fred Eckhardt, Portland, Ore.

#### SECOND-PLACE WINNERS

Barleywine, Rob Brunner, Windsor, Colo.  
Belgium-style, Rick Larson and Paddy Giffen, Sebastapol, Calif.  
Brown Ale, Charlie Milan, Baton Rouge, La.  
English-style Pale Ale, Robert Drousth, Madison, Wis.  
American-style Pale Ale, Michael Chronister, Norristown, Pa.  
English and Scottish Bitter, Ross Hastings, Edmonton, Alta., Canada  
Porter, Jack Spence, Alexandria, Va.  
English and Scottish strong ale, Dale James, Fresno, Calif.  
Stout, Randy Gremp, Calistoga, Calif.  
Bock, Vern & Darlene Wolff, Esparto, Calif.  
Bavarian Dark, Steven and Christina Daniel, League City, Texas  
American Dark, Steven and Christina Daniel, League City, Texas  
Dortmund Export, Greg Walz, Pittsburgh, Pa.  
Munich Helles, Steve and Christina Daniel AGAIN.  
Classic Pilsner, James Cannon, Williamsburg, Va.  
American Light Lager, Steve and Christina Daniel  
Vienna/Okfest/Maerzen, Ray and Maureen Taylor, Fargo, N.D.  
German-style ale, David Rose, Yountville, Calif.  
Fruit Beer, Daniel Jodoin, Livonia, Mich.  
Herb Beer, Wayne Greenway, Oakland, Calif.  
Specialty Beer, Rob Lillard, Lyons, Colo.  
Smoked, David Woodruff, Sebastopol, Calif.  
California Common, Rob Reed, Kokomo, Ind.  
Wheat Beer, Rick Larson, Sebastopol, Calif.  
Traditional Mead, Mark Quade, Port Aransas, Texas  
Melomel/Cyser/Metheglin, Dave Resch, Colorado Springs, Colo.  
Cider, Steve Mclaughlin, Orwell, N.Y.  
Sake, Jim Long, Sacramento, Calif.

And NOW!

#### FIRST-PLACE WINNERS!

Barleywine, Greg Leas, St.Charles, Mo.  
Belgium-style, Mark Richmond, Springfield, Ohio.  
Brown Ale, Randy Gremp, Calistoga, Calif.  
English-style Pale Ale, Kevin Johnson, Pacifica, Calif.  
American-style Pale Ale, Bill Draths, Chicago, Ill.  
English and Scottish Bitter, John Arends, Calistoga, Calif.  
Porter, Dennis Kinvig, Toronto  
English and Scottish Strong Ale, Jim Campbell, San Jose, Calif.  
Stout, Dick Van Dyke, Park Forest, Ill.  
Bock, Steve Dempsey, Fort Collins, Colo.  
Bavarian Dark, Stu Tallman, Rochester, Mass.  
American Dark, Craig Beifus, Milford, N.J.  
Dortmund Export, Norman Dickenson, Santa Rosa, Calif.  
Munich Helles, Brian and Linda North, Franklin, Wis.  
Classic Pilsner, Patrick Drigans, Buffalo, Minn.  
American Light Lager, Steven & Christina Daniel, League City, Texas  
Vienna/Okfest/Maerzen, Keith Weerts, Windsor, Calif.  
German-style ale, Tom Young, Loyaltor, Calif.  
Fruit Beer, Dan Robison, Salt Lake City.  
Herb Beer, Eric McClary, Carson City, Nev.  
Specialty Beer, Bob Barson, Chicago, Ill.  
Smoked, James Cannon, Williamsburg, Va.

California Common, Phil Rahn, Cordova, Tenn.  
Wheat Beer, Eric Warner, Lafayette, Colo.  
Traditional Mead, Byron Burch, Santa Rosa, Calif.  
Melomel/Cyser/Metheglin, Vern & Darlene Wolff, Esparto, Calif.  
Cider, Charles Castellow, Edmonds, Wash.  
Sake, Tina Long, Sacramento, Calif.

(Suddenly, scores of people in the ballroom strap on Charlie Papazian masks!

This is really weird! A looney figure in in white mental-hospital garb and...

a fright wig has just rushed on stage, yelling, "I need a beer! FREE... BEER!"

Charlie is nowhere to be seen.

More Papazian masks are breaking out all over the room.

They hustle in a gigantic beer keg ... and out pops the REAL...

Charlie, wearing a velvet cape and pouring himself a homebrew.

This is real, stone strange, folks. ;-)

All of this, of course, is aimed at building up the tension before... they announce the Best of Show winners.

#### CLUB AWARDS

Charlie now takes the podium, and they break away to announce the... nation's top homebrew clubs, based on competition points, before... naming the best-of-show winners.

Here's Charlie:

"Over 25 clubs entered this year's competition as a club to gather... points for the coveted trophy sponsored by De Falco's of Texas."

Charlie will announce the top 10 clubs, based on judging points,...

starting with 10. To put us on the edge of our seats, he says, the... top two were separated by ONE point.

Starting in tenth place, the Brewers of South Suburbia, Brewtown...

Brewmasters and Ithaca Brewers Union, all with four points.

Then, the Gold Country Brewers Assn Calif, and Underground Brewers of..

Connecticut, tied with 5 points.

With 6 points, Washoe Zymurgists.

With 7 points, San Andreas Malts -- they're No. 4.

In third place, with 8 points, Hop Barley and the Alers, Boulder, ... Colo.

And in second place, with 25 points, The Boston Wort Processors

In first place, with 26 points, for the sixth or seventh year in a... row, the Sonoma Beerocrats (Calif.) <cheers, mixed with a few boos>

Byron Burch comes up to receive the award.

It's a silver cup, big enough to hold a jug-o-wine.

No hisses now, just a big round of applause.

#### BEST OF SHOW

Now, Charlie presents the the major awards.

"Dave, do you have an envelope for me?"

SAKE MAKER OF THE YEAR: from Sacramento Calif., Tina Long.

CIDER MAKER OF THE YEAR: from Edmonds, Wash., Charles Castellow.

MEAD MAKER OF THE YEAR: (Sparkling Traditional Mead), from Santa... Rosa, Calif., Byron Burch.

Byron sez: "Charlie tried to get me interested in mead several...

years ago. I wasn't interested at that point. He was right. I was... wrong."

This year, Charlie says, "We have a new award, the NINKASI AWARD...

(named for the ancient Sumerian goddess of brewing). In addition to...

the Best of Show, for homebrewer of the year, the Ninkasi Award goes... to the person who won the most ribbons in this competition, based on... three points for a first, two for second, one for third. With 14... points, it's Steven and Christina Daniel.

Charlie: Well, there were 2,400 beers, and this is what it all boils... down to: Best of Show, sponsored by Munton & Fison. The judges... really had a hard time picking 'em, more than ever. This year's award goes again, second year in a row, to the dunkel... category, Bavarian Dark, Munich Dunkel. Stu's Brew, the Boston Wort Processors, Stu Tallman, the 1992... HOME BREWER OF THE YEAR!

This concludes the presentation, the first LIVE Beer Forum conference coverage from the AHA Nationals. Thanks to all who attended the online session.

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End of HOMEBREW Digest #902, 06/15/92  
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Date: Mon, 15 Jun 1992 10:11:38 EDT  
From: tim@mtnet2.wvnet.edu  
Subject: RE: Homebrew Digest #902 (June 15, 1992)

I am going to be spending a couple of weeks in Alaska around the end of June,  
and am looking for any information on brew pubs in the land of the midnight sun.

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Date: Mon, 15 Jun 1992 10:59:40 -0400  
From: Nick Zentena <zen%hophead@canrem.com>  
Subject: \$Agar?

Hi,

Does anybody know of anyplace that sells agar at reasonable prices? A local place wants almost \$100 for one[1!] pound of Malt extract Agar. They also want \$50 for a pound of DME.[This isn't a homebrew place put a chemical supply house]

If this doesn't pan out has anybody in Canada ordered from the Brewers Resource? How long did it take to clear customs?

Thanks  
Nick

I drink Beer I don't collect cute bottles!  
zen%hophead@canrem.com

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Date: Mon, 15 Jun 92 11:33:16 EDT  
From: envkas@sn634.utica.ge.com  
Subject: sediment in wine

To any of you wine makers out there:

After learning how easy and fun it is to make beer, my wife said "now if you could only make wine too...". This past summer I fermented 10 g of grape juice following directions from friends, books, and tips from a "quick" wine kit. Everything went smoothly. I bottled the white wine in December so that I could use my caraboys again for some beer. The wine seemed clear, so I did not use any finnings before botteling. Now I have sediment on the corks (bottles stored upside down) so when the wine is poured into glasses, the otherwise clear wine is degraded (at least visually, maybe in taste). The wine tastes great straight out of the bottle, but we want to serve it to friends and would like to have it clear.

My question is what should I do with about 40 bottles of wine that all have some sediment on the corks? I tried filtering some thru coffee filters which removed the particles, but the wine seemed to oxidize badly. Any ideas???

Thanks in advance!

Karl Sweitzer

envkas@sn370.ge.utica.com

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Date: Mon, 15 Jun 92 11:56:03 EDT  
From: lindel holden <lholden@s850.mwc.edu>  
**Subject: subscription**

SUB Homebrew Lindel E. Holden

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Date: Mon, 15 Jun 92 12:13 CDT

From: korz@iepubj.att.com

Subject: Conference + Re: Technique/HighKrauesen/Dryhopping/MOREBEER

Having just returned from the AHA National Conference, I'd like to comment

on a number of posts received while I was away. By the way, I strongly urge everyone to try to attend the next Conference which will be held in Portland, OR, next summer. Not only are there \*barrels\* of information to be gained from the sessions (my favorites were the session on Yeast by George Fix and the session on Brewing Lambics by Martin Lodahl and Mike Sharp), but you also get to taste \*hundreds\* of homebrewed beers while standing shoulder-to-shoulder with such brewing luminaries as Charlie

Papazian, George Fix, Dave Miller, Byron Burch, and Fred Eckhardt.

>From the matching faces with logins file: everyone is much younger in person than they seem on the net. Given the amount of knowledge that HBD members have, you would expect them to look like old, grey-haired brewmasters. Not so. In addition, homebrewers are the friendliest people in the world. Period. If you stepped up to a homebrewer at the conference who was pouring a vintage 1967 Thomas Hardy's Ale, and they noticed your glass was empty, they would pour you some... nevermind that they haven't even had a chance to read your nametag.

Chris writes:

>First, this is what I now do: the day or more before  
>brewing I start Wyeast and eventually make a 750 ml starter with  
>light dry malt extract (or sometimes I repitch from the secondary  
>and avoid the starter) and I also boil 1.5 to 2.0 gallons of cold  
>tap water (it's quite soft in Philadelphia) and then freeze in a  
>block; on the brewing day I bring about 4.5 gallons of water to  
>around 170x F., turn off the heat, add 6.6 lbs. NW malt extract  
>syrup, stir to dissolve, start heating again and bring to a boil,  
>add hops at one or more times, and boil for 60 to 90 minutes or  
>until volume falls to about 3.5 gallons, cool from 212x F. to  
>about 170x F. by putting the pot in a sink of cold water and then  
>cool to yeast pitching temperature by adding the 1.5 to 2.0  
>gallon block of ice, pitch yeast into the pot and let stand one  
>to two hours, rack wort off of the settled trub into a carboy or  
>plastic fermenter while waving the siphon hose to aerate the  
>wort, fit a fermentation lock, ferment two to three days until  
>krausen falls and then rack to a carboy for a one to three week  
>secondary fermentation, rack to a plastic fermenter with priming  
>sugar (preboiled corn sugar), and then bottle. Sometimes I bring  
>crystal malt or other specialty grains to 170x F. in the brewing  
>pot and then skim it out before adding the malt extract syrup.  
>Sometimes I treat my brewing water after the boil with Burton  
>water salts (for pale ales) and sometimes I add .5 tsp. of Irish  
>Moss at the end of the boil.  
>

So far, you have excellent technique.

>Among the things I have considered doing to improve this  
>technique are: (i) use an immersion wort chiller so that I could  
>do a full boil instead of using the block of ice (this will help  
>when I get ready for all grain, too),

Yes. I think this should be your first improvement. Note that when you increase your boil volume to the full 5 to 6 gallons,

you will get better hop utilization due to the lower boil gravity, so be careful. See the article by Jackie Rager (who I got to meet and with whom I shared a Blueberry Porter provided by one of the New York area homebrew clubs) in the Hops Special Issue of Zymurgy to see what kind of change you can expect from your full boil.

>(ii) use a bottle of oxygen to aerate the wort before pitching,

I would call this overkill. Good aeration is enough. (Ironically,) Alberta Rager will have an article in the Conference Transcripts on aeration -- she suggests using a bubbler stone, an aquarium pump and a 2micron inline filter for aeration, but I would leave this improvement for later.

>(iii) use a 7 gallon carboy  
>instead of a plastic fermenter for primary fermentation (where  
>can one get a 7 gallon carboy?),

Even a 5 gallon carboy will help you keep things more sanitary than plastic, but as noted by Darryl Richman recently, he's been using an HDPE fermenter for years and has brewed prize-winning beers with it.

>(iv) use kegs of some sort  
>rather than bottles (this would make life easier, I think, but  
>shouldn't improve the beer) and

>(v) use a larger volume of starter, say one liter.

The difference between 750ml and 1 liter is minor. Personally, I think that 750ml is enough if you pitch when the starter is most active.

Additional improvements:

- try adding specialy grains, like Crystal, Chocolate, Black Patent (I simply crush them, put them in a grain bag, and suspend the bag in the water as I bring it to 170F, then remove the grains.) The grains will give your beer a more malty flavor and aroma than just simply using extract.
- try some different malt extracts. I've found that Northwestern Extract seems to give a high terminal gravity. Other extracts give slightly different flavors too.
- Dryhop. Try 1 oz of Willamette or Goldings or Fuggles in the secondary (the last 10 days before bottling). Try Liberty Ale of Young's Special London Ale to see what dryhopping can do for beer bouquet.

John writes:

>Whenever I use Wyeast, I prepare a 12oz starter. Timing when to pitch a  
>starter has always been a mystery to me. The general recommendation is  
>to pitch at high krauesen. The trouble is determining when high  
krauesen  
>occurs. With my starters, I am lucky to get 1/8 inch of foam on top,  
and  
>that is a best case! What sort of krauesen do you get, and at what  
point  
>do you pitch the starter?

I think it may have to do with the low gravity of starters (I use 1018), but high-krauesen is really, at best, 1/8 inch, sometimes none at all.

I know I wrote "high krauesen" in a hurry and I really hadn't thought-out my post properly or explained myself thoroughly. Usually, I just time the bubbles and scale down from a 5 gallon batch -- 1 bubble per 80 seconds in a 16 ounce starter is (for practical purposes) 1 bubble per 2 seconds in a 5 gallon batch. I consider anything approaching 1 bubble per 2 minutes to be "high krauesen" in a 16-32 ounce starter.

Sean writes:

>I'm biting the dry-hop bullet. Sign me up, i want that awesome dry-hopped  
>aroma. I ordered the ingredients for my latest batch and ordered a package  
>of Hersbrucker compressed hop plugs. I brewed up my batch last night as  
>follows:  
>  
> 6lb Laaglander extra-pale DME  
> 1lb corn sugar  
> .5oz fuggles pellets a=4.0 (begging of boil)  
> .5oz Willemette leaf a=4.2 ( @ 20 minutes)  
> .5oz" " " ( @ 40 minutes)  
> #1056 - American Ale  
>  
> OG = 1.060  
>  
>The boil was a full 6 gallons (in my shiny new 10gal ss brewkettle! ;-)  
,  
>yeilding 5 gallons after the boil. It's merrily fermenting away in the  
>primary now.

I feel that you have underhopped. 1/2 oz of 4.0% Fuggles is quite low for a 5 gallon batch of 1060 Ale. I would have used 1.5 ounces.

>So how much of the Hersbrucker (a = 2.6) do i throw in the secondary? Is there some rule-of-thumb for amount of malt (SG?), amount of bittering hops,  
>and amount and/or alpha of the dryhop being used? Or is it as simple as  
>just throw in loz at transfer to secondary?

I suggest 1 ounce for the last 10 days in the secondary. At first, the dry hop bouquet may be overpowering (if that's possible, but I'm a hophead) at first but will mellow out in a week or two. Note: I heard at the conference, that Smartcaps(tm) will make your hop bouquet last much longer. If this is true, then you may want to try Smartcaps and use 1/2 ounce of Hersbrucker.

>1992 AHA NATIONAL AWARDS AND CONFERENCE TRANSCRIPT

<stuff deleted>  
> Now they are chanting, MORE BEER! MORE BEER! MORE BEER!  
<stuff deleted>

Sounded like "FREE BEER! FREE BEER! FREE BEER!" to me.

Al.

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Date: 15 Jun 92 14:12 EST  
From: doug@metabolism.bitstream.com  
Subject: Bitter Commercial Brews

Nils/John:

Last year at the WBUR "Brewers Offering" my brew partner and I compared side by side the two beers we considered the hoppiest in the neighborhood. My palate my have been a little impaired but we found Geary's Pale to be the second in bitterness to Post Road. I would imagine that you can get it in Maine... it's brewed for the Marlborough Brewing Company by our friends in White River Junction.

////////////////////////////////////////////////////////////////  
Doug Connolly Bitstream, Inc. (617) 497-6222  
uunet!huxley!doug 215 First St. X618  
doug@bitstream.com Cambridge, MA 02142  
////////////////////////////////////////////////////////////////

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Date: 15 Jun 92 18:54:19 MDT (Mon)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: re: bitter beer

jeb@hemlock.cray.com (John Bergquist) suggests:

> I haven't had the pleasure of trying Geary's, but the hoppiest domestic  
> beers I've tasted are from Grant's in Yakima, WA. I think I read a  
claim  
> that their Imperial Stout is the hoppiest beer in America...

Perhaps surprisingly, Grant actually reduced the hops in his beers just a bit from the early days. Bert Grant worked in the hops trade (I don't recall just what he did) before he started brewing commercially. The man *\*really\** likes hops. I still remember the first time he brought his beer to the Great American Beer Festival--the India Pale Ale (which is supposed to be a hoppy style anyway) was overwhelming. It *\*was\** good, though.

I wonder if Sierra Nevada's Celebration Ale was counted in that "hoppiest beer in America" comparison. (Maybe not, because it's seasonal.) It's certainly been one of the hoppiest beers I've had over the years.

> ...Samuel Adams Boston Lager, which is as hoppy as  
> anything you're likely to find in general distribution.

It's hard to draw the line for "general distribution" though. The growth in the numbers of people who like substantial beer has been enough that Anchor and Sierra Nevada are almost common...and they're quite a step up from SA in hops content.

---  
Dick Dunn    rcd@raven.eklektix.com    -or-    raven!rcd    Boulder,  
Colorado

...The way to meet an impossible circumstance is with voluntary craziness.

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Date: Mon, 15 Jun 92 18:18:08 PDT  
From: James Hensley <jpaul@barge.sd.locus.com>  
Subject: Box 'o beer

My friend went to the PB brewhouse here in San Diego, and saw several boxes haning from the ceiling. He asked what they were, and was told they are take-home gallons of beer! He brought me one (nice guy -- cost \$16.00 !! Anyway, I had never heard of this before and was wondering if anyone else has seen this sort of thing. It was quite good. Cardboard box with 1-gallon plastic container inside, came along with a plastic tap that you replace the lid with.

Cool packaging!

James

- - -

jpaul@locus.com | ..ucsd!lccsd!jpaul : all views expressed are mine.

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Date: Mon, 15 Jun 92 23:09 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Yeast Growth, AHA Conference

To: Homebrew Digest  
Fm: Jack Schmidling

>From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
Subject: Yeast Growth, Krauesen

> Does anyone out there get a good head in a 12oz starter. Not  
worrying,  
just curious (and feeling a bit insecure).

Not sure what you are starting in what but.....

After 24 hours, I get a ring of bubbles around a half inch of wort in a  
slant  
tube.

This gets poured into 50 ml wort and 24 hours later will foam when  
agitated.

This gets poured into 200 ml wort which will foam up just like  
fermenting  
beer within 24 hours.

If I have the time and motivation, this I pitch into 500 ml wort and it  
foams away in 24 hours.

I guess the bottom line is, it takes four days to do it right.  
.....

I would like to express my good will and warm feelings to all the great  
people I met at the AHA conference in Milwaukee last week. I even  
extend  
that to the HBD celebrity who refused to shake my hand or taste the  
"World's  
Greatest Beer". After composing my flaming expose' of the twit I  
decided to  
give it one more try and flatter myself in thinking that I must still be  
the  
world's greatest salesman. Finally, with great condecension, he tasted  
the  
"World's Greatest Beer" and couldn't find anything wrong with it.

js

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Date: Mon, 15 Jun 92 23:29:33 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: Gravity of Starter Cultures

Why is a relatively low gravity (1.020) recommended for yeast starter cultures?

The last few batches my friend and I made were from higher gravities (~1.040-50), first by accident and then on purpose. The cultures seemed very happy, and the lag time after pitching seemed shorter (very subjective observations).

Is there any problem with this, other than using more malt extract than is absolutely necessary?

Jon Binkley

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End of HOMEBREW Digest #903, 06/16/92  
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Date: Tue, 16 Jun 92 0:57:12 PDT  
From: Buckaroo Banzai <u\_banzai@mcl.mcl.ucsb.edu>  
Subject: Cheap Kegs and related hardware

I have tried unsuccessfully to find cheaply the few items it takes to complete a home keggng setup.

I have tried the local Coca-Cola and 7Up bottlers here in San Diego, but they both refer me to Cornelius....(Have yet to contact Cornelius) (Do they have good prices?)

There is a beer supplier in the area that will sell me the empty Cornelius kegs for ~\$15. I already have one Coke-type keg, but when I asked about regulators and CO2 tanks, I almost choked!

Regulator~\$47  
5# CO2 Tank ~\$65  
(fittings were included)

What I want to know is....is there a cheaper source, or am I stuck paying \$100+ to get setup so I can keg my 5-gallon batches?

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Date: 16 Jun 92 06:48:58 EDT  
From: Robin Garr <76702.764@compuserve.com>  
Subject: FREE BEER

korz@iepubj.att.com observes:

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>  
>>1992 AHA NATIONAL AWARDS AND CONFERENCE TRANSCRIPT  
>>  
>><stuff deleted>  
>> Now they are chanting, MORE BEER! MORE BEER! MORE BEER!  
>> <stuff deleted>  
>  
>Sounded like "FREE BEER! FREE BEER! FREE BEER!" to me.
```

Obviously the poor acoustics in that cavernous hall were to blame for this egregious misquote. ;-)

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Robin Garr   | "I have enjoyed great health at a great age because  
Associate Sysop | every day since I can remember I have consumed a  
bottle  
CompuServe   | of wine except when I have not felt well. Then I have  
Wine/Beer Forum | consumed two bottles." -- A Bishop of Seville  
76702.764@compuserve.com
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Date: Tue, 16 Jun 92 08:39:52 EDT  
From: JIM MCNUTT <INJM%MCGILLB.bitnet@VM1.MCGILL.CA>  
Subject: Brewpubs near Dubois, PA

I'll be spending a week near Dubois, PA and would appreciate knowing  
of any brewpubs/goodbeer in the area. Thanks.

Jim McNutt

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Date: Tue, 16 Jun 92 13:43 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: RE: Homebrew Digest #903 (June 16, 1992)

1) Beer in Alaska. I can't offer much information concerning brewpubs, but I strongly recommend the beers produced by the Alaskan Brewing Co. in Juneau (see Jackson's pocket guide for a thumbnail sketch). They produce a wide variety of beers, with only the pale ale being a bit pedestrian. Of particular note is their amber, which is far and away the most Belgian tasting beer made in America (you can tell where my heart lies. . . . could you bring me back a case?)

2) Oranges. I'd like to use orange zest in my secondary for some orange flavor and aroma (again, a Belgian-type brew). The question is, how much? The beer will be about 1.070, using a rather fruity yeast stolen from a Belgian bottle. Also, should I avoid dry-hopping with hops at the same time?

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Date: Tue, 16 Jun 92 10:51 EDT  
From: STAFINIAK@psycha.upenn.edu  
Subject: English bitter info/examples

I'd like some info on the English bitter ale style. What characteristics define an English bitter? What commercial examples (both domestic and non-domestic) might I be able to find on the East-coast?

Thanks in advance!  
Paul  
stafiniak@hermes.psycha.upenn.edu

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Date: 16 Jun 92 08:26:52 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Milwaukee Goodbyes

Subject: Milwaukee GoodbyesTime:7:50 AMDate:6/16/92  
I'd like to say that I found the 1992 Conference to be very useful. All the sessions I attended were well prepared, presented, and interesting. The general session speakers and events were equally well designed. There were one or two rough spots, but that's to be expected when planning an event of this size and complexity. The food and drink were never lacking, and that includes what was supplied by the local (some not so local) clubs in the hospitality suites. We got to see two of the most inspiring breweries for "seat-of-pants" homebrewers. Both Sprecher and Lakefront were built with a minimum of up-front investment and serve as shining examples of what can be done with inspiration and "sweat equity". All in all I think Karen Barela and the AHA staff deserve our high praise for bringing off the event so smoothly. "Thanks!" to all of you in Boulder.

Meeting so many "Electronic Brewers" face to face after as much as 3 years of keyboard contact was very exciting. The added dimensions of the personalities of those I got to spend some time with was certainly the most intriguing aspect of getting to know people who I thought I could anticipate. Beyond the obvious miscalculations of age and appearance, I found peoples' sense of humor and warmth (often difficult to see on-line) served to cement many electronically formed friendships. My only regret is that I didn't get to spend more time with these people.

To those of you who I didn't get to say "goodbye" to, I look forward to continuing our discussions here and to seeing you again in Portland. Thanks for making Milwaukee so memorable.

RW...

Russ Wigglesworth      CI\$: 72300,61  
|~~| UCSF Medical Center    Internet: RadEquipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324    Voice:      415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Tue, 16 Jun 92 08:28:30 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: hopeless hops

I purchased some hops from Michael Matucheski and they worked out fine. I happened to be in Antigo Wi during the bad weather. the last day we were in town things warmed up and Micheal was able to dig mine up. All of the rizomes had buds - the fuggles had a 4" sprout on it when I planted it. I must admit, I didn't get around to planting until almost a month after I recieved the rhizomes. They were in plastic baggies at room temp. Perhaps that is why they were so vigorous? I don't remember how thick they were. Something like my pinky and about six inches long is what I remember. They all came up within a month of planting. Also, Seattle has had \*very\* warm weather this spring. Everything is early. A friend reported his hops already are forming flowers!

As an aside, the fuggles is most vigorous, the Cascades next and the Hallertauer least vigorous. I presume next year things will even out after they adapt to their new homes.

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Date: Tue, 16 Jun 92 11:31:35 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: \$Agar? and sediment in wine

Agar

Nick,  
Check out your nearest oriental grocery store, you'll find agar-agar in at least one of several forms; powder, noodle-like strips(looks like rice noodles), or puffed square sticks that look like they're related somehow to fried pork rinds. Unless you're planning on doing heavy-duty microbiological studies on your yeasts this stuff will work fine for you.

Sediment in wine

>My question is what should I do with about 40 bottles of wine that all have  
>some sediment on the corks? ... Any ideas???

I don't do wine but, you asked for ideas, here's mine:  
Stir/shake a bottle up to get the sediment off the cork, and store it on its side, allow the sediment to settle to the side of the bottle. When serving, carefully and gently decant all at once into a decanter, then pour for your guests.

Carl

WISL,BM.

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Date: Tue, 16 Jun 92 10:47:13 CDT  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: Larging, Milwaukee, Questions about England (George Fix)

Florian asks in HBD 899 about priming festbiers in cold storage. We followed the traditional process, still widely used in Germany, of having a long, cold secondary fermentation in a gas tight vessel. No attempt at priming was made in this process. In particular, we allowed the fermentation to go 2/3rds of the way in the primary, and let the last 1/3rd finish off in the secondary.

We took periodic samples to determine the state of carbonation. Very often it was necessary to bleed off some CO2 to prevent overcarbonation. If anything, it is possibly best to stay slightly on the low side, and then make minor upward adjustments at the end with direct CO2 injection. This practice is also widely used in Germany.

Laurie and I really enjoyed Milwaukee. The biggest treat of all was meeting old friends, and relating faces to e-mail addresses of people we had not meet before. I just wish there were more time for everything, especially informal discussions. What would be great is to follow something like Jay Hersh's seminar with sessions where homebrews were tasted by a group of interested brewers. The beers could be served anonymously to prevent excessive ego deflation or inflation. This would also allow people to talk more freely about what they are actually tasting, and perhaps talk about their own personal experiences. (By the way, Jay really worked hard to get the doctored beers right, and despite of the hectic ending which was created by time limitations, I think he did an outstanding job.)

Jack Schmidling's generic ale was indeed clean as a whistle. I did, however, have some stylistic quibbles with it. Jack, those high alpha Chinooks need a generous malt charge to balance them off. I hope you had a chance to taste Bob Jones' Brown Ale. It clearly showed how really delicious a clean well balanced beer can be. Also, since you and Al Korz. live in the same city, I hope you get a chance to taste his beers as well. They too are excellent models. The larger point, however, is that yeast culturing works, and it can do so for any type of brewer. One does not need fancy equipment to brew tasty beer. Good yeast, a good recipe, and sanitary brewing conditions will do the trick every time. One final point. Jack, when you discard yeast after they make a clean brew (well formulated or otherwise), then you could be chunking THE WORLD'S GREATEST YEAST SLURRY.

Laurie and I are going to England at the end of this month. It is alas a work trip, but there should be some spare time on weekends. We would be grateful for any tips concerning pubs, brewpubs, and micros in or around Cambridge. These can be sent directly to [gjfix@uta.utamat.edu](mailto:gjfix@uta.utamat.edu).

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Date: Tue, 16 Jun 92 9:10:52 PDT  
From: rfozard@sword.eng.pyramid.com (Bob Fozard)  
Subject: Pilsner malt

I'm interested in brewing up a pilsner, something like (of course :-) Pilsner Urquell. The wonderful malt character of this stuff is really out of this world. I've recently seen some Bavarian Pilsner malt at my local supply shop (Fermentation Frenzy) and wonder if anyone has experience with this. Also, anyone have recommendations for other malt types that might be capable of producing malt character akin to Urquell? I just can't imagine that coming out of Briess Brewers malt (IMHO, Generic Brewers malt). It could perhaps be supplemented with some Munich or Vienna, what do you folks think?

- - -  
rfozard@pyramid.com

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Date: Tue, 16 Jun 92 15:43:59 GMT  
From: martin@daw\_302.hf.intel.com (martin wilde)  
Subject: Re: Aeration with aquarium pump

Hmm...

> Alberta Rager will have an article in the Conference Transcripts  
> on aeration -- she suggests using a bubbler stone, an aquarium pump  
> and a 2micron inline filter for aeration, but I would leave this  
> improvement for later.

Well I tried using a 1 micron inline filter with an aquarium pump placed in my wort and the pump produced so much air that my wort bubbled out of the carboy!!! I don't know if the bubbler stone (which produces fine bubbles compared to just the end of the 1/8" tubing) doesn't have this problem or are they using a 15 gallon fermenter with 5 gallons of wort in it...

Anyone who saw the demonstration at the Conference or know how to get around the problem care to comment??

By the way, how did they sterilize the bubbler?? Put it in bleach?? All of those little pores in the stone would be a menace to get clean it seems like...

thanks

Martin Wilde | So many beers...  
martin@daw\_302.hf.intel.com | So little time...  
uunet!intelhf!daw\_302!martin |

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Date: Tue, 16 Jun 92 13:32:08 EDT  
From: Chris Goedde <goedde@shape.mps.ohio-state.edu>  
Subject: Questions from a novice

Hi. I'm a novice brewer (just racked my second batch to the secondary), and I have the following questions.

- 1) Is there a simple conversion between pounds of liquid malt extract and pounds of dry malt extract?
- 2) I'm thinking of brewing some half batches (2.5 gallons). Papazian gives a table for hop utilization for bittering as a function of the gravity of the boil, and I was wondering if there are similar adjustments for finishing hops also, or should I just cut them by 50%?
- 3) That little lid that comes with your fermentation lock. Do you attach it securely while fermenting or do you just set it on top? Or do you throw it away? In other words, what's it there for? I made a starter for my last batch, and it was slightly carbonated because I had the lid to the lock on, which didn't seem quite right.

Thanks,

chris goedde  
goedde@shape.mps.ohio-state.edu

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Date: Tue, 16 Jun 92 14:49:57 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Nice meeting (almost) everyone

Just wanted to say that it with one minor exception it was quite nice to put faces to many of the names I've recognized from the net for the last umpteen years.... Kudos to Russ Wigglesworth for his cute little rub-ons that let everyone know you were a computer geek :-) :-)

Just about everyone was as friendly or friendlier in person and it was great to sit down and converse at length with many of those I did meet up with, and there were some great brewing and non-brewing tales to be told. I say just about everyone since Mr. Exception was of course his same old tired self-promoting self. Some people just don't get it do they??

To all who attended the Dr. Beer seminar, thanks!! Hope you enjoyed it sorry for the minor snafu... I plan to do this again next year (with AHA approval of course) and hope to have things run more smoothly. In all the comments I received were very positive (if you were there and have any feedback please forward it to me, thanks) so I expect we'll be there next year. Another special thanks to Dr. George Fix for his assistance....

JaH

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Hopfen und Malz, Gott erhalts  
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Date: Tue, 16 Jun 92 13:30 EDT

From: "C. Lyons / ASIC Device Development / x9641" <LYONS@adc1.adc.ray.com>

Subject: technique?

>First, this is what I now do: the day or more before  
>brewing I start Wyeast and eventually make a 750 ml starter with  
>light dry malt extract (or sometimes I repitch from the secondary  
>and avoid the starter) and I also boil 1.5 to 2.0 gallons of cold  
>tap water (it's quite soft in Philadelphia) and then freeze in a  
>block; on the brewing day I bring about 4.5 gallons of water to  
>around 170x F., turn off the heat, add 6.6 lbs. NW malt extract  
>syrup, stir to dissolve, start heating again and bring to a boil,  
>add hops at one or more times, and boil for 60 to 90 minutes or  
>until volume falls to about 3.5 gallons, cool from 212x F. to  
>about 170x F. by putting the pot in a sink of cold water and then  
>cool to yeast pitching temperature by adding the 1.5 to 2.0  
>gallon block of ice, pitch yeast into the pot and let stand one  
>to two hours, rack wort off of the settled trub into a carboy or  
>plastic fermenter while waving the siphon hose to aerate the  
>wort, fit a fermentation lock, ferment two to three days until  
>kreusen falls and then rack to a carboy for a one to three week  
>secondary fermentation, rack to a plastic fermenter with priming  
>sugar (preboiled corn sugar), and then bottle. Sometimes I bring  
>crystal malt or other specialty grains to 170x F. in the brewing  
>pot and then skim it out before adding the malt extract syrup.  
>Sometimes I treat my brewing water after the boil with Burton  
>water salts (for pale ales) and sometimes I add .5 tsp. of Irish  
>Moss at the end of the boil.

I like this technique! The idea of letting the trub settle in the brew kettle is nice. Typically I sparge the wort immediately into the primary and end up getting a good portion of the trub in the primary. Just a few questions:

- 1) Does pitching the yeast into the brew pot (@80F) and siphoning 2 hours later disrupt the fermentation process?
- 2) Is a significant amount of yeast left behind in the brew pot along with the trub?

I have been looking for such a technique and your additional comments would be appreciated.

... Chris Lyons,  
lyons@adc1.adc.ray.com

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Date: Tue, 16 Jun 92 16:58:24 CDT  
From: ssi!ppc@uunet.uu.net (Patrick P. Clancey)  
Subject: Re: hopeless hops

Dave Ballard asks:

> hey now- did anyone else get hop rhizomes from matucheski farms in  
> wi this year? a friend and i ordered a bunch at the end of march  
> and received them at the end of april. there was a problem with  
> the weather in wi at the time so their harvest was late. anyway,  
> we've had these things in the ground for like six weeks now and  
> have seen no signs of life.

I ordered four rhizomes from them, the Hallertau, Cascades, Fuggles,  
and Bullions, for myself and friends. All have come up and are doing  
well (up to 12 inches growth so far).

> i never saw a rhizome before these arrived, so i don't know how thick  
> they're supposed to be. the ones we got were really skinny, like  
> much thinner than my pinky. were they anemic or something? if anyone

They were all roughly the diameter of a pencil when received.

> so what is it? is it da hops? is it da good piscataway soil? is it  
> da shoes?

Definitely the shoes.

Pat Clancey  
Supercomputer Systems, Inc.  
Eau Claire, WI

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Date: 16 Jun 92 22:06:40 EST  
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
Subject: Technique; Chillers; Kegs

Thanks to all who responded to my post on brewing technique and suggestions for improvement. The leading suggestions were to use a wort chiller rather than the block of ice made from brewing water. This change would allow a full boil (with its better hop utilization)--more on this later.

Although several respondents recognized the difference of views expressed in this forum from time to time, the consensus was that a plastic primary fermenter was fine. I do rack to a glass secondary and that won approval. No one thought that using oxygen to aerate the wort prior to pitching was sufficient bang for the bucks and a one liter starter was thought to be little better than the 750 ml starter I now use (although I suspect that I should be giving the starter more time to get to high krausen).

At least two respondents thought that keggins WOULD improve the brew, providing better conditioning. Several more agreed that it would make brewing easier. More on this later, too.

And of course just about everyone noted the benefits of going to all grain. If I can collect the additional materials, I plan to give that a first go this weekend in celebration of Father's Day (but my daughter has opted to feed my computer hobby so no wort chiller there). Finally, one respondent noted the inadvisability of doing more than a 60 minute boil for extracts, something I now recall seeing here some time ago but had not remembered.

Wort Chillers. OK, I am ready to take the step. The immersion variety seems more practical from a sanitation standpoint. I like the idea of keeping it clean, but sterilizing it just before use by inserting it into the boil for a few minutes before turning the water on. The most detailed description I have found here of making an immersion wort chiller was by Patrick Volkerding (volkeri@mhd1.moorhead.msus.edu) on 3/26/92. He used 25 feet of 3/8 inch outside diameter (O.D.) copper tubing with compression fittings to connected to a garden hose. His tips included using a snap-connect fitting for easy connections. Washing machine hoses can be used for connections. The plumbing supply stores I talked to today say that the 3/8 inch O.D. tubing has a 1/4 inch inside diameter, and comes in two varieties, the one that I would want for easy bending being the soft variety. \$1.05 per foot in Philadelphia. Patrick used 25 feet--should I use the same?

Kegs. My wife brought back from England a couple of weeks ago a copy of Home Brewing--The CAMRA Guide by Graham Wheeler (Alma Books, Ltd. 1990)

It is a 172 page cross between the books by Miller and Papazian, but with an English bent that I found really useful (for example, I just never understood before that copper finings were fining agents added to the brewpot, which is called a copper in England due to its historical construction material). As the book describes all grain only, I have certainly not digested it, but I am intrigued by the plastic barrels used in England for keggering. They have a tap set into them and can take a carbon dioxide charger to protect against oxidization. Can anyone compare them to the soda kegs used by many homebrewers here?

Thanks again for the help of this Digest. Next year I hope even to go to Portland!

Chris Karras (RKarras@PennSAS.UPenn.edu)

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Date: Tue, 16 Jun 92 18:53:40 -0700  
From: rkaye@polyslo.csc.calpoly.edu (Mr.Raytrace)  
Subject: Los Angeles Brewing Company

I got some more news on the Los Angeles brewing company, who are the folks that make Eureka beer.

The brewpub closed down during the L.A. riots, and then never opened up again. The official word was 'financial troubles' and that the brewery would continue to brew beer, but the pub would remain closed for a while.

The story has now changed for the worse: The brewery will close and the pub will stay open...

Seems stupid to me...

-ruaok

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Date: Tue, 16 Jun 92 22:53 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Agar, Sediment

To: Homebrew Digest  
Fm: Jack Schmidling

>From: Nick Zentena <zen%hophead@canrem.com>  
Subject: \$Agar?

> Does anybody know of anyplace that sells agar at  
reasonable prices?

At the risk of being one of a zillion responses.....

Oriental food stores in Chicago sell agar agar in foot long sticks about  
1  
inch square for a couple dollars.

I boil 6 inches in a cup of wort and the cost is just about zilch.

>From: envkas@sn634.utica.ge.com  
>Subject: sediment in wine

>My question is what should I do with about 40 bottles of wine that all  
have  
some sediment on the corks?

This may seem a bit obvious but how bout turning them right-side-up afor  
a  
few weeks or whatever it takes?

js

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End of HOMEBREW Digest #904, 06/17/92  
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Date: Wed, 17 Jun 92 07:42:50 EDT  
From: scales@bcmp.med.harvard.edu (John Scales)  
Subject: request

Hi,  
I would like to request that I recieve homebrew via E-mail. I am a  
beginning  
brewer and would like to obtain as much information as possible.  
Thank you in advance.

John Scales  
E-mail:scales@bcmp.med.harvard.edu  
Phone: (617) 432-4076

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Date: Wed, 17 Jun 92 08:36:27 EDT  
From: bwc@icd.ab.com (Barry Cunningham)  
Subject: Re: Aeration with aquarium pump

> From: martin@daw\_302.hf.intel.com (martin wilde)  
> Subject: Re: Aeration with aquarium pump

...

> > Alberta Rager will have an article in the Conference Transcripts  
> > on aeration -- she suggests using a bubbler stone, an aquarium pump  
> > and a 2micron inline filter for aeration, but I would leave this  
> > improvement for later.

That's 0.2 micron by the way. It is to filter out airborne beasties,  
so you need an extremely fine size.

> . . . the pump produced so much air that my wort bubbled out of the  
carboy!!!

Keep an eye on it and turn it off periodically to let the foam subside.

> By the way, how did they sterilize the bubbler?? Put it in bleach??

I asked her exactly that question. Just soak it in bleach.

| Barry Cunninghambwc@icd.ab.com |  
| Allen-Bradley Company, Inc.or ICCGCC::CUNNINGHAMB |  
| 747 Alpha Drive orBWCUNNIN@MRGSD@REMNET |  
| Highland Hts., OH 44143 phone: (216) 646-5241 FAX: (216) 646-4484

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Date: Wed, 17 Jun 92 09:12:17 EDT  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: questions asked and answered

Morning folks.

Chris Goedde asks ...

>1) Is there a simple conversion between pounds of liquid malt  
> extract and pounds of dry malt extract?

My understanding is that .8 lbs DME = 1 lbs LME, with the extra .  
2lbs  
of LME being water content.

>3) That little lid that comes with your fermentation lock. Do  
> you attach it securely while fermenting or do you just set  
> it on top? Or do you throw it away? In other words, what's it  
> there for? I made a starter for my last batch, and it was  
> slightly carbonated because I had the lid to the lock on, which  
> didn't seem quite right.

Assuming your using one of the "tripple-ripple" locks with the orange  
plastic cap, the lid stays on. It is supposed to have ridges molded  
into  
the plastic which provide room for the co2 to escape. In pratice,  
i've  
had the same problem. Make sure the air spaces between the ridges are  
not  
clogged, and dont jam the cap on tight, and it should work.

Chris Karras is ...

> intrigued by the plastic barrels used in  
> England for kegging. They have a tap set into them and can take a  
carbon  
> dioxide charger to protect against oxidization. Can anyone compare  
> them to the soda kegs used by many homebrewers here?

I looked into these as an alternative to the expense of a full-blown  
kegging system, and I was told they are fine for party-type  
situations,  
but are very prone to leaking, making them less than suitable for any  
kind  
of longer term storage. Anybody actually use one?

Sean Caron

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Date: Wed, 17 Jun 92 12:53:06 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: Beer Barrel

Thanks to a system crash, I can't quote who mentioned the beer barrel in the last HBD. But I wanted to say this:

I've tried Beer Barrel beer once when I was visiting a homebrewer in England. The beer tasted fine - I didn't taste or smell plastic. I've been dying to get my hands on one ever since and recently found one at a place in Woburn for \$77 (Beer & Wine Hobby in Woburn, MA - and I'm not affiliated in any way except that they've gotten large chunks of cash from me).

>From what I've seen, there is much less hassle in this approach and I am looking forward to trying it out.

If anyone knows a place with these things for less than I cited above, please let me know.

- --gk

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| 5,397 miles |  
| - to - | THE FIRST AMENDMENT states that members of re-  
| WALL DRUG |ligious groups, no matter how small or unpopular,  
| shall have the right to hassle you in airports  
| WALL, SOUTH DAKOTA |  
| U.S.A. | -Dave Barry-  
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\*\*Sign In Amsterdam\*\*

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Date: Wed, 17 Jun 92 10:30 CDT  
From: korz@iepubj.att.com  
Subject: Re: Aeration with aquarium pump

Martin writes:

>Well I tried using a 1 micron inline filter with an aquarium pump placed  
>in my wort and the pump produced so much air that my wort bubbled out  
>of the carboy!!! I don't know if the bubbler stone (which produces fine  
>bubbles compared to just the end of the 1/8" tubing) doesn't have this  
>problem or are they using a 15 gallon fermenter with 5 gallons of  
>wort in it...

Alberta mentioned this phenomenon also. The only solution, as I recall,  
is (as you said), to have a lot of headspace.

>By the way, how did they sterilize the bubbler?? Put it in bleach?? All  
>of those little pores in the stone would be a menace to get clean it  
>seems like...

I believe Alberta said to get a non-plastic bubbler, so you can boil it.  
If you use PE tubing (generally the "suitable for drinking water" tubing  
is  
PE), you can boil that too. That seems like the easiest method of  
sanitation  
to me.  
Al.

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Date: Wed, 17 Jun 1992 08:22:43 -0800  
From: sami@scic.intel.com  
Subject: Homemade Wort Chiller

In answer to Chris, we made a wort chiller following the directions from an article published in Zymurgy that we heard about in the Beer and Wine forum on Compuserve. A rough summary of that article is as follows:

Go down to your friendly home handy-man supply center and buy the following: 15 to 20 feet of 3/8" o.d. coiled copper refrigerator tubing. (\$20), 2- 3/4" pipe clamps (\$.75 ea.), 1- 1/2" i.d. garden hose (50ft was the shortest I could get, \$8), and I'll assume you have 3/8" i.d. plastic hose already. If not, you'll need about 2 inches of the stuff. Now, take the 3/8" copper pipe and start to carefully bend it. Make a J type bend, much like a racking tube, at one end. This will hook on to the side of your boiling kettle. Then allow a straight length to any depth you might desire (mine's about a foot). Then start to coil the pipe to fit inside a 5 gallon pot. You can customize the size to your situation. After coiling, leave enough pipe left to come back up to match the first J bend. Be careful throughout not to kink the pipe! When you are done, you should have something that looks like the guts of a commercially available wort chiller. The J type bends at the two ends allows it to hook on to the side of a pot or bucket and keep the hard to sanitize garden hose completely out of any possible contact with the wort. Now decide how much garden hose you want on the end. I used 10 ft. Measure from the female fitting end and then cut the hose there. Now take about an inch of 3/8" i.d. tubing and shove it on to one of the ends of the copper pipe. This will act as a spacer to interface with the garden hose. Now slide a hose clamp onto the hose and then put the cut end of the hose over the 3/8" plastic hose spacer. The 1/2" i.d. garden hose should fit perfectly over the 3/8" plastic tubing on the copper pipe. Simply tighten the hose clamp on the joint. Now cut another 10 feet of hose and repeat on the discharge side of the wort chiller. Voila you have a wort chiller. Now if you want, buy a new female fitting for the 30 ft hose you have left over (about \$1.50) and you also have a perfectly good 30 foot garden hose! The female hose fitting works on my kitchen sink. This contraption will bring 5 gallons of wort to pitching temperature in about 20 min. The chiller is very easy to make (took me about 20 min.).

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: Wed, 17 Jun 1992 07:55:41 -0800

From: sami@scic.intel.com

**Subject: Pilsner yeast**

In answer to Bob, I used Brewer's Choice Pilsner Yeast to put together a batch back in March. It turned out great. Not exactly Pilsner Urquell, but probably one of the best beers I have ever made. It costs a bit more, but it was worth it.

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Date: Wed, 17 Jun 92 10:21:44 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: oranges

>2) Oranges. I'd like to use orange zest in my secondary for some orange  
>flavor and aroma (again, a Belgian-type brew). The question is, how  
>much? The beer will be about 1.070, using a rather fruity yeast stolen  
>from a Belgian bottle. Also, should I avoid dry-hopping with hops at  
the  
>same time?

well, considering that my latest mead was light, sparkling, and  
had 5 lbs of oranges squeezed into it, yet one could barely discern  
the orange flavor I'd say... a lot. Oranges (and strawberries, too)  
don't seem to ferment a way and not leave much flavor in the final  
product. Definitely avoid dry hopping it. maybe try adding orange  
flavored extract - that way you could split the batch into 2 or 3 parts  
with varying amount of orange, and pick the one you liked best.

bb

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Date: Wed, 17 Jun 92 09:31:13 CST  
From: C05705DA@WUVM.D.Wustl.Edu  
Subject: wyeast?

This weekend I crossed a new boundry; I tried wyeast instead of dry yeast.  
I am attempting to make triple stout. I made a starter for the yeast with one small can of Alexander's dark extract in about 2 quarts of water with 1/2 oz of northern brewer hops. When down, I split the what was left after the evaporation into two wine bottles. The yeast took off. By the time I was done with my real batch, the yeast was coming out of the air lock of one bottle and almost out of the other. My brew consisted of specialty malts and nine pounds of syrup and dried extracts; oddly enough, I came out with a sg reading below what I expected. I threw in both bottles of yeast, slapped on the air lock, and was on my marry-ol' way. I checked my 5 gal batch the following night. Foam was coming through the lock. I took the lock off and put in a hose to a bucket of water. Later that night when I checked it, the lid had popped off, 6 gal plastic bucket. I put the lid back on, went back upstairs, sat down, turned on the tv, BOOM. I put the lid back on three times that night before I gave up for the night. It is now fermenting actively but not blowing the lid anymore. Now, how much wyeast do you put in for 5 gal of what should a very sugary brew?

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Date: Wed, 17 Jun 92 10:12:34 EDT  
From: JOHNREED@BOSTON.VNET.IBM.COM  
Subject: Certified Beer Judges

We recently established a new homebrew club in the Central Massachusetts area and are looking for a Certified Beer Judge to join us at our next meeting.  
The date is Saturday July 11 at 7:00 PM.

Anyone interested? Please let me know via email or call me at work (617 895-2158) or home (508 529-4470).

Thanks!

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Date: Wed, 17 Jun 1992 13:19:06 -0400 (EDT)  
From: sdrc!cvg!"CAE236::GEMCBREARTY"@uunet.UU.NET  
Subject: Midwest HBers Unite at Oldenberg Brewery (long)

The 4th Annual Bloatarian Brewing League's BEER & SWEAT '92  
=====

That's right, it's Beer & Sweat time. On Saturday evening, August 15, 1992, the festivities for homebrewing enthusiasts begin at suites 5110 and 181 at the Oldenberg and Drawbridge Inn Complex, I-75 and Buttermilk Pike exit in Ft. Mitchell, Kentucky. (Just a few miles down the Interstate from Cincinnati, OH)

During the day there's the amazing Oldenberg breweriana collection, several pools, other homebrewers from at least 15 clubs (our estimate is up to 300 people) from the Midwest area, brewery tours, good restaurants, and hot weather to enjoy. This event is for you if you're into homebrewing or just like being around those who are. The only guarantee is that you will sweat and there will be beer.

Bring your favorite homebrewed beer, commercial beer, etc. to the festivities for you and others to enjoy. The Drawbridge Inn has donated the use of a hospitality suite 181 by the main pool. Please keep in mind that no glass or bottles are permitted in the pool area. No problem--just pour your homebrew into plastic cups. There will be plenty of kegs and ice but please bring extra coolers.

So RELAX and enjoy this opportunity to meet many people from all levels of brewing and to share in what we at the Bloatarian Brewing League believe is the greatest time of the year.

Friday August 14  
=====

7:30 p.m.-? Those who arrive early (aka: party animals) can get started at the Oldenberg Beer Gardens with the opportunity to party later too.

Saturday August 15  
=====

a.m. You should be on your way or already there!

Noon Hospitality suites open (Suites 181 and 5110, Drawbridge Inn Complex)

3 p.m. Check in to your room at the Inn

3:30 p.m. Keg check-in at the hospitality suite

5-6 p.m. Meeting of the top dogs from the different clubs in Suite 181. If you consider yourself a mover and a shaker and are interested in making next years Beer & Sweat bigger and better, then stop by and put in your 2 cents. We would like to have each

club represented.

5-7:30 p.m. Dinner on your own. Some groups are going to the show at the Oldenberg Greathall. There are many fine restaurants in the complex and nearby.

7:30 p.m. 'till midnight Beer & Sweat at the Oldenberg Drawbridge Inn, Suite 5110. This will be the main gathering of the homebrewers and clubs. Typical draft brews from last year included: Ginger Lager, Super Steam, Not quite Munich, Sheldon Macadoo Spice Ale, Pilsner, Brown Ale, and many more..... Some of the best beers you will ever drink will be there for your consumption. Reminder: Plastic cups are the requirement.

Sunday August 16

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Crawl home with a real goodnbad feeling!

For information on rooms, call the Drawbridge Inn at 1-800-354-9793 and mention the Beer & Sweat activity in order to get the \$50/night room rate. A special THANKS to the Drawbridge Inn and Oldenberg Complex for all their help and support.

R.S.V.P.

Bloatarian Brewing League

c/o: Chuck Boyce

5119 Warren Cincinnati, OH 45212

Home: (513)531-8076

Day: (513)632-4700

For More INFO, call: Tim Thomas Ray Spangler

Home: (513)232-9783 Home:(606) 727-1956

Work: (513) 576-2467 Day: (513) 977-4734

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The BBL's position on alcoholic consumption is summed up nicely by Gene and Georgetti.... Homebrew is dedicated to those merry souls of the other days.... who again will make drinking a pleasure.... who achieve contentment long before capacity.... and who.... whatever they may drink.... prove able.... to carry it.... and remain gentlemen. For those of you who need the translation:

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- 1) Coming to this activity is entirely voluntary
- 2) Participation in this activity may involve consumption of an alcoholic beverage, and that this may affect my perceptions and reactions.
- 3) You are responsible for your conduct, behavior and actions, and absolve the Bloatarian Brewing League, The Drawbridge Inn and Oldenberg Complexes of responsibility for your conduct, behavior, and actions.
- 4) Be sensible and responsible!

- -- andy (email at: Andrew.McBrearty@sdrc.com)

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Date: Wed, 17 Jun 92 09:36 PDT  
From: alm@brewery.intel.com (Al Marshall)  
Subject: Midwest HBers Unite at Oldenberg Brewery (long)  
To: homebrew@hpfcmi.fc.hp.com  
Subject: Lupulophobia in Milwaukee

George Fix writes:

> Jack Schmidling's generic ale was indeed clean as a whistle. I did,  
however,  
> have some stylistic quibbles with it. Jack, those high alpha Chinooks  
need  
> a generous malt charge to balance them off. I hope you had a chance to  
taste  
> Bob Jones' Brown Ale. It clearly showed how really delicious a clean  
well  
> balanced beer can be.

I was not present nor have I tasted THE GREATEST BEER MADE WITH RECYCLED  
AMERICAN MATERIALS (insert small US flag icon here :-)).  
Nevertheless, this brings up a pet peeve of mine:  
the seeming obsession with "balance" by certain figures in the AHA.

Let me say first that I respect George highly in matters of science  
(I have to, I'm not a physical scientist), but  
we part company when taste comes into the picture. To make a point,  
let's assume for the moment that Jack did NOT approach George and say,

"George, I have here a bottle of <insert AHA style category here>  
beer, how do you think it would do in competition?"

or

"George, I seem to be having a problem with mash extract, do you think  
this beer is out of balance?"

Under these assumptions (and from my experience with Jack Schmidling's  
outlook, I find it difficult to imagine him asking for such feedback)  
I find George's fatherly advice about beer styles rather inappropriate.

Bear in mind  
that I am extensively self-educated in these matters but  
I have not been through the Beer Judge Certification Program, and hence  
am not "Politically Correct". Consequently,  
when I taste such a beer, I'm able to say either "Man, that's bitter...  
I like it!" or "Man, that's bitter... I don't like it!" without feeling  
ashamed of myself. If Jack had the temerity to put a style-name  
on his beer, the better comment would be "I don't think you brewed what  
you tried to brew", although again, I find it difficult to believe that  
Jack would call his beer anything other than "THE GREATEST".

Sadly, I think the AHA in general  
is dominated by this obsession with beer style  
at the moment. What is worse, it is my unscientific impression that  
the majority of the styles are skewed toward maltiness (most AHA figures  
call this "balance").  
I have christened this obsession with balance to the detriment of  
hop bitterness, flavor and aroma "lupulophobia".

Anecdotally, lupulophobia  
seems to be \*somewhat\* more common in the Midwestern United States

and relatively rare in the Pacific Northwest. Note the number of small breweries brewing lagers in the Midwest vis a vis the P. Northwest as support for this view. I was recently enjoying a pint of the first Pilsner microbrewed in Portland, and reflecting that the impressive hoppiness would probably not be attempted in many other markets.

(Sadly, I've heard that the brewer intends to "tone it down". Commercialism rears its ugly head even here).

Finally, I wonder why George advises Jack to taste a brown ale. Was it because Jack was trying to brew such a beer? If not, I translate the comment as, "I wish you had brewed me something more like this". This is not necessarily inappropriate, since I take such things into account when I brew a beer I hope my friends will like. But again, if Jack wanted the AHA thought police to like his beer, he's not the person he seems to be on HBD.

Basically, I'm impressed by the report that Jack's beer is clean (and unoxidized?). I wish I had been around to taste it (and to get a load of the brewer's world view, no doubt :-)).

I'm looking forward to seeing HBD'ers in Portland OR next year at the AHA conference and subjecting you to a healthy dose of IBUs :-).

-- R. Al Marshall

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Date: Wed, 17 Jun 92 11:35:38 pdt  
From: Ted Manahan <tedm@hpcvcbbp.cv.hp.com>  
**Subject: AHA conference**  
Full-Name: Ted Manahan

I have enjoyed reading the notes other people have written about the AHA conference. It's always fun to have your own perceptions reinforced! In that vein, I offer my own impressions of the conference.

This was my first AHA convention. It exceeded my expectations, which were pretty high.

I was surprised by the tremendous amount of BEER at the conference! What a dummy I am, you may think - that was the whole purpose of the conference! But no, I mean really vast amounts of excellent beers, both commercial and homebrewed. Imports and domestics. Left over bottles from the national convention. Ales, lagers, lambics, dark, amber, light, wheat, fruit. Pretty much every style you can think of was represented. Let no one go thirsty! The AHA really did an excellent job getting donations from brewers and distributors for this conference. Yes, most or all of that beer was donated! More free beer than you could shake a stick at.

One of the best parts of the convention was meeting many of the well known names in our hobby. I talked at some length with Martin Lodahl and Fred Eckart, and met Chuck Cox, Kinney Baughman, Charlie Papazian, and Byron Burch. I also had the pleasure to talk with dozens of other brewers. There was a tremendous atmosphere of good will with everybody I met. Everyone was very friendly and having a great time.

The conference sessions were informative, but much of that information can be gained by reading the conference proceedings. My favorite talks were the session on Yeast by George Fix and the session on Brewing Lambics by Martin Lodahl and Mike Sharp. Other good sessions were cooking with beer, bock recipes, and ideas for running homebrew clubs. I may try out some of these ideas on our local "Heart of the Valley Homebrewers" club!

Club night was a blast! There were about thirty booths representing both clubs and vendors. There were many booths from midwest clubs, as well as booths from some of the larger clubs across the nation. Most of the club booths had good to excellent beer for tasting. I bought a beer glass from the San Andreas Malts, and was tempted by yeast cultures (50 cents each) from the Boston Wort Processors. I bought a commercial yeast culturing kit, and will offer my services to our club as a yeast bank when I figure out how to use the thing!

I'm looking forward to next year's conference in Portland, OR. As a "local", I feel a moral obligation to do my part in providing enough beer for all the thirsty conference attendees!

Ted Manahan  
tedm@hp-pcd.cv.hp.com  
503/750-2856

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Date: Wed, 17 Jun 92 14:36:02 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Cherries in beer

A friend has far too many cherries in her freezer, since she wants to start putting up this year's crop. I've offered to take them for adding to beer and return a six-pack or two of the results in exchange.

Given that I'm making five to six gallons:

1. How many pounds of cherries should I use in a basic pale ale recipe?
2. Should I cut back on the hops for bittering, flavoring, or both? (generally, my hoppier beers are more popular)
3. Papazian specifies that fruit ought to be added at the end of the boil. Would it be unwise or pointless to add any in secondary ferment?

Thanks for your answers in advance,

AjD

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Date: Wed, 17 Jun 1992 11:38:57 -0400 (EDT)  
From: PEPKE@vaxkid.scri.fsu.edu  
Subject: Re: English bitter info/examples

Paul Stafiniak asks about English bitter. Though an American, I travel to England quite a lot and drink prodigious quantities of the stuff, so I think I can answer some questions.

(To explain the context of my answer, I should point out that people in England, even CAMRA, don't get into the very precise definitions of beer style that Americans in general and the AHA in particular does. A beer style over there is much more likely to describe a range of characteristics, which may overlap with other beer styles. "Bitter" is a continuum, not a point.)

Bitter is the default drink in most pubs in England. Bitter is basically draught ale. Bitters tend to have roughly the characteristics that we associate with your basic ale. They are generally darker in color, lower in alcohol, and fruitier than light ales. They are usually not as sweet as milds. They are fairly well hopped, but this varies. They are bitter from both the hops and the hard water used, and they usually have a tang which is hard to describe. None are heavily carbonated. In London, beer is served practically flat. Go up North and it gets fizzier, but never so fizzy as any bottled ale.

There are several kinds of bitter that you can get in pubs:

- 1) Ordinary: O.G. around 1028-1032, not much malt flavor, not sweet, well but not overpoweringly hopped. E.g. Young's Bitter
- 2) Special or Best: O.G. around 1035-1045, a bit more malt flavor, a bit sweeter, about the same hoppiness. E.g. Courage Directors
- 3) Name varies depending on location: O.G. higher than 1040, lots of malt flavor, sweet, hopping varies. E.g. Ruddles County, Greene King Abbott.

The flavor varies a lot within each style. Webster's Yorkshire Bitter, for example, has enough hops to preserve an elephant.

The only way I have found of making something that tastes like bitter is to make a generic ale and allow it to condition in a vessel that bleeds off pressure. Those little 5 liter party cans with a spout stuck in the cork work well, but they're a pain to keep clean. One more thing: do not use Cascade hops under any circumstances. Use Northern Brewer or something like that.

The only American beer I have ever tasted which comes anywhere near to a real bitter is the bitter at the Commonwealth Brewery in Boston, MA. It is really hard to get the flavor in a bottle, but Sam Smith's Old Brewery Bitter comes close.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu  
Supercomputer Computations Research Institute MFENET: pepke@fsu  
Florida State University SPAN:scri::pepke  
Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.

Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Wed, 17 Jun 1992 11:59 PDT  
From: BOB JONES <BJONES%NOVAX@NOVA.llnl.gov>  
Subject: The World's Greatest Beer Review

Well for all those that didn't get to attend the AHA conference and are just dieing to know what J.S.'s Worlds Greatest Beer from The Worlds Greatest Brewer tasted like, I can assure you all it was not the World's Greatest. It was also not the world's worst. It tasted clean, thin and rather bland and very generic. I don't know if this was Jack's best example of his brewing technique, I assume it is since it abviously was labeled as such. I was really expecting to have to spit it out. I didn't, I just didn't finish the other 1 oz.

Bob Jones

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Date: Wed, 17 Jun 92 10:52:53 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: brewing ersatz pilsner urquell

Here are some ideas on making an all-grain ersatz-Pilsner Urquell. As this is a light-colored world-class lager, good ingredients and process are even more important than usual.

You can try one of two grain bills.

Following Dave Miller:

8.5 # 2-row pilsner malt  
0.5 # crystal malt 20L  
0.5 # cara-pils malt

OR, following Greg Noonan:

8 # 2-row pilsner malt  
1 # light Munich malt  
0.5 # cara-pils malt

Each recipe assumes 75% extract efficiency. Use the best German or Belgian pilsner malt you can find, rather than U.S. 2-row or U.S. 6-row malt. Likewise, use German or Belgian Munich malt if you can find it. In the recipes, the crystal malt and Munich malt impart some color, but otherwise will have slightly different flavoring properties.

For hops, use Saaz hops exclusively. Following the traditional German hop schedule, you can use 3 additions:

60 minutes until end of boil: 2 oz Saaz (3% alpha)  
30 minutes until end of boil: 1 oz Saaz  
10 minutes until end of boil: 1 oz Saaz

Do your HBU or IBU calculations. You could probably hop a bit more aggressively than indicated. You might make a final aroma addition of another 0.5-1 oz of Saaz right before end of boil. You also might consider dryhopping.

For yeast, use Wyeast "Bohemian" lager 2124 or "Munich" lager 2308.

Water should be soft.

For starch conversion, aim at 153-4 degrees F for 90 minutes.

Pilsner Urquell cold-conditions for months, so you might try an extended lagering.

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Date: 17 Jun 92 15:40:15 EDT  
From: CHUCKM@CSG3.Prime.COM  
Subject: brewing ersatz pilsner urquell  
To: George Fix gjfix@uta.utamat.edu.  
Fr: Chuck Mryglot chuckm@csg3.prime.com  
Dt: 6/17/92  
Sj: Pubs in Cambridge

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George, I could not mail to your address so I am making a general post. I read your post regarding pubs in the Cambridge area. I have regular business in the area and can make some recommendations.

1. There is a place called The Mill (also has a sign called Tap and Spire)  
which is located on the river Cam just down the street from the Garden House hotel. They support CAMRA and always have a rotating variety of real ale. Occasionally you might find the CAMRA Newspaper there for your reading pleasure.
2. Nearby is The Anchor. More of a college hangout (it is a college town) and they have live jazz during the week. The Boddington's and Abbott Ale are good.
3. There is a brew pub in Cambridge (I can't remember the name). I have never been there since the locals did not have much good to say about it.

In general, a good strong ale from that area is Abbott Ale made by Greene King. It has been a favorite of mine for some time. Pints of beer range from 1.25 - 1.65 pounds depending on brand and gravity. England is expensive, be prepared. Cambridge is about 1 1/2 to 2 hours by car from London. You get used to driving on the other side of the road pretty quickly.

I could go on, but Cambridge is a beautiful town and there will be plenty of exploring you'll do on your own. Cambridge is a small place and you can easily walk all over town.

Have a good trip

cheers,  
chuck mryglot

ps.  
I appreciate all the information/advice you post. I am just getting into brewing festbiers and look forward to reading your book.

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Date: Wed, 17 Jun 92 17:37:48 -0400  
From: djt2@po.CWRU.Edu (Dennis J. Templeton)  
Subject: Copper tubing lengths

Chris... here's a data point on the immersion chiller.

I made one recently with 16 feet of 1/4 copper tube (that's the longest piece they had in stock). There are probably 14 feet in the wort.

This will chill a 6 gallon boil to pitching temp (probably 80 degrees; I have been loath to put in a thermometer) in 25 minutes.

The water flow rate is about a gallon a minute; even at this low flow the water coming out is pretty cool. It warms considerably if you move the tubing or swirl the pot. I get the idea that the liquid immediately around the tube is chilled quickly and that the limiting factor is mixing.

Were I to do it again, I'd use 25-30 feet of 1/4 inch, and I think the chill time would be closer to 15 minutes. I don't see the advantage of 3/8 inch tubing since the effluent is not fully warmed. I think maximizing surface area (small tubing) is more important than total flow (large tubing).

good luck,

dennis

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Date: Wed, 17 Jun 92 11:42:02 -0500  
From: melkor!rick@uunet.UU.NET (Rick Larson)  
Subject: Re: Cheap Kegs and related hardware

u\_banzai@mcl.mcl.ucsb.edu writes:

>I have tried unsuccessfully to find cheaply the few items it takes to  
>complete a home keggng setup.

Our local homebrew club came up with the following prices.

1. 5gal used Cornelius\$35.00  
1 keg inlet connector \$ 5.25  
1 keg outlet connector \$ 5.25  
5 feet air hose \$ 2.15  
5 feet liquid hose \$ 2.15
2. Single gauge regulator, 3-D-409 \$30.00  
Dual gauge regulator, 3-D-407\$36.00  
1 tap faucet, 3-P-258 \$ 1.90
3. 2.5 lb. CO2 tank \$25.00  
5 lb. CO2 tank \$35.00  
10 lb. CO2 tank \$45.00

So for \$106.70 (excluding tax) a keggng system can be owned.

1. Brew&Grow (612)780-8191
2. Superior Products (800)328-9800
3. All-Fire Test Co. (612)332-6268 (this is a Fire extinguisher  
store, check the yellow pages for one similar near you).

BTW, don't bother calling Cornelius for kegs, they are wholesale only.  
Try looking in the classifieds under Restaurant Equipment (or Brew&Grow)

Anyone know of other places for kegs?

Hope this helps,  
rick

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Date: Wed, 17 Jun 92 16:04:13 -0700  
From: "Stephen E. Hansen" <hansen@Sierra.Stanford.EDU>  
Subject: Listserver now available at HBD Archive

In HBD 878 I announced that I had copied the HBD archives from Mthvax and had set up a new archive at Sierra.Stanford.EDU. At the time I did not have a listserver set up for those of you without ftp access. I have just finished setting up the listserver at Sierra so that you can retrieve archive files via e-mail.

Please send requests to listserv@sierra.stanford.edu. There are only a few of the possible listserver commands enabled, i.e. help, index, and get. If you are unfamiliar with listserv commands, you put one or more requests in the body of the message, one per line, and the results are mailed back to you.

For example, send

```
index homebrew
```

to get the complete listing of the Homebrew archive or send

```
get homebrew incoming/904
```

to get issue 904 of HBD.

If you have problems with the listserver send mail to

```
listserv-manager@Sierra.Stanford.EDU
```

Please be patient. The listserver on Sierra is a new beast and is not fully automated as yet and new files may not be immediately accessible.

Thanks,  
Stephen

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Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,  
Electrical Engineering Computer Facility      | but the road is icy.  
Applied Electronics Laboratory, Room 218      | The bar is far away,  
Stanford University, Stanford, CA 94305-4055 | but I will walk  
carefully."  
Phone: +1-415-723-1058   Fax: +1-415-725-7298 | -- Russian Proverb  
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End of HOMEBREW Digest #905, 06/18/92  
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Date: Thursday, 18 Jun 1992 09:06:52 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: re: Beer Head and Fruit

>From: fjdobner@ihlpb.att.com  
>Subject: Beer Head and Fruit

>1. Regarding the point at which fruit should be added in the  
>homebrewing process, my conclusion was the following: Adding  
>fruit anywhere in the boil would cause haze in the end.

I have heard that, but not experienced it. My process starts with throwing the fruit in the freezer at least several hours before brewing, sometimes the night before. People tell me that this breaks down cell walls, making it easier for the essence to get into your beer. I then toss this in as soon as I turn off the heat and let sit for 15 minutes. So, it may be that by starting frozen and adding to boiling-hot wort, the result is really a steeping at 170F or somesuch and thus avoiding any pectin haze--I don't know.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Thursday, 18 Jun 1992 09:07:32 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: English bitter info/examples

>From: PEPKE@vaxkid.scri.fsu.edu  
>Subject: Re: English bitter info/examples

>One more thing: do not use Cascade hops under any  
>circumstances. Use Northern Brewer or something like that.

Yow! Personal tastes will vary, but \*please\*, IMNSHO, use Kent Goldings or Fuggles hops (I prefer the KG) in your bitters. I can still taste the KG from a well-brewed Young's bitter--yum!

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Thursday, 18 Jun 1992 09:08:09 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Lupulophobia in Milwaukee

>From: alm@brewery.intel.com (Al Marshall)  
>Subject: Lupulophobia in Milwaukee

>George Fix writes:

>>Jack Schmidling's generic ale was indeed clean as a whistle. I  
>>did, however, have some stylistic quibbles with it. Jack,  
>>those high alpha Chinooks need a generous malt charge to  
>>balance them off. I hope you had a chance to taste Bob Jones'  
>>Brown Ale. It clearly showed how really delicious a clean well  
>>balanced beer can be.

>Nevertheless, this brings up a pet peeve of mine:  
>the seeming obsession with "balance" by certain figures in the  
>AHA.

Let me add my own perspective here. When I go to a meeting of my local homebrewers club and taste a homebrew, my remarks will be tailored to the skill and experience of the brewer. If it is someone more skilled or at least more experienced than I, I might say "Hmmm, how did you get it so hoppy? Ten pounds of high alpha acid hops?" and go on from there. If I am talking to someone who has only had Budmillob, maybe Guinness, and is now brewing a pale ale or bitter, I will very often suggest that they taste several other beers (commercial or fellow homebrew examples) and see if there is something there they would prefer. Then I can make suggestions on possible changes to recipes or processes, if they desire.

In Jack's case, I would have also recommended he try other beers that I thought were good, because he has only recently been exposed to good homebrew.

Finally, whenever the issue of "stylistic quibbles" comes up, you can expect that ten people will have at least a dozen opinions on it. As a general rule, balance is a good thing, though it can certainly be overdone. Luckily, the local homebrew club has plenty of people who know nothing of balance and brew that way, just to keep the rest of us in line.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Thu, 18 Jun 92 09:21:04 -0400  
From: cook@uars.DNET.NASA.GOV (Chris Cook, NMOS Quality Engineer - (301) 386-7807)

**Subject: Spruce Beer Questions**

I have made many beers using spruce extract and I like them a lot, but I've got some questions about technique.

The first spruce-flavored beer I made was Papazian's Goat Scrotum Ale, simply as a lark. I added the spruce essence (1 oz) at the beginning of the boil, as directed, and the kitchen was filled with this marvelous aroma that I'd never have connected with a tree.

The beer was great. The spruce was surprisingly subtle, and I strongly recommend it for those who like richly flavored beers. I've made a batch every year or so since then.

This year I had a brainstorm. Hey, I said, I love the smell during the boil, but am I boiling off all those great aromatics? What if I added the essence at the end instead of the beginning?

So it goes. I added the essence with the finishing hops (shedding a manly tear for the lost smells) and proceeded as usual, although I did a little dry-hopping this batch. Looked good so far. When I sampled the ale a week later I realized that I had been right - the batch was more aromatic.

Much more. I still like it, but I'm afraid that it'll be too strong for my guests. This is a major disappointment, since this style was always one of my 'show-off' beers for new homebrew drinkers. I hope things mellow with age.

My question is about timing. When should I add the essence and how much should I use? Are there two options (add lots early or a little at the end)? Anyone played around with this?

Chris Cook  
cook@uars.dnet.nasa.gov

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Date: Thu, 18 Jun 92 09:30:21 -0400  
From: aew@spitfire.unh.edu  
Subject: English Bitter

In HBD #905 Eric Pepke gives a good overview of English Bitter. I would like to add two things:

1) Eric Says:

> One more thing: do not use Cascade hops under any circumstances. Use Northern Brewer or something like that.

Also try Fuggles for bittering and Kent Goldings for Finish. Both are excellent.

2) He also says:

>The only American beer I have ever tasted which comes anywhere near to a real >bitter is the bitter at the Commonwealth Brewery in Boston, MA.

I cannot agree more! Since my only trip to England (darn!) I have been on an unending quest for English style ales especially Bitters. This quest alone started me homebrewing. Only a week after my trip to the U.K. I had a chance to go to the Commonwealth Brewery in Boston and tried their bitter. It is very good and the best at emulating real English bitter that I have found in the U.S. TRY THIS BEER!

No, I'm not even lucky enough to work for them! I just like the beer.

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Allan Wright Jr. | Pole-Vaulters Get a Natural High! | GO Celts!  
University of New Hampshire +-----

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Research Computing Center | Hello, My name is Inigo Montoya. You Killed  
my  
Internet: AEW@UNH.EDU | father. Prepare to die. -The Princess Bride  
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Date: Thu, 18 Jun 92 10:16:48 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: fruit / bad humor

> well, considering that my latest mead was light, sparkling, and  
> had 5 lbs of oranges squeezed into it, yet one could barely discern  
> the orange flavor I'd say... a lot. Oranges (and strawberries, too)  
> don't seem to ferment a way and not leave much flavor in the final  
> ^^^^^  
> product. Definitely avoid dry hopping it. maybe try adding orange  
> flavored extract - that way you could split the batch into 2 or 3 parts  
> with varying amount of orange, and pick the one you liked best.

oops - delete that "don't"

> A friend has far too many cherries in her freezer, since she wants to  
start  
> putting up this year's crop. I've offered to take them for adding to  
beer and  
> return a six-pack or two of the results in exchange.

Cherries, on the other hand, do not totally ferment away.  
I brewed up a 6 gal batch of Cherry Bock with 10 lbs of Dark X  
and 6 lbs cherries, and you can definitely taste the cherries  
through all the malt. It's been aging for just over a year now.  
The beer forms a nice pink head, and if you look close, you can  
watch the red "bleed" away in little rivulets.

> 3. Papazian specifies that fruit ought to be added at the end of the  
> boil. Would it be unwise or pointless to add any in secondary  
ferment?

You add it to the hot wort at the end of the boil to sanitize the  
fruit as much as possible without turning into jello by boiling it.  
If you add it after the wort cools, add a few campden tablets to  
the cherry slurry, let sit a few hours, and then mix with the  
wort, or if you haven't pitched the yeast yet, add the tablets to  
the entire mixture, let sit, and pitch.

- -----

> As an aside, the fuggles is most vigorous, the Cascades next and the  
> Hallertauer least vigorous. I presume next year things will even out  
after  
> they adapt to their new homes.

Glad to hear the most important one is doing best :-)

- -----

> Does anybody know of anyplace that sells agar at  
> reasonable prices? A local place wants almost \$100  
> for one[1!] pound of Malt extract Agar. They also  
> want \$50 for a pound of DME.[This isn't a homebrew  
> place put a chemical supply house]

Go to the nearest oriental grocery store, pull out a gun  
and ask the checkout lady for all the cash in the register.  
Then you'll have the bucks needed for the lab-grade agar...

bb

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Date: Thu, 18 Jun 92 08:40:38 PDT  
From: jeg@desktalk.com (John E. Greene)  
Subject: Re: Homebrew Digest #905 (June 18, 1992)

>Date: Wed, 17 Jun 92 14:36:02 EDT  
>From: Arthur Delano <ajd@itl.itd.umich.edu>  
>Subject: Cherries in beer

>A friend has far too many cherries in her freezer, since she wants to start  
>putting up this year's crop. I've offered to take them for adding to beer and  
>return a six-pack or two of the results in exchange.  
> Given that I'm making five to six gallons:  
> 1. How many pounds of cherries should I use in a basic pale ale recipe?  
> 2. Should I cut back on the hops for bittering, flavoring, or both? (generally, my hoppier beers are more popular)  
> 3. Papazian specifies that fruit ought to be added at the end of the boil. Would it be unwise or pointless to add any in secondary ferment?

>Thanks for your answers in advance,

>Ajd

The latest issue of Zymurgy has an entire article about this subject. I found the suggestions quite surprising compared to fruit beers I have tasted in the past. Some real interesting ideas.

He suggests something like .5 to 2 pounds of cherries per gallon. Use as light of malt as possible, and hop as little as possible. If I remember right he suggests cutting the hops down to 1/3 of what you would normally use. He makes some comments about Papazian's method of adding fruit at the end of the boil and also talks about adding the fruit after the wort has cooled and aging the beer with fruit.

Since all kinds of fruit are now available, I was thinking about trying several of his methods to see which I would like better. I was quite surprised to read that aging with fruit would probably result in a surface infection which is unsightly in the bottle. He says that if you use a keg, you draw from the bottom first and can't see the mold so it doesn't matter (!). He claims you can't taste the mold that forms. This seems to go against just about everything I have learned about brewing to date and has me really curious.

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Date: Thu, 18 Jun 92 09:50:29 CDT

From: George.Fix@utamam

**Subject: Re: Homebrew Digest #905 (June 18, 1992)**

Our local mailer is sending everything headed for the UK into outer space so direct communication is not possible. Send us a phone number or an address. Laurie and I would love to treat you to a pint of Abbott Ale. Boy what a fine brew!

Many thanks for the info from Andy Phillips and Tim Leinster. We will respond by e-mail when we get to Cambridge. I hope there is enough Abbott Ale to go around.

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Date: Thu, 18 Jun 92 10:03:20 PDT  
From: bryan@tekgen.bv.tek.com  
Subject: .1 or .2 micron filters

Anyone have any phone numbers or addresses for somewhere that sells  
the .1 or .2 micron air filters mentioned in the last couple of  
digests?

I.e. ones that can be attached to aquarium pumps.

Thanks,  
Bryan Olson  
bryan@tekgen.bv.tek.com

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Date: Thu, 18 Jun 92 12:35 CDT  
From: korz@iepubj.att.com  
Subject: Re: Lupulophobia

Al Marshall writes:

[some stuff deleted]

>Sadly, I think the AHA in general is dominated by this obsession with  
>beer  
>style at the moment. What is worse, it is my unscientific impression  
>that  
>the majority of the styles are skewed toward maltiness (most AHA figures  
>call this "balance").  
>I have christened this obsession with balance to the detriment of  
>hop bitterness, flavor and aroma "lupulophobia".

Beers of all styles should have a balance between sweetness and  
bitterness,  
malt flavor and hop flavor, malt nose and hop nose. This balance is  
different for each style of beer. For example, in the Munich Dunkel  
style,  
malt dominates and in the India Pale Ale style, hop bitterness dominates.  
Don't blame the AHA for the figures listed, they are a compilation of  
data collected from analysis of typical beers of the style. Note that  
both the gravity and IBU values in each case are a range, to account for  
differences among breweries and regions.

>Anecdotally, lupulophobia  
>seems to be \*somewhat\* more common in the Midwestern United States  
>and relatively rare in the Pacific Northwest. Note the number of  
>small breweries brewing lagers in the Midwest vis a vis the P. Northwest  
>as support for this view. I was recently enjoying a pint of the first  
>Pilsner microbrewed in Portland, and reflecting that the  
>impressive hoppiness would probably not be attempted in many other  
>markets.  
>(Sadly, I've heard that the brewer intends to "tone it down".  
>Commercialism rears its ugly head even here).

Actually, historically, breweries in hop growing regions have a tendency  
to  
brew hoppier beers. This is not surprising. It's not fair to say that  
the hop rates in the Pacific Northwest are the correct ones and that the  
hop rates in the Midwest are too low. There are regional differences in  
beers throughout the world. Consider Brown Ales in Northern Great Britain  
and in Southern Great Britain.

>I'm looking forward to seeing HBD'ers in Portland OR next year at the  
>AHA conference and subjecting you to a healthy dose of IBUs :-).

>

> -- R. Al Marshall

I too am looking forward to the conference, visiting Portland, OR and  
getting a healthy dose of IBUs. I love hops and hoppy beers. Also, I  
appreciate (and support) the regional differences in beers.

Al.

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Date: Thu, 18 Jun 92 15:12:22 MDT  
From: Kent Dalton <kentd@bach.ftcollinsco.NCR.COM>  
Subject: Reading SG from wort after it's in the Carboy?

A while back I started having problems with contaminated batches, so I switched from dry to liquid yeast and also recently switched from a plastic primary fermenter to a glass carboy... The difference has been phenomenal! I've brewed four straight batches with this setup that have all had superb results!

But there is one problem with this setup over the plastic setup: How do I take SG readings?

I've tried using the blow off to read my OG but I'm convinced the stuff that's blown off is not representative of the whole batch. (i.e. I've gotten results that must be incorrect: Stuff like <1.030 for a 5 gallon batch with 8lbs of amber extract, 3lbs of specialty grains, etc. and a very large variance (sometmes down, sometimes up (!)) over short periods of time in SG readings.)

And for FG, the blow off has stopped so I don't even have that to work with.

I can measure FG at bottling time but by that time I've already siphoned it out of the carboy so if it has not actually reached its FG I have to bottle anyway. This happened to me recently on an otherwise great Bitter, the result was a very over-carbonated beer since it had to finish fermenting in the bottle (fortunately none blew up)! If the beer isn't ice-cold it will gush and even if poured carefully it has mega-head which takes a while to dissipate to a drinkable level.

So, does anyone have any sure fire methods for measuring SG when brewing malt extract recipes with glass? I want to minimize the risk of ruining a batch since that's why went to the trouble of switching, but I still want to know when I can bottle and how much alcohol my beers contain (seeing as how this is *\*invariably\** the first question a non-brewer asks when sampling one of my beers. sigh).

```

/*****
***/
/* Kent Dalton      * EMail: Kent.Dalton@FtCollinsCO.NCR.COM */
/* NCR Microelectronics* Phone: (303) 223-5100 X-319 */
/* 2001 Danfield Ct. MS470A * FAX: (303) 226-9556 */
/* Fort Collins, Colorado 80525 **/
/*****
***/

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Date: Thu, 18 Jun 1992 17:24:23 -0800  
From: sami@scic.intel.com  
Subject: Certified Beer Judge

To John Reed,

You might try calling Mark at The Modern Brewer. I'm pretty sure he was working on it last time I was in to buy supplies. Don't know their number, but it's somewhere on Mass Ave up by Davis Square.  
Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: Thu, 18 Jun 1992 17:44:48 -0800  
From: sami@scic.intel.com  
Subject: Strawberries in Beer

Arthur,

> 1. How many pounds of cherries should I use in a basic pale ale  
recipe?

...  
> 3. Papazian specifies that fruit ought to be added at the end of the  
>boil. Would it be unwise or pointless to add any in secondary ferment?

A friend and I tried strawberry beer loosely based on Papazian's  
recommendations. We added 10 lbs of crushed frozen berries after the boil  
for the primary fermentation. Then we added 5 lbs of crushed frozen  
berries  
to the secondary. I don't know how much the second addition affected  
things, but we have received a number of good comments on the finished  
product. We also switched to Cascade hops in regular quantities.

Question: How do I get a copy of the Conference proceedings from the AHA  
this year? I was stuck on a trip and couldn't get there, but I am  
interested in several of the topics that were covered.

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

-----

Date: Thu, 18 Jun 1992 17:37 EDT  
From: KENYON%1235%erevax.BITNET@pucc.Princeton.EDU  
Subject: FWD: American Classic DME

From: MECH::KENYON 18-JUN-1992 17:28:52.56  
To:scvax::in%"hpfcmi.fc.hp.com"  
CC:kenyon  
Subj: American Classic DME

Folks,

Please ignore the other post, I sent an old file by mistake ...  
this is what I really meant to say ...

Folks,

I recently received a catalogue from American Brewmaster. They advertise a brand of DME called "American CLassic (insert Trade Mark thingy here)". They also make a few claims that I'd like to run by all youse on the Digest for comment ...

It goes like this ...

...Our stuff is excellent, blah blah blah ... "and the worts are concentrated using the most technologically advanced, high vacuum distillation process, assuring you" blah, blah, blah ...

"... Higher quality control during the malt extraction produces a cleaner malt. You will therefore notice a reduced trub level in your primary fermentor and as much as a 50% reduction in sediment in the bottle with single stage fermentation. Trub is a major source of off-flavors in beer through the production of esters and fusel alcohols."

There was a recent thread about Trub producing off-flavors, but I seem to recall that it ended in a hung-Digest?

Has anybody got any theories as to what effects (and why) this high-vac distillation will have on the body and clarity of the finished beer? Anybody tried this stuff? It's not just American Eagle under a different name, is it?

Send to me and I'll summarize,

Later, -Chuck-

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Date: Thu, 18 Jun 92 12:02:36 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Al Marshall, Hops and Balance

Al Marshall launched a typical Portland-area tirade, based on his impressions of George Fix's comments on Jack Schmidling's World's Greatest Beer. Having not only tasted WGB, but being a Portland-area hopfreak and a BJCP judge gives me a little room to move here, I think.

Al, you know how much I love hops and you also know I agree with you about the attitude toward hoppiness outside the Great NW. But... George didn't not say the beer was too hoppy, he said it was out of balance and needed more maltiness to weigh up against the bitterness. I tasted that beer and I think George understated the problem; Bob Jones was a bit crueler but more on the mark.

More to the point, I think you are wrong in general: I think bitterness is great but when it exists in a (sorry, Jack) thin and otherwise flavorless beer, you don't get good beer. It's not a question of being out of style; it's just a question of whether it tasted good or not. Jack's beer wasn't contaminated (which is good, but I would expect that of any brewer who had made more than a couple of batches) but it also wasn't tasty. As far as I'm concerned, a beer that has only one flavor element--bitterness--is missing the boat. I think it could have been improved considerably--not necessarily by adding a lot of malt--but simply by bringing in some other flavor elements. With all that bitterness, a profundity of hop flavor would have made for a better beer.

It is true, folks, that the Midwest suffers from a sort of lupuphobia; by the last night I was stumbling around, sobbing pitifully for some hops. Some creep snatched the last bottle of Liberty Ale from before my eyes at the Banquet, risking death and dismemberment. Good thing I'm a nice guy.

- --Jeff Frane

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Date: Fri, 19 Jun 92 01:53 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Wyeast/High gravity beers

In response to the query about Wyeast cultures and high-gravity beer, I'd venture to say that the problem isn't the yeast, but the procedure. You're building up a lot of pressure in the plastic bucket, and it's hardly surprising you're going to get stuff spewed all over the place. This happened to me when I brewed my batch of Elbo Nerkte (allegedly) Brown Ale.

I'd suggest doing it this way: put the wort into your bucket and place the top on but don't seal it up. That's right, just lay the sucker on there, and put a piece of tape over the fermentation-lock hole just to keep gunk from getting in. If it makes you feel better, you can put a VERY LIGHT weight on top to keep the cat from getting in. This will allow you plenty of ventilation for the CO2 to escape, and the likelihood that other stuff will get in is quite small, particularly considering that the CO2 will create a modest positive pressure in the bucket--thereby keeping various biological bugs on the outside.

Once the kreusen has fallen (or close to it), rack the beer into a carboy. By this time the most ferocious activity will be over, and you won't be losing your wort on the floor. You'll also leave behind a fair bit of scum and have yourself a cleaner beer. By the way, there's no reason you can't peek into the bucket from time to time to see how the kreusen is coming along. Some people will even use a sanitized spoon or skimmer to take the foam off (it carries dead yeast, oils, and other stuff, I'm told). And of course, relax and don't worry. Especially about having to mop the floor.

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End of HOMEBREW Digest #906, 06/19/92  
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Date: Fri, 19 Jun 92 08:11:42 EDT  
From: bwc@icd.ab.com (Barry Cunningham)  
Subject: Re: Aeration with aquarium pumps

In Homebrew Digest #906 (June 19, 1992) Bryan Olson (bryan@tekgen.bv.tek.com) asks:

> Anyone have any phone numbers or addresses for somewhere that sells  
> the .1 or .2 micron air filters mentioned in the last couple of  
digests?  
> I.e. ones that can be attached to aquarium pumps.

Since a couple of people have written me asking the very same question, I thought I ought to post the answer. The 0.2 micron filters can be obtained from Alberta Rager, of course, at

Bacchus & Barleycorn, Ltd.  
8725Z Johnson Drive  
Merriam, KS 66202  
(913) 262-4243

I got the impression from Alberta at her talk that one would have a lot of trouble finding these otherwise.

| Barry Cunninghambwc@icd.ab.com |  
| Allen-Bradley Company, Inc.or ICCGCC::CUNNINGHAMB |  
| 747 Alpha Drive orBWCUNNIN@MRGSD@REMNET |  
| Highland Hts., OH 44143 phone: (216) 646-5241 FAX: (216) 646-4484

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Date: Fri, 19 Jun 92 08:19:40 EDT  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: Midwest beer and a request

Greetings all,

After reading the various reports on the AHA conference, I'm sorry (mostly) that I was unable to attend this year. Lest the wrong impression, that hops are unknown in the midwest, be left with too many digest subscribers, let me suggest that all you hopheads seek out, drink, and savor both the August Schell Pilsner, and the Capital Special. Unless the recipes have been radically altered of late, I think you will find that both of these fine MIDWESTERN lagers feature an adequate hop character. A noted British beer expert has commented that Capital brews ". . . a Pilsener called Special \*\*->\*\*\* that has lots of hop taste . . ." A couple pages later, this same expert notes that Schell's "products include a good, hoppy Pils\*\*\* . . ." I'm sure that there are other hoppy beers brewed in the midwest, these just happen to be two of my favorites, and two which should give the lie to the notion that midwest micro-brewed lagers are generally lacking in hop character. On another note, I'll be travelling to Baltimore in early August for the American Agricultural Economics Association's annual meeting. So far, I've uncovered a few possibilities for nighttime relaxation and recovery from the days' presentations of esoteric research papers: Baltimore Brewing Company, Sissons/South Baltimore Brewing, and perhaps Bertha's Mussels (reputedly serving a cask-conditioned Oxford Ale from British Brewing Company on the weekends). I welcome private e-mail evaluations of all, or any, of these, suggestions for other possibilities for an enjoyable evening's beer drinking, and information on good retail beer outlets. Ooogy wawa,  
Dr. John

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Date: Fri, 19 Jun 92 07:42:35 EDT  
From: mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner)  
Subject: liquid yeast

Hello Brewers,

I was at my local homebrew supply store last night and the proprietor said that a new brand of liquid yeast is coming later this summer. Does anyone have more details on this rumor?

I've decided to make a batch a Charlie P.'s Rocky Raccoon Lager. However, I not setup for lagers so I'll be brewing R.R. Ale. Does anyone have any comments on what I should expect?

Extra:

I toured the Frankenmuth Brewery in Frankenmuth, Michigan last weekend. The tour consisted of a short video, looking through small windows and tasting samples. What can you expect for \$1.50 ? Their Old Detroit Amber Ale and Pilsner were terrific. My next stop was a school reunion where the only beer to drink was Blatz. What a let down.

Mike Gildner  
"Brew like Mike"

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Date: Fri, 19 Jun 1992 09:00 EDT  
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>  
Subject: Wort Chillers and Kegs

Regarding wort chillers. I'm a high school teacher and I paid (with Brew) our district plumber to make mine. I bought 50 feet of copper tubing @ 37\$. I also bought all the fittings as described in Tuesday's HBD. Two thoughts:

1) Because I have more tubing, mine cools a lot faster. I can get wort from 212 to 50 degrees in 18 minutes. That's a little faster than what I have read.

2) I have these quick connect garden hose connections (bought from my friend Dwight's suggestion). You hook them to the hoses and to the chiller. Then you don't have to worry about twisting the hoses to connect them to the chiller and to the faucet. I would get the brass ones, they are more expensive, but I would figure more durable too.

3) You might think about a counter flow chiller. It is better in that you chill parts of the wort to 50 degrees or whatever, and the rest of the mass is at 200 degrees, preventing infections. However you have to deal with filters, and sterilization etc.

On Kegs:

1) Go to a restaurant and see if they will sell them to you for a meager price. Dwight went to a local joint and they would be happy to part w/em for 10\$/keg. You may be able to do better/worse, but it's cheaper than new ones.

Kieran O'Connor

oconnor@snycorva.bitnet

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Date: Fri, 19 Jun 1992 15:01:00 +0100  
From: G.A.Cooper@qmw.ac.uk  
Subject: English Bitter styles

Hi

I had just joined this list and spotted:

> I'd like some info on the English bitter ale style. What  
characteristics  
> define an English bitter?

Eric Pepke replies well, and observes "Bitter" is a continuum not a point.

I offer the following definitions for your thoughts. It is true that precise beer style definitions are not normally produced, but the homebrewers over here do just that. The National Guild of Wine and Beer Judges (NGWBJ) is the organisation to which 'certified' amateur judges belong and they publish, for the guidance of judges and competitors, a small book which includes the these definitions:

Light Ale.

The term 'light' refers to the flavour and not colour, so with an OG of 30-35 and alcohol level of 3-3.5%, the colour may vary from straw to amber.

The beer should have a bouquet light in hop. The taste should be clean, dry and lightly hopped with no flavour components too prominent.

Pale Ale or Bottled Bitter.

OG should be from 40-45 and the colour from golden to deep copper. The aroma

of hops in the bouquet should lead to those of malt and grain. The flavour

should be full, malty and grainy with a hoppy bitter farewell and perhaps

a little sweetness from residual dextrins. Alcohol content ranges from 4-5%.

India Pale Ale.

This full bodied premium bitter has an OG of 50-60, and a rich golden to deep copper colour. The bouquet should be hoppy, alcoholic and grainy.

The flavour should be full, malty and grainy with a prominent hop and a clean bitter farewell. There should be a little residual sweetness to balance the hop. Alcohol content is from 5-6.5%.

These are, therefore, the definitions to which the amateurs work, but they do not always translate directly into the commercial arena. For example, most

pubs would regard 'light ale' and 'pale ale' as synonymous. Also, historically IPA was the premium bitter as we describe it above, but it is now often the name given to the 'ordinary' bitter in a pub.

> One more thing: do not use Cascade hops under any circumstances.  
> Use Northern Brewer or something like that.

I personally don't use Northern Brewer as it can be a little aggressive on the palate. As others have observed, it is difficult to beat Fuggle or Golding on the nose of a good bitter.

Geoff Cooper

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Geoff Cooper      Phone: +44 (0)71 975 5178  
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London  
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Date: Fri, 19 Jun 92 15:04:00 BST  
From: pbacon@CVEDG.Prime.COM (Phil Bacon)  
Subject: Beer Barrels

I am a plastics brewer(imperial measures),

Glass would be nice but so easy to loose 5 gall of sticky mess all over my kitchen floor more than enough to run all over the living room carpet.

I use a 6 gall plastic pail for primary,

For secondary i have the option of using polypins(3).

These are very handy plastic containers that hold about 36pints(when full)

they are a cube with a tap, replace tap with airlock one secondary fermenter.

They have a cardboard container which is stiff enough to carry around so they are easy to move. They compress so out goes all the air before the tap/lock goes on. NOTE : They are not PRESSURE vessels so LOW pressure only.

The source for these is my local brewery they sell beer in them(#40ish). Second hand empty about #2 (\$3.60)

I also use them for dispensing my dry still ciders. When the need arises i use them for taking larger quantities to parties "brite"(sp).

I have 3 barrels a roto-keg,edme and Boots(edme i think). They all have CO2 injector system and pressure release valves. The key to stopping leaks is to set the spring loaded valve correctly(if it leaks loosen next time)

Use without pressure release valve = leak

My process is rack into barrel prime close lid and wait, after 2 weeks check condition when ready drink. when priming sugar all used up add a little CO2 out comes some more beer when finished clean sanitize start again. (can often get away with no added gas).

The nice thing about the barrels is they have a float so you can use the clear beer at the top and follow it down to the base of the keg. Use without the float takes a little longer to clear but gives the beer more time to condition but will require more gas as the contents is used. I have had beer in the kegs for upto 6 months without any ill effects.

COST NEW about #20 for the boots keg. If anyone is realy interested i can get prices for others and accesories but there must be someone in the UK that reads this digest that knows. Second hand #5-#10 depends if the seller knows how much a new one is.

I bought my roto-keg for #15(new) the others i got from the growing number of EX homebrewers - MARRAGE + HOMEBREW = MORE Kit for me(i love weddings).

I have a co-worker who works in MA. will take any plastic kegs that are taking

up the valuable space in your garage ;-)

-----  
| Phil Bacon |  
| pbacon@cvedg.prime.com |  
| 44-494-474477 Work |  
44-296-415546 Brewery

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Date: Fri, 19 Jun 1992 10:30:20 -0500  
From: rwinters@nhqvox.hq.nasa.gov (Rob Winters)  
Subject: Samuel Adams Wheat Brew

I found \_Samuel\_Adams\_"Wheat\_Brew"\_ in my local liquor store the other day.

Is this new stuff? Has anyone else seen or tried it? I've never tried wheat beer before, so I'm interested how this stuff compares to other wheat beers.

Very odd stuff, and very complex. Quite sweet at first, then sort of spicey, then a fairly strong hop finish. It has a taste in there at some point that reminds me of some other food, but I can't quite nail it down. Ripe cantelope? No. Mulled cider? No.

I guess I'll just have to keep drinking until I figure it out ;-)

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Date: Fri, 19 Jun 92 10:33:52 -0400

From: team login(bmn) <team@sl2arc.ho.att.com>

**Subject: Samuel Adams Wheat Brew**

Next week I will be traveling to Santa Fe New Mexico. Does anyone have any recommendations for brewpubs in the area? Thanks in advance!

John Costelloe  
att!homxc!jrcost

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Date: Fri, 19 Jun 1992 08:07:48 -0800

From: sami@scic.intel.com

Subject: Spruce Essence, etc . . .

Chris asked about timing of spruce essence. We made a batch of Papazian's Spruce Ale last February, having read what a treat it was supposed to be. The airhead that I am, I walked out of the brewing store and left the spruce essence on the counter and didn't notice 'til we were ready to add it. I called the guys at the store and they said not to worry, pick the stuff up the next day and just add it during the primary. MISTAKE!!!!

When

we opened the first bottle four weeks later, the familiar aroma of Pine Sol

floated through the apartment. This batch has mellowed somewhat since then.

I tried it two days ago and it still has a strong spruce flavor. Maybe it will mellow with the years . . . Next time I'll try it like you did.

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: 19 Jun 92 11:21:49 UT  
From: BORNSTEIN@ENS.Prime.COM  
Subject: home brew list

Please add me to the mailing list.

bornstein@ens.prime.com

Thank you.

-----

Date: Fri, 19 Jun 92 10:07:08 CDT  
From: gjfix@utammat (George J Fix)  
Subject: Beer Styles (George Fix)

After a week in Milwaukee it appears many have tired of malty/sulfury lagers. Jay, I think the use of Pabst with its elevated DMS levels did not get things started off on the right foot! I bet, however, after a week in Portland some will tire of the floral Cascade West Coast taste. For the record, I greatly admire good beers in both styles. Right now, I crave the original, namely cask conditioned English ales. Someone point the way to Burton!

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Date: Fri, 19 Jun 92 12:14:05 EDT

From: reid@kali.mit.edu

Subject: Re: Reading SG from wort after it's in the Carboy?

Kent Dalton <kentd@bach.ftcollinsco.NCR.COM> writes:

>So, does anyone have any sure fire methods for measuring SG when  
>brewing malt extract recipes with glass? I want to minimize the risk  
>of ruining a batch since that's why went to the trouble of  
>switching, but I still want to know when I can bottle and how  
>much alcohol my beers contain ....

Well, we've got a method, but I'm not sure it qualifies at "sure-fire."  
We use a glass turkey baster to pull out enough beer to fill a test-  
tube,  
which just fits the hydrometer. The baster has a rubber squeeze bulb  
which can be disconnected from the glass tube for easy sterilization.  
Most basters these days have plastic bodies (probably for safety reasons)  
but you could sanitize them if you make sure the bulb separates.  
I got mine at a garage sale (for 25 cents!) but it is vintage 1950's.  
Make sure you squeeze the bulb before you stick the end into the carboy  
to avoid forcefully blowing nasties into the headspace.  
Of course, after all these precautions, sometimes the master brewer then  
tosses the contents of the test-tube back into the carboy (heresy, I  
know,  
but never a contaminated batch...). Oh, and another thing -- make sure  
the extract/water is really well mixed up before taking readings. Hope  
this helps...

Lynn B. Reid

Ralph M. Parsons Laboratory for Water Resources and Environmental  
Engineering

Massachusetts Institute of Technology, Cambridge, MA 02139

Internet/Bitnet: lbreid@athena.mit.eduUUCP: mit-eddie!mit-athena!lbreid

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Date: Fri, 19 Jun 92 12:42:36 EDT  
From: Dances with Workstations <buchman@marval.ENABLE.dec.com>  
Subject: Re: Specific gravity readings

Ken Dalton writes:

> I've tried using the blow off to read my OG but I'm convinced the  
> stuff that's blown off is not representative of the whole batch.

So am I. Don't trust SG readings based on blowoff.

> So, does anyone have any sure fire methods for measuring SG when  
> brewing malt extract recipes with glass?

Why is it any more difficult to take SG readings in a glass carboy?  
Did you formerly put the guage straight into the wort, and now can't  
do that because of the narrow opening on a glass carboy?

We take readings by sanitizing our siphon tube and siphoning out enough  
wort to fill a 100ml graduated cylinder, into which one of those SG  
guages  
fits very neatly. We don't even have to formally start the siphon,  
because  
one tube's worth fills the cylinder enough to take a reading (don't need  
to  
fill it all the way, since the guage itself displaces some). Any tall,  
thin container should work.

Other ideas:

- Avoid taking SG readings without reason, since it is just another  
opportunity for infection. We only take SG readings at pitching time,  
whenever we transfer to secondary or bottle, or if we suspect something  
is wrong.
- Go ahead and drop the SG guage into the carboy anyway! In this,  
the glass carboy is better than the plastic because you can monitor the  
SG throughout the ferment without opening the carboy again! The only  
problem is getting it out again, but a) you can wait until after  
bottling,  
at which time the carboy will be empty; or b) we have had good luck  
fishing  
it with a bottling wand. As your guage bobs proudly in five gallons of  
fermented beer, push the wand over the tip of the guage, tilt sideways,  
and gently pull the guage out.

Enjoy,  
Jim Buchman  
buchman@marval.enet.dec.com

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Date: Fri, 19 Jun 92 10:08:16 PDT  
From: Bob Devine 19-Jun-1992 1054 <devine@cookie.enet.dec.com>  
Subject: Michael Jackson's 4 star beers

The Associated Press carried an article on Michael Jackson's "Pocket Guide to Beer" during the week of the Milwaukee conference. Rather than type the whole thing in, here are the 32 beers given a 4 star rating.

Belgium

Duvel  
Liefmans Goudenband  
Rodenback Grand Cru  
Westmalle Tripel  
Westvleteren Tripel (St Sixtus monastery)  
Cantillion Rose de Gambrinus Framboise  
Hoegaarden (De Kluis brewery)  
Chimay Blue  
Orval  
Saison Duppont

Czechoslovakia

Pilsner Urquell

England

Brakspear Bitter  
Fuller's ESB  
Samuel Smith Oatmeal Stout  
Worthington's White Shield Ale  
Marston's Pedigree  
Courage's Imperial Russian Stout  
Thomas Hardy's Ale (Pope brewery)

Germany

Jever Pilsner (Bavaria St. Pauli brewery)  
Export from Dortmunder Kronen  
Zum Uerige  
Augustiner Hell  
Hofbrauhaus Maibock  
Paulaner Salvator  
Schneider Aventinus  
Spaten Ur-Marzen  
Kloster Schwarz-Bier (Kulmbacher Monchshof)  
Aecht Schlenkerla Rauchbier  
Schultheiss Berliner Weisse

Ireland

Guinness Extra Stout

Scotland

Traquair House Ale

Switzerland

Samichlaus

United States

Anchor Steam beer

Bob Devine

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Date: Fri, 19 Jun 92 12:09:50 CDT  
From: stevie@spss.com  
Subject: English Bitter, etc.

Allan Wright and Eric Pepke justifiably recommend a visit to the Commonwealth Brewery in Boston. The Burton Bitter is a mandatory pint for any beer-loving visitor to Beantown. Alas, many HBD'ers don't make it East very often.

Luckily, there's a Midwest alternative -- the Bishop's Bitter at the Sherlock's Home (yeah, yeah, it's a dumb name) brewpub in suburban Minneapolis, MN (in Minnetonka). It's the best (to my taste, at least) of their four standard fined and hand-pumped beers (the others are a Scottish Ale, a porter, and a stout). You'd be hard-pressed to find a more authentic British pint served in the U.S. And yes, it even has enough hops to satisfy a Portland homebrewer!

Finally, I'd also like to say how much fun it was to match the faces up with the net addresses at the AHA conference. Hell, even in those cases where we had actually met before, our network connection added a new element for lively discussions and great laughs. Hard to believe, but Jack and his Arf Generic are no longer "Chicago's Own" -- it's about time we shared him with the world...

And for those of you who did NOT mistake me for Jeff Mendel, a hearty thank you.

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Steve HamburgInternet: stevie@spss.com  
SPSS Inc. Phone:312/329-3445  
Chicago, IL Fax: 312/329-3657

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Date: Fri, 19 Jun 92 10:29:39 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: yeast starter karausen

In answer to questions from a few days ago, the way I tell when to pitch from my yeast starter is by looking for bubbles.

There is usually only a very small layer of bubbles on the surface, but if you look close at the "beer", you'll see a lot of bubbles rising through the beer to the surface. Then you know the yeast is very active. Of course if you use a dark bottle, then it will be harder to tell. Maybe hold it up to a window.

- Bryan

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Date: Fri, 19 Jun 92 12:35 CDT  
From: korz@iepubj.att.com  
Subject: Cherries lost in the snow

Regarding the article on fruit in the latest Zymurgy, which suggests 0.5 to 2 lbs of cherries per gallon, I have another data point. I used a 96 fl. oz. can of Cherry Wine Base split between two 5 gallon batches. The net weight was not given, but the gross weight of the can was 6.5 lbs. The cherries were whole with pits included. There was a medium, dark red "syrup" in the can along with the whole cherries. There was no indication as to the composition of the "syrup."

I hypothesized that if this can was meant to make 5 gallons of cherry wine, then it should have enough flavor to add some subtle cherry notes to two 5 gallon batches of beer. Not so.

The first batch was a sweet stout with 6.6 lbs of John Bull unhopped Malt Extract syrup and some crystal malt. I added the 48 fl. oz. immediately after turning off the heat. The resulting beer had no cherry flavor or aroma. In fact, I entered this beer in the AHA Competition and it scored a 38.

Suspecting that the CO2 produced during fermentation scrubbed the cherry aromatics out of the beer, I decided to add the second half of the cherries (stored in a glass jar in the fridge for 10 days) in the secondary of a lightly hopped (by midwestern standards :^) pale ale. I boiled up two quarts of water and then added the cherries to it to "sanitize." The resulting beer had a slight tendency towards an orange color, clarity was fair-to-poor, a little bit of cherry aroma at bottling time (none after conditioning at 65F for two weeks) and the cherry flavor was so slight, that if you didn't know it was supposed to be a cherry ale, you would blame esters for the fruity notes.

My contention is that, at least with canned Cherry Wine Base, 0.6 lbs/gallon is not enough and even 1 lb/gallon may not be enough either.

I'm off to Michigan tomorrow morning to pick \*fresh\* cherries, if the blasted birds haven't beaten me to them.

Al.

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Date: Fri, 19 Jun 92 09:14 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Beer Snobs

To: Homebrew Digest  
Fm: Jack Schmidling

> -- R. Al Marshall  
>Subject: Lupulophobia in Milwaukee

>Basically, I'm impressed by the report that Jack's beer is clean (and unoxidized?).

But of course, what you do not know is that I had previously agreed to write a glowing review of the Fix's new book. :)

From a philosophical and political viewpoint, I think your comments are most poignant. However, having been present at the tasting in person and being the Master Brewer of the beer in question, I can assure you that the comments on balance (or at least hoppiness) were probably appropriate.

First of all, watching George's lovely wife stick her nose in the beer and snort like a rhino really made one believe they were serious. When she came up for air and pronounced it clean, a new era was ushered into the world of homebrewing and church bells rang round the world.

Their comments on the hops actually were an impressive insight into their credibility as judges of beer and my own growing taste awareness. Please understand I mean judges in the common usage, not the politically correct, AHA approved type.

That particular batch of beer, AGA #23 was an experiment in hoppiness. My standard hopping rate has been 1 oz Chinook and .5 oz Saaz. Wanting to get a feel for the effect of hops in beer, I doubled the Chinook in this batch to make sure I would not miss it if the difference was subtle.

Our impression of the beer was that it is great with popcorn but if tasted with a clean mouth, it is a bit too bitter for our taste. However considering the fact that Marilyn and I usually have a bowl of popcorn with our daily glass of beer, it seems appropriate for a "popcorn style" ale. We, like most people, share our beer with lots of brainwashed Americans and most of them probably would also find it too bitter.

So the comments on hops are not surprising. We simply brought the keg that was next in line, not one specially brewed to impress convention folk.

The comments on maltiness are far more interesting to us because this batch also was a departure from our normal generic pale malt. We substituted 5 pounds (1/2 the total) of expensive, imported "Munich malt" for the .55/lb

Harrington we buy from Minnesota Malting. We were unimpressed with the difference. In fact, when comparing it with the standard, we either could not tell the difference or preferred the standard.

So, in summary, I am glad the Fix's were there to taste it and I am glad there are people out there willing to put beer snobs in their place. But you may rest assured that beer snobs, the Fix's most assuredly are not.

>From: melkor!rick@uunet.UU.NET (Rick Larson)  
>Subject: Re: Cheap Kegs and related hardware

>BTW, don't bother calling Cornelius for kegs, they are wholesale only. Try looking in the classifieds under Restaurant Equipment (or Brew&Grow)

Anyone know of other places for kegs?

I bought my first keg through the mail for \$35 plus shipping. On my next trip to the scrap yard where I buy my aluminum for MALTMILL castings, I spied a mountain of Coke kegs under a snow bank. I offered him \$5 and he glowed like I really blew it. I took two home to see if they were any good and when I got around to going back for more, they were of course, gone.

The good news is that he had a few more the next time I went for aluminum.

So I suggest checking out scrap yards, you may get lucky but start by offering a buck. Is that cheap enough?

js

Hope this helps,  
rick

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Date: 19 Jun 92 15:43:15 U  
From: "Sheheryar Hasnain" <sheheryar\_hasnain@fpm.uchicago.edu>  
Subject: Beginner

Subject: Time:3:30 PM  
OFFICE MEMOBeginner Date:6/19/92

Hi,  
Could anyone post me the absolute basics of making beer at home. I have  
never  
attempted it. Could you include everything about it?  
Thanks  
Sheheryar

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Date: Thu, 11 Jun 92 16:33:14 EDT  
From: lee\_menegoni@ptltd.com  
Subject: Fruit beers info compilation

I would like to thank all the people who responded to my post. Below is a list of common threads found in the replies regarding fruit beer which may be of help to those you planning a fruit beer.

Use a light bodied beer recipe, OG mid 30s, and light extract or grains since:

- the fruit taste is subtle and can be easily over powered.

- the fruit will also add additional fermentables.

Use very little hops since rasberies and cherries add bitterness.

- 1 oz max in 5 gallons at 60, 30 and 10 minutes Cascade, Saaz, Hallertaur

- e.g. The 1990 AHA Fruit beer recipe used 1/2 oz of Saaz in 3 1/6 oz additions for a 5 gallon raspberry beer

Use at least 1 lb of fruit per gallon brewed.

- for strawberries and peaches 2 lb per gallon is suggested

- fruit beer isn't cheap to brew if you buy the ingredients.

Do not boil the fruit, add it to the wort after the boil

- the boiling process will destroy the taste

- boiling also causes problems due to the pectin in fruit, pectin puts the gel

- in jam and jelly.

Do not add whole fruit.

- crush it or chop it up, others suggest freezing berries to cause the cell

- walls to break but why go to the expense of fresh fruit if you plan to freeze. IMHO fresh berries smell and taste better than frozen.

Other suggestions / comments:

Add pectic enzyme when you add the fruit.

- I found beer/wine stores that sold it, it is used in making fruit wine, but

- nobody knew how to use it, ie what it does, what temp, how much per lb fruit.

Add more fruit to the secondary.

- I wonder what effect adding more fermentables, fructose, will have late in

- the fermentation. The intent is to add aromatics like dry hopping.

Place the fruit in water with 1 campden tablet, for S02, for 1 hour to sanitize

- Others feel that well washed fruit placed in hot post boil wort will kill the

- contaminants and that sulfur even in small quantities, parts per billion, can

- have negative effects on taste.

Ferment the whole mess since you can't separate the liquid from the trub/solids. The trub/solids will settle out during the primary fermentation.

In principle I disagree with this since trub is supposed to cause fussel alcohol production. My expeience with 1 batch of strawberry beer, 8 lbs berries = 3.25 quarts of berry puree in 4.5 gallons of wort, was the pureed



berries and trub settled out into a thick layer which was about 1.5 gallons of trub / pulp / liquid in about 4 or 5 hours ( I refrigerated the wort trying to get near 32F per Miller's suggestion to maximize precipitates.

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Date: Fri, 19 Jun 92 23:02:55 EDT  
From: jdg@grex.ann-arbor.mi.us (Josh Grosse)  
Subject: Fear, Uncertainty, and Doubt (FUD) over trub

In Friday's HBD, Chuck Kenyon asked about some marketing boilerplate for American Classic DME:

>"... Higher quality control during the malt extraction produces a  
>cleaner malt. You will therefore notice a reduced trub level in  
>your primary fermentor and as much as a 50% reduction in sediment  
>in the bottle with single stage fermentation. Trub is a major  
>source of off-flavors in beer through the production of esters  
>and fusel alcohols."

>  
>There was a recent thread about Trub producing off-flavors, but I  
>seem to recall that it ended in a hung-Digest?

A couple of months ago I'd summarized the reasoning behind Miller's recommendation:

Leave your wort sitting on top of the hot and cold break material during the respiration phase (8-12 hours), then rack off the sediment.

I'd have to go back to the old HBD to look up the specifics, but I remember the generality quite clearly:

During respiration, cell production uses lots of trub components and your lag time will be reduced. Afterwards, the trub is harmful by contributing to overproduction of fusel alcohols and esters (which are combinations of fusel alcohols and fatty acids).

>Has anybody got any theories as to what effects (and why) this  
>high-vac distillation will have on the body and clarity of the  
>finished beer? ...

The only theory I have is once again stolen from Dave Miller: higher vacuum means lower boiling point, which equals less caramelization.

Should there be less trub? I'd have to refer to Fred Scheer, Brewmaster and Technical Director of the Frankenmuth Brewery, and industry consultant. I guess all those BJCP classes paid off. I believe I recall his comment that you should have something less than 20% by volume. I hope this helps.

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Date: Sat, 20 Jun 92 17:59:01 -0400  
From: jp07@gte.com (James Paschetto)  
Subject: Recipe request: Fuller's "London Pride"

Fuller's "London Pride," to me, is like the best of the pub brews I've had when visiting England. Does anyone out there have a recipe for its ilk?

Thanks in advance.

Jim  
jp07@t

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Date: Fri, 19 Jun 92 11:46:22 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: AHA transcripts

Sam Israelit asked about transcripts from the AHA conference in Milwaukee. These are scheduled to be published within two months, I believe; this year they got all the manuscripts in advance and -- except for some last minute changes-- everything is at the publisher. The plan for next year is to have the transcripts available at the conference, with room for notes after each article. Sam -- or anyone else interested -- should contact the AHA or their local homebrew store for a copy of the book.

- --Jeff Frane

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Date: Sun Jun 21 00:12:01 1992  
From: synchro!chuck@uunet.UU.NET  
Subject: BBC vs BBC lawsuit

Since this lawsuit seems to have national interest, I thought I'd let you all know the results.

Background: The Boston Beer Company (contract brewer/microbrewer) recently sued the Boston Beer Works (brewpub) for \$1,000,000 for trademark infringement. This lawsuit made the front page of at least one of the local newspapers. I wrote a letter to the court expressing my opinion that the lawsuit was baseless.

During the course of the 1 day trial, Jim Koch threatened to sue Boston Beer Brands (distributor/wholesaler) and the Commonwealth Brewery (brewpub). Why Commonwealth? Because they used the word "Boston" in the name of one of their beers.

In the surprisingly quick trial, the judge ruled against the Boston Beer Company. They have 20 days to appeal. The judge reportedly issued a 20+ page ruling stating that "Boston" and "Boston Beer" were generic names and could not be protected. For reasons that escape me, I have been asked not to read the ruling until the appeal period has expired, as I may be requested to testify if there is an appeal.

I'll let you know if the BBC is actually stupid enough to appeal, or if there is anything interesting in the finding when I get to read it.

=====  
Chuck Cox  
chuck@synchro.com  
In de hemel is geen bier, daarom drinken wij het hier.

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Date: Sun, 21 Jun 92 15:05:23 -0700  
From: Nick Cuccia <cuccia@remarque.berkeley.edu>  
Subject: Southside Steam Beer

This is a steam beer recipe that I created last month. It's not quite as hoppy as it should be; this is largely due to my not correcting my hop util. for whole hops. Nevertheless, this is my best brew to date (although the porter I've just bottled may surpass this one).

Southside Steam Beer

5 Gallons

8# Klages malt  
1# light munich malt  
1/2# 10L Crystal  
1/4# 40L Crystal  
1/4# 80L Crystal  
2 oz Northern Brewer Hops (Whole) (7.5% a)  
1T Irish Moss  
Wyeast #2112 Calif Lager yeast in 1/2 gal starter

Mash Schedule: Elapsed Time  
Mash-in @ 130F/Protein rest @ 122F :00  
Starch Conversion @ 150F :30  
Starch Conversion @ 156F 1:30  
Mash-out @ 166F 2:00  
Sparge @ 170F 2:15  
Finished 3:15 //stuck :-(

Boil Schedule:  
1/2 oz NB :00  
3/4 oz NB & Irish Moss :30  
3/4 oz NB :55  
Chilled 1:00

Ferment Schedule: Days Lapsed Gravity  
Pitched yeast Slurry 0 1.054  
Racked 11 1.010  
Bottled 16 1.010

The beer, appearances-wise, is a dead ringer for Anchor Steam; my SO could not tell the two apart on the basis of appearance. As I mentioned, the hop flavor isn't as strong as it should be. In any case, darn nice beer.

- --Nick

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End of HOMEBREW Digest #907, 06/22/92  
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Date: Mon, 22 Jun 1992 10:45 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: Sterilizing counter-flow chillers

>:Wort Chillers. OK, I am ready to take the step. The immersion  
>variety seems more practical from a sanitation standpoint. I like the  
idea  
>of keeping it clean, but sterilizing it just before use by inserting it  
into  
>the boil for a few minutes before turning the water on.

Oh, well. Thought I'd do my part to dispel the ever-present notion  
that counter-flow chillers are impractical or difficult to keep sterile.

When I finish using my counter flow chiller, I drain the chiller body  
of water and siphon boiling hot water through the coils to cut the  
malt sugars. I then follow with some of my clorox sterilant solution  
and let it sit for about 30 minutes. Drain and store.

Before using the chiller for the next brewing session, I fill it with  
sterilant again and let it sit for 30 minutes. As if this isn't  
enough, before I actually start chilling the wort, I siphon the  
boiling hot wort through the copper coils until the wort runs boiling  
hot out the bottom. (If boiling hot wort is good enough to sterilize  
immersion chillers, it's good enough to sterilize the counter-flow  
chillers or else I'm missing something.) I then fill the chiller body  
with water, return the collected wort back to the boiler and proceed  
with the chilling procedure. I've used counter flow chillers for  
eight years and have never had problems with contamination.

Add to this the fact that copper is used to sterilize swimming pools  
because it has anti-bacterial properties (or so I'm told) and I've  
never worried an iota about contamination with my chiller.

The following points are somewhat technical but I might add that  
counter-flow chillers have several things in favor of them over  
immersion chillers. (1) Shocking the wort cool produces better cold  
break. (2) Since you can start siphoning immediately after finishing  
the boil, it's a time saver. And finally (3) I'd argue that there is  
less chance of bacterial infection with the counter-flow chiller  
because any one drop of wort is going to go from boiling to pitching  
temperature in about 6 seconds.

The down-side, of course, is that counter-flow chillers are both more  
difficult to make and, if you buy one, are more expensive.

>From a purely technical point of view, I think counter-flow chillers  
win out. But from an economic perspective, immersion chillers are the  
winner.

But whatever the case, use one or the other. Wort-chillers are  
essential to any homebrewery.

The AHA conference was indeed a blast. As mentioned by others, it was  
great putting faces to email addresses. There must have been ten  
times the number of online brewers at this conference compared to last  
year so there's no way I can make disparaging comments about those I  
met like I did last year. So count your blessings. :-)

Still I'd be remiss if I didn't say thanks to Martin Lodahl and Mike Sharpe for their outstanding lambic beer tasting and the information they provided to us regarding this most unusual of all beer styles. I thought Mike's framboise was remarkably close to style. Thank you, thank you, thank you for sharing that with us. It was nectar of the gods as far as I was concerned and feel privileged to have gotten a chance to taste some of it.

Cheers, ya'll.

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.

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Date: Mon, 22 Jun 1992 10:08:22 EDT  
From: milbrandt\_j@wums.wustl.edu  
Subject: RE: Homebrew Digest #896 (June 05, 1992)

Who can tells when it is okay to dig up hop rhizomes for transplant (we live in St. Louis)? Also, what size container is adequate for growing hops on the patio?  
Signed, Tim and Scott.

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Date: Mon, 22 Jun 1992 10:26:48 -0500 (CDT)  
From: ISENHOUR@LAMBIC.FNAL.GOV (John L. Isenhour)  
Subject: bugs are eating my hop plants

Some pests are eating the leaves off of my hop plants! I am looking for some friendly pesticides or remedy, as one of the plants is almost gone. I'll check the WAIS HBD archive for stuff, but I am looking for something like a cigar nicotine extraction method to put on the plants, or something equally innocuous. I have done this before for other plants, but want to collect net wisdom before I do anything.

tnx - John

John - the HopDevil  
hopduvel!john@linac.fnal.gov  
john@hopduvel.UUCP

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Date: Mon, 22 Jun 1992 09:17:54 -0800

From: sami@scic.intel.com

Subject: Brewpubs in Santa Fe, etc...

John Costelloe asked if there are any brewpubs in Santa Fe. We just had house guests from there and we discussed that subject. It seems that there is a local microbrewery, but no brewpubs. They think the idea of opening one there is great. Any takers?

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: Mon, 22 Jun 92 10:56:34 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Brewpubs in Santa Fe, etc...  
Subject: Comments

I am going to be off the network until next fall, so I wanted to take this opportunity to make some brief comments.

(1) Jeff- Your comments in HBD #906 were generally on the mark, except for the following to which I take great exception.

> Jack's beer wasn't contaminated (which is good, but I would expect that of any brewer who had made more than a couple of batches....

Be prepared for a real flame from me on that one via a postcard from England! For now a simple question will do. Why is it that two brewers can use the same type and amounts of malt and hops, and have very similar brewing procedures, yet one brews beers that generally score in the low 30's and the other typically gets marks in the 40's? Clearly massive infections or totally disfunctional yeast is not relevant in either case. But what about minor imperfections? Some times high hops levels and/or other things will mask these effects in beers with higher flavor profiles. However, thanks to the judge certification program, there are people out there (including yourself) who seem to be able to taste their way through such things. One should not be overly hyper about these matters, but neither should one take them too lightly.

(2) Thanks for the great info from the UK. I have not been able to respond to those whose e-mail address ends with uk. Our local mailer goes berserk when it sees this.

(3) Larry- I see you have changed your e-mail address. Our local mailer also does like "!". It is to software systems what Red Star is to yeast! Feel free to use the material I have posted for your local beer club.  
Are  
you still at Microsoft?

I have really enjoyed the lively discussion on HBD, and look forward the joining the fray in the fall.

George Fix

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Date: 22 Jun 92 12:06:48 EDT  
From: Charlie Papazian/Boulder <72210.2754@compuserve.com>  
Subject: Papazian at ZipCity, NYC

Howdy All,

I'll be in NYC for the day, this Thursday, June 25. I'll be at Zip City Brewery that evening for sure from 5 to 7 p.m. and it is likely that I may be there earlier and hang out there later.

Anyone out there interested in rendezvousing and sharing a few beers, I'll be glad to see you there.

Charlie Papazian

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Date: Mon, 22 Jun 92 10:56:17 MST  
From: Steve Dempsey <steved@longs.lance.colostate.edu>  
Subject: Re: Aeration with aquarium pumps

In HBD #907, bwc@icd.ab.com (Barry Cunningham) writes

> In Homebrew Digest #906 (June 19, 1992) Bryan Olson (bryan@tekgen.bv.  
tek.com)  
> asks:  
>  
> > Anyone have any phone numbers or addresses for somewhere that sells  
> > the .1 or .2 micron air filters mentioned in the last couple of  
digests?  
> > I.e. ones that can be attached to aquarium pumps.  
>  
> The 0.2 micron filters can be obtained from Alberta Rager, of course,  
at  
>  
> Bacchus & Barleycorn, Ltd.  
> 8725Z Johnson Drive  
> Merriam, KS 66202  
> (913) 262-4243  
>  
> I got the impression from Alberta at her talk that one would have a lot  
of  
> trouble finding these otherwise.

Maybe hard to get in single unit quantities. If you want 10 or 12 (box quantity), they can be found at Carolina Biological and Cole-Parmer, both of whom sell retail; addresses can be found in HBD back issues.

I missed Alberta's talk at the conference (had to make choices) but from recent posts, it sounds like folks are waiting until the primary is full or nearly full before aerating. This will surely cause problems with foam blowing out. I start mine as soon as there is enough wort in the carboy to cover the air stone and leave it in until the carboy is about half full of wort and half full of foam. Then the air is turned off and the foam subsides while the remainder of the wort is siphoned in.

Another useful tip when working with a .2 micron filter: don't get it wet. Once liquid gets in there, it's not coming out. The membrane area is quite small and it's only good for filtering gases. It will merely absorb liquids and expand, causing it to lock up.

Steve Dempsey, Engineering Network Services  
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dempsey

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Date: 22 Jun 92 13:17:41 EST  
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
Subject: Pitch in Brewkettle

In HB 904 Chris Lyons (lyons@adcl.adc.ray.com) asks:

>> 1) Does pitching the yeast into the brew pot (@80F) and siphoning  
>> 2 hours later disrupt the fermentation process?  
>>  
>> 2) Is a significant amount of yeast left behind in the brew pot  
>> along with the trub?

As noted in HB 907, a couple of months ago Josh Grosse (jdg@grex.ann-arbor.mi.us) summarized the reasoning behind Miller's recommendation that led me to this procedure:

Leave your wort sitting on top of the hot and cold break material during the respiration phase (8-12 hours), then rack off the sediment.

Josh goes on to say that he'd have to go back to the old HBD to look up the specifics, but the generality is:

During respiration, cell production uses lots of trub components and your lag time will be reduced. Afterwards, the trub is harmful by contributing to overproduction of fusel alcohols and esters (which are combinations of fusel alcohols and fatty acids).

For this reason, I have been pitching my yeast into the brewkettle and then racking off into the primary. I have been waiting about two hours after pitching to rack, but perhaps should wait longer. . . . From what I can tell from the speed that fermentation progresses, there is no interruption in the fermentation process. I am also under the impression that the active yeast cells are in suspension (and therefore get moved with the racked wort) and only the inactive cells drop to the bottom with the trub. Of course I am only doing ales with top fermenting yeast this summer--bottom working lager yeast may be a different story.

Chris Karras (RKarras@PennSAS.UPenn.edu)

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Date: Mon, 22 Jun 1992 13:51:07 -0500 (CDT)

From: RKB6116@RIGEL.TAMU.EDU (MR. WEATHER)

**Subject: The Best Homebrewing Books**

I need your opinions about which homebrewing book(s) are the best ones to read. Also, I'd like information on whatever mail-order catalogs anyone has had experience with, and if you liked or disliked their service. Please e-mail replies to my address.

If anyone's interested, I'll post the results here after everything comes in.

Thanks in advance,

Mr. Weather <> aka Ken Blair <> rkb6116@zeus.tamu.edu <> Aggieland USA

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Date: Mon, 22 Jun 92 12:18:35 PDT  
From: Richard.Goldstein@Corp.Sun.COM (Richard Goldstein)  
Subject: Priming Cherry Beer

I am calling on the collective wisdom of HBD. I made a cherry wheat beer several weeks ago, and it will be time to prime soon. Someone on the net gave me the very interesting idea of priming with cherry juice or cherry jam to add a little more fruit essence/flavor. So now the obvious question:

How much?

Clearly that depends on the sugar content. I have been having a hard time finding pure cherry juice, or perhaps cherry cider, in the bay area. I can get Dole's Mountain Cherry juice, but that is a blend of fruit juices. It lists the caloric content per fluid oz. Can someone tell me how many calories are in an oz of corn sugar? Can I then use an "equivalent" (calorie for calorie for say 3/4 cup of corn sugar) amount of fruit juice? What's faulty with this reasoning?

If I use cherry preserves/jam/etc, how much do I use? In this case I want to use a product that won't introduce fruit chunks into the final brew. However, using these products would introduce pectin, and I of course made every effort earlier in the process to not introduce pectin into the beer. So what do I do to mitigate/remove/reduce this pectin addition?

Anecdotal observations, experiences, and advice will be appreciated.  
Thanks in advance.

Rich Goldstein

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Date: Mon, 22 Jun 92 15:47:50 EDT  
From: leno@grumpy.cray.com (Scott J. Leno)  
Subject: Re: Jacksons 4 star beers

>Scotland  
> Traquair House Ale

I had the fortune of trying this last Saturday while visiting the Brickskeller (sp?) in DC. This is truly a great beer. If any one knows more about this beer, please fill me in. I will check my copy of Jacksons book tonight. I almost didn't shell out the \$9 for it, but decided hey what the hell, I might never see this beer again. The menu listed something about them getting most of the 250 cases sent east of the Mississippi.

On another note, has anyone ever seen Younger's Tartan Special in the states? I saw it in Toronto in early May. I had never seen it outside of Scotland. The 'skeller had a can of it, but nothing for sale. The can got my hopes up (not the metal, just the label).

All in all the 'skeller was overwhelming. I will go again next time I visit DC.

Just Impressed,  
Scott

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Date: Mon, 22 Jun 92 14:14 EDT

From: "C. Lyons / ASIC Device Development / x9641" <LYONS@adc1.adc.ray.com>

**Subject: R.R. Ale**

>I've decided to make a batch a Charlie P.'s Rocky  
>Raccoon Lager. However, I not setup for lagers so  
>I'll be brewing R.R. Ale. Does anyone have any  
>comments on what I should expect?

Expect a great ale. R.R. Ale is the basis for many of my brews (including my hot-pepper ale). The only change I've made with Charlie's receipe is to use 4lbs of dry malt (rather than 3.5lbs) and 2lbs of honey (rather than 2.5lbs). I've found the use of less honey and more malt avoids any cider like taste and gives a nice full flavor. Following the remainder of the receipe will result in a fantastic beer, which seems to improve with age (some how I can't seem to let it age for more than one month). Using this receipe as a starting point can lead to many interesting brews. Happy brewing!

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Date: Mon, 22 Jun 92 13:52:58 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Fast Sparge Truth & Consequence

I brewed a vienna lager this weekend. Since I was rushed for time I just trimmed here and there. In particular I sparged 6.25 gal in 20 minutes. In spite of the fast sparge time I achieved near 100% extract efficiency, as compared to Dave Miller's numbers. (8.5lb of grain, about 50:50 pale malt and lt munich/crystal, OG = 1.050/5.75 gal = 34 pt/lb/gal final)

My sparge technique is to open the drain cock wide and recirculate until the flow rate slows down (compact the grain bed). This typically takes 10-20 minutes. Then the sparge settles down to about 6-8 min/gal. With the lager the sparge never seemed to slow down that much.

Anyway, I have always maintained that my extract efficiency seems to be more related to the quality of my crush (the sparge rate as well!) than anything else.

Many questions:

a: are there any negatives associated with fast sparging, other than loss of efficiency?

b: Anyone have any opinions/data regarding the treatment of sparge water vs mashing water? I always have measured out the proper amount of water for my entire brew and treated it prior to mashing. Hence the sparge water is treated with salts as well.

c: Do others on the net use Calcium Chloride? The vienna lager was the first beer of mine to use CaCl<sub>2</sub> along with Gypsum. Even the small amount I used (2 gm/7gal) seemed to make the resulting wort sweeter. Perhaps it was the reduction of sulphate dryness? I used only 3gm of Gypsum in the water.

Cheers!

- Larry Barello

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Date: Mon, 22 Jun 92 13:04 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: GENERIC ALE

To: Homebrew Digest  
Fm: Jack Schmidling

From: gummitch@techbook.com (Jeff Frane)

>Having not only tasted WGB, but.....

Now that my beer has not only been publicly proclaimed to be NOT the World's Worst, in addition to being "clean", I will leave the "World's Greatest" fun behind and return to what I originally was trying to produce and indeed called it, i.e. Generic Ale.

I will use Jeff's comments to illustrate my discussion.....

>Jack's beer wasn't contaminated (which is good, but I would expect that of any brewer who had made more than a couple of batches)

In actual fact, I made many batches over many years and most of them were or became contaminated. Without access to a forum such as this, I would never have known that Red Star had problems nor would I have had a clue that most of the experiments with different yeast were simply with re-packaged Red Star. So your comment is misleading to say the least.

> but it also wasn't tasty.

Now we get to Generic Ale.

>More to the point, I think you are wrong in general: I think bitterness is great but...

I discussed the reason for the excess bitterness yesterday....

> when it exists in a (sorry, Jack) thin and otherwise flavorless beer, you don't get good beer.

>I think it could have been improved considerably--not necessarily by adding a lot of malt--but simply by bringing in some other flavor elements.

As a born-again brewer, with a scientific bent and perhaps a wooden tongue, I decided that the best way to learn brewing was to start with the most basic recipe and process and find out just what basic beer, i.e. Generic Ale should taste like. Once I had that firmly established, I could then venture into other "flavor elements" using Generic Ale as a standard.

Generic Ale was defined as:

American Pale Malt  
Yeast  
Hops  
Water

More specifically, it is now for a 5 gal batch:

9 lbs 2 row Harrington  
Edme yeast (pure cultured)  
1 oz Chinook Hops  
Chicago/Lake Michigan water, pre-boiled  
OG 1.040

If that recipe produces a "not tasty, thin, flavorless" beer on the tongue of an expert, I certainly will not argue nor try to defend it other than to say that, that is what one gets when one uses those ingredients. That IS Generic Ale and it is my starting point for new adventures. Everytime I try something new, I have some GA as a standard to compare it with.

I might also add that I am glad that I am not expert enough to find it boring and tasteless.

> With all that bitterness, a profundity of hop flavor would have made for a better beer.

Just as a point of interest, I always add 1/4 of the hops after the boil so a nominal attempt at aroma is SOP.

js

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Date: Mon, 22 Jun 1992 15:42 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: NA beer, NOT from Micah Millspaw

I am going to apologize to all of you out there in HBD land. About a month ago I said that I would post my notes on brewing low and non alcohol beers, well, I can't find but only a few bits and pieces. As soon as I locate the missing disks I will put what I have together and post it. Unfortunately it may be a while before I have an opportunity to get at it, I've very busy since returning from Milwaukee. Also I had a great time at the conference, it was nice meeting everyone and seeing what they looked like ( but everyone seemed older and taller than they should have been!). Oh, and just for the record I thought that Jacks beer was okay.

Micah Millspaw 6/22/92

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Date: 22 Jun 1992 20:03:57 -0600  
From: "Brett Lindenbach" <Brett\_Lindenbach@qms1.life.uiuc.edu>  
Subject: **pearled barley**

Subject: Time:7:58

PM

OFFICE MEMOpearled barley

Date:6/22/92

Hey brewheads. I was recently in my local bulk-food store and noticed a bin of pearled barley. I thought this might come in handy, so I bought a pound. Well, I checked all my mash recipes and could not find any mention of this stuff. Does anybody have any suggestions? Brett Lindenbach

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Date: Tue, 23 Jun 92 01:46 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: G. Fix/Cambridge/CAMRA Good Beer Guide

Our story so far: In issue 904 George Fix, a hearty traveler, inquired where to find a good beer in Cambridge, England. In issue 905 Chuck Mryglot suggested the Mill and also the Anchor. While I haven't been beer drinking in that part of the world (yet), I did look up the area in the 1991 CAMRA Good Beer Guide.

The following Cambridge pubs, all serving real ale from hand-pumped kegs, are recommended:

Ancient Druids (Napier Street)--a brew pub with a wide selection

Bird in Hand (73 Newmarket Road)

Cambridge Blue (85 Gwydir Street)

Cow & Calf (St Peters Street) -- "Smashing little pub"

Free Press (Prospect Row)

Panton Arms (Panton Street) -- "Excellent pub"

Tap & Spile/The Mill (13-14 Mill Lane) -- "Ever changing range of ales from independent brewers" "six guest beers"

Tram Depot (5 Dover Street)

White Hart (2 Sturton Street) -- "The landlord has won several cellarmanship awards, as reflected in the quality of the beer"

White Swan (109 Mill Road)

In addition, Cambridgeshire does have a local brewery making real ale: Elgood & Sons Ltd, in Wisbech. They make a bitter (OG 1.036, 4.1% by volume) and Greyhound Strong Bitter (GSB) (1.045, 5.2%).

This might be a good time to mention the Good Beer Guide which is published annually by CAMRA. The pub section of the guide contains detailed listings with descriptions of all the pubs that local CAMRA chapters have deemed to be zymologically correct, including information on parking, food, lodging, decor, etc. Also included is an apparently comprehensive listing of all breweries and beers in the UK, with tasting notes, original gravity, and alcohol by volume. This stuff is great reading--I mean, why can't WE have beers named Maiden's Ruin, Old Fart, or Santa's Revenge. Finally, there's a series of essays

detailing current status of the battle for real ale, and a listing of prize beers over the years. All this is packaged in a 500+ page guide that is absolutely required reading for anybody interested in British beer--and believe me, it's great fun to read. In fact, I'm using it as a tourguide to plan an upcoming trip to Suffolk (home of seven breweries making real ale, including the Greene King brewery of Abbott Ale fame). The problem is how to get a copy. I did see one at the British Travel Bookshop ((800-448-3039), and when I called today they said they still had it. They also say they are the only source for copies in the U.S. and that they may or may not be able to get more.

The cost was \$17.95. If your interested, send them a note at 40 W. 57th St., New York, NY 10019. I think they need to realize that this publication isn't just a sop for people visiting merrie olde England for a week during the summer. So how come we don't have a guide like this for the U.S.?

Thanks George, wherever you are, for this opportunity to mount the soapbox.

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End of HOMEBREW Digest #908, 06/23/92

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Date: Mon, 22 Jun 92 15:26:25 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Dr. John is Right--Kind Of

Well, it's true that August Schell Pilsner and Capital Special are great beers. Capital Special, in fact, holds a very special place in my heart, and I managed to commandeer and disappear two bottles during the AHA banquet. Compared to NW beers, however, it's not particularly hoppy. When the AS Pilsner appeared at the Oregon Brewers Festival on draught about 3 years ago, it blew me away: an extraordinarily hoppy beer and my favorite from the festival. But the bottle version is considerably more timid; the local distributor, in fact, is convinced that AS is bottling their real pilsner as their Export and the Export in the Pilsner bottles.

And don't mistake me: I love good Midwestern Microbrewed Lagers (TM); I brought a case of Sprecher's home on the plane, and it's already almost gone. But... when you need HOPS, stick to the Left Coast.

- --Jeff Frane  
Beer Snobs United (hooray for good taste)

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Date: Tue, 23 Jun 92 04:04:28 -0500  
From: volkerdi@MHD1.moorhead.msus.edu (Patrick J. Volkerding)  
Subject: Re: pearled barley

Yes, pearled barley is useful for brewing, and can be substituted in all-grain recipes for flaked barley. I've seen Charlie P. suggest its use in stout to help give it that creamy, Guinness-like head.

I'd try about a pound of it in a stout. It will most likely create a beer that will not clear, so I'm not sure I'd use it in a beer that wasn't opaque. It has to be cooked prior to the mash. Just boil it up with the water you plan to use for the mash. When it seems done, let it cool down to whatever your mash strike temp is (or chill it if you don't want to wait) and add the rest of the grains to start the mash. Mash and sparge as usual.

Pat

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Date: Tue, 23 Jun 92 07:49:50 EDT  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: Bedeviled hops

Greetings all,

Seems that the HopDevil's hops are bedeviled. John, identifying the perpetrators will be a boon to dealing with them. You can knock back many types of soft-bodied critters (such as aphids) pretty handily with a soap spray. If memory serves, and I'm not sure it does exactly, a 1% solution is adequate. You can go to the trouble of buying one of the horticultural products (i.e. Safers) but plain old Ivory Liquid dish soap will do the job.

You can eradicate many other bugs with specialized BT preparations.

Bottom

line is that pest identification is the key to eradication, unless you are

willing to do the job with industrial strength chemicals and expose yourself

to all the potential risks they carry into your hopyard and your life.

On another note, I'd like to thank all who were so kind as to send private responses to my question about beer in Baltimore. Looks like there

plenty of places to get good beer there.

Ooogy wawa,

Dr. John

P.S. Good to see you online again Master Baughmann.

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Date: Tue, 23 Jun 92 12:49:02 BST  
From: MICKS@d.sss.co.uk  
Subject: Bedeviled hops  
Subject English Bitter....

Eric Pepke writes:

>Paul Stafiniak asks about English bitter. Though an American, I travel  
to  
>England quite a lot and drink prodigious quantities of the stuff, so I

As an Englishman living in the Real Ale mecca of Salford/Manchester area  
(Thats NW England for those not sure !), who also drinks gallons of  
bitter,  
I commend your good taste !

>style that Americans in general and the AHA in particular does. A beer  
>style over there is much more likely to describe a range of  
>characteristics, which may overlap with other beer styles. "Bitter" is  
>a continuum, not a point.)

Absolutely right, there are many different types of 'Bitter'. Some good  
some ... Oh Oh I nearly forgot the golden rule which states that there  
is  
no such thing as BAD beer. just that some is better than others !

>a tang which is hard to describe. None are heavily carbonated. In  
London,  
>beer is served practically flat. Go up North and it gets fizzier, but  
>never so fizzy as any bottled ale.

It depends what you mean by 'fizzy'. Both Real Ale and Keg beer is pulled  
flat into 20 ounce glasses in the South of England, Whereas up north  
many pubs use 24 ounce glasses and pull the beer with a thick head on  
top.  
Keg beer always tastes gassier than Real Ale because it is chemically  
killed  
and filtered before being artificially carbonated. Real Ale uses the  
natural  
carbonation provided by the yeast and is not treated in any way, apart  
from  
the occaisional use of finings to clear a particularly stubborn barrel.

Happy brewing and tasty drinking,

Mike Smedley

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Date: Tue, 23 Jun 92 13:15:23 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: English bitters

I'm not sure that traditional definitions of bitters correspond with current practice. As has already been observed, the term 'IPA' tends to be abused frequently. On the other hand, session bitters are an important category which don't seem to fit the definitions. They are more than a light ale; in fact, skill is required in order to perform various conjuring tricks which make the beer seem 'bigger' than it really is. The tricks include using darker malts for flavour, increasing the proportion of unfermentables (so that, for example, a SG 36 wort finishes fermenting around SG 12), and employing hop aroma and esterification to advantage. On the lager front, Pilsener Urquell is a good example of some of these techniques. Obviously, the alcoholic warmth/sweetness of high gravity brews will not be present, but that is something that can be compensated to a certain extent. The upshot is that it is possible to brew to less than 3% alcohol by volume without sacrificing too much in the way of flavour. The brew may not win competitions, but is a good alternative to soft drinks or low alcohol beers, IMHO.

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Date: Tue, 23 Jun 92 09:16:50 -0400  
From: cestes@argos5.DNET.NASA.GOV (Chris Estes)  
Subject: Pearled Barley

In HBD #908, Brett Lindenbach writes:

> Hey brewheads. I was recently in my local bulk-food store and noticed a  
> bin of pearled barley. I thought this might come in handy, so I bought  
> a pound. Well, I checked all my mash recipes and could not find any  
> mention of this stuff. Does anybody have any suggestions? Brett

If this is just regular barley I've used it with neutral results. I was struck by the same thought while wandering through the grocery store and picked up a 2 lb bag of the stuff. I've used as much as a 1/2 lb in my brews; I'm not sure if it added or detracted very much. I generally grind it in my trusty coffee grinder and add like a specialty malt.

My feeling on this is that I'm not doing it exactly right. I'm an extract brewer and not well versed in the procedures of infusion mashing, which would probably bring out more good stuff from the barley. I do have a feeling that the pearled barley contains starches and proteins too complex to ferment without correct mashing, but I understand that could add to the head.

My experience is that moderate amounts won't hurt anything, so go ahead and try it.

-Chris Estes-

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Date: Tue, 23 Jun 92 09:34 EDT  
From: smc@hotsc.att.com  
Subject: Wort Chillers for Extract Brewers?

Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU> writes in the HBD:  
>  
> But whatever the case, use one or the other. Wort-chillers are  
> essential to any homebrewery.

I'm an extract brewer (with occasional specialty grains), on my 16th batch in about 1 year. Will a wort chiller help my brew?

I am not interested (for now) in going to all-grain; I don't have that much time for this hobby!

My current procedure is to boil only about 2 gallons of wort (from extract/H2O), adding hops/grains as necessary, and then dumping this into the fermenter with 2-3 gallons of cold H2O. The temperature drops from boiling to pitching temperature instantly, and I can pitch right away. There's no "cold break" that I can notice with this method; I imagine the trub eventually precipitates out into the primary yeast cake.

I've just started using liquid yeast (Wyeast Ale) and whole hops for aroma. Batch 15 was the best so far with these improvements. Thanks to the HBD for these suggestions!

Steve Casagrande  
smc@hotsc.att.com

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Date: Tue, 23 Jun 92 15:49:33 +0200

From: rzy@eel.sunet.se

Subject: Strawberry Wine????

Does anybody out there have a good recipe for a Strawberry wine. They are out in full force this year in Sweden here and I'd love to try utilising some.

Could you write to me directly as the season will soon be over.

Thanks in advance,  
Rick Zydenbos

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Date: Tue, 23 Jun 92 8:09:32 MDT  
From: seiferth@utah.cs.unm.edu (Justin Seiferth)  
Subject: Re: Homebrew Digest #908 (June 23, 1992)

There is a brewpub a short way up the road from Sante Fe towards Taos.  
It's called embudo /  
station and they have an excellent green chile beer.

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Date: Tue, 23 Jun 92 09:33:39 -0500  
From: zentner@ecn.purdue.edu (Mike Zentner)  
Subject: Re: sterilizing counter-flow chillers

This comes up every so often, but at caveat for those making or purchasing a counter-flow chiller. Make sure the inside of the tubing is free of machining oils. Chemical cleaning is not sufficient in many cases...requiring actual physical scouring of the inside of the tubing before you bend it into a coil.

If you want to test your tubing for oils, swab a q-tip soaked in rubbing alcohol around the inside. If it comes out dirty, you've got a problem....if not....no problem...

Mike Zentner, who has tried to clean oil out by running 20 batches of boiling water, rubbing alcohol, beer, bleach, soap water and even lysol through an already constructed chiller...to no avail.

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Date: Tue, 23 Jun 92 09:49:40 CDT

From: -----  
----- <qian@iastate.edu>

Subject: Re: Homebrew Digest #908 (June 23, 1992)

Please drop me from your mailing list.

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Date: Tue, 23 Jun 1992 11:10:47 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: Bar Harbor Amber, Cerpa

Had the chance to taste an Amber Ale from the Bar Harbor Brewing Co. in Maine, on tap. Pretty standard amber, except for having absolutely no hops aroma at all. Bitterness/malt were balanced ok, but either they forgot to add the finishing hops, or they should change their recipe. Anyone tried any of their other brews?

On a better note, I had a Cerpa pilsner from Brazil. Came in a colorful can. It's an eastern European style pilsner, very similar in flavor/aroma/color to Budvar, or maybe even the Czech version of Pilsner Urquell. A nice beer. I was told that the "generic" beer in Brazil is better than generic US Budmilooors. Oddly, Xingu lager was not to be found, and the locals had not even heard of it.

And now, a homebrewing question. Darryl Bock-man ;-) said he sanitizes his plastic with boiling water, reasoning that the heat will kill the nasties in any cracks. I've been thinking of using a zapap lauter tun (bucket in a bucket) as a hop-back, but have been concerned about exposing my chilled wort to the plastic buckets. But, if Darryl's assumption is true, then pouring the \*hot\* wort through the lauter-tun/hop-back would eliminate sanitation concerns about the plastic. It would oxidize the wort, but at this stage it would mostly just darken it. Correct me if I'm wrong on that. I'd also be concerned about handling a brewpot full of hot wort, but I can imagine a way to be careful about that. Am I forgetting anything? Any holes in my thinking?

Russ

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Date: 23 Jun 92 11:14:55 EDT

From: CHUCKM@CSG3.Prime.COM

**Subject: Bar Harbor Amber, Cerpa**

Hello everybody... I've got a few questions that I need some info about..... maybe someone can help or has an opinion.

1. Aeration of wort. Why should I do it and how.
2. Does anyone have any experience or opinion about the malt extracts from North Western.

Thanks in advance

chuckm@csg3.prime.com

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Date: Tue, 23 Jun 92 08:48:56 PDT  
From: Greg.Winters@EBay.Sun.COM (Greg Winters)  
Subject: Re: Pitch in Brewkettle

In HBD #908 Chris Karras writes -

(Process of pitching yeast in brew kettle...)

and

>During respiration, cell production uses lots of trub components  
>and your lag time will be reduced. Afterwards, the trub is harmful  
>by contributing to overproduction of fusel alcohols and esters (which  
>are combinations of fusel alcohols and fatty acids).

>For this reason, I have been pitching my yeast into the brewkettle and  
then  
>racking off into the primary. I have been waiting about two hours after  
>pitching to rack, but perhaps should wait longer. . . . From what I can  
>tell from the speed that fermentation progresses, there is no  
interruption  
>in the fermentation process. I am also under the impression that the  
active  
>yeast cells are in suspension (and therefore get moved with the racked  
wort)  
>and only the inactive cells drop to the bottom with the trub. Of course  
I  
>am only doing ales with top fermenting yeast this summer--bottom working  
>lager yeast may be a different story.

I have read with interest over the last few months the different methods  
and supposed pros/cons of the trub/no trub discussions. While admitting  
I have not done any controlled experiments (no patience) I tend to pick  
the parts that sound logical and incorporate them into my technique,  
while also trying to keep things as simple as possible.

First off, I am currently strictly an extract brewer. Rather than the  
above  
method I tend to dump the hot wort directly into a plastic fermenter  
and let it sit about 1-2 hours to let the trub settle. I then rack off  
to a glass carboy which allows me to areate the cooled wort very well  
and then I just pitch in a quart or so of wyeast starter. I get great  
results with only 2-3 hours lag time and then have no reason to mess with  
the beer once fermentation has begun. Have had excellent results so far,  
even if I do say so myself!

Questions:

Is there any problem with racking (read oxidation) after fermentation has  
begun in the kettle?

Would the use of a yeast starter reduce or eliminate the need for  
pitching  
with the trub intact?

Thanks for all the great info provided on the HBD

Brew On!

Greg

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Date: Tue, 23 Jun 92 10:54 CDT  
From: korz@iepubj.att.com  
Subject: Priming with grocery store juice

Rich asks about priming with juice.

I suspect that you will have great difficulty in priming with store-bought juice. Most contain preservatives to keep them from becoming what we're trying to make them: alcoholic. Read the label.

Regarding quantity (in case you find some that does not have preservatives), remember that not all sugars are alike. The fermentability of anything is dependent on what kinds of sugars you have and what kinds of yeast you have. Highly-attenuative yeasts will eat almost any type of sugar, whereas the less-attenuative yeasts will only eat simpler sugars. I'm afraid that the only way you will know for sure is to perform an experiment. Bottle five bottles worth with varying amounts of priming solution (juice, in your case) and let sit a week. See what amount of priming solution is right.

Al.

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Date: Tue, 23 Jun 92 10:13:43 -0600  
From: 105277@essdp1.lanl.gov (GEOFF REEVES)  
Subject: SF Brews (That's Santa Fe - the original SF :-)

> From: team login(bmn) <team@sl2arc.ho.att.com>  
> Date: Fri, 19 Jun 92 10:33:52 -0400  
>  
> Next week I will be traveling to Santa Fe New Mexico.  
> Does anyone have any recommendations for brewpubs  
> in the area? Thanks in advance!  
>  
> John Costelloe  
> att!homxc!jrcost  
>

I wouldn't be surprised to find that Mike or Mary Hall answer this too but in case they don't...

There are no brew pubs in Santa Fe. Embudo Station (on the way up to Taos) is the closest. It's probably about a 45 min drive but very pretty and worth going. Santa Fe Pale Ale is brewed at the Galisto Brewing Company just south-east of Santa Fe. It's not a brew pub but they will give you a tour (I think just on the weekends unless you arrange otherwise). If you just want to try the beers you can get any that are available at The Royal Buck on Galisto Street in Santa Fe. They have a pretty good selection of beer and they carry "Santa Fe" beers from the Galisto Brewery which are not available in bottles anywhere but at the brewery. Of course there are good beer drinking establishments in Albuquerque too.

Geoff Reeves  
Atomic City Ales  
Los Alamos New Mexico  
(Atomic City Ales are not available in stores, brewpubs or bars :-)

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Date: 23 Jun 92 12:58:12 EDT  
From: James Spence <70740.1107@compuserve.com>  
Subject: AHA Nat. Comp. Winners

AMERICAN HOMEBREWERS ASSOCIATION  
1992 NATIONAL COMPETITION WINNERS

Homebrewer of the Year  
Sponsored by Munton & Fison, England  
Stu Tallman, Rochester, MA  
StuBrew  
Munich Dunkel  
Roundtrip travel and accommodations have been awarded to the  
Homebrewer of the Year to visit the Great American Beer Festival XI  
in Denver, Colorado, Oct. 2 and 3, 1992.

Ninkasi Award (High-Point Homebrewer)  
Sponsored by JV Norwest, Inc. Wilsonville, OR  
Steven J. and Christina Daniel  
League City, TX 14 points total

Meadmaker of the Year  
Sponsored by the Home Wine and Beer Trade Association  
Byron Burch, Santa Rosa, CA  
Alberta Frost  
Sparkling Mead

Cidermaker of the Year  
Sponsored by Mayer's Cider Mill, Webster, NY  
Charles Castellow, Edmonds, WA  
Hard Core XXX Cider  
Sparkling Cider

Sakemaker of the Year  
Sponsored by Hakusan Sake, Napa, CA  
Tina Long, Sacramento, CA  
Sake/Japanese Rice Beer

Club High-Point Trophy  
Sponsored by DeFalco's Wine & House Beer, Dallas, TX  
First Place  
Sonoma Beerocrats, Sonoma, CA  
Second Place  
The Wort Processors, Boston, MA  
Third Place  
Hop, Barley, and the Alers, Boulder, CO

Barley Wine ~ 82 entries  
Sponsored by EDME Ltd., England  
First Place  
Greg Leas  
St. Charles, MO  
Foghorn Leghorn Barleywine

Second Place  
Rob Brunner  
Windsor, Co  
Robert the Bruce



Third Place  
Harry Clayton  
Seymour, CT  
Old Boots & Panties

Belgian-Style Specialty ~ 81 entries  
Sponsored by Manneken-Brussel Imports, Inc., Austin, TX  
First Place  
White  
Mark Richmond  
Springfield, OH  
Hoe Garden - Mow Lawn

Second Place  
Dubbel  
Rick Larson, Paddy Giffen  
Sebastopol, CA

Third Place  
Belgian Strong Ale  
David Suda  
Boulder, CO  
#35

Brown Ales ~ 120 entries  
Sponsored by Premier Malt Products, Grosse Pointe, MI  
First Place  
American Brown  
Randy Gremp  
Calistoga, CA

Second Place  
American Brown  
Charlie Milan  
Baton Rouge, LA  
Stars & Stripes Brown

Third Place  
English Brown Ales  
Ron Page  
Middletown, CT  
The Brown Cow

English Style Pale Ale ~ 168 entries  
Sponsored by Wynkoop Brewing Company, Denver, CO  
First Place  
Classic English Pale Ale  
Kevin Johnson  
Pacifica, CA  
Salutation #4

Second Place  
India Pale Ale  
Robert Drousth  
Madison, WI  
IP-ALE-X

Third Place  
India Pale Ale  
Rick W. Guthrie

Livermore, CA  
Wolf Dog IPA

American Style Pale Ale ~ 144 entries  
Sponsored by Northwestern Extract Co., Brookfield, WI  
First Place  
American Pale Ale  
Bill Draths  
Chicago, IL  
Dan Ale

Second Place  
American Pale Ale  
Michael Chronister  
Norristown, PA  
Third Place Floor Mild Ale

Third Place  
Cream Ale  
Steven J. Daniel, Christina Daniel  
League City, TX  
League City Cream Ale

English Bitter and Scottish Ale ~ 97 entries  
Sponsored by Jasper's Home Brew Supply, Litchfield, NH  
First Place  
English Ordinary  
John Arends  
Calistoga, CA

Second Place  
English Special  
Ross Hastings  
Edmonton, AB Canada  
Amber Ale IV

Third Place  
English Special  
Alex Puchner  
Hermosa Beach, CA  
Bitter Again

Porter ~ 150 entries  
Sponsored by The Cellar, Seattle, WA  
First Place  
Brown Porter  
Dennis Kinvig  
Toronto, ON Canada  
Coal Porter

Second Place  
Robust Porter  
Jack Spence  
Alexandria, VA  
Peters Porter

Third Place  
Robust Porter  
John Arends  
Calistoga, CA

English and Scottish Strong Ale ~ 61 entries

Sponsored by Wine And Hop Shop, Denver, CO

First Place

Strong Scotch Ale

Jim Campbell

San Jose, CA

A peek under the kilt ale

Second Place

English Old Ale/Strong Ale

Dale James

Fresno, CA

What the heck's that flavor? Strong Ale

Third Place

English Old Ale/Strong Ale

Donald S. Gosselin

Winthrop, MA

Old Buck

Stout ~ 205 entries

Sponsored by BME Extract Co., Staten Island, NY

First Place

Imperial Stout

Dick Van Dyke

Park Forest, IL

Rose's Russian Imperial Stout With Mayo

Second Place

Classic Dry Stout

Randy Gremp

Calistoga, CA

Third Place

Classic Dry Stout

Paul Hale

East Northport, NY

Oast House Oatmeal Stout

Bock ~ 140 entries

Sponsored by Yakima Valley Hop Growers, Yakima, WA

Bock

First Place

Doppelbock

Steve Dempsey

Fort Collins, CO

Scintillator

Second Place

Doppelbock

Vern & Darlene Wolff

Esparto, CA

Doppeltitilator Bock

Third Place

Doppelbock

Brian & Linda North

Franklin, WI

Bock & Roll I

Bavarian Dark ~ 50 entries  
Sponsored by Crosby and Baker, Westport, MA  
First Place  
Munich Dunkel  
Stu Tallman  
Rochester, MA  
StuBrew

Second Place  
Munich Dunkel  
Steven J. Daniel, Christina Daniel  
League City, TX  
Accidental Dunkel

Third Place  
Munich Dunkel  
Ross Herrold  
La Porte, IN  
Herroldbrau House Dark

American Dark ~ 15 entries  
Sponsored by Briess Malting Company, Chilton, WI  
First Place  
American Dark  
Craig Beifus  
Milford, NJ  
Dark Amber

Second Place  
Steven J. Daniel, Christina Daniel  
League City, TX  
Sun Tanned & Bland

Third Place  
Christopher Hansen  
San Luis Obispo, CA  
Tweeners Dark

Dortmund/Export ~ 38 entries  
Sponsored by DeFalco's Wine & House Beer, Dallas, TX  
First Place  
Norman Dickenson  
Santa Rosa, CA  
Grain-n-Beerit

Second Place  
Gregory Walz  
Pittsburgh, PA  
Walz' Export

Third Place  
Bill Murphy  
Brookline, MA  
Wortmunder Export

Munich Helles ~ 43 entries  
Sponsored by Wines Inc., Akron, OH  
First Place  
Brian & Linda North  
Franklin, WI  
Meltdown Lager

Second Place  
Steven J. Daniel, Christina Daniel  
League City, TX  
W.I.T.H.I.M. II

Third Place  
Chris Harding  
Ketchum, ID  
Back to Basics Lager

Classic Pilsner ~ 97 entries  
Sponsored by California Concentrates, Acampo, CA  
First Place  
German  
Patrick Drigans  
Buffalo, MN  
Distinctly Deutsch Pilsner

Second Place  
German  
James Cannon  
Williamsburg, VA  
Un-named

Third Place  
Bohemian  
Richard Rosen  
Andover, CT  
The Bohemian Beat

American Light Lager ~ 83 entries  
Sponsored by Coors Brewing Company, Golden, CO  
First Place  
American Premium  
Steven J. Daniel, Christina Daniel  
League City, TX  
Butt-Scratcher

Second Place  
American Standard  
Steven J. Daniel, Christina Daniel  
League City, TX  
Butt-Weiper

Third Place  
American Wheat  
Jim Lopes  
Fresno, CA  
Brick of Peat 'n Wheat

Vienna/Oktoberfest/Marzen ~ 87 entries  
Sponsored by F.H. Steinbart Company, Portland, OR  
First Place  
Vienna  
Keith Weerts  
Windsor, CA  
Vienna Lager

Second Place  
Vienna

Ray Taylor, Maureen Taylor Neil Gudmestad Marty Draper  
Fargo, ND  
Amber Waves

Third Place  
Marzen/Oktoberfest  
Thomas J. O'Connor III  
Rockport, ME  
Oktoberfest 1991

German-style Ale ~ 62 entries  
Sponsored by Great Fermentations of Santa Rosa, CA  
First Place  
Dusseldorf-style Altbier  
Tom Young  
Loyalton, CA  
Fat Horse

Second Place  
Kolsch  
David J. Rose  
Yountville, CA

Third Place  
Kolsch  
Donald Weaver  
New Freedom, PA  
Kolsch

Fruit Beer ~ 110 entries  
Sponsored by The Purple Foot, Milwaukee, WI  
First Place  
Fruit Beer  
Dan Robison  
Salt Lake City, UT  
Leftover Strawberry Ale

Second Place  
Fruit Beer  
Daniel Jodoin  
Livonia, MI

Third Place  
Fruit Beer  
Thom Tomlinson, Diane Tomlinson  
Boulder, CO  
Roseanne's Blackberry Ale

Herb Beer ~ 83 entries  
Sponsored by Marin Brewing Company, Larkspur, CA  
First Place  
Herb Beer  
Eric McClary  
Carson City, NV  
Chile Garden Pils

Second Place  
Herb Beer  
Wayne Greenway  
Oakland, CA  
Wet Dream ALE

Third Place  
Herb Beer  
Ron Page  
Middletown, CT  
Thai House

Specialty Beer ~ 109 entries  
Sponsored by Beer and Wine Hobby, Woburn, MA  
First Place  
Specialty Beer  
Bob Barson  
Chicago, IL  
1991 Christmas Ale

Second Place  
Classic Style Specialty Beer  
Rob Lillard  
Lyons, CO  
Old Maple Dog

Third Place  
Classic Style Specialty Beer  
Neil Gudmestad, Ray Taylor  
Fargo, ND  
Rye Porter

Smoked Beer ~ 36 entries  
Sponsored by Jim's Homebrew Supply, Spokane, WA  
First Place  
Bamberg-style Rauchbier  
James Cannon  
Williamsburg, VA  
Beech Beer

Second Place  
Bamberg-style Rauchbier  
David Woodruff  
Sebastopol, CA  
Hermit's Hearth

Third Place  
Other  
Tom Altenbach  
Tracy, CA  
Alt 'n' Bock Rauchbock

California Common Beer ~ 64 entries  
Sponsored by Anchor Brewing Co., San Francisco, CA  
First Place  
Phil Rahn  
Cordova, TN  
Memphis Steamer

Second Place  
Rob Reed  
Kokomo, IN  
Northside Lager

Third Place  
Larry Ferguson

Brooklyn, NY  
One Eye Steam Beer

Wheat Beer (Ale) ~ 101 entries  
Sponsored by the American Homebrewers Assoc., Boulder, CO  
First Place  
German-style Weizen/Weissbier  
Eric Warner  
Lafayette, CO  
Supai's Weissbier

Second Place  
German-style Dunkelweizen (dark)  
Rick Larson  
Sebastopol, CA

Third Place  
German-style Weizen/Weissbier  
Harry Clayton  
Seymour, CT  
Weizenbier

Traditional Mead ~ 35 entries  
Sponsored by Havill's Mazer Mead Co., New Zealand  
First Place  
Sparkling Mead  
Byron Burch  
Santa Rosa, CA  
Alberta Frost

Second Place  
Still Mead  
Mark Quade  
Port Arkansas, TX  
But Will You Love Me Tomorrow

Third Place  
Still Mead  
Micah Millspaw  
Oakdale, CA  
Anjuli's Wildflower Mead

Melomel Cyser Pyment Metheglin ~ 90 entries  
Sponsored by American Mead Association, Ostrander, OH  
First Place  
Sparkling Mead  
Vern & Darlene Wolff  
Esparto, CA  
Forbidden But Plum Good

Second Place  
Sparkling Mead  
Dave Resch  
Colorado Springs, CO  
Mix and Match Mead

Third Place  
Still Mead  
Walter Dobrowney  
Saskatoon, SK Canada  
Mead #14



Cider ~ 36 entries

Sponsored by Mayers Cider Mill Inc., Webster, NY

First Place

Sparkling Cider

Charles Castellow

Edmonds, WA

Hard Core XXX Cider

Second Place

Specialty Cider

Steve Mclaughlin

Orwell, NY

Linda's Lumbar Cherry Cider

Third Place

Specialty Cider

Robert Gorman

Waltham, MA

Summer Dew

Sake ~ 12 entries

Sponsored by Hakusan Sake, Napa, CA

First Place

Tina Long

Sacramento, CA

Sake - Japanese Rice Beer

Second Place

Jim Long

Sacramento, CA

Sake - Japanese Rice Beer

Third Place

Fred Eckhardt

Portland, OR

Sake - Japanese Rice Beer

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Date: Tue, 23 Jun 92 10:20:05 PDT  
From: dplatt@ntg.com (Dave Platt)  
Subject: re: bugs are eating my hop plants

> Some pests are eating the leaves off of my hop plants! I am looking  
> for some friendly pesticides or remedy, as one of the plants is almost  
> gone. I'll check the WAIS HBD archive for stuff, but I am looking for  
> something like a cigar nicotine extraction method to put on the plants,  
> or something equally innocuous. I have done this before for other  
> plants, but want to collect net wisdom before I do anything.

Home-made "tobacco tea" has a number of real disadvantages, and I don't recommend using it for the following reason:

- Nicotine is one of the most toxic "botanical" insecticides, weight-for-weight. It's substantially more poisonous than the commonly-used synthetic organophosphate insecticides such as malathion. Commercial nicotine sulphate insecticide is quite poisonous (I believe that it carries a Danger labelling requirement) and has been the source of a substantial number of accidental poisonings (as well as being a staple in British murder mysteries).

Although "tobacco tea" is a relatively dilute form of nicotine, it's not something to be treated casually. If you spray it on your hop vines, take precautions: wear gloves and a facemask, don't spray on a windy day, don't overspray, don't get it on your skin, and wash yourself off afterwards.

- A large percentage of commercial tobacco is infected with tobacco mosaic virus (TMV). This virus can infect most plants in the nightshade family, including tomatoes, peppers, potatoes, and certain ornamentals. It can stunt or kill these plants, and is incurable. Don't use tobacco tea anywhere around these sorts of plants, and don't use the same sprayer to spray fertilizer, etc. onto these plants at a later time (TMV can survive, dormant, for quite some time).
- Well-fermented tobacco tea can stink to high heaven.

Two other botanicals you might want to consider, as alternatives, are pyrethrum and rotenone. Pyrethrum is a fast-acting contact insecticide with a fast "knock-down", and is of low overall toxicity to birds and mammals. Rotenone is a stronger contact/stomach insecticide, but is more toxic (especially to fish) and should be treated with respect. These botanicals are sometimes used in combination. They biodegrade within a few days, and so can be used up to within a day or two of harvest (check the labels for details).

Another technique which sometimes works, is to lay down a barrier of some sticky substance (e.g. Tanglefoot) on the plant's stem and on the supports for the trellis. This isn't always practical - one cannot always blockade all of the routes by which an insect could climb up into the plant... but if it's practical in your situation, it can be an effective way to keep crawling/chewing insects from chomping your plant. [Won't do diddly if you have a problem with flying insects such as Japanese beetles].

All of this is relevant if your plants are being eaten by insects. If they're being chewed up by snails, you'll need to use other methods

(e.g. laying down a metaldehyde-laced bait).

Before spraying anything, I'd recommend catching the guilty parties in the act, so that you'll know what it is you're fighting. This will give you the best chance of choosing the right remedy, rather than simply nuking your future homebrew supplies with chemicals (synthetic or botanical) chosen at random.

Dave Platt VOICE: (415) 813-8917

Domain: dplatt@ntg.com UUCP: ...netcomsv!ntg!dplatt

USMAIL: New Technologies Group Inc. 2468 Embarcardero Way, Palo Alto CA 94303

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Date: Tue, 23 Jun 1992 11:00:28 PDT  
From: paul@Rational.COM (Paul Jasper)  
Subject: Re: G. Fix/Cambridge/CAMRA Good Beer Guide

On 23 Jun, 1:46, Phillip Seitz wrote:  
> Subject: G. Fix/Cambridge/CAMRA Good Beer Guide  
>  
> This might be a good time to mention the \_Good Beer Guide\_ which is  
> published annually by CAMRA.  
> ...  
> The problem is how to get a copy.  
>  
>-- End of excerpt from Phillip Seitz

Why, from CAMRA, of course! They can take Visa and Mastercard orders if you phone during UK office hours (approximately 4am-noon Eastern US time) and should be reasonably priced - I don't have that information at hand, but it should be close to the \$17.95 Phillip mentions, inclusive of shipping. The 1993 Good Beer Guide will be published in October or November of this year.

Their phone number from the US is:

011+44-727-867201

They also have a fax number; perhaps someone would like to check out the procedure for ordering from them by fax?

While you are talking to them, enquire about overseas membership - it is only 14 pounds (approx \$25) per year. This includes timely delivery of What's Brewing, the Campaign's very informative monthly newspaper. Highlights of the June issue include fears that Guinness is poised to axe its bottle-conditioned Guinness Original Stout, criticism of Greene King's acquisition policies, "The Beer Hunter Down Under" - Michael Jackson reporting on his trip to Australia, a special section devoted to the resurgence of Porter, and even some hints on where to find draught (sic) Anchor Steam in London!

I guess I should declare an interest: I'm a longstanding member myself. I hope no one objects to blatant promotion of this non-profit-making, consumer organization.

- --  
- -- Paul Jasper  
- -- RATIONAL  
- -- Object-Oriented Products  
- --

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Date: Tue, 23 Jun 92 11:10:43 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Aeration with aquarium pumps

Steve Dempsey writes:

>...

>I missed Alberta's talk at the conference (had to make choices) but  
>from recent posts, it sounds like folks are waiting until the primary  
>is full or nearly full before aerating. This will surely cause problems  
>with foam blowing out. I start mine as soon as there is enough wort  
>in the carboy to cover the air stone and leave it in until the carboy  
>is about half full of wort and half full of foam. Then the air is  
>turned off and the foam subsides while the remainder of the wort is  
>siphoned in.

>

At the risk of sounding dumb, what is the advantage of such a complicated procedure as using aquarium pumps, micron filters and aeration stones? It seems like a lot of effort for such small gain over some other Very Simple Gadgets.

For example, I have been using a 6" length of copper tube (surplus from my wort chiller) with four 1/16" holes drilled around 1" from one end. The short end is placed in the outlet hose of my chiller. Air is sucked into the holes, mixed with the chilled wort and a nice frothy bubbly wort is dumped into my carboy. A five gallon batch o beer fills the head space of my 6.5 gal carboy with foam.

Simple, effective, easy to sterilize, cheap.

- Larry Barello

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Date: Tue, 23 Jun 92 13:14:52 MST  
From: Steve Dempsey <steved@longs.lance.colostate.edu>  
Subject: Re: Aeration with aquarium pumps

Larry Barello writes:

> At the risk of sounding dumb, what is the advantage of such a  
complicated  
> procedure as using aquarium pumps, micron filters and aeration stones?  
It  
> seems like a lot of effort for such small gain over some other Very  
Simple  
> Gadgets.

Depending on how clean your air is, filtering it may certainly be  
overkill.  
It's just one more way to eliminate potential problems.

The simple 'holes in the siphon' method of getting more of your wort  
exposed to oxygen may not be enough. A cool, high-gravity wort is not  
very receptive to O2 absorption to begin with. Most homebrewers  
underpitch  
significantly and really need a large amount of dissolved O2 for the  
best fermentation possible. For example, I know of a microbrewery that  
had problems traced to insufficient aeration (they used filtered air).  
and had to move to pure O2 injection for proper yeast respiration.  
The brewer calls it Vitamin O.

My subjective experience indicates that lag times can be reduced by  
factors of 2-4 when an air stone is used to introduce more oxygen  
at pitching time.

We're not talking about much work or expense here, either. Figure  
about \$6 cheap aquarium pump, \$1 air stone, \$3 filter, \$0.50 tubing.  
Sanitize the tubing and air stone in bleach or ethanol. Sounds to  
me like a Moderately Simple Gadget.

Steve Dempsey, Engineering Network Services  
Colorado State University, Fort Collins, CO 80523 +1 303 491 0630  
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UUCP: boulder!ccncsu!longs.LANCE.ColoState.Edu!steved, ...!ncar!handel!  
dempsey

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Date: Tue, 23 Jun 92 10:50:55 CST  
From: brewer@meltdown.chi.il.us (Mike Wilson)  
Subject: Sam Adams Wheat

I've had it on tap and in bottles and, although I don't mind it, I'm not particularly crazy about it. It also doesn't strike me as much of a wheat beer. The first time I had it I had it with the traditional lemon slice and the flavor immediately struck me as being akin to Bazooka Joe bubble gum. Very strange, indeed.

Mike Wilson  
brewer@meltdown.chi.il.us  
U29204@uicvm.cc.uic.edu

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Date: Tue, 23 Jun 92 18:12:05 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: bitter

Let me add my \$.015 to the recent discussion of English bitter. Drinking real ale in England during the 2 years I lived there opened my eyes to beer outside of the Molson/Labatt/O'Keefe axis (beers which my Dad assured me were the 'best in the world'). The wish to duplicate (OK, approximate) fresh English bitter is what inspired me to take up homebrewing more than 7 years ago.

Most of the comments which have appeared recently have been on the mark (continuum not point, classification of style as a function of gravity, etc.). Especially the matter of Fuggles or Kent Goldings as finishing hops (although Northern Brewer makes a good bittering hop, especially in combination with Fuggles).

I can't stress enough the importance of serving bitter on draft if you really want to experience the stuff they serve in English pubs. At very least, it should be fresh and lightly carbonated. And what's the point of bottling if that's what you want?

I used to 'keg' my bitter in the 5 gal. (20 litre, actually) collapsible polythene cubes which can be bought in camping supply (and sometimes homebrew supply) stores. I'd keg the stuff on about day 7, and serve it a couple of days later. The cube would puff out a bit during these few days. It should be checked once or twice a day -- draw off a pint if it's puffing up too much. The beer comes out quite flat but, if you're lucky, the first gallon or so will be lightly carbonated. It's best served at a party and finished off that evening (usually no problem). At the very least it has to be drunk within 48 hours of the time when the air starts bubbling into the cube. This 48-hour deadline is typical of English bitter, in which air replaces the beer which is pumped out of the keg.

These collapsible kegs come in a 2 1/2 gallon size, allowing you to keg half a batch and bottle the rest.

Another trick is to use a little sugar (horrors!). A pound of brown sugar in an otherwise all-malt batch doesn't hurt the beer and gives the sort of flavour you might find in a darker bitter. And don't forget to dry hop, or at least finish the beer aggressively.

As far as commercially available bitter, Wellington County Brewery in Ontario makes excellent bitter. Unfortunately, you'll have to travel to Ontario to get it. In the provincial beer stores, there are 4(?) varieties available in 1-litre plastic bottles. However, there are a handful of pubs in the Toronto area that serve the stuff on draft. There are two real ales: Arkell Best Bitter - lighter gravity, hoppier and made with Fuggles - and County Ale - higher gravity, maltier and made with Goldings. Perhaps a Toronto hbd'er can supply the names of pubs which carry it...it's been 3 years since I've lived in Toronto. In those days I usually drank it at the University of Toronto graduate student's pub.

Cheers,  
Rob  
bradley@adx.adelphi.edu



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Date: Tue, 23 Jun 92 17:31:18 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: On Tap (World Beer Review)

Phillip Seitz writes:

>This might be a good time to mention the \_Good Beer Guide\_ which is  
published  
>annually by CAMRA.  
[ stuff omitted]  
>So how come we don't have a guide like this for the U.S.?

There is one that is pretty good, called "On Tap" and put out by the  
World  
Beer Review people (Steve Johnson, I believe). It details brewpubs and  
micros  
in the U.S. with a page showing locations, directions, beers available,  
and  
info about the type of place (fern bar, yuppie hangout, sleazepit or  
whatever).  
It was put out in 1991 (I think) and there is already a supplement out.  
It  
costs about \$15 and the supplement costs about \$10. WBR has ads in  
Zymurgy, and  
is located in Clemson, SC. If anybody is really interested, and can't  
find them  
in Zymurgy, I will post the address (I don't have it with me now).

And, no, I have no connection to WBR.

Mike Hall  
hall@lanl.gov

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End of HOMEBREW Digest #909, 06/24/92  
\*\*\*\*\*





Date: Tue, 23 Jun 92 11:50:53 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: re: English Bitters--Brewing Beers like Young's they make

This recent discussion prompts to give further details of my trip. I spoke at length with two of the five brewers at Young's Brewery in London. They definitely qualify as "lupulophobic". I describe what I learned about their ales below...

They make a number of cask ales, some bottled ales, and a couple of lagers. My focus was on their ales and does not apply to their lagers. In particular I was interested in Young's Special cask-conditioned ale. As this information was given to me in the tasting room after the tour, my focus did eventually become blurred and my arm did eventually become tired. While tasting you see, I was forced to fill my own pints via hand pump;-) Also I didn't want to pry (I just wanted to know everything:-))

Consequently, the information I do have is incomplete and not well organized--sorry. On the other hand, what I did learn came straight from the brewers, who were very enthusiastic and forthcoming, so I assume it's accurate. If I wasn't sure about what I remembered I have noted so in parentheses...

All of their grists are "approximately the same". They use "only the finest ingredients they can find". The variety of malt is Maris-Otter. I have a small sample of crystal that appears to be about 20 or 40 Lovibond. Some flaked barley is also used for head retention. A certain amount of brewing sugar is used. I don't know how much nor in which beers. Contrary to what is printed in the "The Real Ale Drinker's Almanac", Young's does not use torrefied wheat in any of their brewing. In general I was disappointed with the accuracy of the information found in the almanac. Let the brewer beware that the ingredients they list have little in common with what in reality Young's uses. Oh well.

Young's Special draught should not be confused with the bottled Special London Ale sold here in the US. The draught bitter has an OG of ~ 36, draught special has an OG of ~ 46, and the bottled Special London Ale is ~ 66 OG. I don't know what IBU levels are used for the beers, but they do use a single addition of Fuggles in the kettle at the beginning of the boil. And now we come to the issue of finish hops. The draught bitter is (I believe) dry-hopped with (I believe) East Kent Goldings. The bottled Special London Ale is dry-hopped with East Kent Goldings. The draught special is dry-hopped with the Target variety in plug form. The box called them pellets, but they were in fact 1/2 oz. plugs as we know them here in the states. For each 36 Imperial Gal cask (43 US Gal.) they use a mere 2 oz. of Target! I was embarrassed to tell them how much I use and for a brief moment considered prevarication (lying, that is). When I told them that I usually use about 1 to 2 oz. per 5 US Gal., there was no uncertainty.

Young's only started dry-hopping about two years ago. The owner and most of the brewers were not interested in trying it, but once they had, they decided to make the change. I suspect the economy of dry-hopping, i.e., more aroma at less cost, played a part in that decision.

Their beers ferment in open primaries for seven days. They are then

transferred to secondary for seven more days. Then the beer is placed in SS casks. It is at this point the beer is dry-hopped and fined with Isinglass powder. In a few days the draught is drayed (delivered by horse-drawn cart) to their local tied houses. Finally after a few more days in the pub cellar it's served to the many patrons who happily slake their thirst. The beers are never primed or krausened. Their yeast strain is a slow finisher which allows them to develop a light level of carbonation in the cask without priming. I have since tried this and it works quite well. Also it makes brewing that much easier since I don't have to mess with gyle or corn sugar. They do have a kegging and bottling operation which (I believe) force-carbonates those products. I asked for an opinion on our weighty matter of whether to skim the krausen or use a blow-off tube vs. not skimming. They don't skim per se! , but do employ some technique wh

I hadn't heard of Target, so I enquired. The Target variety is a decendant of EKG. It is a 10-12% hi-alpha, hi-aroma version that I do not believe is available here. I have since called Dave Wills of Freshops to see if he carries them. He said this year he ordered 100lbs of imported EKG and sold them quickly even though he didn't advertize their availability. He plans on ordering more and so I told him to consider the Target variety. He will, depending on the interest level. If you would like to use this hop as well perhaps you might call Dave an express you interest. Freshops' number is 1-503-929-2736. I have no affiliation with Freshops other than buying lots o' hops from them. If you know where one may obtain Target here, let me know.

As an aside which has nothing to do with how they brew their beers, the owner related to me that several years ago when Fritz Maytag was reviving the Anchor Brewery here in SF he visited Young's for two weeks. He took back with him recipes and knowledge gained at the Young's brewerery. So maybe I'm on the right track... That is all.

Cheers,  
John hartman@varian.varian.com

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Date: 24 Jun 92 09:33:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>  
Subject: Need 906 and 907.

My net connection seems to have taken a vacation for issues 906 and 907.  
Could some very kind and understanding soul slip those to me? Thank you  
muchly.

Dan Graham

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Date: Wed, 24 Jun 92 14:34 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: English Bitter

While it is true that the term "bitter" in England covers a wide range of beers, I do think that as a homebrewer (as opposed to a surveyor of commercial brews) it is possible to define a narrower range which could be defined as your basic "best bitter". This basic recipe can then be supplemented/substituted with different malts, mashing techniques, hops etc to produce the whole spectrum of bitters found across the UK. I'm currently in the middle of testing empirically the effect of these additions of the basic recipe to gauge the effect on the final beer.

My basic recipe for 5 (UK) galls (22.5 litres; 6.25 US galls?) consists of (from memory):

7-8 lbs crushed pale malt  
0.5 lb crushed crystal malt  
mashed in 3 galls boiled water (+ 1 tsp CaSO4) 66C for 3hrs (or overnight)  
Sparged to 4.5 galls  
Boiled 1.5 hrs with 1 tsp Irish Moss  
3oz Goldings for 60 min  
0.5oz " " 10min  
0.5oz " " soaked at end of boil  
Cooled with immersion chiller, racked and aerated: OG 42-48  
Pitched with Edme yeast (starter from dried yeast)  
Racked into secondary after 4 days (SG=20)  
Fine if necessary (gelatin or Polyclar)  
Dry-hopped with 0.25oz Goldings in secondary.  
Barrelled after 2 weeks, primed with 3oz malt extract.

This comes out tasting something like draught Bass, or Fuller's London Pride.

To this recipe I add adjuncts such as amber malt, chocolate malt, roast barley, Fuggles instead of Goldings, etc etc to yield what looks and tastes a very different beer, but has 90-95% identical ingredients. For example, my last batch was a (misconceived) attempt to brew Theakston's Old Peculier. I thought I detected some wheat malt in the commercial brew,

so my recipe was changed to:  
7lb pale malt  
2lb wheat malt  
4oz chocolate malt (for the reddish hue!)  
4oz roast barley  
4 oz Fuggles hops, timings as above  
Treacle to prime (= Molasses)

The result: a good beer, with a deep malty taste, a dense, lasting head and a wonderful reddish-black colour - but otherwise totally unlike OP. So - back to the drawing board...

P.S. My last batch of "basic bitter" was an accidental experiment in altered mashing conditions: I let the temperature rise to 75C in the first 30 minutes, so although I got a good conversion, a lot of this was unfermentable (due to excessive destruction of the beta amylase, which produces maltose from dextrins). So the starting gravity was 1.048,



but finished at 1.020. As Conn Copas noted in HBD 909, it is thus possible to produce a relatively low alcohol beer which doesn't taste too weak. In fact, it's rather good, IMHO.....

Andy Phillips

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Date: Wed, 24 Jun 92 10:00:43 -0400  
From: jp07@gte.com (James Paschetto)  
Subject: Re: CAMRA \_Good Beer Guide\_ availability

In HBD #908, Philip Seitz asked about availability of CAMRA's \_Good Beer Guide\_ in the US. I recently bought a book titled \_The Best Pubs of Great Britain, 1987-88\_ from a mail-order house. I don't have the book in front of me to check, but it appears to be a re-publication of the CAMRA guide under a "generic" name--CAMRA is mentioned throughout, the association is explained, and there is a CAMRA membership form in the back. The first half of the book talks about beer in general and details Britain's breweries and their products. The back half lists the "real ale" pubs by county and town, with brief descriptions. There are also pages of maps showing the pub locations. (Does this sound like the CAMRA guide, Philip?)  
I got it from: Edward Hamilton, Bookseller  
Falls Church, CT 06031-5000  
(There's no phone #, I guess it's mail only.)  
It's order #765317, \_The Best Pubs of Great Britain\_; \$1.95 + \$3.00 (shipping).  
(I should say that I have no affiliation with this guy; it's just where I bought the book.)  
NOTE: This is the 1987-88 guide. It's NOT the most recent!

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Date: Wed, 24 Jun 92 09:09:56 CDT  
From: rak@mayo.EDU (Ron Karwoski)  
Subject: Hops, Aeration

Greetings!

My hops have a couple of problems. I have only two plant growing and I fear I may have lost them for the year. The tops of both plants have been lost. On one, a few days of wicked storms weakened the plant where it latched on to the twine I have hanging from a tree. I'll make the twine tighter. I noticed the second top (just the top inch) was missing about a week later and closer inspection revealed an army of ANTS! marching up and down the twine. My question: Will these tops come back and the plants resume climbing or are they stuck for the year? How do I get rid of the ANTS!? Soap?

On another note, I too have wondered about wort chillers for extract or partial mash batches. I know aeration of hot wort is a problem. My method is to put the strainer into the pot after boiling and then siphon the hot wort into the cold water in the carboy. I then top off the carboy by sparging cold water through the hops left in the pot. I know cold water sparging doesn't get me much, but are there any other problems with this method? On my first partial mash last week there was a tremendous cold break.

One other note. I'll be in London in late August for a week, staying in the West End. Any pub or beer suggestions would be greatly appreciated.

Ron Karwoski  
rak@mayo.edu

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Date: Wed, 24 Jun 92 10:15:50 -0400  
From: tom@eng.umd.edu (Tom Riddle)  
Subject: Lag Time

In HBD #909 Greg Winters writes:

>I just pitch in a quart or so of wyeast starter. I get great  
>results with only 2-3 hours lag time

2 - 3 HOURS ???!

My technique is similar, but the shortest lag time I've had from a  
Wyeast starter is ~18hrs. Maybe my starter is too small, usually ~12oz,  
or maybe we measure lag time differently. Could you explain in more  
detail your procedure for preparing a starter ?

Tom Riddle  
tom@eng.umd.edu

PS. I tried mailing this directly to Greg, but it bounced. If he could  
reply directly to me we can keep this off line unless others are  
interested.

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Date: Wed, 24 Jun 92 08:05 PDT  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Homebrew Digest #909 (June 24, 1992)

I've been using an immersion chiller for a while now, and I don't feel that they're too hard to clean.

Prior to use, I run hot tap water (~180 F) through it from the tap for about a minute (full 60 seconds) after it's hot at the far end at a fairly high flow rate. Then I fill it (with a funnel) with a Chlorinated TSP solution, and let it sit in there for about 30 minutes. Then the hot water rinse is repeated again for another full minute. The chiller is then stored with the copper tube left full of water.

I always check the first rinse water out of the tubing (smell, then taste) prior to the full first hot water rinse, and I've found no problems with it. A friend goes a little further and uses live steam from a pressure cooker to really sterilize the inside of the copper tubing. He's had no problems either.

On the rubber hose surrounding the tubing, I recommend the use of a hot-water rated hose.

I've made up a diagram and condensed instructions for a friend or two for making one of these, and since it's done, anybody who wants a copy can send me a self-addressed stamped envelope, and I'll send it back out with a copy of the instructions. Only 1 stamp, since it's only 1 page.

Send the envelope to:  
Bob Konigsberg  
418 San Benito Ave.  
Los Gatos, CA 95030-9305

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Date: Wed, 24 Jun 92 09:39:38 EDT  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: Brazilian beers

Russ Gelinas writes:

>had a Cerpa pilsner from Brazil. Came in a colorful can.  
>It's an eastern European style pilsner, very  
>similar in flavor/aroma/color to Budvar,  
>or maybe even the Czech version of Pilsner Urquell.  
>A nice beer.  
>I was told that the "generic" beer in Brazil is  
>better than generic US Budmilooors. Oddly,  
>Xingu lager was not to be found, and the locals  
>had not even heard of it.

Having lived in Brazil 83-87, I can vouch for the fact that the average Brazilian beer is far better than the average US beer. More flavor (both malt and hop) and generally more character.

My personal favorite is Antarctica (comes in big 0.6 liter bottles). Other favorites were Cerpa and, of course, Xingu. Brahma, although one of the biggest sellers in the world, is generally no better than Miller.

By the way, I find a lot of confusion in this country about the pronunciation of Xingu. ItUs the name of an Indian tribe, also a major river, and the proper way to say it is: sheen-GOO.

One funny quirk of Brazilians is that they will usually order whatever beer is coldest (Jackson comments on this). They recognize that itUs silly, but still often ask for their beer Restupidamente geladaS (stupidly cold).

Be aware that the Brazilian beer exported in cans is NOT the same as what they drink there in bottles. It doesnUt travel well at all. The fact that you can often get a good can of Brazilian beer here in the US is an indication of just how good it is down there, fresh in the bottle!

- -- Ed

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Date: Wed, 24 Jun 1992 12:26:57 EDT  
From: bob@rsi.com (Bob Gorman)  
Subject: The New England Beer Club

Hi All,

It's been a while since the NEBC list started so I thought I would do a repost for any new HBD members:

PUBLIC ANNOUNCEMENT

I would like to publicly announce the creation of a new electronic mailing list. This new list was created for the promotion of beer related activities in the North East. This is not a competitive list to the Home Brew Digest and is not for direct discussions of homebrewing issues.

The charter of this list is to promote homebrew clubs, homebrew competitions, tasting, picnics, pub crawls, brewpubs, breweries, homebrew suppliers and any other organization, news or activity related to beer in the New England area.

So it is with great pleasure that I announce:

THE NEW ENGLAND BEER CLUB

This list is an un-moderated public forum and may be joined by anyone (except Jack Schmidling). It is currently distributed in digest format twice daily.

To subscribe: beer-request@rsi.com -or- uunet!semantic!beer-request  
To post: beer@rsi.com -or- uunet!semantic!beer

On subscription please include your Full Name and Email Address in the message text.

Brought to you by:  
The Wort Processors  
Boston's Oldest Brewing Club

Cheers,

-- Bob Gorman bob@rsi.com uunet!semantic!bob --

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Date: Wed, 24 Jun 92 11:53 CDT  
From: korz@iepubj.att.com  
Subject: sdf

Dr. John writes:

>perpetrators will be a boon to dealing with them. You can knock back many  
>types of soft-bodied critters (such as aphids) pretty handily with a soap  
>spray. If memory serves, and I'm not sure it does exactly, a 1% solution  
>is adequate. You can go to the trouble of buying one of the horticultural  
>products (i.e. Safers) but plain old Ivory Liquid dish soap will do the job.

Last year I tried Safer(tm) for the first half of the season and Diazinon for the second. Whatever was eating my hop leaves last year was not affected by either. This year I used Sevin and although I have some holes in many of the leaves, the plants are healthy and happy. Given that I'm about 25 miles (as the ladybug flies) from John the HopDevil, I suspect we may have similar problems. I brought sample leaves with me to the Conference and had some experts (like Vern) look at them, who immediately said: APHIDS. Unless I wasn't using enough Safer and the Diazinon was too late, I would tend to stick to the Sevin. I tried to find ladybugs in all the stores around, but could not find any. If anyone in the Chicago area knows of a store that has ladybugs for sale (or for that matter, anyone who knows of a store that will ship), please send me email.

Steve writes:

>I'm an extract brewer (with occasional specialty grains), on my 16th  
>batch in about 1 year. Will a wort chiller help my brew?

>My current procedure is to boil only about 2 gallons of wort (from  
>extract/H2O), adding hops/grains as necessary, and then dumping this  
>into the fermenter with 2-3 gallons of cold H2O. The temperature drops  
>from boiling to pitching temperature instantly, and I can pitch right  
>away. There's no "cold break" that I can notice with this method;  
>I imagine the trub eventually precipitates out into the primary  
>yeast cake.

Yes it will. You've already mentioned that you don't get a cold break. Some of what would be cold break does precipitate out, some just throws a haze when you chill your beer (heard of "cold-filtered?").

Chuck writes:

> 1. Aeration of wort. Why should I do it and how.

Yeast first goes through respiration then begins fermentation. During respiration, it takes up oxygen it uses later. This oxygen is necessary for good yeast health. Oxygen-deficient yeast can lead to stuck fermentations, low alcohol tolerance and (correct me if I'm wrong, someone) increased diacetyl production (or is it decreased diacetyl reduction?). Aeration should be done on the wort after it has cooled below 80F so that oxidation is reduced. I simply cool with an immersion chiller (I used to do partial boils and then chill with boiled cooled icewater in the kettle) and then



pour from a great height (12 - 18 inches) into a funnel in the top of the glass carboy to aerate.

> 2. Does anyone have any experience or opinion about the malt  
extracts  
> from North Western.

Yes. They are tasty and don't produce too much hot break, but are pretty high in dextrins and unfermentable sugars which means you will tend to get higher FG, sweeter beers (how sweet, depends on how attenuative your yeast is -- I use primarily Wyeast #1028 and #1056 and occasionally #1084, Belgian Ale and Bavarian Lager (I forget the #'s). I've found that #1056 and #1028 are on the less-attenuative side as are the Belgian and Bavarian. I've found #1084 to be more attenuative than most.).

Al.

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Date: 24 Jun 1992 13:11:59 -0400 (EDT)

From: GORDONSE@iris.uncg.edu

**Subject: Pubs in Brussels, Belgium**

I'm going to a conference in Brussels, Belgium in July  
and would be interested knowing about pubs which have good  
brew (and good food and good music).  
Thanks for any help you can give.

Sharon Gordon

GORDONSE@UNCG.BITNET

GORDONSE@IRIS.UNCG.EDU

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Date: Wed, 24 Jun 92 10:04:53 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Pearled Barley

Chris Estes writes:

>...

>If this is just regular barley I've used it with neutral results. I was  
>struck by the same thought while wandering through the grocery store and  
>picked up a 2 lb bag of the stuff. I've used as much as a 1/2 lb in my  
>brews; I'm not sure if it added or detracted very much. I generally  
>grind it in my trusty coffee grinder and add like a specialty malt.

>

>My feeling on this is that I'm not doing it exactly right. I'm an  
extract

Pearled barley is not cooked. Like steel cut oats, you need to cook it  
first to gelatinize the starch (i.e. make it soluble in water so the  
mash enzymes can get to it). Rolled or Flaked barley or oats are already  
pre-cooked by the rolling process and can be added to a mash as is.

Extract

brews won't get any appreciable fermentables from any of these products  
unless there are enzymes present (DME). There are other things that  
extract

and grain brewers will get from plain grains. Beta-glucans are one of  
them.

I believe Beta-glucans will add to wort viscosity.

I have used 8oz of rolled barley in light lagers using single step  
infusion

mashing with no apparent chill haze. I have used 2lb of rolled barley  
and  
roast barley in a stout and it cleared just fine (hard to tell, of  
course).

The use of rolled barley or oats is kind of a "head" insurance.

Cheers!

- Larry Barello

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Date: Wed, 24 Jun 92 12:59:15 -0600  
From: terrype@itx.isc.com (Terry Peterson)  
Subject: August Schell Pilsner & Export

You might think a brewery that's been around since the 1800's would have enough confidence in their product to leave the recipe alone, but as Jeff Frane discusses in #909:

>When the AS Pilsner appeared at the Oregon Brewers Festival on  
>draught about 3 years ago, it blew me away: an extraordinarily hoppy  
>beer and my favorite from the festival. But the bottle version is  
>considerably more timid; the local distributor, in fact, is convinced  
>that AS is bottling their real pilsner as their Export and the Export in  
>the Pilsner bottles.

My brewing partner and I USED to drink lots of AS Pilsner. In fact, it was our favorite pilsner beer. The bottled version definitely favored malt over hops, but had enough hops to make it a terrific pilsner beer. Unfortunately, our distribution channels began receiving twist off bottles of non-bottle conditioned beer (of some sort) with a new label. I agree with Jeff's distributor at least enough to say that the new "Pils" is NOT the same beer we used to drink. I've also had the Export and, although it's better than the Pils, I don't like it as well as their previous product. The Export tastes like an ale to me and so I can't believe it is their pilsner in disguise.

I'm sad to say I can't support the old brewery any more. If they'd at least continued bottle conditioning their beer the yeast would have had some value, assuming they didn't change that too. I've been meaning to write AS a letter, but haven't done it yet. I wonder if they'd give me some hints so I could try to recreate their older pilsner recipe?

Terry

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Date: Wed, 24 Jun 92 14:18:10 EDT  
From: perley@easygoer.crd.ge.com (Donald P Perley)  
Subject: FWD: American Classic DME

> ...Our stuff is excellent, blah blah blah ... "and the worts are  
>concentrated using the most technologically advanced, high vacuum  
>distillation process, assuring you" blah, blah, blah ...

>  
> ....  
>

>Has anybody got any theories as to what effects (and why) this  
>high-vac distillation will have on the body and clarity of the  
>finished beer? Anybody tried this stuff? It's not just American  
>Eagle under a different name, is it?

I think that MOST malt extracts are concentrated by boiling under a vacuum. Any that are called "DME" (diastatic malt extract) have to be so they can lower the boiling point to a temperature which won't destroy the enzymes.

As to the value of reduced trub.. even neglecting any taste effects, you at least end up with more beer.

-don perley

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Date: Wed, 24 Jun 92 14:57:02 -0400  
From: lrj@helios.TN.CORNELL.EDU  
Subject: mash/lauter-tuns; cylindrical or rectangular?

It's time to have a go at doing all-grain beers. The one item I still need to come up with is something for mashing and sparging. I currently plan to brew in 5 gallon batches, and will probably stay with that for now. I've gone through a lot of HBD back issues, but couldn't find any concrete information.

I think that my best investment for the moment would be to purchase either a 5 gallon cylindrical cooler or a rectangular picnic cooler (~54 qt.). Each would appear to have its advantages and disadvantages.

A 5 gal. cylindrical cooler would cost approximately \$30. I could build a slotted-pipe setup, or use some sort of vegetable steamer or collander. The advantage is that I would have a deeper grain bed while sparging; the disadvantage is that I would be more limited on how much grain I could use. What do people find is the limit on the amount of grain in these?

The cheaper route seems like the 48 or 54 qt. rectangular cooler, as they're available for around \$20 or so right now. I would put together some sort of forked, slotted-pipe arrangement with this system. Advantage: no problems with running into space limitations if I want to brew a stronger brew. The apparent disadvantage is that I'd have a lower extraction efficiency, especially with smaller quantities of grains.

I'd appreciate suggestions from people on which would be a better investment and why. Thanks!

- -- Lew

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Date: Wed, 24 Jun 1992 16:27:58 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: hops bugs, copper&vinegar

Those bugs that are eating John Hop-devil's hops are likely to be Japanese Beetles. They can devastate your plants. I use a Rotenone spray (you know, mix the stuff up with water, attach the dispenser to your garden hose, and spray the plants enough so there is some white residue when it dries). It's helped keep them away, but still some of the plant gets eaten. I think the Bag-A-Bug things attract beetles as much as they catch them. I haven't used one this year, and there are a lot less beetles. It could be the cool weather, though. It's also a good idea to kill any of the beetles you see. Early morning and at night are good times because they're slower. Last year the beetles here in NH mostly went away after about a month, about the middle of July, so it's only an early summer pestilence. If they get really bad, I might cover my plants in bird netting (the kind used on fruit trees) until the JB season passes.

Mike Z. with the oily counterflow chiller: Run a vinegar/water solution through the copper to clean it. It worked *\*really\** well on my immersion version.

Russ

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Date: Wed, 24 Jun 1992 16:55 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: Chillers, extract beers, & hopbacks

>Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU> writes in the HBD:  
>>

>> But whatever the case, use one or the other. Wort-chillers are  
>> essential to any homebrewery.

>I'm an extract brewer (with occasional specialty grains), on my 16th  
>batch in about 1 year. Will a wort chiller help my brew?

>My current procedure is to boil only about 2 gallons of wort (from  
>extract/H2O), adding hops/grains as necessary, and then dumping this  
>into the fermenter with 2-3 gallons of cold H2O.

If this is what you're doing then no, they aren't essential. But this does bring up the issue of whether or not one should boil just 2 gallons of wort and dump it into 3 gallons of cold water. Sure it works. But I think conventional wisdom is that you're more likely to brew a better extract beer by reconstituting the wort, that is, by bringing the wort back up to 5 gallons. By reconstituting the wort you're beginning to treat the extract more like grain-sparged wort. Following Fred Eckhardt here, extract beers are already a "cheat", if you will. In order to approach the quality of scratch beer, one should treat extract beers, as much as possible, as if they were scratch beers. Therefore one should attempt to (1) reconstitute the wort, (2) use fresh hops, and (3) use at least some specialty grains, especially crystal malt.

Because of these concerns, I recommend that beginning brewers get a 6 or 7 gallon boiling pot as soon as possible. When deciding on recipes, don't get bent out of shape trying to find a can of Northern Nowhere Amber Malt Extract. Cue in on the fact that you need amber malt extract and make your own. Amber malt is just pale malt with some crystal malt added to it. If you buy only pale malt extract, you can make your own amber or dark extract with ease. Here are some rules of thumb. Adjust quantities according to taste. Assume 5 gallons of beer.

Amber Malt 1-2 cups of crystal malt. 2 cups will add a significant sweetness to the beer. You will barely be able to taste 1 cup but you WILL taste it.

Dark Malt At least 1 cup of crystal and 1/2 to 1 cup chocolate malt for a decently strong chocolate/bock tasting beer. More chocolate and crystal for porter-ish dark beer.

My other advice is to skip extract recipes altogether and look at the all-grain ones, substituting 2 cans of pale malt extract for 8-10 pounds of pale malt and adding specialty grains as recommended in the recipe. Treat the specialty grains as follows:

Grind the grains and place them in a mesh bag and throw them into the boiler as the water comes to a boil. Lift and plunge the grains into the boiler water as often as you wish to simulate a sparging action. When the water reaches 170 or 180 degrees F., toss the grains.

When the water comes to boil, cut off the heat source, add the pale malt extract, stir into solution, then resume heating. As the wort



comes to a boil a fine, creamy head will form on the surface of the wort. Skim this creamy head and you'll never suffer from boil-over again. The head is composed mostly of proteins that will later form a big protein bubble when steam escapes from the liquid at the onset of the boil. The dreaded boilover!! Haven't you noticed how boilover only occurs in the split second between the last time you looked at your non-boiling wort and the horrified realization that it's already started boiling?!

And, of course, hop as advised with fresh hops, plugs or pellets.

Assuming this is the way you make extract beers then (and now we're back to the original question...whew!) you should be using a wort chiller because you have 5 gallons of beer to cool down in a hurry. And this was what I was assuming when I said wort chillers were essential to any homebrewery.

Then Russ sed:

>Subject: Re: sterilizing counter-flow chillers

>This comes up every so often, but at caveat for those making or  
>purchasing a counter-flow chiller. Make sure the inside of the  
>tubing is free of machining oils. Chemical cleaning is not  
>sufficient in many cases...requiring actual physical scouring  
>of the inside of the tubing before you bend it into a coil.

>If you want to test your tubing for oils, swab a q-tip soaked  
>in rubbing alcohol around the inside. If it comes out dirty,  
>you've got a problem....if not....no problem...

>Mike Zentner, who has tried to clean oil out by running 20  
>batches of boiling water, rubbing alcohol, beer, bleach, soap water and  
>even lysol through an already constructed chiller...to no avail.

The above is well worth mentioning. Mike had a helluva time cleaning up some copper tubing he found or bought from somewhere. At the same time, if you buy refrigeration grade copper tubing from a hardware store you shouldn't have the kinds of problems Mike had, at least I never have and I've made several hundred wort chillers. It's my understanding that silicon oils are used in the extrusion of that kind of copper and are easily removed with several soaks in clorox or a couple siphonings through of boiling hot water laced with B-Brite or beer line cleaner. Where did you get that copper tubing after all, Mike?

>And now, a homebrewing question. Darryl Bock-man ;-) said he sanitizes  
>his plastic with boiling water, reasoning that the heat will kill the  
>nasties in any cracks. I've been thinking of using a zapap lauter tun  
(bucket  
>in a bucket) as a hop-back, but have been concerned about exposing my  
chilled  
>wort to the plastic buckets. But, if Darryl's assumption is true, then  
pouring  
>the \*hot\* wort through the lauter-tun/hop-back would eliminate  
sanitation  
>concerns about the plastic. It would oxidize the wort, but at this  
stage it  
>would mostly just darken it. Correct me if I'm wrong on that. I'd also  
be  
>concerned about handling a brewpot full of hot wort, but I can imagine a  
way  
>to be careful about that. Am I forgetting anything? Any holes in my  
thinking?

I just finished writing an article for the special issue of Zymurgy that describes how to make a hop-back that avoids the issue of oxidation when using a hop-back altogether. I could post the article here in the HBD if anyone is interested and if Charlie P. doesn't mind. But for the moment, suffice it to say that my hop-back design uses a mason jar connected inline between the boiler and a counter-flow chiller. The mason jar lid is drilled with two holes, each containing a length of copper tubing, the bottom of the outlet tube wrapped in the infamous copperwound pot scrubber in a fine mesh hop bag. Stuff about 3/4 oz of the gummiest aromatic hops you can find into the jar and start a siphon. The hot wort passes into the jar of hops, picks of the aromatics, leaves the jar and enters the wort chiller where it is immediately cooled down. Having been cooled to water temperature, the hop aromatics aren't volatilized to the atmosphere and instead enter the wort where they belong. The resulting beer will have the same kind of hop character we've all grown to know and love in Sierra Nevada Pale Ale or some of the ales made by Hart's Brewing Company in Washington state.

And now for the new sig...

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|      | Kinney Baughman |      |  
|      | baughmankr@conrad.appstate.edu |      |  
| / / / /  
|      | "Beer is my business and I'm late for work" |  
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And to Steve Hamburg...

If YOU aren't Mendel then who the hell is Mendel?

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Date: Wed, 24 Jun 92 17:58:07 EDT  
From: Kevin V Martin <kmartin@magnus.acs.ohio-state.edu>  
Subject: Re: Rocky Raccoon Ale

Like Michael Gildner, I'm not able to ferment lagers. Here's my version of Rocky Raccoon Ale:

1 can M&F Light Malt Extract (unhopped)  
3 lb. Clover Honey  
2 oz. Willamette hops (5.0 AAU's)  
Wyeast London Liquid Ale yeast  
1/3 c Clover Honey (priming)

The malt extract, honey, and 1 oz. of the hops were boiled in 3 gallons of water for 1 hour; the remainder of the hops were then added and steeped for 15 minutes. The wort was passed through a strainer into a plastic primary and diluted to 5 gallons. After reaching room temperature, the yeast was added. The initial SG was equal to 1.040. After 6 days in the primary (60-65 deg.F) and 10 days in a glass secondary fermentor (60-65 deg.F) the final SG was equal to 1.000. The beer was then primed with honey and bottled. After two weeks in the bottle, the carbonation had reached an acceptable level; but the taste was a little green. After another month the taste has mellowed out. This beer is turning into a favorite of my friends who don't appreciate my usual heavy ales ;). I enjoy because it has more taste and body than BudMillCors!

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Date: Wed, 24 Jun 1992 15:00 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Traquair house ale from Micah Millspaw

I noticed a posting about the scotch ale Traquair House. It is my personal opinion that this is one of the best beers that I have ever tasted, commercial or homebrewed! This amazing beer is available through Merchant du Vin in Seattle, WA. but the price is very high. Since I like the stuff but its not realistic to buy, I made quite an effort to copy it. The effort has gained me a lot of experience and quite a few ribbons in scotch ale (wee heavy) competitions. So I will give you all my best and closest to Traquair House recipe, do not make substitutes with inferior ingredients or the ale will suffer, and use the same yeast indicated for the same reasons.

this is for 5 gallons and is made from only the first runnings of the mash

18# british pale malt  
4# british crystal malt  
2# toasted malt (homemade in oven - 10 min. @350F)  
4oz roast barley - in mash out only  
1# chocolate malt - in mash out only  
1 1/4oz centennial hops - 11.3 alpha for 75 min.  
3/4oz tettnager hops - 4.8 alpha for 15 min.  
1 tsp salt in boil  
1 tsp gypsum in boil  
irish moss last 30 min.

wyeast 1056 culture  
OG 25B or 1100

mash @ 155F 1 1/2 hours collect first runnings no sparge  
strike with 8 gallons @ 170F  
mash out with 3 gallons @ 200F with chocolate and roast grains  
collected 8 gallons boiled down to 5 gallons

have fun  
Micah Millspaw 6/24/92

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Date: Thu, 25 Jun 92 8:29:22 EST  
From: 781101@redgum.ucnv.edu.au (100)  
Subject: Bad Taste...

I'm a beginner at homebrewing, and so far I've only made lagers from pre-packed kits. Every brew I've made has seemed to ferment out OK, but The problem is just about every batch ends up having a bad taste in it. It's hard to explain exactly what sort of taste is is - sort of metallic. Does anyone know what could be causing this? I sterilise all equipment thouroughly using sodium met. I was told that it could be from using this chemical, but I haven't got a chance to try bleach yet.

I was wondering whether it could be from light destroying the brew. The best one we made was an English Ale, and we did it in an old tea chest. This was the best tasting brew we have made. Could this be the problem? It's not the water because I've used other types like sterilised rainwater. Can anyone help?

Dave.  
781101@redgum.bcae.oz.au

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End of HOMEBREW Digest #910, 06/25/92  
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Date: Wed, 24 Jun 92 12:05:57 CDT  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Re: Priming Cherry beer

Richard Goldstein writes:

> I am calling on the collective wisdom of HBD. I made a cherry wheat  
> beer several weeks ago, and it will be time to prime soon. Someone on  
> the net gave me the very interesting idea of priming with cherry juice  
> or cherry jam to add a little more fruit essence/flavor. So now the  
> obvious question:  
>  
> How much?

An interesting idea indeed but I'm not convinced that it would be practical. While this won't help you now, you might consider priming with saved gyle in the future. I have had great success doing this by following Papazian's guidelines for calculating the amount to save and not being too concerned with getting \*exactly\* that amount. It takes a bit longer to carbonate and condition but the end result is worth it to me. That way, you are just adding back a little of the same ingredients that went into the batch in question and nothing more. It would, in your case, have contained some of the cherry essence that was present in the brew from the start. This in combination with adding some "fruit essence" at bottling time, as Micah Millspaw suggested in his article on fruit beers, should be right on the mark. You might try to find some cherry essence to add and prime with corn sugar, DME, or honey for this batch. I recently made a Blackberry Ale using 8 pounds of blackberries which I primed with orange blossom honey and it turned out quite well. The blackberry aroma is there even without the addition of fruit essence. It also has a slight floral aroma from the use of Cascade hops and, I think, the honey.

- - -

Guy McConnell

"Pour me full o' Guinness and I'll never more complain!"

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Date: Thu, 25 Jun 92 03:21:06 PDT  
From: CHUCK <UNDERWOOD@INTEL7.intel.com>  
Subject: Watneys, Gordon Beirch, Brew Clubs

Hi all,

Just wanted to repeat a post I saw earlier, if anyone has tried to duplicate a Watney's Red Barrel recipe, I (and a few other people) would sure be interested. Please send us what you got!

Also just wanted to say I got out to the Mountain View, Ca area awhile back and got to visit The Tied House and the Gordon Beirch brewpubs in San Jose and Palo Alto. Yum! Sure wish we had a few of those down here in NM!

Finally, thanks to all those who responded to my partial mash questions. Your help is forever appreciated. I'm ready to do one!

Does anyone have any info on brew clubs in the Albuquerque area? I think there's one but forgot who to contact. What do you guys talk about in these things anyway. I'm kinda thinking about starting one, any help out there?

Always thanks in advance,

chuck

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Date: Thu, 25 Jun 92 14:25 PDT  
From: SOMAK%FITKJES2.BITNET@SEARN.SUNET.SE  
Subject: Lager Question

I made an all-grain batch and fermented it with Pilsen Wyeast. I wonder if the high FG (1012) is normal or is there something wrong in my mashing procedure. I used very pale malts and decoction mashing. OG was 1044. Can anybody answer?

Markku Koivula

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Date: Thu, 25 Jun 92 09:47:01 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: bottling wands (zymurgy review and question)

The latest issue of zymurgy (Summer '92) had an article comparing three types of bottling wands. The author's primary consideration seemed to be the amount of oxidation potential each had. He liked Phils Philler the best because (1) the beer doesn't spray out the bottom (so no aeration at that end) and because (2) it left very little head room (so little oxidation potential at that end).

My question: there was a discussion of Phils Philler in this list a while back (6 mo?) and I thought that the consensus was that the little air hole at the top (that allows for property 2 above) at least had the potential for introducing air into the beer as it flowed by (by Bernoulli's principle). Has anybody had any further thoughts on this or experiments to back it up or refute it?

I'm currently using one with the valve at the bottom. I think it's the second kind he reviewed. There's a little "wand" sticking out that opens the valve whenever pressed up or to the side. This allows me to easily top off bottles by holding the wand against the (in)side of the neck of the bottle. But it does "spray" beer out the bottom. Still it's better than no bottling wand, by far.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Thu, 25 Jun 1992 9:53:38 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: oxidize,ants

I knew there was more reason for not oxidizing hot wort than just because it will darken. What happens is that things such as melanoidins (sp?) get oxidized, which isn't a problem in itself, but as such they will not be able to reduce oxygen later on, and so the brew is more susceptible to the post-ferment oxidation which can impart off flavors. Thanks to all who reminded me.

So, pouring hot wort into a hop-back is not the greatest idea. My plan now (at least until I get to read Kinney's Zymurgy article...amazing how great minds think alike ;-), is to pour boiling water into the plastic buckets/hop-back and let it sit while the wort is chilling as usual. The heat should sanitize the buckets. Then I can pour the cooled wort through the hop-back. No hot wort, no plastic nasties, and well-oxygenated wort as a by-product. One concern about your hot wort/hop-back/chill scheme, Kinney, is that the hops are not being used as a trub filter bed, at least not for the cold break material. But I guess that's the price you pay for all that great hop aroma that'll be extracted by the hot wort. Does Sierra Nevada hop-back with hot or cold wort?

Re. ants on hops: Ants love aphids. They actually herd them, like cows. If you've got a lot of ants on your hops, you've probably got aphids.

Has anyone used the California Common aka Steam beer yeast from Wyeast? A couple of pints of Anchor Steam last night has decided my next brew...

Russ

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Date: Thu, 25 Jun 92 10:24:26 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: Re: English Bitters - Theaky's XB Anyone?

I too am one of the many who started brewing because of the want to get a decent pint of English Bitter. (That and I had this 'calling' to do so :).

My favorite example of the style is an English ale made by Theakston's. These same people make Old Peculiar, which I know many of you have tasted.

However, their Theakston's XB, available on tap mainly in Lancashire and York, is one of my favorite beers. It's hoppy, smooth, and just slightly creamy.

Of course, I've come nowhere near duplicating it yet, but if anyone out there has some malt/hops/brewing tips on how I can get close to it then I am all ears.

So far, my best results have come from 6 lbs of amber extract (don't mash yet, but I still brew :), a half lb. of crystal, a 1/4 lb. of roasted malt, and long-term dry-hopping.

Cheers,

- --gk

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| 5,397 miles |  
| - to - | THE FIRST AMENDMENT states that members of re-  
| WALL DRUG |ligious groups, no matter how small or unpopular,  
| shall have the right to hassle you in airports  
| WALL, SOUTH DAKOTA |  
| U.S.A. | -Dave Barry-  
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\*\*Sign In Amsterdam\*\*

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Date: Thu, 25 Jun 92 14:11 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Sierra Nevada crib notes

This past Tuesday and Wednesday the Brickskeller held its Sierra Nevada beer tasting, and it was definitely the place to be if you're one of those HBD mad-dog left-coast Death-by-IBUers. All the beers were on tap (except the Celebration Ale), and all were frighteningly fresh. How hoppy was it? Well, by the time we got to the Bigfoot all six of the hearty beerdrinkers at my table were chewing on the tablecloth and wiping their tongues on the carpet to try to cut through the impenetrable hop-oil coating in our mouths. I heard that after the open keg five people required first aid for bitterness burns and three were hospitalized for IBU overdoses. Must have been left-coasters. (And, no, I'm not from the Midwest.)

Anyway, Sierra Nevada's sales manager Steve Harrison was in attendance, and shared the following information with us (please accept my apologies for the gaps--perhaps someone who was there on Wednesday can fill them in?):

- 1) All beers are made with 2-row klages malt. A single-temperature mash is done at 156 degrees.
- 2) SN uses open primary fermenters so they can recover their yeasts from the krausen. Harrison claimed they can usually reuse the yeast for 30-40 batches before it goes bonkers, though they've found that the yeast collected from Bigfoot and Celebration Ale is close to useless.
- 3) The beers:
  - --Summerfest (a lager). OG: 11.5 Balling, FG 2.7 Balling, using only 2-row klages. Hallertauer for finishing.
  - --SN Pale Ale. OG: 13 Balling, FG 3 Balling, using klages, crystal, and dextrin malts. Perle hops for bitterness, cascade for finishing.
  - --Pale Bock. Sorry, folks, I blew it. Must have been in the bathroom.
  - --Celebration Ale. OG: 16 Balling. Hop schedule usually includes Chinook in the boil, cascade for finishing, and centennial as a dry hop. However, Harrison says they're willing to change the recipe in accordance with availability of the hops most likely to hit people squarely between the eyes.
  - --SN Porter. OG: 14 Balling, FG: 4 Balling. Either Perle, centennial, or Hallertauer in the boil, with Tetnanger and Willamette in the finish.
  - --SN Stout. OG: 16 Balling, FG: 4 Balling. Chinook in the boil, cascade finish. Malts include black patent and chocolate, but NO roasted barley. (Hmmm. . .)
  - --Bigfoot. Must have been in the bathroom again (don't shoot!)

Also served was the Richter Scale Ale from the San Andreas Brewing Co. in Hollister, CA. This is a cranberry ale, and our table agreed it had

the best fruit flavor of any American commercial beer (not that there are a lot of choices).

On the recommendation of Scott Leno (HBD 907) I also tried the Traquair. Good call, Scott. The beer is very richly malty, with a nearly silky mouth feel. Taste rather reminiscent of Belgian triples (Rochefort comes to mind) but without the alcohol taste. VERY restrained carbonation (I'd say there were about six bubbles in the entire bottle.) Definitely an enormous, great beer. However, right-coasters not living near Washington might take some comfort in the fact that a small-business loan is required just to drink a bottle of this stuff: at \$9.95 for an 11.2 ounce bottle this is vastly the most expensive beer I've ever consumed. At about \$1.00 a sip you gotta wonder.

Anyway, those frothing-at-the-mouth hop-crazed left-coasters wouldn't like it anyway. It's practically unhopped. So there.

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Date: Thu, 25 Jun 92 8:48:30 PDT  
From: Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin>  
Subject: Low sparge yield

I posted here about 2 months ago complaining about low yield. The general concensus was to slow down my sparge, and that helped, but I am still not up to where I think I should be. Here are the details:

8 lb klages  
.5 lb munich  
.5 lb crystal  
1.5 oz cascade beginning of boil  
1 oz fuggles middle of boil  
1.5 oz saaz fininshing  
Wyeast German ale yeast.

I use a one step infusion mash at 155 for 45 minutes. It looks like I get complete conversion testing with iodine. I tested before so I know what to look for when conversion was complete. I sparge with about 4 gallons ~170 water until it no longer tastes sweet, about 6 gallons. I sparge in the Zap-pap lauter tun (nested buckets with the inner bucket drilled with about a thousand holes.) Sparge now takes about 45 minutes to complete. The boil is for 1 hour and I boil the 6 gallons down to about 5. The starting gravity is 1.036 and finishing is 1.006. With 9 lb of grain I think I should be getting around 1.040. I just brewed a similar receipe using 12 lb of grain and I only got 1.042. My grind seems good, I get my grain from The Cellar in Setttle, (They are only about a mile from my house). They have a good roller mill there that I use, and they checked the grind and thought it looked fine.

Any pointers to what I should try next would be greatly appreciated.

- - -

Gordon Baldwin  
ELDEC Corp  
sherpa2!gbaldwin@sunup.west.sun.com  
...!hpubvwa!sherpa2!gbaldwin

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Date: Thu, 25 Jun 92 11:31 CDT

From: korz@iepubj.att.com

Subject: DMS vs DME

Whoa! Two people in the same issue refering to the extract which still has active enzymes as "DME." DME is the common acronym for Dried Malt Extract. Let's not confuse beginners here! Edme makes a product they call DMS which stands for Diastatic Malt Syrup and does have active enzymes. DMS is also an acronym for Dimethyl Sulfide which we all know as "that cooked-corn aroma." I know that Munton & Fison also makes a Diastatic Malt Syrup and they might even call it DME, but lets reserve the acronyms DME and DMS to Dried Malt Extract and Dimethyl Sulfide and spell out Diastatic Malt Syrup (or Extract) so there's no confusion. Al.

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Date: Thu, 25 Jun 92 15:27:34 EDT  
From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)  
Subject: Chilled Wort and Hop Pests

In HBD909 Steve Casagrande writes

> From: smc@hotsc.att.com  
> Subject: Wort Chillers for Extract Brewers?

> My current procedure is to boil only about 2 gallons of wort (from  
> extract/H2O), adding hops/grains as necessary, and then dumping this  
> into the fermenter with 2-3 gallons of cold H2O. The temperature drops  
> from boiling to pitching temperature instantly, and I can pitch right  
> away. There's no "cold break" that I can notice with this method;  
> I imagine the trub eventually precipitates out into the primary  
> yeast cake.

Steve, I have also been an extract brewer for about one year,  
but have not had the experience that the temperature drops from  
boiling to pitching instantly. Indeed, even if you mix 2 gallons  
of boiling wort at 212 degrees F to 3 gallons of ice cold water  
at 32 degrees F you get 5 gallons in the fermenter having a  
temperature of

$$T = (2 * 212 + 3 * 32) / 5 = 104 \text{ degrees F.}$$

Piching at such temperatures can cause your yeast (even Wyeast) to  
do wierd stuff. Even worse, my cold tap water in the summer  
(in Maryland) is about 68 degrees F. I cool the ingredients  
in the fermenter by immersing the entire fermenter (covered)  
into a large container filled with ice water. This cools  
my brew down to pitching temperature (about 75 degrees F) in 40  
to 75 minutes depending on the temperature of the tap water.

However, I am planning to move on to all grain and am planning  
on building a wort-chiller using some of the excellent ideas that  
I've read in HBD.

There has also been a lot of articles on hop pests recently. In  
HBD910 Ron Karwoski writes:

> My hops have a couple of problems. I have only two plant growing  
> and I fear I may have lost them for the year. The tops of both plants  
> have been lost. On one, a few days of wicked storms weakened the plant  
> where it latched on to the twine I have hanging from a tree. I'll make  
> the twine tighter. I noticed the second top (just the top inch) was  
> missing  
> about a week later and closer inspection revealed an army of ANTS!  
> marching  
> up and down the twine. My question: Will these tops come back and the  
> plants  
> resume climbing or are they stuck for the year? How do I get rid of the  
> ANTS!? Soap?

No, ants will not harm your hop plants. Ants, however, are  
attracted to a secretion (honeydew) of aphids. If you look  
carefully, you should also be able to find aphids. In their nymph  
stage they are light green in color, with roundish bodies about  
one sixteenth to one eighth on an inch long, and are soft bodied  
(will squish easily if you touch them). They will change in time  
developing small wings and become darker in color.

Two additional ways of controlling these pests are

- 1 Squish them between your fingers (they tend to cluster).
- 2 Mist them with water, then dust them with household flour.

One problem with these methods and the other organic treatments of using rotenone, pyrethryn (sp?) or insecticidal soap is that each method is a direct contact method only, (rotenone breaks down quickly) and if you have bad aphid problems you may have to treat them almost every day. This is probably why Al Korz mentioned in HBD910 that Sevin worked better than Safer's soap for him. Sevin is not organic, and will last a few days so it is not needed as frequently. I myself try not to use inorganic compounds, but Sevin isn't too bad, and its the only thing I've found effective on Japanese beetles. (A friend of mine, who is a fanatical cat lover, dips his cat in a Sevin solution to rid it of fleas. He's so careful about the health of his cat that he'll take his cat to the vet whenever it sneezes!)

Also, don't worry about losing the tops of the hop plants. Last week, while increasing the height of my hop trellis, I accidentally cut off the top of a hop plant. It now has grown two branches near the top and both are already over a foot long.

Bill Szymczak

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Date: Thu, 25 Jun 92 14:23:30 MDT  
From: Rick Myers <rcm@hpctdpe.col.hp.com>  
**Subject: Immersion Chiller usage!**  
Full-Name: Rick Myers

In HBD #910 Bob Konigsberg writes:

> I've been using an immersion chiller for a while now, and I don't feel  
> that they're too hard to clean.  
>  
> Prior to use, I run hot tap water (~180 F) through it from the tap for  
> about a minute (full 60 seconds) after it's hot at the far end at a  
> fairly high flow rate. Then I fill it (with a funnel) with a  
> Chlorinated TSP solution, and let it sit in there for about 30 minutes.  
> Then the hot water rinse is repeated again for another full minute.  
> The chiller is then stored with the copper tube left full of water.

Er, ah, I don't really want to tell you this Bob, but you're not using  
your chiller correctly. There is no need to clean the inside of an  
immersion  
chiller...the cold water runs through it, and you dip the whole mess down  
inside your kettle. Thus, the name "immersion"...the only thing you need  
to clean is the OUTSIDE, not the inside.

Don't feel bad, you're not the first person to do this, I heard some  
people  
even bought pre-manufactured ones, only to have to change all the  
fittings  
to get it to work like they thought it was supposed to. I'm posting this  
to the digest directly because there are more people than I realized  
doing  
this...

Rick  
rcm@col.hp.com

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Date: Thu, 25 Jun 92 18:44:26 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: bugs

Hmmm, I saw a few aphids earlier in the season.  
for \$6 I got a pint (1500 or so) lady bugs.  
Munch, crunch, chew, chew, no more aphids....

I also bought some Safer to be on the safe side :-)  
And some Japanese beetle traps, though I have yet to see any  
of these buggers :-)

Another data point, but don't call me Mr. Data :-)

JaH

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Date: Thu, 25 Jun 92 18:49:44 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: cylinder vs. square

I've used up to 12 pounds in my cylindrical cooler.

It was real easy to get the 3/8 to 3/8 right angle compression fitting, 6 feet of copper tubing (coiled and slotted on the bottom) and the right angle 3/8 spigot (look under your sink, the oval knob kind you find in plumbing stores) in local hardware stores, all for under \$10.

I think the square cooler setup is a little more complicated, but I'm basing that on one rig I saw made with plastic tubing of some sort in a E shape.... Still it's probably no big deal.

My preference for the cylindrical cooler holds since I brew 3 or 5 gallon batches. If you wanna brew bigger ones you'll surely need the rectangular coolers...

JaH

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Date: Thu, 25 Jun 92 21:47:20 EDT  
From: jdg@grex.ann-arbor.mi.us (Josh Grosse)  
Subject: Dry Yeast Update

I've some news of interest to active dry yeast users and detractors, alike. First of all, some business news:

- o I can confirm the rumor that Whitbread is no longer producing dry yeast, production stopped earlier this year.
- o I can also tell you that Red Star has been out of the beer yeast production business since last year.

I've once or twice seen the question, "Who makes the dry beer yeast that's private labelled by G.W. Kent?" Answer: Lallemand Inc., who are known for their 70+ strains of dry wine yeasts, usually under the "Lalvin" trade name. They now produce both a lager and an ale dry beer yeast, at plants in Canada and Denmark.

This information comes from the owner of G.W. Kent Inc., a major brewing and vinting wholesale supplier, and the U.S. Agent for Lallemand. Some highlights from Lallemand marketing literature they shared with me:

Until the 70's, the wine industry all used spontaneous fermentation. About that time, experimentation began on isolating single cell cultures that would provide individualized and consistent characteristics. Single cell strains were successfully isolated, but there were problems developing commercial cultures. This was due both to limited culture lifespan and short unpredictable grape harvest seasons.

If you use dried yeast for brewing, you may be interested in these rehydration recommendations from Lallemand:

"Three factors seem responsible for the effects of rehydration on subsequent activity. The first is a loss of cell constituents, which results in poor growth and activity. Secondly, improper rehydration creates a condition of poor dispersion of cells which results in clumping of cell groups thereby reducing the efficiency of oxygen and nutrient transfer to the cells. The net result, poor activity. Finally, the effect of "cold shock" can also be devastating. When dry yeast is added to cool must, water or wort, the viable cell count can drop by as much as 60%! Petite mutants can be formed which may produce off flavors. Although these mutants generally have a limited life during normal fermentation, their effect can be magnified because of the sluggish nature of the remaining recovering cells."

Guidelines:

- o Use 5-10 times the amount of water to dry yeast.
- o Use water between 105-114 F.

- o Add yeast to water, not water to yeast, to avoid uneven rehydration.
- o Let the yeast sit for 5-10 minutes before stirring, and pitch within 30 minutes.
- o If your wort is over 50 F, gradually add small quantities of wort to the rehydrated yeast, in 5 or 10 minute intervals, to allow for temperature matching.
- o Rehydrate in water, not wort, due mainly to wort components that are lethal during the rehydration period, such as SO2 and hop components.

In summary, Lallemand dry yeasts are selected for fermentation characteristics (as well as dehydration survivability), and they recommend rather more complicated rehydration procedures than the published homebrewing literature I've seen. It is possible that many of the off flavors I've had over the years of brewing with dry yeast came from improper pitching technique, such as opening the package and dumping the dry yeast directly into my wort.

I hope you've found this information helpful.

Disclaimer: I've never used Lallemand yeast, and for the last 18 months have been using nothing but liquid cultures. I don't plan to go back.

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Josh Grossejdg@grex.ann-arbor.mi.us  
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Date: Thu, 25 Jun 92 21:13:27 CDT  
From: melkor!beren!rick@uunet.UU.NET (Rick Larson)  
Subject: Samuel Adams Boston Ale

Does anyone have a recipe for Samuel Adams Boston Ale? I'm looking for an all-grain recipe to mimic this. The label says it the hops included Kent Golding, Fuggles, and Saaz. Any idea which is used for bittering, flavoring, and finishing?

Thanks,  
rick

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Rick Larson rick@adc.com, melkor!rick@cs.umn.edu  
ADC Telecommunications, Inc. ...!uunet!melkor!rick  
Minneapolis MN 55435 (612) 936-8288

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End of HOMEBREW Digest #911, 06/26/92  
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Date: Fri, 26 Jun 92 09:25:59 EDT  
From: otten@CS.WM.EDU (John Otten)  
Subject: Priming with DME

Yes I Know this is a FAQ, but I never pay attention to such things until it has to do with me :-)

I am making a brown ale, and plan to bottle on Tuesday. In the past I have used 3/4 cup dextrose dissolved in one quart boiling water. This time I want to use DME for the priming (even though I have about 2 pounds of dextrose from earlier supplies). SO... how much DME is equivalent to 3/4 dextrose?

Thanks,  
John  
otten@cs.wm.edu

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Date: Fri, 26 Jun 92 8:14:32 MDT  
From: Jason Goldman <jason@gibson.sde.hp.com>  
Subject: Re: Low sparge yield

Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin> writes...

> I posted here about 2 months ago complaining about low yield. The  
> general concensus was to slow down my sparge, and that helped, but I am  
> still not up to where I think I should be. Here are the details:

....

> Any pointers to what I should try next would be greatly appreciated.

Well since you're using plenty of grain and the grind, and sparge seem  
OK,  
I'd next suggest you check your pH.

Jason  
gibson.sde.hp.com

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Date: Fri, 26 Jun 92 9:55:03 CDT  
From: kerl@cmack.b11.ingr.com (Dan Kerl)  
Subject: Ants on hops...

In HBD #910, rak@mayo.EDU (Ron Karwoski) writes:

> << material deleted >>

> I noticed the second top (just the top inch) was missing about a week  
> later and closer inspection revealed an army of ANTS! marching up and  
> down the twine. My question: Will these tops come back and the plants  
> resume climbing or are they stuck for the year? How do I get rid of  
> the ANTS!? Soap?

Something I've seen that occurs in particular species of ants is a peculiar behavior called "aphid farming" The ants will transport aphids to suitable "grazing areas", then "milk" the aphids for "honeydew", an aphid secretion rich in sugar. It might be a good idea to look closely for aphids if ants are observed on the hop vines, and treat accordingly. Ladybugs are hell on aphids, if you can convince them to hang around. In any case, I'm not aware of any common species of ants that like to chow down on hops.

Dan Kerl  
Intergraph Corp.  
kerl@cmack.b11.ingr.com

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Date: Fri, 26 Jun 1992 11:56 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: More on hop backs. Mash efficiency.

Russ sez:

>My plan now is to pour boiling water into the plastic  
>buckets/hop-back and let it sit while the wort is chilling as usual. The  
>heat should sanitize the buckets. Then I can pour the cooled wort  
through  
>the hop-back. No hot wort, no plastic nasties, and well-oxygenated wort  
>as a by-product.

True. But, as you note below, I don't think you will extract as many hop oils from the wort by circulating cooled wort over them. Moreover, I'd worry some about bacterial contamination. Since you're running cooled wort over fresh hops you're basically dry hopping. But dry hopping in the secondary is safer than what you propose here because some alcohol has already been generated during primary fermentation and therefore lessens the risk of contamination.

>One concern about your hot wort/hop-back/chill scheme,  
>Kinney, is that the hops are not being used as a trub filter bed, at least  
>not for the cold break material. But I guess that's the price you pay  
>for all that great hop aroma that'll be extracted by the hot wort. Does  
>Sierra Nevada hop-back with hot or cold wort?

You know me, Russ. I'm the infamous pot-scrubber-in-a-mesh-bag guy. With that technique, I filter the wort up front. Your point about the cold break material is true but all hop backs assume the circulation of hot wort over the hops prior to the wort entering the wort chiller. Letting the wort sit on the cold break is another issue and one that I, frankly, don't worry too much about. I figure I'm doing such a good job of filtering off the hot break, a little bit of cold break can't be too detrimental to my beer, discussions about the pros and cons of this notwithstanding. Plus, with the ol' BrewCap system, I can drain away the cold break immediately upon the cessation of primary fermentation. I figure that's the time to get the beer away from the cold break anyway since allowing the beer to sit on the break appears to be advantageous during the respiration phase of the yeast. I know some would disagree but my beers have been turning out just fine.

Sierra Nevada hop-backs with hot wort.

And Gordon worries about the low yield of his mashes:

>I use a one step infusion mash at 155 for 45 minutes.

Mashing at 155 will not convert as many of the sugars as would mashing at 150. Mashing at 155 will promote a dextrinish wort. You'll miss the maltose since the enzymes for converting these are inactive if not destroyed at the higher temps.

>It looks like I get complete conversion testing with iodine. I tested  
>before so I know what to look for when conversion was complete.

I usually see starch conversion at 45 minutes, too. But Dave Line recommends letting the mash continue for another 45 minutes past starch conversion for an even more complete conversion.

>I sparge with about 4 gallons ~170 water until it no longer tastes  
>sweet, about 6 gallons. I sparge in the Zap-pap lauter tun (nested  
>buckets with the inner bucket drilled with about a thousand holes.)

Again, following Dave Line, I use a sparge bag. He points out that  
sparging in a plastic bucket will promote capillary action along the  
sides of the bucket thus wasting all that water. The coarseness of  
the sides of a sparging bag reduces this tendency. Although I've  
never done a side by side test, I had a customer who did and he  
reported an increased yield with a sparge bag. FWIW.

>Sparge now takes about 45 minutes to complete.

That's plenty of time.

Cheers ya'll,

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-----  
|      | Kinney Baughman |      |  
|      | baughmankr@conrad.appstate.edu |      |  
| / / / / |  
| "Beer is my business and I'm late for work" |  
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Date: Fri, 26 Jun 92 11:37:52 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: re Immersion Chiller usage!

Rick,

This has already been discussed this month, check out the digests from the 5th and 6th. You can run either wort or water through an immersion chiller, both work, neither is wrong.

Ease up.

Carl

WISL,BM.

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Date: Fri, 26 Jun 92 10:41:56 MST  
From: Steve Dempsey <steved@longs.lance.colostate.edu>  
Subject: Re: bottling wands (zymurgy review and question)

In HBD #911 Spencer W. Thomas <Spencer.W.Thomas@med.umich.edu>  
writes:

> My question: there was a discussion of Phil's Philler in this list a  
> while back (6 mo?) and I thought that the consensus was that the  
> little air hole at the top (that allows for property 2 above) at least  
> had the potential for introducing air into the beer as it flowed by  
> (by Bernoulli's principle). Has anybody had any further thoughts on  
> this or experiments to back it up or refute it?

I have a Phil's Philler. The hole at the top is closed when the main  
valve opens. There are no apparent bubbles at the exit of the filler  
(no bubbles floating to the surface) during filling. The filler is  
designed very well and does a great job.

> I'm currently using one with the valve at the bottom. ...  
> But it does "spray" beer out the bottom.

This is the primary source of oxidation in bottles, followed by  
excessive head space. The spray creates great turbulence in the  
presence of air and can oxidize the beer. You may as well pour  
an ounce of beer in the bottle and shake it up before filling the  
remainder. If you could purge your bottles with CO2 before filling  
with beer, this problem would be eliminated, but that's obviously  
too much work.

> Still it's better than no bottling wand, by far.

I disagree; a spring clamp on the siphon hose can work just as well  
for controlling/stopping the flow and produces no splashing or spraying.

Steve Dempsey, Engineering Network Services  
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dempsey

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Date: Fri, 26 Jun 92 11:46 CDT  
From: korz@iepubj.att.com  
Subject: Phil's Philler

I tried Phil's Philler at the AHA Conference. It does not suck air as Spencer suggests since (I believe) the air hole is covered when the "valve" is open. Stopping and RESTARTING the philler \*does\* introduce a big bubble. The guy behind the counter (Mr. Listerman, I believe) said that with proper practice, you will never introduce air like that. It's true that when he filled the bottles, he very rarely had any bubbles and probably only because he was hurrying and leaning over a table. For those with shaky hands, Phil's Philler could prove difficult to use, but with practice, you could probably avoid air 95% of the time. Incidentally, when I do splash the beer around as I fill or if it's one of the first 10 or so bottles, I mark the bottle as "NOT FOR COMPETITION." It would really be terrible if the one bad bottle of my finest beer made it into (and quickly out of) a competition.

Regarding spraying (with any variety of filler) while the level of the beer is below the end of the wand, there is a simple way to slow the rate of filling till the end is submerged: change the height of the bottle. I use the dreaded "orange tip" filler and I like it. When I begin, I have the bottom of the filler about 6 inches below the level of the beer in the priming tank. Once the end is submerged, I lower the bottle to the floor and the bottle fills up quickly. Note that the "orange tip" filler now leaks. I used to curse this, but not anymore... I use it to my advantage. When the bottle is filled to the very top, and I remove the wand, the level, of course, drops. But since the "orange tip" is slowly leaking, it still is filling slowly. I can get easily the level in the bottle at 3/4 to 1 inch from the top, which is what I believe is ideal.

Al.

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Date: Fri, 26 Jun 1992 15:07:01 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: dry-hop?

I've got some question that pertain to chillers, hopping, and all this sort of stuff we've been talking about. Isn't it a good idea to allow the steam from the hot wort to escape to disperse DMS (dimethyl sulfide, the cooked vegetable smell)? If so, do you counterflow-chiller users wait a while before you start chillin'? How long is "long enough"?

Now, why is the hot-wort/hop-back/counterflow-chiller combo any different or better than just adding finishing hops to the hot wort and quickly immersion chilling? The counterflow method should keep more of the volatile hops oils in the brew. But the standard finishing hops method allows for longer hop/wort contact time, and so should allow more hops oils to be released to the wort (and the air). Seems like the two methods might end up being more or less equal, except one makes your house smell like hops ;-)

Russ G.  
Space Science Center  
UNH

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Date: Thu, 25 Jun 92 09:13:38 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: re: English Bitters--Brewing Beers like Young's they make. AGAIN

Dear Readers--

I understand that this recent submission was unfortunately garbled and am hereby resubmitting it with nice, well-behaved newlines. I believe the problem is fixed. My email karma has not been good lately... The mailer I used apparently feels that no paragraph should contain more than one newline nor should a paragraph be longer than 1024 characters. That mailer was yesterday unceremoniously shot to death. My apologies. Enjoy the tour.

- - - -

This recent discussion prompts me to give further details of my trip. I spoke at length with two of the five brewers at Young's Brewery in London. They definitely qualify as "lupulophobic". I describe what I learned about their ales below...

They make a number of cask ales, some bottled ales, and a couple of lagers. My focus was on their ales and does not apply to their lagers. In particular I was interested in Young's Special cask-conditioned ale. As this information was given to me in the tasting room after the tour, my focus did eventually become blurred and my arm did eventually become tired. While tasting you see, I was forced to fill my own pints via hand pump;-) Also I didn't want to pry (I just wanted to know everything:-)). Consequently, the information I do have is incomplete and not well organized--sorry. On the other hand, what I did learn came straight from the brewers, who were very enthusiastic and forthcoming, so I assume it's accurate. If I wasn't sure about what I remembered I have noted so in parentheses...

All of their grists are "approximately the same". They use "only the finest ingredients they can find". The variety of malt is Maris-Otter. I have a small sample of crystal that appears to be about 20 or 40 lovibond. Some flaked barley is also used for head retention. A certain amount of brewing sugar is used. I don't know how much nor in which beers. Contrary to what is printed in the "The Real Ale Drinker's Almanac", Young's does not use torrefied wheat in any of their brewing. In general I was disappointed with the accuracy of the information found in the almanac. Let the brewer beware that the ingredients they list have little in common with what in reality Young's uses. Oh well.

Young's Special draught should not be confused with the bottled Special London Ale sold here in the US. The draught bitter has an OG of ~ 36, draught special has an OG of ~ 46, and the bottled Special London Ale is ~ 66 OG. I don't know what IBU levels are used for the beers, but they do use a single addition of Fuggles in the kettle at the beginning of the boil. And now we come to the issue of finish hops. The draught bitter is (I believe) dry-hopped with (I believe) East Kent Goldings. The bottled Special London Ale is dry-hopped with East Kent Goldings. The draught special is dry-hopped with the Target variety in plug form. The box called them pellets, but they were in fact 1/2 oz. plugs as we know them here in the states. For each 36 Imperial Gal cask (43 US Gal.) they use a mere 2 oz. of Target! I was embarrassed to tell them how much I use and for a brief moment considered prevarication (lying, that is). When I told them that I usually use about 1 to 2 oz. per 5 US Gal., there was no uncertain amount of surprise and

disdain. I believe this "lupulophile" lost some credibility here. Oh well. I still hop most of my beers at such a rate.

Young's only started dry-hopping about two years ago. The owner and most of the brewers were not interested in trying it, but once they had, they decided to make the change. I suspect the economy of dry-hopping, i.e., more aroma at less cost, played a part in that decision.

Their beers ferment in open primaries for seven days. They are then transferred to secondary for seven more days. Then the beer is placed in SS casks. It is at this point the beer is dry-hopped and fined with Isinglass powder. In a few days the draught is drayed (delivered by horse-drawn cart) to their local tied houses. Finally after a few more days in the pub cellar it's served to the many patrons who happily slake their thirst. The beers are never primed or krausened. Their yeast strain is a slow finisher which allows them to develop a light level of carbonation in the cask without priming. I have since tried this and it works quite well. Also it makes brewing that much easier since I don't have to mess with gyle or corn sugar. They do have a kegging and bottling operation which (I believe) force-carbonates those products. I asked for an opinion on our weighty matter of whether to skim the krausen or use a blow-off tube vs. not skimming. They don't skim per se, but do employ some technique which has the same effect. The brewers definitely recommend skimming. They said it improves the "brightness" and stability of the beer, not necessarily the flavor.

I hadn't heard of Target, so I enquired. The Target variety is a descendant of EKG. It is a 10-12% hi-alpha, hi-aroma version that I do not believe is available here. I have since called Dave Wills of Freshops to see if he carries them. He said this year he ordered 100lbs of imported EKG and sold them quickly even though he didn't advertize their availability. He plans on ordering more and so I told him to consider the Target variety. He will, depending on the interest level. If you as well would like to use this hop perhaps you might call Dave an express your interest. Freshops' number is 1-503-929-2736. I have no affiliation with Freshops other than buying lots o' hops from them. If you know where one may obtain Target here, let me know.

As an aside which has nothing to do with how they brew their beers, the owner related to me that several years ago when Fritz Maytag was reviving the Anchor Brewery here in SF he visited Young's for two weeks. He took back with him recipes and knowledge gained at the Young's brewery. So maybe I'm on the right track... That is all.

Cheers, John hartman@varian.varian.com

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Date: Fri, 26 Jun 92 10:49 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Re: Wort Chillers for Extract Brewers?

homebrew@lupulus.ssc.gov writes:

>I'm an extract brewer (with occasional specialty grains), on my 16th  
>batch in about 1 year. Will a wort chiller help my brew?

I would say the answer is an unequivocal YES. I regularly teach a beginning homebrewing class, in which I use the basic method of adding dense wort to water. When I compare these beers to the pilot beers I make doing a full-wort boil (with wort chiller), the difference in flavor is pretty extraordinary.

The downside, of course, is that you need to buy a bigger kettle and that you need to spend a little time and money on a wort chiller. You have to decide for yourself whether the tradeoff is worth it, but I think you will definitely make better beers this way.

- --Jeff Frane

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Date: Fri, 26 Jun 92 13:53:16 MDT  
From: Kent Dalton <kentd@bach.ftcollinsco.NCR.COM>  
Subject: Reading SG from wort in Carboy: SUMMARY

I'd like to give a big "thank you" to all the HBDers who helped me with suggestions on techniques for reading SG from wort in the carboy. The response was exceptional! You folks are great!

In appreciation, I've prepared a summary of the ideas I received so others might benefit...

Summary of SG Reading Techniques:

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1. Use a Turkey Baster to remove wort from carboy and take reading- This was *\*by far\** the most suggested technique. Most folks suggested trying to hunt down a glass or pyrex baster rather than the garden variety plastic types for ease of sanitation. Some mentioned that metal models might also be available.
2. Use a "wine thief" or a large glass pipette to remove some of the wort for SG readings - This has the advantage of easy sterilization. Some said that a drawback was that some wine thieves required a couple of "thefts" in order to get enough wort to take a reading. They should be readily available at brewing stores which also carry wine making supplies.
3. Use the "BrewCap" - Apparently the brewcap is a commercial product which has a collection hose which allows one to judge whether fermentation has completed based on the rate of yeast deposit in the hose. I would like more information on what exactly this product does and if any other benefits are gained from its use. If anyone knows more, please let me know.
4. Measure SG in the carboy itself by lowering the hydrometer into it - I probably will not use this because of the size of my carboy neck and the amount of blowoff is usually enough that I wouldn't be able to get the hydrometer out once it was inserted. Plus I don't sterilize my hydrometer very often.
5. Siphon some wort out into your graduated cylinder for reading the SG

General SG reading tips:

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SG readings from blow off are inaccurate.

Never return wort to carboy after taking an SG reading.

Note that one HBD'er reported different OG's at different sample levels (depth); this would be a good way of testing whether you shook up the beer adequately when pitching....

Avoid taking too many samples, watch the airlock and the wort to determine how far a long you are to avoid having to do SG readings too often. Many HBDers reported similar experiences to the following:

What you do though is watch the fermentation lock.  
If it goes more then 1min between gulps it's done.



Make sure to hang a thermometer in the area though  
since fluctuations in temperature can affect CO2.

Contributors:

Tom Dimock <RGG@cornellc.cit.cornell.edu>  
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Date: Fri, 26 Jun 92 09:38:48 EST  
From: boomer@sylsoft.com (Richard Akerboom)  
Subject: Baltimore area brewpubs

I know this was discussed recently, but some friends of mine asked me yesterday about brewpubs in the Baltimore area. I know of Baltimore Brewing Co. and Sissons (sp?). Does someone have addresses and/or phone numbers?

Also I've heard of a bar south of Baltimore, I think, that has many types of beer on draft including a Duesseldorfer Altbier. Perhaps in Columbia, MD? Any suggestions?

I will post results if interest warrants it. Thanks

Rich

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Date: Sun, 28 Jun 92 00:11:15 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: brewpubs in albuquerque

check out billy's long bar. they have 22 taps running, with the only pisswater being Buttweiper & Butt wipe light. Let's see, Watney's Cream Ale & Stout, Guinness, Bass, Anchor Porter/Steam/Liberty Ale, all the Paulaner Beers, and more. They also have yards (I did one of Guinness, didn't quite turn the glass right, and got a plop of foam in the face), and the most gorgeous bartendresses I've seen in my life. \*\*\*\* (four stars)

bb

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Date: Sun, 28 Jun 92 10:08:25 -0400  
From: "David L. Speed" <dspeed@phoenix.Princeton.EDU>  
Subject: Soda Kegs

My current inventory has a mix of ball-lock and pin-lock soda kegs. Unfortunately, they are not quite the same size and cause stacking problems in my old fridge.

Given this, I would like to \*trade\* four (4) ball-lock 5 gal soda kegs for 4 pin-lock kegs. The kegs have been used by me for approx 2 years, have been disassembled and cleaned. They have new O-rings on the top port and do not leak.

Interested parties should email me directly.

Dave

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Date: Sun, 28 Jun 92 09:46 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Filler, Mash Yield

To: Homebrew Digest  
Fm: Jack Schmidling

>From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>

>He liked Phils Philler the best because (1) the beer doesn't spray out the bottom (so no aeration at that end) and because (2) it left very little head room (so little oxidation potential at that end).

Phil was in Milwaukee and when he demonstrated the filler to me, it seemed to squirt beer around the top somewhere. I left with the general impression that it is a bit messy.

>I'm currently using one with the valve at the bottom.... But it does "spray" beer out the bottom.

There are two simple tricks to minimize the spray. First of all, you raise the bottle to reduce the head pressure when starting and secondly if you tilt the bottle, you quickly cover the end of the wand with beer. Once it is covered, put the bottle back down to the normal filling location.

.....

>From: Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin>

>I posted here about 2 months ago complaining about low yield. The general concensus was to slow down my sparge, and that helped, but I am still not up to where I think I should be. Here are the details:

8 lb klages  
.5 lb munich  
.5 lb crystal

>I use a one step infusion mash at 155 for 45 minutes.

> The starting gravity is 1.036 and finishing is 1.006. With 9 lb of grain I think I should be getting around 1.040.

> I just brewed a similar receipe using 12 lb of grain and I only got 1.042.

I have no experience with plastic bucket brewing, but the second figure is more of a problem than the first which is in the ball park. You may be getting all you can get by dumping hot water onto a bucket full of malt.

I use an active mash, i.e. in a kettle on the stove. This allows a mashout at 178F and I sparge with boiling water. My typical yields for six gallons are 1.040 with 9 lbs and 1.055 with 12 lbs.

I have tried stirring the mash after extracting 5 gallons and get real excited to see the gravity of the next sample take a quantum leap but the net extraction does not seem to be effected.

The initial sample out always seems to be around 1.080 no matter how much grain I use.

I would be interested in comparing notes with others on yield just to see what the mean values really are.

>My grind seems good, I get my grain from The Cellar in Setttle, (They are only about a mile from my house). They have a good roller mill there that I use, and they checked the grind and thought it looked fine.

There are those who claim that fresh is where it's at. For example, one brewpub claimed they had to increase the amount of malt by 10% if it sat over night after milling. I rather doubt this but people have also claimed their yields went up by 10% when they used a MALTMILL. So who am I to argue.

js

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Date: Sun, 28 Jun 1992 10:34:42 EDT  
From: (Mike Fertsch) hopfen!mikef@synchro.com  
Subject: Crazy Horse Amendment

To: Beer Aficionados  
From: Marlene Spears (reply through Mike Fertsch)

Date: 1992 June 28

Subject: Write Your Congress Rep!

**Subject: Crazy Horse Amendment**

URGENT! Just because certain people have been offended by Heileman's Crazy Horse malt liquor, Congress wants to force Sam Adams, William Penn, and maybe even Buffalo Bill, to change the names of their beers! Think that's over-reacting? Then:

Write your Representative and demand that the "Crazy Horse" Amendment be stricken from Bill HR 5488!  
Better yet, FAX your letter: THE BILL GOES TO THE HOUSE ON JULY 1ST!

Thursday, 25th June, the US House Appropriations Committee voted to add the "Crazy Horse" amendment to HR 5488, a Bill to authorize \$22.8 BILLION in appropriations for -- look at this! -- the US POSTAL SERVICE, the BUREAU OF ALCOHOL, TOBACCO AND FIREARMS, and other TREASURY DEPT. agencies! The "Crazy Horse" amendment forbids manufacturers and distributors of \*all\* alcoholic beverages from using the names of DEAD historical figures to sell their products. [BATF already forbids the use of names of LIVE historical figures without their permission, protecting us from, say, "Dan Quayle Potatoe Beer".] The amendment was approved by the Committee on a show of hands by 29 to 11 votes, with the advocacy of Mr. Frank Wolf (R-VA), so it has considerable support on the Committee.

The Committee also by-passed other House Committees, such as Commerce, with this amendment. It's another case of a small group of people making a knee-jerk reaction to a genuine issue and trying to slap on a band-aid without considering the full cost of their actions. This is typical of the real machinations of our Congress, with so much to do and so little time. The name that a brewer gives to his beer is not directly relevant to the amount of money the Postal Service and the Secret Service and the BATF should receive for the next fiscal year. But it will be restricted by a three- or four-paragraph amendment to a several-hundred-page Bill, and probably will receive no more consideration than a sneeze unless somebody calls Congress's attention to it!

I see some fundamental problem with this amendment (yes, I have contacted my Rep., Mr. Ed Markey). Regardless of how I personally might feel about the makers of Sam Adams or Crazy Horse, I believe Congress cannot legislate taste! The market, we who buy beer, should decide. We can put pressure on the G. Heileman Brewing Co., of LaCrosse, WI, without passing laws that violate First Amendment rights. And the wording is too vague. Deciphering the meaning of the words "deceased historical figure" might tie up the court system for years without serving the public's best interests.

Before this amendment becomes law, we can stop it and thereby save taxpayers' money that will otherwise be spent challenging it in court. The "Crazy Horse" amendment is unjustified censorship. Congress should focus its attention on larger issues and stop micro-managing public opinion. The last thing we need is the BATF conducting a



"pedigree search" on every beer name!

I'm trying to get my hands on a hard copy of the text of the amendment itself. If I get it, and there's any response to this posting, I'll type it in. But if you're going to write, DON'T WAIT. Tell your Representative that you care about this trivial and petty amendment and want it deleted from the Bill. Believe it or not, JUST ONE LETTER FROM ONE CONSTITUENT might be enough to call it to your Rep's attention. And it will only take one or two Representatives asking that the item be brought up for consideration to get the full House to challenge the amendment.

It's a little thing, yes, but it's a question of freedom. Remember, it's just such a little thing that allows us to brew our beers legally, for those of us who don't live in states that forbid it. We can lose that freedom, too, if we don't defend it. Or we can make a little noise once in awhile and prevent a knee-jerk reaction against beer and alcohol from becoming an amendment to another House Bill.

[My information comes from an article that appeared in the Boston Globe on 26th June 1992. Ms. Adrian Seibert (sp.?) of States News Service, in Washington, DC, graciously provided me with the number of the Bill and additional information about it. I'm not on the HBD net, but you can zap Mike Fertsch at <mikef@synchro.com>. Unfortunately I can't tell you who your Representative is; call your Public Library or City/Town Clerk.]

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Mike Fertsch

Internet: mikef@synchro.com  
Internet: mikef%hopfen@rsi.com  
Wortnet: mikef

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End of HOMEBREW Digest #912, 06/29/92  
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Date: Mon, 29 Jun 92 10:06:12 BST  
From: des@pandora.swindon.ingr.com (Desmond Mottram)  
Subject: Re: low yield

I missed Gordon's original post, so these details are snarfed from Jack's reply. Gordon says:

> I posted here about 2 months ago complaining about low yield. The  
> general concensus was to slow down my sparge, and that helped, but I am  
> still not up to where I think I should be. Here are the details:  
>  
> 8 lb klages  
> .5 lb munich  
> .5 lb crystal  
>  
> I use a one step infusion mash at 155 for 45 minutes.  
>  
> The starting gravity is 1.036 and finishing is 1.006. With 9 lb  
> of grain I think I should be getting around 1.040.  
>

I'd expect to get still more than that. I mash in three gallons, sparge with three gallons, and with 9lb of grain usually get around 5.5 gallons at 1042. Based on what the books say I would say I have room for yet further improvement.

I've also had problems with poor yield and was interested in the replies. All I'd agree with:

Jason says check the pH. Dead right. The enzymes will slow unless you get it right. Check what the correct figures should be because I'm going from memory here, but I think you need to be between 5.0 and 5.5. Lower pH favours one enzyme, alpha amylase I think. Higher pH favours the other.

Kinney says the temp is a mite too high. I agree, 155 is fine for starting but you might do well to drop it to 150 after starch conversion, to assist the beta amylase.

Then Kinney says 45 mins is not really long enough. I think he has put his finger right on your problem here. I find 45 mins nowhere near enough when mashes are being stubborn. The greatest amount of conversion happens early, yes, but you need at least 30 mins more for dextrins to convert to maltose and to wring the rest of the starch from the grains. On occasions when I've reluctantly had to make do with poorly crushed grain, the mash has taken over 4 hours. Dave Line even suggests mashing overnight! My next move in your situation Gordon would be to double the mash time to 1.5 hours. Furthermore, if your temp and pH are a bit off you will need more time still.

Lastly Kinney suggests a sparge bag. Yes again, I wouldn't be without mine.

Desmond Mottram.

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Date: Mon, 29 Jun 92 08:45:47 EDT  
From: tcm@moscom.com (Tom Maszerowski)  
Subject: Dry yeast recommendations

I was in my one of my local homebrew outlets (Maier's in Webster, NY) this weekend looking for nothing in particular when I happened to notice that the yeast selection was terrible. Maier's at one time was a distributor of MeV (sp?) liquid cultures but since they have stopped production Maier's no longer has any liquid yeast. I have used Whitbread dry yeast in the past with excellent results but now I hear that it is no longer being produced. I prefer to use dry yeasts because my brewing schedule is at best haphazard, I usually can't plan more than a day ahead. My question is: is there a good, generally clean ale yeast available in dry form or will I be forced to go to Wyeast?

Tom

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Tom Maszerowski      tcm@moscom.com  
[rit,tropix,ur-valhalla]!moscom!tcm  
DoD#1957 (1987 BMW K75s)

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Date: Mon, 29 Jun 92 09:44:13 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: brewpubs in Berzerkley???

I'm going to be in Berkeley, CA in a couple of weeks. My brewpub list shows

(a message from Thode, 1990)

Triple Rock on Shattuck near University  
Golden Gate Brewery "Near the waterfront"  
Bison Brewing Co. at 2598 Telegraph

The Institute of Brewing Studies list (posted July 1991) omits the Golden Gate Brewery. Probably closed, I guess. Any other recommendations, or is that it?

=S

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Date: Mon, 29 Jun 1992 09:11:01 -0800

From: sami@scic.intel.com

**Subject: Looking for a recipe**

I have brewed a couple of weissen beers and they were great. recently I was

reading Dave Miller's book and he mentioned a hefeweissen. What's the difference? Does anyone have recipe that I can use? Neither Miller nor Papazian have one listed that I could find.

Also, John Otten asked about priming with DME: I use approximately 1-1/2 cups to prime and it seems to work fine.

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: Mon, 29 Jun 92 9:51:31 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: The Birmingham Brewery

The following AP article appeared in Sunday's Huntsville Times:

Birmingham Brewery has sellout debut

Until last weekend, beer brewed in Birmingham went down the drain. But Red Mountain Red Ale had a better fate.

Birmingham Brewing Co. offered the beer for the first time at the City Stages music festival, which began last Friday night in Birmingham. By 9 p.m. Saturday, the brewery had sold the last of its intitial production of 1,147 gallons.

"It was a big deal for us, a big deal for Alabama," said John Zanteson, head brewer. "We worked until 3 a.m. Friday morining filling kegs."

The brewery is the first in Birmingham since 1907, when politicians banned alcohol and forced the original Birmingham Brewing Co. to pour 300 barrels of beer into the street.

The brewery is one of a growing number of microbreweries that each produce a few thousand gallons a year. Today, there are more than 200, many in California and the Pacific Northwest, Zanteson said.

Officials at the state Alcoholic Beverage Control Board said Birmingham Brewing Co. is the first microbrewery in the state, although there has been talk of starting one in Mobile.

Zanteson worked for a microbrewery in California (Hopland, ed.) before joining the Birmingham firm. It began building its brewery in February and has been installing equipment to brew the ale and a lager. The lager takes longer to go through the fermentation, Zanteson said.

The company is owned by Lee Nicholson, the brewmaster, and Ben Hogan, a Birmingham attorney.

- - -  
Guy McConnell  
guy@mspe5.b11.ingr.com

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Date: Mon, 29 Jun 92 10:32:01 EDT  
From: JOHNREED@BOSTON.VNET.IBM.COM  
Subject: WYEAST CA Common

A couple of days ago, Russ posted a question about WYEAST California Common Beer (aka Steam Beer yeast). Well, I just brewed my second batch using it, and I can say that it produces clean beer. Probably my best batch so far.

Here are a couple of items I noticed. During primary fermentation at 65 F. a sulphur-like odor emanated from the airlock. This went away after a day or two. After secondary fermentation of 3 weeks, I bottled and noticed no off flavors or odors. But when I sampled a bottle (admittedly soon-- after 6 days) I again noticed the sulphur smell. Now, however, three weeks since bottling, it's very clean with no sulphur smell. It's a light bodied beer (too light for a steam beer, IMHO) based on Papazian's first "The Sun Has Left Us On Time" recipe. There is a citrus (grapefruit-like) flavor which might be from the Cascade hops. I'm not sure. It could also be from the 2 oz of loose K Goldings I used to dry hop.

My second batch is in the secondary now. This time, however, I used Papazian's second "The Sun Has...." recipe. The difference is that it calls for a lot more Alexander's Pale extract. This recipe should be truer to the Anchor Steam style with more body.

At any rate, the WYEAST seems to be a good strain. The second batch, by the way, did not produce that sulphur odor as a by-product. Something I did or maybe just more nutrients available for the yeast with a higher OG?

-JR

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Date: 29 Jun 92 11:21:11 EST  
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
Subject: First Mash

Well I did my first mash yesterday. It was surprisingly easy, considering that I needed to fabricate my mash/lauter tun and wort chiller. Here is what I did.

For a mash/lauter tun I used a five gallon cylindrical water cooler, Rubbermaid Gott brand. These are available at Sears and home center stores and maybe K-Mart. I got mine in New Jersey, but they are available closer to Philadelphia. About \$20. I did not get the squarish Coleman brand, though, because it would not work as well with my sparge system described below. I also got a plastic drum tap from Home Sweet Homebrew (HSH) in Philadelphia for a couple of dollars. Then I unscrewed the push button tap on the Gott cooler, using a pencil soldering iron I melted a larger opening in the outer wall of the cooler where the tap is inserted and scraped away the insulation from between the walls. I had to enlarge the opening to the inner wall of the cooler, but much less than the outer wall. The drum tap then screws into position with the two washers supplied and a bit of formable washer (a thin strip of sealing compound used to pack leaky faucets). The washers may be enough, but my inner hole was not quite circular and I feared a leak during the mash. I may seal the whole thing with silicone sealant if I ever get a leak, but for now the tap is removable.

To complete the mash/lauter tun setup, I set into the bottom of the tun a vegetable steamer of the sort that opens like petals of a flower. It is designed to hold vegetables in a pot of boiling water about 1/2" off the bottom of the pot. It costs about \$10 at HSH, but got mine on a whim at Ikea in Plymouth Meeting a while ago for about \$2. It is made of stainless steel. Finally, I got a nylon grain bag at HSH for about \$10 that fits inside the tun.

The wort chiller was really easy. I got 20 feet of L 3/8" O.D. refrigerator copper tubing at Hechingers in Narberth for about \$12 and, for about \$2.50, a compression fitting that takes the tubing to 1/2" threads and an adapter that then goes to 3/4" garden hose size (which connects to the adapter on my kitchen faucet that I got with my bottle washer). Before installing the fittings, I re-coiled the tubing around the outside of a pot that was smaller than my brew kettle and then bent the ends up into an inverted "J" so drips from any fittings fall outside the brew kettle. On the intake side I used a spare washing machine hose and on the discharge side I stuck some old siphon hose over the tubing (it was a tight fit).

I then dumped 7-1/2 lbs. of my pre-crushed British 2-row grain and 1/2 lb. of 40 L. pre-crushed British crystal malt into the grain bag in the tun (which sits on top of the steamer), turned the tap off, and put in two gallons of 170 F. water. (I used the water charts for a single step infusion mash from Papazian's book.) Stirred vigorously and checked that my mash temperature was between 150 and 155 F. (I hit about 151 F.) I did an iodine test (it worked!), screwed the top of the tun on and let it work for about 90 minutes.

After mashing, I drained the first runnings from the tun and

added 4 gallons of boiling water, stirred again, and let sit for 30 minutes. I then drained off the second runnings and proceeded as I have with extract brews. This simple "mash out and sparge" technique seemed to work well, although I have not calculated efficiency. I will try to measure that next time when I have a better idea what I am doing and do not need to make up the tun and the like. George at HSH suggested that to sparge in this setup a colander could be set over the top of the tun to spread out the sparge water as it is poured in. I hope the easy "sparge" will be sufficient, and not release too many tannins from the hulls of the grain. Since I read about this technique in HBD, I would be interested to hear about your experiences with it.

Chris Karras (RKarras@PennSAS.UPenn.edu)

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Date: Mon, 29 Jun 92 11:37 CDT  
From: korz@iepubj.att.com  
Subject: chillers

The original poster, accidentally wrote "immersion" instead of "counterflow" in his post, but that's it. For the record, there are basically two major types of wort chillers used by homebrewers:

1. Immersion -- run cool water (usually tapwater) through a coil of tubing which is immersed in the kettle of hot wort. A water-saving option is to use a pump and recirculate icewater through the coil. Some immersion chillers have an pre-chilling stage in which the tapwater runs through an additional coil first which is submerged in a tank of icewater. Advantages are: lower cost, most cold break left in kettle, easier to hit pitching temperature, and the surface that touches the wort is visible and thus easily cleanable. Disadvantages: entire volume of wort (simultaneously) cools slowly, efficiency dependent on tapwater temperature (i.e. not efficient in say, Florida, where the tapwater is not cold), and there is a slightly higher risk of infection since the wort spends more time between boiling and pitching temperatures.

2. Counterflow -- tube-in-hose chiller. Hot wort is siphoned or pumped through a tube which is surrounded by a hose carrying cool water (usually tapwater). Again, a water saving option is to recirculate icewater through the hose. Another option, which is based upon the same principle, is to substitute a bucket of icewater for the hose -- basically siphoning or pumping hot wort through a coil submerged in a bucket of icewater. The plate chiller which many brewpubs and micros use is a version of this type (some also use glycol for coolant). Advantages: wort cools (serially) suddenly (better cold break), higher efficiency even with warmer tapwaters, and slightly less chance of infection since the wort immediately goes from boiling to pitching temperature. Disadvantages: higher cost, cold break separation requires additional siphoning or filtration, wort outlet temperature more difficult to predict and adjust, and (unless you use a pump) requires you to siphon boiling wort.

For more information, see Zymurgy - "Brewer's and Thier Gadgets" and Jeff Frane's paper in the 1992 AHA Conference Proceedings. There was also an article on Wort Chillers in one of the last two issues of Zymurgy.

I use an immersion chiller mostly because I, personally, don't like the idea

of siphoning 200F wort and feel its easier to use.

NOTE: From Jeff's session at the Conference I learned that cold break really begins at 65F, which is a little colder than I would like for pitching temp. What I plan to start doing, is to cool down to 60F and then turn on the hot water to bring the wort back to 70F. Try \*that\* with a counterflow chiller!

A1.

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Date: Mon, 29 Jun 92 09:43:59 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: DMS and counter flow chillers.

Russ Gelinas writes:

>

> I've got some question that pertain to chillers, hopping, and all  
>this sort of stuff we've been talking about. Isn't it a good idea to  
>allow the steam from the hot wort to escape to disperse DMS (dimethyl  
>sulfide, the cooked vegetable smell)? If so, do you counterflow-  
chiller  
>users wait a while before you start chillin'? How long is "long  
enough"?

>

Per George Fix, in "The Principles of Brewing Science", DMS precursors  
have a 45 minute half life at boiling temperatures. DMS is volatile and  
is quickly removed in the vapors of your boiling wort. A typical  
American

2 row malt will have the precursors reduced below the sensory threshold  
after 2 or three half lifes. I guess that is why a 90 minute boil is  
a good thing. Anyway, the conversion of precursors to DMS halts when  
the wort is chilled. So all that is needed is to have the hot wort  
vented  
until chilled.

In my case, I put the lid on my wort until ready to chill (about 10  
minutes  
waiting for the swirling to stop) and I had a pretty consistent DMS  
problem. Since leavign the top off my kettle, I have not had a problem.

- Larry Barello

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Date: Mon, 29 Jun 92 09:33:14 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: More on hop backs. Mash efficiency.

Kinney Baughman writes:

>And Gordon worries about the low yield of his mashes:

>

>>I use a one step infusion mash at 155 for 45 minutes.

>

>Mashing at 155 will not convert as many of the sugars as would mashing  
>at 150. Mashing at 155 will promote a dextrinish wort. You'll miss  
>the maltose since the enzymes for converting these are inactive if not  
>destroyed at the higher temps.

>

Many breweries mash around 156-160 and seem to get decent beers/  
conversion  
times. Regardless of the dextrine maltose balance, the OG should be  
pretty  
consistent.

>

>>Sparge now takes about 45 minutes to complete.

>

>That's plenty of time.

As I posted, recently, I did a quick sparge of 20 minutes and achieved  
my target OG based upon the extract yields quoted by Dave Miller. 45  
minutes, indeed is plenty of time.

Cheers!

- Larry Barello

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Date: Mon, 29 Jun 92 10:14:29 PDT  
From: dplatt@ntg.com (Dave Platt)  
Subject: Ants on hops...

> It might be a good idea to look closely  
> for aphids if ants are observed on the hop vines, and treat  
accordingly.  
> Ladybugs are hell on aphids, if you can convince them to hang around.

The best way I've found to encourage ladybugs is to plant some cilantro  
(coriander, Chinese parsley) in the garden. Adult ladybugs feed on  
nectar,  
and seem to prefer the small, compound flowers found on plants in the  
carrot  
family. They seem quite partial to cilantro flowers; fennel, dill, and  
other members of that clan should work out well, also.

I used to have aphids in my garden every summer, and I rarely saw any  
ladybugs. Since I started planting some cilantro around the edges of  
the garden, I've had ladybugs, and no aphid problems. My experience  
seems to match that of other gardeners... if you plant annuals which  
attract beneficial insects, you'll have fewer pest problems.

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Date: Mon, 29 Jun 92 10:42:09 PDT  
From: dcdwest!titus@UCSD.EDU (Matt Titus)  
Subject: Availability of acid carboys in California (No more?)

Has anyone had difficulty getting hold of 7 gallon sulphuric acid carboys?  
The proprietor of the local brew shop claimed that none had been available for four months. He said that a new law has been passed that requires users of such carboys to recycle them. Apparently acid carboys were used once and then thrown away, which accounts for their wide availability. Note that this (possibly inaccurate) data point comes from San Diego. What's the scoop? Have the reagent distributors changed the material used to make carboys? Are there still glass carboys available for purchase by homebrewers, and if so, is the price still reasonable? Was this guy full of it?

Not worrying,

Matt Titus

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Date: Mon, 29 Jun 1992 10:53 PDT  
From: PIERCE%GONZAGA.BITNET@CORNELLC.cit.cornell.edu  
Subject: McEwan's India Pale

Our favorite local establishment has been serving McEwan's India Pale Ale on tap and it is simply fantastic! If anyone out there has tried it and come up with a recipe that even comes close I would love to get it so we can try our hand at it. Thanks  
Linda Pierce

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Date: Mon, 29 Jun 92 13:51:59 EDT  
From: srussell@msc.cornell.edu (Stephen Russell)  
Subject: Business sponsorship of brew clubs?

Homebrew club members,

Does your club solicit local businesses as sponsors?

I am seeking to boost our own club's revenue (the Ithaca Brewers' Union, or IBU) by getting local businesses to become club sponsors. I would like to get advice from other clubs in order to avoid reinventing the wheel.

Among the ways I envision this being done:

1) Providing club meeting space.

Our club meets at the local brewpub, which saves us \$ we might need to pay at another place, so this is a form of sponsorship we have at the present time.

2) Donation of merchandise (or cash) for raffles or competition winners.

We did this at our spring competition; the local homebrew shop donated merchandise and two local retailers -- one a restaurant, the other the brewpub mentioned earlier -- donated cash for ribbons.

3) Donation of beer for tastings.

I don't know about the legality of this one, but I am considering it for future IBU tastings. Basically, if a local retailer donates 3 or 4 six-packs to the club, we turn around and hold a tasting of 3-4 commercial and 3-5 homebrews and charge a nominal fee. The club keeps the proceeds. The quid pro quo for the retailer is that the club members are informed of who provided the beer (and therefore know where to get more of the same). Anyone do something like this? Is it legal?

By the way, right now we hold tastings like this and charge a nominal fee, but we go out and buy the beer from a retailer instead of getting it donated. I realize that the tasting itself is probably illegal, but what about the retailer's donation?

4) Direct, unspecified sponsorship.

Give the club \$ (I'd like to hear what is reasonable) outright and get listed as a sponsor in the club newsletter. Annual basis.

5) Newsletter advertisement.

I've seen this in certain club newsletters but also know of many clubs that have a stated policy of not taking ads. Does your club do this? If not, why not? If so, how much/page?

Obviously, some of these our club has tried, but I would like to hear what your club does. Please send me e-mail directly (srussell@msc.cornell.edu or srussell@crnlmsc2.bitnet) and I will collect, edit and post if there seems to be sufficient interest.

Thanks very much,

STEVE

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Date: Mon, 29 Jun 1992 14:41:31 -0400  
From: Nick Zentena <zen%hophead@canrem.com>  
Subject: Hop plants and the wind!

Hi,

My hops seem to take a beating every time the wind  
kicks up. I've had laterals broken and even on one  
day the leader snapped off one vine-(. So is there  
anything I can do to minimize this? Do you tie the  
laterals? Should I just learn to live with it?  
Nick

\*\*\*\*\*  
\*\*\*\*\*  
I drink Beer I don't collect cute bottles!  
zen%hophead@canrem.com  
\*\*\*\*\*  
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Date: Mon, 29 Jun 1992 11:04 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Cleaning hop residue

Does anyone know of a chemical that will cut the hop residue inside a blowoff tube. The residue is very sticky hop oils and I just usually soak it in bleach solution over night. The stuff is still there but I figure nothing would grow on it anyway. Sure would be nice to really clean it occasionally.

Bob Jones

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Date: Mon, 29 Jun 92 09:50:36 EDT  
From: oehler@smpvax.dnet.ge.com  
Subject: A series of questions on Sparging

Good Morning All,

I have a question regarding sparging. I've been brewing extract for four years now and recently attempted my first all grain. Everything went fine, and the stout was excellent, but I'm not sure we sparged correctly. Here's what we did:

After the conversion we added about about 2 gallons of 170 F water to a Zap-  
Ap (Bucket w/ holes in a bucket type) lauter tun. We spooned in the mash from the Brew Kettle being certain that the water was always above the grain. When all of the mash was in the lauter tun, we sprinkled the remaining sparge water on top. We opened up the spigot on the bottom bucket and let the wort flow out. When all of the wort was filtered through the grains we had about 5 1/2 gallons. The mash used 10 lbs grain, and the wort had a 1.048 SG. We placed this on the stove and boiled.

I have recently aquired a 48 qt cooler to use as a mash and lauter tun, so I will no longer need transfer the mash. Also, I've heard a lot about sparging slowly lately, so I'll go slower next time.

I'm soon to brew again, but would like more info on sparge techniques. Does the above procedure sound reasonable? Does the wort get run through the lauter tun a second (or third) time to extract more of the sugar? Does all of the sparge water get added to the grain at once? Do I need to try to keep the sparge water hot throughout the process to stop conversion or ease extraction of the sugars? Am I missing anything?

Better Living through Brewing,

Pete Oehler  
GE CR&D

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Date: Mon, 29 Jun 92 20:57:42 EDT  
From: jwilliam@uhasun.hartford.edu (John Williams)  
Subject: trouble with a roto keg

Hi

I have a question for anyone with experience with Roto kegs. I got a spherical one for my birthday. It had a strong plastic smell like it had been closed up for a long time. I followed the directions for sterilizing and getting rid of the odor; 24 hour soak in a strong TSP solution.

I did not smell the plastic odor when I rinsed it out; so I put 5 gallons of I.P.A. in to ferment. I just tasted it tonight and the beer tastes fine except for a pronounced plastic taste.

So I have two questions. Is there any hope for the beer now in the keg? Will the taste go away or get stronger? If not, I'll just pitch it to experience. Secondly, how do you get the smell out of the keg? It will work great for me once it stops ruining the beer.

Thanks in advance for the ade.

John

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Date: Mon, 29 Jun 92 17:49:27 CDT  
From: caa@com2serv.c2s.mn.org (Charles Anderson)  
Subject: First All grain, Low Yield

I made my first attempt at an All-Grain brew yesterday using a simple recipe from Cat's Meow 2, which was 8lbs of British Pale, 1lb of British Crystal, 3oz Fuggles, and 1oz of Willamette. I mashed for 90mins w/2.25 gals in my electrim-bin, and I had a hell of a time getting the temp to stay constant at 150. This was a single step infusion mash, I think my temps varied from about 145 to 160, with various hot spots around the heating element. I'm not sure how long the sparge ran, about an hour maybe with 4.5 gals, of water that I started with at about 170, but by the time I was done had probably cooled to 140 or so. After boiling 60mins I had about 4-4.5 gallons (should I have sparged more?) and a SG of 1.040. After sparging the grains at the top of the grain bed were still pretty sweet while the ones in the middle were not. My questions are how do you keep the temp consistant, and is it really important to keep it exactly on target? I stirred every 10 mins or so, and for a while it stayed at around 150 maybe the first 1/2 hour, then it cooled off, and I cranked up the temp some to try to get it to recover. Should my sparge water be boiling when I start, TCJOHB says 170, does it matter? When it was all done it looked kind of cloudy, but smelled great. I'm not worrying, just wondering, trying to make my next batch better.

-Charlie

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/-Charles-Anderson-/ /-----/ The rose goes in front 3607 big guy -Crash Davis myself)		caa@c2s.mn.org Com Squared Systems,voice (612) 452-9522 1285 Corporate Center Drive fax (612) 452- Suite 170   Eagan, MN 55121 (I speak for
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End of HOMEBREW Digest #913, 06/30/92  
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Date: Tue, 30 Jun 92 12:51:17 BST  
From: des@pandora.swindon.ingr.com (Desmond Mottram)  
Subject: Re: First all grain, Low Yield

caa@com2serv.c2s.mn.org (Charles Anderson) writes:

> Subject: First All grain, Low Yield  
>  
> I made my first attempt at an All-Grain brew yesterday using a simple  
> recipe from Cat's Meow 2, which was 8lbs of British Pale, 1lb of  
British  
> Crystal, 3oz Fuggles, and 1oz of Willamette. I mashed for 90mins w/2.  
25 gals  
> in my electrim-bin, and I had a hell of a time getting the temp to stay  
constant  
> at 150. This was a single step infusion mash, I think my temps varied  
from  
> about 145 to 160, with various hot spots around the heating element.

I use an Electrim bin with a sparge bag. This means you have to use  
rather  
more water, about 3 gallons, but you don't get problems with grain  
sitting  
on the element and hot spots are easy to stir in. I stir it about every  
30  
mins. Every 10 mins is likely to do more harm than good - you're going to  
cool it excessively.

I have had no problems with getting the temp to stay completely steady  
but  
it is a bit cooler at the top. I get 155 near the element, 150 at the  
top.  
I've found it's best to leave the stat set between the two 'M's of the  
word  
"SIMMER" above the knob. If it needs boosting turn it up to 6 for five  
minutes, set back, stir and check the temperature. If it needs cooling,  
splosh in half a cupful of cold water, stir and check. But don't get too  
fussy,  
you are more likely to make matters worse. There is a lot of thermal  
inertia  
in 9 lbs grain plus 2.5-3 gallons of water and you are likely to keep  
over  
correcting. Give it 20 minutes to settle between trying to make  
adjustments.  
When it's about right, leave it.

Temperature is important but it won't ruin the beer if you are a few  
degrees  
out, it just means you have to give it a bit longer. It is supposed to  
affect  
the taste slightly - warmer mashes leave more dextrins so sweeter beers,  
but  
I'll bet there aren't many who can honestly say they can tell.

[choppity chop]

> Should my sparge water be boiling when I start, TCJOHB says  
> 170, does it matter?

Hot (170-180) but don't bother boiling. It's not crucial but malt sugars  
dissolve better if the water is really hot. Boil up a few kettlefuls as  
you  
are sparging to keep it hot.

> I'm not worrying,

Definitely the right attitude! I'm sure you'll get the best beer you've ever made.

>

> -Charlie

> - - -

> /-Charles-Anderson-/ | caa@c2s.mn.org

> /-----/ | Com Squared Systems,voice (612) 452-9522

Desmond Mottram

d\_mottram@swindon.ingr.com

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Date: Tue, 30 Jun 92 00:05:36 PST  
From: doc@brewing.cts.com (Mitchell M. Evans)  
Subject: Freezer Conversion

Howdy folks!

I would like to convert an upright freezer into a cool place for my brew for ferment and age. I have looked for "conversion" kits in this area, and have found only one available. Unfortunately, it costs \$75. Does anyone out there in netland have a cheap (less than \$40) solution to my problem? If so, I'd love to hear from ya!

Mitch

=====  
===

doc@brewing.cts.com orcrash!brewing!docor???????

"I wonder sometimes, how long this trouble gonna last..."  
-- Stevie Ray Vaughan

=====  
===

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Date: Mon, 29 Jun 1992 21:45 EDT  
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>  
Subject: Lagering and priming

Hi,

I've been lagering two batches o' beer for about two months in Cornelius kegs at 32 degrees f. Its about time to bottle them (I dont have the equipment to keg 'em) and I need to kow about priming.

I made a culture from 2206 Bavarian Lager yeast. If I warm up the two batehs to 60 degrees before bottling, will there be enough active yeast so that i can just do the 3/4 cup of corn sugar thing? I'd rather not do another culture if I dont have to--but I will if necessary. Any thoughts?

Kieran O'Connor

oconnor@snycorva.bitnet

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Date: Tue, 30 Jun 92 13:34 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: White gloppy stuff

Ok, so what is all that white gloppy stuff that forms when the wort  
begins to boil? Did someone say that it's protein? And should I work  
to remove it (skim it off?). Inquiring minds want to know!

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Date: Tue, 30 Jun 1992 9:25:43 -0500 (CDT)  
From: ISENHOUR@LAMBIC.FNAL.GOV (John L. Isenhour)  
Subject: Hefe Weisen

Sam (sami@scic.intel.com) writes:

>I have brewed a couple of weissen beers and they were great. recently I  
was  
>reading Dave Miller's book and he mentioned a hefeweissen. What's the  
>difference?

The hefe part just means that there is yeast in the bottle, most likely  
you are  
already making it this way, unless you're filtering the brew. I usually  
buy  
these types of (import) beers because I feel that it travels better if it  
has  
some yeast in it.

Oh, and BOB JONES <BJONES@NOVAX.llnl.gov> writes:

>Does anyone know of a chemical that will cut the hop residue inside a  
>blowoff tube.

Since my blowoff tube never contacts the wort/beer (at least not the brew  
I  
drink), I just soak it in a real strong Tide tm detergent (no scent) and  
hot  
water and it comes right off, then I rinse it really well, then I clorox  
it.  
I used to use count-off,alconox, and micro brand cleaners but Tide works  
just  
as well and its cheaper too.

Hefty Weiss for all,

John - the HopDevil

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Date: Tue, 30 Jun 92 08:55:25 -0600  
From: copeland@calypso.atmos.colostate.edu (Jeff Copeland)  
Subject: Berkeley Brewpubs (and the greater Bay Area)

Here's a list I got from Rec.crafts.brewing on June 18 1992. Its more than just Berkeley, but a number are accesible via BART or other mass transit.

(kudos to Nick Cuccia [cuccia@mica.berkeley.edu](mailto:cuccia@mica.berkeley.edu) for the list)

Anchor Brewing Company  
1705 Mariposa Street  
San Francisco, CA 94107  
415 863 8350

The nation's first modern microbrewery, home of Anchor Steam, Liberty Ale, Anchor Porter, Anchor Wheat, seasonal Holiday beers, and Old Foghorn Barleywine. Tours on weekdays, by appointment.  
ACCESS BY MASS TRANSIT: BART Civic Center; catch MUNI 19 Polk south at Hyde/Eighth and Market; get off at Rhode Island and Mariposa; walk two blocks east.

Bison Brewery  
2598 Telegraph Avenue  
Berkeley, CA 94704  
510 841 7734

Originally opened by "Buffalo" Bill Owens, now run by Eric Freitag and Scott DeOca. Scott likes to experiment with herbs and flavorings in his beers; I remember an espresso stout that he made last year as being particularly interesting. Postmodern building with art by local artists. Sandwiches; salads; coffee drinks (This *\*is\** Telegraph Ave. in Berkeley, after all).  
ACCESS BY MASS TRANSIT: BART to Berkeley Station, transfer to AC Transit #40. Bus stops right in front of Bison.

Boulder Creek Brewing  
13040 Highway 9  
Boulder Creek, CA 95006  
408 338 7882

Beers include Tall Tale Pale Ale, Redwood Ale, and Lorenzo Logger Lager. Not far from Big Basin Redwoods State Park.  
ACCESS BY MASS TRANSIT: CalTrain Santa Cruz shuttle from San Jose BART station; get off at Santa Cruz transit center; transfer to Santa Cruz transit #35. Note: last shuttle from Santa Cruz leaves Santa Cruz at 8:50p.

Brewpub on the Green  
3350 Stevenson Blvd  
Fremont, CA 94538  
510 651 5510

Haven't been to this one. Menu by Narsai David, one of California's best-known cooks. "Buffalo" Bill Owens is a partner in this pub.  
ACCESS BY MASS TRANSIT: Fremont BART; roughly 3/4 mi. walk/cab ride from there.

Buffalo Bill's Brewpub  
1082 B Street  
Hayward, CA 94541  
510 886 9823

First brewpub to open in Bay Area since Prohibition. Also home of American Brewer Magazine. Nice amber ale, Yakima Cider on tap, and one of my favorite brewhouses--all recycled dairy equipment.

Also home of American Brewer magazine.

ACCESS BY MASS TRANSIT: BART to Hayward Station, walk three blocks east on B.

Dempsey's Ale House  
50 E. Washington St.  
Petaluma, CA 94952

ACCESS BY MASS TRANSIT: Golden Gate Transit from SF/San Rafael to Petaluma.

Golden Pacific Brewery  
5515 Doyle St.  
Emeryville, CA 94608  
510 547 8270

Produces draft and bottled beers for the Berkeley area. Arranged to contract brew Thousand Oaks products after TO ceased production.

ACCESS BY MASS TRANSIT: BART MacArthur Station; transfer to AC Transit #57 (Emeryville Marina direction).

Gordon Biersch #1  
640 Emerson  
Palo Alto, CA 94301  
415 323 7723

Specializes in German brews--their standards are Export, Maerzen, and Dunkle; weissbiers in summer and bocks in autumn. Mmmmm!

ACCESS BY MASS TRANSIT: CalTrain to Palo Alto Station, east on University to Emerson (2-3 blocks), south on Emerson.

Gordon Biersch #2  
33 E. San Fernando  
San Jose, CA 95113  
408 294 6785

See Gordon Biersch #1.

ACCESS BY MASS TRANSIT: SCRTD Light Rail-able.

Gordon Biersch #3  
2 Harrison St.  
San Francisco, CA

See Gordon Biersch #1. Opened last week of March 1992.

ACCESS BY MASS TRANSIT: BART to Embarcadero station, south along the Embarcadero for about 4-5 blocks; in the old Hills Brothers building.

Hogshead Brewery  
114 J Street  
Sacramento, CA 95814  
916 443 BREW

ACCESS BY MASS TRANSIT: Amtrak from Oakland, Berkeley, or Richmond station/stops to Sacramento.

Kelmer's Brewhouse  
458 B Street  
Santa Rosa, CA 95401  
707 544 4677

ACCESS BY MASS TRANSIT: Golden Gate Transit to downtown Santa Rosa.

Lind Brewing  
1933 Davis #177  
San Leandro, CA 94577  
510 562 0866

Microbrewer; Roger Lind is an alumnus of Triple Rock, Golden Gate (RIP),

and Devil Mountain (RIP) breweries. Local distribution; his ales (Drake's Gold and Drake's Amber) are especially nice.

ACCESS BY MASS TRANSIT: unknown.

Marin Brewing Company  
1809 Larkspur Landing Circle  
Larkspur, CA 94939  
415 461 4677

After Gordon Biersch, my favorite brewpub. Don't think they have a bad brew in the bunch (Marin Weisse, Mt. Tam Pale Ale, Albion Amber, Point Reyes Porter, Raspberry Trail Ale (Mt. Tam with raspberries--yum!), Old Dipsea Barleywine (smoooth; blows Old Foghorn Away), San Quentin Breakout Stout, Point Reyes Porter).  
ACCESS BY MASS TRANSIT: Across Sir Francis Drake from Golden Gate Ferry's Larkspur terminal.

Mendocino Brewing Company  
13351 Highway 101 S.  
Hopland, CA 95449  
707 744 1015

Every homebrewer must make the pilgrimage: not only is it the first legal brewpub since prohibition in California, but its original  
brewing

equipment came from the late New Albion Brewery (the first startup micro in the US). All of its beers--Pale Ale, Amber, Specialty Ale (Eye of the Hawk--nectar in a bottle), Stout, Christmas Porter--are excellent. Worth the trip from San Francisco.

ACCESS BY MASS TRANSIT: Greyhound from San Francisco.

Pacific Coast Brewing Company  
906 Washington  
Oakland, CA 94607  
415 836 BREW

Been a while since I've been there. Nice old Victorian-style bar, with downstairs brewery. Also serves microbrew from other makers.  
ACCESS BY MASS TRANSIT: BART Oakland, south on Broadway to Ninth Street, west on Ninth to Washington.

Rubicon Brewery  
2004 Capitol Avenue  
Sacramento, CA 95814  
916 448 7032

Phil Moeller was once an award-winning homebrewer. Now his brews win medals at GABF. His Amber Ale is particularly yummy.  
ACCESS BY MASS TRANSIT: Amtrak from Oakland, Berkeley, or Richmond stations/stops to Sacramento.

Hogshead Brewery  
114 J Street  
Sacramento, CA 95814  
916 443 BREW

ACCESS BY MASS TRANSIT: Amtrak from Oakland, Berkeley, or Richmond stations/stops to Sacramento.

San Francisco Brewing Company  
155 Columbus St.  
San Francisco, CA 94133  
415 434 3344

Great looking copper brewkettle, pretty good lager, mediocre amber. Pubfare.

ACCESS BY MASS TRANSIT: BART Montgomery, catch MUNI #30 at Market and Third, get off at Columbus, walk towards the Transamerica Pyramid  
until

you get to Pacific. Look for the kettle.

Seabright Brewery

519 Seabright Av.  
Santa Cruz, CA 95062  
ACCESS BY MASS TRANSIT: CalTrain shuttle from San Jose CalTrain station. Note: Last shuttle leaves Santa Cruz at 8:50p.

Santa Cruz Brewing/Front Street Pub  
516 Front Street  
Santa Cruz, CA 95060  
408 429 8838  
ACCESS BY MASS TRANSIT: CalTrain shuttle from San Jose CalTrain station.

Last shuttle to San Jose leaves at 8:50p.

Sudwerks Hubschbrau  
2001 Second Street  
Davis, CA 95616  
916 756 BREW  
This brewpub specializes in the best German-style brew in the Bay Area. Their wheat beer is my favorite next to Anchor's, and their pilsner and bock are the best in the Bay Area. Period.  
ACCESS BY MASS TRANSIT: Amtrak Capitol Special from Oakland, Berkeley, or Richmond stations/stops to Davis.

Tied House Cafe and Brewery #1  
954 Villa St.  
Mountain View, CA 94041  
415 965 BREW  
20 Bbl brewery. Pale Ale, Amber, Dark, Doppelweizen, and I believe a low-calorie amber. Good food.  
ACCESS BY MASS TRANSIT: CalTrain Mountain View. East on Castro, north on Villa.

Tied House Cafe and Brewery #2  
65 N. San Pedro  
San Jose, CA 95110  
408 295 2739  
ACCESS BY MASS TRANSIT: Unknown.

Tied House Cafe and Brewery #3  
#8 Pacific Marina  
Alameda, CA  
510 521 4321  
ACCESS BY MASS TRANSIT: BART Oakland 12th St. Station. Transfer to AC Transit #12; get off at Marina Village Parkway and Challenger. Walk towards the water and look for the signs.

Triple Rock Brewery  
1920 Shattuck Avenue  
Berkeley, CA 94704  
510 843 2739  
First Berkeley Brewpub. Pinnacle Pale Ale, Red Rock Ale (my fave), Black Rock Porter. Sandwiches/chili/nachos.  
ACCESS BY MASS TRANSIT: BART Berkeley station. North on Shattuck 4-5 blocks.

Twenty Tank Brewery  
316 11th Street  
San Francisco, CA 94103  
415 255 9455  
Third brewpub opened by owners of Triple Rock (#2 is Bigtime Brewery and Alehouse in Seattle). Mellow Flow Pale Ale, Hi Top Amber (dry), Kinnikinnick Amber (malty), Kinnikinnick Stout. Sandwiches/chili/nachos.



Date: Tue, 30 Jun 92 10:03:48 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: extraction rates / hefeweizen

> I use a one step infusion mash at 155 for 45 minutes.  
>  
> The starting gravity is 1.036 and finishing is 1.006. With 9 lb  
> of grain I think I should be getting around 1.040.

I've noticed that one-infusion mashes seem to take longer than using a protein rest, also. I believe the difference is just the time it takes for the grain to get thoroughly soaked in the mash water, which can be a good 10-20 minutes. With such mashes, I've also had much better luck enough adding hot water to bring the temp to 140-145, and then slowly raising it to the desired temp, rather than immediately raising the temp with water to the lower 150's. anyway, the iodine test should tell.

>I'd expect to get still more than that. I mash in three gallons, sparge  
>with three gallons, and with 9lb of grain usually get around 5.5 gallons  
at  
>1042. Based on what the books say I would say I have room for yet  
further  
>improvement.

$5.5 * 36 / 9 = 22 \text{ pts/lb}$

which is the lower end of the acceptable range for me. The only time I usually get more than 25 pts/lb is when I use wheat malt and get into 3 hr. sparges.

As for the rest of my technique, in summary, Corona grain mill, Zapap lauter tun with sparge bag, grind the grain the day before, I try to check ph, but I usually make dark beers and they stain the ph paper enough that it's practically useless, mash for 2 hrs, and my final extraction rates are based upon how much I got after I siphon the beer off the .25 - .75 gal of hot break.

Which brings up another question, why do my hydrometer readings go up after I let the hot break settle out? The stuff is heavier than the wort (it sinks)... what gives?

- -----

>I have brewed a couple of weissen beers and they were great. recently I was  
>reading Dave Miller's book and he mentioned a hefeweissen. What's the  
>difference? Does anyone have recipe that I can use? Neither Miller nor  
>Papazian have one listed that I could find.

"hefe" means yeast, and hefeweizen contains a significant amount of yeast in solution, whereas a krystallweizen does not, usually due to filtering. Most homebrews are considered a hefeweizen (unless the brewmaster has a filtering system). Most commercial hefeweizen have had (the brewing yeast possibly filtered out and) a non-flocculating strains added prior to bottling, which is especially necessary if the beer is pasteurized. Has anyone tried this, and what did you use for the non-flocculating yeast? Wyeast 3056 seems to flocculate more than I want; I would prefer more yeast in



my hefeweizen. (I guess I could just stir up the dead yeast on the  
bottom  
of the fermenter prior to bottling, and pour out all the sediment at  
serving time...)

bb

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Date: Tue, 30 Jun 92 11:28:58 -0400  
From: cestes@argos5.DNET.NASA.GOV (Chris Estes)  
Subject: Trade

Hi All...

If anyone in the Washington DC metro area is interested, I have two 5 gallon soda kegs, one of which I would like to trade for a 2.5 or 3 gallon version.

Any takers???

-Chris Estes-  
cestes@argos5.dnet.nasa.gov

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Date: Tue, 30 Jun 92 11:23:25 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Cleaning hop residue

Bob,

Run a long string or rope through the tube (use a weight or stream of water to help if necessary), tie a piece of cloth into the middle of the rope, (make sure that the cloth is big enough to make a tight fit in the tube), stand on one end of the rope, hold the other end up high in your hand and with the other hand move the tube up and down thus scrubbing the inside of the tube. You could use a bottle or carboy brush for this instead of the cloth. Cheaper than those brushes is taking apart a \_new\_ toilet brush, straighten the bristle-wire out and pull that through the tube.

Works on mine.

Carl

WISL,BM.

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Date: Tue, 30 Jun 92 09:20 PDT  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Oops - Counterflow Chiller

Sorry to all for the mixup. Thanks to all who pointed out my error.

Yes, I use a COUNTERFLOW chiller, and have made a diagram of how to construct one. The previous offer still stands.

BobK

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Date: Tue, 30 Jun 92 12:10:44 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Low yield

With 9 lbs of pale ale malt, I get a SG of 1.055.  
All my water is preboiled to remove chlorine.  
When I add the grains to 170 deg water, the temp drops to 153 deg.  
The pH is too low (4.7). I was adding CaCO<sub>3</sub>, but it had very  
little effect on pH and my mash wasnt completely converting.  
I then started adding 1 tsp gypsum to my mash and the effects  
were very noticable. I mash for 2 hours and even though the  
pH is too low, it converts completely.

As for grain bags, I dont use one. I keep my water level at  
least 2" above the grain bed. I dont see how a grain bag  
will help me. I take a full hour to sparge. Sparge water  
treated with lactic acid to pH 5.7. I have even had a SG of 1.057  
with 9 lbs of grain.

Darren

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Date: 30 Jun 92 10:45:00 -0700  
From: SHERRILL\_PAUL@Tandem.COM  
Subject: Paul's Peppered Pils

Hi All,

I thought I'd report on my pepper beer experiment that I queried you all about. Most recommendations leaned towards adding the pepper as late as possible in the process. Here's what I did.

Recipe (for 4 gallons)

6 lbs light liquid extract  
1.0 oz Hallertauer hops (~ 4.8 AAU) boiling 50 minutes  
1.0 oz hallertauer hops steep 15 minutes  
Wyeast Pilsen yeast (I don't have my notes with me can't remember number) Serrano chile added at bottling

Ferment at 50 degrees for 1 week. Then ferment at 45 degrees for 3 weeks. At bottling cut up serrano and add slices to each bottle.

What I did was cut up one chile and set aside 6 bottles for dry peppering. The rest of the batch was just bottled as is. I labeled my 6 bottles 1 to 6 and put a little more pepper in each beer.

Taste results: The non peppered beer is way malty but it has mellowed nicely after 3 weeks at 40 degrees. Dare I say it is not balanced. The peppered bottles are good. The ones with the least pepper (one thin slice 1/8 inch) don't have any pronounced heat but have an incredibly dry and abrupt finish. You wouldn't know it was pepper that added the strangeness. The ones that were more highly peppered (two 1/8 inch slices) begin to feel the heat. This seems to be the right amount to use to get the flavor and slight feel of the pepper with burning a hole in ye gut. The flavor only comes through in the finish and you can tell it's pepper. The last two bottles are waiting for our next homebrew meeting. Hopefully it'll have the good slowburn. By the way, the peppers did not seem to have any effect on the physical characteristics of the beer (head or color).

When I do this again I will go for the 1/4 inch slices in some sort of ale. In fact the IPA in primary could turn into India Peppered Ale. Also on the agenda for the future would be attempting a pepper tea at bottling. The problem with this is the extrapolation of the number of peppers to use and the pepper extraction rate when made into a tea.

Overall I really like this beer and I think that it could be a good subcategory for just about any beer style.

Now how can I figure the pepper extraction rate in IPUs (International Peppering Units) ?

paul  
sherrill\_paul@tandem.com

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Date: Tue, 30 Jun 92 14:41:36 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: Low yields

In HBD #913, Larry Barello writes

> Regardless of the dextrine maltose balance, the OG should be pretty  
> consistent.

In reply to Kinney Baughman's claim that a high mash tempreature in the mash might be responsible for a low yield. If my understanding of the workings of the enzymes is correct, then Larry is right. If Kinney is right, sould some kind soul please e-mail me (or the HBD) to explain why a higher proportion of dextrans lowers the SG? I have often mashed at temperatures higher that 150 for the purpose of getting higher fianl gravity and have never noticed a statistically significant ddecrease in yield.

Desmond Mottram elaborates on the issue of mash time (also first brought up by Kinney). Again, if this is a factor, I have to go back to drawing-board. It seems to me that once the starches have been glutenized and dissolved, the OG is essentially determined. What proportion of the dissolved material is fermentable sugar, unfermantable sugar and unconverted starch is abviously a matter of great concern, but is in no way reflected in the density of the solution.

IF THIS IS WRONG, PLEASE LET ME KNOW!

I have always believed that lower-than-expected yields come from grinding too coarsely, from sparging with too little water or from using different ingredients (e.g. US malt for a British recipe) than called for in the paradigm.

Cheers,  
Rob Bradley  
(bradley@adx.adelphi.edu)

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Date: Tue, 30 Jun 92 11:59:02 PDT  
From: millette@ohsu.EDU (Robert Millette)  
Subject: Re: Homebrew Digest #907 (June 22, 1992)

You are a selfish prig.

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Date: Tue, 30 Jun 92 15:27:02 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Young's and lupulophobia

While I don't disagree that if your info is accurate Young's hopping rates are quite low, you should still realize that there is an inverse and quite counter-intuitive relationship between hopping rates and batch size.

Because the wort quickly saturates with bittering acids in small batches (of which you could consider 5 gallons) it becomes necessary to add quite a bit more hops to achieve the desired bitterness than in larger batches.

This non-linear effect can be shown by doubling your batch size and exactly doubling your recipe. I think you will find that the bitterness of the beer actually undergoes a substantial increase, and that to preserve the recipe you'll have to cut back on the hops.

This being a non-linear effect I don't know a formula off hand. Perhaps George does and can provide us one on his return. I first became aware of this phenomena when attending a talk by Finn Knudsen of Coors who spoke at the AHA National Conference several years ago on scaling up recipes from 5 gallon test batches to a pilot brewery, to full production. The effect is deemed brewing to scale, and I expect many a homebrewer turned pro has encountered this.

All that said, the hopping rates quoted for Young's still seem truly low.

JaH

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Date: Tue, 30 Jun 92 12:26:12 -0700  
From: bsolmsted@ucdavis.edu (Bret Olmsted)  
Subject: Used Kegs

Hi-

I am interested in finding suppliers of used kegs and there prices. I am interested in putting together a list of suppliers and there prices and would appreciate people who are satisfied with their kegs to send me a letter telling me the place you bought it from and the price. Thanks in advance.

Bret Olmsted  
bsolmsted@ucdavis.edu

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Date: Tue, 30 Jun 92 12:11:45 PDT  
From: ithaca!amber!phoebe@uunet.UU.NET (Phoebe Couch)  
Subject: Mash and Hops

First I'd like to thank everyone out there for all the advice on the net, I didn't ask the questions but read the answers all the same. Thought I will tell y'all about my setup, I recently started doing all grain,  
and we have 2 setups:

- 1) Mash in the oven in a stainless pot  
sparge in 2 plastic bucket with holes in bottom of the inner bucket and spigot on outer bucket.
- 2) Mash in a 48 qt cooler with slotted copper pipes(15 ft) and faucet fitted to it. (The leftover copper tubing (~30ft) became a 2 layer wort chiller and it works fast too. )  
sparge in same.

I don't know if we were too impetuous and checked too often, but setup2 can't seem to keep a constant temp and we ended to having to reheat the grain a lot and ended up putting all the stuff in the oven. But either way it came out good, the mashing process took about 6 hours the first time (cooler) because of all the hassles and 4 hours the second time because it kept tasting sweeter everytime we checked on it.

IMpale ale was made with setup2 and was dry hopped with Saaz pellets(cos I like the smell, but can't buy it freash)  
The beer that came out was a lot clearer and smoother than extract brewing. I will highly recommend all-grain brewing, we had a BBQ outside while the enzymes were working, so that wait was no problem.  
IMpale ale was very tasty, but the hop flavour seemed to have become stronger as it developed in the bottle. It's like drinking malty flower juice.

Anyway I have a question about hops, I am growing cascades, williamette, nugget and Mt Hood in the backyard, the cascade is the only one with what ressembles flowers, but they are small bases with white spikes sticking out and not leafy like the stuff you buy. I am worried that I may have been sold a male plant instead of a female plant (if there is such a thing for Hops)  
Does anyone out there know?

P.

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Date: Tue, 30 Jun 92 16:36:11 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Brewpubs in Berzerkley (summary)

Such an inpouring of (conflicting) information! How will I ever digest it all!? How will I ever go all those places in one short afternoon!?

Lots of folks noted that the Golden Gate brewpub is gone. Several strongly recommended that I take the extra hours (2 each way!) to drive up to Hopland and visit the Mendocino Brewing Co. Seems impractible for this trip, unless I can reschedule my flight several hours earlier. Comments the pubs actually in Berkeley included:

Triple Rock:

You'll definitely want to visit [it].  
First Berkeley Brewpub.  
For sure!  
Popular close-to-campus hangout, but beware: they make lousy beer. Good, but staid... (same 3 house brews, no rotation)  
Great place to hoist a few, especially in summer, when it's not packed to the rafters with [students].  
Great beer and a great ambience.

Bison Brewing:

Likes to experiment with herbs and flavorings ... espresso stout last year... Postmodern building  
Popular close-to-campus hangout, but beware: they make lousy beer. Good, but artsy and experimental ...(sage pale ale)  
Still exists, but I have never figured out why. ... sour and unpleasant, though others like it.  
I dunno what kind of people you like to hang out with, ... maybe I should dye my hair black and look bored to fit in.  
The beer was baaaaaaaaaaaaaaaaaaaaaaaaaad ... underhopped, sweet and boring.

Thanks to all. Now I have to decide whether to try take extra time to go up to Mendocino Brewing Co, or maybe try to visit Anchor (will they take just one on a tour?)

=S

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Date: Tue, 30 Jun 1992 17:37:50 EDT  
From: bob@rsi.com (Bob Gorman)  
Subject: CAMRA & Beer Drinkers of America

Hi All,

I'm looking for North East based CAMRA type of organization.

Is anyone aware of a political organization primarily dedicated to the promotion of beer?

This could either be an extension of CAMRA or another organization, independent of any beer company.

I've recently become aware of The Beer Drinkers of America but I know very little about them. I have a gut feeling that this may be just an organization which is sponsored by BudMilLob but set up to appear as a grass roots organization. Does anybody know anything about them?

I ask all of these questions because there seems to a fair number of people at least in the Boston area who are interested in the politics of beer. I would like to find a way to get all of these people united into some form of organization.

So rather than trying to start up one on my own I thought it might be better to merge in with an existing organization, like CAMRA.

Does CAMRA have a North East affiliation?

Can somebody please enlighten me, or point me in the right direction?

Direct email responses would be preferred.

Thanks!

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

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Date: Tue, 30 Jun 92 19:00:13 EDT  
From: Dances with Workstations <buchman@marval.ENABLE.com>  
Subject: Long time in the primary

Greetings, fellow HBD'ers,

A friend of mine, who is a former brewer, has an interesting question which he asked me to pass on to someone who knows about home brewing:

>From: park@h2sun5.sph.jhu.edu "L. Park" 30-JUN-1992 14:37:28.07  
>To: buchman@marval.ENABLE.com

>  
> Hi Jim -

> I have been inspired to resume the fine art of brewing.  
>I have a quick question. I have a batch of beer which is  
>about 5 years old and still in a sealed primary fermentor.  
>I recently bottled a small sample of this brew with little  
>expectation of any live yeast. To my surprize, the stuff  
>is well carbonated. The flavor is about what I expected,  
>except that there is a bit of an edge of a funny flavor  
>present. My concern is that it is some alcohol congener,  
>perhaps propanol, or worse, methanol. Have you ever heard  
>of beer being kept so long? Or are you aware of the ability  
>of yeast to produce alcohols besides the friendly ethanol?

>  
> I have considered trying to get some of this information,  
>but I am not sure where to try. Is there a beer brewing  
>group out on the net? If so, have you ever consulted any  
>of the information out there? I look forward to hearing  
>from you. Thanks.

>  
> Larry

I'm giving him information on joining the digest, so expect a new Baltimore area subscriber soon.

As to his problem, my feeling is that he is probably okay. I'm not sure, but I think the beer he is talking about is a porter. It would be intriguing to see what this brew tasted like after a five year primary, if it were safe.

On the one hand,  
- alcohol acts as a preservative;  
- wines are commonly aged for years or decades;  
- Thomas Hardy ale is often aged for years, in the bottle; and  
- I've talked with other subscribers who regularly age their stouts for 18 months or more.

On the other hand,  
- this is in the carboy, not the bottle, and  
- it has been sitting in Larry's basement, but almost certainly has been subjected to fluctuating temperatures during that period.  
- it has had lots of opportunity to get infected.  
- my father's golden rule of spoiled seafood survival is "When in doubt, throw it out".

So what would you recommend? Is it possible that other, nastier alcohols have been produced during this time? Or should he bottle and drink it

with careless abandon if it shows no obvious signs of infection?

Thanks!

Jim Buchman

buchman@marval.enet.dec.com

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Date: Tue, 30 Jun 92 22:31 EST  
From: STAFINIAK@hermes.psycha.upenn.edu  
Subject: BEER ACROSS AMERICA

THERE HAS BEEN MENTION IN THE PAST OF A COMPANY THAT DELIVERS MONTHLY MI  
MICORBREWS - A BREW OF THE MONTH CLUB OF SORTS. i BELIEVE IT WAS CALLED  
BEER  
ACROSS AMERICA. CAN SOMEONE PROVIDE ME WITH AN ADDRESS/PHONE NUMBER?  
THANKS IN  
ADVANCE.  
PAUL

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Date: Tue, 30 Jun 92 20:16 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Ladybugs

Ladybugs are ruthless when it comes to consuming aphids. Ladybugs also prey upon a host of other pest insects as well. There are quite a number of mail order businesses that deal in ladybugs. They are sold (usually) by the 1/2 pint, pint and quart. 1/2 pints are around \$11 and full pints around \$15. Some businesses go the extra mile and ship the bugs with a piece of dry ice to slow the bugs metabolism and to help prevent mortalities. These businesses advertise in the back pages of most gardening magazines. Check your library's magazine rack if you like. If anyone has trouble finding sources for ladybugs, send me private email and I will dig up some catalogs for the info.

The only complaint about ladybugs is that most if not all eventually fly away. It has to do with mating and such. Your money literally flies away. Its kinda neat to watch. If there is food present for the ladybug, alot will hang around until the food (aphids, weevils, red spiders and the like) source is depleted.

A way to trick the ladybug into not immediately flying away is to give the insect a splash of 7-UP just prior to placing the bug on the plant. The water in the soda wets their wings, thus grounding the insect until the wings dry out. The mentality is ". . . can't fly so I might as well eat someting. . .". The reason for 7-UP and not water is because after the water evaporates, the sticky sugar thats left behind will further make the ladybugs wings inoperative. The sugar eventually will disappear and the ladybug will regain flight but hopefully by that time your aphids are history. This method of using 7-UP is not harmful to the ladybug. I seem to remember that California has organic farming laws or regulations or someting like that which also specifies this method.

chris campanelli

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End of HOMEBREW Digest #914, 07/01/92  
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Date: Tue, 30 Jun 92 22:03:21 EDT  
From: jdg@grex.ann-arbor.mi.us (Josh Grosse)  
Subject: Electrim Bin / sparge water

Charlie Anderson asks:

> ...I mashed for 90mins w/2.25 gals  
>in my electrim-bin, ... had a hell of a time getting the temp to stay  
constant  
>at 150...  
> ...is it really important to keep it exactly on target?

Yes, Charlie, it's VERY important. There are two solutions to your problem. 1) STIR. Every minute or two. 2) USE A GRAIN BAG. This will keep the grain off of your element so it doesn't burn, allows you to sparge right out of your mashing tun, and forces you to use more water, which would also help your temperature stability.

> .... Should my sparge water be boiling when I start, TCJOHB says  
>170, does it matter?

At 172 or higher, you may begin extracting tannins which can cause undesirable off flavors. I use 168. JS uses boiling water, though he has reported his grain-bed temperature ends up a lot lower than that.

Good luck!

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Josh Grossejdg@grex.ann-arbor.mi.us  
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Date: Tue, 30 Jun 92 23:32 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
**Subject: Lovibond needed**

Does anyone have a Lovibond rating for either Victory malt or  
unmalted wheat? Thanks in advance.

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Date: Wed, 1 Jul 92 7:51:07 EDT  
From: Jim Grady <jimg@hpwalq.wal.hp.com>  
Subject: Cleaning Blow-off tubes

Bob Jones asks about cleaning out blow-off tubes:

I use 'B-Brite' to clean mine. I get it from my homebrew supplier (generally Beer & Wine Hobby in Woburn, MA & sometimes Modern Brewer in Cambridge, MA). It's a sterilizer and cleanser (in probably the loosest senses of those terms) and works very well. It is kind of expensive so I use bleach when I just need to sterilize but B-Brite works great at cleaning out blow-off tubes, the neck of the carboy after blow-off & getting labels off a new batch of bottles. The label on the bag of B-Brite says to use 1 TBS/Gal but I usually use a little more than half that amount. I have never found it necessary to scrub the gunk out; just soak for a while and rinse.

- - -

Jim Grady | Trink was klar ist  
Internet: jimg@wal.hp.com | Lieb was wahr ist  
Phone: (617) 290-3409 | Merlin - Bier

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Date: Wed, 1 Jul 1992 9:44:32 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: hydrometer, methanol

Hydrometer readings will go up even while the heavier trub material is settling out because the wort is cooling. Cool wort has a higher SG than hot wort. Think of it as a syrup; cold syrup is thick, hot syrup is thin, and in a simple sense, that's what SG is a measure of, liquid thickness.

Now, once and for all, can someone definitively answer whether it is possible to produce truly "bad" alcohols (like methanol) in homebrew, in any way? I mean by "normal" fermentation, very hot or very cold fermentation, very long (like 5 years) fermentation, pasteurization, storage at very high temps, exposure to various frequencies of light, distillation, or any other strange thing we might do to our beer.

Russ

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Date:1 Jul 92 10:46:06 EDT  
From: "Robert Haddad" <RHADDAD@bss1.umd.edu>  
Subject: Chas. Anderson's first All-Grain

I particularly enjoyed Charles Anderson's account of his bold move into all-grain brews, as well as Desmond Mottram's reply.

I have been brewing for a couple of years but have yet to make the move into all-grain. Perhaps the time has come...

Charles, keep us apprised of the result of the brew. Also, could you describe any further monetary investments (above and beyond the equipment necessary for extract brew) for such items as wort chiller and the like?

Thanks a lot

Robert Haddad  
rhaddad@bss1.umd.edu

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Date: Wed, 1 Jul 92 08:28:37 PDT  
From: "JOHN MYERS, INTEL FM3-35, (916)351-5514" <JMYERS@T1ACC1.intel.com>

**Subject: 7 Gallon Carboys**

In response to Matt Titus' request for information on 7 gallon carboys - They are available at:

"THE BREWMEISTER"  
303 Riley Street  
Folsom, CA 95630

The cost is \$20.00. I'm not sure if they're shipping yet? This brew supply store just opened within the last month. The number is (916)985-7299 if you want to call first. Rumors have it - Johnny Cash shops there.

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Date: Wed, 1 Jul 1992 12:58:48 -0400  
From: Nick Zentena <zen%hophead@canrem.com>  
Subject: Leaking cooler

Hi,

I decided to replace the drain on my cooler with a drum tap. Well it leaks. Not alot but more then I willing to accept. I've heard mention of using silicone caulking to seal the hole. Is this stuff safe at mash temps/PH? Is anything better?  
Thanks  
Nick

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I drink Beer I don't collect cute bottles!  
zen%hophead@canrem.com

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Date: Wed, 1 Jul 92 11:09:48 PDT  
From: Bob Devine 01-Jul-1992 1102 <devine@cookie.enet.dec.com>  
Subject: IPU

Paul Sherrill asks:

> Now how can I figure the pepper extraction rate in IPU (International  
> Peppering Units) ?

If you are concerned with the "heat" of the peppers, there is an accepted scale called the Scoville level. It assigns a numeric value to each variety of pepper, going from a value of 1 for a green pepper to tens of thousands or higher for very hot peppers. I remember that the scotch bonnet and haberno are over 100,000!

Just like hops, you should be able to mix different strains of peppers to give the desired flavor + heat. That is, use a pepper with more of the vegetative flavor to combine with a high heat pepper.

Bob Devine

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Date: Wed, 1 Jul 92 17:34:56 EDT  
From: pdk@pyrnj.nj.pyramid.com (Paul Kramer)  
Subject: Some thoughts on Hot peppers and beer

With regards to Paul Sherrill's article on pepper beer, I submit the following tangential musings:

> When I do this again I will go for the 1/4 inch slices in some sort of  
> ale. In fact the IPA in primary could turn into India Peppered Ale.  
> Also on the agenda for the future would be attempting a pepper tea at  
> bottling. The problem with this is the extrapolation of the number of  
> peppers to use and the pepper extraction rate when made into a tea.  
>  
> Now how can I figure the pepper extraction rate in IPU's (International  
> Peppering Units) ?

As a devotee of fine beer & an enthusiastic pepper eater, I am pleased to hear how well Paul Sherrill's pepper beers are coming out. His comment about IPU(International Peppering Units), whether jesting or not, is a reality. The Scoville Heat Unit has been around for years as a measure of the amount of Capsaicin in a pepper. Because the quantity required for taste perception was almost immeasurable, the scale originally relied on human taste testing, but now through the wonders of "High-performance Liquid Chromatography" a much more accurate method is available to assay this chemical. The Scoville scale runs from 0(Bell pepper land) to 15,000,000, which is pure Capsaicin.

The peppers themselves have different ranges of heat going up to almost 300,000 Scovilles for the hottest Habaneros. At 1 part per million, the warmth of pepper is perceptible on the palate. At 1 part per 100,000, there should be an obvious burning. Now the extraction would not be 100% on any given pepper, but I would think that a little testing with a couple of varieties of peppers could produce some rule of thumb, given the original Scoville heat rating and its potential effect on ones tongue.

Since individual peppers vary in heat(within a range for their type), & different parts of a pepper also vary greatly in their heat potential, special preparation is necessary for controlled testing. The area around the seeds is the source of the Capsaicin, therefore making a pulp of one or better yet several peppers, and then using a portion of that to flavour the beer would have more predictable results than using strips from a single pepper. Another and possibly better method would be to use a packaged, ground red pepper, such as Cayenne or Paprika. These are made in larger quantities, and would be more uniform in heat from sample to sample within a single brand. This ground pepper could be made into a tea.

Since Capsacin has been used as an emetic, it is conceivable that it is available in solution from a pharmacist. If this is true, one could have excellent control of the dosage per bottle or keg.(Remember, the burn is not a taste perception, it's teh pain receptors in your mouth which get stimulated. And Capsaicin has no flavour on its own.)

Although I have never done any of the above, I have the greatest confidence in the skills of the HBD audience, and offer myself as a taster wherever & whenever convenient.

As an aside, I think that when I go home I'll put a measured splash of a hot sauce, which has few adjuncts, into a beer to see what it tastes like. Since the peppering could be accomplished after the brew is cooled off, it may not matter when it goes into the beer.

cheers,  
paul davis kramer

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End of HOMEBREW Digest #915, 07/02/92  
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Date: Thu, 2 Jul 1992 06:36 EST  
From: Russell Owen <OWEN@VAXE.NIEHS.NIH.GOV>  
Subject: hops

Where can I get good hops cuttings for cultivation?  
I once mail ordered some from a produce and ornamentals catalog,  
but they were frail and of unknown variety.  
Send replys directly to me and I will summarize them and post  
them.  
Thanks in advance.  
OWEN@NIEHS.BITNET

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Date: Thu, 2 Jul 92 11:42:17 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Poisonous brews

Russ asked about the above topic.

My understanding is that methanol (so-called wood alcohol) can be produced by the fermentation of cellulose, ie, plant fibre. I believe it requires special micro-organisms. I've read of some third world illicit distillers who have poisoned people by allowing a must containing sugar cane fibre to ferment spontaneously.

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Date: Thu, 2 Jul 92 8:32:31 EDT  
From: Pierre.Jelenc@cunxf.cc.columbia.edu  
Subject: Hefe-Weizen yeast

in HBD # 914 Brian Bliss asks about a source of yeast for Hefe-Weizen.

I have just successfully cultured yeast from a bottle of Paulaner Hefe-Weizen. However I still do not know whether this is the brewing yeast as well.

Pierre

Pierre Jelenc     pcjl@cunxf.cc.columbia.edu  
Columbia University, New York

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Date: Thu, 2 Jul 92 10:19:39 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: B-Brite (Cleaning Blow-off tubes)

So what's in B-Brite, anyway? I assume it's got TSP, but what else?  
Enquiring minds want to know.

=S

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Date: Thu, 2 Jul 92 08:21:51 MST  
From: dwatson@as.arizona.edu (Dan Watson)  
Subject: kegs

Fellow Brewophiles,

A while back, I asked about soft drink kegs and have recieved lots of info since. This probably falls into the realm of FAQs, but I thought a summary might help beginners like myself.

My original question was about the relative merits of pin-lock versus ball-lock. There was no consensus on this. I now have both, and see no particular advantage of one or the other. The pin-lock is mechanically simpler, but not by much. One writer speculated that one type was used by Coke, and one by Pepsico. This is apparently not the case. I have kegs marked Coke with both. A Coke truck driver (excuse me, a sales associate) told me that ball-locks were the old standard, and that everyone had changed to pin-locks. Because the buggers are nearly indestructable, the attrition rate was slow. He also told me that pin-locks were on the way out too, and that the industry was going to a "post-carbonation system" which uses a bag-in-a-box syrup. This is probably good news for us, since there will be a steady supply of used kegs for the next few years at least.

People generically refer to these kegs as Cornelius, (the largest manufacturer), but many that I've seen are made by Firestone. They appear to be very similar, and the top plates and hardware are interchangeable on the ones I have. There are several variations of pressure relief valves on the top plates, I like the ones that can be bled easily by hand. (I have one with a litle ring you pull, and another with a lever.)

The best price that I found on a keggng system was from St. Patricks of Texas, where I bought my CO2 tank, one keg, two-gauge regulator, hoses, tee, two pin-lock air-in fittings, two beer-out fittings, and two faucets for something less than \$180. I had one keg that was found under the University football stadium, dented but apparently OK. After a recent post about buying them at a scrap yard, I checked my local scrap purveyor and found two more in perfect shape. I bought both for scrap Stainless price of \$0.80/lb. or about \$13.00 for both. Now I'm really stoked, and am going to build up an inventory!

At the moment I have three of the four full of liquid delight, and am looking for a larger fridge! I also bought a "stem" from St. Pats, and put it through the fridge door. I found a fine tap faucet for four bucks at a used restaraunt supply place, and now keep the "common" beer (brown ale usually, or bitter) easily accessable. The "specialty" beers you have to open the fridge door for. I plumbed the CO2 line through the top of the fridge, and keep the tank up there beside the cheap temperature controller which was bought from Johnstone Controls (sorry, I don't have the model # handy, but they have several applicable ones from \$29.00 on up to \$50 or so, I had this one on hand from an old project.) I just wired a duplex recepticle to the controller, and plugged the fridge into it... seems to work OK. Mine controls to +/- 5 degrees or so.

About the plastic "roto-kegs". I bought one of the spherical ones cause I thought it would be cheaper (@~\$50), but have not been happy with it. None of the seals sealed well, and I had to take the thing apart and replace the o-rings, and coat all the threads with vasilene

before it stopped sucking up "sparkets" right and left. I also found it difficult to clean and sanitise properly. The biggest problem though, is it's shape! it takes up lots of room in the fridge, where the SS kegs use only a 9 in. round fotprint. I will keep it around to use for parties (sigh... live and (\$) learn.)

I want to thank all of you for the ongoing stream of good information. I may never cap a bottle again! :-)

Dan Watson  
Sr. Research Specialist  
Steward Observatory Mirror Lab  
dwatson@as.arizona.edu

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Date: Thu, 2 Jul 92 11:09:26 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: hot sparge / hydrometer / silicone

>> Should my sparge water be boiling when I start, TCJOHB says  
>> 170, does it matter?  
>  
>Hot (170-180) but don't bother boiling. It's not crucial but malt sugars  
>dissolve better if the water is really hot. Boil up a few kettlefuls as  
you  
>are sparging to keep it hot.

You can tell if you got the sparge too hot by the little chunks of  
coagulated protein in your sparge which don't filter out very well.

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2 days ago I wrote:

>Which brings up another question, why do my hydrometer readings  
>go up after I let the hot break settle out? The stuff is heavier  
>than the wort (it sinks)... what gives?

An more than one person responded:

>Hydrometer readings will go up even while the heavier trub material  
>is settling out because the wort is cooling. Cool wort has a higher  
>SG than hot wort. Think of it as a syrup; cold syrup is thick, hot  
>syrup is thin, and in a simple sense, that's what SG is a measure of,  
>liquid thickness.

To clarify: My hydrometer readings go up when the hot break settles  
out, even after I adjust for temperature.

As for SG being a measure of thickness: Go stick a tablespoon or  
two of starch in a hydrometer flask full of water. You will wind  
up with a thick gooeey mess, but the SG is quite low.

- - - - -

>I decided to replace the drain on my cooler with a  
>drum tap. Well it leaks. Not alot but more then I  
>willing to accept. I've heard mention of using  
>silcone caulking to seal the hole. Is this stuff  
>safe at mash temps/PH? Is anything better?

All the variations of silicone RTV they sell in automotive stores  
are rated to temps between 350 and 700 F, and the caulking isn't  
that much different. They will not dissolve in oil or most harsh  
cleaners (gasoline aside). If you're worried about ingesting any of  
the stuff (If it does dissolve, it comes off in chunks which wouldn't  
make it through the sparge), I suggest you try using bubble gum.

- - - - -

>Hefty Weiss for all

I bottled a (hefeweizen) batch last night at 1.061 OG, 1.027 FG.  
That should qualify :-)

bb

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Date: Thu, 2 Jul 92 11:21 CDT  
From: korz@iepubj.att.com  
Subject: Methanol

I asked a Chemist friend is there any chance of making Methanol when making beer. My concern was that methanol is also called "wood alcohol" and that I was planning to brew (another pseudo-lambic) in an oak cask. He also happens to be a brewer, so he's familiar with yeast and their products, so I think this should be pretty credible. He said that a small amount of methanol may be produced, but in such a small quantity that we needn't worry about it. Distillation concentrates the alcohols and each has its boiling point. If you don't know what you are doing, you can bring methanol concentrations up to where they can harm you. I, personally, cannot see any way that aging, pasteurization, or light can create more higher alcohols. I believe (speculate, actually) that higher fermentation temperatures can increase the production of higher alcohols. Another variable in my fusel alcohol test which I keep putting off.  
Al.

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Date: Thu, 2 Jul 92 10:46:45 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Liquid properties

Russ Gelinas writes:

> Hydrometer readings will go up even while the heavier trub material  
>is settling out because the wort is cooling. Cool wort has a higher  
>SG than hot wort. Think of it as a syrup; cold syrup is thick, hot  
>syrup is thin, and in a simple sense, that's what SG is a measure of,  
>liquid thickness.

I hate to nitpick, but SG is *\*not\** like liquid thickness. Specific Gravity is like liquid *\*density\**. Viscosity is like liquid thickness. For example, think about malt extract in a can: at room temperature, it's very thick (viscous) so you heat it up in the can to make it thinner (less viscous). Heating also has an effect on the density, usually decreasing it. The malt extract may have a slightly different density at the higher temperature, but it will have a very different viscosity.

The difference between density and viscosity can be seen by comparing mercury (aka liquid silver) and maple syrup. Which is the most dense at room temperature? Mercury has an SG of about 13.5, where maple syrup would be about 2 or 3 at the most, so mercury is by far the most dense. Which is most viscous at room temperature? Mercury has a viscosity which is similar to water, but maple syrup is much more viscous. This is one case which shows that density and viscosity are definitely not the same thing.

Mike Hall  
Thermal Hydraulic Nut  
and avid beer drinker

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Date: Thu, 2 Jul 92 13:09:48 edt  
From: michael@frank.polymer.uakron.edu (Micheal Yandrasits)  
Subject: re: methanol

In response to Russ Gelinias' question about methanol and other "bad" alcohols. I'm not sure about the overall possibility of producing any signifiacan quantities of fusel ("bad" alcohols) from normal (or abnormal) fermentation but I suspect its very very low.

One thing I do know is that "wood alcohol" or methanol is not the result of fermentation of any kind. The term originates from the fact that methanol is one of the products derived from the destructive distillation of wood. Basically they would heat wood to very high temperatures and condense and collect the vapors, mostly water, and small quanties of organic solvents (I think this included acetone and formaldehyde and all sorts of things). These liquids were then seperated from each other. As I recall only about 3% was actually methanol.

Relax

Mike

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Date: Thu, 2 Jul 92 10:43:59 PDT  
From: davep@cirrus.com (David Pike)  
Subject: Silicon used as caulking

Nick Zeneta asked if silicon is usable at mash temp/PH.

I do know that silicon is used and sold as engine gasket material  
(usually  
in a spray form) and is good to 400 or 500 degrees F. About the PH, I  
don't know...

Cheers,

Dave Pike

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Date: Thu, 2 Jul 1992 14:05:02 -0400 (EDT)  
From: NCDSTEST@NSSDCA.GSFC.NASA.GOV  
Subject: Wyeast viability, O2 and cultures (Jim Busch)

With summer here again (90+ degrees in DC) I have to wonder about the viability of the packaged Wyeast after shipping. From what I have learned, yeast stored without food depletes its glycogen stores. This delays the synthesis of sterols in the respiration phase, leading to longer lag times. Now, maybe this isnt a problem since I'm sure most of the HBDers make a 1 litre starter, and maybe this obviates the respiration problem, but what about the overall health of the yeast that is being grown? Wouldnt there be more mutants/autolized cells?

I am currently using cultured yeast from The Yeast Culture Kit Co, and my one litre starter has about a 3-4 hour lag time (or less). With brewers yeast off a Unitank, I get a 2 hour (or less) lag time. Any comments on lag times from Wyeast starters, and do they change with the season?

I dont inject oxygen yet. I intend to get a bottle from the hardware store and a stone from the fish store for next batch. I have been told that bottled O2 cannot support contaminants due to the high pressure exploding the cell walls. Any comments?

Another interesting thing I wanted to note is that various people are obtaining cultures of yeast directly from draft samples of beer in Europe. Using a 1.5 ml mini-tube of solid UV sterilized wort, the yeast is transported back to the states and plated. (If anyone would like to share any harder to find strains of yeast I would be very interested in hearing from you).

As always, if anyone wants info on Dr. Schillers yeast company, email me and I will hook you up. I am in no way affiliated with this effort other than a satisfied customer and brewing friend.

Jim Busch  
ncdstest@nssdca.gsfc.nasa.gov

"DE HOPPEDUIVEL DRINKT MET ZWIER 'T GEZONDE BLOND HOPPEBIER!"

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Date: Thu, 02 Jul 92 14:28:05 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Re: lactic acid treatment of sparge water

On Wed, 1 Jul 92 10:31:03 -0600 you said:

>  
>Hello-  
>  
>could you please expound upon your lactic acid treatment of  
>your sparge water? Is it similiar to Miller's treatment?  
>Specifically, how much lactic acid do you add, what is the  
>initial percentage of your lactic acid, and, most importantly,  
>where do you get food grade lactic acid?  
>  
>Thanks,  
>Jon Binkley

Yes, it is Miller's treatment. I use food grade lactic acid to get my sparge water down to the proper pH. I got my lactic acid at Greater Fermentations of Santa Rosa. I forget what percentage the acid is. It is strong stuff!!!! I doesnt take much to do the job. What I do is mixed 1/2 tsp of lactic acid in 1 Cup of preboiled water. Usually 4-5 tablespoons of this mixture will get my pH down to 5.7. This is for 5 gallons of sparge water. When I first got the acid, I ignorantly added 1/2 tsp directly to the sparge water. It brought the pH down to 3.2! So dont make that mistake. Start with a very small amount and work your way up.

Darren

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Date: Thu, 02 Jul 92 16:52:16 EDT  
From: "James W. Reese" <R505040@UNIVSCVM.CSD.SCAROLINA.EDU>  
Subject: BMW/Munich Beers/South Carolina

I am an economics professor at the University of South Carolina, Spartanburg (USCS). My university is located about 30 kilometers from the proposed BMW automobile plant site.

I would like to contact by e-mail Munich breweries or beer experts for participation in the various Oktoberfests in the Spartanburg area this fall. There are many German textile related companies in the area already, and one can choose from several festivals at that time.

Can anyone supply any relevant Munich e-mail addresses? Thank you in advance for your assistance.

James W. Reese, Ph.D.  
Associate Professor of Economics  
University of South Carolina, Spartanburg

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Date: Thu, 2 Jul 92 13:12:18 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: Oregon Brewer's Festival

I'll be at the festival on Saturday, July 18th and I'm wondering if any other digesters will be there. If you will be and if you're interested in connecting up, send me some email.

Cheers,  
John

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Date: Thu, 2 Jul 92 15:35:53 PDT  
From: Pat Lasswell <patl@microsoft.com>  
Subject: Re: Long time in the primary

Back when I was a wee lad, my dad would brew beer in a big 15 gallon crock. He had used nothing but ordinary bakers yeast, home-made malt, and home-grown hops. When I began to brew my own beer after I graduated from college, I took the time to sample some of his beer, which had been in 32 ounce Coke bottles in the dark of an uninsulated shed. The result was a light-bodied barley-wine, that after nearly two decades in the bottle, had a dry malty finish. Some bottles were infected with lactic acid bacteria, but the ones that were clean were mellow and smooth, almost no trace of hops. All of the bottles had a heavy sediment of yeast, which seemed to have survived a wide range of temperatures without autolysis: the temperature in the shed would go from freezing in the winter (occasionally with exploded coke cans) to eighty degrees or above during the hotter summers. It is true that this is not the same as sitting in the primary upon a heavy layer of trub and old yeast; however, it does demonstrate that beer can have a surprising longevity. Therefore, I would say, "If it tastes fine, then it's probably harmless." My dad's old stuff hasn't hurt me any. (I think :-)

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End of HOMEBREW Digest #916, 07/03/92  
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Date: 3 Jul 92 10:29:00 EST  
From: "CMD 2NDLT ALBERT W. TAYLOR " <S94TAYLOR@usuhsb.ucc.usuhs.nnmc.navy.mil>  
Subject: RE: B-Brite

B-Brite is mostly Sodium Carbonate. It may interest some to know that automatic dishwashing powder is also mostly sodium carbonate, as well as a chlorine additive, which should help sterilizing whatever you are cleaning.

Another bonus is that a big, 5.5 pound box can be had for about \$5. I'm not sure, but I think this is a lot cheaper than the same stuff packaged as

B-Brite.

Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, Maryland

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Date: Fri, 03 Jul 92 09:45:23 -0500

From: popowich@ssc.wisc.edu

Subject: root beer

I am looking for a good root beer recipe. I can buy extracts at my local homebrew store, but the extracts have a lot of crap in them and after being offered a taste-test, I definitely would prefer not to resort to using them.

Does anyone have a great recipe from scratch? Or nearly from scratch? Or can someone point me to a book that has one?

Thanks,

- ----- Daniel Popowich ----- Social Science Computing Cooperative -  
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(608) 262-9830 University of Wisconsin - Madison

popowich@ssc.wisc.edu 1180 Observatory Drive

popowich@wiscssc.bitnet Madison, WI 53706

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Date: 3 July 1992 11:08:03 CDT  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: Silicone Rubber Caulking in Mash Tun

I'm about to use it, but I am going to be sure to find the variety which claims to be OK for aquarium use. I believe other types will emit trace amounts of solvents. I figure if it's formulated not to kill tropical fish, it won't do me in either. "Aquarium Seal" is likely to be slightly more costly than other types of silicone rubber caulking.

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Date: Fri, 3 Jul 92 10:35:33 -0700  
From: eurquhar@sfu.ca  
Subject: cats meow 2

Would you please  
send cat2.uuz from recipe-book  
Thank you

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Date: Fri, 3 Jul 92 15:56:52 -0300  
From: pgsjay@atlas.cs.upei.ca (Scott Jay)  
Subject: rolled oats

In issue 910 Larry Barrello was replying to Chris Estes re. Pearled Barley.  
Larry mentioned the use of rolled oats and barley. I tried mailing to Larry directly but could not get anything through.

My question is this. Are these regular, grocery store, rolled oats? How much and when would you add these? Do they add to head retention? Are Beta-glucans harmful?

I am:

```
//////// // //  
    // // //Scott Jay  
    ////////// ////////////// ////////// pgsjay@atlas.cs.upei.ca  
    // // // // //  
    // // // // // Forestry Association  
    // // //////////////of Brewers
```

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Date: Fri, 3 Jul 92 19:18:10 PDT  
From: pbhya!mndavis@ns.PacBell.COM  
Subject: rolled oats

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Date: Fri, 3 Jul 92 19:21:16 PDT  
From: pbhya!mndavis@ns.PacBell.COM  
Subject: rolled oats  
Greetings brewsters,

Sitting somewhere amongst my brewing supplies is a 5 gal carboy. Upon further inspection one will find that it contains a full load of some crystal clear mead (yummy!). A little research will show that it was actually brewed about 2 years ago, and after a couple weeks of primary fermentation, the mead was racked to the secondary where it still sits today. But this is not a history lesson...

Here's the problem - due to a combination of the bottling blues and negligence, this batch has been left sitting for these past 2 years, and on more than one occasion, I had noted that the water level inside the airlock had run critically low - as in empty! Of course I immediately refilled it and followed with a quick ritual anti-infectionary dance/chant

session and prayed for the best. Alas, I have asked too much of the gods.

..

floating obnoxiously on the surface of my unfortunate mead is a layer of (for lack of a more poetic term) SCUM. A quick nasal scan shows that nothing smells afoul however. Since this mead was made with 7.5 lbs of honey for a five gallon batch, and was "safely" fermented in the primary at least, with champagne yeast, I'm assuming that there is a healthy dose of alcohol present to protect it. I also know from experience, that two years in the life of mead is equivalent to the adolescent stage, so its nowhere near its expiration date.

What I'm looking for are possible suggestions as to what that SCUM is, and any ideas on how to go about bottling this. It appears that whatever is currently living off my mead can only due so at the surface, so I've had thoughts of ever so gently siphoning the mead from the bottom, and at first sign of SCUM in the proximity of the siphon head, shutting it down and using the remains to appease the great spirit of the garbage disposal.

Thanks in advance for any suggestions.

Mark

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Date: Sat, 4 Jul 92 13:36:36 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Dave Miller's New Book

At the local homebrew shop, The Cellar in Seattle, I came across several copies of Miller's new book, "Brewing the World's Great Beers".

A quick glance seemed to show the PRACTICAL nature of the material. There are MANY recipes along with the gradual transition from extract to grain brewing. Interesting, I just might have to buy a copy if I can't borrow it from someone who has already bought it :)

Has anyone else bought/read the book?

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Date: Sun, 5 Jul 1992 15:00:54 -0400  
From: Nick Zentena <zen%hophead@canrem.com>  
Subject: Silcone again

Hi,  
So I guess the general concensus is that Silcone is  
1) Reasonably inert chemically  
2) Won't kill me?  
Thanks

\*\*\*\*\*  
\*\*\*\*\*

I drink Beer I don't collect cute bottles!  
zen%hophead@canrem.com

\*\*\*\*\*  
\*\*\*\*\*

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Date: Sun, 5 Jul 92 17:08:47 -0400  
From: parsonsl@husc.harvard.edu  
Subject: Silcone again

Persons of discriminating taste,

I've been reading this magazine for almost two years now, without contributing any words of my own. I have controlled myself, because all I really have to offer are some recipes, and everyone always has enough recipes already. But I can't resist contributing these two.

The first, in response to the recent popularity of Weis beer, is a recipe of my own. It is not as heavy as the German varieties, and does not have the clove-like taste: instead, I made it in pursuit of the taste of Grant's Weis Beer, which is much paler, and lighter of body; with a hoppier aroma; and drier, but not bitter, to the taste.

Hefeweizen, for 5 gal:

5# wheat  
3# 6 row lager  
1 oz Tettnang (45 min before end of boil - alpha 4.7%)  
1/2 oz Saaz (25 min - 3.8% alpha)  
1/2 oz Saaz (10 min - 3.8% alpha)  
Wyeast 1056 ("American Ale")

Mash in 11 qts and protein rest 30 min @ 130 F  
Starch conversion 90 min @ 149 F  
Mash out and sparge 1 hr. @ 168 F  
Boil 1 hr., adding hops as specified above.

Starting Gravity 1.042 @ 72 F

While I'm at it, I also want to offer this recipe. It is time to start thinking about this Winter's beer, so here is a Scotch ale recipe which yields, I think, superb beer.

for 5 gal.

9# pale ale  
1# crystal  
1# Munich  
1/2# chocolate  
1/2 oz. Bullion (60 min - 9% alpha)  
2 oz. Fuggles (30 min - 4.5% alpha)  
3/4 oz. Golding (10 min - 4.9% alpha)  
1 tsp. Irish moss (30 min)  
Whitbread or Wyeast 1007 ("German Ale")

Heat 14 qts for 140 F strike heat  
Mash in, starch conversion 1 1/2 hr. @ 154 F  
Mash out and sparge with 5 gal. @ 168 F  
Boill 1/2 hr., adding hops and Irish moss as scheduled above.

Starting Gravity 1.055 @ 72 F

I am very fond of both these styles, and should be pleased if anyone would offer his own recipes. So much for my 15 minutes of fame. Thanks.

P.S. nec parce cades tibi destinatis

Jed Parsons : Harpsichordist, Classicist, Homebrewer

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Date: Sun, 5 Jul 92 22:48 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Book Review: Belgian Ale by Pierre Rajotte

Review: Belgian Ale by Pierre Rajotte

Copies of the Association of Brewers' newest publication, Belgian Ale by Pierre Rajotte, are now available. Despite it's defects (most of them editorial) this will undoubtedly be the bible of Belgian-style brewing for some time to come. Anyone interested in brewing Belgian beers must read it.

While it's a matter of (well founded) opinion that the Belgians are the world's best brewers, the specifics of Belgian-style brewing will come as quite a shock to many: these include obligatory use of large quantities of sugar, high-temperature fermentations (up to and over 85 degrees fahrenheit), microscopic hopping rates (take *that\**, hopheads!), and deliberate production of sour and high-ester beers.

The book's strength lies in Rajotte's clear explanations of the ways these can be used to generate great beers, and he does so with an eye to the practical needs of brewers at all levels.

Rajotte himself is a Canadian, with a degree in mechanical engineering. He help found Montreal's first brewpub, and is a regular contributor to zymurgy. Chapter 1 of this book provides an historical overview of Belgian brewing and its traditions. The Belgians continue to use many procedures and ingredients that were long ago abandoned by more "progressive" brewers, yet produce the world's most stunning array of beer types and flavors. Rajotte doesn't lay his cards on the table, but obviously thinks this is not a coincidence. He also emphasizes, however, that even in a within a conservative atmosphere Belgian brewers have a continued tradition of innovation and experimentation. Despite centuries of brewing, most Belgian beers on the current market are relatively new; even their distinguished Trappist brews were only developed in the early part of this century. Chapter 2 profiles the various Belgian ale styles.

This includes statistical information on gravity, color, IBU, and more, but also emphasizes that style isn't all that important; as Rajotte says, "People who like to categorize everything in an orderly manner will not feel secure in the way Belgian beers are classified." Even so, his classification system is more practical and realistic than Michael Jackson's, and better fits the categories controlled by Belgian law. In all, the discussion covers trappist and abbey beers, special beers, ales and saisons, white beers, and oud bruins (tart brown beers such as Liefmann's Goudenband).

Chapter three concerns the materials and equipment and materials used in Belgian brewing, providing detailed information on malt selection and use (almost no use of colored or specialty varieties), sugar types, hops (noble types mostly, and in minute quantities), and equipment for boiling, cooling, and fermenting.

Chapter 4 continues with an overview of the various Belgian brewing processes, beginning with a description of a joint brewing project between Rajotte and Pierre Gobron,

master brewer of La Brasserie D'Achouff. There's excellent information here, but the book's sloppy editing makes it impossible to tell which quotes are Rajotte's and which are Gobron's.

This chapter also includes a section on bottle conditioning, in which Rajotte explains why the homebrewing version (add more sugar) won't work with high-gravity Belgian-style beers. The Belgians add sugar too, but also extra yeast to replace the yeast cells worn out during high-gravity primary and secondary fermentation. Unfortunately, this technique has some dangerous implications for the inexperienced, as differences in attenuation between the two yeasts might lead to unpleasant CO2 pressure levels. It's possible that anyone who gets into this technique will risk a few explosions before mastering it.

Chapter five includes recipes. Yup, lots of 'em, with information for extract and all-grain batches of five gallons, as well as all grain batches of 1 barrel (31 gallons). Hopheads be horrified to find bittering hop levels as low as 4 to 7 Homebrew Units (18 IBU) in beers with original gravities as high as 1.088. More than hops or even malt, the secret to Belgian beer flavors appears to be the yeast, and practical advice is offered on ways to collect cultures from bottles of Belgian imports.

A variety of appendices are also included, one of which offers descriptions of the various commercially-available beers that illustrate--and vary from--the various styles.

Overall Rajotte has done a marvelous job. He is obviously very knowledgeable about beer and brewing and has done a great deal of historical and on-site research. His information is reasonably well organized, and deep appreciation of the somewhat idiosyncratic nature of Belgian beer is apparent. He understands that Belgium is a place where unusual flavors and aromas are big selling points, and makes an excellent case for judging these beers on the basis of their inherent merits and pleasures rather than with respect to style adherence or perceived deviance from a theoretical standard of taste and character.

Unfortunately the book is riddled with typographical errors and other production problems--an apparent trademark of the Brewers Publications series. It wouldn't be hard for Charlie Papazian and the Association of Brewers to turn out better, more carefully produced publications, and there's no question that authors like Rajotte deserve better. Are you listening out there, Charlie?

Belgian Ale is available from the Association of Brewers (PO Box 1679, Boulder, Colorado, 80306) for \$11.95 plus \$3.00 shipping. Copies can also be ordered by calling (303) 447-0816.

Disclaimer: I am a member of the American Homebrewers Association, which is a division of the Association of Brewers, and have no financial, editorial, or authorship interests in this book.

Phillip Seitz

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Date: Sun, 5 Jul 92 21:10 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: MALTMILL GIVEAWAY

To: Homebrew Digest  
Fm: Jack Schmidling

100 MALTMILLS

I gives me pleasure to announce the recent shipment of the 100th MALTMILL. We are currently shipping 2 a day and have a two week backlog of orders with no end in sight. Needless to say, the success of the MALTMILL has put a crimp into my retirement plans. However, in light of Greenspan's program to pauperize retirees, the new source of income is most welcome.

The initial success of the MALTMILL was due, in no small part to the free publicity received on the Home Brew Digest and the flattering reviews published therein by several intrepid, early buyers.

To help overcome the hostility toward my alleged commercialization of the Digest by product announcements and progress reports, I would like to show my appreciation by giving a MALTMILL to one randomly selected participant of the Home Brew Digest.

To avoid more criticism for collecting names and building mailing lists, I am simply going to give a MALTMILL to the author of the 100th article following this announcement. The next article is Number 1 and you can all help me count to 100.

Thanks and good luck,

js

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End of HOMEBREW Digest #917, 07/06/92

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Date: Mon, 6 Jul 1992 11:03:21 +0100  
From: G.A.Cooper@qmw.ac.uk

Mark asks about:

>floating obnoxiously on the surface of my unfortunate mead is a layer of  
>(for lack of a more poetic term) SCUM. A quick nasal scan shows that  
nothing  
>smells afoul however.

If it started as a white film that gradually got thicker but still  
basically  
white, it is probably *Candida mycoderma*. If so it has a nasty habit of  
converting alcohol to CO<sub>2</sub> and water. If caught early, little harm will be  
done. Carefully remove as much scum as possible from the surface, siphon  
off  
(filtering is helpful) and treat at 50ppm with SO<sub>2</sub> (If problems persist  
try  
100ppm SO<sub>2</sub>). If you find sulphite undersirable, you need to find some  
other  
way of knocking out the *Candida*, or bottle and drink it.

The problem is often associated with neglect, so, again, it is often  
accompanied by oxidation and other related niceties. Good luck.

Geoff

-----

Date: Mon, 6 Jul 92 08:31:43 EDT  
From: gorman@erim.org (John Gorman)  
Subject: SPECIAL OFFER on the giveaway hotline! Call today!

To: Homebrew Digest  
Fm: John Gorman

SPECIAL OFFER!!!

Jack's latest note seemed tooooo fun to pass up...I've noticed that the last several HBD's have been smaller than usual. Perhaps Jack's "contest"

will serve to improve participation during these summer months! (NOT!)

``You're listening to the latest and greatest on the NET from WHBD---  
THE Homebrewer's paradise!

Hey, for those of you out there in La-La land the GIVE-AWAY HOTLINE has something very SPECIAL for you!

Be the 100th caller and you'll receive your very own:  
NEW(andmaybeimproved) (mightevenbe)PATENTED  
(slicesdicesreadsyourmailevenpaysoffyourcreditcards,it'samazing)\*  
MALTMILL\*!

(Offer subject to state laws; void where prohibited; see below.)''

John Gorman

From: arf@ddsw1.mcs.com (Jack Schmidling)  
>The initial success of the MALTMILL was due, in no small part to the free  
>publicity received on the Home Brew Digest and the flattering reviews  
>published therein by several intrepid, early buyers.  
>  
>To help overcome the hostility toward my alleged commercialization of the  
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>appreciation by giving a MALTMILL to one randomly selected participant of the  
>Home Brew Digest.  
>  
>To avoid more criticism for collecting names and building mailing lists, I am  
>simply going to give a MALTMILL to the author of the 100th article following  
>this announcement. The next article is Number 1 and you can all help me  
>count to 100.

Cheers!

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Date: Mon, 6 Jul 92 05:44:11 PDT  
From: cole%nevis.hepnet@Lbl.Gov  
Subject: re: rolled oats

>In issue 910 Larry Barrello was replying to Chris Estes re. Pearled  
Barley.  
>Larry mentioned the use of rolled oats and barley. I tried mailing to  
Larry  
>directly but could not get anything through.  
>  
>My question is this. Are these regular, grocery store, rolled oats? How  
much  
>and when would you add these? Do they add to head retention? Are  
>Beta-glucans harmful?

I do not have anywhere near as much brewing experience as Larry.  
However,  
I personally would not recommend using rolled oats (at least in extract  
recipes). I used them in an oatmeal stout several months ago when I could  
not find steel-cut oats. I included them in an extract-based recipe in  
the  
standard manner of adding them to the boil water as it was being heated.  
I was quite nervous (but not worried !) that they would turn into oatmeal  
so I made sure not to let them boil and even removed them earlier than I  
normally would have removed specialty grains. I cooled the wort before  
transferring to the primary and after cooling I could see in the wort  
very  
viscous thick whitish trub that took many days to settle out. When it did  
it left a 3-4" layer on the bottom of the carboy. When I racked to  
secondary  
I was not too surprised to find what was basically oatmeal sans oats, the  
same glutinous whitish paste that's in cooked oatmeal. Unfortunately  
while  
in the primary this "oatmeal" swelled and sucked up about 1/2 gallon of  
my beer.  
In addition, the head retention of my stout is pretty poor, it only lasts  
for 0.5-1.0 minutes. This may simply be due to the oils in the oatmeal  
and  
may have nothing to do with using rolled oats. I, however, will not use  
rolled oats again. I have since found steel-cut oats in local health-  
food  
stores.

Brian Cole

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Date: Mon, 6 Jul 1992 10:01:56 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: how thick is thick?

Well, that's what you get with \*scientists\* on a mailing list ;-)  
Density(SG) and viscosity(thickness) \*are\* different things. But, most  
people think of dense syrup as "thick", and most people have experienced  
cold syrup as being "thicker" than hot syrup. It may be technically  
incorrect, but the mental picture of the "thickness" of syrup with  
respect to its temperature is clear.

Russ

Hey js, is this #100, or should I post another 99 one-liners to make  
sure?

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Date: Mon, 6 Jul 92 10:11:50 CDT  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: HBD archives...

Hi all! Are the archives at mthvax still the ones to use? I understand that they we're moving. In particular I am looking for up-to-date version of the recipe formulation software (Hypercard stack?). Is there a new archive site and where can I get the above mentions software? Thanks!

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
"Relax! Don't worry! Have Homebrew!"Normal, IL 61761

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Date: Mon, 6 Jul 1992 11:42 EST  
From: Russell Owen <OWEN@VAXE.NIEHS.NIH.GOV>  
Subject: Hot peppers, Root beer

Another note on Hot Peppers: I have used hot peppers ginger ale for years with nothing but satisfaction. I usually use homegrown jalapenos for this, blending them first to homogeneity using a blender at the highest speed setting.

... And about root beer ...  
Beware that "naturally" flavored root beer from home recipes may contain carcinogens. This is why the commercially available root beers are generally artificially flavored.

Cheers,  
RDO

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Date: Mon, 6 Jul 92 10:29:12 PDT  
From: sami@scic.intel.com (Sam Israelit)  
Subject: Peach Weizen

I was up until 1:30 this morning putting my attempt at a Peach Weizen comfortably to bed. I used a modified version of the TCJOHB recipe for weizen and 11 lbs of California white peaches (pitted and crushed with skins). Ended up with an OG of 1.061 and the yeasts were frolicking wildly by 7:30 this morning.

I plan to rack this hopeful brew after the primary and leave in the secondary for roughly 2 weeks. I have two questions:

1). Is there any consensus as to whether there is a benefit to adding more in the secondary?

2). I can get a jar of Widmer hefeweizen which has a large amount of yeast in it. I have been told that they add their yeast as a second strain later in the process. It is a more flocculent (Why does that word always bring images of gaunt monks in cold-floored stone cells in the mountains?) strain from what I have heard. I was wondering if I should try to form a starter of this yeast from the dregs of a jar and pitch this with my brew. When do I pitch the second strain? What are the advantages to this? Are there any disadvantages? Is this a dumb idea all together?

Any and all coments will be summarized to the net. Thanks in advance for any remotely constructive advice.

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: Mon, 6 Jul 92 09:57:03 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Silicon

There have been a number of post about using Silicon as a sealer for homebrew projects. Some folks have suggested using automotive silicon sealer because of temperature requirements, as a former auto mechanic I think this would be unwise. All of the automotive grade silicon sealers I have used have a high level of solvents in them. Granted, once they are dry they will hold up to almost anything, I would still be quite worried about contact with things I that I might eat or drink. Perhaps someone out there knows of a food grade silicon sealer which would have the same kind of properties but we would know it was safe for contract with food.

Happy Brewing  
Tom Feller

PS I will be working and drinking at this years Oregon Brew Festival and would love to see some other HBDer's. Send me mail and we well try to set something up.

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Date: Mon, 6 Jul 92 20:18:52 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Scum on old mead

An aerobic scum on a high alcohol brew suggests you could have something like a sherry flor. It typically oxidises the alcohols to aldehydes, although apparently with far more refined results than is achieved by over-aeration.  
>From memory, it also metabolises certain acids in the brew. Even amongst the professionals, production of a flor is something of a random affair. Those brews which fail to develop one are sweetened and sold young. Those brews which develop one are allowed to ferment as long as possible until the flor drops by its own volition. Provided it is not some nasty which is souring the brew, it could result in some interesting accelerated ageing effects.

- - -  
Loughborough University of Technologytel : (0509)263171 ext 4164  
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Leicestershire LE11 3TU e-mail - (Janet):C.V.Copas@uk.ac.lut  
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Date: Mon, 6 Jul 92 12:40 PDT  
From: Brian\_Carroll@3mail.3com.com  
Subject: Kegs

I've picked up two ball lock soda kegs at the scrap yard for \$3.00 ea. and have some questions about cleaning, and the carbonation in brew use.

1)When you place new gaskets in them do you need to take the ball lock studs off and replace their gaskets?

2)Is soaking them in a TSP chloride solution sufficient for cleaning, and

will that get out the soda taste?

3)How long (if #2 is correct) do I need to soak them to get rid of the soda taste?

4)I've know that you need not to prime with corn sugar, hence the carbonation is added thru the co2 tank. But would it not help get rid of unwanted oxygen while aging?

5)After tapping how long will the beer stay good? Can you fill the keg with co2 to make it last longer?(Oh, I forgot to mention I don't have the facilities to keep it cold after tapping.)

6)Sense the soda kegs take the beer from the bottom how much of the beer will have the yeast in it?

7)Should I use some type of filter while racking into the keg? If so what

type of filter is easily used in home brewing, and how can you make sure of

sterilization? (I've thought of cheese cloth but have no clue on how to sterilize it.)

8)(this isn't really a question I'd just like to get some feedback and maybe some better ideas for cooling the beer to drink)

Ok, here is how I plan to cool it. I bought a 20 qt. cooler and 25 ft of stainless steel tubing in a coil that sits inside the cooler.

The beer comes from the keg thru a plastic tube to the cooler into a coupler shank into the stainless steel tubing into a faucet and shank set.

Wala! beer!

I figure 5 min after I place ice on the coil I should have cold brew in the mug. I'll use silicone to prevent leakage were I drill out the cooler.

I have ordered most of the equipment for this project for under \$100.  
00

>From SuperiorProducts out of St.Paul Minn.(no affiliation)

Brian Carroll  
3Com corp  
Santa Clara, Ca

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Date: Mon, 6 Jul 92 12:57:56 PDT  
From: "David D. Hightower" <ddh3789@aw2.fsl.ca.boeing.com>  
Subject: who?

Who is Jack Schmidling and why is he giving away MaltoMeal?

- - -

Dave  
ddh3789@aw108.fsl.ca.boeing.com

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Date: Mon, 6 Jul 92 16:34:32 EDT  
From: localhost!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Re: MALTMILL GIVEAWAY

It's a nice offer, Jack, but don't you think it might clog the HBD for a while with nuisance articles just out to be the 100th, like this one?

Dave V.I.

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Date: 6 Jul 92 18:51:00 EST  
From: "CMD 2NDLT ALBERT W. TAYLOR " <S94TAYLOR@usuhsb.ucc.usuhs.nnmc.navy.mil>  
**Subject: Silicone-General Consensus**

Just a semi-amusing aside to the discussion on the "inertness" of silicone:

About 20-25 years ago, the general consensus in the scientific community, allegedly in the know, that silicone was inert in breast implants and the like. Well, that turned out to be not quite true. However, as long as you don't use the beer exposed to silicone gel for cosmetic augmentation, you should be alright. :-)

Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, Maryland

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Date: Mon, 6 Jul 92 14:50:22 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Belgian Impressions - Part 1

Greetings Brewers,

I've just returned from the WORLD'S GREATEST BEER SAFARI, a one week tour of Belgium. In my six days there, I visited nine breweries (but was unable to tour two of them), and three times that many cafes. I tasted lots o' beers, met many friendly people, and learned a wealth about the brewing scene in Belgium.

The good news is that Belgium has by far the greatest variety in its beers of any country in the world. They take their beer seriously and it is served with respect. Each beer is served in the appropriate glass, often with its own coaster. Beer is considered the ideal accompaniment with a meal, and many dishes are prepared with beer. If you are looking for unique and interesting beers, nowhere will you find more than in Belgium.

On the down side, the oft repeated theme of the Big Guys swallowing up the little guys is running rampant in Belgium today. This past year has seen the closure or takeover of 15 small breweries, including two brewers of Lambic in Pajottenland. The two major brewers of industrial Pils, Jupiler and Stella, have merged to form a large brewing consortium called Interbrew. Maes, another large brewer is part of a larger French company. Furthermore, Heineken appears to be flexing its muscles as well. Each year, more of the small traditional breweries are forced out of business by the consortia.

The three largest lambic brewers have already succumbed to this. The largest is Belle Vue, with an annual production of about 250,000 hectoliters. They are now a part of Interbrew. Next is Mort Subite (100,000 HL), which is owned by Maes. Third on the list is St. Louis (50,000 HL), which some industry sources claim is backed by Heineken. Against these odds, the smaller, more traditional brewers of lambic are fighting for their very existence.

The remaining little guys are producing some wonderful products. My standard of comparison between lambic brewers is their gueuze. Gueuze is a blend of one, two, and sometimes three year old lambics. It is traditionally refermented in the bottle, though the larger brewers no longer do this. The examples I sampled are listed below in order of my personal preference.

1. Frank Boon (pronounced Bone)
2. Cantillon
3. Vander Velden



4. Girardin
5. Timmereman's
6. Mort Subite
7. De Neve
8. Lindeman's
9. St. Louis
10. Belle Vue

Being a lover of the traditional stuff, I did not expect anyone to produce a gueuze that I'd prefer to Cantillon, but Mr. Boon has done just that. His product is extremely complex.

It has the cutting sharpness of lactic acid, but is rounded by the richness produced by *Brettanomyces* and other wild yeasts. Mr. Boon revealed that his beer's complexity was due not only to the Brett. and *Pediococcus*, but to a host of other micro organisms as well. I had made it clear to him that I intended to publish an article based on our interview, and he declined to discuss just what these other critters were. I described to him the "Guinard Method" for making lambics outside of Pajottenland. While he was fascinated that people were doing this at home, he contended (as does Michael Matucheski) that a fully developed gueuze could not be produced using *Sacharromyces*, *Brettanomyces* and *Pediococcus* alone.

Furthermore, he confirmed what Mike Sharp's and Martin Lodahl's experiments suggest, that aging in wood is crucial to the development of *Brettanomyces* character.

By comparison, the gueuze made at Cantillon seemed rather one dimensional. It was extremely acidic, but lacked the fuller flavor of FB gueuze. If other lovers of lambic out there get the opportunity to sample both, I'd like to compare tasting notes.

When I discussed the sourness of Cantillon's beers with JP Van Roy, the head brewer there, his attitude was that it was a traditional process subject to the whims of mother nature. You basically got what you got. Mr. Boon disagreed. He maintained that within the constraints of the traditional process, one could vary the product greatly. For example, he felt that thru proper treatment of the barrels, one could favor some microbes over others, thereby effecting changes in the final product. He has worked hard to fine tune a complex process, and it shows.

Another bit of good news, sometime later this year we can expect to see limited quantities of Frank Boon Gueuze and Kriek available in the US on the East Coast. His Kriek is the best lambic beer I've had.

Cheers,

CR

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Date: Mon, 06 Jul 92 14:57  
From: sherpa2!CCASTELL.ELDEC@mailsrv2@sunup.West.Sun.COM (CCASTELL)  
Subject: Re: Dave Miller's New Book

Norm Hardy asks about Miller's new book, "Brewing the World's Great Beers". I've had my copy for almost a week, but haven't had time to do any serious reading. I've been too busy brewing to have time for reading.:-)

The book seems very approachable, in contrast to his earlier book. He makes it very easy for the novice to get started. The recipes start as all-extract using dry yeast. They become extract with specialty grains and liquid yeast, partial mash/extract/liquid yeast, and finally all-grain/liquid yeast. Most of the recipes are shown in all forms.

The book also covers such topics as wort chillers, kegging, filters, and counter-pressure bottle fillers.

On the down side, the recipes call for specific yeasts, but there is no discussion (that I've encountered yet) on what to expect from various strains. That shouldn't be too much of a problem, since that information is available from Zymurgy (and was also covered in HBD #742 by Daniel L. Krus), but its always nice when somebody includes everything you ever really need in a single book.

An advanced brewer may find some of the discussions superficial, since Miller doesn't go into the chemistry that you'll find in his early book (or many of the technical books available). I would recommend the book to novice and intermediate brewers because of the breadth of information, put together in a readable format.

Happy reading.

Charles Castellow

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End of HOMEBREW Digest #918, 07/07/92  
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Date: Tue, 7 Jul 92 08:10:06 -0400  
From: tfk@Kodak.COM (TOM KALTENBACH)  
Subject: Description of Wyeast liquid cultures

Hi all-

Does anybody have a copy of the description of the different strains of the Wyeast liquid yeast cultures? The "brewing in the information age" issue of ZYMURGY (couple of issues ago now) mentions that this file is available on COMPUSERVE (I think it's called WYEAST.TXT). Unfortunately, I don't have any way to access COMPUSERVE. Could some kind soul please send me a copy? Thanks.

Tom Kaltenbach  
tfk@kodak.com

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Date: Tue, 7 Jul 92 8:42:23 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: Question on mead (Have I won it? :)

I recently posted this to a local mailing list but seeing that I too might get the beloved MALTMILL I've got to buy my lottery tick--um--repost this thing here for the wider audience.

I've noticed that mead, when purchased in stores or in restaurants, is a rather expensive drink. The Boston Beer Works sells it for \$3.95 a glass (and the glasses are wine-size thingies) while a friend of mine buys it for \$90 a case.

Meanwhile I throw in some honey and yeast and spend a total of \$12.50 to make what is so far 5 gallons.

Is there something more at work here than market forces in keeping store-bought so high? Or is this a grab-your-ankles routine?

- --gk

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Date: Tue, 7 Jul 92 09:23:04 CDT  
From: smith%8616.span@Fedex.Msfc.Nasa.Gov  
Subject: mead, JSbashing

hey folks--

For various reasons, I've been making quick meads lately instead of beers, using a base of 5 lb honey for a 5 gallon batch and throwing in various spices and/or fruits. Now, this stuff is good in its own way (not having tasted anybody else's mead, I can't compare it), but it seems quite thin. How can one add "body" to a quick mead? Add a little DME? More fruit? Is this a fruitless quest? \*ducks\* Note that I don't give a FFAARD about standard styles, I just want a nice summer beverage that doesn't take more than a month to complete. 1 1/2 gallons of frozen blackberries, a jug of honey, several million yeasties and I await your suggestions...

Oh, yeah. Why exercise your sarcasm on Jack's maltmill giveaway? Sheesh, you can hardly call it commercialism when he's giving something away for nothing! And congrats Jack, I had no idea you'd sold 100 of them. Want to make fun of something? How about the summer MajorBeer ads? "Miller Lite - It's \_\_\_it and that's that!" Pfui.

james  
smith%8616.span@fedex.msfc.nasa.gov  
"i bought a .44 magnum, solid steel cast  
and in the sacred name of Elvis i just let it blast" --Da Boss

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Date: Tue, 7 Jul 92 09:43:32 -0500

From: Brew Chemist Walter <walterbj@ernie.cis.uwosh.edu>

Subject: mead, JSbashing

I tried mailing this last week, but it never made it out. Seems the mailer at UW-Oshkosh is about as reliable as the US Mail. Oh well, here it goes again.

Mitch asked:

> I would like to convert an upright freezer into a cool place for my  
> brew for ferment and age. I have looked for "conversion" kits in  
> this area, and have found only one available. Unfortunately, it  
> costs \$75. Does anyone out there in netland have a cheap (less than  
> \$40) solution to my problem? If so, I'd love to hear from ya!

Mitch,

Check the back of Zymurgy. I don't remember the company, but they offer a programable controller for about \$29.99. I believe that you plug the freezer/frig into the controller, which plugs into the wall. There must be some type of thermistor or something you slip inside the unit to monitor temperature. I will check on the company and e-mail you with the info.

Brian

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/*-----*/
-----*/
/* Brian J Walter | "... Glittering prizes and endless | */
/* U of Wisconsin - Oshkosh | comprimises shatter the illusions | |~~|
*/
/* Chemistry and Computer Science| of integrity." -- Neil Peart, RUSH |
(| | */
/* Student - Graduated!!! |-----| |__|
*/
/* walterbj@ernie.cis.uwosh.edu | Relax, Don't Worry, Have A Homebrew |
*/
/*-----*/
-----*/
```

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Date: 7 Jul 92 08:20:07 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Oats

Subject: Oats Time:7:45 AMDate:7/7/92  
Brian Cole talks about his failed attempt to use rolled oats:

>I included them in an extract-based recipe in the standard manner of adding  
>them to the boil water as it was being heated. I was quite nervous (but not  
>worried !) that they would turn into oatmeal... after cooling I could see >in  
the wort very viscous thick whitish trub that took many days to settle >  
out....  
I was not too surprised to find what was basically oatmeal sans >oats...  
. In  
addition, the head retention of my stout is pretty poor...

Well Brian you got just what you thought, oatmeal made with wort.

Oats are not the same as specialty malts like chocolate, black patent, or roasted barley. Oats MUST BE MASHED otherwise all you get is starch in the beer. In order for the starch to be available for the mashing the oats must be cooked (like rice) hence the milling process. Either "rolled" or "steel-cut" will work equally well if you mash them. Flaked barley is a similar animal and must be treated the same way. Flaked wheat is also available from some shops, works the same way.

Mini-mashing isn't hard, just take equal amounts of the oats and 2 or 6 row malt and combine with about 1 qt. of water per lb. Bring this to 155 degrees for an hour and then rough sparge into your extract through a colander or grain bag with an amount of water equal to what you mashed with. By "rough" I mean just a simple rinse, no recirculation or trickle since you are looking for the oat character and not a significant yield. Oats get pretty gummy so when in a 1 to 1 grain bed a stuck sparge is almost guaranteed.

Don't give up on them yet, just mash them next time!

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Tue, 7 Jul 92 11:30:42 -0400  
From: Jeffrey Muday <mudayja@wfunet.wfu.edu>  
**Subject: Oats**  
Homebrewers:

I'm new to the homebrewing hobby (on my third batch). Thus far, I have used only a single stage brewing method-- my primary is a closed 6.5 gal food-grade plastic pail.

Will I achieve better tasting beer by switching to the "blow-off" carboy single-stage system as described in Papazian's COMPLETE JOY OF HOMEBREWING?

I made a "kit" beer by Brewmart that included a fining agent called isinglass. I am unfamiliar with this stuff: it claims it contains sulphur dioxide preservative--should I use it?

I am also interested in brewing beers that are similar in flavor to Grolsch and Heineken. I would appreciate any recipes that would approximate these beers.

Thanks,

- --Jeff

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Date: Tue, 7 Jul 92 11:30:49 -0500  
From: volkerdi@MHD1.moorhead.msus.edu (Patrick J. Volkerding)  
Subject: Sealing mash-tuns

Hey now!

With all this talk about horrible potentially toxic glues and sealers getting used in mash tun construction, I thought I'd offer an alternate approach. First off, if your cooler already has a drain in the bottom, I wouldn't try to modify it. My impression is that it's a lot easier to make a leak-proof drain from scratch. Get a 15/32" drill bit and file the sharp edges near the point dull. This will help it to scrape through, preventing the plastic from chipping or shattering. Drill carefully through a flat section of the inside of the cooler, and then shove a piece of 1/2" OD vinyl hose through it. It will fit snugly enough that it won't leak. You can then fit 3/8" OD copper tubing to either side by just sticking it in the tube.

Pat

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Date: Tue, 7 Jul 92 11:31:05 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: oatmeal

>I do not have anywhere near as much brewing experience as Larray.  
However,  
>I personally would not recommend using rolled oats (at least in extract  
>recipes). I used them in an oatmeal stout several months ago when I  
could  
>not find steel-cut oats. I included them in an extract-based recipe in  
the  
>standard manner of adding them to the boil water as it was being heated.  
>I was quite nervous (but not worried !) that they would turn into  
oatmeal  
>so I made sure not to let them boil and even removed them earlier than I  
>normally would have removed specialty grains. I cooled the wort before  
>transferring to the primary and after cooling I could see in the wort  
very  
>viscous thick whitish trub that took many days to settle out. When it  
did  
>it left a 3-4" layer on the bottom of the carboy. When I racked to  
secondary  
>I was not too surprised to find what was basically oatmeal sans oats,  
the  
>same glutinous whitish paste that's in cooked oatmeal. Unfortunately  
while  
>in the primary this "oatmeal" swelled and sucked up about 1/2 gallon of  
my beer.  
>In addition, the head retention of my stout is pretty poor, it only  
lasts  
>for 0.5-1.0 minutes. This may simply be due to the oils in the oatmeal  
and  
>may have nothing to do with using rolled oats. I, however, will not use  
>rolled oats again. I have since found steel-cut oats in local health-  
food  
>stores.

you must mash oatmeal or any other adjuncts before you add them to the  
boil.  
In fact, I won't even add malted specialty grains anymore unless they are  
mashed. If I'm trying to do a quick and dirty job and just want to add  
a half lb. of crystal malt or so, I'll steep it in 150F water and add an  
oz.  
of amylase enzyme. If you add all the malt extract at this point you'll  
also notice that the infamous boil-over problem is alleviated.

Anyway, I made the same mistake (not mashing oatmeal) when I first tried  
it.

bb

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Date: Tue, 7 Jul 92 12:00:29 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: Silicones, implants, and toxicity

A key factor in the current fuss about silicone implants is that the salesmen/demonstrators were specifically taught to conceal that the envelopes leaked; the toxicity of implants relates substantially to the effects of loose liquid silicone in contact with muscle or fatty tissue for periods of several years. This is not likely to happen with anything used to seal a brewing vessel rather than a brewer.

The relative internal toxicities of the liquids used in implants and the solids used in caulking are also unclear.

Neither of these mean silicone caulks are /safe/, but the comparison raised by Al Taylor may not be valid.

I would also be suspicious of aquarium caulks; standards for pets are often looser than standards for people.

Tom Feller's post raises an idea: just as for large boiling kettles, food-safe caulks (if they exist and whatever they're made of) should be findable in cooking supply houses. Try your local yellow pages....

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Date: Tue, 7 Jul 1992 13:53:33 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: sparge method

Some history: It was suggested by Micah M. that it is better to not recycle the sparge runnings at all, but rather to just allow the mash to rest for a period of time, and then allow the lauter-tun to drain. His reasoning is that the extra particles in the wort that result will give a clearer final product, as there will be more surface area for flocculation.

What I did: Unfortunately, this is completely un-scientific, and really proves nothing. With that caveat.....I brewed 2 (actually 3, but I'll get to that later) similar batches: 10 lbs 2-row pale with another pound of specialty malt. All 20+ lbs. was ground at the same time. Both batches were mashed at 154 deg. Both were mashed-out and sparged by pouring the mash into a 10 gallon water cooler fitted with a straining bowl, and then filling the cooler with boiling water. The sparge set at 170 deg. Let sit for 30 minutes. I recycled the wort in the first batch until it ran clear, probably about 1 gallon. For the second batch, I just opened the drain and let it run. Big chunks of stuff could be seen in the second batch. Both batches were then boiled up (90 min), with hops in a hop bag (mistake!)

The result: Batch 2 was \*slightly\* clearer going into the carboy, and after fermenting out. Unfortunately, both batches were quite cloudy, and truthfully, so is the result. I attribute the cloudiness to the use of a hops bag, because....

In batch #3 (I told you I'd get to it), I mashed the same way, with similar ingredients and grind, mashed-out and sparged the same way, but with recycling the first 1/2 gallon or so. I got a stuck sparge after about 6 gallons. (?) I poked some holes in the mash, and got out another .5 gallon. Boiled with loose whole hops (no hops bag), and the wort was crystal clear. The obvious next step is to do it the same way again, but with no recycling at all.

So, what does it all mean? It seems to imply that the resulting wort is clearer if there is \*something\*, whether chunks of stuff from the mash or hops, for easy flocculation, and that hops might be more important in the clearing than the mash stuff. But, again, this is really all just speculation, and I'm only posting this in hopes of getting a maltmill ;-)  
I'll let you know how comparative batch #4 turns out (in about a month).

Russ

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Date: Tue, 7 Jul 92 13:00:39 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: silicone

>There have been a number of post about using Silicon as a sealer for  
homebrew  
>projects. Some folks have suggested using automotive silicon sealer  
because of  
>temperature requirements, as a former auto mechanic I think this would  
be  
>unwise. All of the automotive grade silicon sealers I have used have a  
high  
>level of solvents in them. Granted, once they are dry they will hold up  
to  
>almost anything, I would still be quite worried about contact with  
things I  
>that I might eat or drink. Perhaps someone out there knows of a food  
grade  
>silicon sealer which would have the same kind of properties but we would  
know it  
>was safe for contract with food.

>Just a semi-amusing aside to the discussion on the "inertness" of  
silicone:  
>About 20-25 years ago, the general consensus in the scientific  
community,  
>allegedly in the know, that silicone was inert in breast implants and  
the  
>like. Well, that turned out to be not quite true. However, as long as  
>you don't use the beer exposed to silicone gel for cosmetic  
augmentation,  
>you should be alright.:-)

A few months ago 60 minutes had an article on silicone cosmetic surgery.  
Apparently, many (so-called) doctors were basically taking a syringe  
full  
of the (automotive) clear silicone RTV and injecting it directly into  
their  
patients! Many of these patients needed extensive surgery to remove the  
silicone after side effects showed up a few years later, and were left  
with  
permanent scarring. I digress from brewing, so I'll shut up...

bb

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Date: Tue, 7 Jul 92 11:24:02 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Silicones Again

I don't want to beat this subject to death but I think I need to make a couple of points about my last post on automotive grade silicone sealers. We have been talking about silicone as if it were some standard product but in the automotive field the number different kinds of silicone sealers is large, each with different properties. Some resist gas and oil, some can fill large gaps, some can fill very small flat surfaces, and some can take very high temperatures. The point I am trying to make here is that these sealers have different formulas, things are added to the sealer to get the different features. These sealers are tested on cars not on people, so because it will not breakdown exposed to gas does not mean that it is safe for contact with food. As I said before I am sure there must be some tested and approved food grade silicone sealer out there which would be far better to use for brewing.

Looking forward the the OBF and over 40 different microbrews, July 17, 18, & 19

Tom Feller

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Date: Tue, 7 Jul 92 08:32 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Silicone, Yeast

To: Homebrew Digest  
Fm: Jack Schmidling

>From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
>Subject: Silicone Rubber Caulking in Mash Tun

>I'm about to use it, but I am going to be sure to find the variety  
which  
claims to be OK for aquarium use.

>From: Nick Zentena <zen%hophead@canrem.com>  
> So I guess the general concensus is that Silcone is  
> 1) Reasonably inert chemically  
>2) Won't kill me?

I hate to throw cold water on this otherwise wonderful stuff but several  
years ago there was TV news story about a whole family that got deathly  
sick  
and I believe, at least one member died, resulting from the use of a GE  
Silicone Sealer in a repair job on the dishwasher.

For some strange reason, little was made of it but be advised that an  
aquarium is not a mash tun and heat has a profound effect on chemical  
activity. I would not use that stuff on anything that gets anywhere  
near my  
mouth.

.....

Ale yeast.....

Based on the accepted fact that ale yeast ferments down to near  
freezing, I  
am curious to know what happens to wort/agar slants of yeast cultures  
stored  
in the fridge.

Presumably, they would happily ferment to depletion and/or till the tube  
explodes if it is the screw cap type.

Seems like in the best of cases, one would end up with tired out old  
yeast if  
it was stored for more that a couple of weeks.

Hmmmmmmmmmmmmmmmmmm?

js

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Date: Tue, 7 Jul 92 13:44 CDT  
From: korz@iepubj.att.com  
Subject: Weizen yeast / kegging

Sam writes:

>2). I can get a jar of Widmer hefeweizen which has a large amount of yeast  
>in it. I have been told that they add their yeast as a second strain later  
>in the process. It is a more flocculent (Why does that word always bring  
>images of gaunt monks in cold-floored stone cells in the mountains?) strain  
>from what I have heard. I was wondering if I should try to form a starter  
>of this yeast from the dregs of a jar and pitch this with my brew. When do  
>I pitch the second strain? What are the advantages to this? Are there any  
>disadvantages? Is this a dumb idea all together?

In general, modern Barvarian weizens have the two ale yeasts (S. cerevisiae and S. Delbrucki) filtered out and a lager yeast is added at bottling because, as you noted, it is more flocculent (and possibly less prone to autolysis). I recommend that you simply bottle as usual mostly because of sanitation risks.

Brian writes:

> I've picked up two ball lock soda kegs at the scrap yard for \$3.00 ea.  
>and have some questions about cleaning, and the carbination in brew use.

Note that I bought my 5 kegs new from Foxx so I can't comment on cleaning old ones.

> 1)When you place new gaskets in them do you need to take the ball lock  
>studs off and replace their gaskets?

I suggest that you do replace them. They only cost a few pennies.

> 4)I've know that you need not to prime with corn sugar, hence the  
>carbonation is added thru the co2 tank. But would it not help get rid of  
of  
>unwanted oxygen while aging?

If the conditioning (carbonation) vessel, keg or bottle, is sealed, then your only hope for getting rid of oxygen is something like SmartCaps(tm)

.

> 5)After tapping how long will the beer stay good? Can you fill the keg  
>with co2 to make it last longer?(Oh, I forgot to mention I don't have the  
the  
>facilitys to keep it cold after tapping.)

You had better find a way to keep it cold. You also had better buy a CO2 tank and regulator (it sounds like you don't have one). Refrigerated (if you have good sanitation) your kegged beer could stay good for a year.  
Unrefrigerated, well, I wouldn't recommend it.

> 6)Sense the soda kegs take the beer from the bottom how much of the beer

>will have the yeast in it?

I cut off 3/4" of the pickup tube with a tubing cutter. After three weeks of conditioning (two at 68F one at 50F), the very first beer is crystal clear.

> 7)Should I use some type of filter while racking into the keg? If so what type of filter is easily used in home brewing, and how can you make sure of sterilization? (I've thought of cheese cloth but have no clue on how to sterilize it.)

You can use a filter, but you don't have to. I recommend leaving that for later.

> 8)(this isn't really a question I'd just like to get some feedback and maybe some better ideas for cooling the beer to drink)  
> Ok, here is how I plan to cool it. I bought a 20 qt. cooler and 25 ft of stainless steel tubing in a coil that sits inside the cooler.  
> The beer comes from the keg thru a plastic tube to the cooler into a coupler shank into the stainless steel tubing into a faucet and shank set.  
>Wala! beer!  
> I figure 5 min after I place Ice on the coil I should have cold brew in the mug. I'll use silicon to prevent leakage were I drill out the cooler.  
> I have ordered most of the equipment for this project for under \$100.  
00  
>>From SuperiorProducts out of St.Paul Minn.(no affiliation)

A used chest freezer with a Hunter Airstat thermostat is the best way to go. I suspect you will have trouble with carbonation since the solubility of CO2 varies greatly with temperature. I've tried dispensing cool beer through a jockeybox (what you described) and had a heck of a time getting the CO2 to stay in the beer.

Al.

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Date: Tue, 07 Jul 92 14:50:40 EDT  
From: Greg <UGG00081@vm.uoguelph.ca>  
Subject: Re: Homebrew Digest #918 (July 07, 1992)

Hi

Can anyone out there in HBD-land provide me with a good recipe for apple  
or pear

or cider. What are the pitfalls? Also, does anyone have plans for a  
workable home

made apple masher and press.

Thanks

Greg...UGG00081@vm.uoguelph.ca

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Date: Tue, 7 Jul 92 14:34 EDT  
From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
Subject: Question on sanitizers.

I have recently moved to a new location and the water here has a high iron content. I typically use bleach (chlorine) to sanitize my equipment (bottles, buckets, carboys, etc.) and now find that iron precipitates out of the water when I let my equipment sit in the chlorine/water solution. This has unfortunately resulted in giving some of my equipment redish-brown stains. I'm calling on the experience of the HBD readers for advise on alternative sanitizers. In HBD#917 Al Taylor mentioned the use of B-Brite, and hinted that dishwashing powder is essentially the same with a small amount of chlorine added. Since I'm trying to avoid chlorine, I'm asking for advice on another affordable alternative. I typically buy a gallon of bleach for \$0.89. I don't expect to find such an affordable solution, but would appreciate any advise on the purchase of non-chlorine based sanitizers (hopefully in bulk, like Al Taylor's dishwashing powder solution). Any advise would be greatly appreciated, as I will be ready to bottle a batch of pale ale in two weeks.

Thanks in advance,  
Chris Lyons  
lyons@adcl.adc.ray.com

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Date: Tue, 7 Jul 92 14:38:34 CDT  
From: ssi!ppc@uunet.uu.net (Patrick P. Clancey)  
Subject: Getting that clove-like flavor from cloves

I enjoy the strong "clove like" flavor of certain weiss beers yet I haven't been happy with the results of kit weiss beers using the Wyeast wheat strain. In this forum I have read that *S. delbrueckii* is what contributes the clove characteristic and that the Wyeast strain (3056) is 50/50 with something else.

Since I know of no access to pure *S. delbrueckii* and am not too interested in plating it out, has anyone out there tried adding cloves to either the primary or secondary?

Pat Clancey  
Supercomputer Systems, Inc.  
Eau Claire WI.

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Date: Tue, 7 Jul 92 13:36:24 CDT  
From: ssi!mtd@uunet.UU.NET (Michael T. Daly)  
Subject: Beers of California

After that wonderful list of all of the places to get really fresh beer in the San Francisco area (posted last week), does anyone have a corresponding list for bottled beers which I can find in the same area. It looks like I'll be spending so much time drinking the fresh stuff that I won't be able to sort through the bottled stuff to select a suitcase full.

Mike Daly (uunet!ssi!mtd) -- (715) 839-8484  
Black Swan Femto-brewery, a member of the Hamilton Ave. Brewer's  
Association  
Supercomputer Systems Inc. 1414 W. Hamilton Ave. Eau Claire, WI 54701

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Date: Tue, 7 Jul 92 14:35:22 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Origins of Lambic?

Although no one is certain of the exact historical origins of lambic brewing, there is a body of evidence connecting the roots of the lambic technique to the village of Lembeek. Lembeek is a small village (pop 4000) in the Pajottenland. In its heyday, it boasted somewhere between 40 and 45 breweries, today it has one. The following account was told to me by that solitary brewer in Lembeek. While I can't prove or disprove its historical accuracy, it does make a good story.

Lembeek is situated on the river Zenne (Senne in French), southwest of Brussels. The river takes a sharp bend, encircling the enclave of Lembeek and bestowing upon it a certain strategic importance. Whoever controlled Lembeek, controlled the Zenne, which was the main shipping route thru the region and up to Brussels. Consequently, many wars were fought over the control of this small village. In an attempt to bring peace to the region and assure that the river was accessible to all, Lembeek was established as a sort of neutral zone.

Because of its status, Lembeek was not taxed like the rest of the region. While the nearby villages were required to pay taxes to one crown or another, Lembeek was exempt. Then as now, such favorable tax laws tend to attract businesses.

Meanwhile, the brewers of Lembeek, who had established a trade guild by the 1400's, were refining their brews. The peace brought to the region allowed them to pursue their efforts more readily, and the tax laws allowed brewing to flourish. Utilizing the natural microflora of the region, they began to develop a brewing and aging technique that allowed their brews to keep for up to three years. By comparison, brewers in nearby villages were typically able to keep their products for only about three weeks before they soured, and were of course taxed on what they produced.

Utilizing their advantage, the brewers of Lembeek began to "export" their goods, first to the nearby village of Halle. The brewers of Halle were none too happy about this, and protested to the authorities. However, the authorities deemed that it was more important to preserve Lembeek's neutral status than it was to appease the brewers of Halle, and so the market for the beers of Lembeek grew. They continued to export further north along the Zenne until lambic became the popular drink in Brussels. There came to be many gueuzestekers (gueuze blenders) in Brussels, who would buy young lambics from the brewers in Lembeek, aging and blending the beers themselves.

Then with the French Revolution, came the abolition of taxes everywhere in the region. Although the tax laws have changed many times since, the scales

have never been so tipped in the favor of the brewers of Lembeek. They lost one of their big advantages, and the brewing industry in Lembeek began to decline. The gueuzestekers of Brussels became brewers themselves, and many lambic brewers moved to the big city to have easier access to a larger market. Even the hallowed traditions of Cantillon were born in Lembeek where Paul Cantillon founded the brewery. It was moved to Brussels in 1931.

There was a period after WWII, during which there were no breweries left in Lembeek. In 1988, Frank Boon moved his brewery to Lembeek, where he keeps the noble traditions alive.

Cheers,  
CR

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Date: Tue, 7 Jul 1992 19:18 EST  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: smoked beer

Well, gang. Before the summer's gone, I want to try smoking some grain for a Rauchbier or other smoked beer. Unfortunately, I've found very little written about it, and I've only tasted smoked beers twice. Once was the Alaskan smoked porter from the Alaskan Brewing Co. (?), and one was an import from Germany that I stumbled across in a grocery store. Hoo boy was that smoky. All my friends hated it, but I loved it. Here's what I've gathered so far:

Dan Fink's article in the Zymurgy beer styles issue says that Rauchbier is similar to Oktoberfest. He says to use all German ingredients, and hops like Hallertauer, Tettnanger, and Saaz. Hop bitterness, flavor, and aroma are all low. He suggests a good starting point is to use 1 lb of heavily smoked malt.

In the same issue, Dave and Judy Lipitz, and Lynn Patterson have a recipe that uses 2 and 1/2 lbs. of smoked Munich malt. They hop with Northern Brewer and Mount Hood, and use Wyeast Bavarian 2206.

Ken Weiss' recipe in Cats Meow II uses liquid smoke.

Quentin Smith, in the hops special issue of Zymurgy says the smoke overwhelms the hops, so "any hop will do" (p. 59). He suggests 28-38 IBUs.

Charlie II says that the OG is 1.050-1.060, with 20-30 IBUs, and a color of 12-17 SRM. His recipe is 7 lbs. of light DME, 1 and 1/2 lbs smoked crystal, a little bit of chocolate, with Hallertauer for bitterness, flavor, and finishing.

So, I'm interested in ideas. Some constraints: I'll be using extract (because I'm not yet up to all-grain), ale yeast (because my basement's too hot for lagers), and NO liquid smoke (because I've got my own smoker and want to smoke my own grain). I know that beechwood is traditional, but I'll probably use something else. Easy for me to get are hickory, mesquite, cherry, apple, pecan, and maple.

If you've actually made a smoked beer before, I'd be really interested in hearing from you. But even if you haven't, I'd still like your opinions on yeast, hops, recipes, approaches, techniques, etc.

- --frank

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Date: Tue, 7 Jul 92 19:15:02 EDT  
From: John.D.Burrill@um.cc.umich.edu  
Subject: English Ale

Hello, I am new to brewing and was given this network as a source of good information. I am interested in trying to make a good english ale, and I am soliciting advice and recipes. Anybody got any good ones they are willing to send my way? I would really appreciate it. I do not have access to a maltmill, so I am currently limited to extract brewing. Thanks in advance.

J. B.

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Date: 07 Jul 1992 21:38:58 -0600 (MDT)  
From: "Franklin R. Jones" <FRANK@VA5549.Colorado.EDU>  
Subject: malts...

Greetings,

I've been a reader of this digest for almost two years, and now seem to have the space, time and almost the money to set up a brewery kitchen (in its own room in the garage) to do full mash, all grain brewing. Most of the reading/research has been confined to Dave Miller's Complete Handbook of Home Brewing, and this Digest. (thanks all!) Dave's book gave the best information of the 6 or so books I own on brewing. In the research to undertake this I have come up with a few questions about malting that I would like more info on:

1> What temperatures are used to make roasted malts? Dave's rather vague on temperature's needed to make roasted malts what they are ("roasted at high temperatures..." High? when most temps with regard to malt rarely exceed the boiling point of water, what is high? 250... 400?)

My interest is in the description he gives of Brown Malt "kilned over a hardwood fire, which imparts a smokey flavor". As my main focus is Dark sweet Ales, this would seem useful.

2> He states that this malt (brown malt) is "very hard to find..." Anyone know if this is still true? Sources?

3> Has anyone out there tried making malts? Any publications on this?

Almost lastly: This digest is in fact the reason, my questions about "first mash" aren't about the process, but more of the "I wonder" type. This forum has been an invaluable source of knowledge. (you are all now obliged to get a cramp in your shoulder, by patting yourselves on the back.) I'm *\*sure\** I be back to tap the source, in the future.

Lastly: to Jack Schmidling: re: maltmill giveaway... All the systems/network managers want to thank you for stress testing their mailers.

My system just *\*loves\** processing 4M Homebrew Digests! But Seriously, Thanks for the offer. A few words of "comfort"? My father, when he retired, found that he had to retire about four more times over the next few years from the full time "amusements" he built for himself. Best of luck.

fj..

Franklin R. Jones Information Resource Management Service (IRMS)  
System Manager/Ops Chief (read that as: systems haque)

-----  
VA Medical Center (303) 393-2881  
1055 Clermont St. or (303) 399-8020 x2175  
Denver, CO 80220fax (303) 355-5105  
-----

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"If we aren't supposed to play with words...  
Then why do we have so many?"  
-----

Date: Tue, 7 Jul 92 14:32 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Re: Peach Weizen

homebrew@lupulus.ssc.gov writes:

>2). I can get a jar of Widmer hefeweizen which has a large amount of yeast  
>in it. I have been told that they add their yeast as a second strain later  
>in the process. It is a more flocculent (Why does that word always bring  
>images of gaunt monks in cold-floored stone cells in the mountains?) strain  
>from what I have heard. I was wondering if I should try to form a starter  
>of this yeast from the dregs of a jar and pitch this with my brew. When do  
>I pitch the second strain? What are the advantages to this? Are there any  
>disadvantages? Is this a dumb idea all together?

My understanding is that Widmer does NOT use a second strain of yeast, and that on the contrary their yeast is "fluffy" and anything BUT flocculent. I don't see any reason to use this as a second strain, although it would certainly be worth trying as a primary yeast. My impressions are garnered, by the way, from discussions with Frank Commanday (head brewer downtown) and a couple of other people who work there.

Also, this is not a specifically weizen strain of yeast but is the same stuff they use in all their beers; in other words, primarily a German-style top-fermenting yeast.

The big German breweries repitching at bottling with a lager yeast, to get a brighter beer. Whether they help flocculate the weizen yeast or if that primary yeast has been dropped out by cold-conditioning, I don't know.

- --Jeff Frane

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End of HOMEBREW Digest #919, 07/08/92  
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Date: Tue, 7 Jul 92 23:50:06 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: IPA recipe

I just brewed my fourth batch of IPA based upon a recipe that Darryl Richman gave me. Since it is such a fine beer I thought I would share my latest effort with the HBD. The latest was modified a tad due to material shortages - the changes shouldn't affect the results too much.

7lb GWM Pale Malt  
14oz 36L Carastan (Huge Baird)  
.5oz chocolate

7.25 gal supply water treated with 14gm gypsum, 1.5 gm chalk

Mash in with 8qt@170f for a target of 153-155f. Conversion done in 30 minutes. Mash out at 168. Sparge with remaining supply liquor to collect 6.25 gal. 90 min boil.

12gm chinook pellets for 60 min  
10gm willamette pellets for 5 min  
20gm kent goldings for 5 min

1/4tsp irish moss for 10 min.

OG 1.051 in 5.5 gal (needed to add a qt to bring the volume up)

Ferment with Wyeast 1028 (london ale) at around 68f

Rack to secondary after fermentation dies down and dry hop with 10gm cascade pellets and 20gm Kent Goldings. Let sit until fermentation completely done (e.g. pellet crud sinks) - about a week or two.

Prime/bottle/keg in the usual manner.

The original recipe used 20gm each of willamette and Kent Goldings instead of the chinooks, and used cascade instead of the willamette in the second addition. Also, it used 12oz of 16L and 4oz of 70L crystal instead of the 36L stuff, above. The changes should yield the same color and bitterness. The aroma and body will be a bit different, but with all that dry hopping I doubt many will be able to tell the difference. With the above hopping levels this beer is not as bitter as, say, Grants IPA - but then I don't like overly hopped beers (shields up) - yet it is bitter enough to make it an IPA and not just a random pale ale.

Cheers!

- Larry Barello

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Date: Tue, 7 Jul 92 15:55:39 PDT  
From: ithaca!amber!phoebe@uunet.UU.NET (Phoebe Couch)  
Subject: Re: Mendicino Brewing Company

4 of July and I found myself at the door accidentally. (driving by on my way up North)  
They were having a big party in the back with a keg throwing contest. The back was an outdoor beer garden with grape and hops growing all over. The bartender told me that the hops outside were Cluster, and they were full of fragrant cones.  
The brewmaster was running the keg throw and it looked pretty bizarre. In a long sandbox, the contestant picks up this keg (75lbs for women, I estimate 150 for men) and hurls it forward and it crashes into the sand! (The high score was 115 inches)  
At one point, Someone egged me on to try it. Being on the scrawny side, I could only lift it up over my legs, and I gave up (dislocated shoulders are no fun!).  
The women hi score was 86 when I left the pub.  
They had Eye of the Hawk on tap (Red Tale X 2) and it was delicious. All the other beers were good too, especially on tap.  
Since everyone was busy having a good time, I didn't pester them about their brewing procedure, but I found out that they don't dry hop! and they use cascade and cluster (1/3, 2/3 or is it the other way)  
Went back there on my way down (July 5) and they ran out of beer on tap except for Red Tail and Black Hawk Stout.  
Its a great place!  
P.  
p.s. At their gift store, they have a poster on the door that was given to them. It has a map of California and a list of all the brewing company in CA plotted on the map, on each side of the poster are the name/address/phone number of each brewing company or brewpub. The name of the printing company was somewhere in san Jose. I forgot to copy the name. Have anyone seen this poster? Do you know where I can get one?

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Date: Tue, 7 Jul 92 08:43:01 CDT  
From: whg@sunfb.tellabs.com  
Subject: Re: Dave Miller's New Book

I am also very interseted in this book, but have only seen it advertised. My hope is that it will replace Dave Line's book which for us Americans can be difficult to follow and unfortunately is getting to be a bit out of date. Looking forward to a review.

Walter Gude     ||     whg@tellabf.tellabs.com

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Date: Tue, 7 Jul 92 18:34:11 CDT  
From: whg@tellabs.com  
Subject: Re: MALTMILL GIVEAWAY

I admit it, the sole purpose of this post is in hope of winning a free MALTMILL.

While many may be upset by this shameless waste of bandwidth, you can't blame me for trying can you. At least I'm being honest.

Walter Gude     ||     whg@tellabf.tellabs.com

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Date: Tue, 7 Jul 92 14:42:54 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: Get-together at Oregon Brewer's Festival

Six people responded to say they are interested in gathering at the Fest.  
Here  
is when and where we will meet:

Where: The Bridgeport Stand (where Bridgeport Brewery is pouring  
their beers) at the Festival location. The Festival location  
is the Waterfront Park located along the river in downtown  
Portland.

When: Saturday, July 18, at 3PM

The Festival opens that day at noon and goes 'til 9PM. I'm leaving for  
Oregon on July  
10, so unfortunately I don't have much time to consult with the  
respondents.  
The above time seems to work for everyone. If someone has an alternative  
suggestion,  
let me know soon. Otherwise this is it.

See you there!

John hartman@varian.varian.com

>From pacbell!PacBell.COM!tekig7.pen.tek.com!gaulandm Mon Jul 6 23:07:  
12 1992

Return-Path: <pacbell!PacBell.COM!tekig7.pen.tek.com!gaulandm>

Received: from varian.varian.com by sunbeam.WC.Varian.COM (4.1/SMI-4.1)  
id AA20322; Mon, 6 Jul 92 23:07:10 PDT

Received: by varian.varian.com (5.57/smali2.5/05-21-91)  
id AA28270; Mon, 6 Jul 92 23:09:18 PDT

Received: from relay.tek.com by ns.PacBell.COM (4.1/PacBell-04/30/92)  
id AA12434; Mon, 6 Jul 92 07:24:10 PDT

Received: by relay.tek.com id <AA08179@relay.tek.com>; Mon, 6 Jul 92 07:  
22:25 -0700

Received: from tekig7.pen.tek.com by tektronix.TEK.COM (4.1/8.0)  
id AA07821; Mon, 6 Jul 92 07:22:52 PDT

Received: by tekig7.pen.tek.com (4.1/8.0)  
id AA25013; Mon, 6 Jul 92 07:22:21 PDT

Date: Mon, 6 Jul 92 07:22:21 PDT  
From: tekig7.pen.tek.com!gaulandm@PacBell.COM (Mike Gauland)  
**Subject: Get-together at Oregon Brewer's Festival**  
To: hartman@varian.varian.com  
In-Reply-To: John Hartman's message of Thu, 2 Jul 92 13:12:18 PDT  
Subject: Oregon Brewer's Festival  
Status: R

Not sure when I'll be there (our lives are currently at the whim of an eleven-month-old milk-a-holic), but if you set up a gathering of HBDers, let me know.  
I'll try to join, if baby allows.

- --Mike

>From pacbell!PacBell.COM!scic.intel.com!sami Mon Jul 6 23:07:16 1992  
Return-Path: <pacbell!PacBell.COM!scic.intel.com!sami>  
Received: from varian.varian.com by sunbeam.WC.Varian.COM (4.1/SMI-4.1)  
id AA20326; Mon, 6 Jul 92 23:07:15 PDT  
Received: by varian.varian.com (5.57/smail2.5/05-21-91)  
id AA28285; Mon, 6 Jul 92 23:09:23 PDT  
Received: from t.iWarp.intel.com by ns.PacBell.COM (4.1/PacBell-04/30/92)  
id AA26491; Mon, 6 Jul 92 11:24:45 PDT  
Received: from sv002.scic.intel.com by t.iWarp.intel.com (4.1/iWarpT.4.60); Mon, 6 Jul 92 10:08:21 PDT  
Received: from [137.102.207.20] (mc012.scic.intel.com) by sv002.scic.intel.com (4.1/SCICX.1.09); Mon, 6 Jul 92 10:08:15 PDT

Date: Mon, 6 Jul 92 10:08:14 PDT  
Message-Id: <9207061708.AA01557@sv002.scic.intel.com>  
**Subject: Get-together at Oregon Brewer's Festival**  
From: scic.intel.com!sami@PacBell.COM (Sam Israelit)  
Subject: OBF  
Status: R

John,

I'm from Portland and I'll definitely be at the Oregon Brewer's Festival.  
If you are getting a group together, let me know. I can also be reached  
at  
(503) 635-3127. Where are you staying out here?

Regards,

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

>From pacbell!PacBell.COM!deschutes.ico.tek.com!thomasf Mon Jul 6 23:  
07:19 1992  
Return-Path: <pacbell!PacBell.COM!deschutes.ico.tek.com!thomasf>  
Received: from varian.varian.com by sunbeam.WC.Varian.COM (4.1/SMI-4.1)  
id AA20330; Mon, 6 Jul 92 23:07:18 PDT  
Received: by varian.varian.com (5.57/smail2.5/05-21-91)  
id AA28291; Mon, 6 Jul 92 23:09:25 PDT  
Received: from relay.tek.com by ns.PacBell.COM (4.1/PacBell-04/30/92)  
id AA27411; Mon, 6 Jul 92 11:38:39 PDT  
Received: by relay.tek.com id <AA08983@relay.tek.com>; Mon, 6 Jul 92 10:  
04:25 -0700  
Received: from vice.ico.tek.com by tektronix.TEK.COM (4.1/8.0)  
id AA13325; Mon, 6 Jul 92 10:04:53 PDT  
Received: by vice.ico.tek.com (5.51/7.1)  
id AA11531; Mon, 6 Jul 92 10:04:39 PDT  
Received: by deschutes (4.1/7.1)  
id AA15580; Mon, 6 Jul 92 10:04:36 PDT



Date: Mon, 6 Jul 92 10:04:36 PDT  
From: deschutes.ico.tek.com!thomasf@PacBell.COM (Thomas D. Feller)  
Subject: Get-together at Oregon Brewer's Festival  
To: hartman@varian.varian.com  
Subject: BF  
Status: R

Hi John,

I will be at the Festival all three days. Friday I work, Saturday and Sunday I drink. It would be great to meet some other digesters, email and we will work something out.

Tom Feller  
thomasf@vice.ico.tek.com

>From pacbell!sybase!nosun.West!techbook!jal Mon Jul 6 23:07:21 1992  
Return-Path: <pacbell!sybase!nosun.West!techbook!jal>  
Received: from varian.varian.com by sunbeam.WC.Varian.COM (4.1/SMI-4.1)  
id AA20334; Mon, 6 Jul 92 23:07:20 PDT  
Received: by varian.varian.com (5.57/smail2.5/05-21-91)  
id AA28297; Mon, 6 Jul 92 23:09:28 PDT  
Received: from techbook.UUCP by sybase.com (4.1/SMI-4.1/Sybh3.0t)  
id AA06127; Mon, 6 Jul 92 08:39:08 PDT  
Received: from snail.Sun.COM by sun.Eng.Sun.COM (4.1/SMI-4.1)  
id AA00378; Mon, 6 Jul 92 08:03:19 PDT  
Received: from West.Sun.COM by snail.Sun.COM (4.1/SMI-4.1)  
id AA24176; Mon, 6 Jul 92 08:03:18 PDT  
Received: from nosun.West.Sun.COM by West.Sun.COM (4.1/SMI-4.1)  
id AA20638; Mon, 6 Jul 92 08:02:22 PDT  
Received: from techbook.UUCP by nosun.West.Sun.COM (4.1/SMI-4.1-900117)  
id AA04715; Mon, 6 Jul 92 08:03:07 PDT  
Received: by techbook.techbook.com (//=// Smail3.1.25.1 #25.5)  
id <m0m4tzO-0006XXC@techbook.techbook.com>; Mon, 6 Jul 92 07:24 PDT  
Message-Id: <m0m4tzO-0006XXC@techbook.techbook.com>

Date: Mon, 6 Jul 92 07:24 PDT  
From: sybase!techbook.com!jal (Jim Larsen)  
**Subject: Get-together at Oregon Brewer's Festival**  
Subject: Re: Oregon Brewer's Festival  
Newsgroups: rec.crafts.brewing  
References: <hrp!vxgxf@ssc.gov>  
Status: R

John,

I will be working at the Brewers Festival Friday night and probably be attending for the purpose of consumption early Saturday afternoon. I've found eqq early attendance beneficial as the more popular (and often better) brews tend to run out early in the day.

Anyway, as the event approaches, we can set out specifics to meet.

Jim Larsen

--

jal@techbook.COM Public Access User --- Not affiliated with TECHbooks  
Public Access UNIX and Internet at (503) 644-8135 (1200/2400, N81)

>From pacbell!PacBell.COM!hpdavidh.ple.af.mil!haberman Mon Jul 6 23:07:  
24 1992  
Return-Path: <pacbell!PacBell.COM!hpdavidh.ple.af.mil!haberman>  
Received: from varian.varian.com by sunbeam.WC.Varian.COM (4.1/SMI-4.1)  
id AA20338; Mon, 6 Jul 92 23:07:22 PDT  
Received: by varian.varian.com (5.57/smail2.5/05-21-91)  
id AA28303; Mon, 6 Jul 92 23:09:30 PDT  
Received: from hpdavidh.ple.af.mil ([192.42.141.199]) by ns.PacBell.COM  
(4.1/PacBell-04/30/92)  
id AA03491; Mon, 6 Jul 92 13:08:04 PDT  
Message-Id: <9207062008.AA03491@ns.PacBell.COM>  
Received: by hpdavidh.ple.af.mil  
(16.8/16.2) id AA01238; Mon, 6 Jul 92 13:07:26 -0700  
From: David A. Haberman <hpdavidh.ple.af.mil!haberman@PacBell.COM>  
Subject: Oregon Brewer's Fest  
To: hartman@varian.varian.com

Date: Mon, 6 Jul 92 13:07:26 PDT  
Mailer: Elm [revision: 70.30]  
Subject: Get-together at Oregon Brewer's Festival

John:

I will be going to the Oregon brewer's Fest all 3 days. I live in Southern Cal. and have airplane reservations for the morning of the 17th. I haven't made any hotel reservations, I will be doing that tonight. I'm also not sure yet if I am going to rent a car. I plan on calling one of the Brews Brothers to help me work out the logistics. I am also going to volunteer to help. I hope to see other Homebrew Digest subscribers there also.

The return address on the header of my message will not work since it is a new system and not in the nameserver tables yet. You can try:

haberman@192.42.141.199 (numeric address for system in header)  
or  
habermand@pl-edwards.af.mil (another system I use frequently)

David Haberman

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Date: Wed, 8 Jul 92 07:17:33 -0400  
From: rjsmith@mmdis01.hq.afmc.af.mil (Randy J. Smith)  
Subject: Review Request for "On Tap"

I got a flyer in the mail today for a book on brewpubs across the US called "On Tap". I'd like to hear opinions on this book before I get it. It's only \$15 or so, but that could be spent on something better, like brew supplies!

- --Randy Smith--

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Randy J. Smith (513)257-4013 or DSN 787-4013  
C.E.T.A. Corporation rjsmith@mmdis01.hq.afmc.af.mil

"Most of our so-called reasoning consists in finding arguments for going on believing as we already do."  
- James Harvey Robinson  
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Date: Wed, 8 Jul 1992 07:26 EST  
From: Russell Owen <OWEN@VAXE.NIEHS.NIH.GOV>  
Subject: ROOTBEER

My note on the possible hazards of genuine rootbeer elicited a response from D. Popowich asking for details. I lost his email address and this is tangentially related to homebrewing, so here goes ...

Root beer is flavored with a distillate of the young shoots or root bark of Sassafras variifolium, a member of the laurel family. (I remember shaving off pieces of bark to chew upon as a child in Trumbull, CT.) Sassafras has also been used to make tea for medicinal and enjoyment, and to make a yellow dye. In addition, an oil from sassafras fruit has been used in perfumery.

The trouble with sassafras is that it contains safrole, a carcinogen (see the NTP 85-002, 1985). Safrole (aka 5-(2-Propenyl)1,3-benzodioxole, aka allylcatechol methylene ether, aka 4-allyl-1,2-methylenedioxybenzene, aka allyldioxybenzene methylene ether, aka m-allylpyrocatechin methylene ether) is about 75% of oil of sassafras. It has been used as a topical antiseptic and a pediculicide (lice treatment). Its oral toxicity in rats is 50% lethality at a dose of 1.95 g per kg.

So, if you must indulge, do so in moderation!

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Date: Wed, 8 Jul 1992 12:42:36 +0100

From: G.A.Cooper@qmw.ac.uk

Subject: US book on Porter

I recently had the pleasure of meeting Bob Grossman at the Durden Park Beer Circle, whilst he was over in London courtesy Young's brewery. I believe it was his prize for being master brewer at last year's AHA. He had with him a book entitled 'Porter' and I would be interested in getting a copy. Can anyone give me more details, as in Authors, correct/full title, publisher, etc.

I would also be interested in knowing what other books are recommended reading for the US homebrewer (full details please including ISBN)

Many thanks  
Geoff

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Date: Wed, 8 Jul 1992 07:50 EST  
From: Russell Owen <OWEN@VAXE.NIEHS.NIH.GOV>  
Subject: Al's Jockeybox

Al (korz@iepubj.att.com) wrote  
"I suspect you will have trouble ... since the solubility of  
CO2 varies greatly with temperature," saying that he had  
trouble keeping the cold beer carbonated.

Gases are \*more\* soluble in water as temperature drops,  
and I suspect that beer is enough like water for this to hold  
true in brew.

Specifically, the solubility of CO2 in H2O (ml per 100 ml @ 760 mmHg)  
is 171 @ 0 degrees C,  
is 88 @ 20 "  
and 36 @ 60 ".

Perhaps the length of the tubing in the "jockeybox" is the problem.  
The amount of beer sitting in the tubing and the amount of time  
any sip of beer spend sitting in the tubing increase with tubing  
length. 10 feet of tubing with a cross-sectional area of 1 cm<sup>2</sup>  
will easily accommodate an entire glass of beer.

Cheers

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Date: 8 July 1992 07:35:40 CDT  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: \$40 Fridge Controller

An article in Zymurgy a couple of years back described a "Honeywell T6031A 1029 Refrigeration temperature Controller" which is available for less than \$40 at any wholesale heating/cooling supply. You get this gizmo, which comes complete with a temperature probe, and wire it using a 3-prong heavy-duty air conditioner extension cord. Synopsis of wiring diagram: Those types of cords have three wires - a ribbed one, the center one, and a smooth one; cut the smooth one to wire it into the controller. If you've got a round cord with colored wires, cut the black one. (Or else look up the Zymurgy article for a real wiring diagram.) The article even described how you can use self-adhesive hook gizmos to keep the temperature probe line orderly. That's all - and all parts are available locally.

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Date: Wed, 8 Jul 92 8:13:22 EDT  
From: richer@ionic.HQ.Ileaf.COM (Al Richer)  
Subject: Kegging basics

I have seen the light, and it is made of stainless steel....

Greetings. After having asked several dozen stupid questions about keggering,  
I have decided that I should pull all of this information together into one  
article for the amusement and edification of the Digest.

#### I. Items needed for a keggering setup

Keggering is the process of packaging beer so it may be dispensed. To this  
end,  
you need a package. The normal container for the homebrewer is the  
Cornelius  
or Firestone stainless-steel premix soft-drink container. It is available  
from  
many sources, including restaurant auctions, scrapyards, cooperative  
soft-drink  
retailers, and other sources. Use your ingenuity, and you will seldom go  
wrong.

The other items to go with your keg are used for the dispensing process.  
They  
allow you to dispense the beer under gas pressure, and to connect and  
disconnect  
the equipment from your keg.

These items are:

A CO2 cylinder. Most hobbyists purchase a 5 Lb. one.

a pressure regulator. This reduces the 800 PSI of gas  
pressure in the CO2 tank to a manageable dispensing  
pressure (usually 5 to 7 pounds).

Hose with gas-in fitting. These items conduct the gas to  
the keg from the regulator, and allow you to connect the  
gas line to the keg. The gas-in fittings come in either  
ball or pin lock. Buy whichever fits the keg you obtain,  
as one is as good as the other for the homebrewer.

Liquid-out fitting and beer faucet. This is the part that  
the beer actually comes out of. It has a fitting like the  
gas-in one, but keyed differently to prevent interchange.  
On the end of the hose from this fitting is a spigot to  
control the flow.

When it comes to the pressure-regulating items and the gas bottle, don't  
scrimp, as cheap or defective fittings can be very dangerous. Gas at 800  
PSI is not trivial to handle, and an accident could be fatal.

#### II. Preparing to keg - How to get ready.

If you buy all of your equipment new, than you can skip this part. What I am going to go into here is the cleaning and overhaul of a standard pin-lock Firestone keg. Cornelius kegs are similar, but I have not worked with them and would not speak of them without personal experience.

With a keg that has been used for soft drinks, the rubber parts that are in contact with the drink become impregnated with the sugar syrups. These will then flavor any beer you might bring in contact with them, so they need to be replaced as part of the cleaning and preparation process. These are located in the bases of the gas-in and liquid-out fittings, and around the lid of the keg.

Remove the gas-in and liquid-out fittings, using a 13/16" open-end wrench inserted through the gaps in the handle surround. Once loosened, these should remove easily. Once unscrewed, set these aside, and remove the dip tubes from the fittings welded to the tank. The gas dip tube is rather short, and the liquid dip tube is the long one that extends to the bottom of the tank. Remove the o-rings from both of these and replace them with new ones from the hardware store. O-rings of the proper size are easily available in the plumbing area of most good hardware stores. Reinsert the dip tubes and reinstall the fittings, tightening them with the wrench. Do not overtighten, as it is unnecessary and will make it more difficult the next time.  
NOTE: The gas-in fitting is the one with two lugs. The liquid-out fitting is the one with three lugs. I got them mixed up too...8\*)

Replacement of the top gasket is easy. Just open the head by lifting the bail, then drop the head down into the keg and rotate it to remove the lid from the keg. The O-ring should come out with the lid. Simply remove it from the lid and replace it. New ones of these should be available at your homebrew supplier, or try a pool supplier for a pump O-ring of the proper size. Bring the old one as a comparison sample.

Cleaning the keg is rather simple. I usually prepare a solution of washing soda and soak a new keg full of it for 24 hours, followed by purging the solution with CO2 through the fittings on the tank. This is followed by 2 gallons of boiling water, well-agitated in the tank to clear the residue, and purged thru the fittings with CO2. The boiling water rinse is also a god way to clean out a tank before use, along with a weak chlorine rinse for sanitizing.

### III. Kegging - The process

Kegging is considerably simpler than bottling, but has a set of gotchas all its own.

The first step is sanitizing the keg. I personally do this with a rinse of hot water and B-Brite of a gallon or so, shaken in a sealed keg, then expelled through the keg plumbing with CO2. After this, I do the same thing with boiling water, again expelling through the plumbing, to clear the B-Brite residue. One pass is usually sufficient, though if I'm being paranoid, I'll do it twice. After this step, you must handle the keg in a manner to retain the sanitation. This means not taking out the lid and laying it down on the work-bench in the basement. Treat the keg as you would a sanitized bottle ready to fill.

Next, add the priming syrup to the keg. I usually use 1/2 cup of sugar to 1 qt. water, boiled for 10 minutes for sanitation. I cool this to blood temp, then add it to the keg. Next, with a sanitized siphon hose, siphon your finished beer into the keg, being careful not to splash, but swirling enough to get a good mix on the priming sugar. Once filled (keep the beer level below the CO2 inlet, otherwise don't worry), reinsert the lid and cinch it closed. Before doing this, I usually turn on the CO2 to the keg and purge the airspace above the beer to clear the residual air in the tank.

With the keg sealed, pressurize it to 5-6 PSI to seat the head. If it begins to leak, open and reseal it, which usually cures the problem. Make sure that the lid isn't angled, which is easy to do and can cause leaking.

Allow the beer to carbonate for 1-2 weeks before drinking. I usually discard the first 1/2 mug out of the keg, as it brings the yeast out with it. After that, it's home free.

I need a beer after all this typing...

ajr

---

Alan J. Richer      Mail: [richer@hq.ileaf.com](mailto:richer@hq.ileaf.com)  
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Waltham, MA. 02154

" It's a nitwit idea. Nitwit ideas are for emergencies. The rest of the time you go by the Book, which is a collection of nitwit ideas that worked at least once." from "The Mote in God's Eye" , Niven and Pournelle



Date: Wed, 8 Jul 92 08:41:24 -0500  
From: c\_vandev@hwking.cca.cr.rockwell.com (Craig Vandeventer)  
Subject: Adjusting ph of sparge water

I am an extract brewer who is looking into doing full mashes. I have been reading up on the subject and, even better, reading all the old digests (a gold mine of info). A couple of posts recently have confused me about the whole mashing process. As I understand it, adjusting the ph of mash water is so that the enzymes can convert the maximum amount of starches to sugar. If this is so (correct me if it is not), after conversion is complete what purpose does adjusting the ph of the sparge water accomplish? If the enzymes are done why make the sparge water more acidic? Is there some other good reason for doing this?

On another topic, I will be traveling to San Diego soon and would like up-to-date info on brewpubs and bars with great tap beer. I searched through the old digests and came up with these brewpubs:

Pacific Beach Brewhouse  
La Jolla Brewing Co.  
Callahan's  
Old Columbia Brewing Co.  
Mission Brewery

If anyone could send me any more info on these or newer brew pubs it would be greatly appreciated.

Craig Vandeventer - Reason #326 for drinking homebrew:

"Homebrew beer belches taste better."

P.S. Jack, I just received my KitchenAid grain mill in the mail. If you'll give me the freebie(if I'm not #100) I'll do a side by side comparison and post the results here. If I like the Kitchenaid mill better I'll return yours; otherwise, I'll sell my Kitchenaid mill.

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Date: Wed, 8 Jul 92 7:44:23 MDT  
From: seiferth@bandelier.cs.unm.edu (Justin Seiferth)  
Subject: Short Fermentation Mead

I've seen meads with a fermentation time of a couple of months mentioned here in the HBD- could someone post a few recipes? My are DELicious now but were undrinkable until ~6 months fermentation.

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Date: Wed, 8 Jul 92 9:39:27 EDT  
From: klm@mscg.com (Kevin L. McBride)  
Subject: MALTMILL giveaway

What happens if Jack posts the 100th article?

- - -  
Kevin

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Date: Wed, 8 Jul 1992 10:03:15 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: ale? lager!

Someone else will probably point this out, but just in case...I think Jack S. meant to say \*lager\* yeast will continue to eat right down to the freezing point. Most, if not all (?) \*ale\* yeast will stop working well above that point. But your concern about storing lager yeast at cold temps. is a good one.

Russ

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Date: Wed, 8 Jul 92 9:22:47 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: smoked beers

Liberty Malting of Seattle (see their ads in Zymurgy) carries a rauch beer malt. Their malts aren't cheap, and unless you're local, you'll have to have them ship it to you. But, it's an excellent malt. A couple pounds of it in your favorite recipe will impart a sweet, smoky flavor.

You can smoke malts on your backyard grill. Use hickory, mesquite, or fruit tree wood such as apple. Wet the grain and dry it over the charcoal and wood fire. You'll have to turn the grain to dry it evenly. Those of you who attended AHA National in Milwaukee might have visited the Chicago Beer Society table or hospitality suite, where we were serving a Russian Imperial Stout (first runnings) and a Porter (second runnings) made with some smoked malt.

The commercial Rauch Biers most of us have access to are said to be in the Vienna style. Some German brewers also make a seasonal smoked Bock. I also read somewhere in the Michael Jackson Pocket Guide that there are a number of smoked wheat beers. Other styles that would seem to benefit from some smoked malt are Scotch Ale, in addition to the above-mentioned Porter and Russian Imperial Stout styles.

If you're an extract brewer, use a simple partial mash technique and some smoked barley malt. If you start with some smoked malt, crack it, steep it, strain the water, and continue with your usual brewing process.

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Date: Wed, 8 Jul 92 9:23:02 CDT

From: cush@msc.edu

Subject: highly modified malts

On the prompting of local friends, and recent discussion in this forum, I made a visit to the Sherlock's Home brewpub outside of Mpls. (interesting that I just \*happen\* to live here...he..he..) Very, very good....

Very smooth. Perhaps I should visit England some day.....

But I digress. I got hold of the Brewmaster ( great fellow!), and he made

quite a point that they use only English 'highly modified' malt. From Papazian

I understand that this refers to grain that has been allowed to 'sprout' more,

increasing the enzyme content and reducing the starch content (it goes into

forming the rootlets, which are discarded).

Now the question: has anyone out there experimented with USA versus English malt, and if so can you describe the difference in character they give to a brew?

The Brewmaster at Sherlock's said forcefully "you CANNOT make english-style

brews using USA malt." Is it the highly modified malt that gives their brews their smooth character, or is it brewing skill, etc. etc....?

- - -

> Cush Hamlen | cush@msc.edu  
> Minnesota Supercomputer Center, Inc. | 612/626-0263  
> 1200 Washington Ave. So. | FAX:612/624-6550  
> Minneapolis, MN 55415 |

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Date: Wed, 8 Jul 92 10:01:26 EDT  
From: tighe@kc.camb.inmet.com (Michael Tighe)  
Subject: Re: Homebrew Digest #919 (July 08, 1992)

In Homebrew Digest #919 (8-Jul-92), smith%8616.span@fedex.msfc.nasa.gov asks:

> How can one add "body" to a quick mead?

In my experience, adding more honey (two to four pounds per gallon) helps make the flavor more "real". In addition, remember to skim off the white and brown foam when it is heating/boiling - that helps keep the taste clean.

I've found that adding bay-leaf and marjoram as spices with some fresh ginger root and some lemon peel makes a really flavor-ful drink that doesn't have that "thin-ness" that simple honey/water mix makes.

My basic recipe is lemon peel and ginger, and I've found that it is refreshing in a "ginger-ale" way, but adding the bay-leaf in small amounts (one bay-leaf or two per 5-gal batch) adds a "woody" flavor to make it more beer-like. The marjoram (or rosemary) adds a light flower-scent which enhances the honey-nature of the drink.

Another way to improve body: use darker honeys - if you use a really dark honey, such as a "raw" wildflower honey, you can get something like a "dark" mead.

Good luck!

Michael Tighe, Intermetrics, Inc., Cambridge, MA 02138 (USA)  
email: tighe@inmet.camb.inmet.com phone: 617-661-1840

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Date: 8 Jul 1992 10:26 EDT  
From: wkb@cblph.att.com  
Subject: Re: Silicone Rubber Caulking

> From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
> ...  
> I'm about to use it, but I am going to be sure to find the variety  
> which claims to be OK for aquarium use. I believe other types will  
> emit trace amounts of solvents. I figure if it's formulated not to  
> kill tropical fish, it won't do me in either.

Silicone rubber caulks, unless marked "safe for aquarium use",  
contain  
poison (cyanide? arsenic compounds? I don't remember) to resist the  
formation of mold and mildew when used outdoors or in dark, damp  
places.

This poison will leach out over time and kill your fish if you use  
the  
standard caulk in an aquarium. I would not use it in beer-making.

The  
"safe" kind should be all right. The "solvent" released during  
curing  
is acetic acid, and is common to all silicone caulks. It shouldn't  
do  
any worse than sting your eyes if you get too close while the caulk  
is  
setting up.

> "Aquarium Seal" is likely to be slightly more costly than other  
types  
> of silicone rubber caulking.

If you buy it as "Aquarium Sealer" in a pet store, then yes, it will  
be  
much more expensive. If you just go to the hardware store and get a  
tube that's marked "safe for aquaria", then it shouldn't be any more  
expensive than the standard mildew-resistant stuff.

-- Keith

| W. Keith Brummett(614) 860-3187 AT&T, Room 3B202 |  
| att!cblph!wkb or, FAX: (614) 868-4021 6200 E. Broad St. |  
| wkb@cblph.att.com R,DW,HAHB! Columbus, OH 43213 |

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Date: Wed, 8 Jul 1992 10:32 EDT  
From: 30PCALVIN%UNCSPHVX.BITNET@VTVM2.CC.VT.EDU  
Subject: Load of questions...

Howdy,

First of all, this mailing list is awesome. It's the first thing I read each morning, and makes my day usually.

I am a novice brewer, with about 20 batches under my belt, and am interested in getting a load of new recipes to try. Does anyone have an archive of recipes they can send me? Hypercard stacks? I use extracts now, but will be switching to all-grain next month.

What is a cold break? Hot break?

Why didn't my lager ferment after nearly a month in the fridge? I suspect that the temperature was around 38-42 degrees in there? Is this too cold? It's sittin' on the counter now, having fermented at about 70f for a week, and is finally ready to bottle. Glad I took a "final" gravity after I took it out of the fridge.

It there anyone else out there who brews 10 gallons at a time? Do you do anything different because of that?

Is there anyone else in the Raleigh/Durham/Chapel Hill area reading this?

Thanks for the time and the raffle ticket!

Phil Calvin DoD #242

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Date: Wed, 08 Jul 92 10:48:47 EDT  
From: palladin@muscle.trincoll.edu  
Subject: Moet Liquor (mead???)

Greetings,

Has anyone tasted an after dinner drink produced recently by Moet et Chandon?

I can't remember the exact name but it comes in a small version of a regular Moet champagne bottle. This stuff is great! Sweet and alcoholic but not cloying like liquors - due at least in part by the carbonation.

Two questions:

- 1) Is this stuff a sparkling mead?
- 2) Does anyone know how to make it?

Note:: what HBD posting number are we up to?????

thanks in advance,

Joe P.

-----

Date: Wed, 8 Jul 92 10:42:49 EDT  
From: neilm@juliet.ll.mit.edu ( Neil Mager )  
Subject: Re: Question on sanitizers.

"C. Lyons" writes:

> I have recently moved to a new location and the water here  
> has a high iron content.

I also have a very high iron content in my water. I use a water filter which filters out most of the iron from the water. The one we use is for the whole house, however you can purchase filters that hook up under the kitchen sink. Sears has a good selection of filter holders and filters specifically for iron removal. Also, most home building supply stores carry these. Prices are usually less the \$50.

If you get one of these, you can then use sanitizer you like.

=====  
=====  
Neil Mager  
MIT Lincoln Labs Lexington, MA  
Weather Radar - Group 43  
  
Internet<neilm@juliet.ll.mit.edu>  
Voice (617) 981-4803  
=====  
=====

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Date: Wednesday, 8 Jul 1992 11:33:19 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Weizen yeast / kegging

>Date: Tue, 7 Jul 92 13:44 CDT  
>From: korz@iepubj.att.com  
>Subject: Weizen yeast / kegging

>> 4)I've know that you need not to prime with corn sugar, hence  
>>the carbonation is added thru the co2 tank. But would it not  
>>help get rid of unwanted oxygen while aging?

>If the conditioning (carbonation) vessel, keg or bottle, is  
>sealed, then your only hope for getting rid of oxygen is  
>something like SmartCaps(tm).

Does that mean you advocate not introducing oxygen into the keg?  
I know some people say that they flush the air out with CO2  
before racking into the keg. If this works, it should answer the  
original question.

>> 5)After tapping how long will the beer stay good? Can you  
>>fill the keg with co2 to make it last longer?(Oh, I forgot to  
>>mention I don't have the facilities to keep it cold after  
>>tapping.)

>You had better find a way to keep it cold. You also had better  
>buy a CO2 tank and regulator (it sounds like you don't have  
>one). Refrigerated (if you have good sanitation) your kegged  
>beer could stay good for a year. Unrefrigerated, well, I  
>wouldn't recommend it.

I have wondered about this myself. Does anyone have an  
explanation for it? Considering that your bottled beer will last  
a year at basement temps just fine, why shouldn't a keg do the  
same? Is it because air gets in when you tap the keg? Or do  
just microorganisms get in? Or what?

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wed, 8 Jul 92 8:32:50 PDT  
From: winter@cirrus.com (Keith Winter)  
Subject: temperature control

In a recent posting:

>

>Mitch asked:

>> I would like to convert an upright freezer into a cool place for my  
>> brew for ferment and age. I have looked for "conversion" kits in  
>> this area, and have found only one available. Unfortunately, it  
>> costs \$75. Does anyone out there in netland have a cheap (less than  
>> \$40) solution to my problem? If so, I'd love to hear from ya!

>

>

>Mitch,

> Check the back of Zymurgy. I don't remember the company, but  
>they offer a programable controller for about \$29.99. I believe that  
>you plug the freezer/frig into the controller, which plugs into the  
wall.

>There must be some type of thermistor or something you slip inside the  
>unit to monitor temperature. I will check on the company and e-mail  
>you with the info.

>

>Brian

>

I think the unit Brian is describing is the Hunter Air-Stat (or something  
very close to that name). I have one that I use to control my 'fridge.  
It works perfectly well, controlling the temperature within +-2 degrees F  
of the set-point. I believe the lower limit on the temperature is 35  
degrees and the upper limit is 99 (but don't quote me on it :-). I'm  
sure  
it would work as well with a freezer. It works just like Brian describes  
it. This unit has been discussed many times in this digest. I found  
mine  
at a semi-local hardware store called Home Depot. I think these are in  
several regions around the country. It cost about \$25. You may be able  
to find it in many do-it-yourself stores.

RDWHAHB.

Keith Winter (winter@cirrus.com)

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Date: Wed, 8 Jul 92 9:38:28 MDT  
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>  
Subject: Re: Getting that clove-like flavor

> I enjoy the strong "clove like" flavor of certain weiss beers yet I haven't  
> been happy with the results of kit weiss beers using the Wyeast wheat strain.

Has anyone else noticed that the Wyeast #3056 (Bavarian wheat) seems to be less "clovey" and rich since they changed their packaging? I make weizen quite a bit, and lately my batches just haven't been as rich as they used to be. Perhaps Jeff Frane knows something about this.

> Since I know of no access to pure *S. delbrueckii* and am not too interested  
> in plating it out, has anyone out there tried adding cloves to either the  
> primary or secondary?

I've used cloves for spiced ales, and my advice would be \*go easy\*. It doesn't take much to add that character. I had good luck by simmering 3-4 whole cloves (not crushed) in water, then adding the whole thing to the primary.

In fact, I'll post the recipe. I'm normally an all-grain brewer, but this is a twist on a kit beer. I find that spices tend to mask any sort of "canned" flavors, and with the time you save you can brew a lot of it, like for a party. The spices balanced perfectly after a few weeks in the bottle.

#### Easy Spiced Brown Ale

MountMellick Brown Ale Kit  
3-4 whole cloves  
3 whole cinnamon sticks  
1/4 tsp ground nutmeg  
4 oranges  
1/8 cup Hallertau hops (fresh)

Simmer spices, hops, and zest of 1 orange in 1 qt water for 30-45 minutes. Make Brown Ale according to 3.6 gallon recipe. Add spice mixture (do not strain) and zest of other three oranges to wort. Ferment, strain, and bottle according to kit instructions.

- - -  
Jeff Benjamin benji@hpfccla.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: 8 Jul 92 08:42:39 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Bottled California Beers

Subject: Bottled California Beers Time:8:26 AMDate:7/8/92  
Mike Daly asks about where to purchase bottled California beers while visiting San Francisco. The following are all in San Francisco in various parts of the city.

The Jug Shop  
1567 Pacific Ave (at Polk)  
Good selection of locally produced beers including Marin Brewing Co.

Cannery Wine Cellar  
The Cannery at Fisherman's Wharf  
Large selection of local and international beers. Expensive. Also great selection of Single Malts.

Coit Liquors  
Columbus Ave. and Union St.  
OK selection of local beers. Very well priced. (You might still find some SN Mai Bock if you are here in the next two weeks or so)

Liquor Barn  
201 Bayshore Blvd.  
OK selection of local beers. Poorly handled.

Almost all Safeways have some local stuff these days. Anderson Valley, Winchester, Rogue, Mendocino to name a few I have spied. Both the Northpoint and Marina Safeways have these and I am told selection is similar elsewhere in the city.

Enjoy the trip!

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Wed, 8 Jul 92 10:40:58 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: oats and other adjuncts

As I understand it, specialty grains do not need to be mashed. They could be mashed, but only really need to be sparged. Is this true? Is it better to mash them, or not mash them? Is it bad to mash them?

And what is the difference between Quaker oats, Steel-cut oats, milled oats, rolled oats etc? As I gather from yesterday's digest, they need to be mashed. Do you throw them in with the mash or cook them first?

- Bryan

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End of HOMEBREW Digest #920, 07/09/92

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Date: Wed, 8 Jul 92 16:39:58 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: That clove-like aroma

We've had a bit of discussion about wiezen beers and their clove aromas recently, so here goes my \$0.02 worth. I can spot the influence of S. Delbru...  
from a distance of about 2 miles. To me it is anything but sweet or estery;  
on the contrary, I would describe it to an uninitiate as something like rotten tomatoes. Alternative ways of achieving this phenolic sensation are  
(a) getting a wild yeast infection, or (b) using Vierka lager yeast (not really different from the previous option!). So what gives, am I ultrasensitive or something ?

For those looking to culture from a hefeweizen, I can recommend that Falken's  
brew (from Schaffhausen, in Switzerland) gives a culture with all the desirable (?) characteristics of its parent.

- - -

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Date: 08 Jul 1992 09:55:54 -0600 (MDT)

From: JLAWRENCE@UH01.Colorado.EDU

Subject: Extracts

I have recently come across a number of recipes I'd like to try that use amounts of extracts that are less than a standard can. I've found small cans (1.4 lb), large cans (6.6 lb), and middle sized cans (3.3 lb). The three bears would be proud. However, I have seen recipes that use, for example, a cup or 2 of 1 type of extract, a couple of pounds of another, etc.

So, my question is:

1. Does the stuff keep? If I were to open a can and only use half of it, how do I store the rest? I don't have enough equipment to create more than one batch at a time.
2. What's the best way to measure it? Warm it first to get it a bit less (more?) . . . um . . . viscous (right? the discussion on viscosity vs. SG was interesting, but I'm not sure I got it all)? Pour it into a bowl and weigh it on a kitchen scale? Sticky, I would think, but not impossible. Does anybody have an easier way?

On another note, I was happily washing bottles last Sunday and allowed the dreaded boilover to occur. This one was a beaut (and what a waste of perfectly good wort :- ( ). Does anybody have a good way to clean those burner pans and rings? The SOS pad didn't get it all, and I got real tired of scrubbing.

Thanks.

- Jane

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Date: Wed, 8 Jul 92 12:22:50 EDT  
From: "John A. Shepherd" <jas8t@uva.pcmail.Virginia.EDU>  
**Subject: Extracts**  
Hello All,

Pat writes:

>I enjoy the strong "clove like" flavor of certain weiss beers yet I haven't  
>been happy with the results of kit weiss beers using the Wyeast wheat strain.  
>In this forum I have read that *S. delbrueckii* is what contributes the clove  
>characteristic and that the Wyeast strain (3056) is 50/50 with something else.

>Since I know of no access to pure *S. delbrueckii* and am not too interested  
>in plating it out, has anyone out there tried adding cloves to either the  
>primary or secondary?

I had the same complaint last summer so I tried what you propose. I looked  
up my favorite christmas wassail recipe and found it called for 2 tsp. of whole  
cloves for 1 gallon. This sounded very excessive so I cut it by 1/8 which  
still was about 1 tsp./5 gal. I added this to the boil with the malt.  
Result: Way too much clove flavor for anything except a christmas beer.  
I would cut this by 1/2 to 1/2 tsp./5 gal. if I was making the ale over again.

I've been wanting to make a Berliner-weiss style beer and have been unable  
to locate pure ( or mixed for that mater) lactobacillus. A Zymurgy recipe used a Stoudt's Wheat culture for this style. The judge's comments included "good lactic nose." Has anyone cultured Stoudt's Wheat yeast and tried this? I can't get Stoudt's Wheat here in Charlottesville, Va and want to know if it worth the drive to seek it out.

John Shepherd  
jas8t@pcmail.virginia.edu  
Univ. of Virginia  
Charlottesville, Va

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Date: Wed, 08 Jul 92 10:26:38 MST  
From: Steve Dempsey <steved@longs.lance.colostate.edu>  
Subject: Re: Getting that clove-like flavor from cloves

In HBD #919, ssi!ppc@uunet.uu.net (Patrick P. Clancey) writes:  
> Subject: Getting that clove-like flavor from cloves

> I enjoy the strong "clove like" flavor of certain weiss beers yet I haven't  
> been happy with the results of kit weiss beers using the Wyeast wheat strain.  
> ... has anyone out there tried adding cloves to either the primary or  
> secondary?

I've not done this myself, but have tasted the results in competition. The clove-\*like\* characteristic is a phenol compound produced by the yeast (but you already knew that). It's called clove-like for lack of a better interpretation of the flavor/aroma perceived by your senses. The actual clove spice is something altogether different.

The competition entry I tasted was entered in a wheat beer category, supposedly as a weizen style. The description I gave was `potpourri`; it had a sweet spicy character similar to mixed cooking spices. It was nothing like the genuine weizen beer character. If you like spiced ales, use cloves. If you want a traditional weizen with the right flavor/aroma properties, you'll have to use the right yeast.

I have used several strains of wheat beer yeasts including the pure *S. Delbrueckii* sold by the now-defunct MeV labs, and Wyeast's Bavarian Wheat. The pure culture definitely produces a stronger clove character. The Wyeast mixed culture does a fair job if fermented at warmer temperatures, e.g. 73-78F. Still, the ale yeast in the mixed culture tends to take over eventually and repitching results in progressively milder beers.

- - - - - Engineering Network Services  
Steve Dempsey Colorado State University  
steved@longs.lance.colostate.edu Fort Collins, CO 80523  
- - - - - +1 303 491 0630

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Date: Wed, 8 Jul 92 09:35:23 PDT  
From: Steve Kennedy 08-Jul-1992 1119 <kennedy@ranger.enet.dec.com>  
Subject: "mini-mashing" oats questions / Diastatic Malt Syrup (DMS) question

Hi. I'm fairly new to HBD (3 wks) and also to brewing (~1 yr).

I am planning on making an oatmeal stout within the next week or two and so the current 'use of oats' discussion is of interest. I'm also an extract brewer, so my knowledge of mashing (etc) at this time, is limited to what I've read in passing in HBD and other related forums.

In HBD #919 Russ Wigglesworth writes:

> Mini-mashing isn't hard, just take equal amounts of the oats and 2 or 6  
> row malt and combine with about 1 qt. of water per lb. Bring this to  
155  
> degrees for an hour and then rough sparge into your extract through a  
> colander or grain bag with an amount of water equal to what you mashed  
> with. By "rough" I mean just a simple rinse, no recirculation or  
trickle  
> since you are looking for the oat character and not a significant  
yeild.  
> Oats get pretty gummy so when in a 1 to 1 grain bed a stuck sparge is  
> almost guaranteed.

I had heard/read that you need to mash the (rolled) oats, but never heard you needed to mash it with equal amounts of X-row malt -- what are the advantages to doing this over just mashing the oats by itself? is this combination necessary? in trying to determine the amount of other fermentibles to use in the recipe, how much should I expect the mashed oats and/or malt to contribute?

responding to the same question re: oats, Brian Bliss writes:

> you must mash oatmeal or any other adjuncts before you add them to the  
boil.  
> In fact, I won't even add malted specialty grains anymore unless they  
are  
> mashed. If I'm trying to do a quick and dirty job and just want to add  
> a half lb. of crystal malt or so, I'll steep it in 150F water and add  
an oz.  
> of amylase enzyme.

I tend to start with the specialty grains (ex. crystal malt) in a gallon or so of cold water, slowly bring the water up to boiling, and remove the grains from the water just before the boil (or at ~180 degrees if I happen to have the thermometer handy).

My question: how does mashing the specialty grains change their contribution to the brew vs. using the procedure I've described (and usually use)?

=====

Lastly, I have a question regarding the use/advantages/disadvantages of Diastatic Malt Syrup (DMS):

I thought I'd try using this as the basis for a light pale ale and was told that because the DMS still contained active enzymes that I should mash the adjunct pale malt (I was planning to use in the recipe) in the DMS. I guess I'm looking for a confirmation on this and perhaps a little procedural advice.

Thanks in advance to all,

/steve

=====

Steve Kennedy Email: kennedy@ranger.enet.dec.com  
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30 Porter Road (LJO2/I4) -or- ...!decwrl!ranger.dec.com!kennedy  
Littleton, MA 01460 Phone: (508) 486-2718

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Date: Wed, 8 Jul 92 12:10 CDT  
From: korz@iepubj.att.com  
Subject: Lager yeast not ale

JS writes:

>Based on the accepted fact that ale yeast ferments down to near  
freezing, I  
>am curious to know what happens to wort/agar slants of yeast cultures  
stored  
>in the fridge.  
>  
>Presumably, they would happily ferment to depletion and/or till the tube  
>explodes if it is the screw cap type.

Oops! I think you mean lager yeast, don't you? Most ale yeasts  
generally  
poop-out at about 50F and would probably expire as the temp approaches  
32F.

You're right about them fermenting till depletion, though. What's wrong  
with that? What you're trying to do, presumably, is to hold on to some  
dormant yeast, so you put them at a low temp so that they are relatively  
inactive. Autolysis is the great fear here, where the yeast secrete a  
chemical that breaks down the cell walls of their surrounding brothers/  
sisters.

Then, they cannibalize. Ick!

Al.

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Date: Wed, 8 Jul 92 18:18 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: Cider and Perry making

Greg asks for advice for making cider and perry (pear cider). I've only made the stuff from kits (it was 'orrible); however, the Institute where I work was founded as the National Fruit and Cider Research Institute, although it now specializes in agricultural research (I'm a molecular biologist working on *Arabidopsis thaliana*, as un-agricultural a weed as you're likely to meet). However, the library still has cider-making books, and I've done a bit of reading.

The traditional way of making farmhouse (ie. homebrew) cider is simply to crush apples, press out the juice and allow it to ferment without any additions, even yeast. Fermentation relies on infection by wild yeasts from the air. You could try this, but I wouldn't recommend it - there is no guarantee that a suitable wild yeast will fall from the heavens, and there will be plenty of other bugs waiting their chance to turn your apple juice into cider vinegar. Your best bet is to try to sanitize the apple juice in some way, and then add a starter of pure yeast.

You may have trouble finding suitable apples - in the West of England, there are special apple varieties of cider apple. These are small and very tart to taste - inedible, in fact. You may be able to mix cooking apples (Bramleys?) with a smaller proportion of dessert apples. The apples should be ripe enough for the skin to break if you stick your thumb in hard. The cider brewery next door seems to leave the barrels of apples and pears outside until they get really squishy (and smelly). Roughly crush the apples (eg in a barrel with a wooden pole) and leave them to oxidise (this supposedly allows the tannins to cross-link with proteins which then fall out in the fermentation vat). Extract the juice using a press. The SG should be 1.045-1.065. You may then try partly to sterilize in some way. Don't try to sterilize by heating: this imparts a cooked taste to the cider. You could try a very small quantity of sodium metabisulphite for a few hours (see recipes for wine-making from fruit). Pitch the yeast (and I would add some yeast nutrient) and ferment for about 2-4 weeks. This can be drunk immediately ("rough cider") or racked into secondary for up to 3 months. Don't worry about the clarity: it's unlikely to drop clear, due to all the pectins. If you're really confident about your sterilization, cider matures well in bottle.

One way of cutting down on contamination would be to boil a small quantity of the juice and make up a starter with the yeast - this large inoculum should compete out any unwanted strains, and the cooked taste from the small volume of starter won't be noticeable.

A recipe for the best cider ("Nobs' cider") which I found goes:  
1 gall apple juice (ie 1.25 US Galls)  
0.75lb chopped muscatel raisins  
0.5oz root ginger (crushed)  
2" stick of cinnamon  
Juice of 1 orange

This would turn out more like an apple wine, probably, and I would use

a wine yeast if you can't get hold of any unpasteurized cider to culture from.

Good brewing

Andy "Hope you can afford the postage, Jack" Phillips  
Long Ashton Research Institute,  
Bristol, UK

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Date: Wed, 8 Jul 92 12:17 CDT  
From: korz@iepubj.att.com  
Subject: Clove flavor

Pat writes:

>I enjoy the strong "clove like" flavor of certain weiss beers yet I  
haven't  
>been happy with the results of kit weiss beers using the Wyeast wheat  
strain.

I've successfully been able to get very clovey aromas/flavors from  
Munton & Fison's Muntona yeast (included in their ale kits and may  
be available separately). At 70F, you'll get a LOT of clove character.

I too, did not get much cloveyness from Wyeast #3056.

Al.

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Date: Wed, 8 Jul 92 12:24:08 CDT  
From: piatz@fig.cray.com (Steve Piatz)  
Subject: Adjusting specific gravity

I recently had a need to determine the change in specific gravity due to dilution with addition water. I ended up boiling my imperial stout down to 4.75 gallons while getting my 60 minute boil after adding the hops. I decided not to dilute until I went to the secondary and needed to adjust my specific gravity measured in the primary. TNCJOHB, page 381 gives some tables for adjusting the specific gravity. Unfortunately, they didn't come close to the 1.110 gravity I had. So I decided to figure out the corrections using the following (I hope my memory of physics classes from long ago is correct):

OG = the original gravity  
FG = the final gravity  
dvp = the additional water as a percent (5% == 0.05)

$$FG = (OG + dvp) / (1.0 + dvp)$$

Using the above, the following program will produce a simple adjustment table

```
===== cut here =====
#include <stdio.h>
#define NUM_PERCENT 10 /* number of columns */
#define NUM_GRAVITY 30 /* number of rows */
#define PERCENT_STEP 0.05 /* percentage per column */
#define GRAVITY_STEP 0.005 /* gravity per row */
#define INITIAL_GRAVITY 1.010 /* gravity for first row */
#define INITIAL_PERCENT PERCENT_STEP /* percentage for first column */
main ()
[
  int i;
  int j;
  float og, fg;
  float dv;
  float dvp;
  printf (" | Dilution By/n");
  printf (" O.G. | ");
  for (j = 0; j < NUM_PERCENT; j++)
printf (" %3.0f%% ", 100.0 * PERCENT_STEP * (1 + j));
  printf ("/n");
  printf ("-----|-----");
  for (j = 0; j < NUM_PERCENT; j++) printf ("-----");
  printf ("/n");
  og = INITIAL_GRAVITY - GRAVITY_STEP;
  for (i = 0; i < NUM_GRAVITY; i++) [
    og += GRAVITY_STEP;
    printf ("%6.3f | ", og);
    dvp = INITIAL_PERCENT - PERCENT_STEP;
    for (j = 0; j < NUM_PERCENT; j++) [
      dvp += PERCENT_STEP;
      fg = (og + dvp) / (1.0 + dvp);
      printf ("%6.3f ", fg);
    ]
  ]
  printf ("/n");

]
exit ();
]
```



1.145		1.138	1.132	1.126	1.121	1.116	1.112	1.107	1.104	1.100
1.097										
1.150		1.143	1.136	1.130	1.125	1.120	1.115	1.111	1.107	1.103
1.100										
1.155		1.148	1.141	1.135	1.129	1.124	1.119	1.115	1.111	1.107
1.103										

Steve Piatz [piatz@cray.com](mailto:piatz@cray.com)

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Date: Wed, 8 Jul 1992 13:28:44 -0400  
From: ukcy@sunyt.edu (Kevin Yager)  
Subject: Unrefrigerated kegs of HB

On Jul 7, 13:44, korz@iepubj.att.com wrote:  
] Brian writes:  
] > 5)After tapping how long will the beer stay good? Can you fill the  
keg  
] >with co2 to make it last longer?(Oh, I forgot to mention I don't have  
the  
] >facilitys to keep it cold after tapping.)  
]  
] You had better find a way to keep it cold. You also had better buy a  
CO2  
] tank and regulator (it sounds like you don't have one). Refrigerated  
] (if you have good sanitation) your kegged beer could stay good for a  
year.  
] Unrefrigerated, well, I wouldn't recommend it.  
]  
] > Ok, here is how I plan to cool it. I bought a 20 qt. cooler and 25  
ft  
] >of stainless steel tubing in a coil that sits inside the cooler.  
] > The beer comes from the keg thru a plastic tube to the cooler into a  
] >coupler shank into the stainless steel tubing into a faucet and shank  
set.  
] >Wala! beer!  
] > I figure 5 min after I place Ice on the coil I should have cold brew  
in  
] >the mug. I'll use silcon to prevent leakage were I drill out the  
cooler.  
] > I have ordered most of the equipment for this project for under  
\$100.00  
] >>From SuperiorProducts out of St.Paul Minn.(no affiliation)  
]  
] A used chest freezer with a Hunter Airstat thermostat is the best way  
to go.  
] I suspect you will have trouble with carbonation since the solubility  
of  
] CO2 varies greatly with temperature. I've tried dispensing cool beer  
through  
] a jockeybox (what you described) and had a heck of a time getting the  
CO2  
] to stay in the beer.  
] Al.  
]-- End of excerpt from korz@iepubj.att.com

Can anyone add to Al's observations on this topic. I plan to start  
kegging  
with my next batch of beer. I don't have a place to keep kegs cold. I  
do have a small dorm sized refrigerator which I plan to run some tubing  
through. Effectively the same as a "jockeybox".

The kegs will be kept in my cellar at around 65 deg f.

I have always thought that the beer would keep for a time as long as it  
was  
not in contact with air.

Kevin



Date: Wed, 08 Jul 92 09:56:37 -0700  
From: jason@beamlab.ps.uci.edu  
Subject: funny smell and strawberries

A couple of questions:

My friend and I made a quicky extract/specialty grain batch on Friday. We put 1/2 pound of ground chocolate grains in one of my girlfriends old white nylons and began to heat the water to about 170 F at about 150 F or a little less we noticed this awful plastic like smell that seemed very wrong and toxic. It eventually went away (we didn't just get used to the smell we had others come in and smell) when the water got close to 170 F. The smell seemed to come from the water and not the nylons (tested by pulling the nylons out of the water and sticking out noses on them).

Does this type of grain usually produce a disturbing odor in the process of heating? The grains were a few months old. Does this matter?

ALSO:

When it comes time to bottle, I only want to bottle 3/4 of the batch. I would like to add strawberries to the remaining 1/4.

Question: Do you think I should just leave the 1/4 in the fermenter along with the trub and settlement and just add the strawberries to this? Or Should I rack the 1/4 to a seperate container and then add the stawberries? (Will there be enough yeast in suspension?)

I have some pectic enzyme--should I use any of this?

Comments?

Ayudame, lo necesito.

Jayscum

P.S. I dropped a hop pellet in a can of bud and voila-Budweiser with tast

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Date: Wed, 8 Jul 92 13:47:56 EDT  
From: roman@tix.timeplex.com (Daniel Roman)  
Subject: CO2 tanks and fittings

I recently inherited a couple of soda kegs (ball lock) which are in good shape. I called a couple of local soda distributors about CO2 tanks and hoses and they either did not want to deal with me or were charging \$85 for just the 5 lb tank unfilled. So, a couple of questions:

- Is a 5 lb tank adequate? I wouldn't be dealing with more than two kegs at a time. They are 5 gal. kegs.
- Can someone suggest any mail order or sources of used tanks, especially if someplace has experience with homebrewers and their particular needs.

(Now all I have to do is convince my wife that we don't need the shelves in the fridge and that two kegs and a CO2 tank won't take up that much room). Refridgerators are expensive.

- --

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Dan Roman |///Internet: roman\_d@timeplex.com  
Timeplex Inc. |///// GENie: D.ROMAN1  
Woodcliff Lake, NJ | /XX/ Only AMIGA! Homebrew is better brew.  
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Date: Wed, 8 Jul 1992 11:59:27 -0800  
From: mfetzer@ucsd.edu (The Rider)  
Subject: Ale yeasts at cold temp

Jack writes:

Ale yeast.....

Based on the accepted fact that ale yeast ferments down to near  
freezing,  
I

am curious to know what happens to wort/agar slants of yeast cultures  
stored  
in the fridge.

Presumably, they would happily ferment to depletion and/or till the tube  
explodes if it is the screw cap type.

Seems like in the best of cases, one would end up with tired out old  
yeast  
if

it was stored for more than a couple of weeks.

Say what? Did you mean Lager yeast here, or is there something I'm not  
aware of? In any case, we have taken yeast cake from the bottom of  
primary

ferment, put it in 12 ounce bottles at about a 50/50 yeast to  
semi-fermented wort ratio, and stored these in the fridge for later use.  
The longest we ever kept one of these may have been around 6 weeks, but  
it

certainly took off like a banshee. Only in one instance did the yeast not  
take off after being stored in such a manner, and that was stored  
substantially longer, I believe.

As far as tired old yeast goes, well, how would the yeast you're  
proposing  
to freeze be worse off than something you find at the bottom of a bottle  
of  
Sierra Nevada? In either case, you need to allow the yeast to build up  
its  
cell walls again before you expect it to go to work for you. :)

Mike

- - -

Michael Fetzer  
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer  
Bitnet: FETZERM@SDSC  
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

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Date: Wed, 8 Jul 92 13:42 PDT  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: Recipe: Really Bitter Dregs(tm)

Here's a recipe for a brew I've particularly liked. It's somewhat in the style of a Brown Porter, although really a little too hoppy for that style. The origins of this brew are somewhat amusing (IMO) - Martin Lodahl and I were lamenting (electronically) about our respective jobs; the condition of the world, etc., and I recalled the phrase "Oh, bitter dregs..." from the song. Some electronic musing over "bitter dregs" ensued, and the rest, as they say, is history. The recipe is toned down from the original hopping rate, but I believe even a hop-head will enjoy this brew. Tasty stuff, that!

Really Bitter Dregs(tm)  
by invitation only.  
send your resume to the Really Bitter Dregs selection committee ;-)

Ingredients -

6 lbs 2-row pale malt  
3 lbs Munich Malt  
16 oz black patent malt  
4 oz Crystal Malt (80L)  
12 AAU (~1.0 oz @11.6) Centennial hops (bittering) (Oops!)  
9.5 AAU (~0.75 oz @12.6) Chinook hops (bittering) (Oops!)  
1/2 oz Cascades (steep)  
1 oz Kent Goldings (dry hop at rack to secondary)  
Wyeast 1084 (Irish Ale)  
1.5 qt gyle (or 1/2 cup corn sugar) (priming)

Process -

All brewing water pre-boiled and decanted from sediment.  
Mash water: 11 qts @ 140F  
Mash-in: 3 min @ 135F, pH 5.0  
Protein rest: none  
Conversion: 30 minutes @ 145F (step infusion) (See Notes)  
45 minutes @ 155F (step infusion)  
Mash-out: 5 min @ 170F (See Notes)  
Sparge: 6 gal, pH ???, 170F (Increased from 5 gallons)  
Boil: 90 min. Centennial addition @ 30 minutes into boil,  
Chinook @60 minutes; Cascades added and steeped 45 minutes at  
end of boil (while chilling).  
Dry hop at rack to secondary.

Initial runnings 070 - final runnings 020.  
OG: ~046. FG: ~015.

Notes:

I overshot temperature on initial conversion ("cajun cookers" have their disadvantages!) but dropped back into range with a couple minutes in a water bath. No doubt affected extraction efficiency. Next time, I'll use the vernier rocket (hot plate) instead of the main thrusters!

Forgot to raise to Mash-out temp - had to dump back from lauten tun into the boiler. Grrrrrr.....

Additional 1 gallon of sparge was prepared when gravity of runnings was so high. Even after an addition gallon of sparge, the runnings were high, IMO. The little red worms in the compost heap were happy, though! Next time, I'll use more gypsum to bring the ph down to 5.7!

About the hops. When it came time to add bittering hops, I went to the freezer, and grabbed Centennial instead of Chinook. (What can I say? They both start with `C'. Honest, I only had consumed about 3/4 of a homebrew!) I realized my mistake later when rooting around for the Cascades. So, with still 30 minutes left in the boil, I added some Chinook for the last 30 minutes.

The Cascades were steeped longer than intended. The boil ended just at dinner time, so I put the hops in and left them while we ate. Midway through dinner, I realized that I hadn't sterilized the chiller, so that added another 30 minutes to the steep.

Chilled to pitch temperature, strained into the primary carboy, aerated, and pitched the yeast (which was at high krausen). I checked an hour later, and there was positive outflow through the blowoff tube.

Racked to secondary a week later, with the Golding dry-hopped at that time. (Put the hops into the secondary and racked onto them.) Bottled 3.5 weeks later primed with 1.5 quarts of gyle.

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Date: 8 Jul 92 17:05:33 EDT (Wed)  
From: GC Woods <gcw@garage.att.com>  
Subject: Hunter Mt. Beer festival, New Goldfinch Amber Beer

Does anyone have any information regarding the Internation Beer Festival being held at Hunter Mountain, NY this weekend?

Also I read an article about a new brew being offered in NJ - Goldfinch Amber Beer - by the Goldfinch Brewing Company in Mt. Laurel. The picture shows the beer in a 12oz bottle, so I am assuming it must be a contract beer. Has anyone tried this beer or know who brews it?

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Date: Wed, 08 Jul 92 17:44:27 EDT  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: ale yeast ferments to freezing (NOT!)

Jack sez:

> Ale yeast.....

Based on the accepted fact that ale yeast ferments down to near  
freezing, I  
am curious to know what happens to wort/agar slants of yeast cultures  
stored  
in the fridge.

What ale yeast is this?? Did you mean lager yeast. All the Ale yeasts I  
have  
ever used tend to flocculate out and go dormant when I drop them to cold  
temperatures (like say below 45F), in fact I, and many many brewers  
commerical and home, rely on this behavior to stop fermentation and  
clarify the beer, it even has a technical name for it, called cold  
conditioning.

Care to enlighten us???

JaH

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Hopfen und Malz, Gott erhalts

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Date: Wed, 08 Jul 92 16:48  
From: sherpa2!CCASTELL.ELDEC@mailsrv2@sunup.West.Sun.COM (CCASTELL)  
Subject: Re: Greg's cider question

In HBD 919, Greg asked:

> Can anyone out there in HBD-land provide me with a good recipe for  
apple  
> or pear cider. What are the pitfalls?

The most recent issue of Zymurgy has an informative article on making  
cider. I've learned quite a lot from it, and have 5 gallons of a new  
recipe bubbling away in my garage right now! :-) The Cat's Meow II  
also has some recipes that look like they're on the right track.

For what it's worth, the following recipe won the AHA cider competition  
this year:

Hard Core XXX Cider  
3 gallons cider (allegedly made from Johnagolds)  
6 Campden tablets  
3 oz. lactose  
12 oz. can frozen concentrated Seneca Granny Smith apple juice  
16 oz. can frozen concentrated TreeTop apple juice  
Vintner's Choice Pasteur Champagne yeast

Pour cider into 3 gallon carboy with 6 crushed Campden tablets.  
Add yeast after two days. Ferment for three weeks at approximately  
68 degrees.

Oops! That's a little too dry. Rack to keg, adding three ounces  
lactose. Force carbonate for two weeks.

Damn! Still doesn't taste quite right. Add some apple juice  
concentrate to get an apple taste.

Filter with 0.5 micron filter and force recarbonate. Bottle using  
counter-pressure bottle filler.

Comments:

The most important thing I've found is getting fresh juice (freshness  
shouldn't be a problem if you're pressing your own) that tastes like  
apples. This is sometimes a little harder than it might sound. In  
Washington, the majority of apples grown are "eating" apples, rather  
than juice or cooking apples. The Johnagold apple juice I used didn't  
have sufficient "apple taste", so after the sugar had fermented away,  
there wasn't much taste left. I put some apple taste in with the  
concentrates. (The current batch I'm making uses juice from Red  
Delicious and Granny Smith apples, but still doesn't have a strong  
apple taste, even before fermenting.) I'm told that blends of different  
types of apples work better than juice from a single type.

You might want to keep an eye (taste bud?) on the fermentation and  
stop it before it completes, or use a different type of yeast that  
won't take it so far. Mine was bone dry after three weeks, so I  
sweetened it up some with the lactose.

Above all, relax, have a homebrew, and don't worry about it.  
Chances are, it will turn out great.

Good luck

Charles Castellow

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Date: Wed, 8 Jul 1992 17:17:58 -0400  
From: Nick Zentena <zen%hophead@canrem.com>  
Subject: Silcone-(

Well I decided to make some phone calls today. Checked the yellow pages and came up with a local caulking supplier. He called his suppliers[I think DOW and another company] who stated that none of thier products were foodgrade. Seems they have some nasties in the base.

Guess I'll have to find another idea-(  
Nick

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I drink Beer I don't collect cute bottles!  
zen%hophead@canrem.com

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Date: Wed, 8 Jul 92 14:29:11 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Wit Beers in Texas?

There is an interesting story behind how Belgian beer came to be brewed in Texas, where the Celis brewery in Austin has recently come to market with its products. Mr. Celis formerly brewed in Belgium, and was too successful for his own good.

In previous times, the eastern part of Brabant province was a major brewing center. It is here that we find the town of Hoegaarden (pronounced who-garden), whose brewing heritage goes back at least as far as the 1300's, and probably farther. Hoegaarden was known for its Wit beers.

Belgian Wit beers are light refreshing brews made with about 50% unmalted wheat and 50% malted barley. Sometimes a small portion of raw oats is added. The beers are very pale, and given a milky appearance by a highly non-flocculant yeast strain. They are very lightly hopped, but often spiced with coriander and orange peels. They are popular summer drinks.

The usual market forces and two world wars caused a decline in the importance of this region as a brewing center. Smaller breweries were closing, consumption of mass marketed Pils was on the rise and by the mid 1950's, the last brewer of Wit beers was defunct. The style appeared to be extinct.

Pieter Celis had lived near an old brewery that produced Wit beers, and felt that the style could be revived. Acting on that idea, he purchased equipment from a defunct brewery, and in 1966 his De Kluis brewery started making Hoegaarden Wit beer. Much to Celis' surprise, the beer was extremely popular, especially among younger drinkers. Soon he was unable to keep up with demand and so the brewery was expanded.

In order to finance the expansion, Celis sought an investor to take on as a partner. The two owned equal shares of the brewery with Celis being the more active partner. A period of phenomenal growth ensued. Wit beers were becoming more and more popular, and Celis was doubling his production on an annual basis.

The growth rate proved to be too extreme, and it was hard to make ends meet. This may be hard to picture for those not close to the business world, but too much growth places excessive strain on a business' resources. For example, if this year's malt bill is twice as much as last year's, and the money available to pay this year's bills is based on last year's production, then



it's tough to cover expenses.

This is exactly what happened, and the De Kluis brewery was unable to make payments to their supplier of malt. Mr. Celis made a deal with the head of the malthouse whereby the maltster would get shares of the brewery instead of cash payments. What Celis didn't know was that the maltster (appropriately named Mr. Wolf) had ties to brewing giant Interbrew.

It seems that the little brewery had been too successful in reviving a style, and had attracted the attention of the big guys. Soon Mr. Wolf's shares were in Interbrew's hands, and they were busy courting De Kluis' investment partner as well. When the partner sold out, Mr. Celis found himself to be the minority shareholder in the brewery he founded. Interbrew felt they no longer needed Celis around, and squeezed him out of the business. His success was his own downfall.

The revival of Wit beers has continued, and they are very popular in cafes all over Belgium today. Even cafes with very modest beer selections typically offer a Wit beer. As a result, many other breweries around the country have capitalized on this and started brewing their own Wits. It has become a very trendy style of beer, and is now eschewed by hard core beer fans as no longer being the noble beverage it once was. Readers in Oregon may see a similarity to the Widmer Hefeweizen phenomenon.

Meanwhile, Mr. Celis decided that he'd had enough of his battles with Interbrew. Like so many Europeans before him, he has sought refuge in the US. He's brewing in Austin and his beers are available there. They will soon become available in California, and other selected markets. Let's hope he's not \*too\* successful this time.

Cheers,  
CR

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Date: Thu, 9 Jul 1992 03:56:57 -0800  
From: mfetzer@ucsd.edu (The Rider)  
Subject: San Diego Brewpubs

Oh oh oh me! me! me! Finally a topic I'm an expert on... :\*)

>On another topic, I will be traveling to San Diego soon and would like up-to-date info on brewpubs and bars with great tap beer. I searched through the old digests and came up with these brewpubs:

>Pacific Beach Brewhouse  
>La Jolla Brewing Co.  
>Callahan's  
>Old Columbia Brewing Co.  
>Mission Brewery

PB: Nice atmosphere, but lately the beer is lousy. I've stopped going there, since I was sorely disappointed with things last time. It's close to the beach, I'd recommend stopping by for a pint of Stout, and \*do\* let me know if they improved things.

LJB: My absolute favorite in town. Great atmosphere (not many yuppies) Excellent porter, and a wonderful happy hour 4-6 M-F, \$5 pitchers! Great food.

Callanhans: a bit like a dungeon... not impressed with their bitters (but then I'm racist when it comes to beer... I'm into the black stuff, which they were out of) They serve non micro brewed beers there, too, just in case you can't handle their own.

Old Columbia: Haven't been there in a long time, I must admit. Yuppie city, since it's close to downtown. Bring a white shirt and red tie. Their beers: generally a light, an amber, and a dark. I've never been impressed with the light and dark, but the amber is quite good.

Mission Brewery: went bankrupt before they ever opened. Nice building, tho.

Others you didn't mention:

Brewskie's: Again, yuppie at hell. It's around 4th and G, but don't quote me. Beers are ok, their stout is nice. They also have a happy hour on about the same terms as LJB.

The Red Kettle? I think that's what it's called, in Encinitas. Well, they were out of everything the day I went there, and I haven't gone back. They do have Anchor (I think!) Porter on tap, so that saved the day. Other than that, hm... somehow it was lacking atmosphere, but I have friends that quite like the place and were surprised the day I went, at how different things are from normal.

Overall, LJB takes the cake. Be there any Friday around 5, find me, and I'll buy you a beer. :)

I'm the guy at the table with the 3 pitchers of porter... Seriously...  
email me if you make it down here on the weekend, we're always down  
there,  
and I'd like to meet some of these HBD folk.

Mike

- - -

Michael Fetzer

Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer

Bitnet: FETZERM@SDSC

HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

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Date: 09 Jul 1992 09:08:17 -0500 (EST)

From: ACS\_JAMES@VAX1.ACS.JMU.EDU

Subject: Growing Hops

While I haven't started brewing yet, I accepted a hops plant from a friend of mine to see how it would grow on my farm. I planted it in a partially shaded area along a creek and it is growing like crazy. This is its third year. Last year it produced a few hops. The plant was described as a "common hops." Now for a few questions:

1. what is common hops?
2. can common hops be used for brewing or other purposes?
3. the plant has been getting a white mold on some of its leaves, is this caused by the damp, shaded location?
4. do I need to be concerned about the mold? If so, can it be treated?

Thanks for any information you care to share.

James W. Wilson, Manager Internet [acs\\_james@vax1.acs.jmu.edu](mailto:acs_james@vax1.acs.jmu.edu)

Media Technology Lab Bitnet [acs\\_james@jmuvox](mailto:acs_james@jmuvox)

James Madison University

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Date:Thu, 9 Jul 92 9:28:19 EDT  
From: William Boyle (CCAC-LAD) <wboyle@PICA.ARMY.MIL>  
Subject: maltmill

If it is free is is for me, sorry about this, but I'm not proud.

B^2

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Date: Thu, 9 Jul 92 08:46:01 -0500  
From: devenzia@euler.jsc.nasa.gov (John Devenzia)  
Subject: ReCycling Weizen Yeast

I brewed an (IMHO) excellent wheat beer about three months ago using a Wyeast Weizen culture. It came out so good that I've done a Raspberry Wheat and am about to do a DunkleWeisse.

I thought it would be a good thing to re-use the yeast from my first batch (in the form of bottle leavings) on my next couple of wheat beers.

As I was culturing last night (4 tablespoons dried wheat malt extract, 1 pint of water; boiled) I got to thinking, does one of the strains take dominance in the bottle? As everyone know the Wyeast Weizen product is actually a mix of two yeast strains. If one strain (say the noraml Ale strain) survives the dormacy period better will my beer be unbalanced.

So my question is; Has anyone successfully re-used the Wyeast Weizen strain?

Brew on Dude,

John D.

devenzia@euler.jsc.nasa.gov

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Date: Thu, 9 Jul 1992 10:15:38 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: 2 or 3

An easy way to remember which keg fitting (2 pins or 3 pins) goes with which dip tube (co2 or liquid) is to think that the beer tube is "more important", and so has a higher number of pins.

Russ

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Date: Thu, 9 Jul 92 8:37:44 MDT  
From: Richard Stern <rstern@col.hp.com>  
Subject: Nut Brown Ale

Does anyone have a recipe for a Nut Brown Ale that is similar to  
Samual Smith's Nut Brown? All-grain preferred, but if you have an  
extract that would be OK.

Thanks,  
Richard Stern  
rstern@col.hp.com

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End of HOMEBREW Digest #921, 07/10/92  
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Date: Mon, 13 Jul 92 12:38:05 MDT  
From: rdg@hpfcmi.fc.hp.com  
Subject: Digest Backlog

Hi folks, sorry about the digest delay. The volume of incoming articles finally overwhelmed my simple scheme for handling homebrew article overflow. I've just rewritten it to avoid this problem in the future, but now there is a 4 day backlog of articles to be digested. If you submit an article now, don't worry if it doesn't appear immediately- all the previously submitted articles must be sent out first.

Rob

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Date: Thu, 9 Jul 92 08:52:45 CDT  
From: smith%8616.span@Fedex.Msfc.Nasa.Gov (Vote Libertarian in '92!)  
Subject: Short Fermentation Mead

Somebody whose name I deleted wrote something like:  
>I'm looking for short-fermentation mead recipes.

Check Dave Miller's Handbook of Home Brewing for a "mead ale" recipe.  
The recipe I use, which is strictly experimental (but I like it) is:  
5-7 lb honey (usually the stuff from Sam's in the 1/2 gal. jug)  
2 cracked cinnamon sticks  
20 cracked allspice  
other flavorings like ginger, hops, orange peel, nutmeg etc.  
maybe a couple pounds fruit  
Edme ale yeast

My hypothesis, which has a little data to support it, is that boiling the honeywort reduced fermentation time (while also removing a lot of the honey essence, I imagine). Note that the above is a 5 gal. batch. I don't have a hydrometer so I can't guess the OG or FG, but this stuff is pretty thin (see my plea for ideas a couple of HBD's ago). Fermentation takes 2-3 weeks, sometimes I rack, sometimes not. Basically I don't put much effort into this stuff; hell, it's 97 degrees here and I'm not running my AC enough to get the temperature down past 80, so why try to make anything award-winning when it's doomed to failure?

Another note: Some people recommend using champagne yeast for mead. I have used Red Star champagne yeast twice. Once the nasty taste went away after 4 months; the second try is still nasty after that long. No infection (at least no obvious one), just an unpleasant taste.

Please, improve on my methods here, I'd love to get a better product for not much more work....

| James W. Smith, NASA MSFC EP-53 | SMITH%8616.span@fedex.msfc.nasa.  
gov |  
| "I'm looking California, and feeling Minnesota" -- Soundgarden |  
| Neither NASA nor (!James) is responsible for what I say. Mea culpa. |

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Date: Thu, 9 Jul 92 08:54:16 CDT  
From: smith%8616.span@Fedex.Msfc.Nasa.Gov (Vote Libertarian in '92!)  
Subject: Bubbles in your Jockeys!

Russell Owen <OWEN@VAXE.NIEHS.NIH.GOV> wrote:  
>Al (korz@iepubj.att.com) wrote  
>>"I suspect you will have trouble ... since the solubility of  
>>CO2 varies greatly with temperature," saying that he had  
>>trouble keeping the cold beer carbonated.  
>Gases are \*more\* soluble in water as temperature drops,  
>and I suspect that beer is enough like water for this to hold  
>>true in brew.  
>Specifically, the solubility of CO2 in H2O (ml per 100 ml @ 760 mmHg)  
>is 171 @ 0 degrees C,  
>is 88 @ 20 "  
>and 36 @ 60 ".

Okay, I'm going to show my ignorance here. It seems to me that if you have good carbonation in a warm keg, then cool the beer as it comes out, you'll have the CO2 happily in solution with no desire to come out of solution (i.e. produce bubbles). Wouldn't you need to have extra pressure in the keg with a jockeybox setup, to insure proper carbonation at the dispensing temperature? Ack, that would cause dispensing problems unless you had a second regulator between the keg and the jockeybox, wouldn't it? Hey, just because I work with applied thermodynamics every day doesn't mean I know diddly about kegging. :)

4-aminobiphenyl, hexachlorobenzene/Dimethyl sulfate, chloromethyl methylether/  
2, 3, 7, 8-Tetrachlorodibenzo-para-dioxin, carbon disulfide/  
Dibromochloropropane,  
| James W. Smith, NASA MSFC EP-53 | SMITH%8616.span@fedex.msfc.nasa.gov |  
chlorinated benzenes / 2-nitropropane, pentachlorophenol /  
Benzotrichloride,  
strontium chromate/1,2-dibromo-3-chloropropane/Watch it run straight down.....

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Date: Thu, 09 Jul 92 09:09:46 EDT  
From: doug <doug@metabolism.bitstream.com>  
Subject: Berk. pubs

Hello:

Sorry, but I seem to have lost the list of brew sights in Bezerkly  
CA. Could anyone who saved it please drop me the list.

Thanks in advace.

```
////////////////////////////////////  
Allison, my ale is true...  
Doug Connolly Bitstream, Inc. (617) 497-6222  
uunet!huxley!doug 215 First St. X618  
doug@bitstream.com Cambridge, MA 02142  
////////////////////////////////////
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Date: Thu, 9 Jul 92 9:41:00 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: modified malts and British beers

Pale ale malt is "highly modified," but so is most widely available U.S. lager malt. The modification of pale ale malt facilitates the single step infusion mash, which is relatively easy to perform. With less modified malt, one might instead use a step infusion mash or even a decoction mash. See Greg Noonan's book for the reasons to use decoction mashes on undermodified malt. From past discussions on HBD, as well as lots of visits to U.S. brewpubs, it seems that U.S. malts are mashed in single step infusion mashes with good results.

Now, pale ale malt is also more highly-kilned than U.S. lager malt, and will pound for pound produce a "darker" beer--red-amber versus gold-straw.

Color adjustments can be made with crystal malt in small additions. Another brewing issue, if I'm remembering correctly, is that lager malts carry precursors of dms, a flavor appropriate up to a point in lagers but not in ales.

Beyond the above general points, we're treading on near-religious :-)  
ground. Some might say that in the end you should use British malts for British beers, as that's what they do and there are subtleties of flavor imparted. Most U.S. commercial brewers and pubs, you can be sure, do not import British malts, but instead use local malts. The American Pale Ale style is a consequence. Aside from malts, hops are a very important part of the style, with Americans employing Cascade, Willamette, and other Northwest hops. World-class beers such as Sierra Nevada Pale Ale are the result. But, SNPA is quite different in taste from Fuller's E.S.B!

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Date: Thu, 9 Jul 92 10:29 EST  
From: LEHMANN%OPUS%MCOIARC.BITNET@OHSTVMA.ACS.OHIO-STATE.EDU  
Subject: 100 years of the Crown cap. What's being done?

William Painter was awarded 3 U.S. patents for bottle sealing devices, i.e. metal bottle caps, in 1892. While the original liners have changed over the years - slices of cork, cork composites [remember those bits floating in the brew?], plastics - , and there have been some adaptations to the cap that have come around, the Crown cap is very much part of our culture and if you look at the original drawings, published a century ago, you can't mistake it.

I know brewers think of their tradition in terms of millenia, but does anyone know if there is any special celebration of this invention? Though the cap allowed the development of the super-sized brewery catering to the vulgar palate, thereby making commercial beers in the USA less interesting as they infiltrated the nation, I expect most of us consider this small item a great boon to our hobby.

Paul Lehmann, Toledo, Ohio  
lehmann%opus@mcoiarc.bitnet  
lehmann@opus.iarc.mco.edu (Internet)

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Date: Thu, 9 Jul 92 10:36:15 EDT  
From: DLK%sybil@rti.rti.org  
Subject: Sparging Efficiency

This is my MALTMILL lottery ticket. Perhaps, I'll do better than I normally do with contests. :)

But I do have a question: How do I find out the maximum specific gravity of different malts? I've looked at the available software programs, and I get two different answers. For example, one says Pale Ale malt is 1.036 and the says 1.032. I know it's not much of a difference, but I'm trying to figure out my sparging efficiency. It can make as much as a 10% difference!

If you point me in the right direction (books, magazines, articles, experience, etc.), I'll summarize for the digest. Thanks!

Dan Keever

INTERNET: dlk@zeus.rti.org  
BITNET: dlk@rti

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Date: Thu, 9 Jul 92 09:46:29 EDT  
From: Sean\_Conway.LOTUS@CRD.lotus.com  
Subject: Brewing with fresh hops...

~~inner\_header~~

To: UNIXML::"homebrew@hpfcmi.fc.hp.com"  
Subject: Brewing with fresh hops...

I'll be picking fresh hops in about a month or so and am wondering if anyone knows a rule of thumb in terms of how many oz(s) of fresh hops is equivalent to 1 oz of hop plugs/leafs/pellets. I'm assuming the weight of fresh hops cones is greater than what you buy at the homebrew store since there is more water (not as dried out.)

Is this a true assumption or can I just measure out my standard oz(s) is not get too bitter of a beer?

No, this isn't a silly question as an attempt to be the 100th entry for the MALTMILL.

OK, OK, so it is. just send the MALTMILL over to me now.

Sean

-----

Date: 09 Jul 1992 08:46:55 -0600 (MDT)  
From: "Franklin R. Jones" <FRANK@VA5549.Colorado.EDU>  
Subject: RE:\$40 Frige Controller

the Hunter Energy Monitor: Called an Air Stat on the packaging,  
Model 42205(there is a 42206 for 220, but you have to order it)  
built by:  
Hunter Fan Company  
2500 Frisco Ave.  
Memphis, TN 38114

P# 901-745-9222 CT 8AM-5PM

You can buy these at Builder's Square for \$28. The operation is simple:  
Plug  
the frige/freezer into the monitor, plug the monitor in the wall, put the  
probe  
(has four feet of wire) in the frige/freezer, set the monitor to the  
desired  
temp, and your off. The monitor will handle 15 Amps, and has programming  
modes  
for running a Air Conditioner, but aren't really needed. (just override  
for the  
temp you want and put it in bypass) temp range is from 40 to 90 degrees,  
and  
will keep temp -1...+2 degrees from that. WOrks by cycling the power to  
the  
Frige, will stay off for min of 4 mins, to save ware & tear on the  
compressor.  
Very good unit, simple to install.

One Weak Point: it runs off of a AA battery, if the battery runs down the  
unit  
will not work! e.g. the frige will be \*off\*! So one needs to figure out a  
way to  
remind oneself to change it.

fj..

Franklin R. Jones Information Resource Management Service (IRMS)  
System Manager/Ops Chief (read that as systems haque)

-----  
VA Medical Center (303) 393-2881  
1055 Clermont St. or (303) 399-8020 x2175  
Denver, CO 80220fax (303) 355-5105  
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"If we aren't supposed to play with words...  
Then why do we have so many?"  
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Date: Thu, 9 Jul 1992 10:33:17 -0500  
From: sja@snoid.cray.com (Sheridan J. Adams)  
Subject: Re: Homebrew Digest #920 (July 09, 1992)

On Jul 9, Russell Owen wrote:

>  
>  
> My note on the possible hazards of genuine rootbeer  
> elicited a response from D. Popowich asking for details.  
> ...  
>  
> Root beer is flavored with a distillate of the young shoots  
> or root bark of Sassafras variifolium, ...  
>  
> The trouble with sassafras is that it contains safrole, a  
> carcinogen (see the NTP 85-002, 1985). Safrole ... is  
> about 75% of oil of sassafras. It has been used as a topical  
> antiseptic and a pediculicide (lice treatment). Its oral toxicity  
> in rats is 50% lethality at a dose of 1.95 g per kg.  
>  
> So, if you must indulge, do so in moderation!  
>  
>  
>-- End of excerpt

<Cynic mode on>

Let's see ... I weigh approximately 240 lbs. That's ~108.86 kg. So at 1.95 g per kg I can ingest 212.277 grams or 7.48 oz. At 75% safrole I would need 9.97 oz of sassafras. Rootbeer extracts that I have seen come in 2 oz bottles which makes 5 gallons of rootbeer. Assuming (1) that it is consumed in a short period of time and (2) the extract is pure sassafras I would need to drink 24.925 gallons of rootbeer to reach the oral toxicity. While there is a 50-50 chance that I will develop cancer there is a 90% plus chance that I will create a very large brown flume orally. Which means I am now below the 50% lethality rate.

<Cynic mode off>

All I am trying to say is when something has been proven dangerous to labrats, quite often the dosage is something normal humans may never approach in their life times. Russell, I am not picking on you, it's just that you provided enough numbers for me to write this little diatribe. I am sure I will get a few responses correcting my math/spelling/use-of-HBD.  
(-: at least 'til article 100 :-)

- --

The leading cause of cancer in laboratory rats is research.  
Sheridan J. Adams  
sja@grog.cray.com

(612) 683-3030

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Date: Thu, 9 Jul 92 9:41:30 MDT  
From: Richard Stern <rstern@col.hp.com>  
Subject: Cascade vs Centennial hops

I'm interested in opinions regarding Cascade vs Centennial (sp?) hops.

If a recipe calls for dry hopping with 2oz of Cascade, will I get good results using 1oz of Centennial ??

What exactly is the history/background of Centennial?? I first heard about them at the GABF from the brewer at Big Time (Seattle brew-pub). His beers were excellent, and winning golds, so I figured they're worth a try.

Comments appreciated ...

Thanks,  
Richard Stern  
rstern@col.hp.com

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Date: Thu, 9 Jul 92 09:21 EDT

From: jcb@homxb.att.com

Subject: Re: Homebrew Digest #920 (July 09, 1992)

A word of warning to anyone thinking of ordering Dave Miller's new book sight unseen. "Brewing the World's Great Beers" should really be called, "An Introductory Guide to Brewing the World's Great Beer STYLES". The book does NOT replace Line's book. It does not give recipes attempting to replicate any particular brand of beer, but gives extract, partial, and full-grain recipes for most of the styles of beer. Anyone reading Zymurgy or the Cats Meow would have seen similar recipes before. The one interesting thing is seeing the supposedly same recipe presented in each of the techniques of brewing. Miller gives the simple steps of each technique without much explanation and even advocates sucking on the siphon hose!

John Brown (91 .. 92 .. 93 .....

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Date: Thu, 9 Jul 92 09:44:54 MDT  
From: scojam@scojam.Auto-trol.COM (Scott James.)  
Subject: Questions...

I've been brewing for about a year now and have a few questions:

- 1) What is a "Stuck Mash" ? Is this while sparging the lauter tun gets clogged and sweet wort can no longer flow?
- 2) Thanks to Tom Kalterbach for the Wyeast info! Does anyone have Hops info?
- 3) Please explain the value of using IBU's while bittering. I guess there is a standard range for different varieties of brew?
- 4) I've done some all grain brewing and my last bath used a yeast I cultured from a "Fat Tire Ale" from a microbrewery in Ft. Collins, Colorado. Do you think as a next step from extract brewing it's wise to pursue all-grain mashing or using Wyeast (I've never used Wyeast, but it sounds like it can make a BIG difference) ?
- 5) Did I win the Malt-Mill ?

Thanks in advance for any and all answers/opinions!

- =====  
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Scott James (N0LHX) scojam@Auto-Trol.COM  
Auto-Trol Technology      Tools Group  
- =====  
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Date: Thu, 9 Jul 92 11:21:17 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: Re: modified malts and British beers (fwd)

Hi again! Offline, Cush Hamlen indicated that he was interested in differences in flavor and character.

To be clear, many U.S. malts are highly modified.

As for character or flavor, try chewing on some grain! Maris Otter malt, used at Young's, is often described as having a "nutty" character.

British

crystal malts also have a very distinctive flavor. Maris Otter crystal malt, available from Liberty Malting in Seattle, has an 80 Lovibond color and a very sweet, caramel-like aroma. Likewise, something I bought from the local shop labeled British Cara-Pils had a nice caramel or toffee-ish aroma. All barleys are not alike. Objectively, they differ in measures that homebrewers are usually not concerned with, such as protein and nitrogen content, diastatic power, and the like.

Coors uses a Moravian strain that is one of the most prized, but has a different character than pale ale malts.

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Date: Thu, 9 Jul 92 11:08:14 -0500  
From: melkor!rick@cs.umn.edu (Rick Larson)  
Subject: Target hops, Sherlock's Home brewpub

John Hartmen asks about Target hops in his (great!) post about Young's Brewery (HBD 912) and Cush Hamlen mentions Sherlock's Home brewpub uses highly modified malts (HBD 920).

I have talked to the Brewmaster there about their bitter, Bishop's Bitter. This bitter uses Target hops and is a good example of this hop profile. I recommend anyone living (or visiting) the Minneapolis area to try this bitter. (Easy for me to say since I only work 2 miles from Sherlock's).

rick

- - - -

Rick Larson rick@adc.com, melkor!rick@cs.umn.edu  
ADC Telecommunications, Inc. ...!uunet!melkor!rick  
Minneapolis, MN 55435(612) 936-8288

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Date: Thu, 9 Jul 92 10:27:51 MDT  
From: Richard Stern <rstern@col.hp.com>  
Subject: boiling in 2 pots

I'm planning to do a 5-6 gallon mash, and I don't have my keg boiler ready, so I'm going to borrow a friends 20qt pot and boil in 2 pots.

Anything to be concerned about except for slightly less hop extraction?

Any problem with immersion chilling one pot, dumping it in the primary, and then chilling the second pot and dumping it in 20 minutes later?

Thanks for any advice,  
Richard "did I win the MALTMILL" Stern  
rstern@col.hp.com

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Date: Thu, 9 Jul 1992 09:26 PDT  
From: ALTENBACH@CHERRY.llnl.gov  
Subject: SMOKED BEER

FRANK IN HBD 919 ASKED ABOUT MAKING EXTRACT BASED SMOKED BEER.  
IF LIQUID SMOKE IS NOT USED, THEN YOU NEED TO SMOKE AS MUCH SPECIALTY  
GRAIN  
AS POSSIBLE TO GET A NICE SMOKEY BREW. OTHERWISE PROCESS THE BEER  
NORMALLY,  
MOST RECIPE SUGGESTIONS MENTIONED WILL WORK OUT OK. I'VE BEEN SUCCESSFUL  
MAKING ALL GRAIN SMOKED BEER, BY SMOKING A SUBSTANTIAL FRACTION OF THE  
MALT  
, BOTH PALE AND MUNICH, ON MY TRUSTY WEBER. THE TRICK IS TO USE A LOW WOOD  
FIRE WITH HICKORY OR OTHER FLAVORFUL WOOD. MAXIMIZE THE SMOKE AND  
MINIMIZE  
THE HEAT BECAUSE YOU DON'T WANT TO ROAST THE GRAIN. I IMAGINE A SMOKER  
WOULD BE EVEN BETTER FOR THIS, BUT I HAVEN'T TRIED ONE YET. FROM THE  
COMPETITONS I'VE ENTERED, THE JUDGES PREFER THAT THICK TONGUE-COATING  
SMOKE THE GERMAN IMPORTS HAVE. YOU CAN'T HAVE TOO MUCH SMOKE FOR THEM.  
BUT YOUR TASTES MAY VARY. MY BBQ SMOKE PROCEDURE PRODUCES A MORE MILDLY  
SMOKED FLAVOR IN BEER THAT GOES GREAT WITH BBQ STEAK OR SAUSAGE. I THINK  
A FULLY BODIED MALTY BEER BETTER SUPPORTS THE SMOKE FLAVOR, SO MY  
FAVORITE  
IS RAUCHBOCK.  
TOM ALTENBACH

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Date: Thu, 9 Jul 92 09:26:09 -0700  
From: tdlong@ucdavis.edu (Tony Long)  
Subject: Al's jockeybox

In reply to Russell Owen who referred to Al's jockeybox:

"I suspect you will have trouble ... since the solubility of CO2 varies greatly with temperature," saying that he had trouble keeping the cold beer carbonated.

I don't believe Russell understands the problem. The idea of the jockeybox is that the keg is kept at room temperature and beer is cooled while being dispensed. I have found the cooling works great, but the dispensed beer loses much of its carbonation! I have found that if there is enough pressure in the keg for dispensed beer to remain at "acceptable"

levels of carbonation, then the beer is jettied out. As I live in the central valley with day temperatures well over 90 this problem has become especially acute of late. If your keg is at cellar temperature and you only want to boost the cooling this sort of set-up seems to work OK.

This brings up a second point. As I live in an apartment and have no room for a second fridge ... does anyone have any alternate ideas that would allow the cooling of kegged beer. Once one has grown accustomed to kegging it is difficult to return to washing bottles. Perhaps J.S. in his

great supportiveness of clever inventions will offer a suitable prize to the individual who can design a suitable beastie : )

Tony Long

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Date: Thu, 9 Jul 92 10:32 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: Bottling my cyser

Howdy,

I've been meaning to ask a question for a while now, and JS's raffle finally motivated me to ask. ;-)

My cyser (fermented apple juice and honey) has been sitting in a secondary for almost 7 months (!), and I think it should be ready for bottling now. A couple weeks ago, I took a teensie weensie taste (I hate to risk contamination and all, but I was dying for a taste). Going down, this stuff feels like Southern Comfort, it's got so much alcohol!. Now I realize that it's not more than 12 - 14 % alcohol, but WHAT A KICK! I've read that frequently, spices can be added to a mead at bottling time, so my question to all the experienced mead makers is this: Is there something I can add that might reduce the burning quality? (Or will it go away by itself?) Is this a common characteristic of a mead? I'm almost ashamed to admit it, but the first mead I've ever tasted was this one, so I don't know what to compare it with.

Thanks,  
Chuck

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Date: Thu, 9 Jul 92 12:30:12 EDT  
From: Joe Rolfe <jdr@wang.com>  
Subject: CLEAR BEER

i could not resist a chance to post - for a free grain mill i'll do almost anything - well maybe not .....

but on a recent thread about clear beer from extracts, i too have had some problems with clear extract beers.

these batches are not the normal homebrew size - you could consider me to be the WORLDS LARGEST HOMEBREWER or one of them - jack s. don't take offense

- i don't mean or intend to flame you with this.  
my brewlength has typically been 1bbl plus. i ferment in a stainless unitank and also put wort into carboys for tests (fruit dry hop ...)

i was looking for comment on the following:  
several items i have done and will attempt to do in the future are:

- 1) isinglass - appears to help some, not as much as i would like
  - i have tried the liquid isinglass and will try the A.Gusmer dry isinglass called cryofine in the next batch.
  - added to 5 gallons and bottling leave to much "junk" on the bottom of the bottles and does not appear to compact very well. anyone else used it in bottles?
  - have not tapped the keg version of the same batch yet.
  - have heard that isinglass in the presents of too much yeast causes isinglass to become less effective
- 2) irish moss
  - i let the amount to be used sit in warm (100F) water for hours until it is used, when dumped into kettle it has cooled to ambient
  - have been adding at whirlpool (after heat off) - approx 1 hr before the wort is in the fermenter (maybe to long of contact?)
  - have seemed to notice more haze (permenant and chill when too much moss is used. (added 1.5 oz to 1bb - really hazy, .75oz 1bb appeared less hazy (but also used MF DME instead of MF Cedarex (liquid).
  - will try adding at earlier time (10 min before heat off)
  - never had much in the way of chill haze during my 5 gallon brewlength days.
- 3) water composition
  - my water is soften with a salt based softner, my raw well water had large amounts (1.5ppm) iron, now the water may be too soft(??) i have only used the soft water for brewing of the larger batches. the smaller 5 gallon batches i did use well water and never had chill hazes
  - will get a detailed water test soon
  - will try to add more calcium in the boil to adjust PH, and will try to remember to check the PH (i hate PH papers, got to get one of those temp and ph sensors.
- 4) hops
  - had really lousy hops the first two batches (whole cones of Cascade and Williamette, got better hops (less oxidized and much fresher)
  - have added hops very soon after boil, will try waiting until the hot break is secured.

5) boil

- i have always boiled for a full 90 min
- in larger batchs (1bb +) i boil the full volume
- in smaller batchs (5 gal and less) i could not boil the full volume
- the boil has been less than vigorous (judging from what my 5 gallon batchs have been). have adjusted the propane burner level. will be adding a 4500 watt element for next batch.

6) chilling

- i use dual 25 foot counter flow chiller, the water temp going in is usually around 60-70F, i adjust the flow of water with a ball valve to attain the temp needed for the fermenter, (another use for temp sensor). i usually keep 110 gal of water on hand to chill the wort to 60 - 70 F. the wort is pumped at 4-5 gal per min.

If any of you have comments (constructive or otherwise) i would like to hear from you (email or post).

Do the items appear to be sound brewing principal or excessive worry.... (i can relax later, but worry whilst i am still relativly young:-]

What items are the most important (if any)??

Thanx in advance  
Joe Rolfe - 508-967-5760

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Date: Thu, 09 Jul 92 11:41:38 -0500  
From: popowich@ssc.wisc.edu  
Subject: Re: ROOTBEER

Thanks to Russell for his explanation of the dangers of root beer. I will certainly be careful IF I EVER FIND A RECIPE!!!. I'm so surprised by the silence over getting a recipe. Besides Russell's message I have only received responses along this line:

"...I too have been in search of a root beer recipe that doesn't use extracts. If you're successful in finding one pass it on to me..."

Has the scare of using sassafras rid the world of all recipes? How sad. I guess it's time to hang my head low and buy a kit...(sigh)...

Daniel  
popowich@ssc.wisc.edu  
popowich@wiscssc.bitnet

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Date: Thu, 9 Jul 92 11:34:48 -0500  
From: melkor!rick@cs.umn.edu (Rick Larson)  
Subject: Re: malts...

Franklin R. Jones in HBD 919 asks about roasting malts:

I scanned Cat's Meow II for some roasted malts and found a few.

>From Perle Pale:

...1/2 pound Klages malt was toasted in a 350 degree oven for 10 minutes.

>From Crying Goat Ale:

Toast 1-1/2 pounds of 2 row Klages malt in oven at 350 degrees for 40 minutes.

>From BrewHaus I.P.A:

Spread (1/2 pound) 2-row Klages on cookie sheet and toast at 350 degrees until reddish brown in color.

>From Helles Belles Maibock:

...toasted (1 pound) malt was done 5 minutes in a 350 degree oven.

>Ole Bottle Rocket (Steam):

Toast (1/2 pound) grains on cookie sheet in 350 degree oven for about 10 minutes.

Glad to hear you got a brewery room setup. I'm still working on mine.

Hope this helps,  
rick

PS. Frank, I tried to mail this directly to you but it bounced (yea, I wont win the MALTMILL with direct posts).

- - - -

Rick Larson Don't use reply but: rick@adc.com, melkor!rick@cs.umn.edu  
ADC Telecommunications, Inc. ...!uunet!melkor!rick  
Minneapolis MN 55435 (612) 936-8288

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Date: Thu, 9 Jul 92 12:36 EDT

From: jcb@homxb.att.com

Subject: Re: malts...

Regarding Rauchbier:

I made up a batch of rauchbier to be ready for the July 4th barbeque and it came out pretty well. The smoky-sweet flavor is more subtle than something like Kaiserdom Rauchbier, but is still present and the beer seems more balanced between malt, smoke and hops. The recipe is based on the all-grain one given in Charlie II:

6# light malt syrup  
1# smoked pale malt (hickory - 30 minutes)  
1# smoked crystal "  
0.5# wheat malt  
0.5# pale malt

The 2 lbs of grain were soaked and then smoked over hickory for about 30 minutes. I used the Wyeast Pilsen Lager yeast (2007?) and fermented at 60 degrees. When I bottled I tasted the SG sample and whew boy was it smoky. The smoke has subsided a bit in the bottle enough so that next time I might consider smoking the grains longer or adding another pound. Give it a go and good luck

John Brown (91..92..93..94....)

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Date: Thu, 9 Jul 92 10:44 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: Low alcohol beer (oh no, not again!)

Durn it, I forgot to ask one other question:

Some time ago, we had a rather heated discussion about making low alcohol beers. Other than antagonizing everyone, we concluded that JS's method of heating a fermented beer might/might not work. My question is not related to the heat treatment- we've been through that a little too much. I just want to know, out of curiosity (I am a chemical engineer, after all) what is the process that Anheuser, Miller, Coors, etc. use to make Cutter et al.?

Do they use a "genetically altered" yeast, which is able to eat maltose and produce CO<sub>2</sub> without producing EtOH? (I really have a hard time believing this one.) Do they use vacuum distillation? The only other possibility that I see is separating EtOH from the beer by using osmotic pressure through a semipermeable membrane. To me, the first seems impossible, and the last two seem rather expensive.

Thanks for satisfying my curiosity,  
Chuck "When I stop learning, bury me"  
- a wise brewer in the HBD

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Date: Thu, 9 Jul 92 12:47:05 edt  
From: michael@frank.polymer.uakron.edu (Micheal Yandrasits)  
Subject: I'll play

Here goes my attempt at the Malt Mill.

While I'm here, I have 4 hop plants of unknown origins. I just planted them this year and they seem to be doing very well. I made a brew from the parent plant hops last year and my guess is they are Cascades. The problem is there is something eating the leaves. I don't think its aphids since I can't see anything except holes. Are there any other common hop pests that fit the bill?

Also a great pepper beer is any beer with a drop of Tabasco sauce. It kills the head but for most typical commercial beers this is not a problem. I recall many American beers of my youth spiced up this way.

-Mike

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Date: Thu, 9 Jul 92 12:41 EDT  
From: jcb@homxb.att.com  
Subject: Rauchbier

Whoops, on the recipe I sent in for rauchbier I forgot to mention the hops. (who uses hops in rauchbier anyway). The hops used were Hallertauer 4% alpa, with 1 oz added for 60 minutes and 0.5 oz added for the last 10 minutes. Sorry, and I am not trying to get the maltmill

John Carl Brown ( 101 .. 102 .. 103 .....

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Date: 9 Jul 92 09:10:00 PST  
From: "C\_TOWNSEND" <CTOWNSEND@atlas.nafb.trw.com>  
Subject: Sierra Nevada Pale Ale Solicitaion

I would like to imitate Sierra Nevada Pale Ale. Any recipes or suggestions would be appreciated. Extract, infusion, or mash recipes are desired. Thanks in advance!

CBT

PS: Did I win ????

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Date: 9 Jul 92 09:16:00 PST  
From: "B\_HADLEY" <BHADLEY@atlas.nafb.trw.com>  
Subject: grain conversion

I would like to convert a extract recipe to an all grain one. What is the conversion for lbs extract to lbs grain? Thanks

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Date: Thu, 9 Jul 92 10:30:17 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Blueberry Beer, Keg Scratches**  
Full-Name: "John Cotterill"

Hey Gang! A couple of quick questions for you all.

1) Does anyone have a good recipe for Blueberry beer? There is a local contest coming up that features fruit beers, and I would like to brew one up. An all grain recipe is preferable, but a good extract recipe would be ok.

2) I keg my beer using soda kegs, and I also ferment in soda kegs. I recently finished a ferment and discovered that I could not clean all of the crud (left behind) off of the keg using a 24hour soak in TSP followed by a sponge bath. The sponge that I was using had one of those green abrasive pads on it so I used it. It cleaned the stuff off without any troubles at all. However, after examining the inside of the keg, I could see patchy sections of small scratches where I used the pad. The scratches are definitely small (I can't feel them with my finger, or finger nail). But, I was concerned that these may be a place that little nasties may take up residence and trash the next brew I ferment in this keg. Does anyone have any idea if I really need to be concerned about this? If it is a problem, can I fix the keg (steel wool - very fine grade maybe)? Hopefully the scratches simply indicate an area where the surface 'polish' is different....

JC  
johnc@hprpcd.rose.hp.com

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Date: Thu, 9 Jul 1992 13:40:49 -0400 (EDT)  
From: HAPANOWICZ@bigvax.alfred.edu (The road of excess leads to the  
palace of wisdom.)  
Subject: A call for a mead addict!

I have two cases of still mead that was made a year ago. The mead  
tastes  
a lot like port wine. This mead is really not to my taste but I'm sure  
that someone would enjoy it. Is anyone interested in tradeing a bottle  
of  
their mead for two bottles of mine? I would like to try a carbonated  
mead or a mead with a moderate amount of alcohol. My mead has quite a  
bit of alcohol, enough for a month long space shuttle trip.

Interested? Send replies to:

Rick Hapanowicz  
HAPANOWI@CERAMICS.BITNET  
(607 587-8733 Home  
(607) 871-2446 Lab

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Date: Thu, 9 Jul 92 13:55 EDT  
From: smc@hotsc.att.com  
Subject: Success Re-using yeast cake - WOW!

I just started a batch last night using the "pour the wort on the cake of yeast from the previous batch" method.

First batch:

2 cans (3.3 lbs each) Munton & Fison Light Extract  
2 oz Fuggles pellets (boil)  
2 oz Cascades whole hops (dry)  
Wyeast London Ale (#1028, I think...)  
5.5 gal. batch

Second batch:

1 can (3.3 lbs) M+F Amber Hopped Extract  
1 can (3.3 lbs) M+F Dark Hopped Extract  
1 oz Northern Brewer whole hops (dry)  
Poured on cake from batch above  
5.5 gal. batch

The second batch took off like nothing I've ever seen before. Overnight, the lock was going like crazy - about 5 glugs/second. At this rate, it should ferment in about 2 days!

I went from a lighter beer to darker in this case; I would guess this would be better than trying to go the other way (to avoid any flavors from the stronger beer being left for the lighter beer).

Anyway, thanks to the HBD for this great suggestion. It's easy to bottle while boiling one batch, and you get to re-use the Wyeast for a small savings.

Steve Casagrande  
smc@hotsc.att.com

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Date: Thu, 9 Jul 92 9:14:24 CDT  
From: johnf@persoft.com (John Freeborg)  
Subject: Wheat Beers

With summer in full swing I plan to do a wheat beer. I picked up the special Wyeast wheat beer yeast, but have yet to get the wheat malt. From reading in Miller's book it says for a wheat beer that you must use 6-row malt in the mash with the wheat. The reasoning is that the wheat has no enzymes to break down the sugars, and 6-row has a ton of enzymes (compared to 2-row anyways).

What is the hbd consensus? Any great wheat recipes people swear by?

What do other people think of the Wyeast wheat beer yeast?

- John

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John Freeborg Software Engineer Persoft  
johnf@persoft.com 465 Science Dr.  
608-273-6000 Madison, WI 53711

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Date: Thu, 9 Jul 92 13:27:53 CDT  
From: tee@teak.cray.com (Tony Ernst)  
Subject: Great Taste of the Midwest

Can anyone tell me anything about this year's Great Taste of the Midwest?

It's usually held in Madison, WI sometime in August.

I'm going to be in Madison around the weekend of Aug. 22-23, and I've heard that the Great Taste of the Midwest will be on Saturday, Aug. 22nd this year.

Does anyone know any details about this year's event? (perhaps someone from

The Madison Homebrewers and Tasters Guild is reading this? :^)

Thanks!

- - -

-Tony Ernst  
Minnesota Brewers Association  
tee@cray.com

"Beer. If you can't taste it, why bother!"

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Date: Thu, 9 Jul 92 14:31:32 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: Belgian ale

In HBD917 Phillip Seitz gave us an excellent review of  
Belgian\_Ale\_. He notes:

> ... More than hops or  
> even malt, the secret to Belgian beer flavors appears to be  
> the yeast,

Some weeks ago, I posted on my experience with Wyeast Belgian. I recall making the same point: I used essentially the same ingredients as for English Pale Ale (and so, in retrospect, too hoppy for the Belgian style) and got a totally different beer, thanks to having the right yeast. That point seemed to get lost in the polemic which ensued concerning the purity of Wyeast and my sanitary procedures. Perhaps I shouldn't have made an oblique reference to A\_Chorus\_Line\_ ("Dance: 10, Looks: 2") without explaining myself.

One thing that came up in that discussion was the suggestion that I brewed at too high a temp (70F). Phillip sez:

> Belgian-style brewing will come as quite a shock to many:  
> these include obligatory use of large quantities of sugar,  
> high-temperature fermentations (up to and over 85 degrees  
-----  
> fahrenheit), microscopic hopping rates (take \*that\*,  
> hopheads!), and deliberate production of sour and high-ester  
> beers.

Prospective users of Wyeast Belgian should still be aware of one point: the yeast is slow. I'm not talking about a lag in getting started, rather that the yeast seems to take forever in finishing. On the other hand, I received e-mail from Larry Barello who tells me that his techniques of yeast washing (described in the HBD more than a month ago) might cure this problem. I intend to try it when the the weather cools off (come to think of it, maybe I don't need to wait!).

For the record: the beer is now over two months old, more than a month in the bottle. It has mellowed substantially and the bananas have almost disappeared. The beer is still very estery, but that appears to be true to style.

Do I win the MALTMILL? :-)

Cheers,

Rob  
(bradley@adx.adelphi.edu)

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Date: Thu, 09 Jul 92 13:28:55 CST  
From: C05705DA@WUVMD.Wustl.Edu  
Subject: dry ratio

How many pounds of dry malt is equal to one pound of extract?  
That's all, good day.

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Date: Thu, 9 Jul 92 12:47:11 MDT  
From: Richard Stern <rstern@col.hp.com>  
Subject: Wyeast types

When supply shopping recently, I bought a couple of pouches each of Wyeast American Ale and Wyeast Irish Ale. I know the American is the SNPA yeast, so I'm planning to use it for some pale ales. The guy at the store recommended the Irish for porters and stouts. Was he correct?

What's the difference between the American and the Irish, and what would the net recommend for a porter? I plan to use a recipe from Foster's book on porter. In general, I'd just like to hear some comments about the Irish Ale yeast (and maybe win a MALTMILL by posting this :-)).

Thanks,  
Richard Stern (who's shamelessly posting lot's of questions in hopes of being #100.)

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Date: 9 Jul 92 11:53:00 PST  
From: "B\_HADLEY" <BHADLEY@atlas.nafb.trw.com>  
Subject: honey lager

From: ATLAS::BHADLEY "Brian D. Hadley, Ph.D. - TRW, NAFB - 714-382-7061"  
9-JUL-1992 09:06:27.93  
To: WINS%"chpfcmi.fc.hp.com"  
CC: CTOWNSEND,BHADLEY  
Subj: Honey Lager

Contrary to most of the mail I got on R Rs Honey Lager, (about bad  
flavor),  
I find mine to be very good. It has a sort of dry beer-champagne taste.  
I  
would recommend adding an extra pound of dry malt thought.

P.S. Is the maltmill givaway still in effect?

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Date: 9 Jul 92 11:55:00 PST  
From: "B\_HADLEY" <BHADLEY@atlas.nafb.trw.com>  
Subject: conversion

From: ATLAS::BHADLEY "Brian D. Hadley, Ph.D. - TRW, NAFB - 714-382-7061"  
9-JUL-1992 09:12:20.65  
To: WINS%"chpfcmi.fc.hp.com"  
CC: CTOWNSEND,BHADLEY  
Subj: Grain conversion

I would like to convert a extract recipe to an all grain recipe. Does  
someone know the conversion between lbs extract to lbs grain? thanks

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Date: 9 Jul 92 11:55:00 PST  
From: "B\_HADLEY" <BHADLEY@atlas.nafb.trw.com>  
Subject: yeast

From: ATLAS::BHADLEY "Brian D. Hadley, Ph.D. - TRW, NAFB - 714-382-7061"  
9-JUL-1992 09:10:23.25  
To: WINS%"chpfcmi.fc.hp.com"  
CC: CTOWNSEND,BHADLEY  
Subj: yeasts

I have heard that you can use the remaining yeast in the bottom of a few homebrews to pitch into a new batch? Is this true? Do you need to make a starter or something? thanks.

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Date: Thu, 9 Jul 92 13:39:53 EDT  
From: lee\_menegoni@ptltd.com  
Subject: Inexpensive Temp Control

The Hunter Air Stat is a good choice for inexpensive temp control. It retails for about \$30, I bought mine on sale last year for \$19.99. It plugs into a wall outlet, the refridgerator is plugged into a receptacle in the Air Stat. This receptacle's line current is controlled via a thermo couple on a 36" wire. This receptacle is rated for the current load of a home AC unit so a refridgerator is not an overload on it. It maintains the temp programmed into the digital display +1 / -2, given the thermal mass of 5 gallons of liquid the beer temp shouldn't vary much. The only negative feature I can think of is the units minimum temperature setting is 40F which is still cold enough for lagering.

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Date: Thu, 9 Jul 92 13:34:12 CDT  
From: johnf@persoft.com (John Freeborg)  
Subject: Sparge Water pH

How many all-grain people adjust their sparge water pH? I've been reading about putting lactic acid in the sparge water to achieve the proper pH which helps improve extraction numbers.

Should I worry about this? Do other people? Have you noticed a dramatic difference once you started doing this?

- John

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John Freeborg Software Engineer    Persoft  
johnf@persoft.com    465 Science Dr.  
608-273-6000    Madison, WI 53711  
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Date: Thu, 9 Jul 92 14:07:20 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: I win!

You sillies, the key to winning a contest like this is TIMING.

Actually, I have a quick question anyway: I am about to acquire two half-barrel kegs that a friend found when she was moving into her new apartment. Neither is empty, and we don't know the nature or age of their contents. (Chances are, it's really old Old Style, but who knows?) Does anyone have any advice on how to empty a keg of spoiled beer? Or at least any amusing stories?

Cheers,  
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

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End of HOMEBREW Digest #922, 07/14/92  
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Date: Mon, 13 Jul 92 12:41:46 MDT  
From: rdg@hpfcmi.fc.hp.com  
Subject: Reminder: Digest Backlog

Just a reminder: If you have submitted an article for publication, don't worry if you don't see it here immediately. Articles are put into the digest in the order they arrive.

Rob

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Date: 9 Jul 92 12:28:00 PST  
From: "B\_HADLEY" <BHADLEY@atlas.nafb.trw.com>  
Subject: sparge water

A couple of questions on sparging. 1. Why cant one reuse the sparge water to decrease the amount needed. Perhaps also get better yield?  
2. Why cant one add cold water to the fermenter with mash recipes like one does in extract?

Relpies appreciated. B hadley

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Date: Thu, 9 Jul 92 13:32:16 MDT  
From: Richard Stern <rstern@col.hp.com>  
Subject: cleaners ??

Lately I've heard of people talking about not wanting to use Clorine.  
Why not?? I started out using B-brite (5-6 years ago), but for the last  
few years I've been using bleach. I'd like to hear pros and cons of:

- 1)bleach
- 2)b-brite
- 3)boiling water

Thanks,  
Richard Stern  
rstern@col.hp.com

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Date: Thu, 9 Jul 92 13:37:25 MDT  
From: Richard Stern <rstern@col.hp.com>  
Subject: grinding grain in the kitchen??

Is there a danger in grinding grain in the same room that I brew in?  
I think I remember hearing/reading about the grain dust causing  
contamination problems, but I'm not sure. Should I be grinding my grain  
in the basement, or maybe doing it a day in advance?? Help ....

Does it matter if I use a MALTMILL or not :- ) :-)

Thanks,  
Richard Stern

PS. Here's the MALTMILL #100 tally as I see. Jack's post was the last  
one in digest #917. Digest 918 had 14 posts, 919 had 22 posts and 920  
had 33 posts for a total of 69. That means if there are at least 31  
posts  
in this digest (#921), then the winner is the 31st entry in this digest.  
Is it me?? :- ) (at least I've asked reasonable questions in each post)  
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Date: 9 Jul 92 12:31:00 PST  
From: "B\_HADLEY" <BHADLEY@atlas.nafb.trw.com>  
Subject: What is maltmill?

Can some describe a maltmill? Is it a mashing machine?  
B hadley

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Date: Thu, 9 Jul 92 12:43:10 PDT  
From: chad@mpl.UCSD.EDU (Chad Epifanio)  
Subject: English vs. American malt

Hi,

This is in regard to someones query about the difference between English and American malts. I may not have had huge experience in this area, but I have made about 15 all-grain batches for each of American and English malt.

I get my malt in 50lb sacks from William's Brewing here in California. The American kind is called Klagges and the English kind is called English Pale

Ale. Both are fully modified, and I believe both are from 2-row malt. This

information is for Williams only, since I have no experience with others.

The add in the catalogue stated that for the "authentic" English taste, you

needed English Pale Ale malt. Beliveing this, I bought a 50lb sack of Klagges, and a 55lb sack of English Pale Ale. I brewed a pale batch out of each, using cultured English Ale yeast, also originally form Williams. The recipes were not exact, but they were close in style. They were made about a month apart. Oh, and both were made using single step infusion process as recommended by some for British beers.

I liked them both, but to be honest, I could not tell if one malt was obviously superior to the other. I cannot comment on the "authenticity" of the English flavor since I have never been across the Atlantic. All in all, I couldn't tell much of a difference between the two. Discalimer: These are my own views of similar beers in an uncontrolled experiment.

Chad Epifanio--> chad%mpl@ucsd.edu | "There are no bad brews.  
Scripps Institution of Oceanography | However, some are better  
Marine Physics Laboratory | than others."  
=====  
"All words and ideas are my own, etc., etc..."

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Date: Thu, 9 Jul 92 12:44:49 PDT  
From: Richard Childers <rchilder@us.oracle.com>  
Subject: Re: Homebrew Digest #920 (July 09, 1992)

"Mike Daly asks about where to purchase bottled California beers ..."

"Liquor Barn  
201 Bayshore Blvd.  
OK selection of local beers. Poorly handled."

True.

"Almost all Safeways have some local stuff these days."

True.

There are a few good stores in the Haight ... one liquor store I can think of that has a nice variety, maybe two. Some exotics can also be found at a liquor store on Cole Street, right between Carl and Parnassus.

Down around the intersection of Haight and Fillmore is a bar called the Toronado, which has a nice selection of beers on tap. Perhaps the widest selection in the city. You'd find a wealth of suggestions here, since a goodly percentage of the clientele are home brewers. ( Seems that brewing and indoor home gardening go hand in hand. :-) Alas, it's a somewhat rowdy crowd, so I advise that you dress 'comfortably' ... levis, leather, avoid allowing yourself to be stereotyped as a 'suit'.

Enjoy the City !!

- -- richard

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- -- richard childers rchilder@us.oracle.com 1 415 506 2411  
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

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Date: Thu, 9 Jul 92 13:56:17 MDT  
From: Rick Myers <rcm@hpctdpe.col.hp.com>  
**Subject: Colorado Brewers Festival**  
Full-Name: Rick Myers

Subject: Colorado Brewers Festival - Review

Well, nobody's mentioned anything about the Colorado Brewers Festival held in Fort Collins, CO held this past June 27, so here's a review (it's also an entry in the WORLD'S GREATEST GIVEAWAY!).

Setup:

This was the third annual festival, held in Old Town Square. The organizers are finally figuring out how to do it right. Last year, it was crammed into a small area and was a madhouse. This year, they closed off a section of the street downtown and put the serving lines there. Much better. You could actually get a beer in under 5 minutes, compared to 20-30 last year. The food vendors were in a separate area from the beer serving lines.

Beers:

The beer selection, well, how should I put it, SUCKED. Each brewery was limited to 1 beer, and most of them were lighter beers (last year they could bring whatever they wanted to). I'm a stout/porter drinker, and I was hard pressed to find anything close to the style I like. The darkest I could find was "Black Bear Porter" from the San Juan Brewing Company. I could see daylight through it, so my craving for diluted malt syrup was not satisfied! I was happy to see the serving lines for Anheuser-Busch and Coors were the shortest, people were going for the beers with more flavor (America is being educated?).

Entertainment:

Several live bands performed. The more I drank, the better they sounded.

Cost:

You bought a mug for \$1.00. Tokens for 6-ounce servings were \$1.00 each.

Overall, the quality of beers was quite high, some had minor problems, but

I still had a great time. A list of breweries and beers follows:

Anheuser-Busch Bud Dry  
H.C. Berger Brewing Indigo Ale  
Boulder Beer/Wilderness PubBoulder Amber  
Breckenridge Brewpub Avalanche  
Carver's Bakery/Cafe Brewery Raspberry Wheat  
Champion Brewing Irish Red Ale  
CooperSmith's Pub & BrewingDunkelweizen  
Coors Coors Dry  
Durango Brewing Co. Durango Dark Lager  
Flying Dog Brewpub Doggie Style



Hubcap Brewery Summer Celebration  
Idle Spur Crested Butte Red Lady  
Judge Baldwin's/Kelley Brewing Amber  
New Belgium Brewing Co. Fat Tire Ale  
Oasis Brewery Capstone ESB  
Odell Brewing Co. Fest Ale  
Rock Bottom Brewery Red Rocks  
San Juan Brewing Black Bear Porter  
The Walnut Brewery Jazzberry  
Wynkoop Brewing Co. Elvis Brau  
- - -

Rick Myers rcm@col.hp.com  
Hewlett-Packard  
Colorado Telecommunications Division

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Date: Thu, 9 Jul 92 16:03 EDT  
From: man@kato.att.com  
Subject: 1993 Conference, maltmill

1993 Conference:

I read in the last Zymurgy that the 1993 conference will be moved into August so as to be around the same time as the Oregon Brewer's Festival. Recently, I read here that the Festival is in July this year. So, does anyone have the real poop on this coordination effort ? Are both events going to be held within the same week or what ?

Maltmill:

I purchased a maltmill a few months ago and have used it in about 10 batches of all grain. I think these 3 statements sum up the pros of the product:

1. My extract efficiency went up around 4 points per pound.
2. I had an astringency problem with most of my previous batches. I attributed this to a poor crush with too much powder. Alas, I could never rid myself of the powder without leaving 1/2 of the grain untouched. So far, all 5 batches tasted have lacked this bitterness.
3. I can crush my grain bill 75 % faster than with a Corona (I sold it to a friend).

The cons ?

1. I have a hard time catching the crushed grain as it leaves the mill. I have to wrap the entire unit inside a plastic bag. I need to fabricate some kind of chute to direct the grain to a receptacle.
2. Sometimes, a piece of grain goes in funny and pushes the 2 rollers apart to the point where they stop making contact. I have to reverse direction for 1/2 a turn and then continue.

All in all, I think the mill is great. I bought the roller spacing option which allows you to vary the space between the rollers for tweaking. I recommend against it. I suspect the problem I have with intermittent slipping is somehow related. In the right hands, I imagine you could do wonders with the option, but I think it works fine without it. I've crushed Briess Wheat, Briess Klages, Briess Crystal, Munton & Fison ale lager and specialty malts without moving the rollers and gotten terrific results. The couple of times I attempted adjustment were disasters (for me, anyway).

Congratulations on a great product, Jack.

Mark Nevar

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Date: Thu, 9 Jul 1992 16:38 EDT  
From: KENYON%LARRY%erevax.BITNET@pucc.Princeton.EDU  
Subject: FWD: A Couple of Recipes ...

Folks,

Here are two recipes that have worked out really well for me in the past. The first is a simple "kit" beer, the second an all-grain.

1) Porter? Porter? - Recipe for 5 gallons.

6.6# Telford's Porter (2 cans)  
1 oz. Styrian Goldings Plugs (alpha 5.3)  
Bittering (1hr)  
1 oz. Hallertau Plugs (alpha 2.9)  
Flavoring (10 min)  
Wyeast #1056  
  
O.G. = 1.048  
F.G. = 1.020

Add the 2 cans of malt extract to 3 gallons boiling water, bring the mix back to a boil, then add Bittering Hops. I used a hop bag, so the utilization probably wasn't that terrific, but then again the malts are pre-hopped some, so I wasn't too concerned about that. Add finishing hops with 10 min left in the boil. Add tap water to 5 gallons, cool to 75F and pitch yeast starter (~12oz). Lag time is about 12 hours.

This produces a well-balanced (there's that word again!) porter, neither too dry nor too sweet. I currently have a batch of this fermenting with Wyeast Irish Stout Yeast to see if that will make it a wee bit drier.

2) ChuckWeiser - Recipe for 5 gallons.

5.0# Lager Malt  
1.0# Flaked Maize  
0.5# Rice Syrup/Solids  
1 oz. Hallertau Leaf (alpha 4.0)  
Bittering (1 hr)  
1 oz. Saaz Leaf (alpha 3.0)  
Bittering (1 hr)  
1/4oz.Tettnang Leaf (alpha 4.0)  
Finishing (Boil 5 min, steep 10 min)  
Wyeast #2124  
  
O.G. = 1.038  
F.G. = 1.008

Mash Schedule:

30 min - Protein Rest @132F  
90 min - Slowly raise temp to 155F  
15 min - @155F  
15 min - Mash-out @170

Bring mash liquid to a boil, add bittering hops (no hop bag for this one), boil 1hr. Add finishing hops, boil 5 minutes, steep 10 minutes, pour into primary, cool to 75F, and pitch yeast starter ...

This recipe produces a light - but not thin tasting - North American style lager (steam?). The Tett nang Finishing hops gave a really nice fresh aroma to the beer.

Good luck,

-Chuck-

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Date: Thu, 9 Jul 92 14:44:03 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: On Tap (World Beer Review)

Randy J. Smith writes:

>I got a flyer in the mail today for a book on brewpubs across the US  
called  
>"On Tap". I'd like to hear opinions on this book before I get it. It's  
only  
>\$15 or so, but that could be spent on something better, like brew  
supplies!

"On Tap" is put out by the World Beer Review people (Steve Johnson, I  
believe).  
It details brewpubs and micros in the U.S. with a page showing locations,  
directions, beers available, and info about the type of place (fern bar,  
yuppie  
hangout, sleazepit or whatever). It was put out in 1991 (I think) and  
there is  
already a supplement out. It costs about \$15 and the supplement costs  
about  
\$10. WBR has ads in Zymurgy, and is located in Clemson, SC. If anybody is  
really interested, and can't find them in Zymurgy, I will post the  
address (I  
don't have it with me now).

I don't have the supplement yet, but I do have "On Tap" and I would  
recommmend  
it to anybody that does a lot of traveling to different cities and wants  
to  
check out the local beer.

And, no, I have no connection to WBR.

Mike Hall  
hall@lanl.gov

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Date: Thu, 09 Jul 92 13:56:49 -0700  
From: mcnally@wsl.dec.com  
Subject: silicon

A man at a local TAP plastic store told me that I should under no circumstances use silicone sealant to seal anything that will deal with food. He said this with great conviction.

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-  
Mike McNally   mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Thu, 9 Jul 1992 09:50:56 -0500  
From: adiron!Email@uunet.UU.NET, Harlequin@uunet.UU.NET  
Subject: Keg priming questions

Now I've done it! It seems I've slightly over-primed my first (Cornelius) keg of beer. I went and used 2/3 C dextrose before bothering to read the TCJOHB appendix on kegging. What's my best bet for reducing the resulting carbonation level in the keg? Should I bother?

The beer, a coriander/orange brew, has been under 10 psi of CO2 at about 60-65F for a week now. Should I bleed off some of the CO2 in the headspace to allow more of the dissolved CO2 to come out of solution? Should I chill the keg down first? Should I forget it and simply serve it good and cold to keep the CO2 in solution?

The recent posts regarding kegging have been most helpful. Any further tips would also be greatly appreciated. Sure beats the heck out of bottling!

On a related question, how does one use the CO2 table (plotting volumes of CO2 in beer as a function of PSI and temperature) found in the LISTSERV archive?

Yours in brewing,  
Scott Barrett

scott@partech.com  
uunet!adiron!scott

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Date: Thu, 9 Jul 92 18:07:40 EDT  
From: jeff344@voodoo.lerc.nasa.gov (Jeff Berton)  
Subject: Temperature Control

In a recent posting:

>I think the unit Brian is describing is the Hunter Air-Stat (or something  
>very close to that name). I have one that I use to control my 'fridge.  
>It works perfectly well, controlling the temperature within +-2 degrees F  
>of the set-point. I believe the lower limit on the temperature is 35  
>degrees and the upper limit is 99 (but don't quote me on it :-). I'm sure  
>it would work as well with a freezer. It works just like Brian describes  
>it. This unit has been discussed many times in this digest. I found mine  
>at a semi-local hardware store called Home Depot. I think these are in  
>several regions around the country. It cost about \$25. You may be able  
>to find it in many do-it-yourself stores.

I recently bought one from American Brewmaster mail-order after seeing their ad in the latest Zymurgy. If you can find it in the air-conditioning section of a hardware store like Keith did, you'll save a couple of bucks by eliminating the middle-man. Williams charged me \$29. Works great.

Anyway, here's a related story. Now that it's a little too warm to ferment for us basement-deprived brewers, I decided to make use of that little refrigerator I had in my college dorm way back when. It's much too small for a 5 gallon carboy, so I removed the door, made a wood-frame box, lined it with 2-inch styrofoam, weather-stripped its face, and butted it up against the little fridge. The top is removable, and I secured it to the little fridge with bungee cords. I plugged the fridge into the temperature controller last night. I easily maintained a temperature of 50 F for its first test.

I'm curious to see how cold I can make it. The entire unit sits on a shelf in my garage. When comparing it to a full-sized fridge, it's a great space and money saver.

- ----- Jeff Berton; jeff344@voodoo.lerc.nasa.gov; (216) 977-7031 -  
-----  
- ----- Aeropropulsion Analysis Office, NASA Lewis Research Center -  
-----  
- ----- "If headquarters is interested, we're interested!" -----  
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Date: Thu, 09 Jul 92 14:05  
From: sherpa2!CCASTELL.ELDEC@mailsrv2@sunup.West.Sun.COM (CCASTELL)  
Subject: Wyeast descriptions

Tom Kaltenbach asks:

> Does anybody have a copy of the description of the different  
strains of  
> the Wyeast liquid yeast cultures? The "brewing in the information  
age"  
> issue of ZYMURGY (couple of issues ago now) mentions that this file is  
> available on COMPUSERVE (I think it's called WYEAST.TXT).  
Unfortunately, I  
> don't have any way to access COMPUSERVE. Could some kind soul please  
send  
> me a copy? Thanks.

I'm fairly new to the Homebrew Digest (a month or so) and am not familiar with such etiquette as repeating past postings. In the short time I've been reading the HBD, I've seen enough messages that begin "I'm new..." that it's probably safe to assume that quite a few readers haven't seen the Wyeast posting mentioned above, so I will include it here. (I've waited one issue to see if anyone else was going to post this.)

But first, I must point out that the Zymurgy special issue from 1989 was on yeast, and had a good article by Byron Burch entitled "Of Yeasts and Beer Styles" that gives addition (subjective) information. I'd type in the descriptions of my favorites, but I'm pressed for time today, and don't know about copyright problems.

Now, here is the relevant information from CompuServe's WYEAST.TXT (which as you can see, originated on the Homebrew Digest!):

FROM INTERNET HOMEBREW DIGEST NO. 742, OCT. 17, 1991:

Date: Mon, 7 Oct 1991 22:58:02 -0400 (EDT)  
From: D\_KRUS@UNHH.UNH.EDU (Daniel L. Krus)  
Subject: Yeast and Spec. Grav's.

There's been a few questions lately about yeast and characteristics associated with them. Here is a retype of some information I received from Wyeast relative to their yeast. This information was obtained a while ago and supposedly this was to be updated and expanded. If anyone has the latest update I would appreciate a copy of it from you since Wyeast wasn't too tickled that I contacted them directly. Sorry if there are any typos.

(Information about NEW strains Belgian Ale [#1214] and California Lager [#2112] contributed Jan. 23, 1992, by Beer Forum member Bill McKinless, of The Home Brewery in Teaneck, N.J.)

#### YEAST CHARACTERISTICS

Some yeast strains are more active and vigorous than others. Lager strains in particular do not show as much activity on the surface as many of the Ale strains. We provide an adequate quantity of yeast to complete fermentation with varying amounts of lag time depending on strain, freshness, handling, and temperature. If you find it too slow, make a starter as recommended on the package. In any event, a closed fermenter with an airlock is recommended.

#### TEMPERATURE

The slow onset of visible signs of fermentation can be improved by starting fermentation at 75 deg. F (24 deg. C) until activity is evident, then moving to your desired fermentation temperature. A few degrees does make a significant difference without adversely affecting flavor.

The normal temperature for Ale yeast range from 60-75 deg. F (16-24 deg. C) A few strains ferment well down to 55 deg. F (13 deg. C). 68 deg. F (20 deg. C) is a good average. Lager strains normally ferment from 32-75 deg. F (0-24 deg. C). 50-55 deg. F (10-12 deg. C) is customary for primary fermentation. A slow steady reduction to 32 deg. F (0 deg. C) during secondary fermentation typically works well.

The fermentation rate is directly related to temperature. The lower the temperature, the slower fermentation commences. Fluctuations in temperature such as cooling and warming from night to day can adversely affect yeast performance.

#### ATTENUATION

Apparent attenuation of yeast normally ranges from 67-77%. The attenuation is determined by the composition of the wort or juice and the yeast strain used. Each yeast strain ferments different sugars to varying degrees, resulting in higher or lower final gravities. This will affect the resid-

ual sweetness and body.

#### FLOCCULATION

All brewing yeast flocculate. The degree and type of flocculation varies for different yeast. Some strains clump into very lary flocculate. Some floc very little into a more granular consistency. Most yeast strains clump and flocculate to a moderate degree.

#### pH RANGES

Typical pH range for yeast fermentations begins at about 5.1 and optimally 4.8. During the course of fermentation the pH reduces to typically 3.9-4.1 and as low as 3.1 in some wines.

#### ALCOHOL TOLERANCES

The alcohol tolerance for most brewing yeast is as least to 8%. Barley wines to 12% can be produced by most Ale strains. Pitching rates need to be increased proportionally to higher gravities. Alternately, Champagne and Wine yeast can be used for high gravities sometimes reaching alcohols to 18%.

#### YEAST PROFILES

Ales (*Saccharomyces cerevisiae*)

1007. Our original Ale Yeast of German origin. Ferments dry and crisp leaving a complex yet mild flavor. Produces an extremely rocky head and ferments well down to 55 deg. F (12 deg. C). Flocculation is high and apparent attenuation is 73-77%. Optimum fermentation temperature: 62 deg. F (17 deg. C).

1028. British #2 (London Ale previously British Ale). Rich minerally profile, bold woody slight diacetyl production. Medium flocculation. Apparent attenuation 73-77%. Optimum fermentation temperature: 68 deg. F (20 deg. C).

1056. American Ale Yeast. Ferments dry, finishes soft, smooth and clean, and is very well balanced. Flocculation is low to medium. Apparent attenuation 73-77%. Optimum fermentation temperature: 68 deg. F (20 deg. C).

1084. First considered just British, but now more specifically Irish. Slight residual diacetyl is great for stouts. It is clean smooth, soft and full bodied. Medium flocculation and apparent attenuation of 71-75%. Optimum fermentation temperature: 68 deg. F (20 deg. C).

1098. British Ale Yeast from Whitbread. Ferments dry and crisp, slightly tart and well balanced. Ferments well down to 55 deg. F (12 deg. C). Medium flocculation, apparent attenuation 73-75%. Optimum

fermentation temperature: 70 deg. F (21 deg. C).

1214. Belgian Ale. (NEW) Abbey-style top fermenting yeast suitable for high gravity beers, doubles, triples, and barley wines. High flocculant strain which clears well. Apparent attenuation 71-75%

1338. European yeast from Wissenschaftliche in Munich. A full bodied complex strain finishes very malty. Produces a dense rocky head during fermentation. High flocculation, apparent attenuation 67-71%.  
Optimum fermentation temperature: 70 deg. F (21 deg. C).

Lager (*Saccharomyces uvarum*)

2007. Our original Lager Yeast Strain. Specific for pilsner style beers. Known as many things, we call it Pilsen. Ferments dry, crisp, clean and light. Medium flocculation. Apparent attenuation from 71-75%. Optimum fermentation temperature: 52 deg. F (11 deg. C).

2035. American Lager Yeast. Unlike American pilsner styles. It is bold, complex and woody. Produces slight diacetyl. Medium flocculation, apparent attenuation 73-77%. Optimum fermentation temperature: 50 deg. F (10 deg. C).

2042. Danish Yeast Strain. Rich, yet crisp and dry. Soft, light profile which accentuates hop characteristics. Flocculation is low, apparent attenuation is 73-77%. Optimum fermentation temperature: 48 deg. F (9 deg. C).

2112. California Lager Yeast. (NEW) Warm fermenting bottom cropping strain, ferments well to 62 F while keeping lager characteristics. Malty profile, highly flocculant, clears brilliantly. Apparent attenuation 72-76%.

2124. Bohemian Lager Yeast. The traditional sazz yeast from Czechoslovakia. Ferments clean and malty, rich residual maltiness in high gravity pilsners, medium flocculation, apparent attenuation 69-73%. Optimum fermentation temperature: 48 deg. F (9 deg. C).

2206. Bavarian Yeast Strain used by many German breweries. Rich flavor, full bodied, malty and clean. Medium flocculation, apparent attenuation 73-77%. Optimum fermentation temperature: 48 deg. F (9 deg. C).

2308. Munich Yeast from Wissenschaftliche in Munich #308. One of the first pure yeast available to American homebrewers. Sometimes unstable, but smooth soft well rounded and full bodied. Medium flocculation, apparent attenuation 73-77%. Optimum fermentation temperature: 50 deg. F (10 deg. C).

*Saccharomyces delbrueckii*, *S. cerevisiae*

3056. Bavarian Weissen. A 50/50 blend of *S. cerevisiae* and

Delbrueckii to produce a south German style wheat beer with cloying sweetness when the beer is fresh. Medium flocculation, apparent attenuation 73-77%. Optimum fermentation temperature: 56 deg. F (13 deg. C).

#### Wine Yeast

3021. Prise de mousse, Institute Pasteur champagne yeast race bayanus.

Crisp and dry, ideal for sparkling and still red, white and fruit wines.

Also can be used for Barley wines. Optimum fermentation temperature: 58 deg. F (14 deg. C).

3028. French wine yeast ideally suited for red and white wines which mature rapidly. Enhances the fruity characteristics of most wines. Optimum fermentation temperature: 72 deg. F (22 deg. C).

#### Malo-lactic Bacteria

##### Leuconostoc oenos

4007. Malo-lactic culture blend isolated from western Oregon wineries. Includes strains Ey2d and Erla. Excellent for high acid wines and low pH.

Softens wines by converting harsh malic acid to milder lactic acid. Can be added to juice any time after the onset of yeast fermentation when sulfur dioxide is less than 15 ppm.

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Date: Thu, 9 Jul 92 16:57:00 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Boston Brewing Co. Tour

Boston Brewing Co. Tour

I was recently in Boston for a conference, so I decided to check out the Boston Brewing Company (Samuel Adams beers). I took the "T" (subway) down south of town to Jamaica Plain, and walked through a pretty bad neighborhood to get to the brewery. They only conduct tours twice a week (Saturdays and Thursdays), so I planned ahead. There is a nice area with lots of old Boston beer memorabilia to look at while waiting for the tour to start. There is also a display (\*inside\* an old conditioning tank) which takes you through the process of making beer and gets you to answer some trick questions about beer.

Soon the tour gets started, and a young fellow takes you around and shows you their brewing set-up. His knowledge is somewhat lacking (couldn't even \*name\* another type of hops besides Hallertauer when queried), but probably adequate for the general public. The brewery is rather small; it only brews beer for the Boston area. Another brewery in Utica, NY brews for the east coast, and west coast Samuel Adams is brewed in Portland, OR.

Boston Brewing Co. is definitely a brewery with an attitude. They are decidedly snooty about beer, and about their beer in particular. They make a big deal out of a number of things:

1. Their beer follows Reinheitsgebot (the German beer purity law) and is the only American beer sold in Germany.

2. European beer is not fresh and is adulterated with corn for the American market (of course they are mainly referring to Heineken and Becks, but they don't make a distinction).

3. The big American brewers are great brewers, but don't brew good beers.

4. Beers bottled in green or clear bottles are skunky. They talk about the bottle color being determined by the marketing department when the bottles are green. They use Miller as an example of a beer that gets skunky because it is in a clear bottle, but we homebrewers know that Miller can get away with a clear bottle only because it chemically treats its beers to prevent skunkiness.

5. They won the Great American Beer Festival three years running. The story I've heard on the net is that Sam Adams won the consumer preference poll because they hired a fetching young lass in a revealing outfit to serve their beer and ask for votes. I've also heard that this kind of unfair campaigning was the main reason that the consumer preference poll was discontinued, leaving only the blind panel judging.

After the tour, you are escorted into a tasting room where you can sample their wares. We tried Samuel Adams Lager, Samuel Adams Ale, and Samuel Adams Wheat. I must admit that, even though I was a bit put off by their cockiness, I really like their beers. I would describe them as assertively hopped, but not as strongly hopped as an Anchor or a Sierra Nevada beer. They also have a nice maltiness, and the wheat beer had a hint of a clove taste, as well as good wheat character. They also make seasonal beers, including an Oktoberfest, a Winter Ale, a Double Bock,

the famous Cranberry Wheat beer (made with a touch of maple syrup for New England flavor), and possibly a Cream Stout (they had just made a small batch when I was there). Alas, they had no samples of their other brews for sale (believe me, I searched).

All in all, it was an enjoyable tour, with the tasting being the high point. One note for future tour-takers: the tour guide doesn't keep a good watch on the tap while he's tending the souvenir store, and a quick refill of your pitcher is easily accomplished :-).

Michael L. Hall  
New Mexico Hophead

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Date: Thu, 9 Jul 92 16:37:31 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: rosemary ale and porter

I made a rosemary ale last month. My basil beer came out well, so I thought rosemary was worth a try (that is, my girlfriend thought it was worth a try). It came out okay, pretty dry (low mash temps)and clean. I will offer this advice: 1/2 oz of fresh rosemary in three gallons of beer is too much. It will be good for cooking though.

Also, does anyone have a good Anchor Porter recipe? How is Charlie's Silver Dollar Porter? Should I use California Lager yeast or Irish Ale?

- Bryan

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Date: Thu, 9 Jul 92 16:12:14 PDT  
From: tpm%wdl158@wdl1.wdl.loral.com (Tim P McNerney)  
Subject: 98, 99, Why Wait for the Boil?

100?

Anyway, I've been meaning to ask this for a while, but now seems like an oportune moment.

Why do most sources suggest adding the malt extract once the water has started boiling? Is there any advantage to adding it then? I did so last time, but was a bit slow with the stirring and ended up with quite a mess from burnt extract and would much rather add the extract when the water is warm. I suppose that if I am #100, this may be a moot point as I will start up all grain, but on the off chance that I am not, any reason not to add the extract at lower temps.

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- --Tim McNerney  
- --Loral Western Development Labs  
- --(408) 473-4748  
- --tpm@wdl1.wdl.loral.com

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Date: Thu, 9 Jul 92 17:22:42 CDT  
From: rak@mayo.EDU (Ron Karwoski)  
Subject: Malt Mill

By my count, 65 postings as of yesterday.  
Hope this is 100.

Last year I posted a question about using watermelon juice in beer.  
I read an arecticle in the paper that mentioned the Rusiians did this.  
Anyone have any ideas about how to go about doing this?

=====  
Ron Karwoski    Internet:    rak@bru.mayo.edu  
Biomedical Imaging Resource  
Mayo Foundation talk:    (507)-284-4503  
Rochester, MN 55905    FAX:    (507)-284-1632  
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Date: Thu, 9 Jul 92 17:39:06 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Guinness Story

My wife was in DC recently, and when she called back to ask if there was anything there that I wanted her to bring back, my mind immediately turned to beer (at least metaphorically).

I remembered reading in a recent HBD that DC was one of the test markets for Pub Draught Guinness in a can (I had tried one earlier that I managed to snag in San Francisco), so I remarked that a can or two of that delicious stuff (see note at end) might be nice, if she could swing it. New Mexico is not a thriving distribution center for odd beers.

Well, I didn't think much more of it until she got home and I found out that she had brought me --- not a can --- not two cans --- but a CASE of Pub Draught Guinness!! I was ecstatic!

It turns out that she had done it the easiest way possible: she just checked the whole case as luggage. She figured that, since it was in cans, it would probably be okay. Anyway, if a few cans did break, the majority would be okay and the hassle factor would be minimized.

Well, the whole case made it to our house okay, and I am now (figuratively) sitting on what is in all probability the only case of Pub Draught Guinness in New Mexico. They taste excellent, with no signs of travel fatigue. What a wonderful wife I have! And she doesn't even like stout! (You all have permission to show this to your wives for inspiration :-)

Mike Hall

Note: For those of you that don't know, the Guinness people have been working on a way to distribute their draught version (which is significantly different from their bottled version) easily. Their draught version is "carbonated" with nitrogen, giving it extremely small bubbles and a very creamy head that lasts until the end of the beer. They finally came up with a way that uses a little plastic insert filled with nitrogen inside a can of beer, with a little hole to let the nitrogen squirt out when the can is opened. It tastes very similar to the draught version. I love it --- it's almost like chocolate milk with a kick. There was a long article in the HBD on it around the time it first came out; check your archives if you want further info.

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Date: Thu, 9 Jul 92 16:45:04 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Mt.View Festival

OK, now that we have the attendance list for the Oregon festival out of the way, how many HBD'ers will be at the California Small Brewers Festival in Mountain View next weekend?

See you there!

gak  
107/H/3&4  
(New .signature under construction)

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Date: Thu, 9 Jul 92 19:40 EDT  
From: tom@kalten.bach1.sai.com (Tom Kaltenbach)  
Subject: Yeast bank

Thanks to everyone who replied to my request for information about the Wyeast liquid yeast cultures. I have another question, which I'm sure has come up in the past, but I'll have to ask again. Does anyone know a mail-order supplier that carries the YEAST BANK for freezing yeast cultures? Thanks.

Tom Kaltenbach  
tom@kalten.bach1.sai.com

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Date: Thu, 9 Jul 92 17:52:02 MDT  
From: meh@cygnus.ta52.lanl.gov (Mary E. Hall)  
Subject: Brewer's yeast and dogs

There has been a lot of talk on rec.pets.dogs lately about the beneficial aspects of feeding brewer's yeast to your dog. Apparently, the yeast is supposed to have all sorts of good effects, such as repelling fleas. Since I have such a large supply of brewer's yeast in the dregs of a good brew, I would like to somehow make use of this. Does anyone have any experience with giving this to their dogs? How much do you give them? Do you need to do anything to the stuff before feeding it to Rover? Are there any problems with exploding dogs?

Thanks,

Mary Hall  
(The wonderful wife who brought back a CASE of Pub Draught Guinness)

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Date: Thu, 9 Jul 92 17:05:51 PDT  
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>  
Subject: Re: Mead questions

> From: gkushmer@Jade.Tufts.EDU  
> Subject: Question on mead (Have I won it? :)  
>  
> I've noticed that mead, when purchased in stores or in restaurants, is  
a  
> rather expensive drink. The Boston Beer Works sells it for \$3.95 a  
glass  
> (and the glasses are wine-size thingies) while a friend of mine buys  
> it for \$90 a case.  
> [...deleted...]  
> Is there something more at work here than market forces in keeping  
> store-bought so high? Or is this a grab-your-ankles routine?

>From what I've experienced with my meads, they really don't even start  
to  
get \*GOOD\* until after at least 6 months, a year is even better. Compare  
this  
to the amount of time that the breweries can kick out malt brews and you  
can  
see where the cost of making mead is more expensive.  
I'm sure that the old supply and demand theory comes into play as well,  
since  
mead is far from popular as a commercial product.

>  
> -----  
>  
> From: smith%8616.span@Fedex.Msfc.Nasa.Gov  
> Subject: mead, JSbashing  
>  
> For various reasons, I've been making quick meads lately instead of  
beers,  
> using a base of 5 lb honey for a 5 gallon batch and throwing in various  
> spices and/or fruits. Now, this stuff is good in its own way (not  
having  
> tasted anybody else's mead, I can't compare it), but it seems quite  
thin.  
> How can one add "body" to a quick mead? Add a little DME? More fruit?

My guess is that the key problem here is the \*quick\* part. Honey is a  
notoriously slow fermenter, and even after fermentation tends to improve  
with age. Part of that improvement is a perceived thickness. My first  
batch  
of mead was made with only 5 lbs honey, and even after severe aging (I'll  
be celebrating the remaining 4 bottles 3rd birthday soon - by drinking  
one!)  
they are still thin compared to my batch made with 7.5 lbs of honey.

> Is this a fruitless quest? \*ducks\* Note that I don't give a FFAARD  
about  
> standard styles, I just want a nice summer beverage that doesn't take  
> more than a month to complete. 1 1/2 gallons of frozen blackberries,  
> a jug of honey, several million yeasties and I await your suggestions.  
...

Try this recipe:  
1 qt boiling water  
4 tea bags



lots of ice  
sugar to taste

This is a real quick recipe that is very satisfying on a hot day. I guess you could substitute honey for the sugar to get that \*mead\* taste >:-) But seriously, as far as I know, there is no one month recipe for mead if you plan on using honey (is there any other way?), but if anyone else knows of one I'd be very interested to hear it.

Do they make steroids for yeast?

Mark

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Date: Thu, 9 Jul 92 16:30:18 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: temperature control

The Hunter Air-Stat retails for \$50, can be found for as little as \$20.  
Has a lower limit of 40f - but otherwise is a unit that can't be beat  
It is designed to minimize the load on your refer while maintaining  
a -2/+1f temperature control.

One issue I have discovered: it is important where you stick the sensor.  
I used to have mine on the refer wall. Bad idea since the wall is  
significantly warmer than the contents of the refer. Now the sensor is  
in the middle (sitting on a keg) lower half and things seem to be working  
better.

Cheers!

- Larry Barello

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Date: Thu, 9 Jul 92 17:16:23 PDT  
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>  
Subject: San Francisco KQED Beerfest

Howdy gang,

This Saturday (7/11) is the annual KQED Beerfest in San Francisco. For those within range that are unaware of it, I highly recommend this event.

There are representatives from breweries all over the world, and of course

samples of all their brews, as well as many different types of grub. \$30 gets you in, buys you a glass and a map, and the rest is up to you.

You

get 3 hours to taste/chug this wide variety of beer and food, and its an excellent oppurtunity to try all those styles and brands that you never have got around to. The hardest part is trying to remember which brews you

liked the best after the 103rd sample, but I like a challenge! Finding the

exit afterwards can be quite thrilling as well.

For those that can make it, its well worth the time and money.

Unfortunately

I don't remember the address, but its somewhere around 4th and Townsend.

I'm

sure you can find out more in the newspaper, or even by calling KQED.

Hope to see you all there,  
Mark

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Date: Thu, 9 Jul 92 19:24:07 -0500  
From: bronson@ecn.purdue.edu (Edward C. Bronson)  
Subject: AHA e-mail addresses

While perusing the last few months of digests, I noticed e-mail addresses for two of the AHA/Association of Brewers staff members:

Charlie Papazian 72210.2754@compuserve.com  
James Spence70740.1107@compuserve.com

Does anyone know of a general e-mail address for the AHA/Zymurgy/Association of Brewers/The New Brewer/Institute of Brewing Studies offices in Boulder, CO? It would be great to zip off questions, comments, and requests to them by e-mail rather than to use the telephone: handy, more efficient, and less expensive. A thought.

Ed

P.S. Of course, I also e-mailed this question directly to the above addresses but I thought I'd share this information and besides, #100 is getting very close...

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Date: Thu, 9 Jul 92 17:39:05 PDT  
From: Bruce Mueller <mueller@sdd.hp.com>  
Subject: San Diego brewpubs

I'm sorry to say it, but I believe that the Mission Brewery is now or soon will be defunct. Seems the whole complex is in financial trouble. I'm sad about this because not only is the beer that I've had previously excellent, but also because Paul Holborn, the brewmeister is a great guy. He was behind the Bolt brewery, also now gone. I hope I'm wrong, but :-( probably not.

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End of HOMEBREW Digest #923, 07/15/92  
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Date: Mon, 13 Jul 92 12:41:46 MDT  
From: rdg@hpfcmi.fc.hp.com  
Subject: Reminder: Digest Backlog

Just a reminder: If you have submitted an article for publication, don't worry if you don't see it here immediately. Articles are put into the digest in the order they arrive.

Rob

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Date: Thu, 9 Jul 92 08:56:45 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Storage of kegged beer

John wonders why kegged beer won't store for a year at room temp.

I have never wondered about it. I assumed that kegged beer, under pressure, would last at room temp just as long as bottled beer. Although I have not stored beer in kegs at room temp (68f) for long periods, I have had some beers in the keg at 48f for nearly a year with no undesirable results. I have pulled kegs from the refer for months at a time (partial kegs) without any ill effects.

If anything is different about kegs, at least for me, it is that my keg tends to be the secondary so I have a fair amount of yeast in the bottom (say, 1/8 cup or so). It is possible with large amounts of yeast that autolysis could set in over a long period of time.

Bottom line for me is that I ain't gonna worry about it.

Cheers!

- Larry Barello

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Date: Thu, 9 Jul 92 16:41:08 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: oats and other adjuncts

Technically, steel cut oats are RAW and need to be cooked to liberate the starch. Probably what happens is that they are chopped up so fine and the enzymes floating around in a 2 hour mash (:-) have an opportunity to liquify the starch and conversion happens.

All other forms of oats (flat ones, that is) have been pre-cooked in the squishing process. This also holds true for barley, wheat, tritical, etc. They don't need to be cooked.

Also, regarding mashing of specialty grains. From a technical point of view all crystal malts (down to cara-pils) have already been "mashed" in the husk. Toasted malts (vienna->black patent) have not. Those that have not may dump starch into your brew which might cause a warm haze (worse when cold).

As a point of reference: I have easily mashed 7lb of pale malt (us 2-row) and 1lb each of rolled oats and roast barley to make a fine stout that has no haze whatsoever. Granted, you need a strong light to tell! Oh, to complete the recipe: 1.25oz of chinooks for 60min. Yum, yum.

Cheers!

- Larry Barello

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Date: Thu, 9 Jul 92 20:18:57 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Wyeast Bavarian Wheat Yeast

>> I enjoy the strong "clove like" flavor of certain weiss beers yet I haven't  
>> been happy with the results of kit weiss beers using the Wyeast wheat strain.

>  
>Has anyone else noticed that the Wyeast #3056 (Bavarian wheat) seems to be  
>less "clovey" and rich since they changed their packaging? I make weizen  
>quite a bit, and lately my batches just haven't been as rich as they used  
>to be. Perhaps Jeff Frane knows something about this.

What temperature did you ferment at? I have heard that keeping the temp @ 70-75 F favours the *S. Delbruckii* more than lower temps, which favour *S. Cerevisiae* (Ale yeast, however you spell it). My last wheat beer used Wyeast Bavarian Wheat yeast in the new packaging, and it's plenty "clovey". The temp in the basement was around 70F during the major portion of the fermentation.

bb

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Date: Thu, 9 Jul 92 16:25:35 PDT  
From: polstra!larryba@uunet.uu.net (Larry Barello)  
Subject: Re: highly modified malts

Cush Hamlin writes:

>Now the question: has anyone out there experimented with USA versus  
>English malt, and if so can you describe the difference in character  
>they give to a brew?

>

>The Brewmaster at Sherlock's said forcefully "you CANNOT make english-  
style

>brews using USA malt." Is it the highly modified malt that gives their  
>brews their smooth character, or is it brewing skill, etc. etc....?

Case in point: the IPA recipe I presented in the HBD yesterday: I made  
it first with Marris Otter malt from Liberty and a second time with  
Great Western Malting Pale Malt (some mix of klages and harrington).  
Although the first rendition seemed a bit maltier, in fact most people  
couldn't really notice the difference. I think that the high hopping  
level of the IPA + the dry hopping might have masked some subtle malt  
characteristic.

Oh, the GWM versions did better in club tasting than the English malt  
versions.

One thing about true englishmalts, they are kilned higher than US malts  
and thus are a bit darker. I think that compensating with 10-15% low  
Lovibond crystal (say 16L) would largely mask the difference both  
in color, body and malt character.

Cheers.

- Larry Barello

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Date: Thu, 9 Jul 92 20:40:39 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Re: Do specialty grains need to be mashed?

> As I understand it, specialty grains do not need to be mashed.

Personally, I think all grains need to be mashed. For a partial mash, If you're just using .5-1 lb of crystal malt or other specialty grain, you can just add an oz. or two of amylaze enzyme and leave the wort at 150F for 20 minutes (based on experience this seems to work). Otherwise, you need to have 50% lager malt (or more pale ale than that) to provide the appropriate enzymes for starch conversion. (as per TCHOHB, aka. Miller).

Make quite certain that you get as much grain as possible out before boosting the temp above 170F, or you will be rewarded with an astringent taste that takes a long time at cold temps to mellow.

Many people think that It's alright just to steep the grain, and you're more than welcome to disagree with me. It certainly doesn't ruin the beer if you do (steep the grain).

bb

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Date: Thu, 9 Jul 92 20:55:17 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Re: how cold is too cold?

>Why didn't my lager ferment after nearly a month in the fridge? I suspect  
>that the temperature was around 38-42 degrees in there? Is this too cold?  
>It's sittin' on the counter now, having fermented at about 70f for a week,  
>and is finally ready to bottle. Glad I took a "final" gravity after I  
>took it out of the fridge.

It depends upon the yeast. I successfully fermented my first all-grain batch at 33F in my fridge, using Wyeast Munich Lager yeast. I took it out after 3 months, and the SG had fropped from 1.077 to 1.027. I let sit at room temp another week, and it dropped to 1.020.

BTW, the sparge got stuck, I broke my putter trying to get it unstuck, a lot of husk material made it through the grain bed, and I only wound up with 3 gal of 1.077 wort from 15 lbs of grain. I added polyclar towards the end of the primary (in the fridge) to help settle out the tannins, and it probably was one of the best beers I've ever made :-)

Other lager yeasts don't like it that cold, I guess...

bb

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Date: Thu, 9 Jul 92 20:57 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Ale Yeast

In the last week I have brewed a Cherry-Honey-Weiss beer from grain.  
My recipe looks like this:

6# 2 Row English Pale Malt  
4# Malted Wheat  
Gypsum (for adjusting PH)  
Irish Moss (Clarity)  
10.5# Cherries  
1# Honey  
1 oz Saaz Hops - Boiling  
1/4 oz Saaz Hops - Finishing

I mashed using 10 qts at 140 F strike heat for a protein rest at 130 F. Then added an additional 5 qts at 200 F to bring to a starch conversion at 150 F raised to 158 F, with a mash-out at 168 F. Sparged with 5 gallons of water at 168 F recovering over 6.5 - 7 gallons. Boiled for two hours. Chilled down to about 70 F, pitched yeast. OG=1.040 at 70F. After two days FG=1.060 and still bubbling. I racked off the trub (a little late granted) onto 10.5# of frozen/macerated cherries. In addition, I added 1# of honey (boiled with about 1 pint of water). After this point, I saw no more activity w.r.t. fermentation. I tried adding some yeast energizer and extra packet of dried yeast with no success. I believe at least two things could have happened:

1. The frozen cherries chilled the fermenting liquid down to a temperature level below that where ale is productive or active.
2. The freezing of cherries does not thoroughly eliminate the bacteria and wild yeasts that I had tried to freeze out.

I had sampled some opinion from several people on the digest and many said that freezing the fruit is an effective means of killing the un-wanted. Has anybody else got any experience or advice? The batch does not taste bad although the cherry taste is none to prominent.

Frank Dobner

PS; I must say that these whole grain batches sure make me enjoy extract brewing since I finished this one at 3:15 am. I slept happily though.

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Date: Thu, 9 Jul 92 08:58:49 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: re: Oats

In digest #919, Russ talks about brewing with Oats and Flaked Barey and Wheat. Russ, I'd like a slight clarification regarding your treatment of oats. Are you saying that oats, such as Old-Fashioned Quaker Oats, should be boiled prior to mashing?

My understanding was that flaked grains were pressed between hot rollers which ends up cooking the grain. As a result, flaked barley does not need special treatment prior to the mash. I.e., just add it along with the rest of the dried grains.

I'm not a true stout drinker but my girlfriend is. So I've been trying to make a good oatmeal stout. I used 1 lb. uncooked Quaker Quick Oats last time. It imparted little (no?) flavor or character to the beer. This time I used 1 lb. Quaker Old-Fashioned Oats which had been cooked to a nice gelatinous goo. Am I on the right track or would you suggest I do it differently? Also is this the right choice for oats, i.e., Old-Fashioned Oats?

Thanks in advance,  
John hartman@varian.varian.com

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Date: Fri, 10 Jul 92 13:45 +1000

From: BLACKG@topaz.ucq.edu.au

**Subject: caulking**

In Australia there is a product used in the food and hotel industry called "Stag" which is used for caulking, sealing, etc. It is non-toxic but should be kept away from naked flames. I have used it to seal around the tap of my fermenter (plastic). It doesn't affect the taste, it works, and its not expensive. Its normally available in a tube weighing about 100 grams.

I'll provide more details on it next week.

Graham Black  
Rockhampton, Queensland, Australia

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Date: Thu, 9 Jul 92 20:17:42 PDT  
From: ithaca!amber!phoebe@uunet.UU.NET (Phoebe Couch)  
Subject: Lottery

Here is my lottery ticket for the maltmill.

P

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Date: Thu, 9 Jul 92 15:57:37 -0400  
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>  
Subject: Rousing Yeast

Howdy,

Once before, a long time ago, I had enquired about how one goes about rousing yeast. The response I received suggested vigorous agitation of the brew for several minutes.

Alas, Monday night I finally admitted to myself that my fermentation had stuck & tried this method out with no success.

Is the agitation supposed to introduce oxygen? I hated the idea of stirring up all that gack on the bottom, would racking violently be a better alternative? Please help, I hate wallowing in ignorance :(

- Thanks in advance to all

Alan

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Date: Thu, 9 Jul 92 19:33 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Silicone & Weizen (what else)

Silicone Sealant:

What's all the fuss? There ARE food-safe, FDA approved silicone sealants available at damnear all hardware stores. If you aren't certain which is best, go to the hardware store and ask one of the little guys with the name tag on.

Weizen:

Not all weiss beers are make with a 2-yeast blend. Chicago Brewing Company produces a beer called Heartland Wheat. For all practical purposes it is a filtered weiss beer. CBC uses a single cell weiss beer yeast. Yes, single cell. It is an industry yeast and goes by the name of Erlangmeyer 128 or something like that. The beer has that often sought after clove-ester-spiciness rather predominantly.

chris

PS. I already have a JS Maltmill. So there.

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Date: Fri, 10 Jul 92 00:33:44 HST  
From: richard@pegasus.com (Richard Foulk)  
Subject: Re: MÅLTMILL GIVEAWAY

>It's a nice offer, Jack, but don't you think it might clog the HBD for a  
>while with nuisance articles just out to be the 100th, like this one?  
>

I give up. What's this all about? Another clever try at finding an  
'acceptable' way to use the net for commercial purposes?

- - -  
Richard Foulk richard@pegasus.com

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Date: Fri, 10 Jul 92 09:28:44 EDT  
From: drew@scorpio.ic.cmc.ca (Drew Scott)  
Subject: Coffee in stouts

Does anyone have any experience with adding coffee to stouts?  
How much should be added so that there isn't an overpowering  
coffee flavor (assuming a 5 gallon batch) - just an ounce or two?  
And is it best to leave the beans whole?

thanks,  
pds

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Date: Fri, 10 Jul 92 09:34:04 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Wit Beers in Texas?

C.R. Saikley writes:

- > Meanwhile, Mr. Celis decided that he'd had enough of his battles with
- > Interbrew. Like so many Europeans before him, he has sought refuge in
- > the US. He's brewing in Austin and his beers are available there. They
- > will soon become available in California, and other selected markets.
- > Let's hope he's not \*too\* successful this time.

Or that he's learned the lesson of dealing with success and the big  
guys, and will manage to not let the same thing happen again.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: 10 Jul 92 09:23:51 EDT (Fri)  
From: GC Woods <gcw@garage.att.com>  
Subject: Long Trail Ale

Following the thread from some issues back - for you East Coasters who like to try a "West Coast" type ale (IMHO) - try Long Trail Ale from the Mountain Brewers in Vermont. My local liquor store in Chester, NJ (Shoprite) just got it in and it reminds me of "West Coast" type micro ales.

The assistant manager does a great job of getting good brews in - including some lambics and resonable prices.

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Date: Friday, 10 Jul 1992 10:00:41 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Canned fruit

I normally use fresh fruit, purchased at farmer's markets, but got a good deal on some canned cherries designed for pie filling. There are no food colorings, preservatives, or additives in these cans, just cherries and sugar. I presume there isn't too much sugar since they are supposed to be sour cherries for a sour cherry pie.

So, I am really tempted to use these to make a cherry weizen, but want at least some sort of "I tried this and it turned out OK" story before hand, if possible. You know, warm fuzzies and all that.

Thanks in advance.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Friday, 10 Jul 1992 10:00:27 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Review Request for "On Tap"

>From: rjsmith@mmdis01.hq.afmc.af.mil (Randy J. Smith)

>I got a flyer in the mail today for a book on brewpubs across  
>the US called "On Tap". I'd like to hear opinions on this book  
>before I get it. It's only \$15 or so, but that could be spent  
>on something better, like brew supplies!

I believe there is an update already, or a supplement. The main  
problem with this type of publication is that it does go out of  
date. Still, it can be handier than posting requests to this  
list, for example <grin>, or at least less annoying.

I don't travel without my copy, that's for sure.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Fri, 10 Jul 92 09:05:33 -0500  
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)  
Subject: kegging

Kegged beer will of course keep just as long if not longer at room temperature as bottled beer. Crown caps leak; a well-sealed keg does not and this is why the kegged beer may keep longer.

The notion that o-rings from a used soda keg must be replaced because the soda syrup has impregnated the rubber is a myth for the most part. Sugars and flavor components will come out or off of the o-rings simply by soaking in water. The only way in which these things would be permanently impregnated is if there were some actual chemical bonding between the rubber and the stuff. this seems most unlikely.

Additionally, since the o-rings are not in contact with the beer then the idea that even some minute residual odor will destroy the flavor profile of a malty beer seems very unlikely.

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Date: Thu, 9 Jul 92 14:36:16 CDT  
From: gelly@persoft.com (Mitch Gelly)  
Subject: raspberry beer

Greetings,

The raspberries here (WI) are near ripe, and the time has come to formulate a recipe to utilize them. I'm not looking to make a framboise lambic, just a good raspberry beer. I've seen a few good recipes in CM2 and pretty much know whats going into it, but my concern is when to add the fresh fruit? There seem to be a few schools of thought here:

- 1) add the fruit (pureed, whatever) at the end of the boil, steep 'em for x minutes, dump everything in the primary.
- 2) add the fruit to the secondary.
- 3) both, ~75% primary, ~25% secondary.

If you add the fruit to the end of the boil, won't you lose a lot of the aromatics, and won't most of its sweetness ferment out in the primary? And if you add to the secondary, how do you "sanitize" fresh fruit? Is "sanitized" fruit even a concern in the secondary, since the yeast already has a strong foothold and alcohol is present?

And last of all, am I the 100th posting? ;-> :-D d8=

If any of you (and I'm sure there are) have made fruit beers, clue me in. I have fantasized about raspberry beer all year. If I can get enough berries, I also plan on also doing a mead (melomel) using them. Post here or reply personal, your choice. Thanks much.

I'll let you all know how it turns out.

Mitch

- - -

- Mitch Gelly - | "That's the ugliest mouse I've ever seen, and it's software QA specialist | beating on our cheese !" -- Ren & Stimpy AND homebrewer |  
- gelly@persoft.com - | "Bite me, it's fun !" -- Crow T. Robot, MST3K

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Date: Fri, 10 Jul 92 7:41:55 PDT  
From: jal@techbook.com (Jim Larsen)  
Subject: Chlorine and stainless steel

I question the wisdom of using even a weak bleach solution to sanitize stainless steel kegs, as suggested by alan Richter. Chlorine will corode stainless if left in contact long enough. If you're meticulous about rinsing, it should be no problem, but another (noncorrosive)solution is Iodophor, a commercial, iodine-basaed sanitizer taht works on contact. I should be available at your local homebrew shop or restaurant supplier.

jal

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Date: Fri, 10 Jul 92 10:04:09 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: adjunct grains & mashing

The purpose of mashing in all-grain brewing is starch conversion. That is, the starches and other large molecules in the barley malt are converted by enzymes in the barley malt to fermentable and unfermentable sugars.

Most (unmalted) adjunct grains must first be simmered or cooked until they are "gelatinized." If you can find adjunct grains in flaked form, they are already gelatinized. I've found flaked wheat, flaked barley, and flaked maize at either homebrew shops or health food sections of grocery stores.

The gelatinized cereal or the flaked grain is added to the mash. You're relying on the "enzyme power" in the barley malt to convert not only the barley malt's starches but also the adjunct's starches. Thus, someone on HBD advised a "mini-mash." Some brewers first perform a protein rest at 122 to 131 degrees F for 30 to 45 minutes with the adjunct grains added at mash-in before boosting to starch conversion temperature in the low 150s.

"Specialty grains" include crystal malt, chocolate malt, black patent malt, and (unmalted) roasted barley. Crystal malt is already converted. The dark malts are used for their flavor, aroma, and color properties. Thus, some brewers add specialty grains at mash out. Because they don't need to be converted, extract brewers can crack and steep the specialty grains in water, strain the grains from the water, and proceed with their brew.

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Date: Fri, 10 Jul 92 09:04:30 MDT  
From: resch@craycos.com (David Resch)  
Subject: Campden Tablets

I recently made a mead in which I wanted to keep as much of the honey aroma as possible. I therefore used sulfite (campden tablets) rather than boiling to keep the nice honey aroma. Unfortunately, I looked at a wine book that suggested 2 tablets per gallon for the initialial sulfiting of the "must".

Well, this was too much for the mead, as it killed several pitchings of yeast. Finally, I ended up boiling the mead anyway to try to drive off some of the SO<sub>2</sub>. After 2 more yeast pitchings, it took off and has been fermenting just fine for several weeks now. If anyone else wants too use sulfite to keep the volatiles in the mead, I STRONGLY suggest no more than one tablet per gallon.

Now my question: In the Lambic book by Guinard, he talks about certain sulfite concentrations for sanitizing barrels, etc. Since I don't have an accurate scale available to me, I was wondering if anyone knew the approximate sulfite concentration when one Campden tablet is dissolved in 1 gallon of liquid?

OK, I admit it, I really do want to know the answer to my question, but the timing of the request is a blatent attempt at winning a malt mill, since I'm thinking about buying one anyway...

Dave

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Date: Fri, 10 Jul 92 08:20:46 MST  
From: scott@gordian.com (Scott Murphy)  
Subject: kegging question

I have kegged three of my batches to date. I don't add priming sugar. Instead, I siphon the beer into the keg, seal it and add CO2. I crank the pressure up to 25psi or so, invert the keg, and occasionally give it a good shake. I reach drinkable carbonation levels within a day.

Does anybody think that priming (natural carbonation) is a better way to go than forced carbonation?

scott

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Date: Fri, 10 Jul 92 8:31:09 PDT  
From: winter@cirrus.com (Keith Winter)  
Subject: Keeping Extract

In HBD #921 Jane Lawrance writes:

>Subject: Extracts

>

> I have recently come across a number of recipes I'd like to try  
>that use amounts of extracts that are less than a standard can.

>... (deleted)

>

> So, my question is:

> 1. Does the stuff keep? If I were to open a can and only  
>use half of it, how do I store the rest? I don't have enough  
>equipment to create more than one batch at a time.

> 2. What's the best way to measure it? Warm it first to  
>get it a bit less (more?) . . . um . . . viscous (right? the discussion  
>on viscosity vs. SG was interesting, but I'm not sure I got it all)?  
>Pour it into a bowl and weigh it on a kitchen scale? Sticky, I would  
>think, but not impossible. Does anybody have an easier way?

I keep a plastic canister of dried malt extract around for many of  
reasons,  
such as for adding a little to a recipe to boost the OG, but I mainly  
keep  
it for the the purposes of making a starter solution for a yeast culture.  
The DME is much more easy to deal with than liquid and keeps a  
loooonnnnggg  
time if it is sealed. Tupperware (TM) works well for the purpose. You  
can  
measure with a measuring cup, estimating the weight or actually weighing  
it  
on a scale. I just "guesstimate" and seem to have good results.

You mighe want to give DME a try.

RDWHAHB,

Keith Winter

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Date: Fri, 10 Jul 92 08:37:20 MST  
From: "Ray Brice" <ray@hwr.arizona.edu>  
**Subject: Keeping Extract**  
ITEMS FOR SALE:

If there are any potential microbrewers or large-scale homebrewers out there, I've got some items that you may be interested in:

- Golden Gate beer kegs, with taps and wooden bungs
- Plate heat exchanger, 24 plate
- 140 gallon stainless brew kettle with separate hot-water boiler to fire it up
- 100 gallon stainless fermentor, double-walled
- beer pump with stainless housing
- many other odds and ends to get you started in the microbrewery business, e.g., tri-clover valves and hi-temp beer hose, fittings, taps...

You can have any (or preferably ALL) of these items for a GREAT price!

Ray Brice  
email: ray@hwr.arizona.edu

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Date: Fri, 10 Jul 92 08:39:58 PDT  
From: sami@scic.intel.com (Sam Israelit)  
**Subject: Keeping Extract**

>From: Richard Stern <rstern@col.hp.com>

>

> Does anyone have a recipe for a Nut Brown Ale that is similar to  
> Samual Smith's Nut Brown? All-grain preferred, but if you have an  
> extract that would be OK.

I used the Elbro Nerkte (Who in the hell is that?) Brown Ale recipe in  
TCJOHB (revised) and it turned out great. I ended up going out of town at  
the end of the primary and decided to rack it into the carboy for a week  
while I was gone. That week ended up as four weeks before I got it  
bottled.

It turned out very smooth with a nice malt body to it.

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: Fri, 10 Jul 1992 11:49 EST  
From: "JOSEPH V. GERMANI" <GERMANI%NSLVAX@Venus.YCC.Yale.Edu>  
Subject: Clove taste and warm kegs.

Greetings,

I have had experience with clove flavors in my beers. Bad experience, actually. I found that using old plastic fermenters (no matter how well sanitized) and long (at least two weeks), high temperature (higher than 70 F)

ferments, I got a clove-like flavor whether I liked it or not. I usually used Edme ale yeast. When I switched to glass and cooler fermenting it went away

(even with the same yeast). Of course, it might be due to the local wild yeast, so it may not happen to everyone.

On to the subject of warm kegs. I don't keg very often, but I have a soda keg of ale in my basement from last fall (I know I should be drinking more--it's a side effect of the late stages of grad school). I did tap it last

fall but just didn't finish it, so it has been kept at 60-70 F since then. I do occasionally tap it and drink some. It still tastes fine to me (and my friends). I do sanitize my kegs very carefully and dispense beer with CO2 (essential if you want it to last more than a day). That's just my data point.

G'day,  
Joe

Bitnet: GERMANI@YALEVMS  
Decnet: 44421::GERMANI

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"Fermentation may have been a greater discovery than fire."  
--David Rains Wallace

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Date: 10 Jul 92 08:53:03 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Oats, Bitter Dregs, Pins

Subject: Oats, Bitter Dregs, Pins Time:7:48 AMDate:7/10/92  
Steve Kennedy aske why you need other grains when mashing oats.

There are no enzymes in oats. You need the grain to supply these enzymes in order to convert the starch into sugar. The only way to get around this would be to use some enzyme extract, like koji, to convert the oat starch. If you have a local supplier of such an extract, try it. Otherwise just follow the 1 to 1 recipe I stated previously. When I was doing extracts I would mash all my specialty grains with the oats so my mini-mash looked like this:

1lb oats  
.5lb roasted  
.5lb black patent  
2lb 2 or 6 row  
1 to 1.5 gallon water  
bring mash to 155 degrees and hold for 1 hour. Pour grains into colander and rinse with an equal amount of water at 170 degrees. Add extract to this liquid and bring to maximum volume for your kettle for the boil.

I never found the contribution of fermentables from such an oat mash to be significant enough to alter the basic extract recipe. My stouts tend to hang around the 1.055 - 1.060 range so I would target the lower number based on the extract and take the mash sugar as "gravy".

There may be no advantage to "mashing" specialty grains when used with extracts, however I never liked the idea of adding specialty grains to the kettle and then fishing them out prior to adding the extract. I knew I wouldn't be able to remove all the grains and don't like boiling them. I always steeped my specialty grains in 150+ degree water for 30 minutes or so then rinsed them into the kettle. Doing the actual mashing was a painless step to take and just added another 30 minutes to my session.

I have never tried diastatic syrup so I can't speak to its benefits. If "pale malt" (as in British Pale) is to be your adjunct you shouldn't need the DMS as pale malt will supply sufficient enzymes to mash itself.

On another topic:

Douglas DeMers talks about his "bitter dregs" and says:

>Additional 1 gallon of sparge was prepared when gravity of runnings  
>was so high. Even after an addition gallon of sparge, the runnings  
>were high, IMO. The little red worms in the compost heap were happy,  
>though! Next time, I'll use more gypsum to bring the ph down to 5.7!

Your recipe calls for 1 lb of Black Patent in a 5 gallon batch. I'd  
expect your  
pH to be too low as a result of the black malt, not too high. You quote a  
reading of 5.0 at your initial rest of 135 degrees so it sounds like  
calcium  
carbonate would be the "drug of choice" here rather than gypsum.  
Regardless 5.0  
is certainly an acceptable level. What does the pH have to do with high  
final  
runnings? It sounds like you got ample conversion. Wouldn't high final  
runnings  
be a result of a too quick sparge rather than chemistry?

And, Russ Gelinas (the other Russ) says:

>An easy way to remember which keg fitting (2 pins or 3 pins)  
>goes with which dip tube (co2 or liquid) is to think that the  
>beer tube is "more important", and so has a higher number of pins

The liquid tube is also LONGER and so the association with a LARGER  
number of  
pins works as well. (;-)

RW...

Russ Wigglesworth    CI\$: 72300,61  
|~~|    UCSF Medical Center    Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| /    Dept. of Radiology, Rm. C-324    Voice:    415-476-3668 / 474-8126  
(H)  
|\_\_| /    San Francisco, CA 94143-0628

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Date: Fri, 10 Jul 92 08:58:42 -0700  
From: mcnally@wsl.dec.com  
Subject: mashing oats

Oats have no diastatic capacity; they can't starch-convert themselves. The process of mashing is more than just getting the grain hot and wet. Barley and wheat (and maybe rye) contain lots of amylase enzymes that become active at mash temperatures. The enzymes break the starches down to simpler sugars that are fermentable (and taste sweet).

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

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Date: Fri, 10 Jul 92 11:11:20 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Yellowing Hops

My Bullion vines have reached ~16' and the top halves of the vines are pleasantly covered with cones (whose readiness I cannot determine, I can only reach up to 8' :( gotta getta ladder). Meanwhile, the leaves at the bottoms of the vines are turning yellow then brown then falling off. My book says that this is a symptom of a magnesium shortage so I sprinkled some `Lime with Magnesium' about about a week ago and I see no change in this yellowing behavior. Am I being impatient? Is this also a symptom of something else? Should I even concern myself?

By my count this digest should contain posting #100. Jack's announcement was the last in 917, 918 had 15, 919 had 22, 920 had 33, 921 had 25. Total, 95. The indexes are not indicative, there were a couple articles without subject lines.

Carl

WISL,BM.

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Date: Fri, 10 Jul 92 12:16:11 EDT  
From: gordon@Stars.Reston.Unisys.COM  
Subject: Bottling Temps and Times for Ales

/-/ello,

A few beginner's questions, please.

Four weeks ago, I put my first batch of "ale" (John Bull Amber extract + Wyeast #2112; yes, a weird combo) into bottles. I put 12 bottles in the refrigerator at 35-40 degrees F and kept the rest in the basement at 65-75 degrees F.

Did I make a mistake by putting the 12 bottles in the fridge? Will any secondary fermentation have taken place in the fridge? In general, does it matter what temperature ales are kept at after being bottled? If I did make a mistake with the 12 bottles, can it be corrected now, 4 weeks later?

How long, in general, must ales stay in the bottles before they become drinkable?

I think I'll try a bottle from the basement first.

Thank you for any information.

The odds get even,  
|>e1

\_\_\_\_\_/ / Del Gordon |><- / Internet: gordon@stars.reston.unisys.com  
\_\_\_\_\_/ / Paramax STARS Center / Voice: (703) 620-7475 \_\_\_\_\_/  
/ 12010 Sunrise Valley Dr./ Reston, VA 22091 \_\_\_\_\_/ Ad Astra

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Date: Fri, 10 Jul 92 11:18:59 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: mashing specialty grains (more)

>I tend to start with the specialty grains (ex. crystal malt) in a gallon  
>or  
>so of cold water, slowly bring the water up to boiling, and remove the  
>grains from the water just before the boil (or at ~180 degrees if I  
>happen  
>to have the thermometer handy).  
>  
>My question: how does mashing the specialty grains change their  
>contribution  
>to the brew vs. using the procedure I've described (and usually use)?

Yes. Using the procedure you describe, they will not contribute any  
significant sugars to the wort, whereas they will if you mash them.  
As for the amount they (ideally) contribute, Miller has a table  
in TCHoHB listing figures for various grains, though most people  
only achieve 80%-90% of the ideal.

bb

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Date: Fri, 10 Jul 1992 09:22 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Re: Homebrew Digest #921 (July 10, 1992)

I remember which connector on the keg goes to what by thinking co2 has 2 pins.

I just bottled the ultimate high tech lager. Roller mill cracked grain, pure yeast culture, no lipid striping mash recirculation, melanoidin enhancement by adding specialty grains in the mashout, fast cooling to eliminate DMS, oxygen injection, controlled temp for lager fermentation, dry hopped, .5 micron filtering, artificial carbonation a CP filled bottles. This beer is GREAT! Why don't you all stop by and try a glass?

Not trying scare off beginning brewers,

Bob Jones

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Date: Fri, 10 Jul 92 11:35:43 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: sugar/invert sugar

Last night I was making Black Raspberry Sekanjabin syrup and had in front of me two recipes. One said to bring the water and sugar to a boil, remove from the heat and add the vinegar and flavoring, the other said to bring the water and sugar to a boil, add the vinegar and simmer for 30 minutes, then remove from the heat and add the flavoring.

I know that citric acid is used to make invert sugar, will acetic acid work too? How different does invert sugar taste?

Carl

WISL,BM.

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Date: Fri, 10 Jul 92 11:34:48 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Malt Extract

> So, my question is:  
> 1. Does the stuff [Malt Extract] keep? If I were to open a can and  
only  
>use half of it, how do I store the rest? I don't have enough  
>equipment to create more than one batch at a time.  
> 2. What's the best way to measure it? Warm it first to  
>get it a bit less (more?) . . . um . . . viscous (right? the discussion  
>on viscosity vs. SG was interesting, but I'm not sure I got it all)?  
>Pour it into a bowl and weigh it on a kitchen scale? Sticky, I would  
>think, but not impossible. Does anybody have an easier way?

Just put saran wrap over it, and store it in a cool place, or  
seal it in an air-tight container. Mold will probably develop  
on the surface over the period of a few months. Just skim off  
the mold before using it, and/or strain out the chunks that make  
it into the boil.

As for measuring it, I have an old can that had 3.3 lb of extract  
in it, and I just guesstimate.

If you warm the extract, it becomes less viscuous.

> On another note, I was happily washing bottles last Sunday and  
>allowed the dreaded boilover to occur. This one was a beaut (and  
>what a waste of perfectly good wort :-( ). Does anybody have a good  
>way to clean those burner pans and rings? The SOS pad didn't get it  
>all, and I got real tired of scrubbing.

If you add amylase enzyme to the wort and keep it at 150F for  
10-20 minutes, the tendency to boil over is reduced (It's on  
par with all-grain batches).

bb

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Date: Fri, 10 Jul 92 9:37:42 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Blueberry Beer, Keg Scratches**  
Full-Name: "John Cotterill"

(this was sent yesterday, but it did not make it into the digest)

Hey Gang! A couple of quick questions for you all.

1) Does anyone have a good recipe for Blueberry beer? There is a local contest coming up that features fruit beers, and I would like to brew one up. An all grain recipe is preferable, but a good extract recipe would be ok.

2) I keg my beer using soda kegs, and I also ferment in soda kegs. I recently finished a ferment and discovered that I could not clean all of the crud (left behind) off of the keg using a 24hour soak in TSP followed by a sponge bath. The sponge that I was using had one of those green abrasive pads on it so I used it. It cleaned the stuff off without any troubles at all. However, after examining the inside of the keg, I could see patchy sections of small scratches where I used the pad. The scratches are definitely small (I can't feel them with my finger, or finger nail). But, I was concerned that these may be a place that little nasties may take up residence and trash the next brew I ferment in this keg. Does anyone have any idea if I really need to be concerned about this? If it is a problem, can I fix the keg (steel wool - very fine grade maybe)? Hopefully the scratches simply indicate an area where the surface 'polish' is different....

JC  
johnc@hprpcd.rose.hp.com

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Date: Fri, 10 Jul 92 11:59:19 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Oatmeal (more)

>I had heard/read that you need to mash the (rolled) oats, but never  
heard  
>you needed to mash it with equal amounts of X-row malt -- what are the  
>advantages to doing this over just mashing the oats by itself? is this  
>combination necessary? in trying to determine the amount of other  
>fermentibles to use in the recipe, how much should I expect the mashed  
oats  
>and/or malt to contribute?

Oatmeal and steel-cut oats do not contain amylase enzyme, which is  
necessary to convert the starchy oats into sugars. Lager malt  
is a good source of amylase, or you can add diastatic malt syrup  
or supply the enzyme from a refined source. The advantage of the  
lager malt is that the husk material forms a grain bed which will  
act as a filter when you sparge. Ale malt will work also, but  
is not quite as high in enzyme content.

More On Diastatic Malt Syrup:

>I thought I'd try using this as the basis for a light pale ale and was  
told  
>that because the DMS still contained active enzymes that I should mash  
the  
>adjunct pale malt (I was planning to use in the recipe) in the DMS. I  
guess  
>I'm looking for a confirmation on this and perhaps a little procedural  
>advice.

Pale malt is not an adjunct. (Most) anything that is malted supplies  
amylase  
enzyme, anything that has not been malted doesn't, and is called an  
adjunct.  
Other than the terminology, you're on the right track.

bb

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Date: Fri, 10 Jul 92 11:15:10 MDT  
From: jeorg@chs.com (Houck)  
Subject: false-bottom support

i'm building a mash tun in a large square coleman cooler  
and will be using a sheet of plastic for the false bottom.  
i was considering using food-grade pvc piping for the  
false bottom support, attaching them with stainless screws.  
the guy at the plastics place didn't think the pvc would  
stand up to the heat. does anybody know? have other ideas?

jeorg houck  
jeorg@chs.com

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Date: 10 Jul 1992 13:09 EDT  
From: dab@blitzen.cc.bellcore.com (dave ballard)  
Subject: re: goldfinch

geoff woods writes:

Date: 8 Jul 92 17:05:33 EDT (Wed)  
>From: GC Woods <gcw@garage.att.com>  
Subject: re: goldfinch

>Also I read an article about a new brew being offered in NJ - Goldfinch  
>Amber Beer - by the Goldfinch Brewing Company in Mt. Laurel. The picture  
>shows the beer in a 12oz bottle, so I am assuming it must be a contract  
>beer. Has anyone tried this beer or know who brews it?

- - - - -

i write-

a couple of people brough some goldfinch to our 4th of july picnic.  
it's pretty nice stuff, good balance leaning towards hops. it's an  
amberish color and looked like the stoud's fest ale that we were  
drinking.  
it's contracted out to the lion brewery in wilkes-barre, pa. here's  
what jackson has to say on lion:

Old-established brewery in Wilkes-Barre, Penn. Products  
include \_Stegmaier 1857\_ (\*\*), a super-premium lager with a  
hint of new-mown hay in the nose and a hoppy finish, and  
\_Stegmaier Porter\_ (\*\*->\*\*\*), once said to contain licorice  
which it no longer does, but still tastes of it (a small  
proportion of molasses is used, perhaps that is the tang?).  
The brewery has also produced a cherry beer, an oatbran lager  
(for the health-freak market), and a gin-flavored malt  
liquor, \_Sting Ray\_.

hmm, i don't know about that gin-flavored malt liquor, yuk. i would  
recommend the goldfinch, though, it's pretty good...

see ya  
dab

=====  
=  
dave ballard "Life may not be the party we hoped for,  
dab@blitzen.cc.bellcore.com but while we're here we should dance."  
=====  
=

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End of HOMEBREW Digest #924, 07/16/92  
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Date: Mon, 13 Jul 92 12:41:46 MDT  
From: rdg@hpfcmi.fc.hp.com  
Subject: Reminder: Digest Backlog

Just a reminder: If you have submitted an article for publication, don't worry if you don't see it here immediately. Articles are put into the digest in the order they arrive.

Rob

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Date: Fri, 10 Jul 92 10:25:12 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: egs

As a fairly new keg user I thought I would add my \$0.02 worth about kegs and keggings.

I now have 4 soda kegs and use them for both primary and secondary fermentation. In two of the kegs I have short (~1 in) copper caps on the bottom of the pick-up tubes, the caps keep me from pulling up alot of yeast from the bottom of the keg, these are my primary tanks. After three to five days in the primary I transfer to the secondary and let the beer ferment out. In both the primary and secondary I use blow off hoses. I then prime with corn suger as usual and let it condition as needed. I have let stouts condition up to 6 months without any refrigeration. Kegs should work just like bottles, if properly sealed and unopened they can last for months with no problems. If you want to force carbonation or counter-pressure bottle you must to have a refrigerator, the beer must be cold (30-40 degF) in order the get the co2 into the beer. I just pick-up a good used regfrigerator for \$ 25, it is not pretty but work just fine. Last winter I just kept my drinking kegs in the garage and they stayed about the right temperature for drinking but with the warmer weather this no longer works. I do not filter my beer yet but I would like to add this option, as I understand it is quite simple to construct a filter using a water type filter housing and 0.5 micron filter. There are a number of very good articles in Zymurgy about most of this stuff, if you anyone wants these e-mail me and I'll pass on the info. A last piont about tanks my first tank was a 2.5 lb tank and I got two or three batches out of one fill, this included transferring, drinking and cleaning. I bought this tank used with a current hydro-test ( all co2 tanks must have current hydro-testing to be filled) for \$ 30 for a fire e, I just got a 20 lb tank for \$20 from a scrap guy but it must be hydro-test at a cost of about \$20 before I can fill it.

In short I love my kegs and my total cost so far I only have less than \$ 150 in the whole set-up including the refrigerator.

Tom Feller

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Date: Fri, 10 Jul 92 14:19:37 EDT  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: Re: HBD 920

Greetings all,

In #920 Craig Vandeventer asks about the need for adjusting the pH of sparge water.

Craig, this has, as I recall, been previously discussed on the digest, and is also covered in some of the homebrewing books, Miller in particular. The basic reason for adjusting the pH of your sparge water is to avoid extracting tannins from the malt husks, especially as you near the end of the sparge and the pH of the naturally rises. With a significant portion of dark roasted malt in the grist this probably won't be a problem, but is definitely a concern with paler beers. The tannins, if extracted, will impart some rather harsh and astringent notes to your beer.

Also in #920, Phil Calvin DoD #242, asks a load of questions. Among them are: What is a cold break? Hot break?

This is something akin to beating a dead horse, given the extended discussion that went on not too long ago. Be that as it may, the short answers are that hot break is the proteins which become insoluble during the wort boil, the ones which make up the trub in the bottom of your kettle, and cold break is the proteins that become insoluble during wort chilling, the ones which end up in the bottom of your fermenter (assuming that you didn't run the hot break through the chiller). Since this we've been around the block on this one several times recently, if anyone wants to pick nits on my simple descriptions please do so via private e-mail.

And lastly, also in #920, Bryan Gros asks about mashing specialty malts, and about working with the various types of oats out there.

Bryan, I think that if you ask two homebrewers about whether or not you should mash specialty malts you will probably get at least three opinions.

For what its worth, my opinion is that if you are doing at least a partial mash already, you should include the specialty malts in the mash. Some of these malts may still contain some starch, which the mash should convert. Even when that isn't the case, I think that the end result is a better marriage of malt flavors if the whole bill of goods is mashed together. For extract brews, with no mashing involved, you probably should just R,DW, HAH.

As to the oats, Quaker oats (at least their oatmeal) are simply rolled oats



with a brand name. I don't think that steel cut oats have been rolled, and don't know what the hell milled oats are. Any rolled oats, branded or generic, can be added directly to your mash as their starch has already been gelatinized by the rolling process. With the steel cut oats you should probably cook them first to gelatinize the starch and make it amenable to enzymatic conversion in the mash kettle. Since the starch in the rolled oats has already been gelatinized, they would be the best choice, unless for some strange reason you want to extend the amount of time it takes you to accomplish your mash.

Ooogy wawa,  
Dr. John

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Date: Fri, 10 Jul 92 11:09:13 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Kegs and force carbonating beer

>From uunet!ncavax.decnnet.lockheed.com!fbruno Fri Jul 10 09:14:19 1992  
>  
>Thanks, I did follow the advice, except I shook while it was still warm.  
>I have left it chilling overnight, and periodically made sure that the  
pressure  
>kept at 40lbs (I don't have them actively hooked up to the CO2 tank).  
They  
>should be at temperatures below 50F. I will shake them more at home.  
Lastly,  
>when I serve them, I keep the pressure at 5-7psi, but what should the  
storage  
>pressure be? Still 5-7psi or leave at 40psi?

You will have to figure the storage pressure by trial and error. 40psi  
at 50f will give you 4.5 volumes of CO2 - explosive by any measure!

If you have a british style beer you want ~2 volumes. At 50f  
the equilibrium pressure is 12lb I store and deliver my beers at 48f and  
around 15-18lb. A little fizzy for english, a little flat for german.  
No big, I just pour from a great height to kill the carbonation. It  
mostly works out in the end. For german beers you want around 2.5-3  
volumes which works out to 18-24psi.

The table I am working from comes in the fall 1990 Beverage Peoples News.  
Their info line is 1-707-544-2520 (greater fermentations of Santa Rosa).  
Perhaps they can give you a back copy? It also has a good discussion of  
force carbonating your beer.

Cheers!

- Larry Barello

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Date: Fri, 10 Jul 92 13:43 CDT

From: korz@ihlpl.att.com

Subject: Fridge thermostats

Roger suggests using the Honeywell thermostat for converting a fridge to our temperature range. I put forth that a Hunter AirStat or Hunter Energy Miser (?) window air-conditioner thermostats are much easier to use and are cheaper. I paid \$24.95 for mine at Builder's Square. It plugs into the wall outlet, the fridge (or in my case chest freezer) plugs into the outlet on the front of the unit and a remote sensor is at the end of a ~3 foot plastic covered wire. No cutting of wires needed. A different Builder's Square in my area charges \$29.95 for the same unit -- I was told it was because that store suffers from a lot of shoplifting. If you live in Anchorage, and window air conditioners are foreign to your area, ask your hardware store owner to order it from Hunter (the ceiling fan people) and make sure you get the model that has the outlet on the front (the window air-conditioner model).

Al.

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Date: Fri, 10 Jul 92 12:36:50 EDT  
From: hpcsos.col.hp.com!hp-bsd.col.hp.com!hplabs!mtgzy!mtgzfs3!vjb  
(Victor J Bartash +1 908 957 5633)  
Subject: re: seeking Heineken-like beer

Someone asked for a recipe to get a Heineken-like beer.  
A favorite of my friends is recipe based on the Complete Joy of  
Homebrewing's "Dutch Pilsener" recipe in the partial mash  
Section (intermediate section?). Sorry, I don't have the recipe  
in the right form since I am at work but from memory I substitute  
Alexander's Pale extract for his extract and use Wyeast Danish Lager  
or Wyeast European Lager (which I prefer). However, I don't  
make it as real lager since I do it in the dead of winter with  
my 60 degree basement. Finally, I found a hopping pattern of using  
half the suggested bittering hops with 15 minutes to go rather than  
all at the beginning of the boil gives a better flavor.

I made this several times and recommend especially for those wanting  
to go from extract to all-grain but are prefer to play it safe. Partial  
mashing is a good way to make the transition.

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Date: Fri, 10 Jul 92 13:56 CDT  
From: korz@iepubj.att.com  
Subject: Re: My jockeybox

Russell writes:

>Gases are \*more\* soluble in water as temperature drops,  
>and I suspect that beer is enough like water for this to hold  
>>true in brew.

Yes, I agree.

>Perhaps the length of the tubing in the "jockeybox" is the problem.  
>The amount of beer sitting in the tubing and the amount of time  
>any sip of beer spend sitting in the tubing increase with tubing  
>length. 10 feet of tubing with a cross-sectional area of 1 cm<sup>2</sup>  
>will easily accommodate an entire glass of beer.

I think the problem I had was that this was industrial beer being dispensed continuously from a rented (grungy lines) jockeybox. I still believe, though, that the pressure would have to be pretty high to get the CO<sub>2</sub> to dissolve into the beer in the keg which is at, say 68F. This would be much too high a pressure for dispensing the beer. Even if the beer got to spend a few hours at 50F, so much of the dissolved CO<sub>2</sub> would stay in solution when the beer finally came out of the faucet, the pressure drop may still cause it to foam a lot. That was my hypothesis regrding the situation presented.  
Al.

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Date: Fri, 10 Jul 92 12:06:37 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Am I 100?

I sure would love to have a MALTMILL, seing as I'm starting to mash now.  
Thanks,  
-Alan

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Date: Fri, 10 Jul 92 14:03 CDT  
From: korz@iepubj.att.com  
Subject: Keg o-rings

I suggest getting keg o-rings from either Foxx Equipment (800-821-2254) or Superior (don't have the number handy). The o-rings should be food grade and I would suspect ones purchased at auto parts stores and pool dealers.  
Al.

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Date: Fri, 10 Jul 92 12:12:03 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Here is a running count

I guess I should post something of content. So, I've counted the articles in each digest since Jack's post. Here is the count I have, which implies that the 7th caller...er, I mean, poster in THIS DIGEST will be the winner:

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digest amount total
#918 14 14
#919 22 36
#920 33 69
#921 24 93
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-Alan

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| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers  
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA  
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Date: Fri, 10 Jul 92 14:21 CDT  
From: korz@iepubj.att.com  
Subject: Re: kegging

orig>> 4)I've know that you need not to prime with corn sugar, hence  
orig>>the carbonation is added thru the co2 tank. But would it not  
orig>>help get rid of unwanted oxygen while aging?

me>If the conditioning (carbonation) vessel, keg or bottle, is  
me>sealed, then your only hope for getting rid of oxygen is  
me>something like SmartCaps(tm).

john>Does that mean you advocate not introducing oxygen into the keg?  
john>I know some people say that they flush the air out with CO2  
john>before racking into the keg. If this works, it should answer the  
john>original question.

I do advocate minimizing the introduction of oxygen after fermentation  
is complete. The original question was "does priming eliminate  
oxygen during aging?" The answer to this question is still no.

>You had better find a way to keep it cold. You also had better  
>buy a CO2 tank and regulator (it sounds like you don't have  
>one). Refrigerated (if you have good sanitation) your kegged  
>beer could stay good for a year. Unrefrigerated, well, I  
>wouldn't recommend it.

I have wondered about this myself. Does anyone have an  
explanation for it? Considering that your bottled beer will last  
a year at basement temps just fine, why shouldn't a keg do the  
same? Is it because air gets in when you tap the keg? Or do  
just microorganisms get in? Or what?

Well, if your sanitation is good, it should not \*spoil\* whether in  
bottles or kegs, however, the flavor and primarily the nose suffer  
more at 70F than at 50F.

Al.

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Date: Fri, 10 Jul 92 14:30:43 -0500  
From: "Jim Ellingson" <jimme@pi28.arc.umn.edu>  
Subject: Stainless Steel Brew Pots

Greetings Brew Brethren:

At the risk of restarting the which is closer, Iowa or Minnesota debate ] :-), not to mention the commercialism debate ]:-), here goes. This is the best price I've seen on a restaurant grade stainless steel stock pot. The price is about 25% less than Superior Product's, for the same brand and model.

Pots: 40 qrt. 19 gauge Polar SS pot @ \$67 and lid @ \$16 plus shipping as of Spring '92.

Other stuff: A variety of things from the catalog including  
SS pots (from small to gigantic)  
Aluminum pots (heavy, professional quality)  
Glassware by the dozen (mugs, pints, etc. \$8-14/dozen)  
Strainers  
Plastic containers in all sizes  
Bus and commercial dishwasher trays  
Great Rubber Gloves (elbow length)  
Knives

De Luca's is a wholesale place, may not do a lot of hand-holding. Also, all sales are final. They will ship, special order, etc.

Address: DeLuca's Restaurant Supply  
2700 27th Ave. So.  
Minneapolis, MN 55406  
612/721-0230 Normal hours plus Saturday Mornings.

Disclaimer

I am not employed by, related to or receiving any kind of compensation from De Lucia's.

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Jim Ellingson jimme@ahpcrc.umn.edu  
AHPCRC/University of Minnesota(612) 626-8087  
1100 Washington Ave. So.  
Minneapolis, MN 55415

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Date: Fri, 10 Jul 92 15:37 EDT

From: man@kato.att.com

**Subject: Stainless Steel Brew Pots**

< Also I read an article about a new brew being offered in NJ - Goldfinch  
< Amber Beer - by the Goldfinch Brewing Company in Mt. Laurel. The  
picture

< shows the beer in a 12oz bottle, so I am assuming it must be a contract  
< beer. Has anyone tried this beer or know who brews it?

I had this just the other day. It is made by The Lion Brewery in Pa. The  
beer is barely amber in color. It tasted high in adjuncts (low flavor). I  
didn't really

care for it. \$6.49 a six was way out of line, IMO. SOUNDS like another  
Jersey  
Lager.

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Date: Thu, 9 Jul 92 12:49 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: PH, Giveaway

To: Homebrew Digest  
Fm: Jack Schmidling

>Subject: Adjusting ph of sparge water

>I am an extract brewer who is looking into doing full mashes... A couple of posts recently have confused me about the whole mashing process. As I understand it, adjusting the ph of mash water.....

I don't doubt that ph can be important. Like to a profit oriented commercial enterprise or if you really have wierd water. But PLEASE do not let this bit of esoterica keep you from making the leap to all grain. It is part of the science but don't let it interfere with the fun. I quit messing with ph after going through the exercise on my first batch.

>P.S. Jack, I just received my KitchenAid grain mill in the mail. If you'll give me the freebie(if I'm not #100) I'll do a side by side comparison and post the results here. If I like the Kitchenaid mill better I'll return yours; otherwise, I'll sell my Kitchenaid mill.

I have a better idea, send me the Kitchenaid and I will do a review. I have been drooling over one (for bread making) for years. I suspect it will make great beer bread. As an alternative, just tell us how long it takes to mill a pound and you might pass along the total cost to those not familiar with that wonderful machine.

As a point of interest, I offered to swap a MALTMILL for one of those Italian jobs but the guy invested \$90 in an electric drill to drive it and was approaching the thruptut of a hand cranked MALTMILL and declined my offer.

Of course the same offer applies to your Kitchenaide :)

>From: klm@mscg.com (Kevin L. McBride)

>What happens if Jack posts the 100th article?

I get to select the winner. I would probably send it to "you-know-who" just to see how mean he can get.

>From: ml4051@mwvm.mitre.org (John DeCarlo)

> Considering that your bottled beer will last a year at basement temps just

fine, why shouldn't a keg do the same? Is it because air gets in when you tap the keg? Or do just microorganisms get in? Or what?

I think it is, "Or what?" Which of course translates to MOMILY.

There clearly is no difference other than scale.

However, the recurrent use of the terms "air" and "oxygen" could be clues.

Neither can get into a properly sealed and stored keg.

It may not be obvious to the casual reader but the use of hand pumps on party

kegs is one reason kegs, so abused, go bad. The hand pump obviously pumps

air into the keg which guarantees oxidation and limits the drinkable life to weeks if not days.

>From: Jeff Benjamin <benji@hpfcbg.fc.hp.com>

>Subject: Re: Getting that clove-like flavor

Try REDSTAR yeast for the economy way to achieve that "clove-like flavor".

Of course you takes your chances and may get any one of a dozen other interesting flavor variations. :)

js

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Date: Fri, 10 Jul 92 14:52 CDT  
From: korz@iepubj.att.com  
Subject: Re: adjusting pH of sparge

Craig asks "why adjust the pH of the sparge water?"

The reason for this is that high pH water tends to extract more astringent flavors from the husks of the grains. Lowering the pH (making the sparge water more acidic) will extract less of these undesirable flavors.

Al.

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Date: Fri, 10 Jul 92 16:20:00 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: Frank Jones, then and now

Hi all,

This past weekend, while brewing up a festbier, my brewing partner and I conducted a side-by-side comparison of the older, contract-brewed by Catamount version of Frank Jones, and the new, brewed in Portsmouth version.

It seemed to both of us that the older version had both slightly more hop bitterness, and slightly more hop flavor. It (the older version) also seemed just a bit lighter in color. Does anyone know if Frank Jones changed the recipe? Has anyone else noticed the difference??

BTW, this change will not dissuade me from drinking and enjoying Frank Jones. IMHO, still a fine beer, even if it is \*shudder\* storebought.

p.s. I also posted this article to New England Brewing forum. Normally, I am loathe to cross-post (shameful waste of bandwidth), but I had to get my raffle ticket for the maltmill. How many we up to now, Jack??

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Date: 10 Jul 92 16:54:00 EST

From: "CMD 2NDLT ALBERT W. TAYLOR " <S94TAYLOR@usuhsb.ucc.usuhs.nnmc.navy.mil>

**Subject: RE: Strawberries, Pectic Enzyme**

I have brewed 3 or 4 batches of strawberry ale, and have had pretty good results of the last two. I would recommend adding the strawberries around the same time you would dry hop, after most fermentation has subsided, to reduce "scrubbing" of the volatile strawberry essence. The little sugar that is present in the fruit may be enough to affect carbonation, so I would let the fermentation go at least a few more days. You can add the berries to the primary, but definitely rack after a few days. I wouldn't recommend adding the fruit just before bottling. Pectic enzyme works very well to reduce the pectin haze caused by heat pasteurization, which I would strongly recommend you do. I use 1/2 Tablespoon per gallon, and it worked so well and so quickly that you could probably cut back to half that. The stuff works in less than 24 hours.

I forgot one other thing: I use about 1.5 lbs./gallon of beer, and end up with an awesome pink-amber color, strong strawberry nose and finish, and a mild strawberry flavor. Tastes best after it is allowed to warm up a bit out of the fridge. Good luck with it!  
Al Taylor  
Uniformed Services University, School of Medicine, Bethesda, MD

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Date: Thu, 9 Jul 92 18:45:02 CDT  
From: whg@tellabs.com  
Subject: partial mash questions...

Query for the collective conscieincousness of the HBD. I have been doing partial mashes for the last 6 or so batches (2-4 lbs of grain in a gallon or so of water). One of these days I'll have the money to take it full scale, but until such a time I have a question about my sparge method.

My current method is to mash the grains in my 5 gallon brew pot for about one hour at 150-155 degrees. Meanwhile I bring another gallon or so of water to about 185 degrees in the 3gal pot and then put this into the bottling bucket. Next I pour the wort through my spagettii strainer, which is covered with cheese cloth and supended above the 3 gal pot. After pouring throuth the strainer, I move it (now full of grains) to the 5 gallon pot and pour the wort through the grain bed again, in the hopes that a nice filter bed has been set. Next I pour the water from the bottling bucket (while has by now drop to about 170) slowly through the grains. Sometimes I place a small dish in the center of the grains so the water does not disturb the grain bed.

What concerns me is that the wort drips down from the strainer to the kettle bottom. Will this do anything other than possibly darken the wort? Can anyone suggest improvements to my methods? If I decided to try an all grain bach could I split my boil between the 5 and 3 gallon kettles?

I figure to do 5 gallons all grain I need a better sparge system, a 7-10gallon kettle ( owch! \$\$\$), and of course (let this be #100) a MALTMILL or the likes. Does anyone out there have an opinion on the Phil's Sparge sysstem, or any other ready made spargers? Are you just plain better off making your own?

I've rambled enough,  
Walter

Walter Gude     ||     whg@tellabs.com

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Date: Fri, 10 Jul 92 16:09:30 -0600  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: Maltmill Contest

It's not hard to count the number of posts since Jack's Contest Offer. As of the end of digest #920 I counted 70 posts. Now, what's to keep me from writing a little com file that sends 30 copies of

"Do I Win?"

That should give me a pretty good shot at it. I guess the only thing that would keep me from doing that is the shame of such a desperate attempt to win a MaltMill when I don't even mill my own grain anyway. Of course If I did have a mill I probably would mill my own grain... Hmmm.

Note also that the last three digests had 15, 23, and 32 messages in that order. So I predict that this digest (Friday #921) will contain the winner!

See Ya  
Geoff

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Date: Fri, 10 Jul 92 16:19:44 -0600  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: Mendicino Brewing Company's 4th of July Picnic

Phoebe Couch's post about the 4th of July festivities reminds me of my trip up there. I got married last year on the 6th of July in Santa Rosa. I didn't really want to have a traditional get-wasted-and-watch-women-take-off-their-cloths batchelor party so a bunch of friends and i rented a van and a driver and headed up there.

We missed most of the festivities during the day but were there for the end of the BBQ and for the band in the evening. I hadn't seen most of my California friends for a while so we spent most of the evening sampling various pitchers and yacking it up. As the evening got cooler everyone moved inside except us and one other couple who ended up having sex on the picnic table next to us. So my question is: was that just a special floor show the brewery put on for us that night or is that typical of the Mendicino Brewing Company?

Sure brings back memories - but only up to an uncertain point in the evening!

See Ya  
Geoff

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Date: Fri, 10 Jul 92 15:37:12 -0700  
From: ronald@violet.berkeley.edu  
Subject: Brewpubs in LA?

Now that we have a comprehensive list of Bay Area brewpubs, I'd like information on brewpubs in the Los Angeles area. I have a friend who is moving there and wants to know where to go. I will also be making visits and would like to know myself.

Any information on bars or markets with good beer selections would also be appreciated. I will post a summary of responses.

Thanks.

Ronald Sprouse  
ronald@violet.berkeley.edu

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Date: Fri, 10 Jul 92 15:25  
From: sherpa2!CCASTELL.ELDEC@mailsrv2@sunup.West.Sun.COM (CCASTELL)  
Subject: Friday afternoon ramblings

Daniel asks:

> - Can someone suggest any mail order or sources of used tanks,  
> especially if someplace has experience with homebrewers and their  
> particular needs.

You might try Keg Systems Plus, 2802 E. Madison St. #165, Seattle, WA 98112 (206) 322-2037. He advertises in Zymurgy regularly. I've bought several items from him, and my wife bought a nifty jockeybox for me for Christmas. (Double Tap Stainless Steel Cold \$229. A little pricey, but it's pretty efficient. Doesn't require nearly the ice as a coil system.) Used 20 lb tanks go for \$67. Unfortunately, he doesn't sell used 5 lb. You might also try welding supply houses, and even the classifieds under building equipment.

A used tank is the only way to go. The welding supply store where I get my gas doesn't refill your tank when you take it in. They just exchange it for another tank that is full. It saves them a lot of time doing it that way. 5 lbs will probably be fine with only two kegs. I've got 3 five gallons and 5 three gallons, and I have been able to survive with just 5 lbs, but I am seriously considering adding a 20 lb tank. It seems like I always run out of gas just before a party or brew-club meeting.

Kevin asks:

> Can anyone add to Al's observations on this topic. I plan to start kegging  
> with my next batch of beer. I don't have a place to keep kegs cold. .  
..  
> The kegs will be kept in my cellar at around 65 deg f.

I don't have any long term experience, but I've kept kegs in my garage (which probably ranges from 60-80 degrees) for a couple of months with no noticeable degradation in quality. (I bought another refer at a garage sale to take care of the problem, but the damn thing won't work. Anyone want to recharge my refrigerator in exchange for some beer or cider?)

These have been mostly ales, but several of them have been filtered (no yeast to protect them), and still have survived a month or so at room temperature. (It probably helps that they're under pressure.)

Charlie (me) asks:

If I can talk my wife into a road trip, does anybody have any suggestions on where to stay in Portland this coming Friday and Saturday? Something close to the festival, clean, and if possible a pool (can be VERY small, but my 2-1/2 year old twins won't be very happy after the 3 hour drive, so I will need something to get them to lighten up).

Thanks in advance for any suggestions.

Charles Castellow



Date: Fri, 10 Jul 92 16:39:11 -0600  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: Adding Body to Mead

>> How can one add "body" to a quick mead?

> In my experience, adding more honey (two to four pounds per gallon)  
> helps make the flavor more "real". In addition, remember to skim off  
> the white and brown foam when it is heating/boiling - that helps keep  
> the taste clean.

Adding more honey won't necessarily work. Honey is very fermentable. That means that you end up with very few unfermentable sugars left when it is done. Doubling the amount of honey used will double the unfermentable sugars but will that really make a difference? To get more body you really have to add enough honey that the alcohol level gets high enough that the yeast stops working and you have unfermented honey left over. Using a low-attenuating yeast will help but you'll never get a 'quick' mead that way. Be careful with sanitizing bottles too. Any unfermented sugar means danger of bottle bombs!

See Ya  
Geoff

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Date: Fri, 10 Jul 92 17:12:30 -0600  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: There are 2 types of immersion chillers

> From: korz@iepubj.att.com Subject: chillers  
>  
> The original poster, accidentally wrote "immersion" instead of  
> "counterflow" in his post, but that's it. For the record, there  
> are basically two major types of wort chillers used by homebrewers:  
>  
> 1. Immersion -- run cool water (usually tapwater) through a coil  
> of tubing which is immersed in the kettle of hot wort....  
>  
> 2. Counterflow -- tube-in-hose chiller. Hot wort is siphoned or  
> pumped through a tube which is surrounded by a hose carrying cool  
> water (usually tapwater)....  
>

I think some of the confusion here is because people forget (3).

3. Immersion -- run hot wort through a coil of tubing which is immersed in a bath of cold water.

I started out using (3) but found that I had some problems with blockage of the tubing by hops - especially hop pellets. Other than that the technique works great. You get most of the advantages of a counter-flow chiller without all the plumbing and yet you don't have to use as much water as you do with (1).

All that notwithstanding a blocked chiller is a really difficult thing to unclog so I converted my (#3) to a (#1) by attaching fittings to connect it to a garden hose. (This also went along with my move from the kitchen to the garage for brewing.)

I don't have any suggestions on how to clear up the ambiguity of what gets immersed in what but let's not jump on someone for being stupid (as some - not the above poster) have done.

See ya  
Geoff Reeves

P.S. I was wrong about HBD #921. It only had 25 messages which brings the total to 95. It will be #922 for sure :-). Also I'm relieved that I can post stuff without looking like I'm out for a grain mill. I'm sure I won't be in the first 5 tomorrow. It just happens to be Friday afternoon on a slow day and I happened to have 7 digests backed up in my mail directory.

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Date: Fri, 10 Jul 92 17:19:55 -0600  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: New Mexico Brew Clubs

> From: CHUCK <UNDERWOOD@INTEL7.intel.com>  
>  
> Does anyone have any info on brew clubs in the Albuquerque area?

There are two New Mexico brew clubs that I know about. The one in Albuquerque is called the Dukes of Ale. (Albuquerque is nick-named the Duke City for some strange reason.) They can be reached (among other ways) by calling Dan Baughman. He should be in the phone book.

The other one is the Los Alamos Hill Hoppers. We are obviously in Los Alamos. Probably a bit of a haul to come up here to drink beer but you can get sample copies of our newsletter by writing to Mike Hall (editor) at "hall@lanl.gov".

If anyone knows about other New Mexico brew clubs let me know so we can get in touch.

Geoff Reeves  
Atomic City Ales  
Los Alamos New Mexico  
(Home of the Hill Hoppers :-)

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Date: Fri, 10 Jul 92 19:22:45 EDT

From: ...the shadow nose... <strahs@murex.bioc.aecom.yu.edu>

**Subject: Hops question**

I ordered some Willamette Hops from a brand-new homebrew supply shop that opened in Manhattan [Yea!!! Now Manhattan has TWO (yes, 2) shops! ]. I used the hops today when making Rocky Raccoon's Honey Lager (more or less, from TCJOHB). The hops were from a distributor called Wines, Inc. The hops appeared to be in deteriorated condition (leaves not attached to cones, lots of loose yellow powder I'm interpreting as lupulin) and there was foreign material present (darker green leaves and stems). The foreign material appeared homogeneous as I watched it toil and boil in my wort.

My question is:

Is this foreign material hops vine and leaf as I suspect, was it harmful to my beer and has anyone had this experience?

Thanks,  
Dan Strahs

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Date: Fri, 10 Jul 92 16:57 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Belgian caramel malts

The latest installment to the Association of Brewer's Classic Beer Styles Series, Belgian Ale by Pierre Rajotte, makes a brief yet informative reference to a few of the new Belgian malts that are now available to homebrewers in the US:

". . . Carapils (10 to 20 EBC, 4 to 8 L) gives added body to light colored beers and is used mainly in Pilsener brewing. Caravienne (30 to 60 EBC, 12 to 23 L) is used in the brewing of lighter colored Specials and Abbey type beers. Caramunich or crystal malt (140 to 160 EBC, 53 to 60 L) has a definite coloring effect. Finally, Special B is a highly colored caramel malt of 300 to 500 EBC (113 to 188 L) and gives a rich caramel-malt taste. It is used in Scotch ales and stouts brewed under license in Belgium. Darker Specials and Abbey beers at times use this type of caramel malt. Its effect is noticeable in beers, giving lots of additional body and coloring. Beers using Special B have more well-rounded malt character than beers colored with only "candi" sugar. . . ."

Those of you who have obtained some of this new and wonderful malt and don't quite know what to do with it (like me) now have some direction towards its use.

chris

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Date: 10 Jul 1992 19:43:46 -0400 (EDT)  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: SF Brewpubs & Maltmill

Thanks to Nick Cuccia's terrific list of beer establishments in the SF Bay area, I had a terrific visit there last week.

Got to Pacific Coast Brewing Co. in Oakland (marvelous atmosphere, good food, only average house beers but a fabulous selection on tap); Buffalo Bill's in Hayward (what can I say -- a classic and good, well-balanced beers with character); Gordon Biersch in Palo Alto (nice place, a bit pricey, and good average beers); Twenty Tank Brewery in San Francisco (a real dive, but again good food and pretty good beer. Also a very friendly and informative assistant brewmaster on hand). Tried the Marin Brewing Co. in Larkspur, but got there while they were closed for the holiday. Looked like a fern bar from the window, but I hear their beer is good. What a trip!

It got me thinking about how far we've come in just the last five years. With this kind of variety (and even the beers I rated as average were "head" and shoulders above their big commercial cousins) our standards are getting higher, too. Maybe we'll get to be a real beer country yet. Does anyone know where the big three candidates stand on microbreweries and brewpubs?

Also, I would guess that I might have been that 100th buyer of the maltmill who gave Jack the idea for the lottery. I have to admit I was skeptical, but after seeing one at the AHA conference last month and rereading George Fix's favorable review, I took the plunge. After one trial, I'm glad I did -- got an almost perfect crush and improved my extraction rate. Usual disclaimers, but thought in fairness I should let people have another unbiased opinion.

- --Ed  
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Date: Fri, 10 Jul 1992 21:46 EDT  
From: S94WELKER@usuhs  
Subject: FL, OH brewpubs; fruit sanitizing suggestion; maltmill

I will be doing some traveling soon; and was hoping to find some brewpubs in the Fl panhandle or southern AL (is that redundant?). If anyone knows some good spots, send me a message (and I'll post a summary) or post it, what the heck. "S94WELKER@USUHSB.BITNET" is my short address. Second, I have a suggestion for those who hope to sanitize apples for cider... or any other fruit for brewing. Blanch them. This means "dunk in boiling H2O" for a while. I think killing off some of the bugs on the surface would give the yeasties an advantage (and with the other methods suggested, increase the odds of a large yeast population). I have used this method for strawberries which were added to my secondary, and I had no infections. For apples, blanching would have the added advantage of removing wax (added by distributors) and some of the chemicals (although those are a trivial consideration-- cirrhosis and DUIs are our primary threats).

Finally, I am posting this message at this time because of the maltmill shenanigans js is pulling. I am hoping I will be the big winner so I can refuse the prize (being a satisfied extract brewer with no plans to change). Do you watch ESPN, Jack? Well, now you won't need to.

While the DC area is devoid of brewpubs, we have a number of bars well-stocked with microbeers (tops is the Brickskeller; 500+ varieties). Travelers to our city (fair it ain't) should definitely see the place and have one of the 7 SN products, or Dolle Brewers' Bos Keun.

- --Scott Welker, Pediatrician for a day

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Date: Fri, 10 Jul 92 18:03:28 PDT  
From: megatek!slover@suntan.West (Steven Slover)  
Subject: Source for Stainless Brewpot

Greetings,

I am looking for a source for a large, stainless brewpot to use for a full boil. What size do most people use, 8-10 gallon? I know I could find something at a restaurant supply store but it would probably cost over \$100.

I think I have read here that some people have used old kegs with the top cut off. Is this true? What kind of kegs are they? Anybody have any other ideas for brewpots? It doesn't have to be pretty but cheap would be nice.

Thanks for any info.

Steve

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Steve Slover  
[uunet,ucsd]!megatek!slover  
(619)455-5590

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Date: Fri, 10 Jul 92 08:35:44 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: re: unrefridgerated kegs

In digest #921 Kevin asks about keeping beer in unrefridgerated kegs. I've been doing this for about a year now. The beer keeps well at 65F but its character will continue to change. Keeping the beer at 50-55F slows down the maturation process. Also if you bottle from the keg and then chill the bottled beer it tends to be flat, since the carbonation level in the warm keg will be much lower than that of the chilled bottle temp. Apart from these minor problems you shouldn't have any problems. The Hunter Air Stat is definitely the way to go. I've bought the Air Stat I just haven't gotten 'round to finding a refridgerator. I just can't wait to carry it up the stairs:-)

Cheers,  
John

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End of HOMEBREW Digest #925, 07/17/92  
\*\*\*\*\*  
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Date: Sat, 11 Jul 92 11:57 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Malt, Correction, Kegs

To: Homebrew Digest  
Fm: Jack Schmidling

>From: "Franklin R. Jones" <FRANK@VA5549.Colorado.EDU>  
Subject: malts...

> 3> Has anyone out there tried making malts? Any publications on this?

At the risk of being commercial, I demonstrate how to make a small batch of malt in my video. It's great fun but just for the exercise. It's cheaper to buy than make. Perhaps one of the nice people out there who received free review copies would like to pass it along to you.

>Lastly: to Jack Schmidling: re: maltmill giveaway... All the systems network managers want to thank you for stress testing their mailers.

I am sure the surge of articles lately is only coincidental.

We are at 69 (as of HBD #920) and counting.

>A few words of "comfort"? My father, when he retired, found that he had to retire about four more times over the next few years from the full time "amusements" he built for himself. Best of luck.

Thanks. There is nothing that boggles me more than to hear retired folk whining about being bored and pining for their job back.

BTW, I retired at 43 and I have never wanted my job back for a nanosecond.

>From: piatz@fig.cray.com (Steve Piatz)  
>Subject: Adjusting specific gravity

How often, I have wanted such info, primarily in winemaking. You have, indeed done us a service.

Just for the record....

> Dilution By 50%

Is taken to mean... adding 5 gals to a ten gallon batch or adding 10 gallons to a 10 gal batch?

>From: ukcy@sunyit.edu (Kevin Yager)  
>Subject: Unrefrigerated kegs of HB

] A used chest freezer with a Hunter Airstat thermostat is the best way to go.

No doubt but.....

] I suspect you will have trouble with carbonation since the solubility of  
] CO2 varies greatly with temperature. I've tried dispensing cool beer  
] through  
] a jockeybox (what you described) and had a heck of a time getting the  
] CO2  
] to stay in the beer.  
] Al.  
]-- End of excerpt from korz@iepubj.att.com

>Can anyone add to Al's observations on this topic. I plan to start  
kegging  
with my next batch of beer. I don't have a place to keep kegs cold. I  
do have a small dorm sized refrigerator which I plan to run some tubing  
through. Effectively the same as a "jockeybox".

I can only add by disagreeing totally. I have no fridge in my basement  
and  
have never refrigerated kegs. I do not know about your jockey box but I  
use  
a "cold plate" which is a stainless tube serpentine imbeded in a cast  
aluminum plate. It is about 8 X 12 X 1 and cools beer as fast you I can  
draw  
it. It holds less than two oz of beer and two cups of cubes will chill  
a  
couple of glasses. It sits in the bottom of a plastic dish pan with  
the tap  
on top of that. I brought it to Milwaukee with a keg of you know what.

In my experience, "after chilling" gives the ultimate control in  
carbonation.  
No matter what level the carbonation is in the keg, chilling on the way  
out  
will force the carbonation to stay in the beer. It also allows you to  
maintain a higher CO2 pressure in the keg than could normally be used  
for  
dispensing because of the restriction in the plate.

It also makes bottling a snap. Release the pressure in the keg to just  
enough to move the beer and foamless, chilled beer runs into the bottle.

The plate is available from any bar supply house.

>From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
>Subject: ale yeast ferments to freezing (NOT!)

>What ale yeast is this?? Did you mean lager yeast. All the Ale yeasts I  
have  
ever used tend to flocculate out and go dormant when I drop them to cold  
temperatures (like say below 45F), in fact I, and many many brewers  
commerical and home, rely on this behavior to stop fermentation and  
clarify the beer, it even has a technical name for it, called cold  
conditioning.

>Care to enlighten us???

Sure. Most readers didn't need enlightening. They recognized the error  
and  
answered the question. But some folks just can not ever let an  
opportunity  
to be nasty pass.

Obviously, I was talking about lager yeast and the problem I anticipated by storing culture slants.

To try again..... in light of the fact that lager yeast ferments down to freezing, how is it possible to store culture slants in a refrigerator for months without depleting the media. I am in the habit of tightening the caps on ale yeast culture tubes but this seems like a prescription for disaster with lager yeast.

Now, would you like to try again?

93 and counting as #921. Looks like Monday is the big day. Sure hope I win one of those beauties.

js

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Date: Fri, 10 Jul 92 13:33:50 -0500  
From: yoost@judy.indstate.edu  
Subject: CO2 tanks

I have found that Beer Distributors have CO2 tanks taps etc. and are usually very helpful.

I bought a refrigerator conversion kit for \$130.00 consisting of:

5# CO2 tank w/reg  
tap to fit through door  
all hoses & connectors

I have both types of keg hookups Genny type (12 horse Ale) or Coors type (George Killian's Irish Red) I have a hose clamp that I can use to change and when I start kegging in Pepsico Kegs I will just change to that.

I may put a short length of hose and 'Quick disconnects' on all of them.

John W. Yoost

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Date: 9 Jul 92 11:27:42 EDT  
From: "Chris Dukes" <imagesys!rover!CRD@uu.psi.com>  
Subject: Re: Kevin's maltmill question

> >From: klm@mscg.com (Kevin L. McBride)  
> Subject: MALTMILL giveaway

Kevin writes:

>  
> What happens if Jack posts the 100th article?  
>  
Then I guess he won't have to ship it very far.

-Chris Dukes crd@imagesys.com Tel: 518-283-8783 Ext. 550 Fax: 518-283-8790
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Date: Sat, 11 Jul 92 21:48:19 MDT  
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>  
Subject: Counterflow chiller plans, killer sparge gadget

I realize this has been asked before, but, like everyone, I didn't save the discussion because I didn't need it at the time.

Does anyone have plans they can [e]mail me for a counterflow wort chiller? The concept is pretty straightforward, but it isn't obvious how to build some of the fittings.

Thanks in advance. As payment, here's a handy tip for you all-grain brewers out there.

Tonight we just tried out some new lautering hardware that beats the Zapap lauter tun hands down (Charlie, how could you have lead us astray? :-). Build a sparge "manifold" out of 1/2" copper tubing with slits in it that goes in the bottom of the mash tun. When you're done mashing, simply siphon off the sweet wort and pour the sparge water over the top of the grain. No need to transfer the mash to another container or drill holes in you mash pot.

The manifold is made with about 5 feet of tubing, 4 tees, 5 endcaps, one elbow, and one step-down for matching the size of the plastic hose. We mash in a round pot, so it looks something like (attempted silly ASCII graphics follow):

```
|  -  
+-----]  
  [-----+  
+-----]  
[-----+  
|  
90 deg up /=====----->to hose
```

The horizontal arms have 4-6 slots cut in them, 3/4" apart, facing downward, and sit in the bottom of the tun. Then the elbow turns up the side of the tun and connects to the siphoning hose. Standard copper fittings are tight enough you don't even have to solder. Just cut the pieces of tubing so that the manifold fits snugly in the bottom of your tun.

It sparges just as well as the Zapap unit, and is easier to use, and cost only \$5 to make. Oh, make sure you put the manifold into the tun \*before\* you add the grain, not after.

- - -  
Jeff Benjamin benji@hpfcla.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: 11 Jul 92 23:17:00 EST  
From: "CMD 2NDLT ALBERT W. TAYLOR " <S94TAYLOR@usuhsb.ucc.usuhs.nnmc.navy.mil>  
Subject: Trub

I just made a batch of beer, and this is the first time I have worried (yes, I worried!) about letting the trub settle out. Only problem is that it took overnight for it to all fall out, even after the wort is completely cooled. My question is how much damage can be done by letting the stuff sit overnight to let the trub settle out, then rack to another carboy and pitch the yeast. I know there is a significant risk of infection, but I think I can control for that. What risks of oxidation or other things exist, and how much should worry about them? Does anyone know a better way than I propose?

Thanks in advance for any information!  
Al Taylor  
Uniformed Services University, School of Medicine, Bethesda, MD

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Date: Sun, 12 Jul 92 12:57:47 PDT  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
Subject: js e-mail node

If anyone can send Jack S. e-mail directly, please send me some mail so that I can try your machine as a node. I still can't send Jack e-mail, yet he seems to be able to send it to me.

Jack, if you are reading this, please send me maltmill info one more time. I erased the old files without knowing.

thanks  
kj

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Date: Sun, 12 Jul 92 19:23:44 EDT  
From: bickham@msc2.msc.cornell.edu (Scott Bickham)  
Subject: Volume Brewers: Any wheat beer recipes?

A couple of brewers in our homebrew club asked for some help in formulating a recipe for a Weizen or Dunkelweizen. They will be making a 50 gallon batch, so any tips on doing a sparge with approximately 50 lbs. of wheat will be very useful.

Since I am on the subject of Weizens, this style, as well as Alt and Koelsch beers benefit from a cold lagering during the secondary stage. Since most ale yeasts are almost dormant at 45 F, would it be beneficial to inoculate the beer with a lager yeast before the lagering period? If anyone has ever tried this, I would be interested in finding out the results.

Happy Brewing,  
Scott (bickham@msc.cornell.edu)

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Date: Mon, 13 Jul 1992 12:02:55 +0930  
From: Murray Robinson <robinm@mrd.dsto.gov.au>  
Subject: Novice brewer needs help

As a novice brewer I have a few questions about home brewing.

1. What are the best sterilsing agents and procedures to use in order to prevent the little airborne nasties infecting my brew.
2. If one brews from commercially available kits and then adds additional driedmalt to the brew (instead of sugar) can you experience problems with the yeast not being capable of fully fermenting the liquor due to high malt content? (if yes - how do you overcome it? )
3. What's with this racking the beer after primary fermentation? In Australia, no one mucks around with this step. I know it is supposed to allow for a much clearer beer but aren't you increasing the chance of infection? If anyone does use this method with success can you please let me know exactly what steps you go through in terms of sterilisation, when to rack, how long , etc.
- 4.Does anyone out there have a list of the various hops varieties available and whether their use is suitable for enhancing aroma or bitterness or both?
5. Can anyone give me the address and fax number of zymurgy so that I may subscribe?

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Murray Robinson robinm@mrd.dsto.gov.au  
DSTO  
Australia  
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Date: Mon, 13 Jul 1992 13:49:19 +0930  
From: Murray Robinson <robinm@mrd.dsto.gov.au>  
**Subject: Brewers Down Under**

Are there any brewers out there who hail from the land Down Under. I am very interested in comparing brewing recipes/techniques with brewers who like me don't have access to the same range of malts, hops and other ingredients that our overseas brewing mates have.

Murray Robinson E-mail: robinm@mrd.dsto.gov.au

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Date: Mon, 13 Jul 1992 15:41:36 +0930  
From: Murray Robinson <robinm@mrd.dsto.gov.au>  
Subject: Wanted: Oatmeal Stout Recipe

Does anybody out there have a good oatmeal stout recipe? I am a relatively inexperienced home brewer (so the simpler the better) but am willing to tread new ground (ie full mash brews) in anticipation of an oatmeal stout to warm me on those winter days.

Thanks in advance

Murray.

P.S Just received HBD #921 in which Steve Kennedy writes that he too is planning an oatmeal stout for some time in the next 2 weeks. So Steve, can share your recipe with me (us) ?

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Date: Mon, 13 Jul 1992 16:31:05 +0930  
From: Murray Robinson <robinm@mrd.dsto.gov.au>  
**Subject: Wanted: Zymurgy Back Issues**

As stated in my previous article I am interested in obtaining quality home brewing books and magazines. Does anyone have any back issues of Zymurgy they don't want any more or would like to sell to a fellow home brewer? If so you can contact me on:

Murray Robinson

email: robinm@mrd.dsto.gov.au  
fax: +618 259 5200

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Date: Mon, 13 Jul 92 08:47:29 EDT  
From: mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner)  
Subject: red hop bugs

Hello,

My cascade hops have produced some beautiful flowers but when I picked a couple the other day I noticed some small red bugs crawling inside the leaves of the flowers. Should I wash the hops before I package them away for storage to get rid of these pest?

Also, what is the best indicator for harvest time? The buds had the yellow resin inside but had very little hop aroma.

Mike Gildner

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Date: Mon, 13 Jul 1992 09:29 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
**Subject: Filtering Beer**

If anyone out there is or has used a filter to filter beer, I would like to ask you some questions. Please email me. I talking .5um polyester type filters. Thanks.

Bob Jones

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Date: Mon, 13 Jul 92 14:52:21 edt  
From: michael@frank.polymer.uakron.edu (Micheal Yandrasits)  
Subject: Boil over clean up

A good way to clean the stove tops after a nasty boil over is with oven cleaner. Let it sit overnight or at least an hour, its worked wonders for me.

-Mike

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Date: Mon, 13 Jul 92 14:57:17 EDT  
From: oehler@smpvax.dnet.ge.com  
Subject: Silicones and You

Good Morning all,

Just a bit more about silicone caulking. As I understand it, there are silicone grades available that are FDA approved for food use. They should handle both the temperature and the pH of the mash. They will corrode a copper pipe, however. The acetic acid released as they cure is responsible. Also, when trying to seal a thermoplastic cooler, they may require a primer to adhere properly. The primer may not be FDA approved.

Therefore, it is suggested that a mechanical solution be found instead.

Better Living through Zymurgy,

Pete Oehler

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Date: Mon, 13 Jul 92 15:44:20 CDT  
From: ssi!mtd@uunet.UU.NET (Michael T. Daly)  
Subject: Bay Area Bottled Beers

Thanks to Nick for the further info. Also, thanks Russ for the list of places to shop (and not shop). Now for the tough problem. Suppose I walk into one of these places and there in front of me is a set of shelves with 50 (ok, I'm dreaming, maybe 20) different local beers. Which are worth packing up and bringing back to Wisconsin on the airplane?

I have had some of the Anchor and SN products, and I plan on looking for additional varieties which they don't ship (I found the SN Mai Bock in Ft. Collins CO. Very nice. Almost convinced me to start lagering.).

I have had mixed impressions of the San Andreas Brewing Co's Richter Scale Ale -- the first year was very good, the last one I had tasted like orange juice....I think I'll skip them. I seem to remember that Devil's Mt. is out of business....too bad, I liked their porter. I'll get some of the Dead Cat Alley (or what ever they call themselves) products, but I still have a half of a suitcase left....suggestions?

I am especially interested in varieties which I can buy in less than 6packs -- 10 different 6packs leads to either lots of fat about the nether regions (and problems walking) or leaving something behind (not to mention the serious sudden dent in the wallet).

(Russ mentioned Anderson Valley, Winchester, Rogue and Mendocino. Who else?)

Mike

Black Swan Femto-brewery,  
A Member of the Hamilton Ave. Homebrewers Association.

Mike Daly (uunet!ssi!mtd) -- (715) 839-8484  
Supercomputer Systems Inc. 1414 W. Hamilton Ave. Eau Claire, WI 54701  
There are two kinds of people in this world.....Cannibals and Lunch.

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Date: Mon, 13 Jul 92 17:27:41 PDT  
From: Mark N. Davis <mndavis@pbhya.PacBell.COM>  
Subject: Re: Homebrew Digest #921 (July 10, 1992)[D[D

> My friend and I made a quicky extract/specialty grain batch on Friday.  
> We put 1/2 pound of ground chocolate grains in one of my girlfriends  
> old white nylons and began to heat the water to about 170 F at about  
> 150 F or a little less we noticed this awful plastic like smell that  
> seemed very wrong and toxic. It eventually went away (we didn't just  
> get used to the smell we had others come in and smell) when the water  
> got close to 170 F. The smell seemed to come from the water and not  
> the nylons (tested by pulling the nylons out of the water and sticking  
> out noses on them).

It sounds to me like the odor was derived from the stocking, but not necessarily the nylon itself. The obvious explanation would be your girlfriend's feet. But since we treat brewing as a science, I feel that you are now responsible for proving this theory. At your soonest convenience, please stick her feet in a pot of water and gradually raise the temperature.

Take careful notes as to which temperatures produce the aforementioned odor.

If the odor begins to dissapate as you approach 170'F, then we can safely say that we have identified the cause. Try not to confuse the smell of the boiling flesh with the unidentified odor.

Sorry for any offense, but I couldn't pass this one up >:-)

Mark

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Date: Mon, 13 Jul 92 20:17:38 EDT  
From: ncrcae!brew@devine.ColumbiaSC.NCR.COM (Jim Griggers)  
Subject: Beating a dead silicone, sanitizers

My silicone sealant that is manufactured by Dow Corning and marketed by DAP

has this on its label:

SAFE FOR FOOD CONTACT: When cured and washed, ingredients which remain or which could migrate to food are listed in FDA Regulation No. 21 CFR 177.2600.

There is also nothing in the Material Safety Data Sheet that would indicate food contact should be avoided. I don't have a copy of the FDA regulation, so I don't know what chemicals are available for migration. I personally would not worry about the short term exposure of wort leaching something poisonous from cured RTV.

Chris Lyons asked about an alternative to chlorine in sanitizers. I have just switched to Iodophor because of a recommendation by George Fix. In the recommended concentrations, rinsing is not needed. I have only used this for my last batch which is still in the primary, so I can't confirm its efficacy. Price wise, it is fairly expensive. I bought a case of 6, 1/2 liter bottles for about \$30, which I figure is a lifetime supply. One quarter fluid ounce of Iodophor makes 2 1/2 gallons of solution with 12.5 ppm titratable iodine.

I was going to post on my home-made temperature controller for a refrigerator that used a Hunter programmable thermostat. The nice thing about it over the Air-Stat is that the set point can be set lower than 40F. However, it is no longer available and the new Hunter thermostats have a "feature" in which the a/c control is turned off below 45F.

>From the land of 80F tap water and the fifth straight day over 100F,

Jim Griggers\* \* \* \* \*  
brew@devine.ColumbiaSC.NCR.COM \*\*  
408 Timber Ridge Dr. \* \*  
West Columbia, SC \* \* \*  
29169 \* \*

PS to Jeff Frane: Anchor Steam is now available in South Carolina as of about two weeks ago. We still cannot get Liberty Ale, however. Thanks for giving me my first and only taste of Liberty Ale at the AHA conference.

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Date: Tue, 14 Jul 92 7:54:14 EDT  
From: Justin Aborn <jaborn@BBN.COM>  
Subject: When plants start hopping?

Well, my rye zones really did their thing. I have hop vines approaching the gutter from which their support string hangs.

When do the hop cones start showing up?

And yes, some mysterious bug seems to like hops. Most of the leaves have holes in them. I have sprayed twice with malithion (sp?), but the invisible bug keeps coming back.

Justin

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Date: Tue, 14 Jul 1992 9:55:03 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: hops & bugs

Got home from 4 days in the woods to find Japanese beetles feadin' n' fornicatin' on my hops plant. Only on the Hallertaur, though, not on the Cascade a few feet away. The H is a year older, and is flowering better, but still it seems odd. Maybe they're German beetles.... ;-)

R

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Date:Tue, 14 Jul 92 11:05:33 EDT  
From: William Boyle (CCAC-LAD) <wboyle@PICA.ARMY.MIL>  
Subject: calculating yield

I have noticed a few questions about converting from dry extract to syrup or from all grain to extract. The easiest way to convert SG's is to know what the yield of each item is and convert. If a recipe calls for a SG of 1.050 and one pound of dry malt yields 45 pts/gal = 9 pts/5 gal, you would need  $50/9 = 5.55$  lbs of dry malt. Also if a recipe calls for 7 lbs of grains which yields about 35 pts/gal (I know this is ideal, but you get the idea)  $7 * 35 = 245$ pts total,  $245/45$ (pts for dry) = 5.44 lbs of dry malt. I know this may be confusing, not the math but the way I have explained it.

Here are two lists of yields which were posted previously (sorry for stealing your work, but I hate typing and I did not want to make my own list, so if there is any error don't blame me :-)).

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These are the numbers quoted by Dave Miller in his new book, "The Complete Handbook of Home Brewing" (Garden Way Publishing, 1988). All numbers assume 1 pound of material in 1 gallon of water.

Barley Flakes.....	30
Black Malt.....	24
Cane Sugar.....	45
Cara-Pils.....	30
Corn or Rice Flakes.....	40
Corn Sugar.....	40
Crystal Malts.....	24
Honey.....	35
Malt Extract Powder.....	45
Malt Extract Syrup.....	36
Mild Ale Malt.....	33
Munich Malt.....	33
Pale Ale Malt.....	35
Roast Barley.....	24
Six-row Lager Malt.....	33
Two-row Lager Malt.....	35
Vienna Malt (homemade).....	30
Wheat Malt.....	38

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Ingredient	Gravity for 1 pound in 1 US gallon Dry Malt
Extract	47
Malt Extract Syrup	40
Corn, Rice	39.5
Wheat Malt	39
English 2 row lager, pale	37.5
English mild ale malt	36
German 2 row pilsner malt	35
German 2 row munich malt	34.5
Light crystal, Dextrine malt	32.5



Brown, amber malt 32  
US, Canadian 6 row lager malt 31  
Chocolate malt, Dark crystal 30.5  
Black malt, Roast barley 30

Note that these are theoretical MAXIMUMS. You won't get these in your brewpot.

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Sorry if letters are missing my system is not the best.

B^2

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Date: Tue, 14 Jul 92 08:02:10 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Sparge Water pH

John Freegorg writes in #922

> How many all-grain people adjust their sparge water pH? I've been  
reading  
>about putting lactic acid in the sparge water to achieve the proper pH  
which  
>helps improve extraction numbers.  
>  
> Should I worry about this? Do other people? Have you noticed a  
dramatic  
>difference once you started doing this?

I treat my entire supply water with gypsum (about 1gm/gal). That seems  
to acidify the mash and the sparge quite well. I get excellent extract  
yields, but I wouldn't draw the conclusion that my yields are a result  
of my sparge water acidification.

- Larry Barello

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Date: Tue, 14 Jul 92 07:56:48 MST  
From: John Francisco <CITJLF@ARIZVM1.ccit.arizona.edu>  
Subject: Jockey Box

I,ve been using a jockey box that I bought from Foxx for several years now. The trick to pouring beer with a nice creamy head and retaining a nice level of carbonation is to run the CO2 pressure at 21 lbs. You need this high level of pressure because your draft lines are very long. If the pressure is not sufficient, the CO2 escapes from the beer because there is not enough pressure to keep it in suspension. The CO2 pressure actually drops over the distance that the beer has to travel and by the time it reaches your tap it's at the proper pressure. A lot of people mistakenly think that when they have their first tapping system that if they're getting a lot of foam when pouring a beer that the pressure is too high - it's just the opposite, it's too low. There is a formula, which eludes just now, for calculating line pressure but the standard pressure for 20 to 30 feet of draft line is 21 lbs, start at this pressure first and then adjust - if still a little too foamy then raise it a few pounds.

I keg my beer in Cornelious kegs and bottles but the kegged beer tastes much fresher and the head is always creamier. I have also setup a refrigerator system. If anyone has any questions about any of these systems, I would be happy to answer your questions. I,ve been using these kegging systems now for almost ten years.

May your beer give you good head!!!  
John

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Date: Tue, 14 Jul 92 09:56 CDT  
From: korz@iepubj.att.com  
Subject: Wyeast wheat

John asks about Wyeast wheat yeast.

I've used this once, fermented at 69F and got no clove character. I've since spoken to several others who have used it, as well as a few posts in HBD awhile ago, and the consensus is that you need to ferment at a higher temperature, say, 75F or 80F to get the clove character. Wyeast wheat yeast (#3056, I believe) is a mixture of *S. cerevisiae* and *S. Delbrueckii*. It's the *Delbrueckii* that gives the beer that clove character so necessary for the Bavarian Weizen style. It appears, from what I've read and heard, that higher temps favor the *Delbrueckii*.  
Al.

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Date: Tue, 14 Jul 92 08:45:28 -0700  
From: mcnally@wsl.dec.com  
Subject: Belgian ale

I recently made a batch of Belgian ale using some Belgian malt I ordered from Liberty. The malt is distinctly different.

I haven't found Chimay yeast to be slow at all. In fact, since I started using better aeration techniques, I've found it to be pretty snappy.

I am not fond of banana odors in my beer, so I try to keep the fermentation temperature below 70 degrees. I still get a great deal of that "Belgian" character to the beer.

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

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Date: Tue, 14 Jul 92 13:00:36 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: brewing your own sierra nevada pale ale

This recipe ought to get you close. Try it, see how the beer turns out, and then make changes.

Sierra Nevada Pale Ale, the bottle product, has a starting gravity of 1.052, while Sierra Nevada Draught Ale, the draft product, has an SG of 1.048. The draft product tastes a bit sweeter, too. Malts in the grain bill include pale malt, crystal malt, and dextrine malt (aka cara-pils). Hops used are Perle and Cascade. The yeast is their own, which you can culture from the bottle or obtain as Wyeast "American" ale.

So, for a 5-gallon batch, assuming 75% extraction efficiency, try this:

9 pounds U.S. 2-row pale malt  
0.5 pounds crystal malt (60L)  
0.25-0.5 pounds cara-pils malt

1 ounce Perle (alpha=6.5), 60 minutes until end of boil  
0.5 ounce Cascade (alpha=6.3), 15 minutes until end of boil  
0.5 ounce Cascade (alpha=6.3), end of boil

Wyeast "American" ale

Mash at starch conversion temperature of 153/5 degrees F.

Comments: the crystal malt is fairly dark for some color, the cara-pils is there for added body and sweetness. But, don't overdo it with the specialty grains. The relatively high starch conversion temperature will promote body and sweetness. Perles are the signature bittering hop, while Cascades are for flavor and aroma. If I remember, SNPA comes in at about 32-35 IBUs, and the above hop schedule should get you in the ballpark. I don't believe Chico dry-hops SNPA, but go ahead if you so desire.

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Date: Tue, 14 Jul 92 10:52:01 PDT  
From: "Steve, dtn 226-2718" <kennedy@ranger.enet.dec.com>  
Subject: Source for reconditioned CO2 tanks

In HBD #921 Dan Roman asked about a source for a source for used CO2 tanks.

There's a company called Bev-Con International (BCI) which lists reconditioned CO2 cylinders (2.5, 5, 10, 15, 20, 50 pound sizes) in their catalog. I acquired their catalog/price list through the N.H. based Brew Free or Die homebrew club. As an example of their prices, the price list I have lists a 5# reconditioned cylinder for \$32.50 (I don't know if this includes the cap/valve). I haven't looked extensively at a lot of catalogs/brochures that carry kegs and CO2 cylinders, but in all that I have seen, this is the first place that I noticed that sells reconditioned CO2 cylinders.

Anyway, the contact information:

Bev-Con International  
6400 Highway 51 South  
P.O. Box 396  
Brighton, TN 38011

Phone: (901) 476-8000  
WATS: (800) 284-9410  
FAX: (901) 476-4811

In addition to CO2 cylinders, their price list includes various makes of beverage tanks (ex. Cornelius) in various sizes, as well as many different types of standard 1/4 & 1/2 size barrels.

Disclaimer: I have no affiliation with BCI and in fact I haven't bought anything from BCI (yet), so this is not even a recommendation. I was recently helping someone else look for a source for reconditioned CO2 cylinders so that's why I noticed BCI sells them and why I have the information.

happy kegging!  
/steve

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Steve Kennedy Email: kennedy@ranger.enet.dec.com  
Digital Equipment Corp. -or- kennedy%ranger.dec@decwrl.dec.com  
30 Porter Road (LJ02/I4) -or- ...!decwrl!ranger.dec.com!kennedy  
Littleton, MA 01460 Phone: (508) 486-2718

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Date: Tue, 14 Jul 92 12:01:44 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: wheat & Belgian yeast

John Freeborg asks:

>With summer in full swing I plan to do a wheat beer. I picked  
>up the special Wyeast wheat beer yeast, but have yet to get  
>the wheat malt. From reading in Miller's book it says for a  
>wheat beer that you must use 6-row malt in the mash with the  
>wheat. The reasoning is that the wheat has no enzymes to break  
>down the sugars, and 6-row has a ton of enzymes (compared to  
>2-row anyways).

>What is the hbd consensus? Any great wheat recipes people swear by?

>From my own experience, I have to save Dave Miller is way off on  
this. I have brewed with a ratio as high as 65/35 wheat/2-row  
barley without any problems. It's possible that the difference  
has to do with the sort of 2-row Dave has access to; he comes from  
the midwest and here in the Northwest we use Great Western's 2-row  
(which seems to be a blend of Klages and Harrington these days).

It may also have something to do with the quality of the wheat  
malt. I wouldn't be surprised to hear that he uses the stuff from  
Briess, which I wouldn't feed to the ducks. I've used either the  
British or the German wheat malts to excellent effect; both are big  
fat grains (with no barley mixed in as has been the case in the past  
with Briess).

Rob Bradley says:

>Prospective users of Wyeast Belgian should still be aware of  
>one point: the yeast is slow. I'm not talking about a lag in  
>getting started, rather that the yeast seems to take forever  
>in finishing. On the other hand, I received e-mail from  
>Larry Barello who tells me that his techniques of yeast  
>washing (described in the HBD more than a month ago) might  
>cure this problem. I intend to try it when the the weather  
>cools off (come to think of it, maybe I don't need to wait!).

Once again, my own experience has been completely the opposite,  
and I've heard the same here in the HBD. I brewed with this  
yeast strain last fall, and the beer went from 1.072 to 1.012 in  
five days. This is not what I'd call a slow yeast!

It's entirely possible that the problem is a lack of oxygen in  
the wort. A shortage of O2 will not necessarily be reflected in  
a long lag time, but will definitely cause an almost-endless  
fermentation. It's also possible that you under-pitched; I  
definitely worked my up from the original bag through starters  
before pitching the yeast into such a high-gravity wort.

If the yeast is not working well for you from the original  
Wyeast supply, then washing it isn't likely to help. Washing  
the yeast pack from the fermenter before storing it in the  
refrigerator is another story.



- --Jeff Frane

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Date: 14 Jul 1992 16:21:48 -0600  
From: "Brett Lindenbach" <Brett\_Lindenbach@qms1.life.uiuc.edu>  
Subject: yeast, again

Subject: Time:4:18

PM

OFFICE MEMOyeast, again

Date:7/14/92

Brewers! I have noticed the topic of reusing yeast has come up again, and would like to comment, as I have had some success with this technique. When bottling, I dump the yeast from the bottom of the carboy into sterile bottles, cap, and keep refrigerated. A few days ahead of brewing, I pitch into some sanitary wort (Premade, bottled, and refrigerated) to make a starter. When this topic last came up, people said to use the yeast within 3 weeks of refrigerating, but I have had no trouble resuscitating a 3 mo. old culture. Also, someone (Al, I think) mentioned washing the yeast with sanitary water. I have tried this, but found no great advantage. Any junk in the yeast settles out (just be careful when pitching into starter), will settle out of the starter (also pour carefully), not to mention diluted into 5 gal. of wort. Reusing in this way has produced much shorter lag times than when I used to keep agar plates (although single colony starters can't be beat for strain purity). I have kept a Chimay culture, a Chico (WYeast), and German lager (WYeast) going serially for several batches, and only keep a library of stock plates as backup. By the way, I have detected no contamination by colony morphology and microscopy. The one caveat I must add is to practice better than average sanitation. Anyways, IMHO maintaining yeast strains is better than buying new because with time, the yeast become well adapted to you, your setup, and your beer. It truly makes a yeast your own. -Brett

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Date: Tue, 14 Jul 92 11:55:12 CDT  
From: johnf@persoft.com (John Freeborg)  
Subject: Great Taste of Midwest

Somebody asked about the Great Taste of the Midwest that Madison, Wisconsin's homebrew club puts on every year. Here is the press release I'm sending out. It is a fabulous time with a ton of breweries. I can post a list of confirmed breweries if anybody wants it. If you are near the area please drop by!

- John

For Immediate Release  
Great Taste of the Midwest  
News Release

On Saturday, August 22nd, the Madison Homebrewers & Tasters Guild will be sponsoring the 6th annual Great Taste of the Midwest Beer Festival. This year's festival will continue a tradition of bringing to Madison the midwest's finest small breweries. Last year, over twenty breweries were represented, serving their hand-crafted beers to over 1000 beer lovers under festival tents. A wide variety of beer styles were served including pilsners, ales, stouts, porters, cherry and wheat beers.

This year's Great Taste will again be held at Olin Terrace Park in downtown Madison overlooking Lake Monona. Gates will be open from noon until 6:00pm. Festival admission of \$12 includes a Great Taste commemorative glass, unlimited tasting of a wide variety of beer styles and flavors, and a chance to meet the brewers. Food will be available, with music throughout the day.

Advance tickets are available at the Wine & Hop Shop on State Street, Star Liquor on Williamson Street, and Steve's Liquor on University Avenue and Mineral Point Road, all located in Madison. For more information on this year's Great Taste of the Midwest, contact Steven Klafka at 608-255-5030.

The Madison Homebrewers & Tasters Guild is a nonprofit club devoted to the history, brewing and appreciation of well-crafted beers.

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John Freeborg Software Engineer      Persoft  
johnf@persoft.com    465 Science Dr.  
608-273-6000    Madison, WI 53711  
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Date: Tue, 14 Jul 1992 18:54:17 -0400  
From: Michael Lewandowski <mikelew@brahms.udel.edu>  
Subject: Smart Caps

I recently purchased some Smart Caps. If you are not familiar with the brand name, these caps are lined with a material that is supposed to reduce the chances of finding your beer all oxidized when you open the bottle. Enough of the lead in, I have a question about their use. I normally sanitize caps by boiling them for 15 minutes before use. Will this reduce the effectiveness of the anti-oxidants? If yes, how should I sanitize them? Thanks in advance.

Mike

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Date: 14 Jul 92 08:20:42 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Sparge pH

Subject: Sparge pH Time:7:43 AM Date:7/14/92  
John Freeborg asks about acidifying sparge water.

According to Dr. Lewis at UC Davis, water is not a good buffer, ie. water's ability to alter pH is very weak. In a contest between a mash of 5.0 - 5.5 and sufficient sparge water at 6.5 - 7.5 the mash will win. Only if your local water is on the alkaline side should you worry about modifying the pH prior to sparge. Lewis says that there is no harm in adding lactic acid to sparge water, especially if it makes you feel better about your beer, however the benefit is psychological only.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Tue, 14 Jul 92 21:24:05 MDT  
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>  
Subject: Re: Blueberry Beer

John Cotterill asks:

> 1) Does anyone have a good recipe for Blueberry beer? There is a  
local  
> contest coming up that features fruit beers, and I would like to brew  
one  
> up. An all grain recipe is preferable, but a good extract recipe would  
be ok.

Here's a blueberry beer I made recently. The blueberry character isn't  
as pronounced as I'd like; I think it's partly because the berries  
weren't particularly ripe. The fruit is very subtle, and imparts a  
pleasing wine-like characteristic and acidity. I thought a brown ale  
would lend itself well to the blueberries, and I must say I'm happy  
with the combination.

#### Brown and Blue Ale

6.5 lbs pale malt  
.5 lbs wheat malt  
.75 lbs 80L crystal malt  
4 oz black patent malt (uncracked)  
2 oz roasted barley (uncracked)  
1 oz Goldings (4.9% alpha)  
.5 oz Fuggles (4.5% alpha)  
5 lbs fresh blueberries  
WYeast #1084 (Irish ale)

Procedure: mash in 2 gal. at 130F, protein rest 30 min at 125F, add  
1.25 gal, mash 30 min at 150F, raise temp to 158F until converted (15  
min), mash out 10 min at 170F.  
Sparge with 4 gallons to yield 5.5 gal at 1.046. Add Fuggles and .75  
oz of Goldings after 20 minutes of boil, boil 60 min, add last .25 oz of  
Goldings and boil 15 min more.  
Rinse blueberries in a dilute sulfite solution (after weeding out the  
fuzzy ones), puree, and add to primary along with yeast.

This gave me 5.5 gal of beer with OG 1.046 not counting the blueberries  
(how the heck do you measure gravity with all those solids in there?).  
There was lots of blueberry aroma coming from the fermenter the first  
couple of days, but not very much when I racked after 4 days. I bottled  
after 4 more days in the secondary, at a FG of 1.010.

I think lots of aroma volatiles got lost with all the outgassing in the  
primary; I think next time I may wait to add the berries to the  
secondary. I may also skip the roasted barley, and use only .5 lb of  
40L crystal so the blue from the berries is more obvious.

The next batch is going to be a cherry wheat, with lots of tart  
baking cherries in the secondary and a loong maceration. Yum!

- - -

Jeff Benjamin benji@hpfccla.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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End of HOMEBREW Digest #926, 07/18/92  
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Date: Tue, 14 Jul 92 21:49:01 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: Re: Wheat Beers

johnf@persoft.com (John Freeborg) writes:

>With summer in full swing I plan to do a wheat beer. I picked up the special  
>Wyeast wheat beer yeast, but have yet to get the wheat malt. From reading  
>in Miller's book it says for a wheat beer that you must use 6-row malt in the  
>mash with the wheat. The reasoning is that the wheat has no enzymes to break  
>down the sugars, and 6-row has a ton of enzymes (compared to 2-row anyways).

Wheat malt has plenty of enzymes. The potential problem is that wheat is more glutanous, and has less husk material, so may end up sticking up your sparge. Using 6-row might help alleviate this because the larger amount of husks would break up the grain bed.

>What is the hbd consensus? Any great wheat recipes people swear by?

I've never had any trouble with stuck sparges, or with extract efficiency, and I don't use 6-row. I've used 5:5 wheat:British 2-row, and 6:4 wheat:Munich malt, and both methods ran smooth as silk. I should point out that I use a picnic cooler lauter tun. The design of this helps to avoid stuck sparges, in that the liquor flows up through the bottom of the copper tubing- the grain bed is not sitting right on the drainage holes. A standard lauter tun might be more of a problem with wheat malt.

One tip- whatever malt you decide to use, do a protein rest!

>What do other people think of the Wyeast wheat beer yeast?

I think it's great.

Jon Binkley

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Date: Tue, 14 Jul 92 20:51:20 PDT  
From: cmilono@netcom.com (Carlo Milono)  
Subject: Sparge & Decoction

Dear Netland!

I have about fifty batches under my belt, and the last twenty or so have been all-grain. I have four decoction/all-grain batches that have been exquisite! I am curious about something though, that has just now crossed my mind: in decoction, you literally BOIL your grains, and in doing a 'tasteless' American Lager knock-off, I used half 6row and half 2row pale lager malt; it has been said that the 6row has thicker husks and will provide better filtering at the grain-bed, but that the tannins can be bothersome. Also mentioned, is that your sparge water should not be too hot or else you will extract tannins, yes?

Well, the recipe calls for 6row (high tannin) grain, and decoction which boils the grain - sounds like I'll be chewing on a tea-bag, eh? In actuality, all the decoction recipes have been marvelous - a Bohemian Pilsner (Urquell Clone), a Michelob/Weinharts clone, a Maerzen, and a Bock - no bitterness associated with tannins, no chill haze...please explain! I use a triple decoction - classic Noonan - with Dough-in, Acid Rest, Protein Rest, Starch Conversion, and the final mash-out.

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Date: Wed, 15 Jul 92 08:01:37 MDT  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: Vinegar making

Has anybody out there made vinegar? My bottle of mother of vinegar seems to indicate that this bacteria is aerobic, and should be fermented with a cotton gauze "lock" which will allow O2 to diffuse. Is this a good idea?

Also... I have some X-mas ale around... and I bet that it would make EXCELLENT vinegar. Only one problem... lots O hops. Will the hops kill the acetobacter? (they are a preservative ya know)

How much alchahol can acetobacter tolerate? The bottle says to dilute wine 2:1.... but what strength wine??? I have pitched some into 2 meads, one of about 6% alchahol (vol) and the other at about 8% ish... but its hard to tell since i fermented fruit pulp, and couled not get an O.G. Will the vinegar be strong enough with 4% alchahol? If you figure most wine is about 12%, dilute 2:1 you get 4%.

thanks for any pointers (or maltmills) you can give me,

aaron

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Date: 15 Jul 1992 10:24 EDT  
From: dab@blitzen.cc.bellcore.com (dave ballard)  
Subject: heavy metal ipa

hey now- a couple of months ago i did an ipa from the zymugy extract special issue. it didn't come out much like an ipa, in fact it tastes remarkably like pete's wicked ale. anyway, its been bottled for about 4 weeks now. the taste started off really nice, although the oak was a little overpowering. that has mellowed a great deal, but now i'm getting a mettalic taste that's getting stronger with every bottle i open.

i don't have miller's book and i couldn't find my alternative beverages troubleshooting guide/catalog, so i don't know what would cause this to happen. can someone fill me in?

thanks  
dab

=====  
=  
dave ballard "Reach out your hand if your cup be empty,  
dab@blitzen.cc.bellcore.com if your cup is full may it be again"  
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Date: Wed, 15 Jul 92 9:11:33 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: brewing bavarian wheat beer

Wheat malt has a higher protein content than does barley malt. You might employ wheat malt and barley malt in roughly equal amounts. You are looking for the enzymes in the barley malt to help degrade the proteins in the wheat malt. For this reason, when mashing, an initial protein rest is advised. If the usual protein rest is roughly 30 minutes, you might conduct a protein rest for 45 minutes at 122 degrees F before boosting the mash to a starch conversion temperature of 153/5 degrees F.

Wheat malt is also huskless, while barley malt has husks. When properly cracked, the barley malt husks form the grain bed for lautering.

Recipes advise using 6-row U.S. barley because of its higher enzymatic content, but I'd bet 2-row would do fine.

The Wyeast "Bavarian wheat" is--to my knowledge--the only commercial source for *Saccharomyces delbrueckii*, the signature yeast for bavarian wheat beers, and even then, it is blended with an ale yeast. This yeast works fine, so use it. Some homebrewers use dry ale yeasts that are known to be phenolic, but why risk your batch of beer? The Bavarian wheat yeast produces the wheat beer flavor. There have been threads on HBD talking about the presence or absence of a phenolic/clove flavor in the beer when this yeast is used. Byron Burch's article in the Yeast Zymurgy said that the clove character might emerge with age, say, 4 months in the bottle. As a homebrewer, one other way you might influence the flavor character of the beer is by manipulating the fermentation temperature, so instead of fermenting at cellar temperature, you might ferment in the low 70s. This should promote esters, which will give certain "fruit" flavors to the beer, such as banana.

As for a recipe, try this:

4.5 pounds pale barley malt  
4.5 pounds wheat malt  
0.5 pounds cara-pils malt

4 AAUs Hallertauer or other German hop for bittering  
optionally, lightly hop with finishing hop, such as 1/4-1/2 ounce  
Cascades in last 10 minutes of boil

Wyeast Bavarian Wheat yeast

Target starting gravity is in the range of 1.050-1.055, so adjust the above grain bill. For a dunkelweizen, substitute a couple pounds of Munich malt for some of the pale malt, and substitute crystal malt for the cara-pils.

Cracking the wheat malt correctly takes some practice. I set the Corona mill more finely than for barley malt. The idea is not to pulverize the

wheat malt, but to crack it well.

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Date: Wed, 15 Jul 92 10:06:03 MDT  
From: scojam@scojam.Auto-trol.COM (Scott James.)  
Subject: Yeast culture idea & Mailing club

I've got two ideas to run past HBD'ers:

1) Anybody ever hear of or tried to culture yeast in Tofu as a growing medium?

Tofu is basically compressed soy bean curds and is high in protein (My Dad used to use it all the time in gourmet cooking, and pizza...) You can get it at most grocery stores, usually a pound for a couple dollars. A lot cheaper than agar, maybe it would work?

2) I think this was discussed before, if so please forgive...

Does anyone know what the legal ramifications/contraints are for mailing bottles of brew through US snail mail? This could be a wonderful opportunity for people to share not only ideas and techniques, but also the brew itself.

I would think it also "sticks in peoples' minds" when they have a taste to match with what they're reading...

Just thinking...

- =====  
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Scott James (N0LHX) scojam@Auto-Trol.COM  
Auto-Trol Technology      Tools Group  
- =====  
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Date: Wed, 15 Jul 92 09:24:00 PDT  
From: "JOHN MYERS, INTEL FM3-35, (916)351-5514" <JMYERS@T1ACC1.intel.com>  
Subject: Gelatin Questions

What is the correct way to add gelatin. I've read/heard many different versions.

- 1) Add gelatin to cold water and bring to a boil for 5 min.
- 2) Boil water first, cool, add gelatin and warm to dissolve.
- 3) Boil water first, remove from heat add gelatin.

Does boiling gelatin render its clearing properties ineffective?  
Do you risk infection by adding to pre-boiled water (is it clean stuff)?

Please, I'd like facts/data/references so I will never need to worry again.

John

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Date: Wed, 15 Jul 92 8:52:50 CDT  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: Watermelon brew...

It's getting close! 100? ;-)

Anyway, about watermelon brew that someone asked about...

A guy in our local brewclub made one. I'm not sure about the exact details but he basically made a very pale ale and added a 20 lb (I think I remember that right) water melon to the secondary. He used rind and all. The beer is great! He thinks that the next time around he will not use the rind as he thinks it gives a slightly bitter flavor, and more melon. He used very little by way of hops if any. If I see him soon I'll ask for the recipe.

This same fellow likes to experiment with odd brews. HE has a friend who works in a candy factory who get industrial strength flavorings. A couple of these are oil based but the others are not. They work well in flavoring brews.

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
"Relax! Don't worry! Have Homebrew!"Normal, IL 61761

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Date: Wed, 15 Jul 92 11:45 CDT  
From: korz@ihpubj.att.com  
Subject: Sam Adams' attitude

Michael writes:

>Boston Brewing Co. is definitely a brewery with an attitude. They are  
>decidedly snooty about beer, and about their beer in particular.

And then later goes on to say:

>I must admit that, even though I was a bit put off  
>by their cockiness, I really like their beers.

Generally, I don't like anyone (or any company) that has an attitude, but given that Boston Brewing Co. is up against zillions of dollars in advertising from the bland, industrial brewers, I would do the same in their place. It takes a lot to change the tastes of Americans and luckily some inroads have been made, Sam Adams brews included. The left coast seems to have gotten it together already. The Boulder area (in my understanding) is not too far behind. The right coast also has made some progress. Alas, we here at the land-locked middle coast have a long way to go yet. Samuel Adams brews are available in relatively few places -- Baderbrau in relatively few also -- only a handful of beer retail stores carry anything but industrial beers.

Although I wish BBC's tactics were not necessary, I must reluctantly approve, for the good of beer in America. Just think, if a beer like Samuel Adams Boston Lager became as commonplace as Budweiser is now, good beer in America would be the rule rather than the exception.

Al.

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Date: Wed, 15 Jul 92 12:10:50 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Michigan State Fair Homebrew Competition

Michigan amateur brewers are encouraged to enter the Michigan State Fair Homebrew competition. Categories are Pale Ale, IPA, Brown Ale, Porter, Stout, Wheat Beer, Bock, Common Beer (Steam), Lager, Pilsner, Continental Dark, Strong Ale/Barleywine, Specialty. Awards will be given to the first 4 places in each class and to Best of Show.

For more information, contact  
Dan McConnell, Competition Director (313)663-4845  
Ken Schramm, Judge Director (313)291-6694  
Mike O'Brien, Competition Registrar (313)482-8565  
FAX (313)485-BREW

Brewers from other states are welcome to enter, and will be judged, but are ineligible for awards. An eight dollar entry fee is due on July 24, but beers must be delivered between July 27 and August 8 (don't ask me, this must be a state fair rule). As far as I can tell, the \$8 covers up to 10 separate entries. Each exhibitor gets a complimentary one day gate pass to the fair (8/28-9/7).

The competition is AHA sanctioned, and is sponsored by the Ann Arbor Brewers Guild, Cass River Homebrew Club, Detroit & Mackinac Brewery, Frankenmuth Brewing Co, Franklin St. Brewing Co, Kalamazoo Brewing Co, Premier Malt Products, and the Stroh Brewery Co.

You will need to get the entry forms from Dan (above); they are NOT the standard AHA forms.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Wed, 15 Jul 1992 13:41 EDT  
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>  
**Subject: Temperature Controls**

Just another note on Temp. controllers. If you want a thermostat which will go down to lagering temps, snag a "Controller" from Willima's Brewing in CA. It's \$49 plus shipping, but the only one which will go from 20-80 deg. F. I have two and they work well.

Kieran

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Date: Wed, 15 Jul 92 11:11:44 PDT  
From: sami@scic.intel.com (Sam Israelit)  
Subject: Making Mead...

This weekend I was in Seattle and found some knockout honey made from Fireweed. Anyone out there know a really amazing mead recipe that would allow me to take advantage of my find?

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: Wed, 15 Jul 92 11:59:24 -0700  
From: eurquhar@sfu.ca  
Subject: "Canada Dry" ginger ale

There has been several postings on ginger beer and ginger ales lately. I recently came across a method for preparing the flavouring mixture similar to Canada Dry in a food flavourings text I got several years ago (Food Flavorings: Composition, Manufacture and Use (2nd Ed.) by Joseph Merory (AVI Publishers)). This recipe is not immediately useful as it is compounded of essential oils but should point any inquisitive brewmeister in the right direction.

Grams of essential oil to prepare Ginger Ale Pale Dry

0.5 oil of rose  
0.5 phenylethyl alcohol( a pronounced rosey scent)  
9.5 methyl nonyl acetylaldehyde 50%  
22.0 oleoresin of ginger (responsible for the bite of ginger)  
22.5 oil of ginger (volatile fragrance with no sharpness)  
27.0 oil of bergamotte orange (the orangey scent and flavour present in Earl Grey Tea)  
246.0 oil of orange, Valencia  
300.0 oil of lemon  
372.0 oil of lime

The oils are then dissolved in 95% food grade ethyl alcohol and water with the insoluble fraction which separates being discarded. The 2nd and 3rd ingredients are used to reinforce the rose flavour & reduce the high cost of rose oil. The gingery flavour with little bite which characterizes Canada Dry is due to the large amount of ginger oil present. Due to the great interest in aromatherapy these days oil of bergamotte has become available and is probably available at your local "new age" or natural foods store.

A second formula for a less complex ginger ale contained oleoresin of ginger reinforced with capsicum essence ( derived from hot chili peppers), oils of orange, lime and minor amounts of mace and coriander "with a few drops of oil of rose being optional if a more distinctive character was desired".

He also stated that the active principle responsible for the sharp bite of ginger is only sparingly soluble in water but very highly soluble in ethyl alcohol. The extraction of the compound can be increased without using alcohol if the ground fresh ginger is repeatedly extracted with fresh boiling water. Commercially, this is accomplished with an alcohol/water mixture over several days.

I hope this will be of help or at least interesting. I will post a method for "real" root beer when I find one but am very busy for the near future.

Have fun and happy brewing.

Eric Urquhart ( eurquhar@sfu.ca)

Centre for Pest Management

Dept. of Biological Sciences  
Simon Fraser University  
Burnaby , B.C. Canada

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Date: Wed, 15 Jul 1992 14:02:39 -0500 (CDT)  
From: ISENHOUR@LAMBIC.FNAL.GOV (John L. Isenhour)  
Subject: food grade silicon caulk

I have some food grade silicon caulking at home that I use for sealing  
brewing  
apparati, the tube explicitly states its ok for surfaces that contact  
food. I  
don't have the Dow stock id on me, but asking for 'food grade' should do  
it if  
the vendor stocks it.

The Hopdevil

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Date: Wed, 15 Jul 92 15:17:30 -0400  
From: aew@spitfire.unh.edu  
Subject: Sam Adams Cream Stout & Tours

Michael L. Hall Writes:

> and possibly a Cream Stout (they had just made a  
>small batch when I was there). Alas, they had no samples of their other  
>brews for sale (believe me, I searched).

I ALWAYS make a trip to Doyle's Pub (about two blocks from the brewery, get walking directions while you're there) when I take the tour. They have excellent food and ALL of the Sam Adams products available (Where do you think those batches of experimental cream stout go?) I've been able to get the Cream stout there every time I've been and they usually have the Cranberry beer on tap at least 2 months after it sells out in the stores. I don't know why they don't go ahead and release the Cream stout - I like it better than Watney's Cream. The tour guide also usually mentions that the Sunsett Grill has a complete set of Sam Products on tap as well.

I have found that the tour guides tend to vary greatly in their expertise. I've been 3 times and twice had a similar experience as Michael. Once I was treated to a truly knowledgeable guide - answered every question I could ask. Tour all you want - they'll give more. It's the most beer you can get for a buck!

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Allan Wright Jr.	Pole-Vaulters Get a Natural High!	GO Celts!
University of New Hampshire +-----		
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Research Computing Center	You keep using that word. I do not think it	means
Internet: AEW@UNH.EDU	what you think it means.	-The Princess Bride

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Date: Wed, 15 Jul 92 12:22:49 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Some AHA News

In reference to a couple of AHA-related questions in a recent Digest (who knows when this will actually get posted, thanks to maltmill mania - --and a rooty toot to you, Jack):

Next year's AHA Conference will, indeed, be held in beautiful downtown Portland, Oregon. There was a delay in confirmation as the Park Bureau was jerking the Brewers Festival around about dates when they could use the park area alongside the Willamette. The 1993 Festival will be held July 30, 31 and August 1. The conference will be held during the week leading up to the Festival. Be prepared for a LOT of beer, folks.

Good beer, too, I might add; after all this is Portland. :-)

The AHA does not have a generic e-mail address, although the two CompuServe accounts given here are reachable. We have been encouraging the AHA to add a few accounts and it would be nice if they got a net connection. They are actively involved with the CompuServe Beer Forum, and have a special section in the file library there. Sysop Robin Garr also subscribes to the Digest and would love to give you information about accessing any of that information, I'm sure. Wouldn't you, Robin?

- --Jeff Frane

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Date: Wed, 15 Jul 92 12:49:06 PDT  
From: davep@cirrus.com (David Pike)  
Subject: Hunter Airstat

I too thought that the low end temperature of 40 degrees for the Hunter Airstat was a drag, since low temperature lagging should be near 32 degrees....  
.

But, consider why the Airstat is used. Most refrigerators are too cold for fermentation temps., thus the need for a controller, but at low temps, the cold/colder adjustment should be enough to control the fridge, its just that you have to go through the hassle of calibration..

Dave

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Date: 15 Jul 1992 15:05:30 -0600 (MDT)  
From: JKL <JLAWRENCE@UH01.Colorado.EDU>  
Subject: RI/CT/Dallas brewpubs

I'll be vacationing in southern RI next month. Are there any good (or even mediocre) brewpubs in the southern RI/NE Connecticut area (around Charlestown)?

Also, I'm going to a conference in Dallas in October. Did I read here that brewpubs are ILLEGAL in Texas, or was that some other sadly backwards state? If there are any in Dallas, I'd appreciate comments.

- Jane

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Date: Wed, 15 Jul 92 15:44:31 PDT  
From: mark@crash.cts.com (Mark Simpson)  
Subject: San Diego Hombrew Club

Howdy Braumeisters,  
I just wanted to let the San Diego readers know that there is a dandy homebrewers club in San Diego called QUAFF. The Quality Ale and Fermentation Fraternity conducts monthly meetings on the third Wednesday of every month at the Pacific Beach Brewhouse in Pacific Beach at 7pm (tonight). If you would like a complementary newsletter or would like to stop in to check us out, call me at (619) 578-2627 or email me at mark@crash.cts.com.

Hope to see you there!!!  
Mark Simpson

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Date: Wed, 15 Jul 92 19:56:21 PDT  
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>  
Subject: Re: Acidified Sparge H2O

John Freeborg asks:

> How many all-grain people adjust their sparge water pH? I've been  
reading  
> about putting lactic acid in the sparge water to achieve the proper pH  
which  
> helps improve extraction numbers.  
>  
> Should I worry about this? Do other people? Have you noticed a  
dramatic  
> difference once you started doing this?

Before going any further I should warn you that I'm not an avid pH  
watcher.  
Now that the disclaimer is handled...  
I know from obtaining the official propaganda pamphlet from my local  
water  
co. that my tap water is at a pH of 9.0. On my first two all-grain  
batches  
my extraction rates were anything but good. I then began adding 1/4 to 1/  
2  
teaspoon of citric acid to my 5 gallons of sparge water. Since then, my  
extraction rates have improved. Whether this is caused by the lowered pH  
of the sparge water, or an improvement in my handling of the sparges  
overall  
(probably a combination) I'm not sure. In fact, as I previously mentioned,  
I  
don't even check the pH of anything, so I don't know just how much effect  
the citric acid has. So when I stop and think about it, this post is not  
all  
that helpfull is it? And its probably too late even to win the MALTMILL.  
Oh well, let's just say that a little acidification of the sparge water  
most  
definitely appears to help, so its not a bad idea. How about one of you  
chemistry kind of guys giving us a little more info on the details - but  
please phrase it in a language even us programmers understand >:-)

Mark

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Date: Wed, 15 Jul 92 11:25:04 -0700  
From: lgold@Cadence.COM (Lynn Gold)  
Subject: Beer yeast and dogs

I changed the subject to "beer yeast" because "brewer's yeast" is a VERY different product from the yeast we brew with.

I discovered the benefits to letting my dog (a 10lb Bichon Frise) tipple a little when I was bottling one of my brews.

I was doing this on my porch, spilling (as we often do) some of the wort as I was siphoning it into the bottles. Fuzzball came by and started licking up the spillage.

Before this, Fuzzball was VERY tasty to fleas. After this, her flea problem magically disappeared. Since this was the only change to her diet, I knew I'd come on to something. Now whenever I open a bottle, I let Fuzzball have the sediment. She enjoys it, and as long as I drink enough :-), she doesn't have fleas.

- --Lynn

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Date: Wed, 15 Jul 92 23:41:04 -0500  
From: bronson@ecn.purdue.edu (Edward C. Bronson)  
Subject: The MALTMILL Winner and Digest Contents

Congratulations Sheridan!

According to my analysis, Sheridan J. Adams (sja@snoid.cray.com) wins the MALTMILL by submitting a cynical discussion about sassafras and laboratory rats on July 9, 1992 at 10:33 AM.

I am certain that many, many Digesters were counting along with me. When counting, it is important to note that the Contents listed at the top of each Digest does not always tell an accurate story. The Contents

is only a list of all Subject lines that appear anywhere within any submission. If a submission does not include a Subject line, it is not

listed in the Contents. If a submission contains multiple Subject lines,

the submission is listed multiple times in the Contents. Both of these

inaccuracies occurred within the Digests leading up to Number 100.

Here's the counts that I got:

#918:	15 submissions,	15
#919:	23 submissions,	38
#920:	27 submissions,	65
#921:	25 submissions,	90
#922:	42 submissions	

Sheridan's winning entry was the 10th submission in Digest #922.

I mention all of this for two reasons:

- 1) A submission in #923 mentions counts that are wrong.
- 2) Most importantly, to keep the Digest Contents accurate and useful, each submission should contain one and only one line starting with the word "Subject". This line should be chosen by the author to accurately inform digesters of the submissions's contents.

Ed

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Date: Wed, 15 Jul 92 23:02:58 CDT  
From: hopduvel!john@linac.fnal.gov (John Isenhour)  
Subject: food grade sealant

The caulk tube type sealant I use on brewing equipment is -  
Dow Corning(r) 734 RTV self leveling Adhesive/Sealant,  
"may be used in contact with food and in electrical/electronic  
applications", a data sheet is available for FDA/NSF/UL status.  
"Adheres to glass, cork, phenolic, cured silicone rubber, polyester,  
epoxy and many metals and plastics." Temperature range -85d F. to  
450d F.

This stuff is less viscous than normal caulk (thats where the "self  
leveling" comes in), but its the only stuff I have run across thats  
food grade.

Maybe I could hook a giant syringe needle on the end of the tube and  
do beer belly implants:-)

- - -

John, The Hop Devil  
renaissance scientist and AHA/HWBTA certified Beer Judge

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Date: Thu, 16 Jul 92 12:27 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: Re: mashing oats (HBD 924)

Mike McNally writes:  
> Oats have no diastatic capacity.....

Not true! Steel-cut, rolled or flaked oats have no amylase because they haven't been malted, ie. the grain hasn't been germinated and allowed to produce the enzymes - also the heat generated during rolling would destroy the enzyme anyway. Oats are quite competent at producing amylase when germinated - otherwise the seeds would be incapable of mobilising the stored starch reserves in the endosperm. Granted, the amount of amylase produced may be less in barley, but I think I'm right in saying that some (wonderful) German oat beers are made from a high proportion of malted oat, with maybe some barley.

My partner has been working on alpha amylase gene expression in cultivated oat (*Avena sativa* cv. Rhiannon) for the past seven years, so she should know! As in all cereals, the enzyme is produced by the aleurone cells (a thin layer of living tissue just inside the seed coat, surrounding the endosperm) in response to a hormone (gibberellin) which is produced by the embryo on hydration. The gibberellin is probably perceived by a receptor in the aleurone cell membrane, which conveys the signal (via an unknown pathway, the subject of her research) to factors in the nucleus which activate transcription of the alpha-amylase genes (and proteases etc). The mRNA is then translated in the cytoplasm and the enzyme transported out of the cell, where it diffuses into the endosperm and hydrolyses the starch.

Andy

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Date: Thu, 16 Jul 1992 07:56:33 EDT  
From: "Dennis R. Sherman" <sherman@trln.lib.unc.edu>  
Subject: book review - Norwegian brewing

A brief book review:

Odd Nordland. Brewing and Beer Traditions in Norway.  
Oslo-Bergen-Tromso: Universitetsforlaget, 1969.

This book is a fascinating account of the social anthropology of homebrewing in Norway, with some reference to neighboring countries. The data come primarily from several surveys dating from 1925 to 1957. These surveys amassed a huge collection of folk wisdom and practice in home brewing, and are supplemented by a large number of interviews by the author with elderly men and women who brewed at home and/or remember their parents and grandparents brewing at home. I think it fair to say the book gives a very good overview of the state of homebrewing in Norway in the late 19th and early 20th centuries. Many of the practices of the Norwegian homebrewers are documentable to much earlier in history, and Nordland does spend some time dealing with historical changes in brewing, particularly the change from ale made with gruit to ale made with hops.

The brewing practices examined are, for the most part, clearly those of people brewing not as a hobby, but to provide themselves with a staple beverage. Nordland goes into some depth about the various special brews that might be made specifically for weddings or funerals or holidays, although anyone looking for recipes must be prepared to formulate their own after careful reading.

I recommend this book as interesting reading for anyone interested in the history of brewing, or in the interactions of people in a society for whom home brewed beverages were a normal way of life, rather than a hobby.

\*-----\*  
\* Dennis R. Sherman Triangle Research Libraries Network \*  
\* dennis\_sherman@unc.edu Univ. of North Carolina - Chapel Hill \*  
\*-----\*

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Date: Tue, 14 Jul 92 17:30:55 CDT  
From: whg@tellabs.com  
Subject: Dave Miller's new book...

jcb@homxb.att.com commented that this book is not a replacement for Dave Line's book. I whole haeartedly agree. I had a chance to read through it at a book store the other day. It seems to lift a few paragraphs from here and there in TCHoHB and give recipes for all-extract, extract+specialty, partial mash and full mash for 8-12 beer style. It does not give a recipe for any beer brand in particular. It seemed to be a good book and I almost bought it anyway, but not as useful as an updated Line book would have been, at least to me.

Walter Gude     ||     whg@tellabs.com

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Date: Thu, 16 Jul 92 07:46:07 EDT  
From: wslack.UUCP!wrs@mv.MV.COM (Bill Slack)  
Subject: Brew a Belgian Ale This Summer

Looking for a cool and refreshing brew for the summer? Tired of the same old flavor profiles? Have you ever had a Hoegarden Gran Cru or similar Belgian Ale? Try your hand at the Belgian wit (white) style of ale; a pale, light bodied well spiced beer made from wheat (and other grains) as well as the traditional barley. The following recipe calls for a two step mash, barley, rye and wheat malts, honey, and some interesting hops and spices.

Rye Wit

The name is courtesy of Dan Hall. This is a variant of Chuck Cox's Nit Wit and my Corey Ander's RN Screw (see below).

Mash:

3 lb. 6 row  
1 1/2 lb. rye malt  
1 1/2 lb. wheat malt

Protein rest 120+F for 30 min.  
Mash 150+F for 90 min.

Boil:

60 min.

The mash liquor  
~3 lb. honey | Use enough honey and dried malt extract  
~2 lb. light DME | to raise OG to 1.050  
1 oz. Hallertau

15 min.

1/2 oz. whole cardamom  
1/2 oz. coriander seed  
1/2 oz. Hallertau

5 min.

1/2 oz. cardamom  
1/2 oz. coriander  
1/2 oz. orange peel

2 min.

1/2 oz. Hallertau

OG about 1.050. Pitch a Belgian ale yeast, such as the one newly offered by Wyeast, or culture some yeast from a fresh bottle of Chimay. Expect an FG of 1.008 or so. Prime and condition as usual.

Note: Crack the cardamom shell and lightly crush the coriander seed. Strain them out before moving wort to the fermenter. The cardamom is not a traditional spice for this beer, so leave it out if you prefer.

Don't want the fuss of mashing? For an extract version, try:

Corey Ander's RN Screw

A version of the gran cru extract recipe in Charlie Papazian's new book.

5 # light DME  
2.75 # clover honey  
1 oz. Hallertauer  
Boil 45 minutes and add:  
1/2 oz. or so of freshly ground coriander  
1/3-1/2 oz. Hallertauer  
Boil 10 minutes and add:  
Another 1/2 oz. or so of coriander  
1/2 oz. or so of ground dried orange peel (zest)  
Boil 3 minutes and add:  
1/2 oz. Hallertauer  
Boil 2 minutes.

Rehydrated Red Star ale yeast (all those ester work well here), or a Belgian yeast as above.  
Ferment and prime as usual.

Expect an OG of 1.047 and an FG of 1.010.

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wrs@gozer.mv.com (Bill Slack)

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Date: Thu, 16 Jul 92 09:47:40 EDT  
From: tigde@kc.camb.inmet.com (Michael Tighe)  
Subject: Re: Homebrew Digest #923 (July 15, 1992)

> From: Mark N. Davis <mndavis@pbhya.PacBell.COM>  
> But seriously, as far as I know, there is no one month recipe for mead  
if  
> you plan on using honey (is there any other way?), but if anyone else  
knows  
> of one I'd be very interested to here it.

My standard recipe for mead takes one month to six weeks. It can be  
adjusted  
to take six months for those who choose to wait.

To 5-gallons of cold water, add 12 pounds of honey. Heat till boiling,  
remembering to skim off the "skum" while it heats. Once it is boiling,  
add about a table-spoon of gresh ginger, sliced thin, and add the peel  
of a lemon (or orange). Boil for about 15-20 minutes. Let cool slowly,  
preferably in your primary fermentation vat. When cool add yeast.  
I prefer mead yeast, but champagne yeast or a general purpose wine yeast  
such as a monrchet yeast works fine. It won't start fermenting for at  
least a day or three. Once it gets started, it goes slowly. At the  
three  
week (or one month) point, bottle, even though its still fermenting.  
Keep the bottles for a week (or three), then refrigerate them (otherwise  
you get glass grenades). To quote Sir Kenelhme Digbie (who's recipe this  
is) "It will be very quick and sweet" (meaning bubbly/frothy and like a  
sweeter beer).

Finess points: the quality and flavor of the honey are important, the  
skimming process can't be overdone, and you can vary the spices to your  
heart's content! Always refrigerate the bottles for 24 hours before  
drinking to get the yeast to settle out (of course). The six-month  
version is to leave the primary fermentation till it mostly completes  
(usually 2-3 months) then bottle and wait another three-four months -  
you usually get a champagne-style drink, dry and bubbly.

Good luck.

Michael Tighe, Intermetrics, Inc., Cambridge, MA 02138 (USA)  
email: tigde@inmet.camb.inmet.com phone: 617-661-1840

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Date: Thu, 16 Jul 92 8:18:52 PDT  
From: winter@cirrus.com (Keith Winter)  
Subject:

In HBD #924, Drew Scott writes:

>Does anyone have any experience with adding coffee to stouts?  
>How much should be added so that there isn't an overpowering  
>coffee flavor (assuming a 5 gallon batch) - just an ounce or two?  
>And is it best to leave the beans whole?

I made a coffee stout a couple of years ago and it came out fine. I added 1/4 lb of whole beans to the primary and left them in until I transferred to secondary (3-4 days). I used a robust bean (french roast, I think. Sorry, I don't have the brew sheet here). The flavor of the coffee was wonderful against the roasted flavor of the brew. The oil on the beans did not affect head retention at all. Oddly, under the flavor of coffee and stout, there was a definite chocolate flavor. Mmmmm... maybe I should make it again!

RDWHAHB,

Keith Winter

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Date: Thu, 16 Jul 92 9:46:40 MDT  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Re: Wyeast Bavarian & raspberry beer

Regarding Wyeast Bavarian Wheat, Brian Bliss asks:

> What temperature did you ferment at? I have heard that keeping the  
> temp @ 70-75 F favours the S. Delbruckii more than lower temps, which  
> favour S. Cerevisiae (Ale yeast, however you spell it).

I usually ferment in the basement, about 67F. Maybe next time I'll try moving the fermenter to a warmer place. I'll also check the Wyeast "guide" to see what it says about optimum temp for the yeast.

gelly@persoft.com (Mitch Gelly) asks about raspberry beer. My brewing partner recently made a \*wonderful\* raspberry beer: light, sparkly, pink (head too), and an incredible fresh raspberry aroma. He used 1 lb per gallon of half fresh and half frozen berries, rinsed in a light sulfite solution, pureed, and added right to the primary. No steeping or anything.

I made a blueberry brown ale recently following the same procedure (I posted the recipe a couple of days ago, but I don't know what digest it will show up in-- see the subject "Re: Blueberry Beer"). Most of the blueberry aroma seemed to vanish after a couple of days in the primary, so I may try putting them into the secondary next time.

Neither batch showed any signs of infection, so the sulfite rinse seemed to be sufficient to eliminate any unwanted microbeasts. Your mileage may vary, as usual.

For the raspberry beer, try a light wheat beer, about 50% wheat and OG between 1.040 and 1.045, and use a "neutral" yeast. It really lets the berries show off, and the fruitiness of the wheat is complementary. Much of the sweetness will ferment out, especially in the primary, but we like tart beers (a side effect of having tasted lambics in Belgium :-).

- - -

Jeff Benjamin benji@hpfclub.fc.hp.com  
Hewlett Packard Co. Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: Thu, 16 Jul 92 09:53:12 -0600  
From: ma848295@longs.lance.colostate.edu  
Subject: Colorado Brewer's Festival/dog yeast

In response to Rick Meyers' review: Sounded more negative than my experience. This year's festival drew an estimated 20,000 brew fans and wanna be's: almost twice the crowd of last year. The organizer's definitely got the system down this year. Rick also mentioned his dissatisfaction with the beer selection. This point and his earlier statement about lines being reduced from 20-30 min last year to 5 min this year are directly related. Imagine, if you will, 10,000 people approaching one of 20 brew stands, all having a choice of three or more brews. "I'll have your porter. Or wait...how bitter is your pale ale? Is your stout sweet or dry? Can I have a sip first?....." What happens is you get a beer and go to the end of the next line and sip while you wait. This year each brewer offered only one of their brews. The result: one line per beer. Enough said.

My impression of the festival was that 22 beer selections and 20,000 people with three live bands can only lead to a GREAT time. Perhaps as the festival grows in popularity, the planners will have the facilities to again allow each brewer to offer a selection of brews. If you have a chance to go next year, do it.

Regarding wether or not trub needs to be treated before given to fido. I have been giving the warm, spent grain, as well as the yeast trub at the bottom of my fermenter to my dogs since I started brewing. They love it!! (Major roughage!)  
Mark Abshire  
ma848295@longs.lance.colostate.edu

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Date: 16 Jul 92 12:14:16 EDT  
From: CHUCKM@csg3.Prime.COM  
Subject: Colorado Brewer's Festival/dog yeast  
Greetings fellow homebrewers...

Does anyone have some practical advice for drying homegrown hops. I have Beach's book and he has rigged up a contraption with an old hair dryer. I don't have an old hair dryer and am looking for other low-cost alternatives.

BTW, I planted Centennial and Mt. Hood roots this April (Massachusetts) and now have two 16 ft strong vines. The Centennial is covered with cones while the Mt. Hood is just starting to sprout burrs.

Please reply in HBD or to [chuckm@csg3.prime.com](mailto:chuckm@csg3.prime.com)

Thanks in advance.....

chuckm

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End of HOMEBREW Digest #927, 07/19/92  
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Date: Thu, 16 Jul 92 10:33:45 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: belgian malts

De Wolf-Cosyns Maltings is one of Belgium's oldest and largest floor malting plants. They supply many of Belgium's lambic brewers along with more conventional breweries in Northern Europe. Only the finest European barley and wheat are used. The barley (all two-row) and wheat berries are larger than domestic malts. The dark grains are flavorful and not in the least harsh or astringent.

Here is a listing of the available malts along with color ratings:

Base Malts

pale ale	3.5	-	4.5L
pilsen	1.5	-	2
wheat	1.4	-	1.8

Color Malts

Munich	7	-	8
Aromatic23		-	28

Caramel Malts

Caramel-Pils	5	-	10
Caravienne	15	-	30
CaraMunich	70	-	80
Special B	150	-	250

Roasted Malts

Biscuit	23	-	33
Chocolate	450	-	550
Black Malt	700	-	800
Roasted Barley	700	-	800

Here are some comments on the malts. Note that Pierre Rajotte's Belgian Ale book mentions some of these. The color ratings given above differ a bit from those in Rajotte's book, but the ones listed above are from the supplier.

The pilsner malt rivals the finest pilsner malt available. It should be used instead of U.S 2-row or 6-row for such styles as Trippels, wit beers, and various Specials. Note that George Fix's Vienna book also argued that Pilsner malt should be the base malt for the Vienna-Marzen-Fest style. You might also use it in your best Pilsner.

The Munich and Aromatic malts provide malt aroma, body, and color. The Aromatic is slightly darker than a dark Munich, and its name says it all so far as aroma and taste are concerned.

The CaraPils (not to be confused with American Cara-Pils!), CaraVienne, and CaraMunich are basically very fine crystal malts comparable to 10L, 30L, and 80L crystal malts you might use. The Special B is a highly colored caramel malt that, in Rajotte's words, "...Gives a rich caramel-malt taste. It is used in Scotch ales and stouts brewed under license in Belgium. Darker Specials and Abbey beers at times use this type of caramel malt. Its effect is noticeable in beers, giving lots of additional body and coloring. Beers using Special B have more well-rounded malt character than beers colored with only candi sugar." Again, George Fix in his Vienna book argues for using the finest crystal malts to

avoid astringency in the beer, especially for that style.

At homebrew club meetings, those of us in the Chicago Beer Society have been able to sample these malts, as the local Siebel Institute's retail branch had them. NOTE, however, that Siebel Institute is not a supplier of these malts. Moreover, the Siebel Institute exists to serve commercial brewing and not the homebrewing community. I know of a number of suppliers of the grains. Standard disclaimer here: I have no commercial interest, but figured that those whose appetites are whetted would want to know where to get the grains! I don't know prices, so call the establishment.

- Tim Norris, Chicago, IL 312-545-4004--Tim runs a basement homebrew shop. He suggests that homebrew clubs get a collective order together, but is willing to ship small orders.

- North Brewery Supplies, Franklin, WI 414-761-1018--Brian North runs a basement homebrew shop located between Milwaukee and Kenosha. For those of you thinking of getting into kegging, Brian has all sorts of stuff, and can service and refurbish equipment. Call from 6-9 pm his time.

- Alternative Beverage, Streamwood, IL--Don't have their phone number, but their ad is in Zymurgy. Owner Dave Itel (Ittel?) runs a very complete homebrew and gardening shop. As of this writing, they either have the grains or will be getting them shortly.

- Great Fermentations of Santa Rosa: I don't have their catalog with me, but I recall seeing some of the Belgian malts mentioned.

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Date: Thu, 16 Jul 92 12:18:09 EDT  
From: localhost!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Re: Yellowing Hops

Hops are subject to "wilt", a disease that spreads from the ground up. I ordered and planted Cascades from Freshops in Oregon, and they recommended training the hops straight up for at least 6' before going horizontal, and then (when the vines are leafy enough) removing all the leaves between 6' and ground. This will prevent the wilt from spreading upward. For the first year, though, the plants are not really energetic enough to grow that fast or large quickly enough, so I've been plucking the leaves as they show symptoms. Next year, the plants will have a more extensive root system, and will grow quickly enough to "escape" the wilt.

Oh, they also recommended, after the first year, to prune the first growth off, in favor of "more hardy" second growth.

Dave Van Iderstine

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== Dave Van Iderstine  Senior Software Engineer ==  
==   Xerox Imaging Systems, Inc.==  
== UUCP: uunet!pharlap!orgasm!davevi  davevi@pharlap.com :INTERNET ==  
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-==  
== "If you're not part of the solution, you're part of the precipitate."  
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Date: Thu, 16 Jul 92 13:28:58 -0400  
From: sxs32@po.CWRU.Edu (Subbakrishna Shankar)  
Subject: Hop vine pruning and lagering refrigerator

Congratulations, Jack. You certainly stirred up interest in HBD during the summer doldrums.

A few weeks ago I was complaining here that my hop rhizomes weren't growing, so naturally they are now growing all too well. I have assiduously pruned back new shoots after letting 2 or 3 climb on twine, and now there are 3-5 ft vines from each rhizome. At the junction of each leaf pair with vine, however, there are new shoots orthogonal to the leaves. Since these shoots develop leaves, etc., and appeared to be new vines I have been nipping them in the bud, so to speak. It just dawned on me that these might be the beginnings of flower cones, so I'm "shooting" myself in the foot. In pictures that I've seen of flowering hops, though, I've never seen leaves on the "burrs" that go from the vine to flowers. Any thoughts from experienced hop growers? Anyone with a climate similar to Cleveland getting flowers already?

I have been contemplating getting a cheap fridge and a Hunter Airstat for both lagering and an eventual keggng setup. I recently saw someone suggest a chest type freezer instead of an upright fridge. I am concerned, however, that getting 5 gal of beer in and out or an chest type unit will be difficult, and that the height of the chest will not be sufficient. Any experience?

Thanks in advance.

- - -

Subba Shankar  
E-mail: sxs32@po.cwru.edu (Internet) U.S. Snail: Dept. of  
Neurosciences  
Voice: (216)368-2195 Case Western Reserve U.  
FAX: (216)368-4650 Cleveland, OH 44106

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Date: Thu, 16 Jul 1992 14:16 EDT  
From: LEONH001@mc.duke.edu  
Subject: Boston Area package stores

Hi,

I have a friend who will be visiting the South Shore Boston area soon and asked me to find out if there are any good package stores in that area. He specifically does not want to drive into Boston (yes, he KNOWS what he will be missing!) He is looking for a good selection of beers to bring back home with him.

Thanks! Dave in Durham, NC

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Date: Thu, 16 Jul 92 13:08:03 CDT  
From: Raymond Taylor <NU028463@VM1.NoDak.EDU>  
Subject: Test

Hello,

This is a test to see if I can post items to HBD from my location.

This is also my shot at the MALTMILL!

I enjoy reading the digest.

"Liberty" TAYLOR

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Date: Wed, 15 Jul 1992 20:00:00 -0400  
From: Glenn Anderson <glenn.anderson@canrem.com>  
Subject: wort chillers

I've recently manufactured a counterflow wort chiller out of garden hose and copper tube. It works great, with one exception. After it has sat between batches it seems to develop a sort of light blue flakey substance inside the copper tubing, requiring quite a bit of flushing before all is removed. Does anyone have any idea what this is or if it is harmful to me or the beer. It would seem to me that there must still be microscopic quantities of the material entering the wort and ultimately my belly.

- - -

Canada Remote Systems - Toronto, Ontario/Detroit, MI  
World's Largest PCBOARD System - 416-629-7000/629-7044

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Date:16 Jul 92 16:49:36 EDT  
From: "Robert Haddad" <RHADDAD@bss1.umd.edu>  
Subject: **Brewpubs in Colorado-New Mexico**

I am getting ready for a camping trip through, MI, IL, NE, CO and NM.  
I'd very much appreciate information on local brepubs/microbreweries.

While this is the first time I post such a request, I've seen  
many similar requests over the months by fellow travelers. Perhaps we  
should start putting together an updated list of these  
establishments.

Any suggestions?

Robert Haddad

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Date: Thu, 16 Jul 92 16:49:17 -0500  
From: devenzia@euler.jsc.nasa.gov (John Devenezia)  
Subject: Soda keg reference?

I have just come into possession of 5 old coca-cola kegs (3 bucks a pop from the scrap metal yard). I know much has been written in the digests about the use of these kegs but alas I just skimmed them (not having a keg of my own). I was hoping someone might have a reference or compendium of advice on the refit and use of the soda keg. I still need to acquire the CO2 system and the dispensing equipment, does anyone know of cheap source for these?

Many thanks

John (one day won't have to cap no more) D.

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Date: Fri, 17 Jul 92 01:14 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Belle Vue Kriek LA

I live in the Washington, D.C. area, where the weather is beastly hot at the moment, and often sickeningly humid. I'm also a passionate Belgian beer fan, but even a dose of air conditioning is not enough to get me in the right frame of mind to tackle one of the beers in the fridge, most of which weigh in at at least 8% alchohol.

Recently a group of Belgian friends blew through town, and brought me a CARE package of beers and chocolate. Among these was a Belle Vue Kriek LA. Kriek means cherry beer, and LA means low alchohol. The beer is 1.5% by volume, ranking it in the Belgian category III, for table beers.

At first look it seemed to me that this was just the kind of beers that would be dreamed up by the boys down the hall in marketing--the next great thing after dry beer! (More filling, less taste!) This doubt was not assuaged by the fact that Belle Vue is owned by that slimy Belgian octopus, Interbrew.

In fact, it was surprising how not bad it was. Rich red cherry color, but not fluorescent. Excellent head. A slightly sweet taste (a Belle Vue trademark). Not terribly complex, but very pleasant. What was lacking was a bit of tartness, which I overcame by the oral application

of some dark chocolate esters (and a very good match it was).

So, the boys in marketing win one. The stuff was pleasant to drink, left no fog on the brain, and--HOLY COW--had taste! What a concept!

This has been the universal problem with all the low-alchohol beers I've ever run into, and has indirectly sharpened my interest in gin (why drink beer when all that's available is Sharps and Coors?).

In fact, I'd even be willing to buy the stuff again, if it didn't come from t/ose Interbrew slime-balls. But the issue is this--why not add some flavor? Why not have low alchohol beer, when it can be satisfying?

As advocates of responsible drinking, I think this is the sort of thing we could definitely use more of.

On a vaguely related topic, I mentioned to our Belgian visitors my interest

in Pierre Rajotte's new book on Belgian brewing, and the difficulty of getting candy sugar for brewing. Rajotte states that it's available from brewery suppliers in 50 pound bags. I mean, I'm ambitious enough, but that's

a lot of sugar to schlep around. Anyway, our guests said that the stuff is

available almost everywhere--supermarkets, etc.--in both the light and dark varieties. I'm trying to get some via our next courier (end of Aug.

),  
and will post any news on this front.

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Date: Thu, 16 Jul 92 22:02:26 PDT  
From: damrowk@Thomas.COM (Kip Damrow)  
Subject: Re: Homebrew Digest #923 (July 15, 1992)

When in the neighborhood of Appleton Wi., visit the Appleton Brewing Co.  
Home of Adler Brau.  
The Amber won a gold medal at the Great American Beer Fest. Other  
verieties of Adler Brau also  
won medals. Tell John (owner/brewmaster) that Kip sent you. Enjoy...  
Kip Damrow  
Fullerton, California

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Date: Friday, 17 Jul 1992 08:56:10 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Why Wait for the Boil?

>From: tpm%wdl58@wdl1.wdl.loral.com (Tim P McNerney)

>Why do most sources suggest adding the malt extract once the  
>water has started boiling? Is there any advantage to adding it  
>then? I did so last time, but was a bit slow with the stirring  
>and ended up with quite a mess from burnt extract and would much  
>rather add the extract when the water is warm.

OK, here is my understanding--others will correct me where I am  
wrong <g>.

- 1) The warmer the water, the easier it is to dissolve the  
extract.
- 2) The extract will burn if it sits on the bottom of the pot  
while there is high heat being applied.

Therefore, you want to stir the extract into very warm water not  
on the heat. That is why the advice is to get the water boiling  
(it won't get any hotter than that), take it off the heat, stir  
in the extract (previously warmed up), put it back on the heat  
when it is all stirred up (no more sitting on the bottom of the  
pot).

With a flame, just turn off the flame. With an electric heating  
element, you have to lift the pot off the hot element until no  
more extract is on the bottom of the pot.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Fri, 17 Jul 1992 11:16:18 -0400 (EDT)  
From: "Stephen J. Vogelsang" <sv0k+@andrew.cmu.edu>  
Subject: Where to get started?

Hi all,

I am new to this beer brewing stuff, and would like some tips on how to get started. Any info would be helpful. What equipment I need, where to get grains and other ingredients, how to store the beer, etc. If you can direct me to a good publication on the subject that would be great. If you happen to be in the Pittsburgh area and can lead me to sources for ingredients and equipment, that would be most appreciated. I don't know whether it matters, but I would like to brew some stouts and porters (just because I seem to like these type of beer in general).

I know absolutely nothing about the process of brewing beer other than the fact that you have some grains and some yeast, so keep any info on a beginners level.

Thanks,  
Steve

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Date: Fri, 17 Jul 1992 11:10 EDT  
From: KENYON%1235%erevax.BITNET@pucc.Princeton.EDU  
Subject: Pins

Yet another way to remember which keg fitting (2 or 3  
pin) goes with the gas in or liquid out is that the word  
"IN" has 2 letters and the word "OUT" has 3!

-Chuck-

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Date: Fri, 17 Jul 92 8:52:52 PDT  
From: winter@cirrus.com (Keith Winter)  
Subject: Dry hopping

OK, I'm going to take the plunge with this batch and try dry hopping. I'm not sure if I've seen this particular question discussed before:

I'm pretty sure about the quantity of hops I want to use but I'm not sure about how long to leave them in. I usually secondary for about two weeks with most of my brews. Is this long enough/too long if I dry hop in the secondary?

HBD wisdom would be much appreciated.

RDWHAHB,

Keith Winter

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Date: Fri, 17 Jul 92 08:03 PDT  
From: Al Marshall <alm@brewery.intel.com>  
**Subject: Dry hopping**  
To: homebrew@hpfcmi.fc.hp.com  
Subject: Northern CA and Southern OR Breweries and BrewPubs

I'm traveling from Portland OR to San Francisco in early October and would appreciate some information on any breweries and brewpubs that are must-sees along the way. In advance, note that I already plan to stop at:

- \* Deschutes (Bend OR)
- \* Terri Fahrendorf's <insert name of brewpub here> (Eugene OR)
- \* Sierra Nevada (Chico CA)
- \* Anchor (SF CA) (For a repeat visit... the nirvana of craft brewing.)

I've already been to, and will probably pass by:

- \* Pizza Deli and Brewpub (Cave Junction OR)
- \* Rogue Brewery (Ashland, OR)

In particular, what in the bay area is beer-related and really worth visiting besides Anchor?

Thanks in advance...

Al Marshall

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Date: Fri, 17 Jul 92 10:26:13 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Please No More Offers!

Jack et al:

Please, Jack, I'm sure your heart was in the right place, but... the key to a good, interesting Digest is not quantity, but quality. The reason that certain issues of the Digest are interesting is because the people who are contributing are involved in the discussion. This may keep the volume down (which, admit it, makes it easier to read through the Digest in a reasonable period), but it also keeps the discussion lively and current. Right now, I've been waiting for three days for my response to someone to be posted -- and the Digest has been filled with people who are posting comments purely to enter the maltmill lottery.

I can't see what good this is doing, particularly if these people -- who have previously been silent here -- go back to reading and never contributing.

So, Jack, please if you want to give away malt mills, do so, but don't tell anyone that's what you're planning. Let people contribute to the Digest because they have something to say, and allow the normal day-to-day fluctuations in volume to continue. That way people can get back to asking questions and getting responses in a day or two, rather than in a week. And I, for one, can stop reading endless postings of "Did I win?"

- --Jeff

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Date: Fri, 17 Jul 92 12:00:23 PDT  
From: tinsethg@ucs.orst.edu (Glenn Tinseth)  
Subject: All Grain is Expensive (NOT)

I hear this sentiment about all grain brewing often--it's expensive. I will summarize what I spent and let you judge for yourself. I used Dave Miller's book for a reference. Here goes.

Boiling kettle: 33 qt enamelware \$30  
Mash tun: 20 qt enamel ware \$15  
Lauter tun: 2-5 gal plastic buckets \$ 3 each  
plastic spigot \$ 4  
"ensolite" pad (insulation) \$ 5  
Box for mash tun: 4' x 4' x 1/4" plywood \$ 7  
spray-in insulation \$ 4  
Corona mill \$13 (Goodwill)  
Pulleys and motor for corona (I'm lazy) \$10 (ditto)  
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\$91

I save between \$5 and \$15 on each 5 gal batch(I buy grain in bulk). I have made 30 batches with this equipment and couldn't be happier. I use a 60 qt camp cooler for holding my hot sparge water and do a gravity feed with the cooler up high, the lauter tun in the middle and boiler down low. BTW the way, beers made with this equip \*have\* done well in competitions. The only reason I'll change is to get bigger, i.e. 1/2 barrel size.

Cheers,

Glenn Tinseth  
tinsethg@ucs.orst.edu

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Date: Fri, 17 Jul 92 16:05:41 EDT  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Cider and it's yeast

Sorry for the delayed reply...  
In HBD #921 Andy Phillips commented:

>The traditional way of making  
farmhouse (ie. homebrew) cider is simply to crush apples, press out  
the juice and allow it to ferment without any additions, even yeast.  
Fermentation relies on infection by wild yeasts from the air. You  
could try this, but I wouldn't recommend it - there is no guarantee  
that a suitable wild yeast will fall from the heavens, and there will  
be plenty of other bugs waiting their chance to turn your apple juice  
into cider vinegar.

Well this is slightly misleading Andy. The source of the  
wild yeasts is not waiting to drop from the heavens. It is  
already right there on the apples at crushing time. Right  
around the stem on almost all apples is a yellowish, powdery  
substance, referred to by growers as the "bloom". This is  
wild yeasts which collect on the apples, from the air, and  
from insects (i.e. bees) which are responsible for the flowers  
pollination to begin with.

They are not just random yeasts. They live in orchards because  
they ferment fruit sugars well and are able to propagate there.  
I too was skeptical at first, but Paul Correnty (Resident NE  
Cider guru) convinced me to try a ferment with only the yeasts  
present in the pressed cider itself. It is truly wonderful!!  
(and it just got edged out for 3rd place in the AHA National  
by my buddy Bob Gorman.... :-( ).

So while exposing your cider to air is not recommended, it  
is quite possible to make very good cider with the wild yeasts  
that occur naturally on the apples, and thus in the pressed cider.  
One does however have to have a little more patience perhaps,  
as these yeasts are slower to start, and like a long fermentation  
and aging period. Also fortification prior to fermentation is  
recommended as they are very voracious fermenters....

JaH  
Cider Digest Coordinator (cider-request@expo.lcs.mit.edu)

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Date: Fri, 17 Jul 92 12:15:00 CDT

From: whg@tellabs.com

Subject: Phil's Sparge

A few days ago I posted a description of my partial mash techniques and a query about commercially available sparging systems (Phil's being one). After this post I didn't receive the HBD's for a few days. This was the end of last week when Rob explained out the postings swamping his programs. So, I don't know if this post was lost to the world, is still in the queue or got posted and I missed it and any responses due to my lose of the HBD for a few days.

Did anybody see this post? Can anyone comment on Phil's (or the likes) sparging system? I'm thinking it may be wise to start with a pre-made sparge system and then modify and/or replace it as I become more adept.

If my original post comes through after I send this off, my apologies for waste of bandwidth.

Walter Gude     ||     whg@tellabs.com

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Date: Fri, 17 Jul 92 17:09:12 EST  
From: sfw@trionix.com (Scott Weintraub)  
Subject: Re: Homebrew Digest #925 (July 17, 1992)

Assuming I don't win the MALTMILL that appears to be being given away,  
how much  
does one cost?

- --Scott Weintraub  
TRIONIX

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Date: 17 Jul 92 17:05:00 EST

From: "CMD 2NDLT ALBERT W. TAYLOR " <S94TAYLOR@usuhsb.ucc.usuhs.nnmc.navy.mil>

Subject: Cheap SS Brewpots, not merely shameless commercialism...

The question was asked recently about where one could find cheap SS pots. In Zymurgy, Summer 92, I found an ad from The Brewery from Potsdam, NY. They

are selling a 5 gallon Brew Pot (18 Guage), w/ lid for only \$25. This price is only good through 31 July, 1992. You can order by phone at 1 (89

1 (800) 762-2560. They accept MC/Visa/Discover. I don't own any stock or anything, it's just the best price I've ever seen. Give them a call!  
Al Taylor

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Date: Fri, 17 Jul 92 14:58:47 PDT  
From: The Man Who Invented Himself <stewart@sco.COM>  
Subject: Low alcohol beer

>From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>

>[...] out of curiosity (I am a chemical engineer, after all) what  
>is the process that Anheuser, Miller, Coors, etc. use to make Cutter et  
al.?

>Do they use a "genetically altered" yeast, which is able to eat maltose  
and  
>produce CO2 without producing EtOH? (I really have a hard time  
believing  
>this one.) Do they use vacuum distillation?

According to an article I read recently (in the Food section of the  
San Jose Mercury News, but it may have been reprinted from somewhere  
else), there are two methods used commercially. One of them was a  
vacuum distillation process. The other did involve a special strain  
of yeast -- not one that didn't produce alcohol, but one that basically  
didn't ferment very much at all. The article didn't go into much more  
detail -- presumably this would mean that they start with an extremely  
low initial gravity, and perhaps add carbonation? I'm not sure.

- -- Stewart

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Date: Fri, 17 Jul 1992 15:40:33 -0800  
From: mfetzer@ucsd.edu (The Rider)  
Subject: Sake' brewing...?

Well, I've been challenged to brew a decent batch of Sake' and have to admit I know nothing about it. Some time ago someone mentioned that a fungus is responsible for converting the starch in the rice?

Would any and all sake' brewing experts, novices, or wannabe's point me in the right direction?

Mike

- - -

Michael Fetzer  
Internet: mfetzer@ucsd.edu uucp: ...!ucsd!mfetzer  
Bitnet: FETZERM@SDSC  
HEPnet/SPAN: SDSC::FETZERM or 27.1::FETZERM

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Date: Fri, 17 Jul 92 11:27:17 EDT  
From: tighe@kc.camb.inmet.com (Michael Tighe)  
Subject: adding body to mead

>>> How can one add "body" to a quick mead?

>> In my experience, adding more honey ... helps make the flavor more "real".

> Adding more honey won't necessarily work. Honey is very fermentable.  
> That means that you end up with very few unfermentable sugars left  
> when it is done. Doubling the amount of honey used will double the  
> unfermentable sugars but will that really make a difference?

I think that my answer of adding more honey was not targetted at the actual question asked by the original poster. In my experience, adding more honey can help make the mead "better". If one makes a quick-mead, where one bottles before the primary fermentation finishes (my usual practice), one gets significant unfermented sugar left, and this adds significant flavor and "richness" to the mead. As commented above, this does lead to glass grenades if the bottles are not refrigerated relatively quickly. I have heard one tale (on this forum, I think) of a recipe for mead that has you open a bottle a week until the pressure in each succeeding bottle "scares you". Then, hold a party immediately and drink off the entire batch.

In my experience, the choice of honey adds richness to the taste and experience, because of the source of the sugars (nectar). Molasses honey, buckwheat honey, orange blossom honey, "raw wildflower honey", all add unique flavors and texture to the taste of the drink, as does the choice of spices. One friend of mine added a pound of crushed ginger to every gallon of his batch of "quick mead" (two pounds of honey per gallon) and ginger lovers in our group thought it was wonderful! They called it "death by ginger".

Now, if you mean "thickness" when you say "body" (i.e., the way that a liqueur has a very viscous flow), then you really would have to add a lot of honey to exceed the capabilities of the yeast to consume it and make alcohol. I've seen mead like this only once, a long time ago, and I thought it was wonderful! It was over two years in the making, and the amount of it was very limited. Someday I'll have the patience to try that recipe!

May your bottles never burst!

Michael Tighe, Intermetrics, Inc., Cambridge, MA 02138 (USA)  
email: tighe@inmet.camb.inmet.com, phone: 617-661-1840

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Date: Fri, 17 Jul 92 17:38:15 PDT  
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>  
Subject: Stainless Steel Pot solution ?

Steve sez:

> I am looking for a source for a large, stainless brewpot to use for a  
full  
> boil. What size do most people use, 8-10 gallon? I know I could find  
> something at a restaurant supply store but it would probably cost over  
\$100.  
> I think I have read here that some people have used old kegs with the  
top  
> cut off. Is this true? What kind of kegs are they? Anybody have any  
other  
> ideas for brewpots? It doesn't have to be pretty but cheap would be  
nice.

I have heard of an interesting solution. Find an old water heater and  
make sure  
that it is stainless steel lined, which is supposedly fairly common. Then  
you  
simply saw it off at what ever level you prefer, giving you a boiling pot  
up  
to maybe 40 gallon capacity. The beauty of this is that the unit comes  
complete  
with a nice stand and best yet - a built in burner! Just hook this puppy  
up  
to a gas line (refrain from ingesting home brews previous to this part)  
and  
fire it up. One other addition that you might need is to add a drain  
spigot  
if the model that you have doesn't already have one. Overall, this is a  
rather  
inexpensive (assuming you find a junker water heater that will work), and  
not  
overly difficult project to create for yourself.  
Disclaimer: I've never actually seen one of these in use...

Lager daze,  
Mark

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Date: Sat, 18 Jul 92 02:11 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Dishwashers

Several issues back (sorry, I lost my files), reference was made to the similarity between dry dishwasher detergent and B-Brite, the difference being that dishwasher detergent has additional chlorine.

At the moment I use heat to sanitize my bottles (actually, I bake them), and have avoided using the dishwasher for this purpose because the water does not reach the required temperature of 170 F. Given the above information about the detergent, does this mean that using the dishwasher is an effective way to sanitize bottles?

Also: am I being unreasonably touchy if I say that I am sick to death of messages about maltmills? I am assuming this giveaway is responsible for the current glut of submissions (which delayed delivery of HBD on several occasions, thereby bringing me to the brink of suicide. . .)

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Date: Sat, 18 Jul 92 20:21:54 GMT  
From: stx!costello@world.std.com (Michael E. Costello)  
Subject: Re: thought you might be interested

In Regards to your letter <D2150032.izichu@sylsoft.com>:  
| ps count me in for mac world, if i haven't said it already. let me  
| know what you want me to do.  
| =====

KQED is indeed the station...

As for Expo, ideally you could do one day and then either setup or  
teardown.  
If so, we can certainly do a ticket. Unfortunately, our next Expo meeting  
(which I absolutely cannot miss), is Tubestock day.

.....  
Michael E. Costello is Executive Director of the Boston  
Computer Society Macintosh User Group (BCS\*Mac). He can  
be reached at costello@world.std.com or (617) 631-8188.

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Date: Sun, 19 Jul 92 14:28:59 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Beer to culture yeasts from

I would like to brew a pale ale, and am considering culturing yeasts from another beer for it. The obvious source for good, fresh yeast would be Sierra Nevada PA, but the problem is that it is not available for sale in Michigan.\* So I would like to know if there are any other beers available which would be good sources for yeast. Does Bell's from Kalamazoo have yeast in the bottle (it's been too long since i've had some)?

AjD

\* The reason given to me by a local package store operator is that Sierra Nevada has applied to the state's LCB three times and failed each time. He didn't know why.

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Date: Mon, 20 Jul 1992 0:01:31 -0500 (CDT)  
From: RKB6116@SIGMA.TAMU.EDU (Mr. Weather)  
**Subject: wort chiller help**

What is generally excepted as the best length and diameter of copper tubing for a wort chiller? (NON-counterflow type)

Email replies directly to me.

thanks in advance

Ken Blair

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Date: Sun, 19 Jul 92 21:45 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: THE WINNER-not

To: Homebrew Digest  
Fm: Jack Schmidling

It appeared that I did something right for a change. Instead of announcing the winner, I withheld till someone confirmed it and it seems that I fell into the same trap that a number of others had.

I will still refrain from making any announcement till I receive a consensus from a few others. For some reason Rob refuses to count so I need some help. I have Ed Bronson's post but have no way of verifying it as I only saved the indices. Please send email, if you have a pick.

>From: Joe Rolfe <jdr@wang.com>  
>Subject: CLEAR BEER

>1) isinglass.....

You seem to have left out of your experiments, the simplest, cheapest and most reliable clearing agent... gelatine. 1/2 tsp per 5 gal will clear the muckiest beer in a couple of days.

I don't use it very often but I did use it on the Generic Ale I took to Milwaukee so the World's Greatest Beer would at least be clear.

>From: popowich@ssc.wisc.edu  
>Subject: Re: ROOTBEER

>Thanks to Russell for his explanation of the dangers of root beer. I will certainly be careful IF I EVER FIND A RECIPE!!!. I'm so surprised by the silence over getting a recipe. Besides Russell's message I have only received responses along this line:

Can't help you on the rootbeer. I suggest you give up because the process to "clean up" natural root is beyond the home brewers' bag of tricks. Certainly testing it to prove it is "safe" is.

I switched to ginger ale and convinced my self I like it as well. We show how to make it from scratch in our video but it is really quite simple.

Slice up and boil one oz ginger root for 20 min. Whiz in blender and pour through strainer into gallon of boiling water with one cup of sugar. Add one tsp vanilla and 1/8 tsp of dry yeast after cool. Put in 4 plastic liter bottles and refrigerate when hard.

>From: Chuck Coronella <CORONELLRJD@CHE.UTAH.EDU>  
>Subject: Low alcohol beer (oh no, not again!)

>Other than antagonizing everyone, we concluded that JS's method of heating a fermented beer might/might not work.

Just for the record, according to Jean Hunter's gas chromatograph, the sample I sent was 1.36% alcohol. Increasing the holding time or temp could no doubt get the number lower but this seems low enough that it does not trigger my urge to drink till the keg is empty and the flavor is only marginally changed.

>Do they use a "genetically altered" yeast, which is able to eat maltose and produce CO2 without producing EtOH? (I really have a hard time believing this one.)

Don't know that it is genetically altered but they definitely use yeast that produces less alcohol but that is about the extent of my knowledge.

I would think that a simple expedient would be simply to use less sugar/malt in the brew to begin with. Judging by what that rubbish tastes like, they do not need any magic yeast.

>From: HAPANOWICZ@bigvax.alfred.edu  
>Subject: A call for a mead addict!

> I have two cases of still mead that was made a year ago. The mead tastes a lot like port wine. This mead is really not to my taste but I'm sure that someone would enjoy it. Is anyone interested in trading a bottle of their mead for two bottles of mine?

I like port wine a lot.

Would you settle for a bottle of this year's dandelion wine? It tastes a lot like dandelion wine, aka Nail Soup, aka raisin/sugar/lemon wine with dandelions in it.

>From: "B\_HADLEY" <BHADLEY@atlas.nafb.trw.com>  
>Subject: What is maltmill?

>Can some describe a maltmill? Is it a mashing machine?

I suppose I am getting suckered again but I will assume this is a sincere question.

Malted barley must be crushed before it can be properly mashed. There are many ways of doing this including, rolling pins, kitchen blenders, grain grinders and roller mills. Only the latter is designed for the task and does the proper job.

Although the efficiency of sugar extraction improves as the particle size decreases, the major flaw that grinders, cutters and blenders have is that they also pulverize the husk of the grain. The mashing process, depends on the intact husks to provide the needed filter bed when sparging the mashed grain. If the husks are pulverized, there is no filtering and impossibly turbid wort results in addition to the fact that the husks will end up in the boil.

Roller mills, squeeze the grain between sets of rollers and only crush the grain enough to release the malt so that it can be reached by the mashing water. The husk is left intact.

Until very recently, there was no ROLLER mill available to the home brewer.

js

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Date: Sun, 19 Jul 92 23:06:36 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Lager vs Ale malts?

In HBD #924 Brian Bliss writes:

>...

>Oatmeal and steel-cut oats do not contain amylase enzyme, which is  
>necessary to convert the starchy oats into sugars. Lager malt  
>is a good source of amylase, or you can add diastatic malt syrup

>...

It is interesting the notion of a "lager" malt. Now I have no doubt that there is such a grain out there, but I believe that the realities of modern brewing make lager malt archaic. Let me explain.

I have heard, and claimed that most US lager malts are in fact fully modified and can be mashed with a single step infusion. I have also hear that most German brewers are now using single step infusion mashing.

Last weekend, at the Oregon Brewers Festival, I had a long discussion with some maltsters from Great Western Malting (GWM) regarding their Pale Malt. This stuff is a 2-Row blend of fully modified malt. The reason it is fully modified is to MAXIMIZE the enzyme content - needed for the high adjunct ratios in Bud, etc. beers. It is blended to produce a highly consistent product. The big boys simply demand that. This is the same base malt used by many west coast microbrewers. It is also the same malt that many, erroneously, call Klages. yes, there is klages in it, but ther eis also Harrington, Crystal and some other names I now forget. If your malt supplier has Huge Baird malts, their "klages" malt is most likely the GWM pale malt as GWM distributes HB specialties.

The bottom line is that step mashing is probably a quaint practice that is a hangover from big commercial breweries that use lots of rice and corn (where step mashing is still needed). For most practical purposes, using all malt recipes with US and european malts single step infusion mashing is adequate and sufficient and won't produce chill haze. I forgot to ask them about their 6-row stuff, but I believe the same story holds as members of the Brews Brothers of Seattle have reported single step infusion mashing of 6-Row working out just fine.

So, anyone else out there given up step mashing when doing all malt recipes and been satisfied with the results? Anyone else have any evidence to support or debunk my claims, above?

I look forward to hearing from Y'all.

Cheers!

- Larry Barello

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End of HOMEBREW Digest #928, 07/20/92

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Date: Mon, 20 Jul 92 8:47 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: Correction: Re: Mashing oats (HBD 927)

Oops. When I said "the amount of amylase produced [by oats] may be less in barley", I meant "the amount of amylase produced may be less than in barley....."

Sorry for any confusion.

Andy

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Date: Mon, 20 Jul 92 08:40:14 CDT  
From: piatz@fig.cray.com (Steve Piatz)  
Subject: Re: adjusting specific gravity

in HOMEBREW Digest #926

>From: arf@ddsww1.mcs.com (Jack Schmidling)  
>Subject: Malt, Correction, Kegs

> >From: piatz@fig.cray.com (Steve Piatz)  
> >Subject: Adjusting specific gravity

>  
> How often, I have wanted such info, primarily in winemaking. You have,  
> indeed done us a service.

>  
> Just for the record....

>  
> > Dilution By 50%

>  
> Is taken to mean... adding 5 gals to a ten gallon batch or adding 10  
gallons  
> to a 10 gal batch?

50% is adding 5 gallons to a 10 gallon batch (increasing H2O by 50%)

Steve Piatz piatz@cray.com

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Date: Monday, 20 Jul 1992 09:41:13 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Dishwashers and Sanitation

Philip Seitz writes:

>At the moment I use heat to sanitize my bottles (actually, I  
>bake them), and have avoided using the dishwasher for this  
>purpose because the water does not reach the required  
>temperature of 170 F. Given the above information about the  
>detergent, does this mean that using the dishwasher is an  
>effective way to sanitize bottles?

I think the consensus was that while the dishwasher may not  
effectively \*clean\* your bottles, it can do a good job of  
\*sanitizing\* them if it has a "heated dry" type cycle. The steam  
from that cycle should sanitize quite nicely.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Monday, 20 Jul 1992 09:41:38 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Mead Yeast Nutrients

I have since misplaced my copy, but one of Byron Burch's advertisements (in the form of a newspaper, with articles and such), mentioned a special Mead Yeast that they carry.

The gist of the article was that without proper nutrients, it takes a long time for mead to ferment. And that if you used a beer yeast nutrient set, it would give a harsh taste that would take a lot of aging to remove. Therefore, using a special mead yeast would get you that wonderfully-aged mead taste in much less than a year.

Before I embark on such a proposition, has anyone tested this new yeast nutrient formulation and found it significantly better for their meads?

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Mon, 20 Jul 92 10:08:32 EDT  
From: "Rick Ringel - HNS/DCN project" <rringel@hns.com>  
Subject: Trub, Windsor English Ale Yeast

Hello brewers,

I have a data point and a question.

> ALBERT W. TAYLOR writes:

> I just made a batch of beer, and this is the first time I have worried  
(yes,  
> I worried!) about letting the trub settle out.  
> [stuff deleted]  
> Does anyone know a better way than I propose?

I simply pitch as soon as my wort is cool enough, then rack the wort off the trub a few hours later. When the house is cooler, the yeast are slower to get started, so I can leave it overnight. I should add that I only brew ales, so I don't worry about the yeasties hiding in the trub. As long as I rack before the respiration stage is over, I don't worry about the risk of oxidation.

Does anyone have any comments on Windsor English Ale Yeast from Canada? Due to poor planning on my part, I couldn't get liquid yeast for my last batch, and was unable to get Whitbread Ale. :^( Windsor fermented out 7 pounds of malt extract in about 36 hours (at 78 degrees). It only took about 4 hours to finish up the respiration stage. Are the yeasties hyper because of the temp, or is it a characteristic of this strain? What sort of off-flavors are caused by high-temp fermentations?

Thanks in advance.

-Rick Ringel

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Date: Mon, 20 Jul 1992 10:34 EST  
From: MORGAN%KEKULE@Venus.YCC.Yale.Edu  
Subject: Brewpubs, microbreweries, and supplies in New England.

Hi All!

I'm not sure that this really qualifies as an "article" so much as a request for information. My wife and I have just moved to the New Haven, CT area from central Ohio and were wanting some info on brewpubs and/or microbreweries that offer tours that are in the area. I am aware of the Elm City brewery here in New Haven -- are there others that are within a couple of hours? I haven't yet located any brewpubs here, but haven't had the chance to search too hard yet. Also, are there any homebrew suppliers nearby? Thanks in advance for the info -- I've only been brewing for a short time, but have found the digest a good source of info and ideas. If it would be better, you can send your suggestions / information directly to me (to keep from cluttering up the digest) at:

morgan%kekule@venus.YCC.Yale.edu

Thanks again.

Scott Morgan

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Date: Mon, 20 Jul 92 08:18:05 -0700  
From: mcnally@wsl.dec.com  
Subject: blue stuff on wort chiller

Based on my world-class understanding of chemistry, I'd guess that the blue stuff that forms on your copper wort chiller is copper sulfate. If I'm right, then you definitely want to get rid of it; it's toxic. You might try rinsing with a little vinegar and salt in boiling water.

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

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Date: Mon, 20 Jul 92 08:58:25 PDT  
From: Greg.Winters@EBay.Sun.COM (Greg Winters)  
Subject: Re: Bay Area Bottled Beers

Michael T. Daly writes...

>I have had some of the Anchor and SN products, and I plan on looking  
>for additional varieties which they don't ship (I found the SN Mai Bock  
>in Ft. Collins CO. Very nice. Almost convinced me to start lagering.)

.

>I have had mixed impressions of the San Andreas Brewing Co's Richter  
>Scale Ale -- the first year was very good, the last one I had tasted  
>like orange juice....I think I'll skip them. I seem to remember  
>that Devil's Mt. is out of business....too bad, I liked their porter.  
>I'll get some of the Dead Cat Alley (or what ever they call themselves)  
>products, but I still have a half of a suitcase left....suggestions?

> (Russ mentioned Anderson Valley, Winchester, Rogue and Mendocino. Who  
else?)

IMHO - Leave the Dead Cat (Piss) beer alone. They have had a serious  
infection  
problem for a long time. Devil Mountain can't be out of business as I had  
their  
Railroad Ale yesterday at the California Small Brewers Festival in Mt.  
View, Ca.  
and it was very tasty. I would also skip the bottled versions of anything  
from Winchester. Although this is one of the first brew-pubs that got me  
hooked, I find the bottled versions boring and the pubs beers are not  
always  
consistant.

Unfortunately, many of the beers served yesterday left something to be  
desired.  
Many seemed to be quite young and a few were completely off - Monterey  
(as usual) and Boulder Creek Stout come to mind...

The Anderson Porter was delicious and a big hit, Mendocino Blue Heron Ale  
was very disappointing yesterday, although I have had very good bottles  
in  
the past. Anchor was there and thier products were great. They even had  
Old Foghorn (Which used up about a third of my tokens!) Can you fit a keg  
in your case? One from So. Ca. that I had never heard of "Rhino Chasers"  
had a very nice ale. Can't think of any other great beers that are also  
available in bottles represented yesterday, but one other mention is a  
hefeweizen from Gordon Birsch (of which I got the last glass!) which was  
very tasty. I don't believe they sell in bottles though.

Greg

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Date: Mon, 20 Jul 92 12:11:19 EDT  
From: [hurls@bostech.com](mailto:hurls@bostech.com)  
Subject: Kegging Questions

Hi,

This is my first post. I am planning to begin brewing soon, and am interested in using soda kegs for fermentation and conditioning. July 17's issue left me with a question:

[thomasf@deschutes.ico.tek.com](mailto:thomasf@deschutes.ico.tek.com) (Thomas D. Feller) writes

> In two of the kegs I have short (~1 in) copper caps on the  
> bottom of the pick-up tubes, the caps keep me from pulling  
> up alot of yeast from the bottom of the keg.

Can you be more descriptive about these caps. Do they carry screens or do they just elevate the bottom of the pick-up tubes?

Jim Hurley ([hurls@bostech.com](mailto:hurls@bostech.com))

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Date: Mon, 20 Jul 92 10:27:05 MDT  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Re: Lager vs Ale malts?

I posted this to rec.crafts.brewing recently, but since the lager vs ale malt discussion is continuing, I thought I'd repost it here for the benefit of those who don't read r.c.b. I also added few more comments.

Re: highly modified malts

According to a local (Ft. Collins, CO) maltster/seed-lab technician Jim Bruce, there is actually little difference in modification between various malts. He says that all malts these days (US ale, UK ale, continental lager) are all highly modified; the differences are in the kilning technique and in the barley itself.

Jim specializes in continental-style lager malts, which he says differ from ale malts in protein content due to a longer, more gradual increase in kilning temperature. Ale malts have a shorter kilning time with a sharper upwards temperature curve. The end result is that lager malts retain more proteins which are necessary to sustain the yeast over long lagering periods. Therefore, he says, you can use a lager malt to make an ale, but not the other way around. He also stresses that lager malts will benefit from a multi-step mash to extract these proteins, whereas ale malt can be used for a one-step infusion and achieve the same protein extraction.

Larry Barello posts that "The bottom line is that step mashing is probably a quaint practice that is a hangover from big commercial breweries that use lots of rice and corn (where step mashing is still needed)." According to Jim, this isn't the case. A step mash is useful for ensuring a high-protein wort, not for converting adjuncts (though it may be helpful there as well). We all agree, however, that in terms of enzymatic power and sugar extraction, lager and ale malts are comparable.

Jim also maintains that the difference between US and UK pale malts is that UK barley is grown in soils that are less heavily fertilized with artificial fertilizers and therefore have a lower nitrogen content.

BTW, for those of you here in the central/south west region (CO, ID, AZ, NM, UT, MT, WY, TX), there's an article on Jim in last month's Rocky Mountain Brews.

For the record, I typically use a 3-step mash (122F for 30min, 150-155F for about an hour, and 170F for 10 min). It doesn't seem that much more difficult than straight infusion. I've done infusion mashes, but I've never done a direct comparison.

- ----

Jeff Benjamin benji@hpfcla.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."

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Date: Mon, 20 Jul 92 12:33:37 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: Cranberry Ale

Hi everyone,

I was interested in trying one of the Cranberry Ale recipies that I saw in The Cats Meow 2 but have a couple of questions:

- 1) anyone ever try either of them and have some recommendations to give?
- 2) should I use the bags of forzen cranberries that have been in the house freezer door for three years? (I only moved in recently - don't blame me!)

One other thing that has been bugging me - does anyone know of a source for beer barrels other than Beer Wine and Hobby in Woburn, MA? I want to give one of those a shot but don't like the prices (on anything) at the only place that I know has any of these.

Cheers,

- --gk

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Date: Mon, 20 Jul 92 11:42:13 CDT  
From: roddy@visual-ra.swmed.edu (Roddy McColl)  
Subject: Cranberry Ale

JKL <JLAWRENCE@UH01.Colorado.EDU> writes

> Also, I'm going to a conference in Dallas in October. Did I  
> read here that brewpubs are ILLEGAL in Texas, or was that some other  
> sadly backwards state? If there are any in Dallas, I'd appreciate  
> comments.  
>  
> - Jane

'Fraid so, Jane. All thanks to Texas State government and Anheiser-Busch  
(disclaimer: so the story goes). The law says something along the lines  
of  
"alcoholic beverages may not be sold on the same premises as they are  
brewed."  
The result is that all the breweries must have hospitality rooms or  
give the stuff away, etc. but that brewpubs are forbidden.

However, I was talking with some friends about this the other  
day, and one of them said that they knew of a place which made you  
purchase coupons which could be then exchanged for beer. I don't know  
if it would be possible to get round the law that way - maybe the ACLU  
would be prepared to sponsor a test case ?

On the bright side, there are a number of micro breweries in  
Texas whose products can be purchase in draught here in Dallas. So  
it's not all woe. Just make sure you visit the Gingerman, at the  
corner of the Quadrangle (everyone knows where that is).

Roddy McColl.

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Date: Mon, 20 Jul 92 11:02:51 MDT  
From: Rick Myers <rcm@hpctdpe.col.hp.com>  
**Subject: Colorado Brewers Festival**  
Full-Name: Rick Myers

> In response to Rick Meyers' review: Sounded more negative than my  
> experience. This year's festival drew an estimated 20,000 brew fans  
> and wanna be's: almost twice the crowd of last year. The organizer's  
> definitely got the system down this year. Rick also mentioned his  
> dissapointment with the beer selection. This point and his earlier  
> statement about lines being reduced from 20-30 min last year to 5 min  
> this year are directly related. Imagine, if you will, 10,000 people  
> to again allow each brewer to offer a selection of brews. If you have  
> a chance to go next year, do it.

Yes, it was slightly negative, but only due to the beer selection (which is the main reason I went!) Reducing the waiting time is no excuse for serving mainstream-style beer. If they continue to limit selection and only serve the styles they did this year, I WON'T be attending next year.

By all means, if you've never been, try to make it next year!

Rick

- - -  
Rick Myers     rcm@col.hp.com  
Hewlett-Packard  
Network Test Division  
Colorado Springs, CO

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Date: Mon, 20 Jul 92 09:58:55 -0700

From: lg562@koshland.pnl.gov

**Subject: lactobacillus culture**

I have a friend that would like to obtain a culture of Lactobacillus. Could anyone provide me with a starter or point me in a direction where I can get a starter for him? Many thanks!

The Oregon Brewers Festival was wonderful! There were lots of interesting brews, including a Green Chile Ale. Instead of extinguishing the fire from spicy foods, this one flamed them!

Michael Bass  
Molecular Science Research Center, K2-18  
Battelle - Pacific Northwest Laboratory  
Richland, Washington 99352  
lg562@pnl.gov  
n7wlc

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Date: Mon, 20 Jul 92 10:34:20 PDT  
From: Tom Bower <bower@hprnlme1.rose.hp.com>  
Subject: Yeast for a barleywine (recommendations please)?

I've got barleywine on the brain, and am looking forward to making one now for this winter's consumption. It'll be my first attempt, and I have a question: I haven't seen much consensus on what yeast to use...

There seem to be several schools of thought:

- Use a wine yeast (exclusively)
- Use an ale yeast (exclusively)
- Use an ale yeast to start, then add a wine yeast later to finish

At the moment, I'm leaning toward using a hardy ale yeast; the triple-strain Whitbread comes to mind, as (from what I read here on the HBD) it contains one strain which will survive the higher alcohol levels. Also, I imagine the SNPA American Ale yeast may do, since SN uses it for the Bigfoot. I'm trying to look at this barleywine as a strong beer rather than as a wine, and hope-fully de-emphasize the wineyness. All you barleywiners, what say ye??

Is the Whitbread 3-strain ale yeast available in liquid form? (like Wyeast?)

Any recommendations for a first-time BarleyWhiner?

Tom Bower.

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Date: Mon, 20 Jul 92 13:42:22 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: Missing HBD#921

I never received #921. Anybody got a handy copy they can send me?  
Thanks

Cheers,  
Rob  
(bradley@adx.adelphi.edu)

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Date: Mon, 20 Jul 92 10:48:39 PDT  
From: gak@harirud.wrs.com (Richard Stueven)  
Subject: Re: Coffee Stout

In HBD #924, Drew Scott writes:

>Does anyone have any experience with adding coffee to stouts?  
>How much should be added so that there isn't an overpowering  
>coffee flavor (assuming a 5 gallon batch) - just an ounce or two?  
>And is it best to leave the beans whole?

For each of my two Coffee Stouts, I brewed a strong pot (8-10 cups) of either Zimbabwe or Moroccan coffee from Peet's Coffees in Berkeley. The flavor and aroma of good strong coffee was unmistakable, but not overwhelming. I rated the first batch as one of my top three ever. I botched the third batch (didn't boil off nearly enough volume, so the beer turned out Way Too Light) but the flavor was still quite good.

Both of these recipes are based on the one in Cat's Meow 2...sorry, I don't have it here, so I can't give you the exact name or page number.

have fun  
gak  
107/H/3&4

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Date: Mon, 20 Jul 92 09:58:46 CDT  
From: whg@tellabs.com  
Subject: Mailing beer (humor)

Let me start off by saying this is a true story.

A couple of years ago, a buddy of mine (Tim) returned to St. Louis from LA.

While living in California, he and another friend had an uncontrollable urge for Busch beer. Not Bud, not but Bussssch!, which I understand is not

marketed much out of the Midwest. (At the risk of detroying all crediability

on this forum, I can attest to the ingrained desire of all St. Louisians for Busch.) As a gesture of friendship, Tim decided to pack up a case of Busch and send it to his wayward friend in LA. He packed up a case and walking into the post office and plunked it down on the counter. The clerk hefted it onto the scale and noting the weight asked if he wanted the package sent "book" rate. Tim mis-understood and thought she was asking if he wanted it sent "Busch" rate. "You've got a special rate for that?" he asked. So the next time your sending beer through the mail, ask for the "Busch" rate.

Walter Gude     ||     whg@tellabs.com  
h

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Date: 20 Jul 92 14:35:22 EDT (Mon)  
From: GC Woods <gcw@garage.att.com>  
Subject: Old Bay Special Amber Beer Festival

On July 22 & 23 the "Old Bay Restaurant" in New Brunswick, NJ (908-246-3111) will be celebrating the arrival of "Old Bay Special Amber" draft beer from 9:30 PM to closing. The event cost \$3 which includes German food and the first taste of beer is on the house with an invite card. The Old Bay Special Amber will be produced by Stoudt's micro brewery.

Other Old Bay news is that Stoudt's Honey Dopplebock and weizen beer are now in (on tap) and the raspberry weizen and Sierra Nevada Summerfest will be soon.

Geoff Woods | It's not just sluggin' gorms neemer! |  
| ( not just for breakfast anymore |

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Date: Mon, 20 Jul 92 15:11:59 EDT  
From: css@srml.stx.com (Chris Shenton)  
Subject: Re: Wanted: Oatmeal Stout Recipe

To: homebrew@lupulus.ssc.gov  
On Mon, 13 Jul Murray Robinson <robinm@mrd.dsto.gov.au> wrote:

Does anybody out there have a good oatmeal stout recipe? I am a relatively inexperienced home brewer (so the simpler the better) but am willing to tread new ground (ie full mash brews) in anticipation of an oatmeal stout to warm me on those winter days.

Here's an update on a message I sent in over a year ago. The recipe is one of my all time favorites, and my beer guzzling friends thought it was my best ever, also.

I wash shooting for something somewhere between Sam Smiths Oatmeal Stout and Watneys Cream stout -- two of my faves. A totally biased review follows the recipe.

If you don't want the Cream Stout characteristic, omit the lactose.

I'm not sure how it would work if you don't do a mash, but Wegeng.Henr@Xerox.COM mailed me this comment:

A mini-mash of the oatmeal will work as long as you also mash some malted barley with it, so that there will be enough enzymes to convert the starch in the oatmeal into sugar (oatmeal lacks the necessary enzymes). I've done this a couple times with good results.

You might talk with Jay Hersh -- he once sent me a digest of his extract-based oatmeal stout recipes.

Here's the recipe for my Oatmeal Cream Stout. It was pieced together by comparing a number of Oatmeal and Cream Stout recipes posted to the HBD, as well as information in Eckert's book: Essentials of Beer Style.

10# pale ale malt  
1# roasted barley (500L)  
0.5# flaked barley (1.5L)  
0.5# crystal malt (60L)  
0.5# chocolate malt (400L)  
1.3# steel cut oats (from a health food store)  
0.5# lactose  
9 aau bullions pellets (9% alpha), boil 60 minutes  
0.5 oz fuggles pellets (3.4% alpha), boil 15 minutes  
0.5 oz fuggles pellets (3.4% alpha), steep  
0.7 stick brewers licorice (boil)  
starter culture of Wyeast Irish Ale #1084

Mash with 5 gallons 18 oz (48 oz/#) at 155-150F for 90 minutes.  
Sparge with 3 gallons water at 165F, collecting 6.5 gallons for boil.  
Boil 75 minutes, then force chill.  
Save 1.5 liters boiled wort for priming, ferment the rest.

OG: 1.062  
FG: 1.021 (high due to unfermentable lactose)

COMMENTS

We did a taste test against Youngs Oatmeal Stout, Sam Smiths Oatmeal Stout, and Watneys Cream Stout. It came out tasting **\*\*very\*\*** similar to Youngs: same hop character, a little heavier, sweeter, and slightly less roasty; a bit lighter in color (brown/red vs. brown/black). It was not as rich tasting and full-bodied as the Sam Smiths. It was not as roasty/burnt as Watneys, or as jet-black.

Next time, I would reduce the OG to about 1.050 to reduce alcohol a bit, but add some dextrin malt for improved body. I'd aim a little more toward the Watneys, as it's one of my all-time faves: slightly less lactose, but more roasted malt.

As popular as this was, it didn't last very long. Next time, I'll definitely do a double batch!

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Date: Mon, 20 Jul 92 15:09:00 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: mashing wheat malt

Hi all,

This past weekend I brewed an all grain dunkelweizen. This was my first experience with wheat malt, I changed my procedure somewhat, and something unusual occurred.

Having read that wheat malt is high in protien, I did an extended protien rest, holding the mash at 118F-122F for one hour. I then raised the temperature of the mash to 155F for one hour, checking temperature and stirring at 10-15 minute intervals. This mash took just over two hours to convert, as verified by several iodine tests. Using the same equipment and procedures(except for the longer protien rest), I have never had a mash take longer than 1 to 1 1/2 hours, using English pale, German 2 row pilsner, Munich, etc.

So, my questions to those who have mashed wheat malt:

Is it normal that conversion took so long? I had read that wheat malt is very high in amalyse enzyme, I expected a somewhat shorter mash than normal.

Is an extended protien rest desirable? Could this have affected the starch conversion?

Some specifics:

5 lbs. wheat malt  
3 lbs. munich malt  
2 lbs. 2 row lager malt  
1/2 lb. black malt - did'nt mash this, just crushed and added to lauter tun.

1.25 qt/lb, water to grist ratio

Initial SG 1.055 after boiling down to 5.25 gallons, so my extraction was reasonable. In fact, everything about the brew seems normal, except for the longer mash.

P.S. There has been a fair amount of discussion on the net lately regarding the clove character (or lack thereof) imparted by Wyeast 3056. Some have posted that higher fermentation temperatures seem to help provide more clove flavor. The above batch is now fermenting away in my 72F-75F basement, so in two-three weeks I'll have some data on this point.

Cheers,  
Jim

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Date: Mon, 20 Jul 92 15:09:52 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Correcting Jack, Jockey Box, Heavy Metal, Texas Brewpubs, hop drying

> Sure. Most readers didn't need enlightening. They recognized the error and  
> answered the question. But some folks just can not ever let an opportunity  
> to be nasty pass.  
>  
> Obviously, I was talking about lager yeast and the problem I anticipated by  
> storing culture slants.

You seem to forget that a lot of people don't find it obvious. Many people read this forum to learn new things, and to them it's not obvious.

Additionally you are constantly in the habit of contradicting people, and "debunking" even the most benign and commonly accepted of homebrewing practices. How was I to know that you had made a simple mistake (in your original text you mentioned Ale yeast twice in two places, seemingly quite consistent. I'd perhaps had thought it simply a mistake if in one case you had had it right and the other wrong, the contradiction indicating a typo, but your post seemed to imply that once again you were challenging something) rather than being engaged in propagating some new found wisdom.

Sorry Jack, but for one who is constantly passing himself off as an expert on things, continually contradicting folks, pushing his products and opinions as the one "true religion", you're gonna have to do a little better. If you can't make a short simple posting and not get something as basic as lager and ale yeasts confused why should anyone believe your opinions about any other issue. Your credibility problem is your own, and not of my making....

On the subject of Jockey Box's, John Francisco was on the right track. According to Dave Miller, the pressure needed is related to tubing material and length. He gave quite an in-depth talk on this at the AHA Conference this year. I believe that notes from the conference are available through the AHA (and there is some discount prrio to October I seem to recall), which would include the necessary info to calculate the proper pressure for your line lengths (this seems to be very system specific). Sorry I didn't take notes, so I only have my recollections of the general content of the talk to guide you to those notes.

Dave Ballard asks about metallic tastes in an IPA. I had often noticed

many otherwise fine beers entered in contests having this flavor. The initial assumption was the kind of pot used, but talking with George Fix and reading his fine book now leads me to think otherwise. George indicates that in beers with high hopping levels and low water hardness apparent metallic flavors arise. While I have not done independent testing to verify this I would suggest your consulting George's Principles of Brewing Science. Do you know the hardness of your water?? Do you add anything to harden the water?? My suggestion would be to start looking there.

There are no brewpubs in Texas. In Dallas the place to go is apparently the Gingerman (sorry don't know the address) if you're looking for beer selection.

In the past I have had great success in drying my hops in the oven. I turn it on to the lowest heat setting, approximately 125F, set them on foil or cookie sheets and leave them overnight. My understanding is that hop growers use a similar temperature but do this in a ventilated room rather than an oven, but this technique has worked OK for me the 2 years I have used it.

JaH

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Date: Mon, 20 Jul 92 14:25 CDT

From: korz@ihpubj.att.com

Subject: Re: dryhopping

Keith asks about how long to dryhop. I used to dryhop in the primary as soon as the krauesen falls so the high-power fermentation does not lift the hops into the blowoff tube and clog it AND because the large volume of CO2 would scrub a lot of the bouquet out of the brew. Then, the beer would sit for two or three weeks in the primary until I was ready to bottle (we're talking ales here, of course). I noticed that if I waited longer before bottling, I got less bouquet, so I decided to try a new approach. What I now do, is dryhop 7 days before bottling. I wait for the fermentation to complete, dryhop, wait 7 days and then bottle/keg.

Al.

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Date: Mon, 20 Jul 92 11:27 PDT  
From: kwiseman@indetech.com (Kurt Wiseman)  
Subject: Re: beer and Dogs?

Does anyone else believe this works? If anyone else has good/bad  
experience  
I'd love to hear about it.  
K.

- - - - -

Date: Wed, 15 Jul 92 11:25:04 -0700  
From: lgold@Cadence.COM (Lynn Gold)  
Subject: Beer yeast and dogs

I changed the subject to "beer yeast" because "brewer's yeast" is a VERY different product from the yeast we brew with.

I discovered the benefits to letting my dog (a 10lb Bichon Frise) tipple a little when I was bottling one of my brews.

I was doing this on my porch, spilling (as we often do) some of the wort as I was siphoning it into the bottles. Fuzzball came by and started licking up the spillage.

Before this, Fuzzball was VERY tasty to fleas. After this, her flea problem magically disappeared. Since this was the only change to her diet, I knew I'd come on to something. Now whenever I open a bottle, I let Fuzzball have the sediment. She enjoys it, and as long as I drink enough :-), she doesn't have fleas.

- --Lynn

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Date: Mon, 20 Jul 92 14:52:06 MDT  
From: rdg@hpfcmi.fc.hp.com  
Subject: **Bottles For Sale, Cheap**

In fact, for free. I'm looking for somebody in the Northern Colorado area to take some bottles off my hands. I have 12oz long necks, 16oz swingtops, and 27.5oz wine bottles. How many? I don't know, but let's just say it's around a zillion. Any takers? I'm not giving up brewing, just bottling.

Rob

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Date: Mon, 20 Jul 92 12:26 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Kegs, Thermostats, Jocky Boxes Trub

To: Homebrew Digest  
Fm: Jack Schmidling

>From: oconnor@ccwf.cc.utexas.edu (donald oconnor)

>The notion that o-rings from a used soda keg must be replaced because the soda syrup has impregnated the rubber is a myth for the most part. Sugars and flavor components will come out or off of the o-rings simply by soaking in water.

I would be interested to know how long you soaked them. I never bought new ones but I have soaked them overnight in: bleach, 100% alcohol, vinegar, baking soda, lie water and several other things which now escape me. I can still smell coke on all four of the ones I have. One of them that was only casually soaked in bleach and carefully flushed with water, all but destroyed a batch of beer. The taste of coke was so strong, the beer was barely drinkable.

>Additionally, since the o-rings are not in contact with the beer then the idea that even some minute residual odor will destroy the flavor profile of a malty beer seems very unlikely.

I would be interested to know how you think the o-ring seals without contacting the beer. My guess is that at least 30% of the large one sealing the lid is exposed to beer on the inside.

>From: scott@gordian.com (Scott Murphy)  
>Subject: kegging question

>I have kegged three of my batches to date. I don't add priming sugar. Instead, I siphon the beer into the keg, seal it and add CO2. I crank the pressure up to 25psi or so, invert the keg, and occasionally give it a good shake. I reach drinkable carbonation levels within a day.

Welcome to the club. I used to let it sit for a week to carbonate before I learned that shaking the hell out of it would do the job in 15 minutes. However, I am curious to know why you invert the keg. It seems like an unnecessary exercise.

>Does anybody think that priming (natural carbonation) is a better way to go than forced carbonation?

I kinda do but the lack of sediment and turn-around time are tough to fight.

>From: korz@ihlpl.att.com  
>Subject: Fridge thermostats

>Roger suggests using the Honeywell thermostat for converting a fridge

to our temperature range.

Just, pray tell, what is "our temperature range"? I am having a hard time not being bored with all this talk of fridge temp controllers.

Baderbrau ferments, ages and bottles/kegs their beer at 50F. This is a high quality pilsner lager and any fridge I have ever seen can maintain 50F with no outside help.

What am I missing?

>From: korz@iepubj.att.com  
>Subject: Re: My jockeybox

>Russell writes:

>Perhaps the length of the tubing in the "jockeybox" is the problem.  
>The amount of beer sitting in the tubing and the amount of time any sip of beer spend sitting in the tubing increase with tubing length. 10 feet of tubing with a cross-sectional area of 1 cm<sup>2</sup> will easily accommodate an entire glass of beer.

>I think the problem I had was that this was industrial beer being dispensed continuously from a rented (grungy lines) jockeybox. I still believe, though, that the pressure would have to be pretty high to get the CO<sub>2</sub> to dissolve into the beer in the keg which is at, say 68F. This would be much too high a pressure for dispensing the beer. Even if the beer got to spend a few hours at 50F, so much of the dissolved CO<sub>2</sub> would stay in solution when the beer finally came out of the faucet, the pressure drop may still cause it to foam a lot.

I think I see the light. Your jokey box is a big coil of copper tubing with all the potential problems outlined above.

Whereas, the cold plate is a very short run of very small gage tubing in a killer heat sink. This seems to have enough advantages to make it worth starting over:

1. Holds only 2 oz of beer.
2. One cup of cubes will chill a glass or two.
3. Narrow tubing simulates long run without holding a lot of beer.

The point of (3) is that you can boost the keg pressure to properly carbonate beer at room temperature and still dispense it properly.

>From: Jeff Benjamin <benji@hpfcbg.fc.hp.com> `  
>Subject: Counterflow chiller plans, killer sparge gadget

>Tonight we just tried out some new lautering hardware that beats the Zapap lauter tun hands down (Charlie, how could you have lead us astray? :-).



>The manifold is made with about 5 feet of tubing, 4 tees, 5 endcaps,  
one  
elbow, and one step-down for matching the size of the plastic hose.

I am so glad people are beginning to see the light. There are other  
ways of  
doing things, aren't there?

You can go one step farther (closer) and use only 6 inches of tubing and  
a 4  
X 6 inch piece of window screen, rolled into a tube and clamped on to  
the  
tubing. I have been using this since my first all grain batch and see  
no  
reason to ever get any more complicated. If anyone is interested, I  
have all  
the bits and pieces and instructions on doing it in a posting called  
Easymash. Just email if you want it.

>From: "CMD 2NDLT ALBERT W. TAYLOR "  
<S94TAYLOR@usuhsb.ucc.usuhs.nmmc.navy.mil>  
>Subject: Trub

>I just made a batch of beer, and this is the first time I have worried  
(yes,  
I worried!) about letting the trub settle out. Only problem is that it  
took  
overnight for it to all fall out, even after the wort is completely  
cooled.  
My question is how much damage can be done by letting the stuff sit  
over-  
night to let the trub settle out..... Does anyone know a better way than  
I  
propose?

Yes. Stop worrying about it. What does not settle out by the time it  
cools  
will settle out during fermentation/aging.

js

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Date: Mon, 20 Jul 92 22:19:21 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Oatmeal Stout recipe

Al Korz chastised me for including a partial recipe for Oatmeal Stout in HBD #924 (an article about mashing oats and other specialty grains). To set the record straight here is the entire recipe:

7lb Great Western MAlting (GWM) Pale Malt. (e.g. 2-row pale/lager/ale malt)  
1lb Huge Baird (HB) Roast Barley (also supplied by GWM)  
1lb Rolled Oats from my co-op.  
8oz HB light caristan (e.g. 15-20L crystal)

Entire brewing water supply (7gal) treated with 5gm gypsum and 1 gm chalk (calcium carbonate).

Mash in with 8qt @ 137f, target temp 123f.  
After 30 minutes, step with 5qt boiling water, target temp 154f  
Conversion done in 20 minutes or so. Mash out at 168.  
Sparge with remaining supply water to collect 6 gal  
boil 60 minutes with 35gm chinook pellets (13% alpha) Est. IBU 67  
OG with 5.5 gal of wort is 1.054  
Chill, pitch 12gm dry whitbread ale yeast.  
TG after 6 days @ 68f was 1.020, 3.73 %w/w, 183 cal/12oz  
Fine with 1/2tsp gelatine dissolved in water when kegging.

I kegged with 1qt of wort recovered from the kettle after chilling. I strain out the hops/trub with a fine hop bag and can the wort to preserve it until kegging time. It would work just as well to force carbonate or use priming sugar. Don't over do it. Stouts are not supposed to be fizzy. Still, with all that Oatmeal, the head is tremendous! Get out a fork and knife when drinking :=)

This stout has a smokey aroma - probably due to the large amount of roast barley. Even though it has a lot of hops, it seems balanced. I think that Oatmeal makes teh resulting beer quite sweet. If served too cold (say 45f or below) it will be quite bitter. At 50-55 it is like nectar. Sip, sip - writing this article gave me a thirst so I opened up a bottle. Mmm, good stuff. I bottled the last gal or so from my keg to make room for another beer...

Cheers!

- Larry Barello

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End of HOMEBREW Digest #929, 07/21/92

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Date: Tuesday, 21 Jul 1992 09:22:38 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Why Control a Refrigerator?

Jack S asks [and I paraphrased]:

[why use an external thermostat with a refrigerator?]

I don't know what Baderbrau does, but here are the general reasons for using a thermostat with a refrigerator or freezer.

- 1) Most refrigerators are not designed to maintain a specific temperature.  
The temperature may vary by 5 to 10 degrees at a particular setting in many commercial fridges.
- 2) Calibrating a refrigerator (which setting keeps it closest to 48 F?) is a difficult process, particularly because of 1) above. If you always wanted to ferment and lager at the same temperature, it might not be so bad.
- 3) [This doesn't yet apply to you and may never, Jack.] The temperature you choose to ferment at and to lager at depends on the particular yeast strain you use and the style of beer you are trying to achieve. If you vary these (and most homebrewers do), you may rarely ferment and lager at the same temperature twice in a row.

A typical three-batch use may have a lager fermenting at 45F and then lagering at 38F. Next week the brewer makes an ale and ferments it at 65 F. Two weeks later another lager, this recipe calling for fermenting at 42F and lagering at 35F.

You can easily see how an external thermostat will greatly ease the job of this homebrewer.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tue, 21 Jul 92 10:11:06 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: barley wines--yeast & technique

Tom Bower asks about barley wines and the yeast to use. I don't have a lot of barley wine brewing under my belt, but here's my experience.

I think the two yeasts mentioned are the obvious place to start. One very good homebrewer uses Wyeast "American" ale almost exclusively for his beers, including barley wines, and has gotten excellent results. He says that he might try another yeast for barley wine. His sensory perception is very acute, at least compared to mine, and he smells stuff that I don't; I thought his beer was just fine. And Bigfoot Ale turns out very nicely, especially for that gravity.

The Whitbread ale yeast is Wyeast "British." I would use that in preference to the dry whitbread ale yeast. George Fix has commented on the three strains in the yeast, one of which is a high-alcohol performer.

I see no reason to go to a second yeast, such as a champagne yeast. The best commercial barley wines are made with house yeasts, and we should be able to match that. However, getting a properly attenuated beer from the yeast is not necessarily straightforward.

I made a barley wine in March, and decided to use Whitbread. The beer came out at about 1.086 starting gravity. I left it in primary fermentation

for most of March, racked it to another carboy at the beginning of April, racked it again at the beginning of May, and bottled in early June.

One reason to give it such a long time is that you could see fermentation activity in the carboy. To keep the yeast going, I'd occasionally rouse the yeast by swirling the carboy for a minute or so to stir things up. Also, for reasons I'm not entirely clear on, it seems that dry hopping will

sometimes get a slowed fermentation going. Either the hops (pellets are easier to use here) provide a nucleus for suspended yeast, or there is something in the hops that gets the yeast going. Or, maybe it was the racking that did it. In any event, in my experience, it needed a long secondary fermentation. Also, dry hopping makes sense for this beer. Sorry, I don't have the brewing notes with me, so I don't have the final gravity, but I'm pretty sure it was in the 1.020s.

You should add hops as much as you like. For one thing, the large starting gravity in the boil pot means that proportionately more hops are needed to attain bitterness. The huge, heavy maltiness of the beer needs hop bitterness to offset it. Add hops at different times in the boil, and dry hop. The long aging, both in secondary and in the bottle, means that hop character will change and fade over time. These beers can be stored for a long time, and you'll want to have one in a year or two or more.

How did my barley wine turn out? I haven't tasted it since bottling, and should taste it one of these days to see how it's progressing. With bottling in June, I'm thinking that it might be drinkable towards year-end. It tasted good at bottling time.

One other thing: how much priming sugar should you use at bottling? I normally use 3/4 cup for 5 gallons, and I more or less halved that

amount. You don't want a fizzy barley wine, and with all that malt and sugar and a strong performing yeast, you don't want a gusher down the line.

Have fun!

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Date: Tue, 21 Jul 92 10:08 CDT  
From: korz@ihpubj.att.com  
Subject: Re: high-temp ferment

Rick asks:

>What sort of off-flavors are caused by high-temp fermentations?

High-temperature fermentations cause an increase in the production of esters, a slight increase in the risk of bacteria reaching levels of significance, an increase in the production of diacetyl and an increase in the production of fusel (higher) alcohols. The esters, diacetyl and fusel alcohols, are not necessarily off-flavors unless they are produced in such large quantities that they are distracting or inappropriate for style (such as low-to-mid gravity lagers). Note that "high-temperature" is relative -- for an ale, temperatures over 75F are usually considered "high" whereas for lagers, temps over 50F are usually considered "high." Also, nothing starts suddenly at a particular temperature, it's all a continuum.

On a related note: if your yeast has a tendency to create phenolics (like Munton & Fison's Muntona yeast), it will create a more the higher the fermentation temperature.

One factor that should also be addressed is that our brewing environment may be different during warmer months: doors opening more often, open windows, higher humidity (great for mold production), higher concentrations of wild yeasts as well as bacteria in the air, and warmer tapwater (resulting in slower chilling if you use a tapwater-powered chiller). Therefore, sanitation during warmer periods is much more important and off-flavors can often be traced to problems in the environment.

Al.

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Date: 21 Jul 92 08:27:48 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Temp Controllers

Subject: Temp Controllers Time:8:20 AMDate:7/21/92  
Jack Asks:

>Baderbrau ferments, ages and bottles/kegs their beer at 50F.  
>This is a high quality pilsner lager and any fridge I have  
>ever seen can maintain 50F with no outside help.

>What am I missing?

Jack, my dispensing frige won't stay above 40 degrees at the lowest  
setting  
with the original thermostat. It is about 15 years old, a basic no-  
frills 14.5  
cubic foot 2-door.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Tue, 21 Jul 92 08:27:15 -0700  
From: mcnally@wsl.dec.com  
Subject: Re: HefeweiBbier in CA

In HBD 929:

Can't think of any other great beers that are also available in bottles represented yesterday, but one other mention is a hefeweizen from Gordon Birsch (of which I got the last glass!) which was very tasty. I don't believe they sell in bottles though.

I'm surprised that you liked this; the people I was with uniformly judged it to be \*way\* too sweet and, well, just all wrong. It simply tasted bad to us. All I can say is that the Hefeweizen from Twenty Tank was even worse. On the other hand, the Sudwerk (Privatbrauerei Heubsch) Hefeweizen was excellent; they really seem to know how to do it.

Oh well. To each his own.

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

Date: Tue, 21 Jul 92 10:32 CDT  
From: korz@ihpubj.att.com  
Subject: Re: Re: Lager vs Ale malts?

Jeff writes:

>Jim specializes in continental-style lager malts, which he says differ  
>from ale malts in protein content due to a longer, more gradual increase  
>in kilning temperature. Ale malts have a shorter kilning time with a  
>sharper upwards temperature curve. The end result is that lager malts  
>retain more proteins which are necessary to sustain the yeast over long  
>lagering periods.

Just one minor addition: yeast can't use the proteins directly, they do  
however, require the amino acids which make up these proteins. The  
protein rest that generally has been accepted as "required" for lager  
malts

is for the purpose of giving the proteolytic enzymes an opportunity to  
break the proteins into amino acids. According to Charlie's TCJoHB (and  
probably TNCJoHB -- I've read both, but I'm sure it's in the original),  
highly-modified malts have lower protein levels and higher levels of  
these  
required amino acids. Given that recent posts (Jeff's included) have  
indicated that "all malts these days... are highly modified" I don't know  
how much of the protein/amino acid issue (and subsequent importance of  
the  
protein rest) is still true. Comments?

Al.

-----

Date: Tue, 21 Jul 92 10:44 CDT  
From: korz@ihpubj.att.com  
Subject: Wyeast Whitbread / Barleywine yeasts

Wyeast #1098 is (allegedly) the Whitbread 3-strain.

I would use Wyeast #1056, "American Ale" which is (allegedly) the Sierra Nevada yeast. Whereas the Whitbread is a fine yeast, I, personally, feel that Whitbread beer has too "breadlike" a flavor, so I've avoided Whitbread yeast. If you like the flavor of Whitbread beer, then you've got a choice. I'd skip the wine yeast.

While I'm at it, someone (sorry) asked if Bell's beers have culturable yeast in them. They certainly do have yeast in the bottom of the bottle, but I don't know if it's culturable -- try it.

Al.

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Date: Tue, 21 Jul 92 11:46:55 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: drinking in Cincinatti

I will be accompanying a busines trip to Cincinatti in early October, which means I'll have plenty of time on my own. Please send any recommendations for brewpubs or microbreweries in the area (and, for that matter, anything else you can recommend to do in a city that couldn't take Mapplethorpe...).

-----

Date: Tue, 21 Jul 92 12:20:14 EDT  
From: lindel holden <lholden@s850.mwc.edu>  
Subject: Pubs in St. Louis

Hi,

I may be going to St. Louis for a couple days on business and was hoping there might be some good microbrews or pubs with good beer on tap in St. Louis inspite of the fact that half the town is owned by anheiser busch. Does any on HBD have any recommendations?

you can send responses directly to me if you like.

lindel holden  
internet - lholden@s850.mwc.edu

---

Date: Mon, 20 Jul 1992 20:00:00 -0400  
From: Glenn Anderson <glenn.anderson@canrem.com>  
Subject: grolsch lager

I have tried to duplicate Grolsch Lager in several attempts with Dutch lagers which have been what I consider "unsuccessful". I'm not sure if it is the recipe or my water, or what.

I apologize for cluttering the HBD with a recipe request but does anyone care to share with me a tried and true Grolsch emulator?

Thanks...GA

- - - -

DeLuxe 1.21 #11377 Brewer fails CRC - More bottles than caps

- - -

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Date: Tue, 21 Jul 92 09:49:29 PDT  
From: gak@harirud.wrs.com (Richard Stueven)  
Subject: Re: Kegs, Thermostats, Jocky Boxes Trub

In HBD #929, arf@ddsw1.mcs.com (Jack Schmidling) writes:

> What am I missing?

This is a straight line if I ever saw one!

I'm not going to touch it, though...

: -)

gak  
107/H/3&4

-----



Date: Tue, 21 Jul 1992 12:51 EDT  
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>  
**Subject: Dishwashers and Bottles**

RE: Dishwashers. I found the dishwasher tip in the HBD about 8 months ago or so. Thanks to whomever put it there.

I put the dishwasher on the rinse cycle and then heat dry them. I thne bottle on the dishwasher door, so any spills go right into the dishwasher. I have the bottling bucket just above the dishwasher and I use Phil's Philler. W/ one hand I bottle and the other I get the next bottle ready. I haven't had any problems w/sanitizied bottles (although people would agree that I certainly have other problems).

Kieran O'Connor

oconnor@snycorva.bitnet

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Date: Tue, 21 Jul 92 10:07:24 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Green flakes, etc.

First of all, a hearty THANK YOU to Tony Babinec for all the information on Belgian malts. I'd heard these were available, and had asked George Fix a couple of questions about them, but this information is all I needed and enough incentive to urge Steinbart's to start carrying them. Is the Belgian Ale book referred to part of the AHA series? I haven't seen it, although I've been looking for it eagerly.

From: Glenn Anderson <glenn.anderson@canrem.com>

Glenn asks about little blue flakes coming out of his wort chiller. Sounds to me like verdigris--and it sounds like time to bring in the chemists. According to the dictionary, verdigris formed by the action of acetic acid on copper is poisonous, while a deposit of copper carbonates is not.

What I don't understand is why they're appearing. I've been using the same counterflow wort chiller for about seven years and I've never seen anything like that.

From: winter@cirrus.com (Keith Winter)  
Subject: Dry hopping

>I'm pretty sure about the quantity of hops I want to use but I'm not  
>sure about how long to leave them in. I usually secondary for about  
>two weeks with most of my brews. Is this long enough/too long if I  
>dry hop in the secondary?

It's long enough, but ... Having dry-hopped 20+ batches, I've learned there is a significant change over a longer period of time as the beer slowly gathers hop character from the infusion. My own experience has been that the beer only really develops that incredible hop essence after about 4 weeks. (I'm able to determine this by the simple scientific method: I drink the beer from the keg which is dry-hopped. It usually reaches its peak about the time it runs out!)

From: mfetzer@ucsd.edu (The Rider)  
Subject: Sake' brewing...?

>Well, I've been challenged to brew a decent batch of Sake' and have to  
>admit I know nothing about it. Some time ago someone mentioned that a  
>fungus is responsible for converting the starch in the rice?

>Would any and all sake' brewing experts, novices, or wannabe's point  
>me in the right direction?

Michael Fetzner

You should contact Fred Eckhardt, who is publishing a sake newsletter these days. He also has a tested sake recipe. Send him a note at Box 546, Portland OR 97207. In the next month or so, his book on sake should have been to the printer and back. It has a lot of information about sake -- more than you probably wanted to know!

- --Jeff Frane

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Date: Tue, 21 Jul 92 12:21 CDT  
From: korz@ihpubj.att.com  
Subject: lactobacillus/o-rings/thermostats/efficiency/recipes

Michael requests a source for Latobacillus. If it's Lactic Acid bacteria that you want, ask your retailer to order you Pedicoccus Cerevisiae from G.W. Kent in Ann Arbor Michigan.

Jack writes:

> >Additionally, since the o-rings are not in contact with the beer then  
> the idea that even some minute residual odor will destroy the flavor  
> profile of a malty beer seems very unlikely.  
>  
> I would be interested to know how you think the o-ring seals without  
> contacting the beer. My guess is that at least 30% of the large one  
sealing  
> the lid is exposed to beer on the inside.

I don't know at what angle you're storing your kegs -- I keep mine upright and the only time the large o-ring touches the beer is during the carbonation agitation. My guess (I bought my kegs new) is that the o-rings \*inside\* as well as outside the the disconnects (I'm only familiar with ball-lock) are to blame for the cola/rootbeer/etc. flavors. Foxx sells the little o-rings for probably a dollar per dozen. At that price, why bother keeping the old ones?

> >From: korz@ihlpl.att.com  
> >Subject: Fridge thermostats  
>  
> >Roger suggests using the Honeywell thermostat for converting a fridge  
> to our temerature range.  
>  
> Just, pray tell, what is "our temperature range"? I am having a hard time  
> not being bored with all this talk of fridge temp controllers.

Our temperature range is 32F-75F or so. The original thermostats on all my fridges (and especially my chest freezer) won't do any better than 40F. You need to consider the apartment dwellers who simply don't have a 65F basement or anyone who wants to brew lagers.

> Baderbrau ferments, ages and bottles/kegs their beer at 50F. This is a high  
> quality pilsner lager and any fridge I have ever seen can maintain 50F  
with  
> no outside help.  
>  
> What am I missing?

Maybe the insulation on your fridge is bad. Under nomal circumstances (now I'm lagering a bock in one fridge and trying to keep 40 pounds of fruit frozen till I get a chance to brew with it in another), my two "ale fridges" are set to 54F and my "lager fridge" (a little one, on which I use the original thermostat) is about 37F. On the issue of Baderbrau, it's a \*great\* lager, but not a pilsner -- 50F is much too warm for

lagering a pilsner which (like Pilsner Urquell) are lagered at 33F. 50F is really at the warm end of lager fermentation.

> >From: Jeff Benjamin <benji@hpfcbug.fc.hp.com> `  
> >Subject: Counterflow chiller plans, killer sparge gadget  
>  
> >Tonight we just tried out some new lautering hardware that beats the  
> Zapap lauter tun hands down (Charlie, how could you have lead us  
> astray?  
> :-).  
>  
> >The manifold is made with about 5 feet of tubing, 4 tees, 5 endcaps,  
> one  
> elbow, and one step-down for matching the size of the plastic hose.  
>  
> I am so glad people are beginning to see the light. There are other  
> ways of  
> doing things, aren't there?  
>  
> You can go one step farther (closer) and use only 6 inches of tubing  
> and a 4  
> X 6 inch piece of window screen, rolled into a tube and clamped on to  
> the  
> tubing. I have been using this since my first all grain batch and see  
> no  
> reason to ever get any more complicated.

As you will recall when you first posted your window screen lautering system, I said that it would probably give you lower extraction efficiencies. A short while ago, you posted a recipe and your extract efficiency was pretty low, which could be due in part to other factors, but I'm sure that the fact that your lautering system only draws runoff from the center is most of your efficiency problem. I checked my files and could not find your recipe, but to the best of my recollection, it was 9 lbs of grain yielding 5 gallons of 1045 wort. This is 25 points per pound/gallon ( $45 * 5 / 9$ ). Many HBD posters have reported 33 points and some even higher. 33 points would give you 1059 from 9 lbs of grain. Looks to me as if you're throwing away (or composting or making bread from) 25% of your grain's sugars.

Larry writes:

>Al Korz chastised me for including a partial recipe for Oatmeal Stout  
>in HBD #924 (an article about mashing oats and other specialty grains).

Gee... I hope my email to you didn't sound too harsh. All I meant to say was that you gave the grains and hops for a recipe, yet you didn't originally include the yeast (and in retrospect, the fermentation temperature).

I've found that the yeast makes the biggest contribution to the flavor of a beer -- more so than ratios of grains or type of hops. If one was to try to duplicate your beer without knowing the yeast or fermentation temp, their version would probably taste significantly different.

In general, when posting recipes, we all need to remember that thanks to Mark Stevens and Karl Lutzen, our recipes have a much longer half-life. Virtually any recipe that is posted will, eventually, end up in The Cat's Meow.

A1.

-----

Date: Tue, 21 Jul 92 10:34:42 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Root Beer

There have been a number of posts asking about Root Beer recipes, well I came across this,

#### OLD FASHIONED ROOT BEER

"Use strong bottles with patent stoppers or tie corks in securely. Use a stone crock or granite vessell in which to let drinks stand while 'working.' Fresh roots from the woods are always preferable to dried herbs. Select a cool place in which to store the drinks; the longer they stand in a warm place after bottling, the more effervescent they will become! When filling bottles, fill to within an inch of the top.

1 cake compressed yeast 5 pounds sugar  
2 ounces Sassafras root 1 ounce Hops or Ginger Root  
2 ounces Juniper Berries 4 gallons water  
1 ounce Dandelion root 2 ounces Wintergreen

Wash roots well in cold water. Add juniper berries (crushed) and hops. Pour 8 quarts boiling water over root mixture and boil slowly 20 minutes. Strain through flannel bag. Add sugar and remaining 8 quarts water. Allow to stand until lukewarm. Dissolve yeast in a little cool water. Add to root liquid. Stir will. Let settle then strain again and bottle. Cork tightly. Keep in a warm room 5 to 6 hours, then store in a cool place. Put on ice as required for use.  
"

The Fleishman Company, Excellent Recipes for Baking Raised Bread, 1912

I have never tried this recipes, always used extract for local homebrew store, but I thought someone might find it useful.

Tom Feller

-----

Date: Tue, 21 Jul 92 08:39 PDT  
From: alm@brewery.intel.com (Al Marshall)  
Subject: Root Beer  
To: homebrew@hpfcmi.fc.hp.com  
Subject: Various Schmidlings

>  
> I would be interested to know how long you soaked them. I never  
bought new  
> ones but I have soaked them overnight in: bleach, 100% alcohol,  
vinegar,  
> baking soda, lie water and several other things which now escape me. I  
can  
> still smell coke on all four of the ones I have. One of them that was  
only  
> casually soaked in bleach and carefully flushed with water, all but  
destroyed  
> a batch of beer. The taste of coke was so strong, the beer was barely  
> drinkable.

I suffered with this also. After spending portions of days messing  
around  
with the old rubber on cornelius  
kegs (and still smelling the soda-pop  
stench), I paid a very modest fee (the dollar  
amount is lost to my aging brain cells)  
for a complete set of new rubber parts.  
I would have done it sooner if I knew how cheap it  
was. The stainless steel cleans well with one of the hydroxide cleaners,  
but that rubber seems to be a tough nut to crack.

>  
> Just, pray tell, what is "our temperature range"? I am having a hard  
time  
> not being bored with all this talk of fridge temp controllers.  
>  
> Baderbrau ferments, ages and bottles/kegs their beer at 50F. This is a  
high  
> quality pilsner lager and any fridge I have ever seen can maintain 50F  
with  
> no outside help.

I have a refrigerator you haven't seen, and it would never go above 45F.  
Moreover (due to some phenomenon I don't understand) when there was  
a primary fermentation in it, it would actually chill down to the high  
30s. My only attempt at a lager fermentation in this environment  
produced  
a very sluggish primary ferment.

I now have a Honeywell controller attached and am quite happy with the  
results: I have successfully done refrigerated  
ale primaries of 65F in the summer  
(when my house was in the high 80s).  
If I ever try a pilsner, I'll go for the highest primary temp  
I can get away with, which many people think is 50F.

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Date: Tue, 21 Jul 92 11:49:42 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Lager vs Ale malts?

In HBD #929, Jeff Benjiman writes:

>...

>

>Jim specializes in continental-style lager malts, which he says differ  
>from ale malts in protein content due to a longer, more gradual increase  
>in kilning temperature. Ale malts have a shorter kilning time with a  
>sharper upwards temperature curve. The end result is that lager malts  
>retain more proteins which are necessary to sustain the yeast over long  
>lagering periods. Therefore, he says, you can use a lager malt to make  
>an ale, but not the other way around. He also stresses that lager malts  
>will benefit from a multi-step mash to extract these proteins, whereas  
>ale malt can be used for a one-step infusion and achieve the same  
>protein extraction.

Although I don't doubt the accuracy of your buddies statements, classical literature on brewing/mashing (e.g. The Practical Brewer) make it pretty clear that the lower temperature protein rests are to provide short amino acid chains that the yeast can use for a nitrogen source. Intermediate length chains contribute mouthfeel and body. Longer chains cause chill haze. Over cleaved protein (e.g. too long a protein rest) can cause head retention problems as well as insipid mouth feel.

>From your description, Ale malts should have more longer chains - due to the shorter time that they are kilned at temperature that favor protolytic enzymes (pardon my spelling). In fact (from memory, no reference at hand)

the longer germination time (aka over modification) is what is responsible

for the availability of free amino nitrogen (FAN) without the protein step in mashing. Lager malts (classic undermodified) presumably have more

of the starch locked up in the steely endosperm with long interlocking protein chains. The protein rest is needed here to generate FAN, reduce long chains (chill haze) and liberate the starch for sugar conversion.

>

>Larry Barello posts that "The bottom line is that step mashing is probably a quaint practice that is a hangover from big commercial breweries that use lots of rice and corn (where step mashing is still needed)." According to Jim, this isn't the case. A step mash is useful for ensuring a high-protein wort, not for converting adjuncts (though it may be helpful there as well). We all agree, however, that in terms of enzymatic power and sugar extraction, lager and ale malts are comparable.

I was not being clear: The step mash is to generate more FAN since the corn and rice has such low quantities to begin with. Steeping has nothing

to do with starch conversion, per se. The fully modified grains available today don't have a problem with long proteins or insufficient FAN for yeast growth. With undermodified malts (which we agree are probably unavailable today) the step mash is needed for chill haze and starch release as well as FAN.

>

>Jim also maintains that the difference between US and UK pale malts is that UK barley is grown in soils that are less heavily fertilized with artificial fertilizers and therefore have a lower nitrogen content.

Please get some references from you buddy. The above statement sounds like cow doodoo to me. Also, run my statements, above, by your friend. I don't mind being corrected if the state of the art has changed recently.

I hope folks don't find this article too long. This is an interesting subject that has pretty broad implications on how much work we homebrewers do to get award winning beers. One reason I got started on this is that I observed many commercial micro-brewers using single step infusion mashing using various "lager" malts (e.g. GWM Pale Malt) and wondered why they were getting excellent results with so little work. Another tidbit to chew on. Many use relatively high temperatures too, like around 160f for the single step. Perhaps that is to compensate for the minimal use of expensive specialty malts?

Cheers!

- Larry Barello

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Date: Tue, 21 Jul 92 15:53:49 -0400  
From: cestes@argos5.DNET.NASA.GOV (Chris Estes)  
Subject: Culturing Yeast

I was wondering if anyone out there could give me some pointers on the best methods of culturing yeasts from beer (SNPA in particular). I know that its available from Wyeast, but lets hypothesize...

If I were cheap and lazy (which of course I am not!) would the following scenario be possible and if not, why not? : During the course of brewing my next batch of beer, I (perhaps with some help) drink a six pack of SNPA, leaving 1cm or so of beer (and yeast sediment) in the bottle (beer is to be drank from a glass - no lips on bottle). When my brew is done, I swish the yeast sediment up and dump the bottles into my primary.

Will this work? Must I do more to use Sierra Nevada's yeast?

Just wondering...

-Chris Estes-

-----

Date: Tue, 21 Jul 92 13:21:31 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Re: lactobacillus culture

lg562@koshland.pnl.gov asks:

>I have a friend that would like to obtain a culture of Lactobacillus.  
>Could anyone provide me with a starter or point me in a direction  
>where I can get a starter for him? Many thanks!

Well, I'm not yet sure, but I may have one in my current pale ale. I'll  
let  
you know in a few days... :-) :-(...

Norm

-----

Date: Tue, 21 Jul 1992 14:31:02 -0600  
From: REYNOLDS BRIAN LEE <reynolds@spot.Colorado.EDU>  
Subject: Red Ale Recipe Request

Hi

I am new to brewing and since i have a few batches in the fridge already i would like to solicit a recipe for a red ale. My favorite kind of beer. I am looking for an extract/specialty grain recipe (no mashing) to imitate beers like: Chicago Legacy Red Ale, Red Rocks Red (Rock Bottom Brewery, Denver), or Red Robin Red Ale (Boulder Brewery).

thanks

bri  
reynolds@spot.colorado.edu

-----

Date: Tue, 21 Jul 92 09:45:07 CDT  
From: whg@tellabs.com  
Subject: The St. Louis Brewing Company (ala Dave Miller)

I recently visisted Dave Miller's Brewpub/Micro-Brewery. It's in a pretty strange part of town in St. Louis (21st and Locust). The brewery is called the St. Louis Brewing Co. (or something very close to that) and the attached bar/restaurant is called the Tap Room. The atmosphere is quite nice. It's the old factory/warehouse motif, with lots of bare wood and duct work. The brewery is in plain view behind a big glass wall so you can gaze enviously at the equipment as your wine and dine (beer and dine?). The food was quite good by the way.

And now what you've all been waiting for da' beersss. They had six beers on tap and the bartender was perfectly willing to give you an ounce or so of each for a grand total of \$0.00. Let's see they had:

Pilsner - Didn't try it but probably should have as it's Miller's fav style.  
Weizen - very sour, definatly in the Berliner Wiess arena  
American Wheat Ale - Boring, definatly for the adventureless yuppsters.  
ESB - Very clean bitter much like a fresh Fuller's.  
Irish Stout - Black and creamy as you'd expect.

There may have been one more but my memory is foggy. My overall impression is that all the beers were technically excellent. Not a flaw could be found. But honestly, they all seemed to be so good as to be almost sterile and adventureless. All of these beers would do very well in competitions as they are faultless and perfectly examplify the style, but somehow they lack depth in their character. These are of course my admittedly non-expert opinion.

The best brew in the house was the guest beer Bully Porter form the \*\*\*\*  
\*  
brewery in Colorodo (does anyone know who brews this?). I only got half a glass sinse the keg was running out, but it was chewy and chocolately and just all around yummy.

Walter Gude     ||     whg@tellabs.com

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Date: Tue, 21 Jul 92 23:41:45 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: barley wines

From: Tom Bower <bower@hprnlmel.rose.hp.com> writes:  
>I've got barleywine on the brain, and am looking forward to making one  
now  
>for this winter's consumption. It'll be my first attempt, and I have a  
>question: I haven't seen much consensus on what yeast to use...  
>  
>There seem to be several schools of thought:  
>  
> - Use a wine yeast (exclusively)  
> - Use an ale yeast (exclusively)  
> - Use an ale yeast to start, then add a wine yeast later to finish  
>  
>At the moment, I'm leaning toward using a hardy ale yeast; the triple-  
strain  
>Whitbread comes to mind, as (from what I read here on the HBD) it  
contains one  
>strain which will survive the higher alcohol levels. Also, I imagine  
the  
>SNPA American Ale yeast may do, since SN uses it for the Bigfoot. I'm  
trying  
>to look at this barleywine as a strong beer rather than as a wine, and  
hope-  
>fully de-emphasize the wineyness. All you barleywiners, what say ye??

I've only made two batches which could be considered barleywines -  
I usually chicken out and go for something slightly lighter (but not  
much)

batch 25:

20 lb lager malt  
1/2 lb crystal malt  
5 lb munich malt  
1 lb roasted lager malt  
2 tsp gypsum  
1 hr 15 min protein rest 132 - 115 F  
mash 152 F w .5 oz amylase enzyme for 2.5 hrs  
mash out 165-172F  
sparge with 168F H2O to make 11 gal  
siphoned off to make 9 gal sweet wort at 1.064 (i.e. the sparge stuck,  
so I stirred it up, letting husk material into the sweet wort.  
I then let it settle, and siphoned off the husks -  
note the substandard extraction rate)  
26.5 g 5.6% AA Goldings leaf 1:40  
25 g hallertau leaf 1:40  
26.5 g 5.6% AA Goldings leaf :50  
25 g hallertau leaf :50  
7-14 g hallertau leaf :40 (scales became unbalanced)  
7-14 g hallertau leaf 10:30  
.75 tsp irish miss :10  
cooled to 88 F, pitched WHITBREAD ALE yeast  
OG 1.090, racked after 1 week G 1.034, bottled 1 week later  
w 4 oz (by weight) corn sugar, FG 1.034

I wrapped it in a cold towel, but there was so much heat  
released from the fermentation that it became quite warm.  
After 36 hrs I put it in a bucket of 70F water.

I submitted it to the AHA's homebrew contest this year. Both judges said "not enough alcoholic punch" and "not enough hops" for a barleywine, and both gave it a 27, though from the breakdown of the scores, I got the impression that they agreed on the 27 beforehand, and then somehow tried to justify it (since 27 corresponds to "not true to style"). Both agreed that it was well-brewed, malty, estery. 1 judge said slight chill haze and the other said somewhat astringent.

Maybe it made a better scotch ale,  
But I loved her, and she's gone, captain.

then there's batch 29:

10 lbs schreirer 2-row  
5 lbs munich  
1 lb wheat  
323 g crystal malt  
1/5 tsp salt  
1/2 tsp epsom salt  
1 tbsps gypsum  
4.5 gal 145 F water to make mash ph 5.3  
protein rest 126-120 30 min  
mash 153F for 2:50  
mash out 165-170  
sparge water ph 5.8 to make 8.5-9 gal wort  
1-3lb 5oz can glenbrew hopped scotch bitter 1:25  
1/2 oz 4.2% AA fuggle plug 1:14  
1/2 oz 4.1% AA hallertau leaf 1:14  
1/2 oz 4.2% AA fuggle plug :40  
1/2 oz 4.5% AA fuggle pellet :40  
1/2 oz 4.1% AA hallertau leaf :40  
1/2 oz 4.2% AA fuggle plug :13  
1/2 oz 4.5% AA fuggle pellet :13  
made 4 gal, sG 1.099 wort  
pitched Wyeast Belgian Ale starter - ferment at 65-70 F  
for 6 weeks. FG 1.031 bottled w 100 g corn sugar.

After 3 months in the bottle, there is still very little carbonation. I definitely should have added more yeast at bottling time. The beer tastes more like a port than a barleywine. Very little hop character. It's a belgian strong ale like I wanted, but not quite what I was aiming for. I'll see what time does to her.

anyway, I've used up my bandwidth to this congested digest today, My vote: go for the whitbread ale, keep the temp high for the early fermentation if you want an estery product.

Oh, and on the subject of oatmeal stouts - Does anybody else think that Sam Smith's has a bacon flavor? How does a Bacon stout sound?

bb

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Date: Tue, 21 Jul 92 20:00:53 CDT  
From: johnf@persoft.com (John Freeborg)  
Subject: Keg connects

I just ordered the keggng equipment today so of course now I have a question! I have (3) pin lock soda kegs which used to contain diet coke and sprite. Somebody posted a message about how to disassemble the in/out connectors so they can be cleaned. I tried to do this on one of my kegs and came to the conclusion that I was probably going to rip the valve

off before it ever came apart. Am I doing this wrong? Do they come out (easily)? Are the small o-rings everybody talks about the ones I see on the outside of the valve housing? I have the large 3-4" diameter o-rings for the main opening, but I ordered some replacement o-rings for the valves. Are there more o-rings inside the valves I should be concerned about? Is there any way to clean the downtube easily?

Are there \*bad\* consequences that can happen if your CO2 tank tips over on its side (other than trashing the gauges)? Does the liquid CO2 enter the keg - or freeze the line so bad it snaps apart? Or am I worrying too much.....

I'm also in the new apartment hunting mode at the moment and am wondering how other people use their propane cookers. I've got a King Kooker propane burner which works great. However, I may have to brew on my patio in the new apartment. Not a problem for most of the year, but this is Wisconsin so doing it during Nov, Dec, Jan, Feb is probably not feasible. Do other people use these things inside? I've heard of using them in basements, but what about well ventilated kitchens (sounds like inviting disaster to me...). I can just see the fire investigator asking me how the fire started - "Well, you see I was in the middle of brewing this awesome stout when a boil over occurred and all hell broke loose...".

- John

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John Freeborg Software Engineer    Persoft  
johnf@persoft.com    465 Science Dr.  
608-273-6000    Madison, WI 53711  
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End of HOMEBREW Digest #930, 07/22/92  
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Date: Tue, 21 Jul 92 21:48 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: WINNER, Hops, Yeast, Mashout, Trub

To: Homebrew Digest  
Fm: Jack Schmidling

We seem to have a concensus on the 100th article.

Congratulations Mr Adams, you will soon be the owner of your very own MALTMILL. As you article had little to do with brewing and I do not recognize your name, I suspect others share my interest in knowing what you plan to do with it. Are you a brewer? Will this make an all-grainer out of you?

Now, to claim your MALTMILL, all you have to do is post a 1000 word essay on why my beer is the World's Greatest. Then I will pop a contract into the mail that will only commit you to ten years of promotional tours, at your expense of course. Upon receiving your signed and notorized copy I will start scrounging up reject parts and probably get one to you in time for Homebrew Expo 2001.

Seriously, congratulations and welcome to a very elite club. Most of us had to work a little harder for ours, but that's life.

If you send me your shipping address, I will get it out to you.

>From: sxs32@po.CWRU.Edu (Subbakrishna Shankar)  
>Subject: Hop vine pruning and lagering refrigerator

>Congratulations, Jack. You certainly stirred up interest in HBD during the summer doldrums.

There seems to be a range of views on this subject.

> A few weeks ago I was complaining here that my hop rhizomes weren't growing, so naturally they are now growing all too well. I have assiduously pruned back new shoots.....

I sugest you stop pruning your several vines that you have allowed to grow. Just let them grow and prune only the new shoots at the base.

> Anyone with a climate similar to Cleveland getting flowers already?

I have pea sized flowers one one vine in Chicago.

Interestingly, they are only on the vine that I forced to grow horizontally when it reached the top of my six foot fence. The growing tip has dried up and all growth is now in the flowers.

Two other vines from the same plant were allowed to grow vertically up strings and they are three times as long and no sign of flowers. It appears that they will yield many time more hops than the one forced to grow horizontally but will flower later in the season.

Needless to say, I gave on on the fence idea for the rest of my plants and they are all climbing up string.

They are Chinook, BTW.

>From: gummitch@techbook.com (Jeff Frane)  
>Subject: Please No More Offers!

>Please, Jack.....I can't see what good this is doing....

Tell that to Mr Adams!

>From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
>Subject: Cider and it's yeast

> Well this is slightly misleading Andy. The source of the wild yeasts is not waiting to drop from the heavens. It is already right there on the apples at crushing time.

Good discussion on "wild" yeast.

For those not aware of it, virtually al varietal wines depend on the indigenous "wild" yeast found on the grape in the field.

Champaign yeast is scraped off of grapes growing in the Champaign region, Burgundy yeast comes from grapes growing there, etc.... Each type is supposed to impart a unique character to the wine and is one of the reasons Europeans have gone to such great lengths to protect the names of their wines.

There is nothing evil about "wild" yeast, after all, that is how wine and beer were discovered/invented. It is just that we have become technosnobs.

We know how to scrape off a little of that special yeast and pure culture it to avoid contamination by any other undesired organisms. We know how to sterilize our must/wort and be absolutely certain that it will be true to type.

This brings up an interesting project, and fits right into the plans for my anticipated bumper crop of apples and limited crop of grapes and elderberries.

I am going to try to pure culture the apple yeast if I can find the bloom that Jay is talking about. All I have ever noticed on apples is the common rust which is also a fungus but not nearly as welcome.

>From: polstra!larryba@uunet.UU.NET (Larry Barello)  
>Subject: Re: Lager vs Ale malts?

>The bottom line is that step mashing is probably a quaint practice that is a hangover from.....So, anyone else out there given up step mashing when doing all malt recipes and been satisfied with the results? Anyone else have any evidence to support or debunk my claims, above?

I would like to expand the poll to find out something I have been alleging from limited anecdotal experience.

First of all, I think you are right about step mashing being a waste of time with the malts we use as far as extract efficiency is concerned.

I however, believe that a mashout at 170F+ is the best insurance there is to avoid a set mash and would like to hear from people who can support or disprove the hypothesis. I have never had a set mash so I do not need to hear from others who have not. I just want to hear from those who have and whether or not they use a mashout.

TRUB.....

One additional comment on trub.... I have been dumping the trub from the brew kettle into a gallon jug and letting it settle in the fridge over night and get a quart or more of wort that I can either sterilize and dump in the ferment or use for starting the yeast for the next batch.

That's a quart of beer I used to throw away. Put another way, it's a simple and freebe, 5% increase in yield.

js

ZZ

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Date: Wed, 22 Jul 92 8:49 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: Re: mashing oats

Jeff Mizener sent me a direct mailing asking about German oat beers. My reply bounced back, so I've posted it here:

Jeff,  
Sorry, my information was second-hand. A beer-loving colleague of mine went to a scientific conference in Bavaria (on cereal storage products - proteins & starch) and at the main conference dinner beer was served instead of wine. He showed me the menu - there were several Weizens, 3-4 rye (roggen?) beers (there is at least one rye beer available here in England) and 2 oat beers. He was very enthusaistic about the oat beers, but his judgement may have been impaired by that stage....  
Andy

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Date: Wed, 22 Jul 1992 12:19 EDT  
From: KENYON%LARRY%erevax.BITNET@pucc.Princeton.EDU  
Subject: Plating out WYEAST #3056

I just brewed a Weizen (recipe to follow) which is now fermenting with Wyeast #3056. I streaked a wort/agar petri dish with a sample from the Wyeast pouch. Since 3056 reportedly contains a 50/50 mix of *s. cerevisiae* and *s. delbrueckii*, do I need to maintain a slant of each of each of these strains and build each up prior to starting, or can I maintain both on the same slant?

The latter sounds unlikely, so here's my question (?)... How will I be able to distinguish between the two strains on the plate? Is 50/50 the best ratio to use for pitching subsequent batches?

I would like to hear any and all experience on this subject as soon as possible since my plate already had visible growth as of this morning, so please email to me and I'll summarize to the digest ...

Now for the recipe:

Weizen Schmeizen, 10 gallons

6.6# can IREKS Wheat Malt Extract (100% Malted Wheat)  
6.6# can IREKS Light Malt Extract  
2 oz Hallertau Leaf, Bittering, 60 min. (alpha=4.4)  
1.5 oz. Cascade Leaf, Bittering, 30 min. (alpha=5.7)  
.5 oz Hallertau Plug, Aromatic, 15 min (alpha=2.9)  
Wyeast #3056 from a 1qt starter. Lag time 6-8 hrs.

Bring 3 gallons water to boil, remove from heat and add malt extract syrup (yes, all of it). Bring mixture to boil, add Hallertau bittering hops. After 30 minutes add Cascade bittering hops, 15 minutes later add Hallertau plug (I used hop bags for all 3 additions).

Cool wort (about 3.5 gallons) to about 100F, siphon onto another 3.5 gallons of cold tap water, aerating vigorously. This produced 7 gallons of wort with a S.G.=1.065 (I get great extract efficiency from my extracts!).

I intend to rack (dilute) this into two secondaries each containing 1.5 gallons of water. Since there won't be any new sugars for the yeast to contend with I don't plan on aerating the additional water. I figure this should get me to 10 gallons of what would have been S.G.=1.045 beer, if I had the capacity (or desire) to brew/primary the entire volume.

Pitched yeast starter @75-80F.

I'll post the results when I know them ...

Thanks, -Chuck-



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Date: Wed, 22 Jul 1992 11:19:19 -0400  
From: Nick Zentena <zen%hophead@canrem.com>  
Subject: silicone again

Hi,

Well since I started this I guess I should report on my progress. With all the various ideas flying back and forth I called GE Silicones and asked them.[I figured they should know-)] Well they sent me a sample of Ge Silicone RTV102 that is FDA/USDA and NSF tested. The silicone will leak acetic acid during curing. But that doesn't worry me just makes me hungry.

Thanks for the help.

Nick

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\*\*\*\*\*  
I drink Beer I don't collect cute bottles!  
zen%hophead@canrem.com  
\*\*\*\*\*  
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Date: Wed, 22 Jul 92 11:57 CDT  
From: korz@ihpubj.att.com  
Subject: ESP/culturing/malehops

First, I'd like to point out that there were \*two\* instances of ESP (no, not ESB) in the last HBD. First, I asked about the importance of protein rests with fully-modified malts, which was telepathically relayed to Larry Barello, who answered my question, and then there was the request for brewpubs in St. Louis followed by Walter Gude's review of Dave Miller's brewpub (I'm sure glad I didn't post right away).

Secondly, I'd like to answer Chris' question about culturing from commercial beers such as Sierra Nevada. I've had great success with SNPA yeast, both from Wyeast and from the bottles. I have heard a rumour that SN has begun filtering their beers (I hope someone can dispel this rumour) -- I'm quite sure that their Pale Bock has no yeast in the bottom. The SNPA I have is a few months old and still has yeast in the bottom. I recommend you use a starter, Chris. All you have to do is put two tablespoons of malt in a cup of water and boil it for ten minutes. Cool that with the cover on the pot. When the mini-wort is at 70F, pour (from a foot or so above the sanitized funnel -- for aeration) the wort into a bottle in which you've left (as you had mentioned) the last 1cm of beer. Flame the lips of the bottles before every pour for added sanitation. I usually use three bottles of SNPA poured together into a single bottle and 8 ounces of wort. Attach and airlock. If the beer was around 60F or so, there is less shock to the yeast and it seems to start faster -- sometimes in as little as 12 hours. I suggest you wait 24-35 hours. At high-krausen, a 3-piece airlock will bubble about once every 1-2 minutes (equivalent to 40-80 bubbles/minute in a 5 gallon batch).

Finally, a question:

What do male hops look like? I think my Nugget may be a male. The "cones" look really tiny with 20-30 3/8" to 1/2" spikes sticking out of them. I'd be pretty upset if I raised this plant from a pup and then find out I have to rip it out. (Just for completeness, males are unwelcome in hopfields -- they fertilize the females causing them to make seeds instead of concentrating their efforts on lupulin.)

Al.

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Date: Wed, 22 Jul 92 10:38:39 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: yeast/O-rings/Bully Porter

>I see no reason to go to a second yeast, such as a champagne yeast.

If you do, make sure that you use a large starter, and pitch at high krausen. There isn't enough O2 left in the wort for the yeast to undergo multiply (and/or the high alcohol kills much of the active yeast), so it's even more important to get the yeast going before adding it to the already-fermented wort.

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>Wyeast #1098 is (allegedly) the Whitbread 3-strain.

Any authoritative information on this? I've heard it before, but I also thought that all the wyeast were single strains, except for the Bavarian Wheat yeast.

- - - - -

>to blame for the cola/rootbeer/etc. flavors. Foxx sells the little o-rings  
>for probably a dollar per dozen. At that price, why bother keeping the  
>old ones?

What's their ph#/address?

- - - - -

>The best brew in the house was the guest beer Bully Porter form the \*\*\*  
\*\*  
>brewery in Colorado (does anyone know who brews this?).

It comes from the Boulevard Brewery in Kansas City, MO

bb

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Date: 22 Jul 1992 13:56:01 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: Beverage Cooler Lauter Tun

Beverage Cooler Lauter Tun  
I am in the process of planning what equipment that I will need when I go to all grain this fall. For my lauter (and optionally mash) tun, I am considering using one of those plastic cylindrical beverage coolers with a slotted pipe system for sparging. I know that this has been covered before, but I would like to hear from those who use this system, or a similar one, about the pros and cons of it. Additionally does anyone know if where these coolers can be found in sizes greater than 5 gals?

Please respond directly. And thank you.

Chris McDermott,  
<mcdermott@draper.com>

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Date: 22 Jul 1992 14:16:28 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: Cream Stouts and Lactose

Cream Stouts and Lactose

As I understand it, lactose is often added to cream stouts. Since the lactose is unfermentable by normal "beer" yeasts, it remains in the final product to give it a sweet, "creamy" flavor. Unfortunately, lactose is not only unfermentable by the yeasty-boys, it is also undigestable by many humans. Does anyone have a reasonable suggestions for a lactose substitute in these recipies. Perhaps there is a "natural" procedure for doing this, like using more specialty malts, or higher mash temps, but my inexperience has left me in the dark. Anyone got a light?

Chris McDermott, [homebrew, not just for breakfast anymore]  
<mcdermott@draper.com>

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Date: Wed, 22 Jul 92 15:10:30 -0500  
From: Brew Chemist Walter <walterbj@ernie.cis.uwosh.edu>  
Subject: Lotto America Digest

Fellow HBD'ers,

For all of you who enjoyed sending in your "lottery tickets" to the HBD, for all of you who have wasted precious bandwidth and countless hours of company time for my having to wade through all the shit in the HBD lately, and for anyone else with info on the hunter airstat, see below:

ANNOUNCING THE NEW Lotto America Digest

Yes each and everyday (weekends excluded :- ( ) you can send your useless e-mail to Lotto America Digest. A winner will be picked on the basis of the most inane use of bandwidth each day, so really try and be bone stupid. To subscribe to the list send mail to the following address with "Thanks Jack" as the subject line

Be aware that the sudden surge of mail may cause the moderator of the list to take a few days to post your responses, but you will get them I am sure.

Good Day, and sorry for wasting HBD space, but I couldn't resist +-:-)

Brian

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Date: Wed, 22 Jul 1992 15:36:08 -0500 (CDT)  
From: ISENHOUR@LAMBIC.FNAL.GOV (John L. Isenhour)  
Subject: yeast cultivation from bottles, barley wine

Chris Estes writes:

>I was wondering if anyone out there could give me some pointers on the  
>best methods of culturing yeasts from beer (SNPA in particular).

The Yeast issue of Zymurgy has some good info. What I have been doing lately is to create a sterile starter (I use a pressure cooked - yeast flask or large flask or quart mason jar) 1-2 Tablespoons dry malt per 500 ml of good water. I let the beer bottles settle for a coupla days after purchase. Then I pour the bottles into a pitcher immediatly putting the yeast dregs into the sterile media, then shake the container, then store in a warm (75 deg f) place. It usually starts right up with little pinpoints of 'head', and is ready to go in a coupla days. I then pitch that into a gallon glass starter of 2 liters and taste it for infection. When the 2 liters of starter is ready to go I brew. I've gotten great results this way, and you can inoculate a quart mason jar and refriderate it it in a plastic bag, and it keeps for several months. I would advise making a starter rather than adding right to the carboy to decrease the lag time.

-The Hopdevil

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Date: Wed, 22 Jul 92 14:32:34 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Root Beer Repair

OK so I should have know better than use tabs in my email. Let try again.

#### OLD FASHIONED ROOT BEER

"Use strong bottles with patent stoppers or tie corks in securely. Use a stone crock or granite vessell in which to let drinks stand while 'working.' Fresh roots from the woods are always preferable to dried herbs. Select a cool place in which to store the drinks; the longer they stand in a warm place after bottling, the more effervescent they will become! When filling bottles, fill to within an inch of the top.

1 cake compressed yeast  
5 pounds sugar  
2 ounces Sassafras root  
2 ounces Juniper Berries  
1 ounce Hops or Ginger Root  
1 ounce Dandelion root  
2 ounces Wintergreen  
4 gallons water

Wash roots well in cold water. Add juniper berries (crushed) and hops. Pour 8 quarts boiling water over root mixture and boil slowly 20 minutes. Strain through flannel bag. Add sugar and remaining 8 quarts water. Allow to stand until lukewarm. Dissolve yeast in a little cool water. Add to root liquid. Stir will. Let settle then strain again and bottle. Cork tightly. Keep in a warm room 5 to 6 hours, then store in a cool place. Put on ice as required for use.  
"

The Fleishman Company, Excellent Recipes for Baking Raised Bread, 1912

A couple of notes from the Oregon Brewer Fest

A great time! Lots of great beers

I worked next to Devils Mt. Brewery on Friday night. They were pouring Railroad Ale, I saw no one from the brewery but they seem to still be in business

I had a long talk with someone who works at Widmer... they only use one yeast and the repitch from batch to batch. The Hefe-Wisen is kegged young (4-5 days?) and before kegging the recirculate the beer to reach the desired cloudy state.

Tom Feller

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End of HOMEBREW Digest #931, 07/23/92

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Date: Thu, 23 Jul 92 09:32:36 EDT  
From: avalon!jm@siemens.siemens.com (Jeff Mizener)  
Subject: PET bottles & missing digests 928 & 929

Well, I won't win a maltmill but the mailtool in Openwindows 2 has a bug that causes it to disobey the command to save a message to a new file sometimes.

Could someone send me digests 928 & 929? Please drop me a note first and then send as I don't want to get 30 of each. Thanks.

I recently went on a camping/rafting trip with number of beer brewers and drinkers (mostly drinkers). A friend from Canada brought 24 one liter PET (green plastic soft drink) bottles full of homebrew. Needless to say he was pretty well accepted into the group.

But the PET bottles caused a stir. The assembled group oohh'd and aahhhh'd over the bottles (& the beer) but generally admitted that this was an unfamiliar but desirable method of storing beer.

He buys them at one of the (at least 3) homebrew supply shops in Kingston, Ontario for \$cdn9 per dozen. He says they're cheaper mailorder.

Well, not one to be the last to try something new, I went to Canada and bought 12 liters & 24 half liters, with caps (good sealing caps). They don't break, they're easy to clean, they're light and my next batch of bitter will go in them. When they get old, you can recycle them (at least in Raleigh...).

Any comments??? My local BrewStoreMeister said that they were available but rather expensive. He said that Coors had floated some trial marketing balloons but the reception had not been real good. In Britian you can buy lots of different beers in 2 litre pet bottles. Granted, there's a certain visceral satisfaction to opening a crown-capped bottle and hearing the `pffffssstt', but is there any reason why we shouldn't use these bottles?  
?

Raft trip attendee and digest subscriber Bob Safranek tells me he found the bottles at a HB store in Milwaukee @ \$13.00 for 24 - 16 oz. More expensive than Canada but not bad...

Cheers,

Jeff

=====  
Jeff Mizener / Siemens Energy & Automation / Raleigh NC  
jm@sead.siemens.com / Intelligent SwitchGear Systems  
=====

(reply to this address, not the one in the header!!)

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Date: Thu, 23 Jul 1992 10:10 EDT  
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>  
Subject: Fridges, yet again.

Sorry, but one more note on fridges.

Refrigerator thermostats have upper and lower bounds so that they can be used for food, not lagering. If you have one and want to test it to see how low a temp it will achieve, remove the thermostat.

Connect the two thermostat wires (the green one is a ground) and let it run for about 30 minutes. Make sure you have a thermometer in there, or preferably, an inside/outside thermometer (the kind with a probe). Then you can see what type of thermostat to buy. The key here is that you can't let this fridge run forever w/o some type of thermostat, the compressor will run out.

If you are interested, I wrote an article for our club newsletter (Ithaca Brewers' Union) and I will forward it to you if you wish a copy. Just put in the message "Brew News Request".

Kieran O'Connor

oconnor@snycorva.bitnet

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Date: Thu, 23 Jul 92 9:31:40 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: lallemand and its yeasts

In a recent HBD, someone asked about Windsor dry yeast from Lallemand. I haven't yet used it, but I picked up some information from the G.W. Kent table at AHA National. As many homebrewers use dry yeasts, and as rumor has it dry Whitbread ale yeast is disappearing, I thought I'd post some information on Lallemand. This comes straight from their company literature. If anyone has experience using any of their yeasts, please post to HBD. If anyone is interested in Lallemand products or information, you should obtain them from G.W. Kent via your homebrew shop.

The following is reprinted from Lallemand literature...

Lallemand, Inc. was founded in Montreal by a young immigrant who left his native Alsace after the Franco-Prussian War of 1870-1. Today, Lallemand has state of the art facilities in France, Denmark, Canada, and the United States. Lallemand is the largest producer in the world of Yeast Nutrition products to aid in fermentation. Many of the largest breweries around the world use Lallemand's Fermaid nutrient. In addition to brewing yeasts, Lallemand is a major producer of bakery products, distillery yeasts, bacteria for the food, pharmaceuticals and agricultural fields, and the world's largest producer of wine yeast. More than 75% of France's champagne producers use Lallemand's Lalvin EC-1118 strain of yeast. Lallemand also produces the popular strains Lalvin K1V-1116 and Lalvin 71B-1122.

Windsor English Ale Yeast is a powdery yeast that gives a drier beer which is clean and well-balanced. This yeast produces an ale which is estery to both palate and nose with a slight fresh yeast flavor. This yeast completely ferments wort within 4 days. Windsor Ale is a classic top fermenting yeast with some flocculating characteristics. It is best used at traditional ale temperatures after rehydration.

Nottingham Beer Yeast (ale yeast?) is remarkable for its high degree of flocculation. This yeast settles out very quickly and firmly. Many brewers have commented that Nottingham Beer Yeast appears to glue itself to the bottom of fermenters and bottles. The obvious benefit is the reduction of filter usage and a clearer beer.

German Konig Lager Yeast produces a very clean beer with a fresh yeasty character. This yeast completely ferments wort within 5 days at 77 degrees F and it is not flocculent. It settles slowly to the bottom of the tank after fermentation is finished. It can be used to ferment worts between 45F and 86F. However, it should be noted that the flavor characteristics of the yeast change between these two extremes of temperature.

Any enquiry, technical or commercial, can be directed to

Randy or Chantal  
G.W. Kent Inc.  
3691 Morgan Road  
Ann Arbor, Michigan 48108  
313-572-1300 tel  
313-572-0097 fax

OR

Lallemand Inc.  
1620 Prefontaine  
Montreal, P.Q.,  
HIW 2NB  
CANADA  
514-522-2133 tel  
514-522-2884 fax

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Date: Thu, 23 Jul 1992 10:12:30 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: mashout,hops,cooler

Not in that order, actually. First, those small spikey growths on your hops may very well be the beginnings of the cones; they start out looking like burrs, then eventually turn into cones. I'd say give it a couple of weeks. If they don't change, or if you notice definite pollen falling from the spikey growths and you have female plants nearby, you might well have to pull it up.

On the subject of hops, I just brewed a wheat beer finished with my own Hallertauer hops. In contrast, the Cascade plant (1 year younger, actually I got it from Dave Wills of Freshops for the Manchester conference!) is just now producing the "burrs". I think the H may be done for the season; Japanese Beetles really damaged it. Strangely, they haven't touched the Cascade.

Re. mashout: I always mashout at 170+ degF. I've gotten one stuck sparge out of 10 or so batches. The grain was crushed pretty finely, too much powder, so I think that was the cause. Mashing out should help \*avoid\* stuck sparges, but it won't eliminate them. It also helps extraction efficiency. I sparge in a \*10\* gallon cylindrical cooler from Wal-Mart. Service Merchandise has them too. That size cooler is seasonal stock, so don't wait.

Russ

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Date: Wed, 22 Jul 92 13:16:34 PDT

From: hartman@varian.varian.com (John Hartman)

**Subject: re Single Step Infusions and American Malts, Blue Flakes**

Recently Larry Barello asks about experiences with single stepping vs. using a protein rest when mashing. When I switched to grain brewing, I assiduously followed everything Dave Miller told me to do. It paid off, as the first batch was quite an improvement over my extract brews. One regret I had was that there was so much more to do than when extract brewing.

Well I set out then to streamline the process of mashing. One of the first things I did was to try the same recipe/procedure sans the protein rest. The elimination of the protein rest made no difference. That was many batches ago and have not used a protein rest since. I assume that the protein rest is obviated by the use of modern, fully modified malts.

Glenn asks about blue flakes coming from his counter-flow chiller. I suspect you use some chlorinated solution to store your chiller. I used to do that with mine and found that the chlorine slowly corrodes the copper.

Don't do that if you are. When I'm done brewing I just run 140F hot water through both the inner and outer flow paths of the chiller for about five minutes, then store it dry. This works fine and I haven't had any infections in say 30 batches. Hope this helps.

Cheers,  
John hartman@varian.varian.com

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Date: Thu, 23 Jul 92 11:36:06 EDT  
From: Pierre.Jelenc@cunxf.cc.columbia.edu  
Subject: SN Pale Bock yeast

Al (korz@ihpubj.att.com) mentionned in hbd 931 that he thought that Sierra Nevada's Pale Bock did not contain yeast. That is not the case in the bottles we get in New York. I recently cultivated the yeast from one bottle, and have it now on slants and in the freezer. I have not used it yet, so I have no idea how it behaves during brewing, but it appears to be extremely flocculent.

Pierre

Pierre Jelenc      pcj1@cunxf.cc.columbia.edu  
Columbia University, New York

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Date: Thu, 23 Jul 92 10:42 CDT  
From: korz@iepubj.att.com  
Subject: Foxx Equipment Co.

Foxx Equipment Company  
421 Southwest Blvd.  
Kansas City, MO 64108

1-800-821-2254

They carry everything for beverage dispensing: from kegs to hoses to taps, to faucets, to keg O-RINGS, to fridges, etc., etc. There have another location, which may be closer to you, ask them when you call. I've bought a lot of stuff from them -- good service, reliable, only problem was that they did not accept credit cards -- you had to place an order then send them a check. Maybe they've changed that -- I hope so.  
Al.

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Date: Thu, 23 Jul 92 08:43 PDT  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Setting up starter wort

On the advice of a friend, I got a case of quart mason jars, boiled up 3 gallons (in the end) of generic wort (3# liquid malt extract), and then canned them in a pressure cooker. voila - several months (depending on usage) pre-supply of sterile wort.

Just sterilize a gallon jug, start the wyeast packet a day in advance of adding to the starter wort (or use dry yeast), pour the yeast in, and fit with a fermentation lock about two or three days before you brew. Use a sterilized funnel to keep the wort and yeast away from the mouth of the bottle.

By way of example, the overflow bucket for the last batch was full of foam the following morning; this was about 9 hours after pitching.

I avoided this for a while as being too much work, but now that I've made three batches each with virtually no lag time (<12hours), and my beers no longer have infection problems, I'd recommend this to everyone. It's made a tremendous improvement in the quality of my beer. After the first batch this way, I threw all previous batches down the drain. Credit would also have to go to the counterflow (got it right this time) wort chiller for keeping the wort sterile during cooling, but I think the vigorous (otherwise sterile) yeast culture probably deserves most of the credit for clean beer.

BobK

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Date: Thu, 23 Jul 92 09:13:30 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: Hefeweibier in CA

Mike McNally said:

> All I can say is that the Hefeweizen from Twenty Tank was  
> even worse.

Everything that Twenty Tank makes is even worse.

Bill Owens may deserve credit for getting the California microbrewing  
industry off the ground, but his brewpubs make uniformly bad beer.

gak  
107/H/3&4

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Date: Thu, 23 Jul 92 09:20:25 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: ESP/culturing/malehops

> I have heard a  
> rumour that SN has begun filtering their beers (I hope someone can  
> dispel this rumour) -- I'm quite sure that their Pale Bock has no  
> yeast in the bottom.

The Pale Bock is the only filtered Sierra Nevada beer.

(Thank goodness for that!)

Another data point: the fastest, cleanest fermentation I've had to  
date was with yeast I took from a couple of SN Porter bottles.

gak  
107/H/3&4

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Date: Thu, 23 Jul 92 11:40:17 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Champaign & sparging

rf@ddsw1.mcs.com (Jack Schmidling) writes:  
> Champaign yeast is scraped off of grapes growing in the Champaign  
region,

That's funny, I've never seen many grapes aound here...  
Champaign is in Illinois, Champagne is in France.  
I guess we could start making a sparkling wine here,  
and legitamitely call it "Champaign", though.  
(btw, Is that the correct spelling of "legitamitely"?)

>I however, believe that a mashout at 170F+ is the best insurance there  
is to  
>avoid a set mash and would like to hear from people who can support or  
>disprove the hypothesis. I have never had a set mash so I do not need  
to  
>hear from others who have not. I just want to hear from those who have  
and  
>whether or not they use a mashout.

I have had quite a few set mashes. Most of them involved wheat malt,  
and in those that didn't, I ground the grain finer than I usually do.  
Only once did I omit the mashout. The sparge ran noticeably slower  
at first, but wheat malt and fineness of grind seemed to be much  
bigger factors.

I don't know how to define "set", though, so put it this way:  
A normal sparge for me takes 2 hours. Multiply by 1.5 if wheat malt  
was used, or 2.5 if it made up 50% of the grist. Multiply by .6 when  
using < 7 lbs of grain (this is rare for me).

I suspect that your use of the Maltmill has quite a bit to do avoiding  
set mashes. I see now that the Malt Shop in WI is offering a "Maltmill"  
for \$99. Is this the one and only?

Maybe this fall I'll get one, but for now, I'm trying to figure out  
how to produce enough beer for my own consumption with the least  
amount of effort possible. This means using extracts only, making the  
least amount of mess possible, and I'm trying to get a Firestone keg  
system together. I'm sick of putting in a 12-hr brew day, followed  
by an hour or two extra cleanup of the kithen the next day, followed  
by a 2-hr bottling session (includes cleanup time). Heck, I could  
drink half the previous batch in that 16 hrs! (Last time I tried,  
I passed out halfway through the boil, though.)

bb

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Date: Thu, 23 Jul 92 09:53:35 -0700  
From: lg562@koshland.pnl.gov  
Subject: ESP/culturing/malehops

Date: Wed, 22 Jul 92 11:57 CDT  
From: korz@ihpubj.att.com

Finally, a question:

What do male hops look like? I think my Nugget may be a male. The "cones" look really tiny with 20-30 3/8" to 1/2" spikes sticking out of them. I'd be pretty upset if I raised this plant from a pup and then find out I have to rip it out.

Al.

Don't rip them out. Those sound like immature flowers to me. Just wait and watch them get bigger. The little "spikes" will drop off shortly.

mb

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Date: 23 Jul 1992 13:26 EDT  
From: dab@blitzen.cc.bellcore.com (dave ballard)  
Subject: spaced out hops

saw this today:

dab

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(reprinted without permission from Air & Space- Aug./Sept. 1993)

#### Strange Brew

When the shuttle Discovery lifted off last January, it had, officially, 42 experiments to conduct. But thanks to a Canadian pub and avid homebrewer-astronaut Bill Readdy, a 43rd experiment was added at the last minute: a study of the effect of zero gravity on hops.

Readdy smuggled aboard about nine ounces of hops, bought at a Houston homebrew store, and slipped them into the fresh food locker. They were almost eaten during the flight by a fellow astronaut who, apparently bored with his own rations, wanted to sample the "green leafy stuff" in the plastic bag.

After the shuttle landed at Edwards Air Force Base in California, the hops were sped by courier to Spinnakers Brew Pub on Vancouver Island, British Columbia, where Brewmaster Jake Thomas was waiting to include them in "Discovery Ale: A Taste Worthy of Those Who Dare to Explore." Weeks later, Readdy and the rest of the crew showed up for a taste. Aside from an entourage of 30 or so from NASA and the Canadian Space Agency, only a select handful of beer connoisseurs from Campaign for Real Ale, Victoria chapter, and a few bewildered tourists witnessed the event.

Stepping behind the bar, Readdy drew the first glass of Discovery Ale, rapidly quaffed a few mouthfulls, caught the drips on his NASA rugby shirt, and proclaimed, "I declare this ale fit for human consumption!"

It certainly was. The full-flavored amber ale drew both scientific and spiritual acclaim as the cask was drained in the time it takes to climb out of a spacesuit.

Discovery Ale certificates, signed by the brewmaster and the Spinnakers proprietor, were handed out to the astronauts and the rest of the samplers.

In exchange, the pub received a large color photo of the Kamchatka peninsula taken during Discovery's flight.

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Date: Thu, 23 Jul 92 10:46:52 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: King Cooker Modification**  
Full-Name: "John Cotterill"

I use a propane powered King Kooker for my boils. The unit is great at getting the water to the boiling point (10-15 min for 10 gallons). The problem that I have, however, is once boiling, the heat needs to be reduced to prevent an extremely vigorous boil. At low settings, the flame burns too rich and produces lots of carbon on my boiler which is a pain to clean and very messy. I would like to add a small burner ring to the cooker for low settings. Does anyone know where I could locate a small ring (without buying a stove attached to it)? Any other suggestions?  
Thanks, JC  
johnc@hprpcd.rose.hp.com

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Date: Thu, 23 Jul 92 10:28 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Coke Beer, Window Screen

To: Homebrew Digest  
Fm: Jack Schmidling

>From: korz@ihpubj.att.com

> I would be interested to know how you think the o-ring seals without contacting the beer. My guess is that at least 30% of the large one sealing the lid is exposed to beer on the inside.

<I don't know at what angle you're storing your kegs -- I keep mine upright and the only time the large o-ring touches the beer is during the carbonation agitation.

First of all I suspect the contact during agitation is not trivial because this is when the beer does most of its absorbing. Furthermore, even when not directly in contact with beer, the rubber outgasses to the atmosphere in the keg and this is absorbed directly into the beer. Whatever the mechanism of transfer is/was, it was sufficient to strongly flavor the beer.

> Foxx sells the little o-rings for probably a dollar per dozen. At that price, why bother keeping the old ones?

The usual reason... sloth.

>As you will recall when you first posted your window screen lautering system, I said that it would probably give you lower extraction efficiencies. A short while ago, you posted a recipe and your extract efficiency was pretty low, which could be due in part to other factors, but I'm sure that the fact that your lautering system only draws runoff from the center is most of your efficiency problem. I checked my files and could not find your recipe, but to the best of my recollection, it was 9 lbs of grain yielding 5 gallons of 1045 wort. This is 25 points per pound/gallon ( $45 * 5 / 9$ ). Many HBD posters have reported 33 points and some even higher. 33 points would give you 1059 from 9 lbs of grain. Looks to me as if you're throwing away (or composting or making bread from) 25% of your grain's sugars.

Two points here. You have all the numbers right except the volume. I have never made a 5 gallon batch, they range from 6 to 7+ and that may sound trivial but if you do the math, you will find the extra gallons put it pretty

close to nominal.

Having said that, I did get a little depressed over the yields Larry B was getting by comparison and found the culprit to be..... would you believe... the MALTMILL. It turns out I have been using a reject from the early days when I was unable to control the spacing very well. The spacing was about .080 at one end and some grain was getting through barely touched and lots not properly crushed. I declared myself the winner of an impromptu lottery and took one out of the "shipping department" with the proper spacing. I used this on the last batch and the yield improved substantially.

In defense of the EASYMASHER, it is very easy to check the thoroughness of extraction by stirring and resparging the spent grains and checking the gravity of the runoff for lost sugar. I do this routinely and there is none.

I hate to seem so hide bound but that 4 inch tube of window screen works as well if not better than the most sophisticated lautering system. It further has the distinct advantage of running clear after less than one cup is drawn off.

It works so well, as a matter of fact, that it will be introduced as a new product in the next issue of Zymurgy.

Bet y'all can't wait till I sell 100 of them. :)

js

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Date: Thu, 23 Jul 92 13:22:08 MDT  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Re: Lager vs Ale malts?

> In fact (from memory, no reference at hand)  
> the longer germination time (aka over modification) is what is  
responsible  
> for the availability of free amino nitrogen (FAN) without the protein  
> step in mashing. Lager malts (classic undermodified) presumably have  
more  
> of the starch locked up in the starchy endosperm with long interlocking  
> protein chains. The protein rest is needed here to generate FAN,  
reduce  
> long chains (chill haze) and liberate the starch for sugar conversion.

According to Noonan's "Brewing Lager Beers," this is correct. I was  
attempting to condense, from memory, an entire evening's conversation  
on a topic I really don't know much about. Always a dangerous thing  
to attempt :-).

Out of curiosity last night, I carefully de-husked small samples of both  
Hugh Baird pale malt and Jim Bruce's pale malt and compared the length  
of the acrospires (i.e., the modification). The Baird was "fully"  
modified; the acrospires were usually 3/4 to the entire length of the  
kernel. Jim's malt, on the other hand, was what Noonan would describe  
as an undermodified "American" malt, with the acrospire usually one-half  
to three-fourths the length of the kernel.

Perhaps that's why Jim advocated the use of a full step mash when he gave  
us a sample of his malt. The batch we made with it is in its final  
ferment  
right now, so I don't yet know how it will do with respect to head  
retention, chill haze, etc. (I also haven't had a chance to discuss  
the subject with Jim yet, either. I'll post more when I do.)

- - -  
Jeff Benjamin benji@hpfclub.fc.hp.com  
Hewlett Packard Co. Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: Thu, 23 Jul 1992 15:21:30 -0400  
From: sjbg@troi.cc.rochester.edu (Steven J Boege)  
Subject: Priming with honey

Greetings,

I am intersted in using honey as priming sugar. It seems to me that this was discussed here recently. How much honey should be used to prime a five gallon batch of beer? How should it be prepared?

I have started working on a collection of spent grain recipes, adapting existing recipes which call for unmalted barley, steel cut oats, cracked wheat, and other grains. I have recipes for bread (at least one of which was posted in the Spring). I am looking for any other cooking suggestions people have. Please either post recipes, or send them to me.

Cheers,

Steve

- - -

Steven J. Boege "...I like too many things and get  
Physics Department all confused and hung-up running from  
University of Rochester one falling star to another till I  
Rochester NY 14627 drop. This is the night, what it  
sjbg@troi.cc.rochester.edu does to you. I had nothing to offer  
(716)473-8652 [Home] anybody except my own confusion."  
(716)275-3896 [Office] On The Road by Jack Kerouac

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Date: Thu, 23 Jul 92 12:43:09 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Belgian Impressions - Brugge

For most visitors to Belgium, the Flemish city of Brugge (Bruges in French) is on the list of "must see" places - and for good reason. The city's well preserved architecture and network of canals give it a unique ambiance and charm. A brief synopsis of Brugge's history will shed some light on how this came to be.

A few hundred years ago, a relatively large, navigable river ran through Brugge and to the Belgian coast. There was quite a bit of trade along this river, from which Brugge derived considerable wealth. As a result, the town was built with some of the finest architecture of the day. It seemed as though Brugge would continue to grow and prosper, until Mother Nature intervened. The river changed its course.

This left Brugge without its lifeline. Its commerce withered, and it became much poorer. While wealthier communities were able to continue building and "improving", Brugge was not. Furthermore, Brugge was spared in two world wars, but many other parts of Belgium weren't so fortunate. Consequently, Brugge is not filled with modern ugliness, but instead has retained its old world character. As irony would have it, Brugge is again one of Belgium's wealthier cities. Its architectural treasures attract the dollars of tourists from around the world.

Prior to WWI, Brugge had 31 breweries. Today there are two : Straffe Hendrik (translatable as Strong Henry), and De Gouden Boom (The Golden Tree). Time did not permit a visit to Straffe Hendrik, but I did get to spend a wonderful afternoon at De Gouden Boom. I was met at the brewery gates by Louis Van Reeth, De Gouden Boom's commercial director. He proved to be a very gracious host.

De Gouden Boom traces its roots back to 1872, when it was founded by Jules Vanneste, and was originally called 't Hammerke (The Hammer). It has been passed down from father to son, and is now run by Paul Vanneste, the fourth generation brewmaster. In an age of rampant brewery closures and takeovers, De Gouden Boom survives as an independent operation. Fortunately, the Vanneste's have a 12 year old son, and it is hoped that the tradition will continue.



Today they produce four different beers. Brugs Tarwebier is their Wit beer. It is pale yellow and cloudy, with a soft yeasty and refreshing palate. It has been a very successful product for them, as Wit beers have grown in popularity in recent years. At 5%v, the Wit beer is their lightest entry. They also make two Abbey style beers, a Dubbel and a Tripel, under the name Abdij Steenbrugge. The Dubbel is a deep brown color, with rummy flavors from the addition of dark candy sugar, and yeasty estery notes from the fermentation. The Tripel is appropriately pale in color, and is somewhat drier than the Dubbel. It has the same estery fermentation byproducts, but its flavors are more in balance. Their heavy weight beer is called Brugse Tripel. It weighs in at 9.5%v, and is my personal favorite. It's a big, rich, complex brew which is amazingly smooth given its potency. This brew spends a full four hours in the mash tun to extract every last bit of sugar from the grains. It's packaged in a variety of sizes, including 1.5 liter magnums, which add alot of weight to your luggage, but are worth every ounce.

The beautiful copper brewhouse looks traditional enough, yet is controlled remotely from a not so traditional electronic panel. To keep all of the modern technology in line, a larger than life image of St. Arnouldus watches over the control room. St. Arnoldus, the patron saint of brewers, is said to have invoked a miracle by producing beer after an abbey brewery collapsed in the 11th century. His popularity in Belgium persists to this day.

The brews all go through about one week of primary fermentation, and are then moved to aging/maturation tanks for secondary. The CO2 given off during primary is collected by an elaborate system of airlocks and pipes, and is used to carbonate kegged beer. The beers are all filtered and centrifuged with the exception of the Wit, which retains its yeasty character. The other bottled beers are then inoculated with a different culture for conditioning. The rather large bottling line can crank out 14,000 bottles per hour. After filling, the bottles move on to a warm room, where they are stored at 25 degrees C (77F) to encourage another fermentation. Both warm conditioning and centrifuging are rare practices in the US, and may seem unusual to readers in the states. They are, however, fairly common in Belgian breweries.

De Gouden Boom produces 30,000 hecto liters annually (about 26,000 barrels), and of course generates quite a bit of spent grain. They dispose of this by-product by feeding it to cattle on nearby farms. Making light of this, Mr. Van Reeth commented, "In Brugge, the cows don't give milk, they give beer!"

After touring the brewery itself, visitors can get a glimpse of Brugge's brewing history. De Gouden Boom is devoted to preserving this history, and maintains a brewery museum on the premises. A large part of the museum is devoted to the old malthouse, which was built in 1902 and remained in operation

until 1976. All of the original machinery is still in place. The rest of the museum focuses on the many breweries that formerly existed in Brugge, displaying old pictures, documents, barrels, maltmills, and breweriana from days gone by. Of special interest is a map, complete with photographs, indicating the locations of the defunct breweries. Since almost all of the buildings are still intact, the truly obsessed can wander around the city and find several of the old breweries.

Like all good brewery tours, this one culminated in a trip to the bar to sample the wares. The hospitality room at De Gouden Boom is much like a Belgian cafe. A large group had started their tour ahead of us, and they were in full swing by the time we made it to the bar. Their presence added a festive air to the simple elegance of tasting room. All four beers are available, both for consumption on premises or carry out. In addition, glassware, gift packs, and the usual souvenirs can be purchased.

As the brewery was closing, Mr. Van Reeth made a final gesture of good will. He presented us each with a magnum bottle of Brugse Tripel, corked and wrapped in foil. Definitely a beer to be saved for a special occasion, and one that will encourage several toasts to St. Arnoldus, to Brouwerij De Gouden Boom, and to Louis Van Reeth.

De Gouden Boom is open for public tours. Call ahead for hours.

Brouwerij De Gouden Boom  
Langestraat 47  
8000 Brugge  
Belgium

(050) 33 06 99

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Date: Thu, 23 Jul 92 15:49:57 EDT  
From: magdek@LONEX.RL.AF.MIL (Kevin M. Madge)  
Subject: Homebrew digest posting

Does anyone have any guesses as to the recipe for Samichlaus? I talked to a few people with discerning palates and they claim that there is a mystery flavor in it. Any ideas?

Kevin Magde  
magdek@lonex.rl.af.mil

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Date: Thu, 23 Jul 92 13:28:55 -0700  
From: eurquhar@sfu.ca  
Subject: Re: KENYON yeast culturing

In a word YES. If a yeast culture has more than one yeast species/strain present in the mixture both must be maintained separately and grown up separately for the balance to be maintained. If not then one species will become dominant over time as it is very unlikely that growth rates are exactly matched.

As to how you tell the difference that is a much more difficult problem. Since both strains are *Saccharomyces* they will appear to be very similar to the naked eye and likely also under the microscope. If you simply streaked out from the undiluted wort mixture then chances are very good that none of the colonies which have appeared are composed of only 1 species.

The easiest way would be to dilute a sample of the inoculated wort by 1000 to 10,000 times and streak out this mixture over several plates. However, doing dilutions like this should be done aseptically with sterile water or wort.

Since, you are at Princeton I would suggest going over to the biomedical library and taking a look at "Yeasts" either the edition by Lodder(1980?) or Kreger VanRij(1984). This is the standard reference work on yeast taxonomy full of great pictures and detailed descriptions. Everything including all methods you would need are included. If you need any more help you know where to find me.

Welcome to the wonderful world  
of yeast culturing  
Eric Urquhart,  
(eurquhar@sfu.ca) Biological Sciences  
Simon Fraser University,  
Burnaby,  
British Columbia

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Date: Thu, 23 Jul 1992 17:38:21 EDT  
From: bob@rsi.com (Bob Gorman)  
Subject: Flame

In HBD #926 Jack Schmidling writes about his cold plate and adds:

"I brought it to Milwaukee with a keg of you know what."

This remark I can not leave untouched. I tasted some of that beer. It was a terrible brew, infected, astringent and unbalanced. As one conference goer stated: "How fitting it's served in urine sample cups."

Although this a direct flame against Jack, it is also the truth.

-- Bob Gorman

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End of HOMEBREW Digest #932, 07/24/92  
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Date: Fri, 24 Jul 92 8:41 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: Re: Cider yeasts

My statement about yeast "falling from the heavens" in cider making was, of course, complete nonsense, as Jay Hersh pointed out. The unreliable source was a book about the history of Somerset cider. I've now gone and read the scientific reports of the old Microbiology Department here at Long Ashton Research Station, which state that cider yeasts came originally from the surface of the fruit, but are now usually introduced from culture. The reports do point out, however, that in a cider factory with a continuous brewing process (and the customary poor sanitation), the local flora in the factory is at least as a source of yeasts as the apples themselves, particularly as the factory yeasts have been acclimatized to the conditions.

Continuing on this theme, Jack S. says he plans to culture yeast from the apples for making cider. This is probably not a simple task, since there will be many different yeast species on the surface of the fruit, some of which may produce a very unpalatable drink if used to ferment the juice. The Long Ashton Report of 1971 describes eight different yeasts isolated from apples, including varieties of *S. cerevisiae*, *S. uvarum* and members of other genera (ie. not *Saccharomyces*). The standard yeast used in the cider brewery here is an isolate of *S. uvarum*. The authors also tested the effects of inoculating apple juice with a mixture of *S. uvarum* or *S. cerevisiae* with one of the other 'wild' yeasts (e.g *Candida pulcherrima*\*). They concluded that the resulting cider had in many cases a 'more full flavour' than with the single *Saccharomyces* yeast alone (which explains why cider produced using a single cultured yeast is inferior to that produced from yeasts present naturally on the apples), but that some combinations were unpleasant, with acetic or sulphurous tastes. If you culture from apples without a knowledge of yeast identification, chances are you'll get a very different drink from that made with a commercial yeast, or with the natural mix of yeasts on the apples.

Incidentally, you can probably buy cultures of all these wild and cultivated yeasts, at a price, from your national yeast collection. Over here, a single dried ampoule costs 19 pounds from the National Collection of Yeast Cultures in Norwich.

\* N.B. These scientific names may have changed since 1971: taxonomists like to change the names every few years to convince themselves that they're at the cutting edge of science and to confuse the rest of us.

Andy

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Date: Fri, 24 Jul 92 13:49 CET  
From: "R.P.M. Tebarts (DBA-CRI)" <CRIPRT@RULMVS.LEIDENUNIV.NL>  
Subject: trip to london

Hello,

Next week I will be going to London for a few day's.  
I would like sugestions on where to drink in the center of  
London. (Pub name and underground station please).

And any sugestions about what beers to drink are very welcome.  
I don't have much drinking experience with ale's so a  
taste description would be nice.

In anticipation thanks.

Rob Tebarts

E-mail : CRIPRT@RULMVS.LEIDENUNIV.NL

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Date: 24 Jul 92 08:45:00 EDT  
From: Joel (J.N.) Avery <JAVERY@BNR.CA>  
Subject: Priming with honey, growing hops, beer on draft

I prime exclusively with honey, mostly because I have it in the house, and corn sugar is forbidden to go near my beer. I add about 3.5 ounces for a slightly less than 20 litre batch (my carboys are 19.8 litres, which is 5 US gallons I believe). Never having primed with corn sugar, I can't give any advice about what the equivalent amount of sugar would be. A recent mead thread indicated that honey was very fermentable (so is corn sugar), so amounts might be very close.

As for technique, I boil the honey up with some water, to sanitize the honey. That started a discussion about whether or not the boiling was required, and the digest turned really scientific about whether any nasties could live in honey. And, as Bones might say, "Dammit Jim, I'm a computer scientist, not a biologist". I still boil it, but just to be anal. I can't remember the final verdict.

I'm not sure if it matters, but I am a cake mix brewer.

While I have your attention, I planted hops this year. One vine I fed the the local bunny rabbit, and the other is about 6 or 7 feet, and seems to be growing about one inch a day. I'm in Ottawa, Canada, and I am wondering if this is typical, slow, or what. No signs of flowers.

Maybe you can help me with my house renovations as well. I am currently in the later stages of planning my new kitchen, and I figure to incorporate beer into the plan. I want to build a cold room in the basement under part of the kitchen to store beer and wine, and maybe some food, but the food isn't important here, just the beer. I plan to convert to kegging, and keep the kegs in here, and run lines up to the kitchen so that I can have two kinds of beer on draft by the kitchen sink. I brew mostly bitters, and brown ales, and figure that this room will be about 12 degrees Celcius in the summer - perfect for my beer style.

Has anyone tackled this in the past? I figure that the beer lines once they leave the cold room should be of narrow diameter to minimize the amount of beer that could get warm. Should I leave the kegs under constant CO2 pressure, or should I control the CO2 from the kitchen? What other design considerations should I consider?

Joel Avery <javery@bnr.ca>  
Manager, Distributed File Systems Evolution  
Bell-Northern Research,  
P.O. Box 3511 Station C,  
Ottawa, Ontario, CANADA K1Y 4H7  
Phone (613) 765-4638 ESN 395-4638  
Fax (613) 765-2854 ESN 395-2854

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Date: Fri, 24 Jul 1992 09:40 EDT  
From: KENYON%1235%erevax.BITNET@pucc.Princeton.EDU  
Subject: S. Delbrueckii

Thanks for the quick responses wrt my #3056 culturing question.

To Eric Urquhart - I'm not at Princeton, that's just the Internet router that our system uses to connect to the rest of the world. I can check the local library, but am a bit skeptical that I'd find the reference you posted.

You were absolutely right about not being able to detect the difference with the naked eye. Several HBD posts had mentioned that two types of colonies would be present, and that the larger would be S. Delbrueckii. Well, I've got some large and some small, but it seems that the sizes could be related to the either of the following phenomena:

1. The proximity of the colonies to one another on the plate, i.e. - ALL the colonies from the initial streak are smaller than those from subsequent streaks (2-4). If there is less food per colony, the colonies will be smaller, no?
2. Two different strains of different sizes (or replication rates) which show up as differently sized colonies on the plates.

I believe Option 2 is the more commonly held opinion by Digesters. In its defense, there do seem to be a number of colonies which appear to have come from a single cell (They look round from the top, and like little yeast mountains from the side), I just wish I could tell the difference by some means other than diameter and height of mountain. I do have an old toy microscope which can enlarge to 600x. Will this help? I don't think its got any slides or covers, does anyone know where I can pick some up?

As always, thanks for any and all help.

-Chuck-

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Date: Fri, 24 Jul 92 09:55:26 EDT  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: dogs, fleas & beer (wasn't that a folk group?)

hi folks!

i've been a little behind in reading my HBD's, so i dont know if this has been done to death, but...

my 3yr old dalmatian has been taking brewers yeast/garlic pills all summer long for the past three summers. He's had a total of about 20 fleas in his lifetime (usually after he comes home from the kenel). My vet claims it's bunk, but i'm sticking with what works!

Funny, though, he's never been especially enamoured of beer (mine or anybody else's). Hard to figure - he must take after my wife ....

sean

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Date: Fri, 24 Jul 1992 11:51 EST  
From: Stuart Siegler <BAP\$SS@LANDO.HNS.COM>  
Subject: Discolorization of Primary

After Brewing my 1st beer (Continental Extra-Ultra Light) I noticed that my plastic primary (the unit that came with my starter kit ) was stained a light yellow-green. No amount of cleaning seems to help. I have tried clorox (soaked for a few hours in hot water) and B-Brite, also for a coupla hours.

As a new-brewer, I am quit concerned with sanitation (this was highly stressed)

Any ideas on how to get rid of these stains? Are the bad for the brewing beer just a normal result of brewing process?

-Stuart Siegler (SSIEGLER@JABBA.HNS.COM or SCHWEEM@AOL.COM)

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Date: Fri, 24 Jul 92 9:33:31 EDT  
From: ncrcae!brew@devine.ColumbiaSC.NCR.COM (Jim Griggers)  
Subject: Good and bad malt, fittings

In HBD 926 gummitch@techbook.com (Jeff Frane) writes:

->It may also have something to do with the quality of the wheat  
->malt. I wouldn't be surprised to hear that he uses the stuff from  
->Briess, which I wouldn't feed to the ducks. I've used either the  
->British or the German wheat malts to excellent effect; both are big  
->fat grains (with no barley mixed in as has been the case in the past  
->with Briess).

Which brings me to a question about malt quality in general and Briess  
malt in particular. How good or bad is Briess barley malt compared to  
other brands of malt? How many brands of domestic malts are available?  
I am aware of Great Western Malting and Briess; how many others?

Alternative Beverage in Charlotte, NC only carries Briess, and I doubt it  
is worth the expense of having 50# of malt shipped clear across the  
country  
just to have a slightly better quality malt.

Another topic: Not only is South Carolina a beer wasteland, but a  
hardware  
wasteland as well. After searching most of the hardware stores and home  
improvement warehouses, I am still looking for a fitting that will  
connect  
a 3/4" FPT to a 1/4" vinyl hose. This is for connecting my 1/4" beer  
lines  
to a filter housing that has 3/4" connections. I was hoping to save some  
money over the filter kit offered by The Filter Store Plus, and besides,  
the  
fitting shown in their ad looks larger than 1/4". My Supervinyl hose  
from  
Superior won't stretch much bigger than 1/4".

Jim Griggers\* \* \* \* \*  
brew@devine.ColumbiaSC.NCR.COM \*\*  
408 Timber Ridge Dr. \* \*  
West Columbia, SC \* \* \*  
29169 \* \*

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Date: Fri, 24 Jul 92 11:06:21 CDT  
From: "Joe Dalsin" <joed@mozart.cbs.umn.edu>  
Subject: Advanced brewing advantages?

Subject: Advanced brewing (NON-EXTRACT) worth it?  
Sender: joed@mozart.cbs.umn.edu  
Organization: U of MN Herbarium

Here's the scoop. I've been brewing now with extracts for about a year and a half. I've made a dozen or so batches of many tasty styles of brew. I've recently been thinking of getting more involved and move on to all grain brewing but I'm not really sure if it's worth the effort. I'll need lots of new equipment, more time dedication, etc. Those may even be advantages as I like the process and care of brewing but how much can I expect the quality of the beer to increase assuming it's properly done?

Also, what are some good sources (books) to get started. I have been brewing exclusively from Papazian and a little self experimentation.

Thanks in advanced for all opinions, experiences, flames, biases, misinformation and advice.

Joe Dalsin  
University of Minnesota - Plant Biology  
joed@mozart.cbs.umn.edu

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Date: 24 Jul 92 16:03:00 GMT  
From: mpl@pegasus.attmail.com  
Subject: Japanese Beetles

My grapes used to suffer terribly from Japanese Beetles feasting on them. I bought one of those traps, and it stopped most of the problem, but I hated changing the bags full of dead beetles (which I had to do almost every day). I eventually wound up putting down a japanese beetle killing bacteria (made by Ringer, I think, although there are several brands available). It's non-toxic (only kill the japanese beetles), and, since it's a living organism, you only have to put it down ONCE (unless you put down something that kills it).

I sprinkled it on the lawn around the grape vine and watered it in. In the 2 years since, I've seen maybe 2 or 3 japanese beetles on my grape vine. I have no messy bags to change, and I'm putting no chemicals on the grapes (or into the environment). This was one of the best \$10 I ever spent. If you have japanese beetles bothering your hops, I highly recommend this stuff (I guess the downside is you have to put it down a year before it becomes effective - it kills the grubs over the winter, not the beetles in the summer).

Mike (I have no connection with any bug killing product outside of software bugs) Lindner  
mikel@attmail.att.com

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Date: Fri, 24 Jul 92 10:19:40 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Re: King Cooker Modification

John Cotterill writes:

>I use a propane powered King Kooker for my boils. The unit is great at  
>getting  
>the water to the boiling point (10-15 min for 10 gallons). The problem  
>that  
>I have, however, is once boiling, the heat needs to be reduced to  
>prevent an  
>extremely vigorous boil. At low settings, the flame burns to rich and  
>produces  
>lots of carbon on my boiler which is a pain to clean and very messy. I  
>would  
>like to add a small burner ring to the cooker for low settings. Does  
>anyone  
>know where I could locate a small ring (without buying a stove attached  
>to  
>it)? Any other suggestions?

I don't know anything about smaller burner rings, but here's a suggestion  
from  
my days as a Boy Scout:

Coat the bottom of the brewpot with liquid soap (dishwashing liquid)  
before  
you brew. It will dry on the surface, and not cause any problems during  
cooking.  
The black soot will still accumulate on the pot, but the clean-up  
afterwards  
will be trivial. Water will dissolve the soap and the black soot will  
come off  
easily. Bar soap works okay, too, if you make sure that you rub a good  
coating  
over the whole bottom.

Mike Hall  
Almost-Eagle Scout (no project :-( )

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Date: Fri, 24 Jul 92 13:06 EDT  
From: tom@kalten.bach1.sai.com (Tom Kaltenbach)  
Subject: FREE! software for searching Homebrew Digest

Over the past couple of weeks, I've written a PC program that might be of interest to homebrewers. The program is called THREAD, and its purpose is to search the back issues of the Homebrew Digest and extract those messages that follow a certain "thread" of conversation. THREAD attempts to do this by extracting all messages that contain specified key words; as a consequence, the program also functions as a general subject-searching program. For example, if you wanted to search for all messages related to kegging, you might use "kegging" as a key word (as I recently did). Logical combinations are also possible; for example, if you wanted all of the recent references to Jack Schmidling's MALT MILL, you could search for "malt" AND "mill" NOT "miller" (the NOT "miller" excludes the many references to Dave Miller's books). The key words are not limited to a single word, for example, you can search for messages mentioning "dave miller" OR "dave line". Up to 10 key word specifiers are allowed.

THREAD operates on IBM PC or compatible 8088/80286/80386/80486 microcomputers running MS-DOS, so it does require that the digests are stored as ASCII text files in a directory on the PC hard disk. The program has been uploaded to the archives at sierra.stanford.edu, where it can be found in the /pub/homebrew directory. The files are listed below. Note that all the files are in ASCII format except for the binary executable, so you must set the file type appropriately in when transferring with ftp.

thread.exe	binary file, MS-DOS program executable
thread.pas	source code, written in Turbo Pascal 5.5/6.0
thread.uue	uuencoded version of thread.exe, for those without ftp
thread.doc	documentation and program description

Any comments, questions, or suggestions can be sent to me at the address below. If there is enough interest in a VAX/VMS version of the program, I may try to convert the source code into a VMS PASCAL version.

Tom Kaltenbach  
tom@kalten.bach1.sai.com

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Date: 24 Jul 92 13:03:00 EDT  
From: Brett (R.B.) Buckingham <BRETTB@BNR.CA>  
Subject: re: PET bottles

I used both 500mL and 1L PET bottles a few years ago with very good results. Although they may not be as appealing as a tall, proud beer bottle, they have a number of unique advantages. When you use a bottling wand to fill a PET bottle, the tip of the wand sits nicely in the dimples at the bottom. The flowing beer quickly fills the dimple and covers the tip of the wand, thereby helping to reduce aeration. Capping is a breeze; just twist them on snugly. Just before capping, I'd squeeze the bottle until the level of the beer was at the top of the bottle, then secure the cap. This left the bottle initially dimpled, but the headspace was purged of air. Checking the level of carbonation later on was as simple as squeezing the bottle. The dimples also served to hold the yeast sediment when the beer is decanted. Furthermore, plastic is safer than glass.

My only concern with these bottles is that they are green, and if green plastic equates with green glass, this may result in light-struck (skunky) beer. I've also heard that oxygen can penetrate the plastic, but I don't buy it because of the pressure inside.

Give them a try; they worked great for me.

R. Brett Buckingham Hpsos development group Any opinions expressed  
brettb@bnr.ca Bell-Northern Research Ltd. are my own.  
(613)763-7273 P.O. Box 3511, Station "C"  
Ottawa, Ontario K1Y 4H7

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Date: Fri, 24 Jul 92 12:15:19 -0600  
From: copeland@calypso.atmos.colostate.edu (Jeff Copeland)  
Subject: Removing carbon from pot bottoms

As John Cotterill wrote in HBD 932

>I use a propane powered King Kooker for my boils.  
>At low settings, the flame burns to rich and produces  
>lots of carbon on my boiler which is a pain to clean and very messy.

An old camping trick to make blackened pots easy to clean is to coat the  
outsides with liquid dish soap before use. The carbon then rinses off.

Jeff Copeland copeland@calypso.atmos.colostate.edu  
Atmospheric Science  
Colorado State University  
Ft Collins, CO 80523

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Date: Fri, 24 Jul 92 11:18:26 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Buffalo Confusion

From: gak@wrs.com (Richard Stueven)

>Mike McNally said:

>> All I can say is that the Hefeweizen from Twenty Tank was  
>> even worse.

>Everything that Twenty Tank makes is even worse.

>Bill Owens may deserve credit for getting the California microbrewing  
>industry off the ground, but his brewpubs make uniformly bad beer.

Well, I hope that I'm not the 20th person to point this out, but.....

There seems to be some confusion here. Bill Owens is not connected to  
20 Tank. He has founded 3 brewpubs.

1. Buffalo Bill's in Hayward. The second brewpub in CA, third in the  
US since prohibition. Bert Grant in Yakima was first, and Mendocino  
in Hopland was second. Buffalo Bill's is still under Bill's control.
2. Brewpub on the Green in Fremont. Co-founded by Bill and John  
Rennels. Problems developed between Bill and John, and Bill left.  
John went thru several brewers, and the pub had its ups & downs.  
The investors flip flopped, and John is out and Bill is back.  
BP on the G is now under Bill's control again.
3. Bison Brewing in Berkeley. Bill ran Bison very poorly, things  
were in a dismal state. The brewery was on the verge of closing  
in April 1990, when Bill was ousted. Eric Frietag and Scott De Oca  
took over. Their beers are unusual, but the business is doing quite  
well now.

Two brothers named John and Reid Martin have also founded three brewpubs.

1. Triple Rock in Berkeley. One of the first, very popular with  
the UC Crowd. A success from day one.
2. Big Time in Seattle. Spurred by the success of Triple Rock, one  
of the brothers founded a sister pub to the north. The two pubs  
are nearly identical in decor. Similarly, Big Time is popular with  
UW students.
3. Twenty Tank in San Francisco. Quite different from the other two.  
Urban industrial warehouse atmosphere, South of Market nightclubby  
crowd. Wear black.

CR

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Date: Fri, 24 Jul 92 15:02:57 EDT  
From: Jay Hersh <herh@expo.lcs.mit.edu>  
Subject: St Arnouldus vs St. Gambrinus

Ahem, not to refute your thoroughly interesting article on the breweries of Bruge, C.R., but the Czech name Gambrinus as the patron saint of brewers.

Anyone got the low down, will the REAL patron saint of brewers please stand up???

JaH

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Hopfen und Malz, Gott erhalts

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Date: Fri, 24 Jul 92 14:12:45 CDT  
From: johnf@persoft.com (John Freeborg)  
Subject: Great Taste Breweries & Kegs

I've gottten several requests for a listing of the brewers that are coming to the Great Taste of the Midwest Beer Festival on August 22nd in Madison, WI.  
If you missed the last "press release" posting about it, just email me and I can throw it out again (wanted to save bandwidth here).

Appleton Brewing Co.  
Boulevard Brewing Co.  
Broad Ripple Brewing Co.  
Cherryland Brewing Co.  
Detroit & Mackinac Brewing Co.  
Fox Classic Brewing Co.  
Goose Island Brewing Co.  
James Page Brewing Co.  
Kalamazoo Brewing Co.  
Leinenkugles Brewing Co.  
Pavichevich Brewing Co.  
Summit Brewing Co.  
August Schell Brewing Co.  
Brewmasters Pub  
Capital Brewing Co.  
Chicago Brewing Co.  
Fitzpatrick Brewing Co.  
Frankenmuth Brewing Co.  
Great Lakes Brewing Co.  
Joe's Brewing Co.  
Lakefront Brewing Co.  
Midcoast Brewing Co.  
Sprecher Brewing Co.  
Water Street Brewing Co.

Someone on the net posted recently about BCI (Bev-Con International) in Bristol, Tennessee (800-284-9410). I ordered several items from them and am very impressed. I got a brand new dual-gauge regulator made by Cornelius Inc. for \$36.50 from them. Plastic pinlock disconnects were \$2.85. A thumb picnic tap ("cobra tap") was \$4.85. They don't take MC/Visa however, but they do COD and will even accept a personal check for the COD via UPS. I live in Wisconsin and the stuff came in 2 days. They have lots of neat keg sizes and CO2 tanks cheap.

- John

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John Freeborg Software Engineer      Persoft  
johnf@persoft.com    465 Science Dr.  
608-273-6000    Madison, WI 53711  
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Date: Fri, 24 Jul 92 13:03:35 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Re: Priming with honey

I have heard a lot of people say they would like to use honey as a priming agent. I really don't see the advantage in this, for two reasons:

- 1) Honey takes an very long time to complete fermentation.
- 2) The amount of honey that you will need for priming will not significantly affect the flavor of the finished beer, unless you are making a very light beer.

The object of priming, is to get a consistent carbonation level. And, in my case, I want this phase to complete as quickly as possible! If you prime with honey, you're carbonation level will change very slowly with time. If you correct for what you think is a low carbonation level (say after a week or so in the bottle) by adding more honey next time, you will have overcarbonated bottles if you wait several weeks to drink the beer.

My suggestion is to just prime with glucose (the REAL name for corn sugar--Dextrose is a trade name). You will not negatively affect the flavor of the beer by using sugar in such small quantities. I'm risking getting flamed here, but I would also say that using gyle (wort) instead of sugar for priming is a waste of time--for purists only. You won't be able to taste the difference. (If you've done a subjective, side-by-side comparison on the same batch of beer and and found out otherwise, please post your results--I'd be very interested.)

If you want a honey/mead-like flavor in your beer, then add a significant amount to the primary. (That "significant" amount will vary greatly depending upon the recipe and who you talk to.) Expect it to take several weeks to complete fermentation.

These are, of course, just my humble opinions.  
By all means, experiment; and have fun.

-Alan

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| Alan Edwards: rush@xanadu.llnl.gov | Ren & Stimpy in '92!  
| or: alan-edwards@llnl.gov | (No other REAL candidates are running!)  
|-----|

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Date: Fri, 24 Jul 92 15:02 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: gorman's lack of tact

Dear Brewers

While I'm not usually given to jumping on someone for stating their opinions, I must STRONGLY OBJECT to the type of attack levied by Bob Gorman against Jack in the last HBD. Aside from the fact that Mr. Gorman has exposed himself as a pompas ass, he has also unwittingly joined the ranks of the very brewers he criticizes by assuming that his taste buds are the final athority on the issue of what qualifies someone else's homebrew as good or bad. Worse, his level of attack (note that I did not use the word, "criticism," Bob) is at best sophomoric.

Much can be said about Jack - indeed, much has!! But with responses like Gorman's, I as a novice homebrewer, will remain reluctant to share my products with fellow brewers for their "criticism" for fear that my efforts too will be deemed equivalent to excrement.

No one, Bob, NO ONE! deserves that sort of comment, regardless of the quality of their efforts. Who deid and left you Brew Master?

Sincerely,

John G. Norton  
ZLPAJGN@LUCCPUA.EDU

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Date: 24 Jul 92 15:46:24 CDT  
From: RMOREAUX@oz.umb.ksu.edu  
Subject: Los Angeles Brew Pubs

I will be visiting the San Fernando Valley in Los Angeles the first week in August. I would like information on some good brew pubs (if there are any in that area.

Also if any body knows of any brew pubs in the Manhattan, Kansas area or Topeka, kansas area, the information would be greatly appreciated.

No brew, like a homebrew!

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+-----+  
| Richard Moreaux:-) | rmoreaux@oz.umb.ksu.edu |  
| computer consultant | moreaux@ksuvm.ksu.edu |  
| Computer systems office | |  
| Kansas State University | |  
+-----+
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Date: Fri, 24 Jul 92 13:08 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: MICROMASHING

To: Homebrew Digest  
Fm: Jack Schmidling

Subj: MICROMASHING

In my tireless crusade to convert extract brewers to all grain "real brewers", I have developed a "Mr Wizard" type approach that not only teaches the fundamentals in a way a child can handle but provides a simple and easy way for "master brewers" to test new ideas and disprove old "momilies".

MICROMASHING scales down a batch of beer to a size that can be handled in sauce pans, measuring cups and the kitchen stove.

I have used the system to optimize the spacing between the rollers of the MALTMILL. I have used it to convince myself that decoction contributes to extraction yield and to experiment with different infusion temperatures and adjunct contributions. As it only takes about an hour to do a "batch", several experiments can be conducted in single afternoon.

Equipment required"

small saucepan (500 ml beaker)  
funnel  
two inch diameter piece of window screen  
graduated measuring cup  
thermometer (100-200 F range)  
hydrometer (optional)  
balance (optional)

The piece of window screen is pressed into the bottom of the funnel to create our lauter tun.

The batch size is a scaled down from 10 lbs grain to produce 6 gallons of wort at a gravity of about 1.050. This comes to 60 gr. (2 oz) of malt and 300 ml of wort. If you don't have a balance, 60 gr of uncrushed pale malt is about 1/2 cup.

We start by crushing the malt. You can use a blender, rolling pin, hammer, maltmill or do nothing at all as I did in one experiment. The yield from uncrushed malt was 1.005. I just had to do it.

Pour the crushed malt in the saucepan or beaker and add 200 ml (1/2 cup) warm

water. Stir this gently till thoroughly mixed. This is know as "doughing in". Heat this slowly to 155F, stirring constantly. The smaller the pan, the easier it is to control the temperature. Maintain this temperature for 15 minutes and stir frequently to distribute the heat. I use a beaker and drop it into a styrofoam block with a hole in it but only because I am trying to control it precisely. This step is know as "saccharification" and is the period during which enzymes are converting starch into sugar.

If you want to add a touch of science here, put a drop of wort in a spoon and add a drop of iodine. After doughin, it turns black. After saccharification, it remains the same color as the iodine. This indicates that the starch has been converted.

The next step is called "mashout". After 15 min at 155F, raise the temperature to 175F. Place the funnel in a tumbler or graduated cylinder. Stir the mash and dump it into the funnel.

In your saucepan, bring 2 cups of water to a boil and add this to the mash in funnel as the level drops. Keep the water level above the grain level. This

step is know as "sparging". You can stir gently to speed things up. When you have collected exactly 400 ml (1 1/2 cup) of wort, stop sparging. (When

I say "exactly" I am referring to controlled experiments but if you are just trying to learn the process, nothing is critical.) If you simply want to

know what you have done, cool the wort to room temp and measure the gravity.

It should be around 1.040. If you don't have a hydrometer, a taste will leave no doubt about what you have done.

You have just made your own malt extract. You are now an all grain brewer.

To complete the task, the 400 ml should be boiled down to 300 ml to get the proper proportion. You can add a few hops pellets to get the full ambience if you like and there is nothing to keep you from adding yeast and fermenting it out.

From a practical standpoint, you can save the wort and use it as starter for yeast or add to your next extract batch. You can also mix it back up with the spent grain, add some flour and yeast and bake a few loaves of beer bread.

Have fun,

js

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Date: Fri, 24 Jul 92 16:31 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: World's Greatest Generic Ale

Funny, I tried some of the WORLD'S GREATEST GENERIC ALE. Granted, it was somewhat astringent/unbalanced due to a heavy-handed hop addition, but I detected no infection. Bitter? Yes. Infected? No.

chris

It's hard to interact in groups when you're omnipotent.  
"Q" Star Trek, Next Generation

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Date: Fri, 24 Jul 92 18:02:37 PDT  
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>  
Subject: Re: Priming with honey

Steve Boege asks:

> I am intersted in using honey as priming sugar. It seems to me that  
> this was discussed here recently. How much honey should be used to  
prime a  
> five gallon batch of beer? How should it be prepared?

>From what I understand, honey is considered virtually 100% fermentable  
sugar.  
Given that fact, I assume that you would use equal quantities as you  
would  
corn sugar. As for preparation, same story as corn sugar. Just boil it up  
in  
a quart or so of water to sterilize it and dump it in. If for some  
reason, you  
don't feel that there are enough yeast nutrients left in your beer, then  
you  
might want to add a bit to supplement at this point, but its probaly not  
necessary for this small quantity of honey.

Good luck and good drinking,  
Mark

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Date: Fri, 24 Jul 92 18:20:32 PDT  
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>  
Subject: Re: Sterile yeast starters

Bob was discussing the creation of sterile wort for use as a yeast starter:

> On the advice of a friend, I got a case of quart mason jars, boiled up  
3  
> gallons (in the end) of generic wort (3# liquid malt extract), and then  
> canned them in a pressure cooker. voila - several months (depending on  
> usage) pre-supply of sterile wort.

What I've used as a standard yeast starter for the past 10 or so batches is much simpler, and apparently equally efficient.

I just boil up 1 quart of water with 3 tablespoons corn sugar and 1/4 teaspoon of yeast nutrient, cool to 80°F, and pitch my dried yeast in a 1 gallon apple cider bottle. My airlock is nothing more than the metal bottle cap with a hole poked in it and some tin foil wrapped around it. My assumption is that there will be enough CO2 output from the start to ensure a one way airflow out of the bottle. The tinfoil just keeps airborne particles from falling through the hole, but is loose enough to allow CO2 to escape. Anyway, the results have been excellent. All of my brews are actively bubbling away by the morning after I pitch the yeast (which inevitably always occurs sometime past midnight, occasionally I miss extract brewing >:-), and I've never had an infection problem. It just seems to me that its not worth the hassle or expense of making sterile wort when I spend 10 minutes the day previous to brewing to make my quick starter. What I'm wondering is does anyone see a problem with my methodology? Am I just consistently lucky when it comes to lack of infection? Is my beer karma running short?

Mark

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Date: 24 Jul 1992 22:24:42 -0400 (EDT)  
From: Neal.Raisman@UC.Edu (Neal A Raisman)  
Subject: scrumpy

This is a recipe for a strong British cider called scrumpy. It is really strong. One glass and the world begins to glow. A second glass, makes it all go.

12# of mixed apples. Be sure they are clean and with no belmishes  
1/2# raisins  
1/2# raw meat  
1 gal. water at 70 degrees  
tradition calls for bakers yeast but I recommend a champagne yeast

Chop all ingredients. Then grind the apples and raisins. A food processor is helpful. Toss the ingredients into the water and stir. Add the yeast and seal the brew bucket with an airlock. Each day, stir the ingredients by swirling the ingredients in the closed bucket. After the first fermentation slows, about 8-10 days, move to a secondary fermenter. If you like a dry cider, add a second dose of yeast to the secondary fermenter. Seal with an airlock. Let sit until it the fermentation slows to a very slow, almost imperceptable bubble. Move to a carboy to get out more of the particulates. Let it sit for about a week and bottle.

The scrumpy will need to mature for about four months before you will want to even try it since it will give off a strong unpleasant smell and almost vinegary taste. The longer it is allowed to mature, the better, smoother and drier it will get.

It is wonderful served cold when mature. I have let it sit for a year and it is quqite fine.

No fancy sign off here. Neal Raisman raismana@ucunix.san.uc.edu  
D and unpleasant smell and have an almost vinegary staste

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End of HOMEBREW Digest #933, 07/25/92

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Date: Sat, 25 Jul 92 9:54:48 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: On Bob's Comments

In HBD 932, Bob Gorman said:

> This remark I can not leave untouched. I tasted some of that beer.  
> It was a terrible brew, infected, astringent and unbalanced. As one  
> conference goer stated: "How fitting it's served in urine sample cups."  
>  
> Although this a direct flame against Jack, it is also the truth.

Which provoked, in HBD 933, this outburst from John G. Norton:

> ... I must STRONGLY OBJECT to the type of attack levied by Bob  
> Gorman against Jack in the last HBD. Aside from the fact that Mr.  
> Gorman has exposed himself as a pompas [sic] ass, he has also  
unwittingly  
> joined the ranks of the very brewers he criticizes by assuming that  
> his taste buds are the final authority [sic] on the issue of what  
qualifies  
> someone else's homebrew as good or bad. Worse, his level of attack  
> (note that I did not use the word, "criticism," Bob) is at best  
> sophomoric.  
>  
> Much can be said about Jack - indeed, much has!! But with responses  
> like Gorman's, I as a novice homebrewer, will remain reluctant to  
> share my products with fellow brewers for their "criticism" for fear  
> that my efforts too will be deemed equivalent to excrement.

... and so forth.

John, let me explain a few things to you. First, and this has been the sticking point in many of the discussions involving Jack, there is a world of difference between deliberately introduced flavor effects outside the "main stream", and flaws due to poor technique. Bob's comment referred ENTIRELY to the latter. I tasted the same beer on the same evening Bob did, and agree with Chris Campanelli:

> Funny, I tried some of the WORLD'S GREATEST GENERIC ALE. Granted,  
> it was somewhat astringent/unbalanced due to a heavy-handed hop  
addition,  
> but I detected no infection. Bitter? Yes. Infected? No.

John, it was technically bad beer. This is not based on personal taste. It was simply poorly made. We've all made beer like that, but I've read HBD since before the issues were numbered, and to date Jack is the only contributor who has trumpeted his beer and his techniques so noisily and tirelessly. When Jack first began posting I reacted to the questionable information he was placing before HBD's readers, but I have neither the time nor the energy for the pointless, endless battles that "discussions" with Jack quickly become. I no longer even read his postings, and strongly urge that you approach his advice with caution. It has frequently not been good. Much more reliable information is available in a number of very good books; my favorite remains Dave Miller's "Complete Handbook of Homebrewing".

You really have little to worry about in having others taste

your beer, unless you're brewing for ego gratification rather than excellence. If I (or, for that matter, Bob) were to taste your beer knowing you to be a new brewer, we would tailor our comments with a goal of giving you encouragement and information you could use. If Jack's beer had been presented to me as the product of a first-year brewer, I would have called it an excellent effort, and suggested he pay attention to temperature control, water chemistry, and recipe formulation, first. The position Jack has chosen to occupy, though, calls for an altogether different standard. If you are to set yourself up as the definitive source of brewing information, you'd better be prepared to deliver. Clearly, Jack is not, and Bob's comment must be taken as the natural operation of the "self-cleansing" process as it applies in homebrewing; it was the closure of the feedback loop as a means of correcting distortion, and it is new brewers, without the experience to sort the good information from the bad, that benefit most from this process.

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

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Date: Sat, 25 Jul 92 14:33:27 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Gorman, PET bottles, Fermenting Meat??

First, there is absolutely no reason for Gorman to humiliate Schmidling like that in public. I don't really care how much you hate him, and I bet 99.44% of the readers don't either. Please try to act like adults, people, (this from one who is not yet Of Age) or at least take it outside and let the rest of us try to learn something.

Next, what's the difference between PET bottles and the run-of-the-mill plastic soda bottles we find in the States? A couple brewers I know use these regularly, because they're easier than smaller glass bottles, and you don't even need a capper. They don't seem to affect the beer in any way. However, they're ugly. Personally, I'd like to rid myself of plastic entirely, for aesthetic reasons (hard to say with a straight face while typing). But I'm still curious how PET bottles are superior to the ones I've seen. Why not use glass gallon jugs, like from cranberry juice, etc? There's actually a local brewer (or at least he's a bottler) a few blocks away from me who uses gallon jugs. Motto: "Won't go flat" <-- Not true. I'd expect it to keep until opening, however.

Finally, what purpose does MEAT serve in fermenting?? Yesterday's scrumpy recipe is not the first I've seen which includes meat. There's Charlie's for-your-amusement Cock Ale from the Eighteenth Century, and I believe Sir Kenelm Digby, Kt., (1669) had an ale recipe with some kind of meat, too. What gives?

PS - If anyone's asking, I like receiving the Digest on weekends, though I can see how it could get overwhelming for the Monday --> Friday crowd.

Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

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Date: Sat, 25 Jul 92 16:53:02 EDT  
From: srussell@msc.cornell.edu (Stephen Russell)  
Subject: Sour brown ale recipe sought

Hey there,

Found a bottle of Goudenband and before I drink it I was wondering if anyone had a recipe for this or other Flanders Sour Brown Ales? There is yeast in the bottom; what if I just add this to sterile wort and let it build up for a few days (as opposed to plating it out, which I could also do, but is not recommended in some cases of yeast blends, such as Chimay).

Any advice welcome. Thanks muchos.

STEVE

-----

Date: Sat, 25 Jul 1992 17:17 EST  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: software review: THREAD

Hey, now. I just downloaded Tom Kaltenbach's THREAD program today, which he announced in the HomeBrew Digest yesterday. The program's a jewel. It allows you to search back issues of the HomeBrew Digest for any given string(s) using the logical operators AND, NOT, and OR. Any article meeting the string criterion is displayed to the screen, and you can either write it to disk or not. You can also run the program in automatic mode, writing all valid articles to disk for later perusal. It's also pretty speedy. Even on my ancient 8086, I could get through 750k of HBD's in a minute or two, automatic mode-wise. To give you a point of comparison, I recently used Magellan to search through my 500 or so back digests for information on kegging. Searching, choosing, and printing took the better part of a day. But with Tom's program, I'm sure I could finish in about an hour, tops. Say 15 minutes to search all the back digests, maybe another 15 minutes to peruse the output file for which articles I in fact did want to keep, editing as needed, and then maybe 10 minutes of printing. What's more, the search and the printing don't need to be babysitted, so my actual realtime involvement is just perusing the output file, whereas with Magellan, I couldn't leave the terminal. Great program, Tom. You've given me more time to brew now.

- --frank

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End of HOMEBREW Digest #934, 07/26/92  
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Date: Sun, 26 Jul 92 20:56 EDT  
From: ncrcae!buzz@devine.ColumbiaSC.NCR.COM

>From brew Sun Jul 26 19:02 EDT 1992 remote from devine  
Subject: Re: Advanced Brewing (NON-EXTRACT) worth it?  
To: homebrew@hpfcmi.fc.hp.com (Homebrew Digest)

Date: Sun, 26 Jul 92 19:02:23 EDT  
From: brew <brew@devine>

X-Mailer: ELM [version 2.3 PL11(MM)]  
Content-Type: text  
Content-Length: 1794

In HBD933 Joe Dalsin (joed@mozart.cbs.umn.edu) writes:

->I've recently been thinking of getting more involved and move on to  
->all grain brewing but I'm not really sure if it's worth the effort.  
I'll  
->need lots of new equipment, more time dedication, etc. Those may even  
be  
->advantages as I like the process and care of brewing but how much can  
I  
->expect the quality of the beer to increase assuming it's properly  
done?

I am not going to address the question of beer quality. There are people  
on the Digest far more qualified than I that can answer that question.  
However, I was just reading some back issues of Zymurgy, and Joe's  
statement reminded me of an editorial in the winter 1991 issue by Charlie  
Papazian titled "Turtles and Zymurgy".

..... "Beermaking, beer drinking; isn't this what a lot of  
this zymurgy stuff is all about? Enjoying the process.  
Often never minding how great the beer tastes or  
doesn't taste. Totally involved with the process of learning.  
Making mistakes. Not getting it just right. All the while  
loving the journey; savoring the long journey and appreciat-  
ing the process. There's so much more to enjoy there than  
the quick swallow at the end of the process--the goal." .....

I know I enjoy the creation of a beer just about as much as I enjoy  
drinking it. The brewing process certainly has enough technical aspects  
to keep a tinkering engineer like myself happy tweaking equipment and  
processes. I enjoy brewing as a \*hobby\*, so switching to all grain was  
just one more process to play with.

Jim Griggers\* \* \* \* \*  
brew@devine.ColumbiaSC.NCR.COM \*\*  
408 Timber Ridge Dr. \* \*  
West Columbia, SC \* \* \*  
29169 \* \*

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Date: Sun, 26 Jul 1992 22:20 EDT  
From: PGRAHAME%**BENTLEY**.BITNET@mitvma.mit.edu  
Subject: **PET Bottles**

I was intrigued by comments from the subscriber who spoke of PET bottles available for homebrewing from Canada. In Ontario, more than one micro-brewery set up using PET bottles for economic reasons: far cheaper than purchasing a conventional bottling line. They have been fairly well-received by the public, and one Toronto homebrew friend recycles these as part of his bottle ensemble. He also uses sturdy glass soda bottle (quart size) which take metal caps. When I began brewing here, I used US soda bottles, 1 & 2 quart size, because I had nothing else and didn't want to buy a capper. I also used the odd commercial quart beer bottle (Bud, Coors, etc.), and a few Canadian 750 ml glass bottles I had. ALL of these take the same plastic twist-on caps. Now here's the interesting part. My main concern was breakage; from that perspective I expected the plastic bottles to be the best. My next concern was sealing; I expected the plastic bottles to seal better (plastic against plastic). To my surprise, I have never broken a bottle, even with very lively brews. I did not really trust the US beer bottles, since they are for single use & artificial carbonation. With short storage (3 - 4 weeks), I notice no difference. With longer storage (2 months) the result was surprising. The beer stored in glass was much better, with no off-tastes. The beer stored in plastic had a taste with I attribute to oxidation. Since the seals and conditioning were fine in all cases, I assume the plastic is "breathing" to some extent. This result has been repeated over several batches. Accordingly, my aim is to go all glass. The Canadian bottles are great, made for multiple use & very strong. Obviously, trips across the border are in order. I still don't trust the US beer bottles re ability to take pressure, and besides you have to deal with the lifeless beer that comes in them! I still see no reason, apart from esthetics or perhaps judging rules, for using metal caps though. The plastic caps hold up over many uses & thus create less waste, in a way. I have never had one fail. A last comment on PET: the Canadian plastic beer bottles are much thicker than our plastic soda bottles, so should store a bit longer; still I would expect oxidation to be a problem to some extent. Are there any cheaply available glass bottles similar to the Canadian 750 ml soda bottles? And are there any real reasons not to use twist-on caps?

Cheers, Peter

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Date: Mon, 27 Jul 92 11:59:26 EST  
From: Brett Shorten <s05bas@cc.uow.edu.au>  
Subject: Question on racking after chilling

I think this question may have been addressed recently, but I have forgotten the answer and am anxious to know!

I recently made an immersion chiller, and used it for the first time 2 days ago. It worked brilliantly, cooling my brew from boiling to cold in about 15-20 mins. However, when I then immediately racked to primary, I was stunned by the prodigious amount of break material, at least 5-6 litres (what we measure in in Australia). As a result, from 21+lt of wort, I only successfully got 18lt to primary, and even then I transferred a small amount of break material with it.

So how can I enjoy the benefits of chilling without sacrificing a large percentage of wort in the process? The only thing I can think of that I might have done to contribute to the problem was to pour the boiled wort into another container before chilling, in order to strain out the leaf hops in the boil.

One other question that occurs to me. What is the recommended procedure for dry-hopping in the secondary with pellet hops?. Are they added as is, or 'dissolved' first?  
Brett Shorten

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End of HOMEBREW Digest #935, 07/27/92  
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Date: Mon, 27 Jul 92 9:46:49 EDT  
From: William Boyle (CCAC-LAD) <wboyle@PICA.ARMY.MIL>  
Subject: use of kegs

I remember some time back somebody mentioned they fermented in a 5 gal keg. If anybody has tried this could you please post the advantages/disadvantages of doing this, and any tips or hints on doing this (if you think it's a good idea).

B^2

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Date: Mon, 27 Jul 1992 10:21:54 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: hops,beetles,comments

A friend of has a Cascade (we think) hops plant with what we guessed to be 6+ oz. of cones on it. My Cascade has maybe 1 oz. We live about 2 miles apart. He allowed the plant to have some 12 shoots; I only let mine have 4, as states common wisdom. Now I wonder about that wisdom. There are other factors which effected our yields (different age plants, different soils and sun exposure), but I'm wondering just why it's supposedly best to allow only 3-4 shoots. Any hops experts have the answer?

Thanks for the info on Japanese-Beetle-killing bacteria; I'll look into that. My lawn also happens to have grubs.....wonder if there's a connection.

That's lots of wondering, also about this Bob/Jack/et.al. discussion. I thought it was already common knowledge on the HBD that's Jack's "world's greatest beer" was really not; that Jack himself admitted it was overhopped and was just "the beer that was ready" for the conference. So when Jack talks of his WGB I always take it to be tongue-in-cheek and self-deprecating. If I've read Jack correctly over the past few months, I don't doubt he enjoys jabbing with his WGB comments because he knows how much it aggravates some of you! My final comment on this, and it applies to many other things on this list as well, is to lighten up. We all want to make the best beverages possible, and making beer can and does involve complicated scientific issues, but, hey, we're making \*Beer\*, not looking for an AIDS vaccine. So, relax.....

Russ

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Date: MON, 27 Jul 92 10:49:36 EDT  
From: "Deborah Poirier" <POIRIER@INRS-ENER.UQuebec.CA>  
Subject: PET bottles, dishwashers, overnight brewing

from: poirier@inrs-ener.quebec.ca

Hello fellow fizicists!

Well today's posting on 1 liter plastic soda bottles was quite a surprise to me, since I assumed EVERYBODY used them! I guess it's a Canadian thing, but worth trying, IMHO, since they come in good sizes (1 and .5 liter) and you don't have to wash labels off. BUT the best reason to use at least a few of them per batch is that you can squeeze them to see how your carbonation is coming along. For impatient types like myself, they're great. To quote a brewing buddy, when it's hard, it's ready. :)

Now I have two questions:

1. do many of you use your dishwashers to sanitize bottles and hoses? I do, with extra hot water and I slosh in a few glugs of bleach midway along. No problems so far, but is this the safest way to go? Would "sparkleen" or just regular dishwashing detergent work better?

2. the other night, late into the sparge, I decided to abandon ship and go to bed, leaving 6 gallons of wort in pots on the stove (no heat), which I boiled and hopped the next morning when I was feeling perkier. So far it has fermented uneventfully, and I found it quite pleasant to split the brewtime into parts.  
AM I IN TROUBLE NOW???

Thanks for any advice.  
Deb

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Date: Mon, 27 Jul 1992 10:41:37 EDT  
From: bob@rsi.com (Bob Gorman)  
Subject: Flame

Oops!

That post about Jack's beer did not come out as intended, not even a little bit satirical. This will teach me to post while in a really foul mood, such a post is out of character for me and is unexceptable. The only thing to do from here is to apologize, in public.

So, I'd like to apologize, first to Jack. Sorry Jack, don't let my harsh opinions stop you from enjoying your brewing career. Second to the readership of the HBD for having me start up such a bad thread. Third to the entire homebrew community for dragging the art of homebrewing into the gutter. Fourth to all the homebrewers who know me personally, for acting like such a shmuck. Last to everyone who's gone through the effort to reply to those comments. Sorry.

With that done, I'd like to ask people to stop trying to castrate me on the HBD, and send all hate mail direct to me. I had intended to get this post out last Friday, I hope it gets published reasonably soon.

-- Bob Gorman

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Date: Mon, 27 Jul 92 11:14:30 EDT  
From: taylor@e5sb.osdhw.syr.ge.com (taylor)  
Subject: brewpub information

I'm taking a trip to TAMPA/SARASOTA FL area second week in Aug. can anybody give me any information about brewpubs in this area?

Also I'm from upper NY state does anybody know of any brewpubs in this area?  
I would appreciate any info.

All this talk of bottles, I just go down to the local distributor and pay 5 cent apiece for grolsh flip tops and clean them in the dish washer, they work fine.  
haven't notice any skunky taste.....

One more question what is the main different in using corn sugar and regular house hold sugar for making brew? I've used both, the only different is that it seems to take long for the taste to come out using house hold sugar or maybe its me.. any ideas.....

Todd

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Date: Mon, 27 Jul 92 11:06:20 EDT  
From: Joe Rolfe <jdr@wang.com>  
Subject: Bacteria Problem??

hi all,

whilst labeling my last batches, one of which has been in the bottle over a month ( can drink that fast :) i saw a strange "growth" and film on some but not all bottles. from picking thru the brew book i have it appears to be Acetobacter (milky film on the surface). the bottles in question also have "white spots around the surface of the beer (sorta like ring around the collar). on all bottles of all batches that i have done in the past i remember a slite film on the surface (holding up to a lite and looking from below the surface) but none as obvious as this particular batch.

It does not appear like strands or rope (although there seems to be some specs floating around in the volume of the bottle). Seems like i can rule out Lactobacillus.

taste seems fair - it was a very bitter batch to begin with and the quality of the hops used was marginal. it does taste a little sour - could not tell if vinegar was the flavor/sourness or not - all i had was cider vinegar not the white (does it matter???)

i am going to save one (at least) bottle to look at under a scope, and find some willing soul to look/taste the stuff (any takers??? eastern mass).

the batch previous did not show the same problem, and some of the bottles in the same batch are still (looking) ok. the batch after has been in the bottles for only 2 weeks. i do remember a couple of the dreaded fruit flies seem to be hanging around at the time (practical brewer indicates they can cause the problem)

for sanitation i have been using B-Brite - but may change. i have now gotten ahold of an idophor concentrate that i will start using and save the b-brite for the cleaner portion of the fermenter and hoses. bottles usually go into clorox (heavy doses) for a primary scrub/soak then rinse. on bottling day another soak in clorox and jet spray rinse with hot water. the bottling is done by a wand with spring loaded tip, i have noticed in the past quite a bit of splashing in the bottom of the bottle until the tip is covered. i tip the bottle to limit the splashing as much as possible.

some questions:

How long does the B-Brite remain active as a sanitizer once added to warm-hot waters?

how long does it usually take for the various bugs to show up?  
bug releated to wort, fermentation and packaging

where do these bacteria ususally come from?

any one looked at the surface and seen this film? could it be from having  
a fermentation going (ale) and this film be the so called skin that  
appears  
during primary after the rocky foam head falls??

any one out there with some inputs??

thanks in advance

joe rolfe

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Date: 24 Jul 92 11:57:59 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Confusion

Subject: Confusion Time:9:47 AM Date:7/24/92  
>From Digest #932:

>Date: Thu, 23 Jul 92 09:13:30 PDT  
>From: gak@wrs.com (Richard Stueven)  
>Subject: Re: Hefeweizen in CA

>Mike McNally said:

>> All I can say is that the Hefeweizen from Twenty Tank was  
>> even worse.

>Everything that Twenty Tank makes is even worse.

>Bill Owens may deserve credit for getting the California  
>microbrewing industry off the ground, but his brewpubs  
>make uniformly bad beer.

>gak

Richard; Just what does Mr. Owens have to do with 20 Tank? He has no affiliation with the Martin brothers that I am aware of. While the beer at 20 Tank is generally on the sweet side and hopped less than I prefer, I have never had one there which I would have called infected or seriously flawed. They currently have an IPA running which is very pleasant. I must admit that I gave the hefe-weizen a miss based on the comments here in the Digest.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Mon, 27 Jul 92 12:03:59 -0400  
From: djt2@po.CWRU.Edu (Dennis J. Templeton)  
Subject: S delbrukii identification

In response to Chuck about how to identify *S. delbrukii*, I summarize below an experiment I wrote up here a few months ago:

I bought a pack of wyeast 3056 bavarian wheat (about 1 month outdated when I finally opened it) and streaked the contents on malt agar plates. there were numerous colonies that largely looked the same... Chuck is right that both spacing of the colonies and their genetic identity will determine their size on the first plate. Most of the colonies were pale cream white; about 1% or less was more grayish and smaller.

I picked a dozen to a fresh plate, making 3mm streaks with a sterile toothpick for each. The color difference was retained, but the size difference was not impressive. After a month on the plate, though, one of the colony types was more "wrinkled"-- I think it was the creamy one, but I can't recall now and my notes are at home.

Then I made up a dozen "starters" with DME in water... no hops, and sterilized them. After inoculation with the individual colonies, they all fermented vigorously. I tasted each at 2 weeks, and the taste was consistent with the colony type:

The abundant creamy colonies made an estery somewhat sweet product that was "weissbier-like" I concluded that these were *S. delbrukii*.

The rare gray-ish colonies made a very dry product with no discernable ester flavor. I think these were the *S. cerevisciae*.

By this analysis the packet of wyeast was 99% *delbrukii*, and less than 1% *cerevisciae*, but note that my packet was outdated. I think your chances of picking a *delbrukii* at random is pretty good, if you taste a test culture.

After I posted this, a couple of folks wrote that they use pure *delbrukii* cultures in their weissbiers, and this is what I've done in the last couple of batches. I'm very satisfied with this approach.

good luck...

dennis

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Date: Mon, 27 Jul 1992 17:07:47 +0100  
From: G.A.Cooper@qmw.ac.uk  
Subject: Water

There was so much activity recently that I avoided sending anything to HBD, but it seems to have gone quieter. I have no objections to free offers, but could I request that future ones chose a small integer such as 10 or 15 rather than 100. It might reduce the sudden overload of information that is too much for my limited brain.

But in passing I noticed a few items that were worth a comment, some of which I make now. Apologies if these have been dealt with already.

Joe Rolfe HBD 922:

> - my water is soften with a salt based softner...  
If this is a standard domestic water softener that needs 'recharging' by the addition of common salt, then don't use it for brewing liquor. I am not a chemist, but I am told that these softeners do not reduce the amount of salts in solution, but change them. For example Calcium Carbonate is converted to Sodium Carbonate (or should they be bicarbonate?). The sodium salts are 'soft' to the extent that they don't form a scum when used with soaps/detergents, don't precipitate when heated and don't form (chalk) deposits on heating elements etc. That is they are 'soft' as far as the washing machine and dish washer are concerned. They are not soft in the way the brewer needs their liquor. In fact you now have a liquor still having carbonate ions (high pH) that are not as easily removed, and you have increased the sodium content (not good if you have a dicky ticker).

John Freeborg also HB 922:

>How many all-grain people adjust their sparge water pH? I've been reading about putting lactic acid in the sparge water to achieve the proper pH which helps improve extraction numbers.

There have been a number of replies to this one, so I shall just add that if you are making pale ales, bitters etc then dilute (food grade) sulfuric acid might be preferable to lactic acid (if you are using acids rather gypsum). There are times when I might even consider using dilute HCl.

Geoff

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Date: Mon, 27 Jul 92 11:23:36 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: Priming with honey

As another data point, I have primed a few batches with honey and I have been very pleased with the results. Contrary to what someone (sorry, can't remember who) posted recently, and to what I myself thought, it does \*not\* take longer to carbonate your beer than corn sugar. I find that it takes just about the same amount of time. I have also primed with saved gyle, my favorite method, and it does seem to take a little longer to carbonate. I very rarely use corn sugar to prime with any more.

- - -  
Guy McConnell  
guy@mspe5.b11.ingr.com

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Date: Mon, 27 Jul 92 09:34:41 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: ESP/culturing/malehops

In HBD #932, I boldly asserted:

>The Pale Bock is the only filtered Sierra Nevada beer.

...besides Summerfest, I mean. (Oops.)

gak  
107/H/3&4

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Date: Mon, 27 Jul 92 09:39:48 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: Buffalo Confusion

In HBD #933, C.R. Saikley sez to me:

>There seems to be some confusion here. Bill Owens is not connected to  
>20 Tank. He has founded 3 brewpubs.  
[...details deleted...]

I'll trust C.R.'s information before my own. Sorry for the confusion.

gak  
107/H/3&4

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Date: Sun, 26 Jul 92 20:15:51 EDT  
From: "Mr. Pete" <ENM09857%UDELVM.BITNET@VTVM2.CC.VT.EDU>  
Subject: What I've Learned...

Dear Fellow Brewers;

I just read my latest HBD (the # escapes me now), and decided to put in my two cents' worth.

I have been brewing off-and-on for about 6 years now, and looking back, the most important thing that I've learned is that we should ALWAYS be having fun doing whatever we do, brewing, loving, and living!! I've learned this after much labor in my various occupations, one of which was as an assistant brewer at a well-known microbrewery (now I think it's almost a regional) in Oregon.

During my brief tenure there, one of the things that struck me is that, the process is the same, the ingredients are the same, the work a little more hectic, and as always, the possibility for worry the same. The interesting thing though, is that we were usually too busy to worry about things because of the amount of work to be done. And not that it would help any either! Granted, the water we were using was as pure as the driven snow (as a matter-of-fact, it did come from a glacier), the yeast we were using came from WYEAST, hops from the best hop yards around, and malt from Great Western just down the river a bit. This isn't to say that no other brewery didn't use the same stuff, but you get the idea: Use the best ingredients you can---if your water is drinkable, then it should be okay; try to use liquid yeast if possible (it makes a BIG difference); hops are hops, but make sure they're fresh. Regarding malts, a lot of HBDers use extracts, so I think I won't say any more 'bout that.

As you can see, I have a tendency to get long-winded. I guess what I really want to say is use the HBD to exchange ideas and opinions, but keeping comments constructive. The recent string of disparaging remarks made me wince and hope that I would have a little more cooth (sp?), lest one of my beers not be to someone's liking.

Well, I suppose I better get back to my insects. Maybe next time my brain won't be so fried (thesis time) and I'll be more organized. Thanks,

Mr. Pete

P.S. If you're ever in Hood River, ask for a Full Sail.

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Date: 27 Jul 1992 12:44:44 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: THREADing for the Mac

THREADing for the Mac  
For all you Mac users in HbD land who can't use Tom Kaltenbachs,  
reportedly  
excellent, program for doing searches through back digest on PCs:

I use a program call BBEedit, the bare-bones editor. This is FREE program  
that is not only an excelent TEXT editor, but it also can do disk based  
file  
searches for text strings. The strings can be specified as just a plain  
string  
or as a regular expression (a la grep). I leave it as an exercise for  
the  
reader to discover the other neat features of this program.

BBEedit is available via anonymous FTP from sumex-aim.stanford.edu  
archived as  
/info-mac/app/bbedit-213.hqx in binhexed compact pro format. It is,  
alternatively available from other archives mirroring the info-mac  
archive,  
such as wuarchive.wustl.edu.

Standard disclaimers apply.

/Chris

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Christopher K. McDermott mcdermott@draper.com (617) 258-2362  
Charles Stark Draper Laboratory, Inc.  
555 Technology Square, Cambridge, MA 02149 (USA)

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Date: Mon, 27 Jul 92 11:28 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: Set Mash

mailx -s "MICROMASHING" homebrew@hpfcmi.fc.hp.com

To: Homebrew Digest  
Fm: Jack Schmidling

Date: Thu, 23 Jul 92 11:40:17 CDT  
>From: bliss@csrd.uiuc.edu (Brian Bliss)

>I don't know how to define "set", though, so put it this way:  
A normal sparge for me takes 2 hours. Multiply by 1.5 if wheat malt  
was used, or 2.5 if it made up 50% of the grist. Multiply by .6 when  
using < 7 lbs of grain (this is rare for me).

Never having had one, I can only guess. I presume it means that the  
wort  
stops flowing. If one thinks of the mash as starchy, sugary glue,  
reinforced  
with husks, the importance of maintaining as high a temperature as  
possible,  
consistant with not ruining the beer, becomes obvious. When you let  
glue  
cool, it sets.

>I suspect that your use of the Maltmill has quite a bit to do avoiding  
set mash.

I would love to agree with you but I still think it is temp. But that  
is  
what this poll is all about. Let's hear from more people with set  
mashes.

> I see now that the Malt Shop in WI is offering a "Maltmill"  
for \$99. Is this the one and only?

Shonuff.

>Maybe this fall I'll get one, but for now, I'm trying to figure out  
how to produce enough beer for my own consumption with the least  
amount of effort possible. This means using extracts only, making the  
least amount of mess possible, and I'm trying to get a Firestone keg  
system together. I'm sick of putting in a 12-hr brew day, followed  
by an hour or two extra cleanup of the kitchen the next day, followed  
by.....

People love poking fun of my "window screen mash tun" aka Easymash but I  
have  
it down to about 5 or 6 hours now and there is only one kettle to clean  
up.

>From: bob@rsi.com (Bob Gorman)

>This remark I can not leave untouched. I tasted some of that beer.  
It was a terrible brew, infected, astringent and unbalanced.

I wouldn't be so crude as to post the comments of George Fix here but I  
think



most of us who have read them probably give his a little more credibility.

> As one conference goer stated: "How fitting it's served in urine sample cups.".

For those not familiar with the rules, the contract for exhibit space specifies that beer samples be served in glasses with a capacity of three ounces or less. I was simply following the rules.

js

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Date: Mon, 27 Jul 92 08:22:13 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Georgia Micro Request

A quick question as to the state of the micros in the fine state of Georgia. I would appreciate any private replies; especially concerning thoses breweries in the area in and around Atlanta. Thanks

Norm Hardy

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Date: Mon, 27 Jul 1992 18:45:51 +0100  
From: G.A.Cooper@qmw.ac.uk  
Subject: Oatmeal Stout

There have been requests for oatmeal stout recipes. Try this one from the second edition of the Durden Park 'Old British Beers' book by John Harrison. It is based upon Maclay's 63/- Oatmeal Stout brewed in 1909 (Maclay's was a Scottish brewery, and 63/- means 63 shillings). The OG should be around 46. "A chewy, satisfying stout"

Ingredients per imperial gallon (\*see footnote):

1.25 lb Pale Malt  
2 oz Amber Malt  
4 oz Black Malt  
0.75 lb Breakfast Oats  
1 oz Goldings

The oats should be good old-fashioned (Quaker) breakfast oats. Amber malt in this recipe means a 'speciality' grain roasted to a colour of around 70 EBC (somebody out there can convert that to lovibond) - should be a roasted grain not a pale crystal malt.

You can work out your own preferred method if you wish, but how about: Mix the oats with 2 (imperial) pints boiling water and stand for 10 mins before mixing with the malts. Stiff mash at 155 F for 3 hours then mash out for 30 mins at 170 F. Boil for 1.5 hours (all the hops). Dry hop if you wish.

(c) copyright reserved - so don't go putting this into other books without asking permission!

\* the footnote:

Q. If US pint is 16 fl oz, and imperial pint is 20 fl oz, why is it that 1 US gallon is not 4/5 of imperial gallon?

A. We cannot agree what volume 1 oz water occupies. 1 US fl oz = 29.574ml

1 imperial fl oz = 28.41ml. Therefore 1 US gallon = 5/6 imperial gallon  
(approx)

I suppose you all knew that already.

Geoff

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Date: Mon, 27 Jul 92 07:42:02 EDT  
From: mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner)  
Subject:

harvesting hops

Hello,

I am reposting this simple question since it got lost in the "Digest Marathon" earlier this month. My question concerns harvesting hops. Is it standard practice to wash the cone after harvesting and drying or will rinsing wash away the good stuff? The reason I ask is that after drying and freezing my first harvest I noticed some small bugs or spiders in the bag. I'll probably rinse them before I use the hops or else I'll end up making "Spider Ale".

Mike Gildner

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Date: Mon, 27 Jul 92 10:38:20 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Mashing and Lauter Tun

First an opinion to go with all the others,

I also think that Bob Gorman attack was too much for the HBD, I just don't like to read this stuff. I am not a big fan of Jack, I think a lot of his info is bunk but his also has his good points too. As far as the HBD goes lets just talk about things related to brewing and leave the personal stuff some where else.

Now for a real question,

I am now building a cooler lauter tun and need some help. I bought a 5 gal. round cooler which I think should be large enough for up to 8 lbs of grain. I am going to use a single step mash at 150-155F and sparge out at 170-175F.

So,

1. To make my filter I am going to use copper pipe with hole or slit cut into to the bottom, which is better? How about Jacks EASYMASH (yes I would love to hear from Jack about this) what kind of screen does it use. Al. or Plastic?  
Should I solder the conections?

2. How do I connect the copper pipe filter network to my valve? Should I use the spring loaded valve that comes with the cooler or would it be better to use some other type of valve?

Please reply to me directly and I'll let everyone know what works for me,

Tom Feller

thomasf@vice.ico.tek.com

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Date: Mon, 27 Jul 92 12:11:31 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: hops problem & hops question

Ok, so the vine got tall, and the top half is covered with cones that will be ready soon.

The Problem:

Some of the cones have grown so large and close together that something has taken up residence between them. I know this because there's some spiderwebby-looking stuff in there. Maybe it's bugs, maybe it's fungus. I figure if it's a fungus those cones are trash, but if it's bugs I may be able to clean off the outside, do a little `internal inspection' and maybe keep them if they look OK on the inside. Good idea? Bad idea?

I'm gonna need to dry these hops, I don't have enough to make it worth building a dryer (maybe next year :) so I figure on just spreading 'em out on some screens and waiting a few days.

The Question:

Sunlight will skunk beer. The compound that gets skunked is from the hops. How come the hops don't get skunked on the vine? I assume that skunking only happens when the hop compounds are mixed with other beer compounds and then struck by the appropriate color of light. I expect no problem with sun-drying my hops, am I wrong?

Carl

WISL,BM.

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Date: Mon, 27 Jul 92 8:49:49 EDT  
From: Jim Grady <jimg@hpwalq.wal.hp.com>  
Subject: Miller's New Book & BOMC

Are any other HBD subscribers members of Book-of-the-Month Club? This month's mailing is offering Dave Miller's new book, "Brewing the World's Great Beers" for \$8.50 + 2 dividend credits.

Thought you would like to know if you have not seen it already.

- - -  
Jim Grady | "The significant problems we face cannot be solved  
Internet: jimg@wal.hp.com | at the same level of thinking we were at  
when we  
Phone: (617) 290-3409 | created them."  
| Albert Einstein

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Date: Mon, 27 Jul 92 14:33:17 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: S..l..o...w ferment - in need of advice

About a week ago I went out and made up a batch of wort for Pale Ale. For yeast I used 1056 American Ale Yeast (liquid). This was the first time I had used their new packaging since the eruption days of past, and when the package hadn't visibly swelled after two days of culturing, I thought it might be more from the packaging than the contents within.

Come pitching time, I snipped open the package, hearing a little CO2 release, and then threw it in the wort - shaking the carboy vigorously.

After a few days of nothingness, I called the shop and got a replacement yeast package (same brand). This time, the culture turned the package into a pregnant cow and I pitched, aerated, and hoped.

The next morning, there was some activity, but not an awful lot. 24 hours later, there was nothing much going on. This wort has never seen high krausen and I was very careful in all of my procedures.

What I need to know is: would yeast nutrient help at this stage? What should I do if the yeast doesn't take off? Should I re-pitch again? Is there a chance that there was something toxic in the original package that might be killing off the yeast?

This is becoming a bit troublesome! Any help or advice would be appreciated. BTW, I forgot to take an OG reading, so I can't really compare the rate of progress (readings have never phased me much anyway.)

Cheers,

- --gk

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Date: Mon, 27 Jul 92 11:23:47 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Arnoldus and Gambrinus

From: Jay Hersh <hersh@expo.lcs.mit.edu>

>Ahem, not to refute your thoroughly interesting article on the breweries  
>of Bruges, C.R., but the Czech name Gambrinus as the patron saint of  
brewers.

>Anyone got the low down, will the REAL patron saint of brewers please  
>stand up???

Glad you found the story interesting.  
The confusion here seems to be coming from your assumption that there is  
a single, bona fide, universally accepted patron saint of brewers, and  
that  
all others are apocryphal. This is simply not the case.

In Belgium, the patron saint of brewers is Saint Arnoldus, Arnold the  
Strong  
of Oudenaarde. He invoked god to create more beer after an Abbey in  
Flanders  
collapsed in the 11th century. Images of Saint Arnoldus can be found  
watching  
over breweries throughout Belgium today. If he isn't REALLY the patron  
saint  
of brewers, no one bothered to tell the Belgians, and they don't seem to  
care.

Gambrinus is a legendary figure in many European brewing nations. One  
version  
of his story depicts him as Czech. (Maybe you could tell us this version,  
Jay) The Belgians have their own Gambrinus as well. He is considered the  
original "King of Beer", this of course being prior to the wonderful  
products  
of mass media and Anheuser Busch. The name "Gambrinus" is thought to  
derive  
from Jan Primus. Jan I was duke of Antwerp, Brabant, and Louvain in the  
13th  
century. Among other things, he is credited with having introduced the  
toast  
as social custom. In reference to Gambrinus, Jackson claims, "The King of  
Beer  
was most probably a Belgian, though he can be spotted all over Europe."

Beer and brewing are integrally intertwined with the history, religion,  
social customs, etc. of many European nations. Therefore, it should come  
as  
no surprise that there are many tales of saints and kings of various  
lands  
performing beery miracles, introducing social customs, or simply drinking  
alot!  
Moreover, this richness makes the history of brewing far more  
interesting,  
even if exact historical accuracy is blurred.

A toast to Gambrinus and Saint Arnoldus,  
CR

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Date: Mon, 27 Jul 92 12:32:56 PDT  
From: ithaca!amber!phoebe@uunet.UU.NET (P. Couch)  
Subject: Re: Raw Meat????

>1/2# raw meat  
    ^^^^ - What kind of Meat? Raw hamburger?  
        Is it a kind of yeast nutrient? :) :) :)

>Date: 24 Jul 1992 22:24:42 -0400 (EDT)  
>From: Neal.Raisman@UC.Edu (Neal A Raisman)  
>Subject: scrumpy

>  
> This is a recipe for a strong British cider called scrumpy.  
> It is really strong. One glass and the world begins to glow.  
> A second glass, makes it all go.  
>  
> 12# of mixed apples. Be sure they are clean and with no  
> belmishes  
> 1/2# raisins  
> 1/2# raw meat  
> 1 gal. water at 70 degrees  
> tradition calls for bakers yeast but I recommend a  
>champagne yeast  
>  
> Chop all ingredients. Then grind the apples and raisins. A  
> food processor is helpful. Toss the ingredients into the  
> water and stir. Add the yeast and seal the brew bucket with  
> an airlock. Each day, stir the ingredients by swirling the  
> ingredients in the closed bucket. After the first fermenta-  
> tion slows, about 8-10 days, move to a secondary fermenter.  
> If you like a dry cider, add a second dose of yeast to the  
> secondary fermenter. Seal with an airlock. Let sit until it  
> the fermentation slows to a very slow, almost imperceptable  
> bubble. Move to a carboy to get out more of the particulates.  
> Let it sit for about a week and bottle.  
>  
> The scrumpy will need to mature for about four months before  
> you will want to even try it since it will give off a strong  
>D unpleasant smell and almost vinegary taste. The longer it is  
> allowed to mature, the better, smoother and drier it will get.  
>  
> It is wonderful served cold when mature. I have let it sit  
> for a year and it is quqite fine.  
>  
> No fancy sign off here. Neal Raisman raismana@ucunix.san.uc.edu  
>D  
> and unpleasant smell and have an almost vinegary staste  
>

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Date: Mon, 27 Jul 92 15:37:26 CDT  
From: michael@wuppsych.wustl.edu (Michael Biondo)  
Subject: re. isolating S. delbrueckii

Fellow homebrewer and HBD-er, Tim Fahrner (MILBRANDT\_J@wums.wustl.edu) recently isolated S. delbrueckii from Wyeast 3056 with great results. Basically, he plated out the 3056 and inoculated small starters, each with an isolated colony from the plate. The starters were incubated and final identification was done by smell and taste. All the delbrueckii starters all had that distinctive cloviness in the taste and smell. One of the delbrueckii starters was then streaked to a new plate.

I received a slant from that plate and subsequently brewed a weizen patterned loosely after Dave Miller's recipe. I followed his mashing schedule and also took his suggestion to use a yeast energizer.

Well, the effort turned out a final product that was exactly what I was looking for - a lot of, almost mouth-puckering, cloviness.  
OG: 1.044 FG: 1.012

I have subsequently streaked a second plate using the yeast from the secondary of the above batch. My plan is take an isolated colony from that plate to brew the next batch. I thought it might be interesting to see if an isolated colony from a yeast of a prior batch would yield any difference in flavor ie. more cloviness.

Opps, sorry for getting off on a tangent - just wanted really to pass along another possible method of isolation and identification of S. delbrueckii.

Good Luck...  
Mike

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Date: Mon, 27 Jul 92 16:20 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Follow-up on my comments re: Gorman

Dear brewers,

To all who responded both privately and in the HBD, I wish to thank you for both the support for my position, and for some points well taken about contributing to / participating in issues which are essentially periferal to the jist of this forum in the first place. (How's that for an opening sentence?!)

To start, judging from the responses I received, there was nearly unanimous agreement that criticisms such as Gorman's do little to promote and further our mutual interest in homebrewing. But then again, judging from those same responses, Jack's comments don't help much either... I have been reading this forum sinse the first part of this year, and have been aware of the various controversies that seem to follow Jack around. (Indeed, when I had only just subscribed to this SIG, I thought that Jack was running for some public office, or something!) I remember the Schmidling-Frane flame sessions over dry vs. liquid yeast - an all together healthy debate, until it occasionally stooped into ad hominum attacks. I also remember that many on the forum grew tired of the bickering, and either cancelled their subscriptions, or pleaded for it to be carried on via e-mail and leave the net to discussion and constructive criticism. So, I was not unaware of "arf," nor unwittingly defending his ego. I was, rather, calling for such attacks like Gorman's - and like those Jack has made in the past (and will undoubtedly make again) - to more tasteful, and less tackless.

However, in posting my own criticism, I was engaging in the very thing I was attacking, as some of the other responses pointed out. With respect to those brewers, may I say that that was a point well taken. Perhaps the best way to aviod more flame sessions surrounding the postings from those who don't know jack schmidling about brewing is to either ignore their pomposity (?) or to take it off the net.

So, while I continue to feel that Gorman's tact was an insult to the idea of constructive criticism - even in Jack's case - I must agree that my own objections probably helped to fuel the "flames" rather than quell them. For this alone I express my regrets to those on the net who would rather not deal with such drivol.

Cheers (isn't this what it's all about anyway!!?):

John

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Date: Mon, 27 Jul 1992 14:40 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Mead from Micah Millspaw

This article has been posted before but there have recently been a lot of mead questions on the HBD and some of the info here may be of use. What ever other mead type questions are left post them and I take a shot at em.

PS I've made a lot of mead.  
WASSAIL Micah Millspaw 7/22/92

The oldest of beverages, the newest of techniques. High tech has come to mead making.

Because of the commitment of time involved, many people are quite hesitant about getting into mead making. Generally it takes less equipment and the ingredients are cheaper than those needed for brewing. Someone who is extract brewing is already covered (equipment wise) to be a mead maker.

To the veteran mead makers out there, you know the time and effort (mostly time) spent on a mead can be exceptionally rewarding. On the other hand something could go wrong and unnoticed for a year or more and that can be very disappointing. The amount of time we put into a mead can make the loss seem much worse than the loss of a batch of beer. It is also possible to radically reduce the length of time it takes to produce a consumable mead/ melomel/ methiglin.

Let us consider some ways of reducing or eliminating the chance of disaster striking your mead. These efforts should also shorten the fermentation time.

Meads are known to have long, slow fermentation times (1-4 months is common). This long term ferment tends to tie up a carboy that might be used more productively (for beer maybe?). The reason that mead takes a long time to ferment out is that honey is woefully lacking in the nutrients that yeast needs to effectively metabolize the mead wort.

The cure is to add yeast nutrients. Yeasts like ammonium salts, these are those little white crystals available at most homebrew shops. These will do the job of sustaining the yeast, but there are some nasty side effects. If too much of the ammonia salt crystals are used, their taste and aroma will remain in your mead(yuk). The only way to get rid of the ammonia taste/smell is to age it out, this often takes years. Fortunately there are better yeast nutrients. The best that I have used so far is bacto nitrogen base yeast nutrient from DIFCO. This nutrient is available from pharmaceutical and laboratory supply houses. The difco has no flavour/ aroma side effects but is rather expensive, the plus is, a small amount will do lot. Detailed information for amounts to use should be provided when you purchase the nutrient. Recently a yeast nutrient for meads became available from Great Fermentations of Santa Rosa which they claim will ferment out a mead in three weeks at 70 degrees F. I have used this nutrient several times and have found that if the temperature is maintained it is possible to ferment out in three to four weeks. This nutrient is reasonably priced and is easy to get.

Having addressed the need for yeast nutrients, it is a good idea to have some yeast to go with them. Liquid culture wine and champagne yeasts of high quality are easily obtainable. Many dried yeasts are also of interest to the mead maker. One for the most important features of a yeast to the mead maker is alcohol survivability. Meads in general and especially high gravity meads have alcohol levels far exceeding that of most beers.

Prise de mousse (*S. bayanus*) and Pasteur champagne(*S. cerevisiae*)

are excellent for traditional and high original gravity meads. Epernay, a wine yeast is very complimentary to melomels (fruit meads). Most wine yeasts are entirely adequate for mead making. Try a few different ones if your looking for something unique in flavour. It is possible to use ale or lager yeasts (I've tried both) to ferment mead, but I've been less satisfied with the results (flavour) when compared to meads made with wine or champagne yeasts.

Some mead makers like to use "killer yeasts", these are identified by the letter K preceding a name or number. The killer yeasts work well in conjunction with other saccromyces yeasts. The "killers" function is to eliminate competing wild yeasts. It is not normally necessary to use this type of yeast unless you choose not to boil your mead wort. (the not boiling is part of an ancient process and will not be discussed here)

It is important to prepare a yeast starter so as to have enough yeast ferment your mead. As there is a great deal of information available about making yeast starters, I'll not go over it much. The only suggestion that I will give is to use confectioners sugar instead of dry malt extract in your starter, this removes the chance of strange flavours in traditional meads. I use 1/4 cup sugar to one quart water and 1/4 tsp of yeast nutrient in my starters.

The properly prepared yeast in conjunction with the essential yeast nutrients should result in a vigorous 3-4 week ferment. It is important to allow adequate headspace in the fermenter and the blow off method is recommended.

After your mead has reached the desired specific gravity, it should be racked into a soda keg. Kegging the mead gives you control over carbonation levels and oxygen exposure problems. It is also possible to arrest the fermentation at a desired point by kegging and sub-micron filtration. I have had good luck adding fruit concentrates and essences to filtered meads. They are very stable in comparison with bottle conditioned fruit meads.

A clean soda keg should be blanketed with CO2 prior to racking in order limit oxygen exposure. Fermented meads are very susceptible to oxidation. Oxidation will result in some very unsatisfactory flavours in the finished product.

Decide if your mead is to be sparkling or still (flat). If the mead is to be still, rack into the keg, put on the lid and seal it with as low a pressure as possible (I recommend filtration). If the mead is to be sparkling I strongly recommend force carbonation. I've found that using "methode champenoise" with mead to be unpredictable and usually unsatisfactory. Rack into the soda keg, seal it then pressure up to 30-40 psi and set it aside for a while. Mead seems to be slow to absorb carbonation (compared to beer) and since mead should improve with reasonable aging this will all work out nicely.

What to do with a 5 gallon keg of mead? It is possible to put it on draft in your home. The drawback is that the mead, when present in large amounts could overwhelm you. The option is to counter-pressure bottle from the keg. Counter-pressure fillers should allow you to purge the bottle with CO2 prior to filling. Removing the normal atmosphere from the bottle is absolutely necessary limit oxygen exposure. The mead that you're putting into the bottle should be a finished and stable product and you don't want the oxygen to ruin your efforts.

Before bottling, sample the kegged mead to ascertain its conditioning; age, carbonation level, etc...Cool the keg of mead down to 35-40 degrees F. so as to improve its ability to hold CO2 in solution. Clean your bottles and fill them up. Enjoy.

Micah Millspaw  
11/27/91

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End of HOMEBREW Digest #936, 07/28/92

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Date: Mon, 27 Jul 1992 14:41 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Mashing adjuncts from Micah Millspaw

On to the topic of using adjuncts. A lot of bandwidth has been devoted to mashing oats. While at the AHA conference in Milwaukee I had the opportunity to talk to one of Millers brewmasters. We were discussing the use of adjuncts in Millers brewing process. Miller uses corn as their main brewing adjunct. I mentioned that I had had some trouble when trying to gelatinize corn and I was told that what Miller does is to cook the grain with 10% malted barley until it gells and then add it into the mash. Their mash is conducted with one step. This should work equally well with oats. I plan try it soon myself.

have fun Micah Millspaw 7/23/92

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Date: Mon, 27 Jul 1992 14:42 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Competition announcement from Micah Millsapw

Attention everyone

I would like to inform you all of a homebrewing competition that is coming up soon. The SAAZ homebrew club and St. Stans brewery are jointly hosting the first annual fest beer competition. The judging will be at St. Stans on Sept. 27 and is open to the public. It takes 3 bottles and 5 dollar per entry. The prizes are good ; best of show gets a 50 lb sack of pale malt and St. Stans will brew the winning beer and serve it at their brewpub, all first place winners will get a one pound bag of hops plus a ribbon, seconds and thirds will receive hats , t-shirts and pins with the St. Stans logo plus ribbons.

the catagories are:

LIGHT LAGER  
WHEAT  
OKTOBERFEST/MARZEN  
GERMAN ALT  
FEST BEER OPEN

ENTRY DEADLINE IS SEPT 18 BEFORE 5:00 PM  
fees are 5 dollars per entry make checks to STANISLAUS AREA ASSOCIATED  
ZYMURGISTS.

SHIP MAIL OR DELIVER TO : ST. STANS BREWING CO.  
ATTN: BILL COFFEE  
821 "L" STREET  
MODESTO, CA. 95354

For more info contact Ray Call at 209 478 6170

I hop you all enter . Micah Millspaw 7/22/92

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Date: Mon, 27 Jul 92 21:52 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Info on East Anglia / Bottling with Yeast

Item 1:

In early October my wife and I will be traveling in East Anglia (England) while she does research for an upcoming book. My only assignment is to provide company and have fun, and one sure way to do this is to scout the local beers and breweries.

My question: are there any HBD readers in East Anglia that would be willing to consult with me on pubs and breweries? I do have a copy of the Good Beer Guide, but would appreciate local advice. I'd particularly like to visit any breweries that accept visitors, and would be willing to consider an international homebrew exchange if anybody over there wants to meet. We'll primarily be in Bury St. Edmunds, Ipswich, Norwich, and Cambridge, from approximately October 2 to October 11.

Item 2:

With great anticipation I am planning to make the extract-based triple recipe in Pierre Rajotte's new book, Belgian Ale. Due to the gravity of the beer (1.081) Rajotte recommends adding fresh yeast to the brew at time of bottling, along with the usual corn sugar. Does anyone out there have experience with this? I'm planning to use the Wyeast Belgian yeast, and would normally make a starter. For bottling, however, I wonder whether I should simply mix the yeast with the boiled sugar solution and bottle.

If anybody has comments on either of the above you're welcome to send them to me directly; I'll post a summary if enough info comes through.

P.S. Rob Gardner, I don't know who you are, or even if you really exist. However, I think it's time we nominate you for homebrew sainthood for the service you provide to the community. Thanks!

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Date: Mon, 27 Jul 92 16:11

From: sherpa2!CCASTELL.ELDEC@mailsrv2@sunup.West.Sun.COM (CCASTELL)

**Subject: Highgate Dark Mild**

My wife's all-time favorite brew is Highgate Dark Mild [Bass Highgate], which is described as "(1036) - dark and fruity" in the 1989 Good Beer Guide.

I've tried several recipes from the CJHB and from Dave Line's books.

She's

liked most of them, but doesn't think they're exactly what she's looking for.

Does anybody have an accurate recipe for Highgate Dark Mild? Has anyone tasted it? If so, can you describe it a little better?

Thanks in advance for any help.

Charles Castellow

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Date: Sun, 26 Jul 92 20:57 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Wheat/Barley Malt Extract

Bavarian Weiss/Wheat Beer Brewers,

I began grain brewing 1 1/2 years ago simple to attempt to perfect the Bavarian Weiss Beer style as far as my palate can tell. I learned quite a few things along the way (with about 12 batches behind me for this style). I must say though, all grain brewing is a lengthy labor of love. Therefore, earlier this year I decided to make the brewing session a bit shorter by buying a couple of cans of Munton and Fison Wheat malt extract (which is 45% barlet malt and 55% wheat malt) and proceed with the following recipe:

2-3.3# Cans of M&F Wheat Malt Extract  
1 1/2 oz Hallertauer Hops (boiling)  
1/2 oz Hallertauer Hops (Finishing)  
1/4 Tsp Irish Moss  
3/4 Cup DME for Bottling (Turned out to be too little)  
WYEAST Bavarian Wheat Liquid Yeast

I brewed according to the standard procedures one finds in TCJoHB for an extract brew adding the Irish Moss in the last 10 minutes of boil. What I found was a much fuller bodied beer than would be called for in this style beer. Also the color and the way light passes through the liquid is really far than I expect from my ideal of shining golden Bavarian Weiss. Has anyone else had this experience with this brand of malt extract or others? I have more experience with grain than I do with extracts so I would value the opinions of extract brewers with Wheat experience.

Frank Dobner

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Date: Mon, 27 Jul 92 10:52 CDT  
From: korz@ihpubj.att.com  
Subject: Re: Sour brown ale/starters

Steve writes:

>in some cases of yeast blends, such as Chimay).

Chimay is fermented with a single strain culture and (to the best of my memory) bottled with a single culture too. I think that the bottling culture \*may\* be the same culture.

I've successfully brewed an Orval clone by culturing from the bottom of Orval bottles. It is reported that Orval uses a mixed culture of 5 strains at bottling, with which I can concur. Of the three bottles in which the yeast did start, all three starters tasted and smelled differently. I simply used the one that smelled and tasted like Orval. The resulting brew also did.

I suggest you go ahead and culture the bottle dregs, then taste the starter and decide whether to use it or not.

Sorry I can't help you with your Flander's Brown recipe, but I'd like to comment on starters in general. Someone (sorry) said they use corn sugar + yeast nutrient for their starters. I propose that 1 oz (by weight) of light dried malt extract in 8 fl. oz. of water boiled 10 min (or, even better, pressure cooked) then cooled to 80F would be much easier. I've used this type of light wort (1.020) for starters for two years and have had very good luck with it.

Al.

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Date: Mon, 27 Jul 92 10:25:23 -0700  
From: lgold@Cadence.COM (Lynn Gold)  
Subject: cider with raw meat????!?

Someone submitted a recipe for a cider made with baker's yeast and raw meat. Is this recipe for real? Wouldn't the meat start growing lots of nasty stuff?

- --Lynn

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Date: Mon, 27 Jul 92 11:15 CDT  
From: korz@ihpubj.att.com  
Subject: Re: Question on racking after chilling

Brett writes:

> I recently made an immersion chiller, and used it for the first time 2  
>days ago. It worked brilliantly, cooling my brew from boiling to cold in  
>about 15-20 mins. However, when I then immediately racked to primary, I  
was  
>stunned by the prodigious amount of break material, at least 5-6 litres  
>(what we measure in in Australia). As a result, from 21+lt of wort, I  
only  
>successfully got 18lt to primary, and even then I transferred a small  
amount  
>of break material with it.  
> So how can I enjoy the benefits of chilling without sacrificing a  
large  
>percentage of wort in the process? The only thing I can think of that I  
>might have done to contribute to the problem was to pour the boiled wort  
>into another container before chilling, in order to strain out the leaf  
hops  
>in the boil.

After chilling, I let the wort sit for 1/2 hour to an hour (depending on  
how tired I am) and the hot and cold break mostly sink to the bottom. I  
then pour the wort through a funnel which has a strainer in the bottom.  
Sometimes the strainer clogs near the middle of the pour (drat!) in which  
case I must either stir with something sanitized or dump the funnel,  
clear  
the strainer, resanitize and begin again. If it keeps clogging, I just  
remove the strainer and let the break go into the fermenter. Usually,  
the strainer clogs only at the very end and thus I get all but about one  
quart (~liter) of wort into the fermenter. If a little break gets into  
the fermenter, no problem -- it's not worth worrying about.

I suggest you let your kettle sit (covered) for a 1/2 hour or so before  
transfer to the fermenter and you'll probably get 20 of 21 liters into  
the fermenter. Minimizing trub during the primary fermentation will  
minimize higher alcohol production (which we would prefer to avoid).  
Incidentally, trub during respiration is good. I'm thinking about pitching  
the yeast right into the chilled wort in the kettle and let the yeast  
munch on the trub during the 1/2 hour to 1 hour "break settling rest."

> One other question that occurs to me. What is the recommended  
procedure  
>for dry-hopping in the secondary with pellet hops?. Are they added as  
is, or  
>'dissolved' first?

If you can get fresh leaf hops, use them. Leaf hops will float a lot  
longer  
than pelletized hops and then allow you to siphon out from under them. In  
either case, just toss the hops into the secondary (I just toss them into  
the primary seven days or so before bottling for single-stage ferments).

Al.

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Date: Mon, 27 Jul 92 19:57 EDT  
From: tom@kalten.bach1.sai.com (Tom Kaltenbach)  
Subject: Re: software review: THREAD

> Date: Sat, 25 Jul 1992 17:17 EST  
> > From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
> Subject: software review: THREAD  
>  
> Hey, now. I just downloaded Tom Kaltenbach's THREAD program today,  
which  
> he announced in the HomeBrew Digest yesterday. The program's a jewel.  
It  
> . . .  
> . . .  
> . . .  
> perusing the output file, whereas with Magellan, I couldn't leave the  
> terminal. Great program, Tom. You've given me more time to brew now.  
>  
> - --frank  
>

Thanks, Frank, for the nice review of THREAD. I'm glad other homebrewers are finding the program to be useful.

I've had a couple of inquiries about how to gain access to the archives at sierra.stanford.edu via ftp. By convention, anonymous ftp sites have guest accounts with the account name "anonymous" and usually your e-mail address as the password. Before transferring a given file, make sure the file type is set to binary/ASCII as appropriate.

Tom Kaltenbach  
tom@kalten.bach1.sai.com

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Date: Mon, 27 Jul 92 11:46 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Unwarranted flame

> . . . I agree with Chris Campanelli . . .

Whoa pal. After reading your legitimization of Mr. Gorman's flame, I'm a little confused. Correct me if I'm wrong but you agree with me in the taste description of Mr. Schmidling's beer yet at the same time you defend Mr. Gorman's flame? Perchance you misunderstood my rebuttal. I will state my position once more but this time with the shroud of sarcasm removed.

I find Mr. Gorman's flame extremely distasteful. I do not nor will I ever condone such a blatant personal attack. Furthermore, anyone who tries to use a logical, structured explanation in defense of such an attack, as I perceive you're trying to do, should fare no better than the flame's author.

I stand with John Norton. To hell with you snobs.

chris campanelli

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Date: Mon, 27 Jul 92 18:57:36 PDT  
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>  
Subject: Re: Dry hopping with pellets

> Brett Shorten asks:

> One other question that occurs to me. What is the recommended  
procedure  
> for dry-hopping in the secondary with pellet hops?. Are they added as  
is, or  
> 'dissolved' first?

Have you ever seen the Alka-Seltzer commercials? You know, "Plop plop,  
fizz  
fizz". That about sums it up. I've tried several methods of dry hopping  
in  
the secondary, and each has its own advantages/disadvantages. At first I  
just  
dumped some pellets into the carboy (ala Alka-Seltzer) and let it do its  
stuff.  
Very easy, and when the hops sink it done. Cleanup on the other hand was  
very  
tedious. Next I tried whole hops. Same general results, but a little  
harder to  
add through the carboy neck, and higher possibility of infection I assume.  
After being sick of cleaning hop scum from my carboys, I tried using a  
hop bag  
inside. After what seemed hours of wrestling I managed to beat the carboy  
two  
falls out of three, and got a full hop bag through the narrow neck. A  
similar  
battle ensued upon removal, and I ended up with a face full of wet hop  
goo  
(but I was particularly proud of an escape I performed from a near pin >  
:-)  
Finally, I tried a hop bag with pellets. Don't bother! The pellets are  
ground  
fine enough to float right out of the hop bag and the results are simila  
to  
pellets by themselves, except you get to go on a fishing expedition for  
the  
empty hop bag.  
You asked for the recommended method...I doubt you'll find one specific  
choice  
(which is typical of the HBD - and why I find it so informative).  
Personally,  
I'm sticking with the Alka-Seltzer.

Lager Daze,  
Mark

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Date: Mon, 27 Jul 92 17:34:00 CDT

From: whg@tellabs.com

Subject: Re: Advanced Brewing (NON-EXTRACT) worth it?

It has always seemed to me that, yes you can make better beer in an all grain process, but I'd say you can also likely make much worse beer. Given the same process from the point of the boil on, I've always felt there are a lot of things you can screw up in the mash/sparge process (bad crush, poor temp control, oversparging) that could potentially give you a sorry wort. It seems to me that while you can maybe only climb so far up the quality scale with extracts, short of an infection you can only be soo bad as well. As of yet I'm still doing partial (1/3 of sugars) mashes. I wouldn't be at all surprised if when I take the final plunge (next fall?) that initially the quality of my brews goes down. Especially when entered in a compitition and they need to exemplify a partiular style. There's a lot of variable to get right.

Random ravings from,

Walter Gude     ||     whg@tellabs.com

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Date:28 Jul 92 14:06:33 SAST  
From: DBIRCH@eleceng.uct.ac.za  
Subject: washing hops

My question concerns harvesting hops. Is it standard practice to wash the cone after harvesting and drying or will rinsing wash away the good stuff? The reason I ask is that after drying and freezing my first harvest I noticed some small bugs or spiders in the bag. I'll probably rinse them before I use the hops or else I'll end up making "Spider Ale".

I havent the faintest idea. I do know that back in the old days farmers used burning sulphur to fumigate their hops once they had been dried. Perhaps spiders etc are responsible for those unique flavours that are always so hard to duplicate.

Dave

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Date: Tue, 28 Jul 92 09:40:29 -0400  
From: djt2@po.CWRU.Edu (Dennis J. Templeton)  
Subject: Connecting copper filter pipe to cooler-mashtun

Tom asks about how to best connect the slotted copper tubing to the opening of his cooler tun. I thought I'd share what I did since it avoided all the fuss with the "food grade (ha)" silicone sealant.

I used the 5 gallon Rubbermaid/Gott water cooler (orange) and unscrewed the spigot... I saved it in case the cooler is ever reincarnated as a cooler.

For a filter, I spiralled about 3 feet of flexible 3/8 inch copper tubing to fit the bottom, and cut 1/4 in slits in the bottom spaced about 1 inch apart, as has been suggested here before.

To connect the two, I used a polypropylene (working temp to 250 degrees) 3/8 inch tube-to-tube bulkhead union that fit precisely in the cooler hole.

Once the bulkhead is tightened, the gasket that comes with the cooler seals well. If you take the bulkhead out you can still use the cooler.

This part comes from US Plastics Corp (800)537-9724 (part number 61123, \$1.20)  
It's worth getting their catalog, as they have a full line of valves, vinyl tubing, and tanks too. Minimum order is \$10 I think.

I then connected some 3/8 vinyl tubing to the outlet with a valve clamp. I run this about 5 feet over directly into the kettle on a cajun cooker.

It works for me.

dennis

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Date: Tue, 28 Jul 92 10:24:17 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: overnight brewing

Deborah Poirier says she accumulated 6 gallons of wort and let it sit overnight intending to add hops and to boil in the morning. Is there a problem with that? I would be concerned that as the temperature of the wort fell, bacteria and wild yeast might establish themselves. On the other hand, upon boiling the wort in the morning, anything that started in the wort should be killed. Is this true? You hear scare stories about commercial breweries that get certain infections that are difficult to eradicate. The question is whether there was enough time for anything to get started in earnest. Certain resultant flavors, such as souring, should they become established, would be permanent and irremovable in that batch of beer.

Sour mashing is easily accomplished as an overnight brew. For the allgrain brewer, conduct the mash as usual. At the end of starch conversion, let the temperature of the mash fall to roughly 130-135 degrees F, add a half-pound of cracked malt, cover the mash, and insulate it. Let it sit from 15 to 24 hours and resume brewing. That is, sparge and collect the wort. If you leave the mash in the brewpot, you might set your oven to 135 and place the mash pot in the oven overnight. Charlie Papazian's new edition describes sour mashing in an appendix, and even suggests a method for the extract brewer. In any case, you are relying on the fact that the malts you use are figuratively crawling with bacteria. The resultant soured beer might be called a Kentucky Common Beer. Or, you might use the beer as a base for a fruit beer.

In "Belgian Ales," Pierre Rajotte describes the "Oud Broun" style typified by Rodenbach and Goudenband. He gives a few recipes. The grain bill for these produces a fairly pale beer. Rajotte suggests using a longer boil, say 2 hours. He also says he has left the wort on the stove overnight at a low simmer. The idea is to achieve a reddening or browning through long simmer and resultant caramelization of sugars in the wort. In the morning, add the finishing hops, end boil, and do the usual wort chill and racking. With appropriate yeast, you'll emulate an Old Brown. Or, again, this beer becomes a nice base beer for fruit, notably raspberries.

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Date: 28 Jul 1992 11:23:29 -0400 (EDT)  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: Lauter tuns & hop drying

Tom Feller asks about building a cooler lauter tun using a round picnic cooler and copper pipe filter network.

For the past year, I've been using a variation of the Phil's Sparging System, by Listermann Mfg. Co. They advertise in \_Zymurgy\_ and the products (like Phil's Philler) are available in many homebrew retail outlets.

Besides the basic system using two plastic buckets, assorted tubing and fittings, sparging sprinkler and perforated plastic plate, they also make the plate in sizes to fit 5 & 10 gal. round coolers (the "Gott" model (Rubbermaid brand) orange drinking water coolers that you often see used by highway construction crews.

Using this system with a Gott cooler, I have been enjoying easy mashing/laughtering and relaxing a whole lot more than I used to. The Gott cooler holds the temperature of contents to within a few degrees for 2 hours or more, and the perforated plastic screen element is easy to clean. In short, it's both simple and effective.

Usual disclaimers, but ask your retailer to order the sparge system sized for one of these coolers. As I recall, it was well under 20 bucks, and the cooler was available in my local K-mart for about 12 bucks.

Also, Carl West asked about sun-drying hops.

Not a good idea, IMHO. That's why hop growers build oast houses. Direct sunlight has a deleterious effect on hops AFTER they have been harvested. Dry them in the shade and you'll be a lot better off.

- --Ed

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Date: Mon, 27 Jul 1992 20:00:00 -0400  
From: Glenn Anderson <glenn.anderson@canrem.com>  
Subject: blue stuff, pets, space

On July 21, Jeff Frane sez:  
>Glenn asks about little blue flakes coming out of his wort chiller.  
Sounds to me like verdigris --

On July 22, John Hartman sez:  
>I suspect you used some chlorinated solution to store your chiller. I  
used to do that with mine and found that the chlorine slowly corrodes the  
copper.

Thanks for the comments guys. I did in fact use a chlorine solution to  
sanitize the chiller after the first couple of uses and perhaps I was  
less than thorough in rinsing as it was going to storage. Since the  
blue flake problem occurred I have stopped doing the final rinse with  
sanitizing solution, I simply do a 5 minute "power" rinse with hot-hot  
water, then put it away for next time - no more flakes.  
The moral of the story, for those interested, don't leave chlorine  
sanitizing solution in contact with brewing copper for any extended  
period  
of time, you may end up with verdigris, which you should definatly worry  
about.

On July 23 Dave Ballard sez:  
>When the shuttle Discovery lifted off last January, it had, officially,  
42 experiments to conduct. But thanks to a Canadian pub and avid  
homebrewer-astronaut Bill Readdy, a 43rd experiment was added at the  
last minute: a study of the effect of zero gravity on hops.

.  
.  
.

Stepping behind the bar, Readdy drew the first glass of Discovery Ale,  
rapidly quaffed a few mouthfulls, caught the drips on his NASA rugby  
shirt, and proclaimed, "I declare this ale fit for human consumption!"

Hey now Dave, what was omitted was just before Bill Readdy made that  
declaration he states "Beauty, eh. Bob and Doug MacKenzie would be  
proud. It just goes to show theres more to Canadians than snowshoes and  
ice fishing."

On July 23 Jeff Mizner sez:  
>Well, not one to be the last to try something new, I went to Canada and  
bought 12 liters & 24 half liters, with caps (good sealing caps).  
They don't break, they're easy to clean, they're light and my next batch  
of bitter will go in them. When they get old, you can recycle them (at  
least in Raleigh...).

Any comments??? My local BrewStoreMeister said that they were available  
but rather expensive. He said that Coors had floated some trial  
marketing

Jeff, I used to use the 500ml PET bottles prior to moving to kegs. They  
cost me about 35 cents a piece with the cap (which is re-useable). I now  
have about 200 bottles and caps which I have no use for. I would be glad  
trade them for a Cornelius keg if anyone is interested. (sure)

The PET bottles are excellent, you simply fill them, squeeze the air out and cap. The bottles then "pop" out once the priming has taken effect. I found it to be a good barometer of when the beer had finished priming as bottles became hard with the pressure. They're easy to clean, re-useable and recycleable.

The only problem I had was that I found they tipped over easily, which stirred up sediment which made the beer chewy.

...GA

- ----

DeLuxe 1.21 #11377 Brewer fails CRC - More bottles than caps

- --

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Date: Tue, 28 Jul 92 11:20 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: CONSOLATION PRIZE

To: Homebrew Digest  
Fm: Jack Schmidling

I am pleased to announce that a MALTMILL is speeding on its way to Sheridan Adams as winner of the recent giveaway. He has informed me that he is indeed a homebrewer and has been through the baptism of the rolling pin. Hopefully, he will now be able to crush enough grain to do a whole batch with grain.

Congratulations again, Sheridan.

Now, it should be obvious to most that there is one very disappointed reader out there who, like many of us, thought he was the winner based on counting articles in the indices. To allay any feelings of unfairness, I have decided to award Dan Keever, a consolation prize.

I was hoping to send him a (not yet released) MALTMILL jr., but I am not happy with the overall operation of this scaled down version and I am not yet ready to put one into the field, even a free one.

Therefore, I am sending to him a (soon to be announced) EASYMASHER KIT. This is a spigot, strainer and all the fittings needed to convert any large kettle into a mash tun or killer brew kettle for extract or grain. It's all brass and copper, no window screen:)

Congratulations, Dan Keever. Send me your address and it will be on its way.

js

Here cum da flames :)

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Date: Tue, 28 Jul 92 12:01:09 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Packaging Hops

Hello Fellow Relaxers,

I would like to share with you my method of packaging homegrown hops.  
Three words: baby food jars.

I was at home worrying one day (shame on me) about how to package the fruits of my new hobby when I came up with this idea. I was mainly worried about using plastic ziplocks to keep hops in my freezer. My freezer gives this unpleasant "freezer" odor to food and ice cubes. This is a taste I definitely did not want in my homebrew. I was considering asking my local brewstore entrepreneur to package the hops for me in exchange for some of my hops, or money. He has one of those vacuum sealing machines that seals food in thick plastic bags. I was also considering getting one of those sealing machines myself, but they are a little expensive.

So I said, "why not glass". Baby food jars are the perfect size. I can cram about half an ounce of dried hops into the really small jars (2oz, I think). Extrapolating, with the help of many college courses in mathematics, the larger 4oz jars will hold about one ounce of dried hops. I have to extrapolate because the harvests from this first year of growth on the first three hop varieties to mature were less than an ounce each. (I expect to get around two or three ounces from the next two varieties to become ready--Chinook and Cascade.)

What I do is weigh the flowers, then put them in a large mixing bowl. I then stick the jar the into the pile of flowers and start shoving the hops in with my hands. Then, I make sure to label the jars with the variety and weight, using masking tape. It works for me. The jars seal pretty well. This would be a space-saver over just cramming flowers into a plastic bag; but I'll bet that those sealing machines would pack them tighter. Maybe I'd get one if I had the money and was sure that the plastic was not permeable to freezer odors. (There's another gadget to put on the list.)

If you don't have a toddler yourself, maybe you know a friend who does.

Happy Hopping,  
-Alan

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| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers  
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA  
|-----

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Date: Tue, 28 Jul 1992 15:13:19 -0400 (EDT)  
From: Stephen Brent Peters <sp2q+@andrew.cmu.edu>  
Subject: priming sugar & rice solids

Hi Gang,  
I just want to take some of your time to relate my meager experiences with priming with malt and brewing with rice solids.

My latest batch, turned out like a cream ale:

- 3 lbs dried light malt extract
- 1 lb dried rice solids
- 1 package wyeast american ale yeast
- 1 oz haullertaur hops boiling
- 1/2 oz H hops put in 10 minutes before the end of the boil
- 1/2 oz H hops finishing
- 1/2 cup roasted barley

Don't be anal-retentive about the hop amounts. I winged it on the fly, approximating from a Papazian recipe. The significant technical improvements in this batch were the liquid yeast and using malt instead of corn sugar for priming. If anyone out there is thinking of moving up to liquid yeast, do it. The taste of the yeast itself is much improved - it still tastes like yeast, but it doesn't taste bad, and leaves much subtler favors. I read in Papazian's book that using malt for priming makes for different bubbles that have a creamier texture. Sure enough, it does. The result was a light, refreshing brew with a delicate delicious flavor that leaves your tongue floating on a cloud.

About the rice solids: last year I bought something I think was called "sweet rice" at an Asian grocery store. When cooked this stuff produced a mush rather than your typical rice kernels. It was mildly sweet too if I remember correctly. Is this a way of making my own rice solids? Anyone have a clue what would happen if I dumped a pound or two in the brewkettle?

next week I'll be driving all the way across the USA and stopping at every brewery I can find! See you in SanFrancisco!

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Date: Tue, 28 Jul 92 15:52:46 -0400  
From: Arun Welch <welch@cis.ohio-state.edu>  
Subject: Blueberry melomel recipe?

Hi there,

Since blueberry's are coming into season here I'd like to try making a blueberry melomel. Anyone got a good recipe?

...arun

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Date: Tue, 28 Jul 92 14:57:24 -0500  
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)  
Subject: o-rings

There seems to be some disagreement with my earlier statement regarding the 'dirty o-ring infecting your beer' myth so i went ahead and did a little experiment.

i took 10 dirty large o-rings from used soda kegs. some had dr. pepper, sprite, big red, mountain dew and i don't know what else. i rinsed them off under the faucet for a few seconds, then soaked them in a pail of water overnight, then hung them up in the garage for 2 days. I then heat sealed them in a polyethylene bag with plain water for a day. when i opened the bag i could not smell any soda pop whatsoever. also, the water tasted just like water.

let me explain why this business of dirty o-rings ruining the flavor profile of homebrew has never made any sense. Beer is essentially water with a little alcohol. If you soak o-rings in water and/or alcohol and the stuff won't come out, then why in the hell would it ever come out in your beer which, i'll repeat myself, is water and alcohol? Secondly, if you can smell the pop on the o-ring, then it is coming out. that's why you can smell it. Third, o-rings are not very large. Unless you believe there are little elves making soda pop in there, it's hard to imagine getting enough of anything out of them to ruin 5 or as some claim, 20 gallons of flavorful, malty brew.

finally, o-rings are cheap and since my wife sells them i guess this makes me the world's worst salesman. on the other hand, hard hats are cheap but we're not all wearing them because Chicken Little says the sky is falling.

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Date: Tue, 28 Jul 92 14:01:09 PDT  
From: David A. Haberman <haberman@hp davidh.ple.af.mil>  
Subject: Boston anyone?

I will be on Boston the week of Aug. 3-7 for the MACWORLD Expo. I would like to meet up sometime with those of you in the area or at the conference. Please send me a message if you are interested in getting together. I will be able to read your messages until 3:00 PM PDT this Friday.

- - -

The reply address in the header may not work at your site. My system is new and is not in a name server yet. You must use the numeric address or the alternate one for another system I use frequently.

David A. Habermanhaberman@192.42.141.199 or haberman@pl-edwards.af.mil

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Date: 28 Jul 92 13:56:00 PST  
From: "MR. DAVID HABERMAN" <HABERMAND@scivx1>  
Subject: Boston Anyone?

uI will be on Boston the week of Aug. 5-9 for the MACWORLD Expo. I would like to meet up sometime with those of you in the area or at the conference. Please send me a message if you are interested in getting together. I will be able to read your messages until 3:00 PM PDT this Friday.

-  
David A. Haberman <habermand@pl-edwards.af.mil> or <haberman@192.42.141.199>

(Use one of the above addresses, the header is wrong)

Well they worked their will on John Barleycorn, but he lived to tell the tale.  
For they pour him out of an old brown jug, and they call him home brewed ale!

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Date: 28 Jul 1992 17:08:17 -0400 (EDT)  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: Sun drying hops (correction)

I responded to a question about drying hops in the sun by saying that direct sunlight had a deleterious effect on hops after harvesting. This was based on some traditional wisdom (or "momily") that had been rattling around in my skull, not from any actual scientific information. I felt a bit guilty about my hasty answer, and herewith retract it.

There is no reason why you can not use the sun to dry your hops.

The harmful effect of sunlight that produces skunky or light-struck beer is based on the fact that the iso-alpha acids that are produced during the boil are inherently unstable. The light produces a reaction between the iso-alpha acids and some sulfur compounds found in the proteins, and the result is that skunky note we universally abhor.

The alpha acids in the hop flowers are much more stable, and should not be adversely affected by the sunlight. RDWHAHB.

- -- Ed

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Date: 28 Jul 1992 21:13:39 -0400 (EDT)  
From: JEFF@RCC.RTI.ORG  
Subject: Sanitizing Beer Bottles in Dishwasher

IN REPLY TO:

poirier@inrs-ener.quebec.ca

>>Hello fellow fizzicists!

>>Now I have two questions:

>>1. do many of you use your dishwashers to sanitize bottles and hoses?  
I do,  
>>with extra hot water and I slosh in a few glugs of bleach midway along.  
No  
>>problems so far, but is this the safest way to go? Would "sparkleen" or  
just  
>>regular dishwashing detergent work better?

>>Thanks for any advice.  
>>Deb

I have used the same bottle sanitizing technique since brewing my first  
batch  
in 1980 and have never had problems, assuming you're not getting bottles  
out  
of a trash can. After consuming a beer (homebrew or import or non-  
twistoff  
longneck), I rinse it out thoroughly with tap water and allow to dry  
upside  
down in the sink. After drying, I place all "clean" bottles upside down  
in  
it's case until bottling time. Then I run the bottles through the  
dishwasher  
WITH NO SOAP! I visually inspect each bottle prior to filling- if there  
appears to be a problem, set that bottle aside for a future batch and use  
a  
chlorine solution to really clean it. It's easy and it works!

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Date: Tue, 28 Jul 92 19:21 EDT  
From: tom@kalten.bach1.sai.com (Tom Kaltenbach)  
Subject: RE: THREADing for the Mac

>  
> Date: 27 Jul 1992 12:44:44 -0500  
> From: Chris McDermott <mcdermott@draper.com>  
> Subject: THREADing for the Mac  
>  
> THREADing for the Mac  
> For all you Mac users in HbD land who can't use Tom Kaltenbachs,  
reportedly  
> excellent, program for doing searches through back digest on PCs:  
>  
> I use a program call BBEedit, the bare-bones editor. This is FREE  
program  
> that is not only an excelent TEXT editor, but it also can do disk based  
file  
> searches for text strings. The strings can be specified as just a  
plain  
> string or as a regular expression (a la grep). I leave it as an  
exercise  
> for the reader to discover the other neat features of this program.  
> . . .  
> . . .  
> . . .  
> /Chris  
>

I'm a firm believer in useful, general utility programs. In fact, I've used a similar program to the one Chris mentioned for the last couple of years for searching the back issues of the digest. However, using such a utility is a very time-consuming task for an extensive search. The reason is that general file searching utilities have no knowledge about the individual messages that comprise the Homebrew digest, and this is the reason that I wrote THREAD. Time to toot my own horn. 8-)

THREAD is a message-based search program. That means that it reads each message from a given digest issue, and searches just the message for all the key words. In contrast, a general file search utility searches the entire file for the key words. For example, let's say we wanted to extract all the advice on growing your own hops, and let's say the general utility program can handle logical operators (i.e. AND, OR, NOT). Then a search for "grow" AND "hops" with THREAD will pull up only those MESSAGES with the key words, whereas the general utility will pull up every DIGEST with the key words. The result is that you have to sift through a huge amount of unrelated text to extract the messages related to growing hops. Believe me, even with THREAD, you get plenty of messages that are not of interest -- in the search example above, you'll also get messages related to "the growth of the hops

industry", etc. In short, a message-based search program will save a huge amount of time and effort for the homebrewer.

Maybe someone in the Mac world that has the Turbo Pascal compiler for the Mac could compile THREAD and upload it somewhere for other Mac users? I've provided the source code with the THREAD program files...

Just as an aside, I've released the THREAD program as public domain. I don't ask for any donations or registration fees. I started writing THREAD to save time for myself, and quickly realized that others might benefit from it too. Therefore, I put more effort into making the program fast on PCs with a variety of processors/clock speeds, documenting the program and source code, and debugging it before it was released.

Tom Kaltenbach  
tom@kalten.bach1.sai.com

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Date: Tue, 28 Jul 92 19:25:08 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Packing Hops: Addendum

Hi Brewpeoples,

I made a mistake in my last post about using baby food jars for storing hops. I wrote:

```
| I can cram about half an ounce of dried hops into the really small jars  
| (2oz, I think)....the larger 4oz jars will hold about one ounce of  
| dried hops.
```

Well, I just got home and packed the first pickings from my Chinook plant and realized that the small jars are 4 fluid ounces and the large ones are 6 ounces. With a little effort I was able to cram one ounce of fully dried hops into the 6oz jar. (I got 0.6 ounces into the 4oz jar.) One other thing I remembered: your hands smell absolutely wonderful after packing the hops! A small amount of lupulin sticks to your hands. Not much sticks to the glass bowl though. Use glass; lupulin seems to stick more to plastic.

Happy Hopping,  
-Alan

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| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers  
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA  
|-----|
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End of HOMEBREW Digest #937, 07/29/92  
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Date: Wed, 29 Jul 92 18:02:58 EST  
From: Brett Shorten <s05bas@cc.uow.edu.au>  
Subject: Cleaning Brewheat Boiler

I recently purchased a Cordon Brew brand Bruheat Boiler for mashing and boiling my beers. I dont know if it is sold in the US, but basically it is a plastic brew bucket fitted with thermostatically controlled heating element.

I am quite happy with it so far (2 batches), but have one small problem. I

cant seem to clean it very well, in particular the heating element, which already has quite a deposit of blackened malt (I assume) adhered to it. I would appreciate any tips on how to clean this piece of equipment.

Thanks

Brett Shorten

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Date: Wed, 29 Jul 92 9:00:27 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: Re: Hop Pellets for Dry Hopping

>From: Mark N. Davis <mindavis@pbhya.PacBell.COM>

>Finally, I tried a hop bag with pellets. Don't bother! The pellets are  
>ground  
>fine enough to float right out of the hop bag and the results are simila  
>to  
>pellets by themselves, except you get to go on a fishing expedition for  
>the  
>empty hop bag.

Using this method, I've dry hopped a few times and haven't really had  
this trouble of which you speak. Some of the ground hops might have  
gotten out of the bag, but the majority of them were definitely in  
there when I took out the bag.

As for getting out the bag, I took the string part and jammed it between  
the rubber stopper and the carboy lip. This made two things easy - to  
remove the bag I just pull, and to remove the stopper I just pull. I  
used to worry about possible infection from this, but when you figure  
that there is a good deal of alcohol plus the level of hops in all this,  
the  
risk seems rather nominal. After all, I was more worried about the risk  
of infection from the hop pellets, unsterilized, being thrown in the  
wort.

But through all of this, I've never seen my siphon clogged with hops  
from dry hopping. Maybe I'm lucky, or maybe I'm too relaxed to notice  
:-)

- --gk

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Date: Wed, 29 Jul 1992 10:14:00 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: alt

St.Stans contest calls for Alt entries. After tasting a Dab Alt on tap at the Sunset in Boston, I've been searching for an Alt recipe. It's unique malt flavor is what I remember most. It was also creamy. Anyone got an all-grain recipe for an Alt?

On a similar note, I had some bottled Dab lager, light and dark, which had the same creamy effect, but without the malt kick. If I'm not mistaken, Dab is not revered in Germany; they're sort of a mass producer. But, in a side-by-side with Beck's (I did it), the Beck's comes out as the thin insipid mostly bland product it really is. YMMV,FWIW,IMHO.....

RussG

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Date: Wed, 29 Jul 1992 07:48 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Sanitizing & wort priming from Micah Millspaw

I've recently come across some cleaning solutions for my stainless equipment. The first is K O dyne it is an iodaphor type sanitizer and will work on all homebrewing type equipment, it kills just about everything that could screw up beer with a two minute contact time at 12 1/2 ppm and is FDA approved. The best part is that it is cheap, about \$14 per gallon. The other cleaner is an MSR this is strictly for cleaning the stainless it contains phosphoric acid and is great for removing beer stone from your fermenters it sells for about \$10 per gallon. I got this info and the stuff from a local dairy supply place, since the dairy people face similar problems as do brewers they are very knowledgeable about SS equipment. So find a dairy supplier and pick their brains it may be worth the effort.

=====  
Wort priming, I have been freezing in a plastic jug some of the sweet wort from my mash to use for priming and or making up for fermentation losses. When I use the wort I thaw it out, boil it then add it into the secondary fermenter, seal the fermenter and let it carbonate. Its cheap easy and doesn't effect the flavour profile of the beer.

Micah Millspaw 7/27/92

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Date: Wed, 29 Jul 92 09:44:45 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: Advanced Brewing (NON-EXTRACT) worth it?

In HBD #937, Walter Gude (whg@tellabs.com) speculates:

> As of yet I'm still doing partial (1/3 of  
> sugars) mashes. I wouldn't be at all surprised if when I take the final  
> plunge (next fall?) that initially the quality of my brews goes down.

Here's a data point: I brewed my first all-grain batch after brewing  
21 extract batches. It was the best beer I had brewed up to that  
point, and they keep getting better (IMHO).

> Given the same process from the point of the boil on, I've always felt  
> there are a lot of things you can screw up in the mash/sparge process  
> (bad crush, poor temp control, oversparging) that could potentially  
give  
> you a sorry wort. [...]  
> There's a lot of variable to get right.

No arguing that. On the other hand, look at the amount of control you  
gain when you mash. You don't know what's in the extracts...corn  
sugar, cane sugar, hop varieties and amounts...who knows. With a full  
mash, you know exactly what's in your beer because it's all right in  
front of you.

You and many others refer to the mashing process as "Advanced  
Brewing". In my opinion, that perpetuates the myth that mashing is an  
arcane and difficult process that novice brewers can't possibly do  
right. That's simply not true...ANYBODY can do it! All you need are a  
couple of extra plastic buckets\* and maybe another 1.5 to 2 hours of  
brewing time, and you're set. (Oops...bad choice of words...you know  
what I mean. :-)

Take the plunge!

have fun  
gak  
107/H/3&4

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Date: Wed, 29 Jul 92 08:01:59 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Question on racking after chilling

In HBD #937, Al Korz writes:

>> One other question that occurs to me. What is the recommended  
procedure  
>>for dry-hopping in the secondary with pellet hops?. Are they added as  
is, or  
>>'dissolved' first?  
>  
>If you can get fresh leaf hops, use them. Leaf hops will float a lot  
longer  
>than pelletized hops and then allow you to siphon out from under them.  
In  
>either case, just toss the hops into the secondary (I just toss them  
into  
>the primary seven days or so before bottling for single-stage ferments)  
.

Siphoning under the floating leaf hops sounds like a drag to me. I use  
pellets with great success. I know when fermentation is \*complete\* when  
the pellet crud sinks to the bottom. Occasional agitation of the carboy  
(about once a day) will encourage the stuff to sink. Then I just rack  
in the normal way. Also, pellets are much easier to get into and out of  
the secondary.

Cheers!

- --  
- -----

Larry Barello    uunet!polstra!larryba

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Date: Wed, 29 Jul 92 10:48:20 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Siphoning and Wort Chillers

Thanks to everyone how sent me mail about my Cooler Lauter Tun. Once I get the thing built I will post what I learned.

Now for my on the the subject,

Due to water restriction here in Portland I decided to change the way I used my Wort chiller. Instead of putting the copper coils in the hot wort and passing cold water inside the chiller I put the chiller in a bucket of ice water and run the hot wort inside the chiller. I made a siphon rod out of 3/8 copper pipe with a cap in the end and a hole drilled about 3/4 in above the end so I would not pick up too much stuff off the bottom of the pot. Here the problem I got the siphon started OK but it never had a good flow. Yes I did pick up some hops but I stoped and cleaned everything out and still had bad flow. It took almost a hour to siphon about 4 gal.(I pour the rest in through a funnel and screen).

Does anyone use this method? Does anyone have any ideas on how to make it flow better? Any better ideas on how the cool wort with the least amount of wasted water?

Thanks

Tom Feller

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Date: Wed, 29 Jul 92 12:59:51 CDT  
From: Raymond Taylor <NU028463@VM1.NoDak.EDU>  
Subject: Wyeast strains

I've been using Wyeast liquid yeast cultures for a number of years and my brews have really improved as a result. They're great!

I was wondering if anyone could give me an answer to a question that has been on my mind ever since I started brewing with Wyeast strains.

Williams Brewing sells liquid yeast cultures that are produced by Wyeast but these are not identified by the standard Wyeast name or code number. What exactly is Williams Burton Ale Yeast? Is it Wyeast British Ale #1098? Is it Wyeast London Ale #1028? Could Burton Ale Yeast actually be a different "proprietary strain" produced by Wyeast exclusively for Williams Brewing?  
.

I think Williams also sells a Wyeast produced English Ale... I have the same questions as above for this one.

I have used the Burton Ale many times and really like this strain.

THANKS IN ADVANCE!!

Ray "Liberty" Taylor

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Date: Wed, 29 Jul 92 14:02 CDT  
From: korz@ihpubj.att.com  
Subject: Re: Bottling with yeast

Two batches I've done recently, have been quite high in gravity and I've had no problem with carbonation *\*without\** adding yeast at bottling. One was an Imperial Stout with a measured OG of 1090 made with the yeast cultured from the dregs of Sierra Nevada Pale Ale and the other was a Chimay clone with an OG of 1087 made with Wyeast Belgian Ale yeast.

Other yeasts, however, may not do as well. I've read about adding yeast at pitching when brewing lagers that were bulk lagered at 33F for 3 months, but did not add yeast at bottling time to my 1074 OG Bock, but I only lagered that for 1 month at 45F before bottling. No problems with carbonation. This bock was made with Wyeast #2308 (Munich Lager) yeast.

One *\*important\** word of advice: I fermented the Chimay clone at 68F and it came out with a very pronounced banana aroma -- I strongly suggest fermenting at a lower temperature, say, 60F. Also, this yeast at 68F fermented very quickly for two days and then took a long time (two weeks) to finish. It's behavior may be similar at 60F.

Al.

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Date: Wed, 29 Jul 92 15:35:05 PDT  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
Subject: Re: Advanced Brewing (NON-EXTRACT) worth it?

If your beer quality goes down when switching to full mash beers, then you are lame.

kj

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Date: 29 Jul 92 18:41:59 EST  
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
Subject: Cooler Lauter Tuns

I have been using the 5 gallon cylindrical Gott/Rubbermaid orange cooler as a lautertun with apparent good results. Rather than use the slotted copper tubing or window screen over a pipe to filter the wort from the grain, I have been setting a stainless steel steamer (one of those odd kitchen items that looks like a flower with petals that unfold to double the diameter and that has little 1/2" legs). It is just the right size to fit in the bottom of the cooler and when the grain is in a mesh nylon grain bag sitting on top of the steamer I suspect that I get a better filtering action than with the slotted tubes and with much less work/expense.

Has anyone else tried this, and with what effect?

Chris Karras (RKarras@PennSAS.UPenn.edu)

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Date: Wed, 29 Jul 92 15:13:21 PDT  
From: ithaca!amber!phoebe@uunet.UU.NET (P. Couch)  
Subject: Re: Connecting copper filter pipe to cooler-mashtun

I use faucet compression fittings on my cooler.  
I removed the original faucet and left a 1/2' hole.  
The false bottom was about 10 ft of slotted copper pipes and  
it goes to a 3/8' to 1/2' brass (pipe joint? I forgot the name) inside  
the cooler and on the outside, a 1/2' to 3/4' (pipe joint?) with a couple  
washers in between(to cover the hole), on the outside a plastic  
faucet (3/4') I got from Brewmasters (San Leandro),  
I didn't use a metal faucet because I didn't want to  
burn my hand at 170 while sparging. And Teflon tape in between  
All the pipes and joins and washers are from the hardware store under  
plumbing and are for standard kitchen faucets.  
I have used the mashtun a couple times and it doesn't leak.

As for Extract versus All-Grain, I find that my All-grain brews are  
definitely cleaner, smoother with more complex characteristics. But  
the procedures are also different. I think that the basic All-Grain  
process (mash/sparge then hop at different time) makes better beer than  
the basic extract process (throw everything into the boil  
at different times), but with a little work, extract brewing can make  
beer just as good.IMHO.

By the way, My Cascade(planted April 92) is full of giant cones and they  
are  
starting to smell good. The Nugget and the Mt Hood are coming along with  
a few burrs, but the Willamette is doing nothing.  
Thanks for all the replies/help.  
P.

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Date: Thu, 30 Jul 1992 00:23 EDT  
From: PGRAHAME%**BENTLEY**.BITNET@mitvma.mit.edu  
Subject: sparging and time

Brian Bliss, several digests back, writes that a normal sparge takes him two hours. My question for sparge adepts out there is this: Two hours! ?

It takes me no longer than 20 to 30 minutes to sparge 7 gallons of water at 170 F through 7 lbs of grain. I have followed Dave Line's instructions closely, and have done this a half a dozen times with consistent results and without any stuck or "set" sparges. This time frame allows for a very gentle and leisurely sprinkle, just enough to keep the water level a tad above the grain bed. So how can this process possibly take two hours?

I note there is a shared interest out there in improving the overall time spent on all-grain brewing. Currently my best time from starting the mash

to pitching the yeast is about ten hours.  
Sage comments on sparge time, refinements, invited.  
- --Peter

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End of HOMEBREW Digest #938, 07/30/92  
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Date: Wed, 29 Jul 92 20:40 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Open mouth, insert foot.

Oh my. After reading my most recent posting, I feel that I may have been a little too, shall we say, colorful? I agree with Mr. Gorman that a thread should not be drafted when the author is in an agitated state. I apologize to anyone who may have taken offense to the strong language.

chris campanelli

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Date: Thu, 30 Jul 92 10:01 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: Re: cleaning bruheat boiler

I've had a Bruheat boiler for about ten years, and it's been getting darker each time I use it. The malt (especially darker ones) seems to colour the plastic, and won't come out however hard I try to clean it. I just relax, don't worry and have a homebrew.

The element is different. Burnt malt on the surface will probably shorten its life as it will retard heat transfer to the mash. The answer is to use a grain bag to contain the mash: this suspends the grains above the heater and you don't get the burnt bits stuck to it. Cordon Brew sell a bag designed specifically for the Bruheat. One disadvantage is that there is a "dead space" of about 3 litres below the bag, which means that you need more liquor to get a reasonably stirrable mash, and consequently have to mash slightly longer - the thicker the mash, the higher the enzyme concentrations (??). You also have to make sure that the bag doesn't touch the element, otherwise you'll be cleaning bits of molten plastic off it and you need a new grain bag (as I did first time).

With the grain bag, the element does get a bit of dried scum on it, but I can get mine reasonably clean with an old toothbrush.

Cheers,  
Andy

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Date: Thu, 30 Jul 92 07:30:54 edt  
From: Greg\_Habel@DGC.ceo.dg.com  
Subject: Reaching 300 ppm Sulfate

I will be brewing an ordinary Bitter and have read that you should aim for about 300 ppm sulfate to be true to style (according to Zymurgy special issue). Assuming I have 0 ppm sulfate in my water, how much Burton water salts should I add to obtain 300 ppm sulfate in 5 gallons? Are there formulas to obtain the info? Thanks.  
Greg

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Date: Thu, 30 Jul 92 10:02:51 EDT  
From: Tom Luteran <toml@hpwargh.wal.hp.com>  
Subject: Micro Brewery Sampler, Boston, 5 Aug

Hi!

For those of you who are in the Boston/New England area:

A local public radio station, WBUR (90.9), is sponsoring  
"A Brewers' Offering"

Details:

Date: 20 August 1992, 6-10 pm

Location: 808 Commonwealth Ave, Boston, MA  
Directions: Near Boston University (BU) Bridge;  
T: Green line, BU-Central or BU-West stop.

Brewers: approx. 24 microbreweries, approx. 70 beers,  
quantity limited by MA state laws. You will  
get 20 "tickets" for redemption at each brewer's  
booth for a 2-3 oz. sample (total: approx. 4-5  
standard bottles). Additional tickets  
may be purchased for 5 cents each.

Snacks: approx. 21 food vendors, unlimited

Music: Live Jazz!

Gift: 10 oz. Pilsner glass with event logo

Legalities: ABSOLUTELY NO ONE UNDER 21 ADMITTED (no kids!!!)

Cost: \$30.00, to benefit WBUR

Payment: Mastercard, Visa, or Check

A confirmation letter will be sent out, you pick  
up the tickets at the door)

TICKETS WILL NOT BE ON SALE AT THE DOOR!!!

WBUR  
630 Commonwealth Avenue  
Boston, MA 02215

(617) 353-3800

Hope to see you all there!

Tom

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+-----+
| Thomas Luteran | INTERNET address: |
| Hewlett-Packard Company | toml@wal.hp.com |
| Medical Products Group | HP TELNET: 1-290-3021 |
| 175 Wyman Street | VOICE: (617) 290-3021 |
| Waltham, MA. 02254-9030 | FAX: (617) 890-5451 |
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+ Opinions presented above are my own & not necessarily those of my  
employer +

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Date: Thu, 30 Jul 92 10:38:09 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: Re: Advanced Brewing (NON-EXTRACT) worth it?

Hi all,

In HBD #937, Walter Gude (whg@tellabs.com) writes:

- > As of yet I'm still doing partial (1/3 of
- > sugars) mashes. I wouldn't be at all surprised if when I take the final
- > plunge (next fall?) that initially the quality of my brews goes down.
  
- > Given the same process from the point of the boil on, I've always felt
- > there are a lot of things you can screw up in the mash/sparge process
- > (bad crush, poor temp control, oversparging) that could potentially
- > give
- > you a sorry wort. [...]
- > There's a lot of variable to get right.

While there's a great deal of truth to that, no one who is considering moving to all-grain brewing should be intimidated by it. There is some additional knowledge involved in all-grain brewing, some new techniques to be mastered. However, it is not all that difficult, especially if a brewer is already doing partial mashes with significant amounts of grain. In your case Walter, where you are mashing grain for 1/3 of the fermentables in your brew, you are already closer to all-grain brewing than you believe.

Before I "took the plunge", I took advantage of the tremendous wealth of information on mashing and sparging provided by our fellow HBDers. Another good source of information is Greg Noonan's book "Brewing Lager Beer", which contains detailed, easily understandable descriptions of the mashing and sparging processes (usual disclaimer regarding lack of commercial interest applies). I would encourage any brewer considering moving to all grain brewing to \*educate\* themselves first, poke through the HBD archives, read some of the literature. All-grain brewing is MUCH EASIER than many people believe.

In my own case, I brewed my first all grain batch several months ago after 60-70 extract and partial mash batches. It was, IMHO, the best beer I ever made. Each of the subsequent six batches has been an improvement over the last.

There's no turning back now,  
Jim

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Date: Thu, 30 Jul 1992 8:11:10 -0700 (MST)  
From: JLIDDIL@AZCC.Arizona.EDU  
Subject: Re: Wyeast Strains (Raymond Taylor)

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Date: Thu, 30 Jul 92 10:13:49 CDT  
From: Michael J. Gerard <mjgerard@eng.auburn.edu>  
**Subject: Re: sparging and time**  
Full-Name: Michael J. Gerard

The last time I sparged it took around 1.5-2 hours...

I think a lot of it has to do with how dense your filter bed is.  
I have played with the idea of moving the grain bag slightly.  
This would speed up the flow; I'm not sure what it would do to the  
sparge.  
I think it would speed things up. I used to sparge without a lauder tun  
(just a bag and a collector). I got good extracts percentage wise in 15-  
20  
minutes but being scaled by 170 F water wasn't worth it. It's easier to  
sit and have a homebrew and watch the future homebrew trickle away.

I plan to try moving the sparge bag SLIGHTLY next time. I'll use an old  
recipe and see if I can speed up the flow but still get a high extract  
percentage.

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Date: Thu, 30 Jul 92 10:51:37 CDT  
From: jlf@palm.cray.com (John Freeman)  
Subject: Homebrew Digest #938 (July 30, 1992) (fwd)

> Date: Wed, 29 Jul 92 15:35:05 PDT  
> From: kjohnson@argon.berkeley.edu (Ken Johnson)  
> Subject: Re: Advanced Brewing (NON-EXTRACT) worth it?  
>  
> If your beer quality goes down when switching to full mash beers, then  
you  
> are lame.  
>  
> kj

Then consider me lame. When I first started mashing, before I got some of the right equipment and technique, my beer was not an improvement over extract brewing. I had problems crushing malt, problems mashing, problems with sparging, problems with balancing hops, problems with yeast. It's a wonder I kept at it.

Now, mashing seems easy. I've got better equipment - a Corona mill, a five gallon stainless steel pot, a wort chiller, a large burner, nested plastic sparge buckets (I call the Tower of Power). And I've done it off and on for nine years so I know which parts to worry about and which not to. I do a single temp infusion mash in a styrofoam cooler, I don't mashout, I don't recirculate sparge, I don't siphon off cold break. It takes me about four hours to make beer. As blasphemous as it sounds, there is more to life than making beer, and if it took me all day like some, I wouldn't do it.

So, if someone is happy making extract beers, I don't see any problem with that. I'm not going to insist they make the investment in time and equipment to do full mash beers.

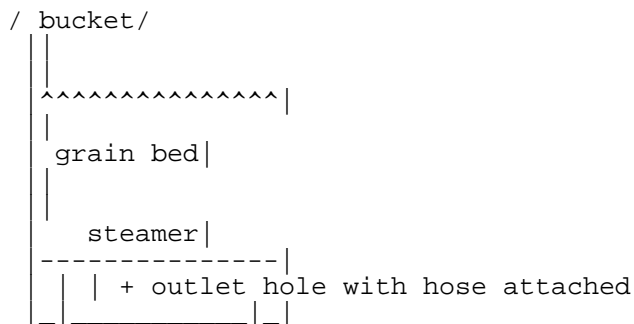
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Date: Thu, 30 Jul 92 07:55:39 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Innovative lauter tuns

Chris Karras (RKarras@PennSAS.UPenn.edu) writes:

>I have been using the 5 gallon cylindrical Gott/Rubbermaid orange cooler  
as a  
>lautertun with apparent good results. Rather than use the slotted copper  
>tubing or window screen over a pipe to filter the wort from the grain, I  
have  
>been setting a stainless steel steamer (one of those odd kitchen items  
that  
>looks like a flower with petals that unfold to double the diameter and  
that  
>has little 1/2" legs). It is just the right size to fit in the bottom of the  
>cooler and when the grain is in a mesh nylon grain bag sitting on top of the  
>steamer I suspect that I get a better filtering action than with the  
slotted  
>tubes and with much less work/expense.  
>  
>Has anyone else tried this, and with what effect?

I use this very same apparatus (the steamer) in a large bucket as my  
lauter  
tun. (high quality ascii graphics below) It expands to exactly the  
right  
diameter. I haven't used it in conjunction with the grain bag yet (I  
just  
bought my grain bag), but it seems to do the trick quite nicely as far as  
holding the grain above the bottom. The filtering action is fine. The  
only  
problem I've had is pouring ten pounds of grain from my mash tun  
(Bruheat)  
into this contraption without knocking the steamer crooked. This has  
resulted in a few pieces of grain coming through my outlet hose but never  
anything worse.



This is not earth shattering, but it does show that you don't have to go  
nuts  
buying expensive equipment to do full mashes.

Now that I have a grain bag, I'd like to hear from others who've used it  
to

mash and sparge straight out of a Bruheat or similar gadget. Problems?  
What  
grain/water ratios do you use (this seems to be a bone of contention  
between  
Bruheat and Dave Line)? The reason I'd like to do this is to avoid  
having to  
dump all that hot grain into a separate lauter tun. Comments and ideas  
to  
streamline the process are welcome.

Norm

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Date: Thu, 30 Jul 92 09:07:55 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: Advanced Brewing (NON-EXTRACT) worth it?

In HBD #938, I omitted the footnote to:

> All you need are a  
> couple of extra plastic buckets\*

\* I use the "two-buckets-with-a-bunch-of-holes-in-the-bottom-of-one"  
lauter tun design...there are many others that work as well or better.

gak  
107/H/3&4

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Date: Thu, 30 Jul 92 09:22:35 -0700  
From: mcnally@wsl.dec.com  
Subject: re: chillers

I may be strange, but I really enjoy the wort chiller debate.

I need to understand how the "immersion chiller as makeshift flow-through chiller" actually works. I like to get my beer down to about 50 degrees (F) as quickly as possible. To do this, my calculations show that do drop my just-after-boiling five gallons of wort down to fifty degrees, I need to "mix" it with at least 42 gallons of ice water:

$$V_c = (V_b T_b - V_b T_t) / (T_t - T_c)$$

where  $V_c$  = chilled water volume,  $V_b$  is wort volume,  $T_c$  is chilled water temperature,  $T_b$  is wort temperature, and  $T_t$  is target temperature. Now, I don't have a 42 gallon bucket, and I don't know many people who do, so I just don't see how I could possibly use this setup to chill my wort. Now, if you're happy with chilling down to 80 degrees, you can do that with much less chilled water (about 12 gallons at 32 degrees). I don't have a refrigerator, so all my chilling has to be done with the chiller.

For some time I've been using a sump pump to circulate water from a bucket of ice water through the chiller. I don't use much water this way, and I get the wort cold in about 45 minutes. Of course, I have to keep refreshing the ice in the bucket, and I find that about 4 7 pound bags from 7-11 do the trick. (When I'm not lazy I freeze the ice myself, but I'm usually lazy.)

What temperatures do people normally shoot for when chilling?

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Mike McNally mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Thu, 30 Jul 92 09:25:12 -0700  
From: mcnally@wsl.dec.com  
Subject: Chimay yeast behavior

My experience with Chimay yeast is that it benefits from being roused.  
I swirl my fermentor every day.

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-  
Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Thu, 30 Jul 92 11:02:20 MDT  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Re: sparging and time

> My question for sparge adepts out there is this: Two hours!?  
> It takes me no longer than 20 to 30 minutes to sparge 7 gallons of  
water  
> at 170 F through 7 lbs of grain.

My question is this: 7 gallons!? That seems like an awful lot of water to sparge with for 7 gallons (on the order of 2x what it should be). My usual ration is one-half the number of gallons as you had pounds of grain (e.g., 4.5 gallons for 9 lbs of malt). What kind of gravity do you get out of the tap by the end? If the outflow isn't sweet any more, I stop sparging.

But I agree, two hours is an awful long time to sparge. You can extend your sparge time significantly by doing a lot of recycling, but I've found the biggest factor to be the grind of the grain. My sparges were always sticking when I used the old coffee grinder at the local brew shop. Now that I have my Marcato mill, the sparge water drains through as fast as I can pour it. Sparge times are now down to 15-20 minutes.

> Currently my best time from starting the mash to pitching the yeast is  
> about ten hours.

Now that seems a little long. I have certainly done batches that took that long, but my basic procedure is now to about 6 hours (I can \*almost\* do one in the evening after work :-). Let's look at an idealized schedule:

```
hours step
-----
(opt) .75 grind grain (can be done day before)
1.5 mash (step: 30m @ 122F, 50m @ 150F, 10m @ 170F)
.5 sparge
.5 wait for wort to come to boil :-
1.5 boil & hopping
.5 cooling (immersion or counterflow chiller)
(opt) 1.0 aquarium-pump aeration
-----
6.25 total time
```

Even if you add "slop" time beyond the ideal schedule, it's still well below 10 hours. Eliminate grain-grinding and use splash aeration, and you're down below 5 hours!

The key is to use "dead" time during the mash, boil, and cooling stages to clean up, heat your sparge water, etc. About halfway through the mash, I start my sparge water heating and sanitize sparging implements so that as soon as the mash is done I'm ready to go. During the boil, I sanitize my fermenter, clean up my mash and sparge stuff, prepare the chiller and such. Heck, I sometimes even vacuum the living room or mow the lawn during a brew session. And there's certainly time in there to drink a homebrew or two.

- - -  
Jeff Benjamin benji@hpfcla.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot



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Date: Thu, 30 Jul 1992 10:11 PDT  
From: ALTENBACH@CHERRY.llnl.gov  
Subject: Wort Chilling Water Wastage

In HBD938 Tom Feller was concerned about wasting water during wort chilling.  
There is no need to waste any water while chilling your wort if you save the cooling water and recycle it for other uses. I use a counterflow chiller and collect 30 gallons of cooling water from a 10-gal batch, saving it in 5-gallon plastic water carboys. Then I use that water during the week for soaking fermenters, landscape watering, spa makeup, and other household chores. None is wasted. I also keep some filled carboys around as an earthquake emergency supply (recommended for CA brewers) in case my homebrew bottles are broken and I run out of beer. So chill out your wort with all the water you want, then recycle and relax.  
Tom Altenbach

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Date: Thu, 30 Jul 92 10:24 PDT  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: Brewing time (was Re: Advanced Brewing (NON-EXTRACT) worth it?)

In HBD #938, gak@wrs.com (Richard Stueven) writes:  
[...]

>You and many others refer to the mashing process as "Advanced  
>Brewing". In my opinion, that perpetuates the myth that mashing is an  
>arcane and difficult process that novice brewers can't possibly do  
>right. That's simply not true...ANYBODY can do it! All you need are a  
>couple of extra plastic buckets\* and maybe another 1.5 to 2 hours of  
>brewing time, and you're set.

Having recently started all-grain mashing, thanks to the encouragement and help of members of this esteemed forum (special thanks to Martin Lodahl!) and The Draught Board (brewclub), I agree with all of what you say except the time involved for all-grain. There are many, many factors which will affect the amount of additional time for all-grain brewing, so to state categorically that "only" another 2 hours time is required is unfair. A more accurate statement (IMO) would be that at least 1.5 hours more of brewing time is required. Typical all-grain brewing from start to pitch for me has averaged around 6-7 hours.

True, experience shows certain shortcuts and the things which can be done in parallel once the methodology and the process are understood. I'm still learning, too, with many great beers yet to be brewed and for me they'll be all-grain. To me, all-grain brewing is worth the additional time and trouble, but I'm always looking for ways to decrease the time involved while increasing the quality of my beers.

The additional time required for all-grain brewing can be greatly affected by the mashing technique (is it infusion? step? or decoction mash?), the beer style (for example, a wheat beer will require a protein rest which is additional time), and the equipment the brewer has at his/her disposal. (For example, my "cajun cooker" can bring 5 gallons of sparge water to temperature in under five minutes!) A discussion concerning sparge time is already in progress elsewhere in this forum, and it certainly appears that sparge time varies wildly from brewer to brewer. As a personal aside, my time is more valuable than obtaining the maximum theoretical extract percentage, so I'd opt for using more malt rather than a 2 hour sparge! However, at the suggestion of Russ Wigglesworth (thanks, Russ!) I increased my sparge time from 20 to 40 minutes and was pleased with the results.

Folks considering all-grain should definitely read The Complete Handbook of Homebrewing (David Miller, 1988, Garden Way Publishing, Pownall Vermont, 248 pages) or The Complete Joy of Home Brewing, (Second Edition) by Charlie Papazian.

Also, one of the zymurgy special issues (probably the All-Grain Issue) has a "staggered brewing" article which I recall has some other time-saving hints.

Here's my thumbnail time budget at the front-end of all-grain brewing, with things which can be done in parallel indented. Note also that in all-grain brewing, the boil time is often 90 or even 120 minutes. A maximum of 60 minute boil is highly recommended for extract brews, to keep caramelization to a minimum.

crack grain 10-20 minutes (0 - buy pre-cracked)  
heat mash-in water 1-20 minutes (depends on equipment!)

mash-in 3+ minutes (check/adjust Ph, etc.)  
protein rest 45 min. (depends on brew, most not needed.)  
raise to conversion temp. 5-15 minutes  
starch conversion 20-120 minutes.  
heat sparge water 5-30 minutes.  
mash-out 5-15 minutes  
sparge 20-120 minutes (sparge into the boiler)  
begin boil [... here we join the extract-only brewers ...]

Quickest time would be to use pre-cracked grains in a single temperature infusion mash with a quick (20 minute) sparge. With my equipment, that would probably be around 1.5 hours additional.

I'd recommend an all-grain-wannabe brewer get Miller's book (above) and try a partial mash or two, just to get the feel for the process. Then, if it feel right, jump right in! If not, don't feel bad. Remember that award-winning beers are brewed from all-grain, partial-mash, and extract recipes. The important thing is to just brew it!

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Date: Thu, 30 Jul 1992 13:19:12 PDT  
From: Patrick\_Waara.WBST129@xerox.com  
Subject: Dry Hopping with Hop Plugs

I have a question regarding dry hopping with hop plugs. It seems the hop plugs are just a little too large to easily fit through the mouth of the carboy. In the past I have attempted to break the plug in two by working it back and forth in my hands, which is no easy task (and probably an infection risk). A knife did not seem to work too well either. Does anyone have any suggestions as to how to get the hop plug easily into the carboy? Thanks.

~Pat

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Date: Thu, 30 Jul 1992 13:22:10 PDT  
From: Patrick\_Waara.WBST129@xerox.com  
Subject: Canadian vs. U.S. beers

This has been dicussed before, but I'm afraid I don't remember the details or whether it was definitively answer. Is the beer imported from Candada into the U.S. the same exact beer that is brewed in Canada for Canadian consumption. In particular, is the alcohol level the same. Does the answer vary depending on the brewery? If so, use Molson as an example. Thanks.

~Pat

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Date: Thu, 30 Jul 92 11:38:09 CDT  
From: whg@tellabs.com  
Subject: Re: Advanced Brewing (NON-EXTRACT) worth it?

I post the other day about my concerns in switching to all grain process. As I stated then, I've no doubt that I will eventually make much better beer doing a full mash then using strait extracts. However recieving replies like:

> If your beer quality goes down when switching to full mash beers, then you  
> are lame.

cause a f\*\*k you kneejerk reaction. Somehow I thought this was a forum for discussion and exchange of ideas. I guess I was wrong.

The point of my post was that I have been steadily progressing from all extract, to extract+specialty, to partial mash, and will probably "cross the line" soon.

Each step (18 batches) I changed one thing at a time and have been able to keep a handle on what was good and what was not. All I'm trying to say is that maybe there is something to be said for getting the "boil forward" part of the process down before jumping in all the way. That my learning to crawl before you run might end of benefitting you in the long run. But then maybe I'm just lame :-).

Walter Gude     ||     whg@tellabs.com

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Date: Thu, 30 Jul 92 15:42:40 EDT  
From: localhost!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Re: Lame Comment

Once again, someone on the net (in this case Ken Johnson) has proven that being able to type has little to do with being able to think.

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Date: Thu, 30 Jul 92 13:47:02 PDT  
From: ithaca!amber!phoebe@uunet.UU.NET (P. Couch)  
Subject: Re: please resend

Someone stole my printout of the ST STAN brewing contest info! And I  
didn't  
save the mail mesg, could some kind soul please send me a copy! I will  
give  
you some beer! :)

P.

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Date: Thu, 30 Jul 92 14:43:00 PDT  
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>  
Subject: Re: Saving water with wort chiller

...deleted talk about wort chillers wasting water  
>  
> Does anyone use this method? Does anyone have any ideas on how to make  
it flow  
> better? Any better ideas on how the cool wort with the least amount of  
wasted  
> water?  
>

I too use an immersion chiller, running cold tap water through copper  
coils  
immersed inside a bucket of hot wort. In addition, I live in the SF bay  
area,  
where water rationing has become a way of life (you easterners don't know  
how much you can take tap water for granted). To do my part, I no longer  
wash my car, I take shorter showers, and I've trained my bladder to hold  
its  
contents longer, for fewer flushings - except during homebrew quaffing >  
:-).  
But I'm talking brewing here. My solution for conserving water, while  
also  
cooling my wort rapidly, is to do the whole cooling process on the front  
lawn/desert. This is the only time that it gets watered at all (besides  
the  
semi-annual rainfall) so I don't at all feel guilty about letting the  
water  
run for 15-20 minutes. Look at it this way:

If you don't force cool the wort and get an infected batch, then it  
goes  
down the drain anyhow, and you've wasted at least 5-7 gallons right  
there!

In case anyone was wondering, aren't you afraid of having hot wort  
sitting  
out there in the great outdoors, with all those wild and crazy yeasties  
dancing in the air? My solution is to dump my brew kettle's contents into  
a 6 gallon plastic fermenter bucket, drop in the immersion chiller, and  
then  
to seal the lid on over the top, leaving only tiny cracks where the  
chiller's  
I/O tubes stick through. The plastic tops for these buckets are rather  
flexible  
making this an easy task. I also leave my wooden spoon and thermometer  
sealed  
inside, so that I don't have to sanitize them each time I want to stir  
and  
check the temp.

What, there's no water for the Californian's to drink? Let them drink  
homebrew!

Mark

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Date: Thu, 30 Jul 1992 08:10 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Dry hoping, sparging and all grain brewing

That I'd add another data point of a few recent topics. I tried dry hoping once with a couple of PVC pipes that had a lot of small holes drilled in them and plugs on each end. I filled the pipes with fresh flower hops and placed them in the carboy, hanging on a string. The pipes didn't sink well so next time I added a brass ball at the bottom of the tube to help it sink. Easy in, easy out. The results were less than perfect. My conclusion was that the hops really need to be LOOSE in the wort for best results. The operation was a success, the patient died. On the subject of sparging, I usually try to push my sparge time to 20-30 min. I have a pump on the output of the mash tun and I have to valve it down to restrict the flow. I don't personally believe that long sparges vs short sparges really makes a lot of difference in the resultant gravity or quality of the runoff. I believe there is a big difference in the grains we all get and the gravity per pound per gallon varies all over the map. I recently tried an experiment to prove this, but it didn't work so well. My start to finish times for grain brewing 10 gallon batches is typically 4 1/2 hours. That includes setup, brewing and cleanup. I can't believe someone would spent 10-12 hours brewing and continue to brew for very long. You marathon brewers out there need to do a little time and motion study and invest in some hardware to shorten your brew day.

Bob Jones

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Date: Thu, 30 Jul 92 08:52 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: 10%

To: Homebrew Digest  
Fm: Jack Schmidling

>FM (Russ Gelinias)  
> So when Jack talks of his WGB I always take it to be tongue-in-cheek  
and  
self-deprecating. If I've read Jack correctly over the past few months,  
I  
don't doubt he enjoys jabbing with his WGB comments because he knows how  
much  
it aggravates some of you!

Thank your for pointing out the obvious to that 10% that just never  
seems to  
get it:) God I hate putting those stupid smilies in but maybe that is  
all  
they understand. However, I will not do it again. You just have to  
turn up  
the sense of humor gain.

>From: bob@rsi.com (Bob Gorman)  
>So, I'd like to apologize, first to Jack.

I accept, just keep that gain turned up.

>From: homebrew@tso.uc.EDU (Ed Westemeier)  
>Subject: Lauter tuns & hop drying

>For the past year, I've been using a variation of the Phil's Sparging  
System, by Listermann Mfg. Co. They advertise in \_Zymurgy\_ and the  
products (like Phil's Philler) are available in many homebrew retail  
outlets.

>Besides the basic system using two plastic buckets, assorted  
tubing and fittings, sparging sprinkler and perforated plastic plate,

As a reluctant critic of someone else's pride and joy, I refrained from  
asking Phill an obvious question when he demonstrated his Sparging  
System to  
me in Milwaukee. However, I am less reluctant about posing the question  
to  
the readers of the Digest.

It is generally agreed that the most efficient method of sparging is to  
maintain a cover of water over the grain on the order of a half inch or  
more.

For those not familiar with Phil's system, it has a rotating sprinkler  
gadget  
that causes the wort to fall on the mash in a circular pattern. If a  
layer  
of water is maintained above the grain, this whole contraption serves no  
purpose whatsoever. Pouring the water into a shallow bowl nestled in  
the  
grain and just below the water level, is just as effective in  
distributing  
the water in addition to being free.

What am I missing?

js

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Date: 30 Jul 92 19:13:00 EST  
From: "CMD 2NDLT ALBERT W. TAYLOR " <S94TAYLOR@usuhsb.ucc.usuhs.nnmc.navy.mil>  
**Subject: Test message**

Please ignore this message and have another homebrew-Al Taylor

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Date: 26 Jul 92 10:16:00 EST  
From: "CMD 2NDLT ALBERT W. TAYLOR " <S94TAYLOR@usuhsb.ucc.usuhs.nnmc.navy.mil>  
Subject: PET Bottles

>From what I understand, the "run-of-the-mill" plastic soda bottles ARE made of PET. These bottles can be reused without incident, speaking from experience. I even used the old caps. One distinct advantage I can see it that the plastic doesn't seem to absorb odors much. Another is that you can continually monitor carbonation levels, just by giving the bottles a squeeze. No problem with the reused caps withstanding the pressure, I have found. The bottles themselves can withstand pressures in excess of 120 PSI.

To collect the bottles, I posted a contest on my system's bulletin board offering full bottle of homebrew from the current batch to the person donating the most bottles. Such an approach also serves to get people to pay attention to recycling the bottles. That's what I did with the leftovers.  
Give it a try!  
Al Taylor, MS-III  
Uniformed Services University, School of Medicine, Bethesda, MD

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Date: Thu, 30 Jul 92 21:54 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Mouth Feel

Beer Evaluators,

I read the article from the Summer issue of Zymurgy by Michael Tierney on carbonation in beer titled "From Carboy to Beer Glass: A Note on Froth." A very interesting article that I am sure to read many more times. One fact he mentions in his article is that mouth feel is the word that professionals give to a properly carbontated beer that tingles on the tongue a little. My interpretation of mouth feel up to this point was more a measure of body. My question is: does mouth feel refer only to carbonation and its sensation?

Frank Dobner

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Date: Thu, 30 Jul 92 16:38  
From: sherpa2!CCASTELL.ELDEC@mailsrv2@sunup.West.Sun.COM (CCASTELL)  
Subject: Re: Bruheat Cleaning & other

Brett asked how to clean a Bruheat heating element. First off, its a lot easier to clean if you remove the element from the "kettle". Brillo does a fair job, but the best thing I've found is the copper pot scrubbers available at most supermarkets. If you clean it up after every use with the pot scrubber, it shouldn't take more than 30 seconds or so (brillo used to take me 5-10 minutes!).

Be careful when you remove the heating element not to damage the rubber (?) washer. You'll have to remove the washer to clean the element, but I've had a good deal of trouble with that. Experience has shown my washers only have a lifetime of 10 batches or so. Of course the local homebrew store doesn't carry spares (even though they sell the bruheat), and plumbing places have not been helpful. You don't really need the washer to create a good seal. It IS important as an insulator for the thermostat. When I tried not using a washer, I couldn't get the darn thing to boil! (Now I'm using a homemade cardboard washer and am having no problems at all!)

Someone wrote an article in Zymurgy a few years back about the care and feeding of the Bruheat. He always started each batch by boiling a bleach solution, then running that through his wort chiller. I never saw the need to be overly concerned about sanitizing something I'm going to be boiling in, so I don't boil bleach in the kettle. (Of course the wort chiller should be sanitized as best as possible.)

Ken Johnson writes:

> If your beer quality goes down when switching to full mash beers, then  
you  
> are lame.

I think that might be a little harsh. There are several variables to be concerned with when you make the step to all-grain brewing that aren't a concern to extract (and partial mash) brewers.

First, your equipment. If you're brewing on the stove, and you have an electric stove, its a lot of work to keep the proper temperatures. (See the Zymurgy special issue on all-grain brewing. Ekhart shows a log where he's having to change his settings every minute or so. Hardly my idea of relaxing and having a homebrew.)

Another important consideration is your water. Sure, there is information available on how to properly prepare your mash water, but it is something an extract brewer hasn't been concerned about.

Then, of course, there's the time element. When doing an extract brew (or all-grain when you get to the boil), you can pretty much ignore what's going on and attend to other pressing needs (having a homebrew, changing diapers, or whatever). When making an all-grain batch, you're committed to a longer time period, and since temperature is pretty critical, it demands more of your attention. That's fine if you have the time.

Unless you've read a bunch about all-grain brewing, or helped somebody else do it, I think it is very possible that you might have a slight degradation in quality for your first few batches as you come up the learning curve. For a professional brewer to

experience these problems, I think maybe the term "lame" applies, but for the casual homebrewer, I don't think I'd consider someone "lame" just for experiencing a learning curve.

(There seems to be a presumption that there are no beer styles that are adequately represented by extracts. Granted, you can produce an infinite variety of styles if you use all-grain, but I dare say there are some styles that can be done quite well using extracts, possibly with specialty grains or partial mashes. If this were not the case, there would be NO medal winners using extracts. Probably the majority of the medals are won by all-grain, but the fact that some folks are still placing with extracts would lead me to believe that you can still brew some fine beers from cans/powders.)

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End of HOMEBREW Digest #939, 07/31/92

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Date: Mon, 03 Aug 92 12:14:46 MDT  
From: rdg@hpfcmi.fc.hp.com  
Subject: Bottles for sale, cheap

All the beer bottles are gone, but I still have 3.79 bazillion \*wine\* bottles (27.5 oz) to give\_away\_ to Northern Colorado Mead/Wine Brewers. Please email rdg@fc.hp.com if you are interested.

Rob

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Date: Fri, 31 Jul 92 10:10 BST  
From: John Robinson <UDAA002@OAK.CC.KCL.AC.UK>  
Subject: Re: cleaning bruheat boiler

I've mashed and boiled in an Electrim bin (similar to the Bruheat boiler I think) for several years, and kept the element clean by switching it OFF during the mash, with a couple of heavy blankets wrapped round the bin to conserve the heat. I preheat the liquor to about 71F before pitching the malt (8 lbs in 3.75 UK gallons) and the temp. falls to around 66F. After 3 hours it's usually around 61F. I don't do any starch tests, but the wort comes out nicely balanced for a dry-ish bitter - 5 gals at OG 1042.

I tried using a grain bag, but gave it up in favour of a perforated round splashguard of the kind used to cover frying pans. I found one which was just the right size to sit above the heating element and tap, supported by 2 upturned glass dishes!

One other hint - after running off the boiled wort, cover the element with fresh hot water before it's had a chance to dry. You can then rub off most of the crud very easily. Afterwards I run the heater for a minute or two in the fresh water.

Cheers,  
John

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Date: Fri, 31 Jul 92 09:08:00 CDT  
From: pmiller@mmm.com  
Subject: Malto dextrine, wort chiller filter

Greetings all!

Does anybody know how much malto dextrin to use in a 5 gallon batch of beer?

I remember seeing this question raised in the HBD before, but I don't remember if it's ever been answered.

I used some in a brown ale recipe to add a little sweetness. The guy at the homebrew store didn't have much experience with malto dextrine and told me to add the whole 8 oz bag. I chickened out and only added 4 oz, but the beer was still a little sweeter than what I was looking for. (Of course, I also added 6 oz of crystal malt to the same batch which probably added to the overall sweetness... Why only change one variable when you can mess around with 6 or 7?  
;-)

So, what's the scoop? Anybody else out there ever use this stuff?  
Charlie says that malto dextrine will also add body to the beer, but Miller basically pooh-poohs that idea and claims that it will add sweetness only. From the limited conversation I've seen about malto dextrin here on the net, I get the impression that most homebrewers look down their noses at the stuff and would be less likely to add it to their brew than stink-bait (or even silicone caulking ;-).

.....

The other day, Tom Feller asked:

> .....Instead of putting the copper coils in the hot wort and passing  
> cold water inside the chiller I put the chiller in a bucket of ice water  
and  
> run the hot wort inside the chiller....[T]he siphon started OK but it  
never had  
> a good flow. Yes I did pick up some hops but I stoped and cleaned  
everything  
> out and still had bad flow. It took almost a hour to siphon about 4 gal.  
(I pour  
> the rest in through a funnel and screen).

> Does anyone use this method? Does anyone have any ideas on how to make  
it flow  
> better? Any better ideas on how the cool wort with the least amount of  
wasted  
> water?

I've used the copper-coil-in-a-bucket-of-ice-water method to cool my wort a few times. I use a technique gleaned from this very digest to strain the hop

leaves: jam the end of your racking wand into a copper choreboy scrubbing pad. I take the added precaution of threading some wire through the choreboy and twisting it around the racking wand so the darned thing doesn't fall off in the middle of the transfer. (Anybody ever had a choreboy slip off or am I just making extra work for myself?)

This method has worked pretty well for me so far. The choreboy has only gotten completely blocked with hop leaves once and that was near the end of the transfer anyway. FWIW, I'm probably going to switch over to hop pellets exclusively next fall; I found out that one of my favorite beers (Summit Extra Pale Ale) is made with hop pellets and having used both, I find hop pellets easier to use than flowers/plugs. The upshot being that I won't need to use the choreboy anymore.

BTW, if you use one of those plastic racking canes like I \*used\* to, you'll find that the nearly boiling hot wort will soften the plastic and make it curl slightly. Then if you try to heat it back up to straighten it out, it will snap in two. (Gee Rocky, I guess I don't know my own strength...)

Phil Miller

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Date: 31 Jul 1992 11:37:41 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: 10gal. H2O coolers

10gal. H2O coolers  
For those of you who have tried to find these and failed, here's what worked for me. I called Rubbermaid and they gave me the number of their regional distributor, who in turn gave me the number of their local sales rep., who told me not a single retailer in the area bought the product. So, what I did, was I marched down to my neighborhood hardware store (True Value) and had them special order one for me. Once they located the micro-fiche that had the Rubbermaid cooler products on it, there was no muss or fuss. I expect to have it in my hot little hands in a week. The only drawback is that, they insisted on charging me FULL retail on it because they had to special order it. Wholesale, they go for about \$32, but I ended up paying about \$65 including tax. So, if you go this route, try to negotiate the price down a bit.

-  
Christopher K. McDermott Internet: mcdermott@draper.com  
C.S. Draper Laboratory, Inc. Voice:(617) 258-2362  
555 Technology SquareFAX: (671) 258-1131  
Cambridge, MA 02149 (USA)

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Date: Fri, 31 Jul 1992 12:51:06 -0400 (EDT)

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

Subject: extract vs. all-grain

To add in a data point, my last 20 or so batches have been all-grain. As a test, my most recent was from from extract only, 3.3 lbs. BME wheat (which is 1/2 wheat and 1/2 barley) and 3 lbs. dried malt, with 4th generation liquid yeast. It's not bad, but it doesn't nearly compare to the fullness and richness of the all-grain batches. It also has that stereotypical homebrew tang. I'm afraid there really may be no going back.

Fwiw, the batch will sit untouched for a week. I'm on a prescription drug that has an effect similar to Antabuse, the drug given to alcoholics that makes them very ill if they have alcohol. Hopefully that extra week of cold conditioning will make the batch more palatable. Certainly, a week of homebrew "cold turkey" should work in its favor...

Russ

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Date: Fri, 31 Jul 92 10:24:03 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Chiller and Sparging

>From the replies to my question about saving water it seem to me that some sort of recirculation is the best idea. I also think my flow problems will be helped by some more height from the brew pot to my primary. I have had a number of replies about holding 30 to 50 gal. of water and using it later but I just don't have that kind of room or that many buckets.

A question here,

Why does Mike McNally want go to 50 deg.F this seem to be overkill to me unless he is making lagers. I cool to about 70-75 deg.F and then ferment in by basement which in the summer stays at 70-75 even on the hottest days. With my last brew, running hot wort through the chiller in bucket of ice water, I used three bags of ice. The resulting wort was at 70 deg.F. I have had some replies on counter-flow chillers and for the same final temp we are looking at about 40 gal. of tap water.

Now on to the sparging question,

What is the difference between mash-out and sparging. I understood that if you mash out at 170 deg.F you raised the temp of the mash to 170 deg.F and then keep it at this temp for some time. With sparging you let the mash water drain out as you add sparge water, trying to keep the water level above the grain bed. How could it take 2 hr to run water sparge water through your grain bed unless the sparge was stuck(set mash?).

My plan is:

- -- Fill my cooler with grain add hot water for a final temp of 155 deg. F
- -- Let this sit until conversion about 1-2 hrs. I'll use the iodone test
- -- Recirculate until the run-off is not cloudy.
- -- Run 170-175 deg.F water(sparging?) throught the grain bed keep the water level about 1/2-1 in about the grain bed untill the run-off is not longer sweet or I reach my 7 gal. volume.
- -- Then proceed as usual

I believe I am using a single step mash at 150 deg.F with a 170 deg.F  
sparge  
I won't be using a protein rest or a mash-out. Did I discribe this right?

The reason I want a little discussion about this is that lately I have  
become  
confused about what people are doing and I need some help. It seems that  
sometimes people say mash-out when they are really sparging and the other  
way  
around.

As usual I would like to thank everyone for there help, I have learn more  
here than with all the books I own.

Tom Feller

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Date: 31 Jul 92 13:38:00 EST  
From: "CMD 2NDLT ALBERT W. TAYLOR " <S94TAYLOR@usuhsb.ucc.usuhs.nnmc.navy.mil>  
Subject: Wort Chilling, Some chilling thoughts...

Before making my immersion chiller, I advocated using a 2.5 gallon jug of bottled water at near freezing temp to cool the wort down to pitching temp.

This worked very well for about 10 batches. I now use my new toy, which will cool 3 gallons of boiling wort to 80 degrees F in about 15 minutes while using only 15 gallons of tap water (at ~65 deg F). BTW the whole thing only cost me \$25 to build. I then add the same bottled water, but at room temp. to bring to 5 gallons. I seems to me that combining the two techniques would easily allow for cooling to a reasonable lager pitching temp.

Another idea, though much more elaborate, is to send the cooling water through a copper coil submerged in an ice bath before it gets to the wort. This would cool the water down to around 40 deg, based on my crude measurements of the heat exchange of my chiller. This idea may best be described as a flight of fancy, but I always did like the t.v. show "MacGyver".

I'm interested to hear comments on my ideas, in public or private :-)  
Al Taylor, MS-III  
Uniformed Services University, School of Medicine, Bethesda, MD

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Date: Fri, 31 Jul 92 11:21:14 PDT  
From: jeg@sangabriel.desktalk.com (John E. Greene)  
Subject: All Grain Brewing.

A few years back I splurged and bought myself the AutoMash(tm). I set everything up the night before, program the timer and set the delay and go to bed. When I wake up in the morning the AutoMash is purring away stirring the grain with "Ready to Sparge!" on its display. I can do up to a 6 step mash if I so desire. I really like it because it does everything for you. No stirring, no monitoring the temperature. The kettle has a water jacket in which the heating element is contained. This in combination with the propellers really keep the temperature consistent, eliminating hot spots.

It wasn't cheap but there are a lot of fellow brewers that are more than willing to donate a few dollars to use it for the weekend. It didn't take long to make up for the initial investment.

If I have any complaint about the device it would be the difficulty in getting the grain out after it is done. With the water jacket and the grain combined, the thing is very heavy. I usually have to scoop the grain out using a pan and dump it into the sparging vessel. A minor annoyance compared to fully automatic mashing.

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Date: Fri, 31 Jul 92 10:47:55 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Reaching 300 ppm Sulfate

In HBD #939, Greg writes:

>

>I will be brewing an ordinary Bitter and have read that you should  
>aim for about 300 ppm sulfate to be true to style (according to  
>Zymurgy special issue). Assuming I have 0 ppm sulfate in my water,  
>how much Burton water salts should I add to obtain 300 ppm sulfate in  
>5 gallons? Are there formulal to obtain the info? Thanks.

>

I use the following chart that I calculated out. I don't  
use burton salts since I have not a clue as to what proportions of  
gypsum, salt and epsom salt are in it.

Gypsum (calcium sulphate dihydrate):

62ppm/gm/gal Ca++  
147ppm/gm/gal SO4-

Calcium Chloride dihydrate:

73ppm/gm/gal Ca++  
127ppm/gm/gal CL-

Calcium Carbonate (precipitated chalk):

107ppm/gm/gal Ca++  
157ppm/gm/gal CO3--

For making IPA I use 14gm gypsum and 1.5gm chalk in seven gallons  
of supply liquor, of which 6 gals gets into the beer (5.5 gal after boil)  
- that works out to something near 300ppm of sulphate.

Sorry I don't have volume conversions handy. I have heard that  
one tsp is about 5 grams. The best thing to do is get a cheap  
loading scale from a gun shop. Or, if you have \$50 to blow,  
there is a place in Vancouver BC that sells an electronic  
scale. I got one and checked it out; it is pretty accurate  
compared to my triple beam. I measured 5, 75 anmd  
300 gram objects and it was within 2gm @300 and within a gm (  
the resolution limit) in the lower ranges.

The place is NamTai and they can be reached at 1-800-661-8831.  
It costs US \$49 and that includes shipping. I saw the ad for  
this scale in the Wall Street Journal several months ago.

Cheers!

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Larry Barello uunet!polstra!larryba

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Date: Fri, 31 Jul 92 10:59:51 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Brewing time (was Re: Advanced Brewing (NON-EXTRACT) worth it?)

In HBD #939 Doug writes:

>...  
>The additional time required for all-grain brewing can be greatly  
>affected by the mashing technique (is it infusion? step? or decoction  
>mash?), the beer style (for example, a wheat beer will require a  
>protein rest which is additional time), and the equipment the brewer

Ah, that famous protein rest... I have made a half dozen wheat  
beers with 50:50 wheat to barley malt. the last two I made I  
dispensed with the protein rest and saw no evidence of protein  
induced chill haze. Maybe I didn't chill it enough (48f). But,  
given what I know about US, in particular Great Western Malting, malts  
I would say that protein rests for even wheat beers is a waste of  
time.

Going out on a limb: the *\*only\** time you need a protein rest is when  
using unmalted adjuncts, in particular oats, wheat or barley. And then  
only if the adjunct is more than an ounce /gal of brew. I.e. don't  
worry if you are just adding 4oz as a heading agent.

Cheers!

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Larry Barello    uunet!polstra!larryba

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Date: FRI, 31 Jul 92 14:33:36 EDT  
From: "Deborah Poirier" <POIRIER@INRS-ENER.UQuebec.CA>  
Subject: chilling temperatures

From: Deborah Poirier

Mike McNally asked:

>What temperatures do people normally shoot for when chilling?

It depends on the yeast I'm using, but I usually gun for 18-20 C. That was with a flow-through chiller. (Beer in coils, coils in partially plugged kitchen sink with cold water running). The output temperature depended on how quickly I let the wort drain through the tubing: faster=hotter output. But tonight I'm debuting a new counterflow chiller that I made yesterday. Can't wait!!! I'll still adjust flow rates to get about 20C, though.

Deb

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Date: Fri, 31 Jul 92 15:10:07 EDT  
From: Chris Shenton <chris@srml.stx.com>  
Subject: Innovative lauter tuns

Chris Karras (RKarras@PennSAS.UPenn.edu) writes:

> I have been using the 5 gallon cylindrical Gott/Rubbermaid orange  
> cooler ... I have been setting a stainless steel steamer (one of  
> those odd kitchen items that looks like a flower with petals that  
> unfold to double the diameter and that has little 1/2" legs).

And pyle@intellistor.com (Norm Pyle) replies:

> I use this very same apparatus (the steamer) in a large bucket as  
> my lauter tun. I haven't used it in conjunction with the grain bag  
> yet (I just bought my grain bag), but it seems to do the trick quite  
> nicely as far as holding the grain above the bottom. The only  
> problem I've had is pouring ten pounds of grain from my mash tun  
> (Bruheat) into this contraption without knocking the steamer  
> crooked.

> Now that I have a grain bag, I'd like to hear from others who've  
> used it to mash and sparge straight out of a Bruheat or similar  
> gadget.

OK, I'll bite: why use the stainer gizmo if you're gonna put your  
grain in a porous grain-bag anyway?

I use a set up similar to you two, but I have a large, round plastic  
collander which fits snugly and seals tightly around the edges when  
pushed to the bottom of the cooler. I wanted to avoid the grain bag  
because when I first started mashing (with the Zapap lauter tun), much  
of the sparge/wort ran down between the bag and the walls of the tun  
-- path of least resistance and capillary action I imagine; it avoided  
the grain and gave a low extraction rate. Also, the collander fits  
tightly enough that it doesn't budge when you dump all the grain or  
mash onto it. (Remember to run some string through it so you can pull  
it out, though!)

Your milage may vary, blah, blah, blah. :-)

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Date: Fri, 0 Jul 92 08:55:47 PDT  
From: Tim Williams <timwi@microsoft.com>  
Subject: T shirt

I've seen various people wearing T-shirts with the chemical pathway for fermentation in yeast on the front. However, the local store where they got them does not seem to have it anymore (it is just a T-shirt store, not a brew supply place). Anyone know where I could mail order such a shirt? Please respond via e-mail, as I don't get the digest, just occasionally read someone else's copy.

Tim Williams  
timwi@microsoft.com

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Date: Fri, 31 Jul 92 13:06:19 PDT  
From: ithaca!amber!phoebe@uunet.UU.NET (P. Couch)  
Subject: Re: Dry Hopping with Hop Plugs

From: Patrick\_Waara.WBST129@xerox.com

I have a question regarding dry hopping with hop plugs. It seems the hop plugs are just a little too large to easily fit through the mouth of the carboy. In the past I have attempted to break the plug in two by working it back and forth in my hands, which is no easy task (and probably an infection risk). A knife did not seem to work too well either. Does anyone have any suggestions as to how to get the hop plug easily into the carboy? Thanks.

Sounds like you can just crush the plugs in the bag that it came in (with a roller or a hammer) or put it in a (coffee) grinder. I usually use a funnel and the handle of a spoon to push the hops thru.  
P.

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Date: Fri, 31 Jul 92 15:16:50 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Re: Ice in Wort Chillers

Mike McNally writes:

>I need to understand how the "immersion chiller as makeshift  
>flow-through chiller" actually works. I like to get my beer  
>down to about 50 degrees (F) as quickly as possible. To do  
>this, my calculations show that do drop my just-after-boiling  
>five gallons of wort down to fifty degrees, I need to "mix" it  
>with at least 42 gallons of ice water:

>  
>  $V_c = (V_b T_b - V_b T_t) / (T_t - T_c)$   
>

>where  $V_c$  = chilled water volume,  $V_b$  is wort volume,  $T_c$  is chilled  
>water temperature,  $T_b$  is wort temperature, and  $T_t$  is target  
>temperature.

You're close, but you're missing one very important thing. Your solution  
would  
be right \*if\* you were mixing zero degree water with your wort. However,  
you're  
not just mixing zero degree water (and getting the cooling power of the  
water),  
you're also mixing ice, which has additional cooling power. [Note 1] The  
cooling  
power of water is referred to as the specific heat,  $C_p$ , which is

$C_p = 1 \text{ cal} / \text{g C}$   
p

In other words, it takes one calorie to raise the temperature of one gram  
of  
water one degree Celsius. [Note 2] The cooling power of ice (at 0 C) is  
referred  
to as the heat of fusion,  $H_{ls}$ , which is

$H_{ls} = 80 \text{ cal} / \text{g}$   
ls

In other words, it takes 80 calories to melt one gram of ice at 0 C into  
one  
gram of water at 0 C. In addition, ice can exist at different  
temperatures, and  
supercooled ice has a cooling power of roughly

$C_p = .5 \text{ cal} / \text{g C}$   
p

How about an example for clarity. First of all, let's assume that the  
specific  
gravity of water, wort and ice is roughly constant. That lets us work in  
terms  
of volume instead of weight and doesn't add significant error. Then,  
assume  
that we have five gallons of hot (100 C) wort and a tub full of 3 gallons  
of  
ice at -10 C and 2 gallons of water at 0 C. Further assume that the  
specific

heat of the wort is the same as water, and calculate the final temperature of the collection after it has come to a thermal equilibrium. First let's do an energy balance:

Wort Water

$$(1 \text{ cal/g C}) (100 - T) 5 \text{ gal} + (1 \text{ cal/g C}) (0 - T) 2 \text{ gal} +$$

Subcooled ice ice

$$(.5 \text{ cal/g C}) (-10 - 0) 3 \text{ gal} + -(80 \text{ cal/g}) 3 \text{ gal} +$$

Melted ice water

$$(1 \text{ cal/g C}) (0 - T) 3 \text{ gal} = 0$$

Multiplying out gives:

Wort Water Subcooled ice ice Melted ice water

$$500 - 5T - 2T - 15 - 240 - 3T = 0$$

and...

$$245 = 10 T$$

$$T = 24.5 \text{ C}$$

Since we dropped some units along the way, we don't know what the number of calories each contributed is, but we can determine the relative amounts of heat transferred:

Wort Water Subcooled ice ice Melted ice water

$$377.5 - 49 - 15 - 240 - 73.5 = 0$$

You can see that the water helped, and the melted ice water and the subcooled ice helped some too, but the majority of the cooling was done by the melting of the ice itself. In fact, let's calculate just how much ice melting (not considering the melted ice) it would take to cool 5 gallons of wort to room temperature (about 20 C):

$$5 (100 - 20) + X (-80) = 0$$

$$X = 5 \text{ gallons of ice.}$$

In fact, that's a good and easy thing to remember: you need as many gallons of ice as you have wort in order to cool your wort 80 degrees C (and have 0 C ice water left over). If your final water temperature is higher, or your ice was colder than 0 C, then you need less, of course.

Therefore, I think that the answer to all the water shortage problems is to trade

water for energy. Namely, freeze your water to increase its cooling power. Here's a tip: Use old milk/OJ/whatever cartons to freeze blocks of ice for cooling. Then rip off the cardboard for a good chunk of ice. It's not sterile, but if it doesn't touch your wort, who cares?

Michael L. Hall  
Thermohydraulic nut :^)

[1] - It's not strictly correct to refer to the "cooling power" of something. There's no such thing as cold, only lack of heat. Heat moves from hotter spots to cooler spots. I just use the term "cooling power" as an aid to understanding.

[2] - A Calorie (capitalized, used in dietary stuff) is equal to one kilocalorie.

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Date: Fri, 31 Jul 92 12:41:53 PDT  
From: Pat Lasswell <patl@microsoft.com>  
Subject: All-grain mashing time

Here's my \$0.02:

My brewing day is about 12-hours long, but in that time, my brewing-partner and I eat, drink and talk, with copious amounts of each. Since I spend most of my time (like right now) sitting in front of a CRT, 12 hours of human contact is refreshing. Were he unable to make it to a particular session, I do not think that I would do a three-decoction mash like I usually do; I would probably do something that takes only six hours or so. My point is simple: brewing with someone else is more fun than doing it alone; it's also a little easier, as every now and then you need 4 hands. Lastly, you may find it difficult to get someone to brew with; however, I dare say that most of us know at least one person who is "kind of interested". Invite them over and/or offer to teach them how. The world needs more brewers. .. :)

No Disclaimer

Pat Lasswell

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Date: Fri, 31 Jul 1992 18:31 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: Blue stuff, pick-up tubes, o-rings, etc.

Some of this is dated. Sorry. The posting glut of a couple of weeks ago knocked me out of synch.

As for the thread on the blue-stuff in copper wort chillers:

Mike sez:

>Based on my world-class understanding of chemistry, I'd guess that the  
>blue stuff that forms on your copper wort chiller is copper sulfate.  
>If I'm right, then you definitely want to get rid of it; it's toxic.  
>You might try rinsing with a little vinegar and salt in boiling water.

Hate to butt heads with your world-class understanding of chemistry, Mike, :-)) but the blue stuff ain't copper sulfate. Copper sulfate is formed from trying to sterilize the copper with sodium metabisulphite and that's why treating copper with sodium met is generally discouraged. And you're right. You would definitely want to get rid of that stuff.

In another post, Jeff speculates:

>Glenn asks about little blue flakes coming out of his wort chiller.  
>Sounds to me like verdigris--and it sounds like time to bring in  
>the chemists. According to the dictionary, verdigris formed by the  
>action of acetic acid on copper is poisonous, while a deposit of  
>copper carbonates is not.

Well, since clorox doesn't contain acetic acid, I would doubt it's verdigris. This does raise the question of whether cleaning copper with vinegar is a good idea since it IS acetic acid.

I've noticed it in my chillers down through the years and have never worried about it. I figured that since it was particulate matter that it settled out with the yeast and never made into a bottle of beer anyway.

Still I guess it is time to call out the chemists. What is that stuff? Could it be the cause of my curly hair? :-))

Dennis writes in response to the best way to connect slotted copper tubing to the opening of a cooler tun:

>To connect the two, I used a polypropylene (working temp to 250 degrees)  
>3/8 inch tube-to-tube bulkhead union that fit precisely in the cooler hole.  
>Once the bulkhead is tightened, the gasket that comes with the cooler seals  
>well. If you take the bulkhead out you can still use the cooler.

>This part comes from US Plastics Corp (800)537-9724 (part number 61123, \$1.20)  
>It's worth getting their catalog, as they have a full line of valves, vinyl  
>tubing, and tanks too. Minimum order is \$10 I think.

I use this same part in the construction of the BrewChiller. I'll go out on a limb and sell these to anyone who wants them if you'll send

send me a dollar bill, a 29 cent stamp and a self-addressed stamped envelope. That'll save some of you from having to buy \$10 worth of parts to get one.

Donald Oconnor writes concerning the o-rings on kegs:

>let me explain why this business of dirty o-rings ruining the flavor  
>profile of homebrew has never made any sense. Beer is essentially  
>water with a little alcohol. If you soak o-rings in water and/or  
>alcohol and the stuff won't come out, then why in the hell would  
>it ever come out in your beer which, i'll repeat myself, is  
>water and alcohol? Secondly, if you can smell the pop on the  
>o-ring, then it is coming out. that's why you can smell it. Third,  
>o-rings are not very large. Unless you believe there are little  
>elves making soda pop in there, it's hard to imagine getting enough  
>of anything out of them to ruin 5 or as some claim, 20 gallons of  
>flavorful, malty brew.

That may be all well and good, Donald, and it makes a nice intellectual argument but all I can say is that you should have tasted that nice Coca-cola lager I made about 8 years ago when I switched over to kegs. Buy new O-rings. And don't think twice about it. It is definitely NOT a myth. You can go ahead and put your next batch of all-grain into a keg with old o-rings. But don't say that I and several others of us haven't warned you. (I'm not trying to be a smart a\*\*. But you seem adamant about this and I don't want you to ruin a batch of beer.)

Tom Feller asks:

>I made a siphon rod out of 3/8 copper pipe  
>with a cap in the end and a hole drilled about 3/4 in above the end so I  
would  
>not pick up too much stuff off the bottom of the pot. Here the problem I  
got the  
>siphon started OK but it never had a good flow. Yes I did pick up some  
hops but  
>I stopped and cleaned everything out and still had bad flow. It took  
almost a  
>hour to siphon about 4 gal. (I pour the rest in through a funnel and  
screen).

>Does anyone use this method? Does anyone have any ideas on how to make  
it flow  
>better?

Don't solder the end of the tube closed. Cut the end cap off and solder an inverted 3/4" copper cap on the end of the tube. In effect, it does the same thing the little orange caps do on the plastic siphon canes. It causes the wort to be sucked from above instead of from below. Tie a copper wound, Chore-Boy pot scrubber to the bottom of the tube to filter out the hops. In addition you can tie some mosquito netting or a fine-mesh hop bag around that to further improve the filter action.

And finally, Mike asks:

>What temperatures do people normally shoot for when chilling?

Though I'm sure some would disagree, I shoot for 70 degrees when chilling. According to Dave Logsdon at Wyeast, this is a very comfortable temperature for yeast and they show a dramatic increase in growth compared to even 60 or 65 degrees. Then I take the fermenter to the basement (55 degrees). By the time the wort reaches ambient

basement temperatures the yeast have had a chance to bask for a while in 70 degree wort and are up and running. To me, it seems to be the best of both worlds.

Cheers!

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+-----+
| Kinney Baughman Appalachian State University |
| baughmankr@appstate.bitnet   Boone, NC 28608 |
| baughmankr@conrad.appstate.edu (704)963-6949 |
|   |
|   Bush/Quayle '92 "Just Say Noe"   |
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Date: Fri, 31 Jul 1992 18:34 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: Answers to Bruheat questions

Brett Shorten asks about cleaning the Bruheat:

I've been using a Bruheat for 11 years and distributing them for 6. By far, the best way to clean the element is to use B-Brite. After a round of making beer, rinse the bucket, fill it with enough water to cover the element, add a tablespoon or two of B-Brite and boil. The white coating of sugar that is always on the element will float off in a minute or two. If the element is already blackened, you may need to add more B-Brite and boil for a longer period of time, interspersed with some soaking.

I just discovered this last year and am amazed at how good a job B-Brite does. It's non-abrasive and keeps the element shiny clean. BTW, it cleans the plastic bucket extraordinarily well, too.

On the same subject, sherpa2 (no sig) sez:

Subject: Re: Bruheat Cleaning & other

>...its a lot easier to clean if you remove the element from the  
>"kettle". Brillo does a fair job, but the best thing I've found is the  
>copper pot scrubbers available at most supermarkets. If you clean it  
>up after every use with the pot scrubber, it shouldn't take more than  
>30 seconds or so (brillo used to take me 5-10 minutes!).

Use Brillo pads or copper scrubbers only as a last resort. They will scratch off the plating. I find that this is only necessary when cleaning an element that hasn't been cleaned since God knows how long. Routine boiling with B-Brite should eliminate the need to ever use an abrasive pad.

>Be careful when you remove the heating element not to damage the  
>rubber (?) washer. You'll have to remove the washer to clean the  
>element, but I've had a good deal of trouble with that. Experience  
>has shown my washers only have a lifetime of 10 batches or so. Of  
>course the local homebrew store doesn't carry spares (even though they  
>sell the bruheat), and plumbing places have not been helpful.

The rubber washers were a big problem in one of the shipments I received a year or so ago. They improved the quality in the last few shipments but even those aren't as good as the old black washers they used to use. Those suckers lasted for years.

Anyway, I've got spares. Again, send me a self-addressed stamped envelope and I'll send you 3 or 4 for free.

While we're on the subject, I rewrote the instructions for the Bruheat in the spring. They're much improved over the old instructions. The B-Brite routine is covered and, among other things, a trouble-shooting guide is included. I know there are a lot of Bruheat users on the net so if you want a copy of the new instructions, email me and I'll send them to you.

Whew! Lots of talk about the Bruheat lately. Norm writes:

>I recently purchased a Cordon Brew brand Bruheat Boiler for mashing and

>Now that I have a grain bag, I'd like to hear from others who've used it to  
>mash and sparge straight out of a Bruheat or similar gadget. Problems? What  
>grain/water ratios do you use (this seems to be a bone of contention between  
>Bruheat and Dave Line)? The reason I'd like to do this is to avoid having to  
>dump all that hot grain into a separate lauter tun. Comments and ideas to  
>streamline the process are welcome.

I always advise transferring the goods to a separate lauter tun and sparging back into the Bruheat. By doing this, you can be bringing the wort to a boil as you sparge. This is a big time-saver.

Use a quart pot to ladle several quarts of the mash over to the lauter tun to take some of the weight from the Bruheat. You can then pour the last bit of the mash over, give a quick rinse to the Bruheat, and start sparging back into it. Fairly simple process, actually.

Cheers!

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+-----+
| Kinney Baughman Appalachian State University |
| baughmankr@appstate.bitnet   Boone, NC 28608 |
| baughmankr@conrad.appstate.edu (704)963-6949 |
|   | Bush/Quayle '92 "Just Say Noe"   |
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Date: Sat, 1 Aug 92 15:11 BST  
From: Brendan Halpin <HALPIN@vax.ox.ac.uk>  
Subject: HOMEBREW Digest #939

Norm Pyle (pyle@intellistor.com) writes:

> Now that I have a grain bag, I'd like to hear from others who've used  
it to  
> mash and sparge straight out of a Bruheat or similar gadget. Problems?  
What  
> grain/water ratios do you use (this seems to be a bone of contention  
between  
> Bruheat and Dave Line)? The reason I'd like to do this is to avoid  
having to  
> dump all that hot grain into a separate lauter tun. Comments and ideas  
to  
> streamline the process are welcome.  
>  
> Norm

I've been using a Thorne-Electrim Bruheat clone for a while now, with no real problems. I don't use a grain bag as such, but rather a square metre of terylene netting which I knot under the handle. This functions reasonably well, as it hangs down into the bin most of the way to the element when full of grain. I drain and sparge directly from the bin as well, which has the disadvantage of not freeing the bin to heat sparge water but is otherwise convenient.

The one observation I have made is that I need to use a lot of mashing water. When I went according to the book (Wheeler) I got a miserable efficiency, under 70%. This is presumably because of the free volume under the grain. However, this week I brewed and used the ridiculously high ratio of 4 galls (imperial, about 18 litres) to 7.5 pounds of grain. This, and a careful sparge, resulted in my highest extraction yet, about 89%. Wheeler suggests a thin mash results in a sweeter beer; I'm waiting to see. (\*\*Comments welcome\*\*)

It's great for single-step mashing (I don't make lagers, but I imagine a multi-step mash would be quite convenient). I heat the water to c. 72C, stir in the grain (tired arms!) and generally find the temp to have dropped to c. 67C. I wrap a few old sweaters around the bin, and that keeps the temp very solid, dropping no more than 2 deg. in 45 mins. It thus generally needs no more than one heating boost in a 1h30 mash (stir vigorously while heating!).

Tip: when you're interested in raising the temperature, rather than maintaining a boil or mash, bypass the simmerstat. This cycles on and off even when below the desired temp, and really slows things down when you're trying to get the boil started. I have an old kettle with similar connections, so I use the lead from that: it'll bring the spargings to a boil in little over half an hour.

[Wheeler, Graham, Home Brewing: the CAMRA guide, ISBN 1-85249-107-8]

Sla/inte,  
Brendan.

Brendan HalpinInternational: HALPIN@VAX.OXFORD.AC.UK  
Nuffield College JANET: HALPIN@OX.VAX  
Oxford OX1 1NF  
United Kingdom

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Date: Sat, 1 Aug 92 08:57 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Grain Bags

To: Homebrew Digest  
Fm: Jack Schmidling

>From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
>Subject: Cooler Lauter Tuns

>I have been using the 5 gallon cylindrical Gott/Rubbermaid orange cooler as a lautertun with apparent good results. Rather than use the slotted copper tubing or window screen over a pipe to filter the wort from the grain, I have been setting a stainless steel steamer (one of those odd kitchen items that looks like a flower with petals that unfold to double the diameter and that has little 1/2" legs). It is just the right size to fit in the bottom of the cooler and when the grain is in a mesh nylon grain bag sitting on top of the steamer I suspect that I get a better filtering action than with the slotted tubes and with much less work/expense.

I can't help but wonder how messing (literally) around with a grain bag fits into your "less work" equation.

It seems to me that filling, installing, emptying and cleaning a grain bag is far more work than hosing out a bucket or kettle with a built in strainer.

Of course you can reduce the work by using a new one each time but then the cost goes up.

Am I missing something?

js

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Date: Sat, 1 Aug 92 11:53 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Belgian malt outlet

There is a Chicago homebrewer who runs a malt supply business from his basement. He concentrates on the Belgian malts but also carries some domestic malt. From time to time he carries other homebrewing stuff. Currently he has 3 gallon Cornelius kegs for \$25.00 and US Fuggle & Hallertau hop pellets for \$4.00/lb. The Belgian malts go for .95/lb for small orders but less for larger orders.

His name is Tim Norris and can be reached on Compuserv at 71650,1020, fax orders to 312-545-0770, phone orders to 312-545-4004.

chris

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Date: Sun, 2 Aug 92 09:18 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Extract/Extract Kit Reviews

Fellow Brewers,

Personally, I enjoy the discussion w.r.t. grain v. extract brewing since I am at a point where I have done both and enjoy both. Specifically regarding extract brewing, I would like to know if any large or small evaluation of extracts or extract kits has been undertaken? I am sure that I can go through the Cat's Meow and come up with a top five extracts by looking through the recipes but I sure would like to survey people's opinions on:

1. Top ten extract kits (kind with yeast, already hopped, add sugar etc. )
2. Top ten extracts (hopped or unhopped versions)
3. Comments

I will be glad to post the results if brewers would send me e-mail privately. Use the e-mail address in the header. I think that this would be a nice compilation in order to help out new brewers in the choice of extract with which to start.

Frank Dobner

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Date: Mon, 3 Aug 92 10:47:08 BST  
From: des@pandora.swindon.ingr.com (Desmond Mottram)  
Subject: Re: cleaning bruheat element

I apologise for not giving credits but I'm having a few problems with hanging on to HBDs once read. One person mentioned problems cleaning his Bruheat boiler and someone else recommended a grain bag but said take care not to melt it on the element.

A grain bag certainly works for me, I never have to give the element more than a good scrub with a pot scourer to bring it up bright and shiny.

I've

never had to dismantle the element either, though I've only done 10 or so batches with it so far. Furthermore the grain bag I bought specifically said that the bag was constructed of heat resistant materials which would not melt on contact with the element, provided it was covered with water or

wort. I'd suggest looking out for one of these.

Someone else mentioned having to transfer the grains to sparge them, again

not necessary if your mash tun (lauter tun? I'm British) has a tap at the bottom. When the mash has finished just crack open the tap and run sparge water in at the top as the wort runs out.

Lastly, anyone going to the Great British Beer Festival at Olympia, London, this week? 300 British beers, ciders, perrys, excellent imports, plus music, food and creche. Does anyone disagree that this IS the world's greatest beer event, Oktoberfest notwithstanding :-)?

Desmond Mottram  
des@pandora.swindon.ingr.com

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Date: Mon, 3 Aug 1992 09:18 EDT  
From: KENYON%1235%erevax.BITNET@pucc.Princeton.EDU  
Subject: Splitting Hops plugs for Dry Hopping

In HBD 939, Pat sez:

>I have a question regarding dry hopping with hop plugs. It seems the hop plugs are just a little too large to easily fit through the mouth of the carboy. In the past I have attempted to break the plug in two by working it back and forth in my hands, which is no easy task (and probably an infection risk). A knife did not seem to work too well either. Does anyone have any suggestions as to how to get the hop plug easily into the carboy? Thanks.

You're right, trying to "cut" the plug with a knife doesn't work very well. The

way I do it, is to put the plug (flat side down) on a cutting board, take a shar

p  
STURDY knife and pierce the tip into the center of the plug. I then bear down a

nd  
work the knife back and forth. After you work the tip through the plug, about h

alf  
of the plug will have been severed. It is then much easier to rip the plug in t

wo  
pieces with your hands. I repeat, tho, use a sturdy knife since it can take a considerable amount of leverage to work the knife through the plug.

-Chuck-

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End of HOMEBREW Digest #940, 08/04/92  
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Date: Mon, 3 Aug 92 9:42:41 EDT  
From: Joe Rolfe <jdr@wang.com>  
Subject: Counter Flow Chillers

hi all,

i have a problem with the volume of water required for utilizing counter flow - i know of no other way around using one, so i need to try and minimize the amount of water used.

what i have is 2 25 foot (1/2" copper inside 1" plastic hose)

to cool the batch to 80 F - i have been typically using 1.5 times the wort in water. the water is at approx 65-70 F. the hot water coming out is at approx 120 - 130 F. Wort in at 200 - 210 F. i would like to use less water and get the temp of the wort lower. i have seen other posts regarding water usage in the 3 times range.

what i would like to know

- 1) would adding another 50 feet of chiller help get temp down to 65-70 F range (water in) and also would it cut down the water usage?? i am assuming with the current set up the performance is a little low - hot water out is perhaps to cold??
- 2) does anyone have the "rocket science" part - formula for modeling the flows(wort and water), lengths, temps.... etc??

thanx in advance

joe rolfe

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Date: Mon, 3 Aug 1992 10:52 EST  
From: STROUD <STROUD%GAIA@leia.polaroid.com>  
Subject: B-Brite

Waaaaaay back in HBD #917, Al Taylor said:

>B-Brite is mostly Sodium Carbonate.

Maybe it is, but that can't be the ingredient that makes it a sanitizer.  
I've  
always assumed that the active ingredient in B-Brite is Sodium Perborate,  
a  
form of active oxygen and the key ingredient in non-chlorine bleach; in  
fact,  
I'm under the assumption that B-Brite \*IS\* just non-chlorine bleach, sans  
the  
perfume.

Does anyone know differently?

Steve Stroud

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Date: Mon, 3 Aug 1992 10:56:26 -0400 (EDT)  
From: Gary Franko <gf0r+@andrew.cmu.edu>  
Subject: Brewpubs in Denver?

I am looking for brewpubs in the Denver, Boulder, Golden area. Any suggestions or recommendations would be greatly appreciated.

Thank you

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Date: Mon, 3 Aug 92 11:44:05 EDT  
From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)  
Subject: Re: Chilling Temperatures

In HBD939 Mike McNally writes

> I need to understand how the "immersion chiller as makeshift  
> flow-through chiller" actually works. I like to get my beer  
> down to about 50 degrees (F) as quickly as possible. To do  
> this, my calculations show that do drop my just-after-boiling  
> five gallons of wort down to fifty degrees, I need to "mix" it  
> with at least 42 gallons of ice water:

>  
>Vc = (VbTb - VbTt) / (Tt - Tc)

>  
> where Vc = chilled water volume, Vb is wort volume, Tc is chilled  
> water temperature, Tb is wort temperature, and Tt is target  
> temperature. Now, I don't have a 42 gallon bucket, .....

On this issue I have good and bad news to Mike, but good news to everyone else using the "immersion in ice" type chiller where the wort is siphoned into a copper coil which is immersed in ice water. The bad news is that when phase changes occur (solid ice to liquid water) the formula that Mike used, which he derived from the averaging formula

$$Vc * Tc + Vb * Tb = (Vc + Vb) * Tt(1)$$

is no longer valid.

The good news is: the actual target temperature will be much lower than predicted by (1) due to the latent heat required to change (melt) 32 degree F ice into 32 degree water. For example, if you "mix" equal amounts (by weight) of boiling water at 212 degrees (F) and ice at 10 degrees (F) (a typical temperature inside a freezer) you get water in equilibrium at about 52 degrees (F). The formula for computing the equilibrium temperature (assuming the equilibrium state is liquid and the wort has the same thermal properties as water) is

$$Tt = (Tb * Vb + (0.453 * Ti - 73) * Vi) / (Vi + Vb)(2)$$

where Vi and Ti are the volume and temperature of the ice. In this formula, 0.453 is the ratio of heat capacities of ice to water, and 73 is the value for the latent heat required to change ice to water divided by the heat capacity of water. Of course, for equation (2) to have some validity, the ice will have to be constantly stirred so that the equilibrium temperature approximates what is actually occurring in the wort chiller. Also, if you initially add water to the ice in your bucket, you can approximate the effects by first modifying the volume and temperature of the "boil" (as if the water was added to it) using (1), and then apply (2) with the modified values for Vb and Tb. The bottom line is that you need only about 6 gallons of ice to reduce the temperature of boiling wort to 50 degrees F.

Bill Szymczak

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Date: Mon, 3 Aug 92 12:35:09 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: barley wines--yeast & technique

Tony Babinec writes:

> I see no reason to go to a second yeast, such as a champagne yeast.  
The

> best commercial barley wines are made with house yeasts, and we should  
> be able to match that. However, getting a properly attenuated beer  
from

> the yeast is not necessarily straightforward.

Jackson (New World Guide to Beer) claims that Eldridge Pope's Thomas  
Hardy Ale is fermented with three pitchings of (the same) yeast. Two  
for fermentation, and one for bottle conditioning. This is a high  
gravity, high alcohol old ale (1124OG, 9.9% by weight alcohol).

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Date: Mon, 3 Aug 92 09:47:32 PDT  
From: sami@scic.intel.com (Sam Israelit)  
Subject: A question, a warning, and ...

My new apartment only has an electric stove so I find myself in the market for a "cajun cooker". Can anyone with experience with these devices make a recommendation on performance, cost, availability, etc...?

I was at a garden party last weekend and got into a discussion on the golden hops (not a brewing variety) that the owner was raising. He made a comment that I thought might be of interest to all of the hop growers on the net. It appears that when some varieties of hop vines are cut open, the "sap" (for lack of a better word) can react with the sun. If the grower brushes the hop vine with bare skin (ie, an arm) and doesn't wash off the "sap", it can react with the sun light to cause a rather severe burn on the skin (Maybe "photocautic" is the right word, but I don't know for sure)

These burns can be very painful and can cause scars. It's not the kind of thing that is going to happen immediately, though I have been told that with some plants it can occur very quickly. It's probably early still to start thinking about cutting down your hop vines, but I thought it would be worth passing on the info. This isn't something to be paranoid about, just be careful if you are like me and you don't wear a shirt when you spend the day "cutting back" the garden during the final sunny days of the season. To be on the safe side, though, I'll wear a long-sleeved shirt and gloves when cutting down my hops in the future . . .

And, finally, in a recent HBD issue, Ken Johnson wrote:

> If your beer quality goes down when switching to full mash beers, then  
> you are lame.

Whoa Ken! Reach down deep and grab the reins! You seem to be a little bit harsh in that statement and my first reaction was to tell you to go to hell. Hopefully this comment just came across wrong because the written word can't easily convey tone and inflection. Before you send mail, re-read it to make sure that what you wrote actually says what you mean.

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: Mon, 03 Aug 92 09:55:23 -0700  
From: mcnally@wsl.dec.com  
Subject: mill experiences

I brewed with grain crushed in my own mill yesterday for the first time, and I'm pleased. It may seem amazing, but I've brewed lots of all-grain batches (maybe 30) and I've never had a mill. On my last two brews I crushed with a marble rolling pin (laugh away).

I have a Marga Molino, fitted with an extended hopper and an output chute fashioned from some plastic scraps picked up at a local plastic store. It's fitted to a board with a hole cut through to match the geometry of the chute. The collection bucket is positioned on a shelf below the hole. I drove the mill with a 3/8" boring bit fitted to a variable-speed power drill.

The crush took a little longer than I thought, but overall I did a little over 10 pounds of grain in just under an hour. For a significant portion of the time I had the mill adjusted a little too tight, so next time I'll probably finish a lot faster.

Even when the mill was too tight, the crush seemed very complete, much more so than that achieved by my former source of crushed grain, the Fermentation Settlement in San Jose (which is not to bad-mouth them). The husks came through very nicely, most completely intact. I did get a lot of flower, but since the husks were there I didn't worry. When I loosened up the mill I noticed that I still got flour, but less.

At mash-in, several big starch clumps formed. These I broke up with a wire whisk with little effort. The mash went fine and I had complete conversion in a little over an hour. Sparge was not unusual, perhaps a little on the quick side. When it ran clear, it ran *\*real\** clear.

The best part was that my extract efficiency was *\*way\** better than before. The OG of the five gallons was about 64, giving a utilization of about 31. Previously, I had never gotten better than maybe 27.

Thus, if you don't have a mill, get one. The Marga is OK, and I'm sure the MALTMILL is too.

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Mike McNally mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Mon, 3 Aug 92 13:50:24 EDT  
From: "Darren L. Ward" (FSAC-FCD) <dward@PICA.ARMY.MIL>  
Subject: When do I harvest?

I've seen information posted on drying and packaging hops, but how does one know when to harvest??? How big should the cones be, mine vary from 1/2" to about 1 1/2" in size, and are still quite green.

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Date: 03 Aug 92 14:10:17 EDT  
From: CHUCKM@CSG3.Prime.COM  
Subject: using freshly picked hops

Greetings fellow homebrewers...

Thanks to those who provided advice on drying hops. I have a further question..

Is there any reason why I shouldn't use freshly picked hops for brewing. (eg. direct from the vine to the pot). Must they always be dried before using.

Aside.... As a data point. I live in Massachusetts and just harvested my Centennial hops this weekend. I planted them in April (1 vine) and picked about 2/3 of them ( 1/2 pound). My Mt Hoods are just starting to cone now.

Thanks in advance.....

chuckm@csg3.prime.com

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Date: Mon, 03 Aug 92 18:00:16 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Styrofoam as a mash tun

jlf@palm.cray.com (John Freeman) sez

(Hi John!!)

> I do a single temp infusion mash in a styrofoam cooler,

Ouch!!, this really doesn't impart any nasty flavors into the beer??  
I know at thispoint it isn't alcoholic, but still I wonder how safe  
this is. I myself am using the 5 gallon plastic Gott water cooler,  
which is at least food grade.

>As blasphemous as  
it sounds, there is more to life than making beer, and if it took me  
all day like some, I wouldn't do it.

So, if someone is happy making extract beers, I don't see any problem  
with that. I'm not going to insist they make the investment in time  
and equipment to do full mash beers.

Kudos here, some of us just don't have the time to spend all  
day mashing....

JaH

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Date: Mon, 03 Aug 92 18:08:14 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Mouthfeel

>I read the article from the Summer issue of Zymurgy by Michael Tierney on carbonation in beer titled "From Carboy to Beer Glass: A Note on Froth." A very interesting article that I am sure to read many more times. One fact he mentions in his article is that mouth feel is the word that professionals give to a properly carbontated beer that tingles on the tongue a little. My interpretation of mouth feel up to this point was more a measure of body. My question is: does mouth feel refer only to carbonation and its sensation?

Hmm, for myself and other judges I know of these are both correct, i.e. mouthfeel is a measure of smoothness and fullness of the beer, and how well blended the carbonation is. In other words how the beer feels in your mouth. This is a complex sensation, and comprises an interplay of the factors of body and carbonation (poor carbonation feels prickly or sharp and "bites" at your tongue).

JaH

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Date: Mon, 3 Aug 1992 15:20 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Dry hoping & All grain brewing from Micah Millspaw

Dry hopping, a different approach. I have recently begun dry hopping my beer after fermentation and after kegging. I take my beer filter canister and a cheap (\$2) 5 micron filter put the filter in the canister and shove 1/2oz of aroma hops into the canister around the filter. I then use CO2 to push the beer thru the hop filled filter into another keg. IMHO this gives a very noticable hop bouquet and adds no bitterness, it also eliminates some of the messy problems that occur with normal dry hopping methods.

=====  
All grain brewing. I do it because its way way cheaper than using extracts. Malt extracts at retail prices are about \$3 per pound in my area, I pay about 21 cents per pound for barley malt. As for the time it takes, my brewing equipment is semi-automated, but even with that I see about 4-4 1/2 hours for a 16 gallon batch. Most of that time does not require my presence, I pop into the brew house for the mash in, go eat breakfast, come back for the mash out and sparge ( the sweet wort is being pumped into the kettle as comes out of the mash tun) as soon as a boil is achieved I leave again come back in an hour make hop additions, for the rest of the boil the only times that I go near the kettle is to add hops. I do clean up the mash tun and prep the primary fermenter during the boil time but doesn't take much. I usualy get a lot of yard work done while brewing.

Micah Millspaw 8/3/92

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Date: Mon, 3 Aug 92 12:48 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: N-A, The Secret

To: Homebrew Digest  
Fm: Jack Schmidling

Cynic that I am, while pondering the discussions about low alcohol yeast and exotic processes used by the majors to produce low alcohol beer, I took the insipid taste and total lack of beer character this stuff has as a major clue to the secret.

Having two gallons left after keggling a batch of stout, I added one "exotic" step to my N-A process.

As a review, I heat the ready-for-bottling beer to 170F (uncovered) and hold it there for 30 minutes. I then let it cool (uncovered) to 150F at which point it is below the Pasteurization temp and must be covered and cooled for bottling or keggling. I then tap this into a keg and cool it in a bucket of running water. When room temp I force carbonate it.

According to Jeane Hunter's gas chromatograph tests on samples I sent to her, this results in about 1.3% alcohol.

The "exotic" step I added to this batch was to add a gallon of WATER prior to keggling.

We had it last night with pizza (on beer bread crust, of course) and Marilyn and I agreed that it was the best N-A we have made to date. It has a nice creamy head, tastes like stout with just a hint of coffee from the roasted barley. The N-A usually takes about a week to lose the cooked taste for the heating but this stuff tasted great after 24 hours.

I have little doubt that another gallon or two of water would still leave us with more flavor and beer character than the stuff from the majors and reduce the alcohol well below the .5% level required of N-A.

I also have little doubt that this is the expedient the majors use to achieve the low alcohol level.

The addition of water not only reduces the alcohol level but obviously also

the calories. It reduces the body and total character but the basic "taste" is not lost and off flavors are of course, reduced as well.

js

js

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Date: Mon, 3 Aug 92 21:11:59 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: One gallon mead?

I have been thinking of making a one-gallon mead from a Leatherwood honey (made in Tasmania) that my housemate brought home. I have a package of Red Star Pasteur Champagne yeast that consistently yields me good results in larger batches - but I'm questioning the wisdom of dumping that entire package into one gallon of water/honey.

Meanwhile, I have in a secondary in my basement five or so gallons of mead that has been inactive for at least three weeks. It's looking very clear, yet I was thinking that maybe I could take some of the mead from that carboy and dump it in the one galloner. Would the inactive yeast from that mead work in this new environment? Or is this a bad idea?

Maybe I should re-hydrate the Red Star package and dump some of it in the one-gallon carboy? I could get a mason jar, sterilize it, and put the majority of the yeast in that in my fridge.

While I'm at it - does anyone have a yeast strain they like that they could recommend? And I don't mean something that one of you chemistry goons made up on your research grant :-). I'm looking for some commercial alternatives that I can get.

Cheers,

- --gk

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| 5,397 miles |  
| - to - |THE FIRST AMENDMENT states that members of re-  
| WALL DRUG |ligious groups, no matter how small or unpopular,  
| shall have the right to hassle you in airports  
| WALL, SOUTH DAKOTA |  
| U.S.A. | -Dave Barry-  
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\*\*Sign In Amsterdam\*\*

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Date: Mon, 3 Aug 92 19:38:11 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Diacetyl Rest question

Does anyone have any parametric experience with diacetyl rests and has a good handle on what limits should be respected?  
I seem to recall from the Practical Brewer, that temperatures in the range of 60-65f reduce diacetyl quickly to very low values.

I have a lager that has mostly fermented out at 48f. I have moved it to my Ale fermentation box (e.g. the laundry room) and it is around 62f. Since it is mostly fermented out I am not too worried about excess ester production while the yeast completes the fermentation. After it completes fermentation I plan on kegging, carbonating and lagering at 40f for a month or until it clears.

Oh, I am using a Pilsner Urquell D yeast. I don't know anything more about it than that.

Thanks!

Larry Barello    uunet!polstra!larryba

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Date: Tue, 4 Aug 92 13:05:41 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Querying the experts

Hate to do it folks, but its amateur chemistry time again. First, the reasons behind head retention. Miller states that proteins reduce surface tension of CO2 bubbles, thus facilitating retention. This piece of reasoning was also repeated in a recent Zymurgy article. This doesn't sound altogether intuitive to me. Also, I distinctly remember a physics class in which we added detergent to water in order to reduce its surface tension; yet detergent is the nemesis of head retention. So what gives?

Secondly, Rajotte (in "Belgian Ale") and formation of higher alcohols. He makes a rather vague claim that yeast activity increases said alcohols, therefore oxygenation of the wort prior to pitching reduces same. From my reading of Fix, I understood the opposite to be true. I presume there are complex interactions between a variety of factors such as yeast strain and health, free nitrogen, temperature, specific gravity, fructose content, fat content and dissolved oxygen, so is it possible to state a general rule? I seem to remember one of the Beer Hunter episodes in which a brewery used a technique to promote the formation of fusel oil late in the fermentation, whereas Rajotte seems to be more concerned with what happens during respiration.

- - -

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Date: Tue, 04 Aug 92 08:35:44 -0400  
From: aew@spitfire.unh.edu  
Subject: New Brew Supply Store

For Brewers in the New Hampshire Seacoast area there is a new homebrew supply store that I found in Portsmouth NH. It's called the Olde Port Brew Haus and is located on Islington street across from Plaza 800. They have a medium-small selection of mostly extract brewing supplies with some bulk grain. They're just starting up and seem to be open so suggestions. The first time I went in I mentioned that they should have something and the next time I went in they had stocked it.

The best thing about this place is their prices seem about 10% BELOW most other stores in the area. I don't know if they do mail order but their phone number is (603) 430-8904. Give them a call and find out.

No I don't own stock or anything like that - just like their prices.

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Allan Wright Jr.	Pole-Vaulters Get a Natural High!	GO Celts!
University of New Hampshire	+-----	

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Research Computing Center	You keep using that word. I do not think it means
Internet: AEW@UNH.EDU	what you think it means. -The Princess Bride

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Date: Tue, 4 Aug 1992 08:43 EST  
From: REINHARD@stsci.edu  
Subject: How to Make Hard Cider?

I have an apple tree outside my apartment and I was wondering how to make a hard cider. A friend has one of those juicer machines and I was thinking that would be a good way to get the juice from the apples but where do you go from there.

If anyone has some recipes or suggestions please help and THANKS.

Kent R.

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Date: Tue, 4 Aug 92 05:47:59 -0700  
From: fbruno@ncavax.decnnet.lockheed.com  
Subject: Automash(tm)?

What exactly is Automash and how much does one go for?  
-Frank B.  
fbruno@ncavax.decnnet.lockheed.com

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Date: Tue, 4 Aug 92 10:21:32 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: RE: sparging questions

Hi All,

In HBD# 940, Tom Feller asks:

>What is the difference between mash-out and sparging. I understood  
>that if you mash out at 170 deg.F you raised the temp of the mash  
>to 170 deg.F and then keep it at this temp for some time.

That's a pretty accurate description of mash out. It's done to stop enzyme activity and to help avoid a set mash.

>How could it take 2 hr to run water sparge water through your  
>grain bed unless the sparge was stuck(set mash?).

Two hours seems a little lengthy to me as well, but it is certainly possible. My first all grain batch, I set the tap on the lauter tun for the merest trickle, i.e., if I just nudged it the runoff would stop entirely. Two hours of sparging later, the runoff still measured around 1.053. Anxious to get on with it, I opened the tap, and ran the remainder of the sparge water through quickly.

I've done a half dozen batches since then, each time increasing the runoff rate and carefully recording the SG and final volume. At the moment, I'm averaging 5 gallons sparge water through 9-10 pounds of grain in just under one hour, and still getting 30-32 points/pound/gallon. The plan is to keep increasing the runoff rate until I see a significant dropoff in extraction, in an attempt to achieve a good time/quality tradeoff.

I mention this because of the recent thread regarding sparge times. I think it's interesting that the times reported by other net.brewers vary so much. Anyone else out there drawn this sort of correlation between sparge time and extraction?

>My plan is:

>Fill my cooler with grain add hot water for a final temp of 155 deg.F

This is single step infusion mashing, works well with highly modified malts.

>Let this sit until conversion about 1-2 hrs. I'll use the iodone test

Using iodine is a good practice, you want to be sure conversion is complete. I suspect it won't take 2 hours for conversion though, especially with highly modified malt. I'd start iodine testing at 45 minutes to 1 hour.

>Recirculate until the run-off is not cloudy.

>Run 170-175 deg.F water(sparging?) through the grain bed keep the water level about 1/2-1 in about the grain bed until the run-off is not longer sweet or I reach my 7 gal. volume.

I use both the hydrometer and the taste test to determine when to quit sparging, and have found that the taste of tannin first becomes

noticeable around 1.020. At about 1.015 - 1.010, there is no longer any detectable sweetness, this is when I stop. Surprisingly, these three events (no sweetness in runoff, 1.010 on the hydrometer, and full pre-boil volume achieved) all seem to occur at just about the same time.

>Did I discribe this right?

You did, and you're on the right track, your plan looks good to me, should work just fine.

Happy Brewing,  
Jim DiPalma

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Date: Tue, 4 Aug 92 09:52:44 -0500  
From: yoost@judy.indstate.edu  
Subject: Use of Vegetable Steamer & Grain Bag

RE: Jack S.

Jack says why use the Steamer if you have a grain bag ?

I am not an all-grain masher yet but.....

It seems to make perfect sense to me to create a 'uniform pocket' under the

grain bed without having to fasten the bag.

And no Jack we don't need an EASY-MASHER.

Can anyone give me a source for the grain bags ??

-John Yoost

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Date: Tue, 4 Aug 92 10:06:17 EDT  
From: beb@pt.com (Bruce Buck)  
Subject: Hop plugs vs. pellets

I've been brewing for several years and have always used hop pellets. Now there seems to be a lot of discussion about hop plugs. What exactly is the difference between the two? What are the advantages and disadvantages?

Thanks.

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Date: Tue, 4 Aug 92 8:37:22 MDT  
From: seiferth@unmvax.cs.unm.edu (Justin Seiferth)  
Subject: Flaked & Pearled Barley

I'm interested in using one of these speciality grains to increase the head retention of ales and improve the head retention and colour of stouts. How much of these do you use and are there special tricks to their use?

Thanks...

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Date: Tue, 4 Aug 92 10:50:14 EDT  
From: emeeks@unity.ncsu.edu  
Subject: breaking up hop plugs

Hi everyone,

I just started using plugged hops on my last few batches, and in my enthusiasm I just have to add my \$.02.

I break up the plugs quite easily with a pair of sharp kitchen shears. Rather than slicing it into pie-like wedges, I take advantage of the "cleavage planes" within the compressed plug. I have found you can start a notch in the side of the plug, then peel it apart into two thinner plugs (of course, the same can be accomplished by inserting a thin, sharp knife into the side and twisting a little). Once it is in thinner sections, you can easily fold (tear if you prefer) the layers and stuff them in the carboy. Other than fresh hops, nothing beats the smell of those inner plug layers.

I just get the sections small enough to fit in (with a little force) the carboy. After just a few days in the secondary, the hop plug separates the rest of the way by itself.

Gee, and I couldn't understand why all the "dull" postings on breaking the inner seal of a Wyeast package! Just goes to show you: Given the proper context, any tidbit of info can be significant.

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Ed Meeks

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Date: Tue, 4 Aug 92 09:03:53 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Tun in Again

I can see the advantage of a lauter tun separate from my Bruheat mash tun / boiler (starting the boil in parallel with the sparge). My question is this:

If I use a grain bag in my Bruheat will it support the entire weight of, say, 10lbs of wet grain (how much would this weigh)? I'd like to pick up the entire mass of wet grain and place it into the lauter tun in one easy step.

What I don't want to do is rip open my grain bag and drop (pour?) the goods onto my kitchen floor (likely resulting in happy dogs and an unhappy wife).

I suppose I'm just being lazy, but then "laziness is the father of invention".

Norm

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Date: Tue, 04 Aug 92 08:34:54 -0700  
From: mcnally@wsl.dec.com  
Subject: chilling to 50 degrees

I've gotten several pieces of mail about chilling to 50 degrees. Most think I'm nuts.

I chill to a low temperature because I want a good break and I want to let the break settle for several hours (overnight). The low temperature improves the cold break \*and\* reduces the probability of contamination. I don't have any means of refrigeration other than the chiller which will drop the temperature so effectively.

I like to ferment at 60-65 degrees anyway. I've had mixed results with the beers I've fermented warmer than that.

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

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Date: Tue, 4 Aug 92 10:41 CDT  
From: korz@ihpubj.att.com  
Subject: Re: Chiller

Thomas writes:

>Why does Mike McNally want go to 50 deg.F this seem to be overkill to me  
>unless he is making lagers. I cool to about 70-75 deg.F and then ferment  
>in by asement which in the summer stays at 70-75 even on the hottest  
days.

>With my last brew, running hot wort through the chiller in bucket of ice  
>water, I used three bags of ice. The resulting wort was at 70 deg.F. I  
>have had some replies on counter-flow chillers and for the same final  
temp  
>we are looking at about 40 gal. of tap water.

In his talk on wort chillers at the Conference, Jeff Frane said the most  
enlightening (to me) fact of the whole conference: that cold break begins  
at 65F. Wow! Since then, I've been chilling down to 60F with my  
immersion

chiller, waiting a half hour or an hour for the cold break to form and  
then

running very warm water through the chiller to bring the wort back to  
pitching temperature. Note that this is also possible with a counterflow  
chiller and the coil-in-bucket chiller, but you must siphon twice. I  
need

to use only very warm water because although my chiller outlet hose is  
PE and can withstand a lot of heat, the inlet hose is only PVC and melted  
once when I ran 140F water through it (it buldged out and then burst like  
a bad radiator hose).

Al.

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Date: Tue, 4 Aug 92 10:01:24 CDT  
From: whg@tellabs.com  
Subject: Splitting Hops plugs for Dry Hopping

In HBD 940, Chuck sez:

>I repeat, tho, use a sturdy knife since it can take a  
considerable amount of leverage to work the knife through the plug.

I use a miracle Ginsue knife and cut through with no trouble :-).  
(Only half in jest)

Walter Gude     ||     whg@tellabs.com

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Date: Tue, 4 Aug 92 11:19:53 CDT  
From: stevie@spss.com  
Subject: Mash-Out=Sparging? NOT.

thomasf@deschutes.ico.tek.com (Thomas D. Feller) asks:

>What is the difference between mash-out and sparging. I understood that  
>if you  
>mash out at 170 deg.F you raised the temp of the mash to 170 deg.F and  
>then  
>keep it at this temp for some time. With sparging you let the mash water  
>drain  
>out as you add sparge water, trying to keep the water level above the  
>grain  
>bed. How could it take 2 hr to run water sparge water through your grain  
>bed  
>unless the sparge was stuck(set mash?).

Simply put, mash-out is the final act of mashing. By boosting the heat  
of  
your mash to 170-175F and holding for about five minutes, you effectively  
end  
starch conversion. After mash-out you can begin the recirculation  
process  
and then move on to sparging. Some eschew the mash-out, just as others  
prefer  
not to use a protein rest. If you're happy with your results, that's  
cool, but  
I recommend both steps. But the fact of the matter is, there should be  
no  
confusing mash-out and sparging -- they are definitely NOT the same  
thing.

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Steve Hamburg Internet: stevie@spss.com  
SPSS Inc. Phone:312/329-3445  
Chicago, IL Fax: 312/329-3657

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Date: Tue, 4 Aug 92 18:06 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Malto-dextrine

I am certainly not the final authority on brewing, and most of my knowledge is still based on reading rather than experience. This disclaimer aside:

I did an experiment at home to see what the results of using malto-dextrine and lactose would be in terms of flavor, mouthfeel, and added gravity. Two one-gallon batches of water were prepared, one with a cup of MD, the other with a cup of lactose. Both were boiled and cooled.

Both added substantially to mouthfeel. The malto-dextrine added nothing at all in terms of flavor, while the lactose added a very slightly sweet taste--really rather mild, but noticeable. Each raised the gravity of one gallon of water from 1.000 to 1.014. If I'm not mistaken, this rise in gravity consists entirely of unfermentable sugars, and would therefore remain after fermentation is complete.

As for use of these, I'm still experimenting. My philosophy at the moment is that both serve as extract-brew equivalents of dextrine malt. Armed with the gravity results above, I therefore use the malto-dextrine to supply the same number of gravity points as the desired amount of dextrine malt (1/2 pound of dextrine malt is pretty common, with a whole pound for fuller, more substantial beers). I don't have my notes here, but this comes out to about 1/2 or 1 cup of the above. I've seen recipes here on HBD that use as much as 14 ounces of lactose.

If I'm doing something wrong here I'll be glad to be corrected-- I hate wasting beer!

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Date: Tue, 4 Aug 92 13:31:12 cdt  
From: "Olzenak,Craig" <OLZENAK@AC.GRIN.EDU>  
Subject: Thanks!

Greetings!

I'll be "unsubscribing" in the next week or so as I'm off for a two-year stint in Seville, Spain. Just a quick note to say thanks to everyone for all the info. shared over this digest. One of the best around for sure. Anybody in Spain listening? And, does anyone have any suggestions for equipment and supplies while I'm in Europe. Any good Spanish beer to make sure I locate?

Off to the land of fino, manzanilla, and amantillado!

Buena suerte (good luck) to all!

Hasta luego,

Craig Olzenak  
Heartland Homebrew Club  
Grinnell, Iowa

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Date: 04 Aug 92 14:36:25 EST  
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
Subject: lauter/mash tuns

Chris Shelton asks why use a strainer/steamer if a grain bag is also being used. Although I have not experimented without both the steamer and bag, the theory is this: the steamer raises the level of the grain above the drain (which is set into the side of the tun) so that as the grain is sparged the sparge water drips from the grain bed with a horizontal cross-section equivalent to the diameter of the tun and then collects beneath the steamer and flows to the drain; the grain bag provides a finer filter for the bottom of the grain and generally keeps the grain bed together to make clean up easier. Not using the steamer may lead to plugging the drain and not using the grain bag might lead to grain falling through the steamer and flowing through the drain.

A collander filter in the bottom of the tun probably does much the same thing as I have described, but I would guess clean up is tougher than with a grain bag. With the bag, I just lift out the grain, set in in the sink to finish dripping and carry it out to the garden. Since I am keeping the sparge water to within a half inch of the top of the grain bed to keep it afloat, I have not had a problem with sparge water running down the side of the tun and not sparging the grain. At least I think I do not have that problem.

Another reader asks whether a grain bag really makes it easier to clean up, since the bag has to be emptied and washed and what not. Putting the grain bag in the tun takes about 15 seconds and removing the grain in the bag less time. Rinsing out the tun after removal of the bag is quicker than it would be if the bag were not used, I think, since there is less grain to rinse out and cleaning the bag consists of dumping the grain in the garden, turning the bag inside out and rinsing it for a minute or so in the sink. I have not been sanitizing the bag as it is nylon and the wort does get boiled. I do not think this is a big deal, and makes it easier to move the grain out--but the \$7 for the bag might not be worth it to everyone.

Chris Karras (RKarras@PennSAS.UPenn.edu)

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Date: Tue, 4 Aug 92 11:39:25 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Wort Chilling, Some chilling thoughts...

In HBD #940, Albert writes:

>...

>to 5 gallons. I seems to me that combining the two techniques would easily

>allow for cooling to a reasonable lager pitching temp.

>

So, what is an appropriate pitching temperature for Lagers? I have seen brewers go through extreme lengths to make sure both the pitching yeast and the wort are at fermentation temps (e.g. 48f) and I have seen others (yours truly) just chuck the yeast (room temp or refer temp) into the wort that comes out of the chiller (~65-75f). Both work fine. In fact it would appear that my RDWHAHB method works better since the yeast goes through the lag time faster due to the higher temperatures. Of course, by the time the yeast gets really going, my beers are at 48f (~6-24hr depending upon the quality of the starter).

>From club tasting results I can't see any reason to worry about pitching lager yeasts at fermentation temperatures. Does anyone else have a different opinion (hah!) that they would share with the net?

Cheers!

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Larry Barello    uunet!polstra!larryba

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Date: Tue, 4 Aug 92 09:04:23 PDT  
From: megatest!jao@Sun.COM (John Oswalt)  
Subject: Wyeast etymology

Fellow homebrewers,

I have two questions tangentially related to homebrewing, about the word "Wyeast." First, how do you pronounce it? Second, I know that Wyeast was the name of an Indian warrior who turned into Mt. St. Helens (or was it Mt. Adams?) in an Indian legend. Is this where the yeast company got it's name?

jao

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Date: Tue, 4 Aug 92 11:32:15 CDT  
From: jay marshall 283-5903 <marshall@sweetpea.jsc.nasa.gov>  
Subject: Wyeast Belgian Ale yeast

A question from a fellow HBer who, because of a change in employment, no longer has access to the HBD.

Is the Wyeast Belgian Ale yeast closer to the yeast in a Duvel or that in a Chimay Red?

thanks,

Jay

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Date: Tue, 4 Aug 92 11:15 CDT  
From: korz@ihpubj.att.com  
Subject: Re: Sparging

Thomas writes:

>What is the difference between mash-out and sparging. I understood that  
>if you  
>mash out at 170 deg.F you raised the temp of the mash to 170 deg.F and  
>then  
>keep it at this temp for some time. With sparging you let the mash water  
>drain  
>out as you add sparge water, trying to keep the water level above the  
>grain  
>bed. How could it take 2 hr to run water sparge water through your grain  
>bed  
>unless the sparge was stuck(set mash?).

You're right about the difference between mash-out and sparging. There  
are  
two reasons for mash-out that I can think of: 1) stopping conversion (in  
some cases, as when making a highly dextrinous wort, you may want to stop  
conversion before all the dextrans are converted to fermentables) and  
2) raising the temperature of the \*grain\* to 170F so the sugar flows more  
easily away from the husk material (this way, you don't use sparge water  
to  
warm the grain and the grist stays at 170F (or as close to it as your  
insulation allows) for the entire duration of the sparge).

A 2-hour sparge does sound excessive, but too fast a sparge will also  
lower your extraction efficiency.

Al.

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Date: Tue, 04 Aug 92 17:04:25 EDT  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: grain bag in a 5 gallon cooler

Jack asks:

> I can't help but wonder how messing (literally) around with a grain bag  
fits  
> into your "less work" equation.  
>  
> It seems to me that filling, installing, emptying and cleaning a grain  
bag is  
> far more work than hosing out a bucket or kettle with a built in  
strainer.  
> Of course you can reduce the work by using a new one each time but then  
the  
> cost goes up.  
>

I use a Gott cooler with a copper tube with slots in the bottom.  
The grain bag gets set into it when dry, and tied down around the cooler  
top.  
Then I add water and grain, alternating and stirring. The grain bag  
really  
is no problem. In fact I think it makes cleaning a little easier.

When I'm done I can carry the cooler out to the compost pile, lift  
the grain bag out, and invert it to dump out the grain. Then I simply  
rinse  
it and let it dry.

I certainly wouldn't say it makes things any harder, and perhaps makes  
cleanup a little easier. While I know plenty of folks who use a collander  
or vegetable steamer false bottom and no grain bag approach with good  
results,  
using the grain bag what and slotted pipe combination as I have also  
works fine.

> Am I missing something?

I won't touch that one :-)

JaH

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Date: Tue, 4 Aug 92 14:54:53 MDT  
From: jeorg@chs.com (Houck)  
Subject: keg boiling pots

i've purchased a keg from the local liquor store, and had the top cut out only to be told that it is made out of aluminum. i'm sure i read in the digest that all the major breweries used only stainless these days. what's the deal? (this one was from miller)

RE: using hop plugs for dry hopping - just soak the plug in some boiled (and cooled) water first.  
jeorg houck

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End of HOMEBREW Digest #941, 08/05/92  
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Date: Wed, 5 Aug 92 00:30:31 -0500  
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)  
Subject: blue stuff, proper credit, oring finale

This blue stuff on the copper tubing is interesting. I apologize for not having followed the thread until reading Kinney's post. I'm a very discriminating reader; I only read posts that have my name associated with them.

Since Kinney makes and sells copper wort chillers, it seems a bit convenient for him to have dismissed the blue stuff for years. I also make wort chillers and Lynne sells them. I have not seen these blue flakes but I'm a chemist so lets see if we can figure this stuff out. As best as I can tell, it's blue and insoluble in water. There are many copper salts that fit this description. Copper sulfate is green and soluble, so we can rule it out. Verdigris can mean either an acetate salt or a hydroxide salt of copper. The latter is both blue and insoluble. There are also copper salts of phosphate, nitrate, carbonate, and arsenate that are both blue and insoluble. It should be fairly easy to determine if one of these is the culprit. We could use a little chalk (carbonate), tsp (phosphate), distilled water and a few other simple chemicals to ferret out most of these possibilities. If someone would like to email me more of the particulars of how this blue stuff appeared, I'd be glad to have a go at it.

There's often a good deal of discussion on the digest about picnic cooler lautertuns, slotted tubing, pot scrubbers, kegging and converting old water heaters into burners. I would just like to mention that Al Andrews of Riverside California (whom I've never met in spite of living there during graduate school) published a great deal of useful detailed information about these things a decade or so ago. For example, I think it was Kinney who a few months ago took credit for the pot scrubber on the bottom of the pickup tube idea, even though I first saw that idea in an Al Andrews publication, The Tapper, of 1981. Now Kinney, I realize that 2 people can independently come up with the same good idea, but it's a scientific fact that excessive self-backslapping can knock a few memory chips off line. Al Andrews may still sell back copies of his Tapper so people might try getting in touch with him. Al Andrews used to make and sell really beautiful wort chillers not like the cheap ones Kinney and I make. See the picture on page 293 of the Papazian's new edition to see what I mean.

NOW! Who wants to challenge me about those orings? You boneheads are wearing me down. One heretic (I'm sorry I forgot who) actually offered to send me an oring that still smells like root beer. I, of course, ignored it because like Kinney I'm not interested in any facts that contradict my truth. Glenn Tinseth had the brass to discuss the chemistry of this business (he's a chemist too). I'm sorry Glenn but I feel much more macho taking on these "IS TOO!" types like Kinney and Jack.

By the way Kinney, the next meeting in Austin for the support group for humans who have been abducted by aliens is September 13. (I'm not making this up.) Bring your o-rings.

Don O'ringConnor

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Date: Wednesday, 5 Aug 1992 08:40:30 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: using freshly picked hops

>From: CHUCKM@CSG3.Prime.COM  
>Subject: using freshly picked hops

>Is there any reason why I shouldn't use freshly picked hops for  
>brewing. (eg. direct from the vine to the pot). Must they  
>always be dried before using.

I have been wondering about this too, and polling every local  
brewer I know who grows hops. As far as I can tell, it depends  
on how relaxed you are <g>.

If you \*don't\* dry your hops, you have to either not care about  
how much bitterness they add or use some rough rule-of-thumb,  
such as 6 oz. of fresh hops = 1 oz. of dried hops. (Of course,  
you still don't know what alpha acid rating the hops have  
anyway.) I suppose if a cup of dried hops is about an ounce,  
then the same would be true for fresh hops.

In conclusion, I have no hard data, and people do all kinds of  
things from careful drying, air removal, and freezing to dumping  
them in fresh from the vine, without problems.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wednesday, 5 Aug 1992 08:41:07 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: How much yeast?

>From: gkushmer@Jade.Tufts.EDU  
>Subject: One gallon mead?

>Maybe I should re-hydrate the Red Star package and dump some of  
>it in the one-gallon carboy? I could get a mason jar, sterilize  
>it, and put the majority of the yeast in that in my fridge.

I hear this from new brewers all the time. As far as I know,  
even for mead, the more yeast you pitch the better off you are,  
since it reduces the lag time during yeast reproduction.

Can anyone point me to a reference that describes the typical  
yeast reproduction activity for homebrewers? (Something like:  
1) Throwing in one packet of yeast scenario--fifteen minutes for  
yeast cells to rehydrate and acclimate, twenty minutes for yeast  
population to double once, doubles twenty times before  
fermentation begins, lag time of 7 hours.) You see, I have no  
idea how long it takes the yeast to double in population, how  
much yeast you have in 5 gallons before fermentation begins, or  
how much yeast you might expect in a dry yeast packet (which  
itself might have only 30% viability), a Wyeast packet, a pint  
starter at kraeusen, etc.

Thanks.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wed, 5 Aug 92 09:52:09 EDT

From: Dances with Workstations <buchman@marval.ENABLE.com>

Subject: Why cut the plug?

Several missives have discussed how best to cut a hops plug in order to get it into the carboy for dry hopping. Far easier than cutting, though, is to moisten the plug with an ounce or two of preboiled water. Or you can use an ounce of vodka, and perhaps get some extra protection from infection. The moistened hop plug will be supple enough to push through the neck of the carboy.

Enjoy,  
Jim Buchman

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Date: Wed, 5 Aug 92 14:55:53 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re : Querying the experts

Sorry, people, but I screwed up a post. Here is the original statement :

> Secondly, Rajotte (in "Belgian Ale") and formation of higher alcohols.  
He  
> makes  
> a rather vague claim that yeast activity increases said alcohols,  
therefore  
> oxygenation of the wort prior to pitching reduces same.

Rajotte actually suggests that oxygenation >increases< higher alcohols,  
which I  
interpret as contradicting Fix.

- - -

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Date: Wed, 5 Aug 92 10:14:26 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: yeasts/grain bag source

>Meanwhile, I have in a secondary in my basement five or so gallons of  
>mead that has been inactive for at least three weeks. It's looking  
>very clear, yet I was thinking that maybe I could take some of the mead  
>from that carboy and dump it in the one galloner. Would the inactive  
yeast  
>from that mead work in this new environment? Or is this a bad idea?  
>  
>Maybe I should re-hydrate the Red Star package and dump some of it in  
the  
>one-gallon carboy? I could get a mason jar, sterilize it, and put the  
>majority of the yeast in that in my fridge.

It isn't a good idea to use the slurry from higher-alcohol brews,  
mead included. The alcohol can kill or stunt most of the yeast,  
leaving only foreign or mutant alcohol-tolerant strains active.  
The last little bit of fermentation they do won't affect the  
flavor too much, but you can get some foul stuff if they do the  
majority of the fermentation. Of course you can try (in order  
to get a more alcohol-tolerant strain of yeast), but make sure  
to make a starter first, and see what it tastes like.

I wouldn't think one package (7g) would be too much yeast for  
a 1-gal batch. I've done it before (red star champagne, to make  
a \*very\* dry cider) with no adverse effects (other than the dryness).

- - - - -

which bring up the next post:

>I have an apple tree outside my apartment and I was wondering  
>how to make a hard cider. A friend has one of those juicer  
>machines and I was thinking that would be a good way to get the  
>juice from the apples but where do you go from there.  
>  
>If anyone has some recipes or suggestions please help and THANKS.

don't use red star champagne yeast (ale yeast will  
make a sweeter product).

- - - - -

>Can anyone give me a source for the grain bags ??

got mine from:

the Grape & Grain  
1211 N 8th  
Springfield, IL. 62702  
(217) 789-7733

- - - - -

>Is the Wyeast Belgian Ale yeast closer to the yeast in a Duvel or that  
>in a Chimay Red?

It's not really close to either. It's closer to a wine yeast.

bb

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Date: Wed, 5 Aug 1992 08:25 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Wort cooling

I use a immersion chiller placed in my kettle to cool the wort. During the summer months the tap water is warmer and I will use another immersion chiller to pre-cool the water by placing this cooler in a 5 gal bucket of cracked ice. It does seem to help some. I always keep a few milk jugs in the freezer for this purpose. I have wondered if it would help to add salt to the water before it freezes. This works to lower the temperature when freezing ice cream, so why not in cooling wort?

Bob Jones

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Date: Wed, 5 Aug 92 09:38:42 PDT  
From: sami@scic.intel.com (Sam Israelit)  
Subject: Beer Head and Priming

I just opened the first bottle of my version of the TCJoHB Maerzen and it has almost no head!!! I get about an 1/8 of an inch, but this rapidly disappears. Bummer . . . I believe the culprit is the way I primed. In the past I have used corn sugar. Armed with my new HBD knowledge, I decided to prime with dry malt extract. I used 1.25 cups of boiled in about 2 cups of water. I think the problem is that I didn't pack the DME into the measuring cup. I treated it kindof like flour when I am making bread (which also occasionally doesn't work!) so don't thin that I got enough DME for a proper prime. My question is, does anyone know the weight of DME that they use for priming? Is this a completely wrong idea? Is there something else I am doing wrong (related to this topic since there are probably numerous things that would cause a purist to cringe)? The maerzen tastes great, but there just isn't much head to it at all. Any comments would be appreciated

. . .

Sam Israelit  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: Wed, 5 Aug 92 11:48:14 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Your hops are ready to pick when...

Your hops are ready to pick when:

- They feel papery and dry when you squeeze them
- The lupulin glands at the bases of the petals of the cones are a dark yellow, like the yellow of the lines on the highway.

If the tips of the petals are turning brown, PICK NOW! they're getting too old.

Hint for picking:

I've found that the stems of the cones are too tough to pinch through with my thumbnail, and simply pulling tends to rip the plant apart. What worked on my Bullion and Hallertaur was to grip the cone by the petals right next to the stem and bend the cone 90 degrees and pull. This allowed me to pick with one hand and hold the container with the other.

I grew mine on poles that were strapped to 4' iron stakes driven into the ground. When it came time to harvest, I just unstrapped the pole, laid it down, picked the hops that were ready (all of them), then strapped the pole back up. This was very convenient because the pole holds everything very still while the picking is going on. I'm leaving the vines up instead of cutting them down in hopes that the rhizomes will continue to grow and be that much bigger and healthier next year.

The hops are now in jars in the freezer, I'll dry them when I get home from Pensic. Any body see a problem with that?

Carl

WISL,BM.

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Date: Wed, 5 Aug 92 09:54:35 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Cold Break Temperature

Al Korzonas writes (in HBD #941):  
| In his talk on wort chillers at the Conference, Jeff Frane said the  
most  
| enlightening (to me) fact of the whole conference: that cold break  
begins  
| at 65F. Wow!

Has anyone heard this statement made anywhere else? Anyone's experience  
bear this one out? I have a VERY hard time believing that you need to  
cool below 65F before you start getting cold break.

Before I started using an immersion chiller, I had maybe half an inch of  
break material in my primary fermenter. Now that I chill the wort down  
to about 70F, I get at least three inches of cold break (after it settles  
for a few hours).

-Alan

-----  
| Alan Edwards: rush@xanadu.llnl.gov | Ren & Stimpy in '92!  
| or: alan-edwards@llnl.gov | (about as REAL as the others)  
|-----|

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Date: Wed, 5 Aug 92 10:05:06 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Why Mash Out?

Steve Hamburg writes (in HBD #941):

| Simply put, mash-out is the final act of mashing. By boosting the heat  
of  
| your mash to 170-175F and holding for about five minutes, you  
effectively end  
| starch conversion.

NOVICE ALERT!

I have a question. If the goal of mashing is to convert all starch into  
sugar, then why do you need to halt this process? If mashing is  
complete,  
and there is no starch left, aren't the enzymes just sitting there doing  
nothing anyway? Is there something else going on?

-Alan

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| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers  
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA  
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Date: Wed, 5 Aug 1992 12:29:07 -0500  
From: John Palkovic <john\_palkovic@ssc.gov>  
Subject: Beer foam secret revealed

Conn Copas writes, in HBD #941:

>Hate to do it folks, but its amateur chemistry time again. First, the  
>reasons behind head retention. Miller states that proteins reduce  
>surface tension of CO2 bubbles, thus facilitating retention. This  
>piece of reasoning was also repeated in a recent Zymurgy article. This  
>doesn't sound altogether intuitive to me. Also, I distinctly remember  
>a physics class in which we added detergent to water in order to  
>reduce its surface tension; yet detergent is the nemesis of head  
>retention. So what gives?

There is a nice letter in the July 92 Physics Today, pg. 91, about beer  
foam and (the lack of) champagne foam. ("I Get No Thick from Champagne")  
It is from a Gianni Astarita of the Univ. of Naples Federico II in  
Italy. He says that film stability is influenced by the "Marangoni  
effect" and that

... When mass transfer is taking place (in this case, when CO2  
is being desorbed in the gas phase), the thin films are or are  
not stable depending on the \*sign\* of the derivative of the  
surface tension with respect to concentration.

He goes on to note that the sign of the derivative is influenced by the  
presence of proteins from malted barley.

-John Palkovic

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Date: Wed, 5 Aug 92 10:37 PDT  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: Any Must See places in Vienna and Munich?

In a couple weeks, I will be in Vienna (and I don't mean Virginia!) for a couple days, followed by five more days in Munich. Now that my homebrewing habit is firmly re-established, I thought it would be nice to visit some brewing-related sights as well as the usual touristy stuff. My wife and I will have a rental car; staying at B&B's and our itinerary is very open at the moment. She'll be in Vienna the previous week for a conference and I'll meet her there. Any Must See or Must Do suggestions greatly appreciated! Thanks. E-mail to the address below:

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Douglas DeMers, | (408-746-8546) | dougd@uts.amdahl.com  
Amdahl Corporation | | [sun,uunet]!amdahl!dougd  
[It should be obvious that the opinions above are mine, not Amdahl's.]  
[Amdahl makes computers, not beer.]

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Date: Wed, 5 Aug 92 12:44 CDT

From: korz@ihpubj.att.com

Subject: Wyeast

The answers to three questions from jao and Jay Marshall:

Wyeast is pronounced "Why-yeast" and yes, it is related to the Indian legend, and I believe the mountain in the legend is now commonly known as Mt. Hood.

Wyeast Belgian is (allegedly) the Chimay yeast. I must add my usual advice when mentioning Wyeast Belgian, and that is that when I fermented it at 68F, it came out with an intense banana aroma -- I strongly recommend that you ferment with this yeast at a lower temperature to reduce ester production -- let's say 60F.

Al.

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Date: Wed, 5 Aug 92 13:06 CDT  
From: korz@ihpubj.att.com  
Subject: Carbonation

Jay writes:

    Hmm, for myself and other judges I know of these are both correct, i.e. mouthfeel is a measure of smootheness and fullness of the beer, and how well blended the carbonation is. In other words how the beer feels in your mouth. This is a complex sensation, and comprises an interplay of the factors of body and carbonation (poor carbonation feels prickly or sharp and "bites" at your tongue).

This sounds a bit confusing. I'm not sure what you mean, especially regarding "poor." As we all know, each style has its appropriate level of carbonation, e.g cask conditioned bitter is virtually flat whereas some Belgian Ales really sparkle (what I would call prickly or sharp). So, do you mean that *over*carbonation feels prickly, etc.? If this is the case, then I agree, otherwise, I'm confused by the part of your statement which is in parentheses.

I just thought of another situation: the size of the bubbles, however I haven't quite figured out how to control bubble size. Some have said (here in the HBD) that priming with malt extract in stead of corn sugar gives finer carbonation (smaller bubbles), but I can't see how this could be (does someone have an explanation?). I suspect that the bubble size has to do with surface tension and the body of the beer (this may be where the mouthfeel brings it all together). Comments?

Al.

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Date: Wed, 5 Aug 1992 10:46:18 -0600  
From: Michael Howe <howe@gp\_sparc45.gwl.com>  
Subject: Re: Brewpubs in Denver

Gary Franko asks:

- > I am looking for brewpubs in Denver, Boulder, Golden area. Any
- > suggestions or recommendations would be greatly appreciated.

Gary,

There are quite a few brewpubs in the area. Some of the more popular are as follows:

Rock Bottom - 16th St. Mall (Downtown Denver)  
Wynkoop Brewery - (about)18th & Wynkoop (Downtown Denver)  
Champions Brewery - 15th and Larimer(Downtown Denver)  
Walnut Brewery - Walnut St. - (Boulder)  
Oasis Brewery - Canyon St. - (Boulder)

Those are the main ones in the area. There are still a number more around the area, including some in Ft. Collins, as well as the mountains(i.e. Vail). If you would like to find out more, just mail me at:

howe@gp\_sparc45.gwl.com

Michael Howe

P.S. - If you want my opinion, go to the Wynkoop Brewery if you're in Denver

or the Walnut Brewery if you are in Boulder. The Walnut Brewery and Rock Bottom are owned by the same guy, so the atmosphere and beer at each place is pretty similar. The beers at Champions and Oasis aren't quite as good. Each of the places usually has at least one special, seasonal beer available. You might call ahead when you are here to see if something interests you.

P.P.S - Keep in touch - let me know what you think of everything when you go.

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Date: Wed, 5 Aug 92 13:31:06 CDT  
From: jlf@palm.cray.com (John Freeman)  
Subject: mashing in styrofoam

>  
> > I do a single temp infusion mash in a styrofoam cooler,  
>  
> Ouch!!, this really doesn't impart any nasty flavors into the beer??  
> I know at thispoint it isn't alcoholic, but still I wonder how safe  
> this is. I myself am using the 5 gallon plastic Gott water cooler,  
> which is at least food grade.  
>

Hi, Jay.

No nasty flavors I'm aware of. I finally retired my first styrofoam cooler after eight years of service. A new one set me back \$1.79. I'm not a chemist, but I don't think styrofoam reacts with water in any way. After all, it makes great coffee cups (I can see the environmentally sensitve reeling at that).

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Date: Wed, 5 Aug 92 13:49:57 -0500  
From: volkerdi@MHD1.moorhead.msus.edu (Patrick J. Volkerding)  
Subject: Aluminum kegs

jeorg@chs.com (Houck) writes:

> i've purchased a keg from the local liquor store, and had the  
> top cut out only to be told that it is made out of aluminum.  
> i'm sure i read in the digest that all the major breweries used  
> only stainless these days. what's the deal? (this one was from  
> miller)

The keg I use is SS (from Swiller).

Before scrapping your keg, though, I would check to see if it has a polypropylene coating inside. If it does, go ahead and use it anyway, because your brew will never touch the aluminum. My keg has this plastic coating inside, and as long as you don't heat up the keg dry, it will survive the heat of a boil. I use a 160K BTU propane cooker on mine and the coating is still fine after many boils. If I'm not mistaken, this is the same plastic used for the bucket of the BruHeat boiler.

Pat

FWIW, I would go ahead and use it whether it had the coating or not. I think the dangers of aluminum are highly overrated.

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Date: Wed, 5 Aug 92 11:35:38 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Use of Vegetable Steamer & Grain Bag

In HBD #941 John Yoost writes:

>RE: Jack S.

>Jack says why use the Steamer if you have a grain bag ?

>I am not an all-grain masher yet but.....

>It seems to make perfect sense to me to create a 'uniform pocket' under the

>grain bed without having to fasten the bag.

>And no Jack we don't need an EASY-MASHER.

>

>Can anyone give me a source for the grain bags ??

>

1. Leave the personal jabs out of postings. It doesn't reflect well on the poster (e.g. you).
2. I have a spare grain bag that I will be willing to sell you cheap. I use a close fitting false bottom that I fabricated out of a sheet of polycarbonate plastic (HDPE or polypropylene should work as well). I think grain bags are a compromise - they don't sparge fast, they are not too efficient, they are a hassle to clean and they are expensive (mine cost ~\$12)
3. Although I am not an EasyMasher user, it sounds inexpensive, easy to use and clean and probably not too bad for efficiency if your pot is fairly tall and narrow. In addition it doubles as a nice boiler complete with straining drain.

Email me for an address if you are serious about buying a sparge bag. Mine was used only twice.

- - -

Larry Barello uunet!polstra!larryba

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Date: Wed, 05 Aug 92 14:31:55 EDT  
From: "Mr. Pete" <ENM09857%UDELVM.BITNET@VTVM2.CC.VT.EDU>  
Subject: WYEAST Etymology (HBD

Fellow Hop-Heads:

In HBD #941, the question came up as to the origin of WYEAST. JAO was on the right track about the reference to a mountain nearby, although it is not Mt. Adams or St. Helens.

The name Wy'east is the name the local Native Americans gave to what is also known as Mt. Hood. Note that the spelling is different than that of the yeast company, but this is to reflect the nature of the buisness, and a bit of the local history. WYEAST (the yeast-maker) is located in the foothills of WY'EAST (the mountain), unless of course, they've moved.

Well, that's all for now. Don't forget:  
ATTITUDE IS EVERYTHING!!!!!!

Mr. Pete

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Date: Wed, 5 Aug 1992 11:32:04 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Cooler Lauter Tun

I also use a lauter tun made from a Gott/Rubbermaid 5-gal drink cooler. My grain bag was obtained at the local homebrew/wine shop, sold as a "press bag" for a winepress. Many of the mailorder beer/wine-making catalogs carry these. I think mine was made by Wine-Art. It is very strong and I have no difficulty carrying up to 12 pounds of wet soggy spent grain over to the neighbor's cows. The upper lip of the cooler has a flexible lip that forms a seal when the lid is screwed down. This lip is handy for tying the bag in place with string. If you aren't using a bag yet, I highly recommend it.

The stainless steel vegetable steamer under the bag is necessary part. If you just use the bag alone, it will not leave a liquid space at the bottom. This will force the wort to channel through the grain and leave a "dead space" on the bottom opposite the outlet. The liquid space under the steamer allows the flow to be evenly distributed over the entire horizontal cross section of the grain bed.

I put a small stainless collander on top of the grain. This protects the top of the grain bed from being stirred up by the sparge water. It also holds the small submersible pump that recirculates the wort to clarify it.

My pump is made for aquarium use. It is rated at 16 Gal/Hr. In twenty minutes the wort is crystal clear. I'm very pleased with how it works, and

my arm no longer gets tired from pouring the recycled wort back in the top of the lauter tun. The collander is handy during sparging, in case my attention wanders and the liquid level drops below the grain.

Sparging takes about 40 minutes. I will run much faster than this, but I find I get a better yeild with pauses. The next time you are sparging, and it is starting to lighten up, take a sample and stop draining for 5 minutes. After the pause, take another sample. It will be richer.

I suspect that this is far more elaborate than is necessary to brew good beer. Yeild isn't all that important: Stronger beer takes more grain. If it tastes good, you did it right.

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Date: Wed, 5 Aug 92 15:19:52 -0400  
From: Gerald Andrew Winters <gerald@engin.umich.edu>  
Subject: Water treatment & sparging

Larry Barello recently wrote:

>I use the following chart that I calculated out. I don't  
>use burton salts since I have not a clue as to what proportions of  
>gypsum, salt and epsom salt are in it.

>Calcium Chloride dihydrate:  
> 73ppm/gm/gal Ca++  
>127ppm/gm/gal CL-

Larry, I would like to know of a supplier for Calcium Chloride dihydrate. I remember reading a post from you about a year ago and how CCd was helpful for sparge efficiency. Also, my water supply is rather high in sulfate concentration so adding gypsum can be deleterious (at least for lager brewing). The CCd would be perfect. So I called many chemical suppliers (>5) and none would do business with individual buyers, only company's and such. So I gave up and forgot about it. Now I read your post and I am once again pissed off that this chemical is unavailabe to me. So please, tell me where I can purchase this stuff. By the way, I tried to email Larry directly on this but my mailer bounced it back to me.

Jim DiPalma wrote:

> I use both the hydrometer and the taste test to determine when to  
>quit sparging, and have found that the taste of tannin first becomes  
>noticeable around 1.020. At about 1.015 - 1.010, there is no longer  
>any detectable sweetness, this is when I stop. Surprisingly, these  
>three events (no sweetness in runoff, 1.010 on the hydrometer, and  
>full pre-boil volume achieved) all seem to occur at just about the  
>same time.

I have read this from several different sources, that of terminating sparging at ~1.015, and was wondering if people were allowing the sparge runnings to cool to room temp or were adjusting to compensate for the heat of the sparge as the flow exits the sparger when checking for ~1.015. The temp of the sparge is quite hot compared to room temp and it seem some correction would have to be made if the reading was taken from the hot liquor.

Thanks,  
Gerald Winters gerald@caen.engin.umich.edu

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Date: Wed, 5 Aug 92 15:53:49 edt  
From: michael@frank.polymer.uakron.edu (Micheal Yandrasits)  
Subject: verdigris

There has been a recent discussion about verdigris on the digest and a call for clarification. Here goes. Verdigris is "truely" copper acetate (sometimes called crystals of Venus\*) and forms on copper in the presents of acetic acid. Verdigris is soluble in water, alcohol and ether. It is also "moderately toxic". I suspect this is not what is on everyone's cooling coils. "The green rust with which uncleaned copper vessels become coated and which is commonly termed verdigris is a copper carbonate and must not be confused with true verdigris"\*. It looks to me like the green flakes are really copper carbonate. Copper carbonate,  $\text{Cu}_2(\text{OH})_2\text{CO}_3$ , is insoluble in water and "toxic by ingestion". The other popular possibilities, copper sulfate and copper chloride (green or blue) are soluble in water and thus unlikely (these two are "toxic"). My only problem with the copper carbonate hypothesis is that I think  $\text{CO}_2$  must be dissolved in the water to react with the copper. Presumably wort boiling for an hour or more would be completely free of  $\text{CO}_2$ . Anyone else have a sugestion? Could it form while cleaning with tap water? Should copper be cleaned with boiled water? My info says copper carbonate is soluble in acids, perhaps cleaning with an acid may work. How hard is it to dry the inside of a cooling coil? It might be a good idea to make sure there is no standing water left to react with the copper. Just a few thoughts.

\*Most of the above was taken from "The Condensed Chemical Dictionary" 3rd Edition Revised by Gessner G. Hawley, New York, Van Nostrand Reinhold Co. 1981

Mike

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Date: Wed, 5 Aug 92 15:55:50 CDT  
From: pmiller@mmm.com  
Subject: Infections from tap water?

Greetings all!

I've got a question that was prompted by something that was originally posted on rec.crafts.brewing...

In response to a question whether or not to boil all tap water that contacts your brew slk6p@cc.usu.edu wrote:

> Tap water (at least most taps) contain VERY few bacteria or fungi. You  
> could hardly even find one at high magnification.

Is the above statement true? and here's why I ask:

I'm a novice brewer with about 7 extract batches under my belt (or 'down the hatch', I should say :-). I didn't really know what I was doing at first (like I'm an expert now...), and so some flaws in my first beers escaped me in the beginning. Having had the summer to sit back and think about things, I realize that all my beers had the same funny, barely noticeable after-taste (astringent and bitter, but not like hop bitterness).

All my batches were cloudy and one batch that I liked so much that I set some aside to savor over the summer developed into The Gusher Bottles From Hell\*.  
It doesn't take a rocket scientist to figure out that I had an infection problem.

I changed a lot of things going from batch 1 to 7 including: switching from a plastic fermenter to a glass primary and secondary, started using a bottling wand, going to the blow off method, the addition of a wort chiller, switching from b-brite to bleach, switching from dry to liquid yeast, dry hopping. ..  
Well, you get the picture. Basically, if I saw it discussed on this digest twice, then I tried it at home ;-)

The things that I kept the same were 1) I rinsed all my equipment with tap water after sanitizing and 2) I added 2 gallons of grocery store fill-it-yourself distilled water to my 3 gallons of wort after the boil. I figured that it's one or both of these things that's causing the infection.

This fall I plan to buy a cajun cooker and nuke all 5 gallons of the wort. I was also planning to switch to iodophor and nix the tap water rinse.

So the question is: Has anybody else ever experienced infection problems due to a tap water rinse or am I barking up the wrong tree and should I concentrate on other infection sources?

Phil Miller (pmiller@3m.com)

\* Lest you think I have a cast-iron tongue, the after-taste was subtle and well hidden in 'heavier' beers like my brown ale and raspberry stout.

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Date: Wed, 5 Aug 92 11:30 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: MASHOUT v.s. SPARGING

To: Homebrew Digest  
Fm: Jack Schmidling

>From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
>Subject: Chiller and Sparging

>What is the difference between mash-out and sparging. I understood that if you mash out at 170 deg.F you raised the temp of the mash to 170 deg.F and then keep it at this temp for some time. With sparging you let the mash water drain out as you add sparge water, trying to keep the water level above the grain bed.

I think the confusion here results from the fact that there are two basic mashing techniques used by homebrewers.

In my opinion, the preferred method is "kettle mashing". In this process, the water is mixed with the grain and brought up to various temperatures through the application of heat from the stove. This allows not only control of the temperature profile but also provides the ability to experiment with different profiles and "steps". One such step is the "mashout", wherein the temperature is raised to 175F and held for some period of time. The usefulness of mashout is subject to debate and I leave that for the chemists. It is my opinion, however, that one major advantage is that it greatly reduces the risk of "set-mash" and provides a natural transition to sparge temp with minimal heat loss.

None of this has anything to do with sparging, yet. If the kettle is equipped with a spigot and some sort of strainer or false bottom, sparging is only a matter of opening the spigot and adding hot water as the level drops.

The other, and probably more popular method among homebrewers, is the (for lack of a better term) plastic bucket system. I really don't know what this is called but have seen numerous references to zapp and would like someone else to help here. I have never used this system but understand it to be adding hot water to grain in a bucket and after a prescribed period of time, it is transferred to another bucket with a false bottom or grain bag and hot

water is run through this for sparging. Some calculation and planning must be done to assure that the mash arrives at the right temperature when the water and grain are mixed and substantial insulation is required to maintain the temperature through the process. Little can be done to adjust it once underway.

>I believe I am using a single step mash at 150 deg.F with a 170 deg.F sparge I won't be using a protein rest or a mash-out. Did I describe this right?

Pretty much but you can now see the problem. As you add 170F water to a large volume of mash at 150F, the actual temp will be closer to the latter. One can argue about the significance of this but again, the colder the mash, the more likely is a "set mash".

>How could it take 2 hr to run water sparge water through your grain bed unless the sparge was stuck (set mash?).

In most cases, it is by choice. The gurus claim that the longer it takes, the better the extract efficiency. This is another debatable point but I suspect that in some systems, such as the grain bag approach, there is no way to rush the job. In the kettle, it will run off as fast as it can get through the spigot. I have to adjust the spigot to get the appropriate flow rate. I also sparge with boiling water to assure that the temperature remains in an acceptable range.

Other than the publicity from a very popular book for the bucket approach, it is hard to understand why so many brewers have opted away from kettle mashing. You need a kettle anyway and in this simple and (in my opinion) superior approach, the transition from extract to all-grain becomes learning the process instead of collecting a bunch of equipment.

js

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Date: Wed, 5 Aug 92 12:08:49 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Sparging

In HBD #941 Al writes

>...

>You're right about the difference between mash-out and sparging. There are

>two reasons for mash-out that I can think of: 1) stopping conversion ..

.

This is the conventional wisdom. There is no way a 10 min mash out at 170f is gonna stop conversion. I can name at least two local breweries that MASH at 160-162f! (Thomas Kemper and Hales) and I suspect a lot more around the PNW do as well. Another 8-10f isn't going to magically kill the enzymes.

>2) raising the temperature of the \*grain\* to 170F so the sugar flows more easily away from the husk material...

Yeah, that is the real reason! Plus I am willing to bet that any residual

starch is converted \*real fast\* at this temperature...

>

>A 2-hour sparge does sound excessive, but too fast a sparge will also >lower your extraction efficiency.

Just feeling contrary: I have noticed no correlation between fast sparge and poor extract efficiency. There is a definite correlation between crummy crush and poor efficiency. I use a false bottom and sparge as fast as I can (my record is 15 min/6.5 gal) and I routinely get .034/lb/gal (after the boil) for a typical pale ale. The sparge rate really depends upon how much flour I get in my crush; the grain crushed with a corona takes 30-50min to sparge, the grain crushed with a proper roller mill takes 15-30 min to sparge.

Cheers!

- - -

Larry Barello uunet!polstra!larryba

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Date: Wed, 5 Aug 92 20:46:57 -0600  
From: John Adams <j\_adams@hpfcjca.sde.hp.com>  
Subject: Brewpubs in Denver?

> I am looking for brewpubs in the Denver, Boulder, Golden area. Any  
>  
> suggestions or recommendations would be greatly appreciated.  
>  
> Thank you

Here's a list of the brewpubs and micro's in the Denver, Boulder, and  
the Fort Collins area:

Brewpubs  
Champion Brewing Company  
15th and Larimer  
Denver

Rock Bottom Brewery  
1001 16th Street  
Denver

Wynkoop Brewing Company  
1634 18th Street  
Denver

Oasis Brewery  
1095 Canyon  
Boulder

The Walnut Brewing Company  
1123 Walnut  
Boulder

Wilderness Pub  
2880 Wilderness Place  
Boulder

CooperSmith's Pub and Brewing  
#5 Old Town Square  
Fort Collins

Micro Breweries  
H.C. Berger Brewing  
1900 E. Lincoln  
Fort Collins

New Belgium Brewing Company  
129 Frey Avenue  
Fort Collins

Odell Brewing Company  
119 Lincoln Avenue  
Fort Collins

John Adams

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Date: Thu, 6 Aug 92 13:33:40 EST  
From: Brett Shorten <s05bas@cc.uow.edu.au>  
Subject: British v Other pale malted grains

I was interested in a recent thread which never quite seemed to get off the ground. It concerned differences in colour between beers made with British and US malts. Being an Australian, I am assuming that our pale malts would be very similar to those in the US, given the similarity of mainstream beer styles.

At any rate, I recently made a batch of "Fullers London Pride", following Dave Line's recipe. Although the beer is still very young, I have tried one bottle and found it to be disappointing colourwise, being significantly lighter than the real thing (I was in London recently, and saw many pints of the real thing!). I am convinced that poor extraction is not the reason, as my OG was spot on. So, whilst communicating with an English HBD aficionado (Hi Andy!), I asked him about this. It turned out that he has used the same recipe and got a beer just as dark, or a little darker, than the real thing. This suggests to me that differences in the colour of the malts is the most likely explanation. I wondered if bumping up the amount of crystal used would help to achieve the desired result, but Andy felt that this may adversely (in terms of replicating the type of beer targeted) affect the flavour. He was kind enough to send me a section from a British book of recipes for traditional high gravity ales dealing with home roasting of pale malts to achieve darker colourings etc.

So what does the HBD think? My contention is that Australian (and US, as far as I can tell) pale malted grains are not suitable for making authentic British ales, unless they can be slightly darkened somehow. I worry, though, what this may do to their ability to supply fermentable sugars. Alternatively, I wonder whether some judicious blend of, for example, pale and Munich malts may achieve the desired result.

Looking forward to some interesting discussions  
Brett Shorten  
University of Wollongong  
Australia  
s05bas@wampyr.cc.uow.edu.au

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End of HOMEBREW Digest #942, 08/06/92

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Date: Thu, 6 Aug 92 11:56:33 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re : Cold Break Temperature

My experience is that rapid cooling from 70C down to 35C is most crucial  
for  
achieving a cold break. Caveat : I don't serve any brew colder than 13C.

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Date: Thu, 6 Aug 92 12:59:19 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re : British v Other pale malted grains

> So what does the HBD think? My contention is that Australian (and US,  
as  
> far as I can tell) pale malted grains are not suitable for making  
authentic  
> British ales, unless they can be slightly darkened somehow. I worry,  
though,  
> what this may do to their ability to supply fermentable sugars.

Last time I was brewing in Australia (about 2 1/2 years ago), I had the  
opposite experience. The malt available from homebrew shops was of  
anonymous  
origin and not even labelled as 'pale' or 'lager'. It's extract value was  
standard, around 30/gall, but it seemed to me to be more kilned than  
British  
pale malt. On both taste and colour grounds, I used to limit the  
contribution  
of the malt to an SG of around 40 when attempting to replicate (in my  
misguided  
fashion) the local brew. Using higher proportions of malt used to result  
in  
something resembling a Scotch heavy, which I find hard to replicate here.  
I  
suspect this accounts for the frequent classifying of Australian  
commercial  
brews as 'sweet lagers' (these have no resemblance to the products brewed  
under  
licence in Britain). I found the malt to be temperamental regarding chill  
haze  
and astringency, so it probably resembles US 6 row in that respect.

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Date: Thu, 6 Aug 92 12:29:49 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re : MASHOUT v.s. SPARGING

> Other than the publicity from a very popular book for the bucket  
> approach, it  
> is hard to understand why so many brewers have opted away from kettle  
> mashing. You need a kettle anyway and in this simple and (in my  
> opinion)  
> superior approach, the transition from extract to all-grain becomes  
> learning  
> the process instead of collecting a bunch of equipment.  
>  
> js

Couldn't agree more that the facility for step mashing is useful if one  
wishes  
to make a wide variety of brews and/or wishes to mash out. However, I  
have  
reservations about systems in which heat is applied directly to the mash,  
and  
that includes stove-top mashing and buckets with heating elements. My  
experience is that these systems give some of the character of a  
decoction  
mash and thus result in a relatively dextrinous wort, presumably because  
beta amylase doesn't survive the direct heating very well. Most of the  
time I  
brew bitters and stouts and so this situation is fine, but there are  
exceptions. Eg, when brewing barley wine or belgian ale I usually want  
the  
terminal gravity to be less than 1/4 of the original. I also make an old  
ale  
which consists of about 1/3 crystal malt, which once again requires  
special  
treatment. IMHO, the ultimate in versatility is the "mash tun in a hot  
water  
bath" system. My tun consists of a stainless steel milk urn, sitting on  
blocks  
in a plastic bin fixed with a heating element. Oddly enough, I'd gladly  
swap  
the tun for something made of a lighter weight, more conductive metal.

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Date: Thu, 6 Aug 92 10:55:17 GMT  
From: Diarmuid Quinn <diarmuid@s3dub.ie>  
Subject: **Scottish Beers**

I am planning a trip to Scotland soon, during which I expect to drink a few pints! In order to do it properly I will need recommendations.

Can anybody out there supply me with a list of Scottish beers, particularly the good ones.

Ta.Diarmuid Quinn (diarmuid@s3dub.ie)

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Date: Thu, 6 Aug 92 9:58:55 EDT  
From: Joe Rolfe <jdr@wang.com>  
Subject: FLAVOUR/ODOR IN ORINGS

hi all,

all this talk about orings is making me hungry :]

seriously thou, i have a bunch of kegs, bought used. the rings are not new (but i bought new one anyway). i scrubbed the hell out of the kegs with an acid (Diversey - Attitude - standard disclaimer) which usually takes everything off stainless.

replaced one oring and left a coke oring on another, sealed added CO2 (mainly for pressure check) and left them for weeks side by side. when i went to filling them up the coke can had a distinct odor the other can did not. tried this experiment again with other cans that seemingly smelled different (different soda in'em). the ones i did not change the orings on had a sweet odor others were generally odor free.

for what it is worth - i have a friend who has probably 30 times the amount of kegs i have, he never did any changing, but after one use the oring has a beer smell to it. he turns his kegs over fairly regular.

so to make a point - if the orings smell, i feel it will get into the beer. if this bothers you - try soaking the orings in cheap beer (BUD) for a couple of weeks or more. i had tried boiling, B\_BRITE, other Diversey products, bleach, tsp, iodine, nothing seems to remove the odor.

just a couple of cents worth - no flaming directed at anyone :]

joe rolfe

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Date: Thu, 6 Aug 92 14:44:51 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re : Carbonation

> I just thought of another situation: the size of the bubbles, however  
> I haven't quite figured out how to control bubble size. Some have  
> said (here in the HBD) that priming with malt extract in stead of  
> corn sugar gives finer carbonation (smaller bubbles), but I can't  
> see how this could be (does someone have an explanation?). I suspect  
> that the bubble size has to do with surface tension and the body of the  
> beer (this may be where the mouthfeel brings it all together).  
Comments?

>  
> Al.

There was some interesting traffic on this issue in RCB prior to and on 21  
Feb  
92. Here's an extract :

>From "The Winemaker's Dictionary":

"Ethyl Pyrocarbonate is an unstable compound formed when bottle  
fermentation

^^^^^^ ^^^^^^^^^^^^^^^  
occures. It is formed by the joining of alcohol and carbon dioxide. On  
opening the bottle the rate of loss of carbon dioxide (or the rate of  
bubble  
formation) is inversely proportional to the concentration of ethyl  
pyrocarbonate. Thus a good sparkling wine retains its 'fizz' for a long  
time  
because the bubbles can only form as the decomposition of ethyl  
pyrocarbonate  
> takes place."  
>

This was basically an argument for natural conditioning over forced  
conditioning. FWIW, I can't detect any differences between priming with  
sucrose, extract or wort, at least with ales matured at cellar  
temperature. I  
can detect large differences between bottle conditioned beers and those  
draught  
brews which have been dispensed through an agitator. The latter are  
typically  
milky at first and take around 1 minute to clear, and have a  
characteristic  
creamy mouthfeel which bites much less on the tongue. This can also be  
simulated successfully using nitrogen as an artificial conditioning gas.  
I  
arrived in the home town of Bellhaven beers, in Scotland, recently, and  
was  
disappointed that there wasn't a handpump in sight. I was about ready to  
inform  
the local publicans that I had ideological objections to keg beer, but it  
turns  
out that Bellhaven have gone down the Guinness route and are  
experimenting with  
nitrogen. These brews were vastly superior to their keg beers in terms of  
head  
retention, mouthfeel, and general freshness. Whether they were  
pasteurised or  
filtered, I couldn't determine.

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Date: Thu, 6 Aug 1992 11:03:02 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: lots of things

For Alan E: I understand there to be \*2\* temps of major cold break production.  
The one at 65 degF produces more than the one at the higher temp (not sure just what that temp is.). The two temps are not magic numbers though, they are just the approximate temps of maximum break production along a range of temps at which break production occurs.

Re. mash-out: mashing is a continuum, with the mash reacting differently at the various temps. Starches/sugars will be converted at a range of temps, from the 140's (or lower?) right up to the temp at which the conversion enzymes are denatured, that is, until they are chemically (physically?) changed so that they cannot do the conversion anymore. A rest of 10-15 minutes at 170+ degF is usually considered sufficient to denature the majority of the enzymes and "stop the conversion". I'll leave it to the chemists to tell us just what happens at that temp., but suffice it to say that a few degrees \*can\* make a difference with what's happening with the mash. Depending on your mashing temp. and time schedule, not mashing-out can result in a dry (as in not sweet) beer. I'd suggest reading Papazian/Miller/Noonan/Fix for a full description of the chemistry, but basically, mashing involves not only starch->sugar, but also big sugars->smaller sugars. Mashing-out can help retain some of the larger sugars, usually to the benefit of the final beer(drinker). Another (the main?) benefit of mashing out is to help the sarge run smoothly.

Phil: Contrary to what your friend might have said, there is quite a bit of possibly beer-spoiling life in tap water. My wife is an aquatic biologist; I've seen the numbers. It varies considerably, depending on source, season, time of day,..... If you are on a reasonably good city water supply and are pitching a good supply of yeast, I doubt your infection problems are coming from the tap water rinse, but it is possible. A way to check, I suppose, is to pour boiling tap water into a clean bucket and use that for rinsing. You said you added distilled water. Are you sure that it's \*distilled\*? Plain \*bottled\* water can still contain bacteria. Truly distilled should be ok. If you're filling your own bottle, the water may get infected at that time. Other places to check are your bottles, and any tubing.

Jack: the Zapap (from Papazian, backwards) is a bucket with a zillion holes inside another bucket with just one outflow hole. The mash goes into the

holey bucket, as does the sparge water, and the wort flows into the second bucket underneath, and out the outflow hole. It works, but it's tedious. I'm pretty pleased with my cooler/sparge setup.

Finally, D oringC, if you've got a beef with Kinney, take it off the list.

Russ

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Date: Thu, 06 Aug 1992 09:02:15 CDT  
From: "John L. Isenhour" <isenhour@lambic.fnal.gov>  
Subject: whats best for storing homegrown hops?

Whats the best way to store homegrown hops? Should I press them into a brick?

For storage of freshhops I have been using the thick shiny (mylar?) plastic

bags that had laser cartridges in them, I air them out for a few days and wire

tie the regular gallon ziplock bag inside it.

-The Hopdevil (making lambic-style this weekend!)

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Date: Thu, 06 Aug 92 08:19:08 -0700

From: mcnally@wsl.dec.com

Subject: cold break temperature

In Dave Miller's book, it is pointed out that break material forms as you chill the beer all the way down to freezing. Indeed, "chill haze" is cold break. Thus, if you chill the beer as much as possible before fermentation, you cause the break proteins to coagulate and drop out before the beer gets to the bottle.

If I had a good refrigerator for brewing, I'd rack into a carboy after as good a chill as I could get with my immersion chiller, then stick it in the fridge and drop the temperature as much as possible overnight. After pitching, I'd of course let it warm up; the yeast will get going before any undesirable organisms.

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

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Date: 06 Aug 1992 10:00:48 -0400 (EDT)  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: Harvesting hops

In response to recent questions, here are my thoughts on harvesting hops (I live in Cincinnati, about 39 degrees latitude):  
I started harvesting my Cascade about ten days ago, and will continue harvesting for another month at least. I started harvesting Hallertauer just a few days ago, and will continue for another month. Nothing to harvest yet on the Northern Brewer or Saaz vines (they don't get as much sun as the others).

I judge readiness to pick by the feel of the cones. When they begin to feel papery and springy, they are ready to pick. Before that, they feel moister and compress more readily. Whatever you do, don't wait for them to turn brown. If you're still not sure after feeling them, grab one and manipulate the leaves to look inside. If you see an abundance of yellow lupulin glands, it's ready to pick.

Size is really variable. The first clue to readiness is probably the elongation of cones. I have found that even when adjacent cones are very different (one long and pointed, the next small and rounded), they can both be ready. If one or two cones is ready, you can safely assume that all the cones on that lateral and the opposing lateral are also ready.

After harvesting, I spread the cones out on a piece of nylon screening (the kind you use to repair window screens) in the basement. After a week or two, they are fully dried. Then I weigh them and put them in plastic sandwich bags, half an ounce to the bag. These bags are then put in on-gallon size ziplock bags. I fill the big bags with CO2, close them tightly and store them in the freezer.

The main advantage of drying hops before using them is to standardize the alpha acid content in a given quantity. Some major brewers claim that storage improves hops (especially the noble ones), but I doubt if the homebrewer would find it worthwhile unless you're brewing lambics.

- --Ed

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Date: Thu, 6 Aug 92 08:19:34 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Re: Why Mash Out?

rush@xanadu.llnl.gov (Alan Edwards) writes:

>Steve Hamburg writes (in HBD #941):

>| Simply put, mash-out is the final act of mashing. By boosting the heat of

>| your mash to 170-175F and holding for about five minutes, you effectively end

>| starch conversion.

>

>NOVICE ALERT!

>

>I have a question. If the goal of mashing is to convert all starch into >sugar, then why do you need to halt this process? If mashing is complete,

>and there is no starch left, aren't the enzymes just sitting there doing >nothing anyway? Is there something else going on?

>

I think what Steve meant to say was, "you effectively end enzyme activity."

Presumably, starch conversion is already done at this point. Enzymes are still converting non-fermentable sugars (dextrins) into fermentable sugars

(maltose), though. Both types of sugar are desirable in the wort, the relative amounts depending on the desired style. Mash-out stops this enzyme

activity at the (presumably) desired point in time.

Norm

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Date: Thu, 6 Aug 1992 08:40 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Blue copper flakes in California homes

I live close to a community of new homes that has mysteriously had problems with blue water. All these homes have copper pipes. The builder, water supply company and MANY experts have been stumped on what causes this problem. They all agree that these people should not drink their water. Now these people gave approx. \$350-\$400k for these homes (it is Calif). They are VERY upset! The builder has been supplying them with bootled water for drinking and cooking for at least 2 years now. All sorts of explanations have been proposed. Some say the water is TOO pure, not having enough calcium to coat the copper. Some say its a reaction with the residue of the flux used to solder the pipes together. Some say its electric currents flowing in improperly grounding mains causing electrolysis. At any rate, the blue water causes the people to feel very ill if they drink the water. I would suggest brewers with blue flakes in their coolers should take steps to prevent them. The discussions on the WHYS can continue.

Bob Jones

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Date: Thu, 6 Aug 92 11:08:22 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Styrofoam rumors

> From: jlf@palm.cray.com (John Freeman)  
> Subject: mashing in styrofoam  
>  
> I'm not a chemist, but I don't think styrofoam reacts with water  
> in any way.

Me either, but I thought it was pretty certain that when a styrofoam container contained hot liquid, it releases some carcinogen into the liquid. (Disclaimer: this is hearsay.)

Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

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Date: Thu, 6 Aug 92 16:17:31 GMT  
From: sbsgrad%sdph.span@Sdsc.Edu  
Subject: Priming with DME

From: Steve Slade <sslade@ucsd.edu>  
Date sent: 6-AUG-1992 08:56:56 PT

Sam Israelit writes:

>I just opened the first bottle of my version of the TCJoHB Maerzen and it  
>has almost no head!!! I get about an 1/8 of an inch, but this rapidly  
>disappears. Bummer . . . I believe the culprit is the way I primed. In the  
>past I have used corn sugar. Armed with my new HBD knowledge, I decided to  
>prime with dry malt extract. I used 1.25 cups of boiled in about 2 cups of  
>water. I think the problem is that I didn't pack the DME into the measuring  
>cup. I treated it kindof like flour when I am making bread (which also  
>occasionally doesn't work!) so don't thin that I got enough DME for a  
>proper prime. My question is, does anyone know the weight of DME that they  
>use for priming? Is this a completely wrong idea? Is there something else I  
>am doing wrong (related to this topic since there are probably numerous  
>things that would cause a purist to cringe)? The maerzen tastes great, but  
>there just isn't much head to it at all. Any comments would be appreciated

Sounds to me like you used enough DME for priming a 5 gallon batch. My experience is that the size of the bubbles and head retention in general are greatly influenced by the degree of maturity of the beer. Since this beer is a Maerzen, I assume it's been lagered for some period of time. The relevant questions are 1) Did you leave it at room temp for a week after priming to let the yeast go to it before they go dormant during lagering? and 2) How long has it been aged? Ales primed with DME may take 4-5 weeks to develop proper carbonation at room temp. Having no experience with making lagers I can't say whether this extended room temp "rest" is also required before cold-aging a lager primed with DME. Anyone else know?

On the general question of DME vs. corn sugar, Dave Miller says corn sugar ferments quickly, so that the CO2 first goes into the head space in the bottle, then is forced into the beer by pressure. With DME or wort priming, the fermentation is much slower, and the CO2 stays in solution as it is produced.

However, once the CO2 is in solution (say 2 weeks for corn sugar, 4 weeks for DME) it knows not from whence it came. The size of the bubbles and the head retention from properly aged batches differing only in their priming should be the same. For better head retention try the famous "heading agent" or 1/4 cup flaked barley.

Steve Slade  
reply to: sbsgrad%sdph.span@sdsc.edu

"Jesus can't watch out for everyone,  
so you'd best watch out for yourself.  
And the devil can make friends with everyone,  
so you'd best be like'n yourself." - The Rave Ups -

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Date: Thu, 6 Aug 1992 11:23:43 -0500  
From: sja@snoid.cray.com (Sheridan J. Adams)  
Subject: comments on the maltmill

Greetings,

True to his word, Jack sent the MALTMILL. I received it this past Friday and was able to try it out Sunday. As I told Jack, I was an extract brewer exclusively until this spring when I started using specialty grains. The only comment I will make to the digest is that it beats the pants off of a rolling pin. If anyone wants other comments send me email.

About a year ago there was some talk about using a pressure cooker to brew beer in. I asked if the higher temperature could hurt the beer and not hearing any answer either way I tried it. I have not seen any problems that I can pin on the temperature. It does have a couple of advantages, for one I don't get any boilovers. Also I am able to cool it off by putting the kettle in a sink of cold water and since it is still relatively well sealed I needn't worry about an airborne infection invading it. There is the problem of adding ingredients once the pressure is on. One can find a way around that if they really want to.

- - -

The leading cause of cancer in laboratory rats is research.  
Sheridan J. Adams  
sja@grog.cray.com  
(612) 683-3030

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Date: Thu, 6 Aug 92 11:45:16 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: vienna and munich (towns, not malts!)

I tried sending this to doug and it bounced, so here it is.

Douglas: I had the good fortune to visit Vienna & Munich in 1984. While my "beer consciousness" then was not what it is now, I did try the beer. Aside from beer, you and your wife are visiting two great cities and a beautiful part of Europe.

Central Vienna is ringed by the RingStrasse. You'll find all sorts of museums and municipal buildings along that street, and I highly recommend walking. The central landmark in Vienna is St. Stephan's. Near the church is the intersection of Kartnerstrasse and Graben. Karntnerstrasse is one of the great commercial streets in the world, so be sure to do some window-shopping as well as stops for coffee and pastry. You might see whether there will be any musical performances at the Staatsoper or Volksoper, although depending on the timing, the musical action might be at Salzburg. Armed with a few guidebooks, you should be able to find dwellings where Mozart, Haydn, Brahms, Schubert, etc., lived.

So far as beer goes, seek out the Reichenberger Griechenbeisl at Fleischmarkt 11. This is a very old house with bay windows, several storeys, many small vaulted rooms, and "the well-known famous pilsner beer" (meaning Pilsner Urquell). Aside from that, you'll spot many restaurants and "cellars" at which you can eat and drink.

Also, look for this season's newly released young wine, termed "sturm." You might see signs in the windows of restaurants and bars announcing "Sturm ist das!" A trip by car or tram to the nearby Vienna Woods and hills will lead you to the wine country. You'll find restaurants where you can sit, eat, and have the wine. You'll also find walking trails if you are so inclined. The wine village of Heiligenstadt (sp?) has the home at which Beethoven stayed when he began his great creative period in the early 1800s.

Munich, of course, is home to a half-dozen brewers, and you'll also spot other beers in the town. Each brewery runs a beer hall and a separate restaurant at which their beer is served. Central Munich is closed to car traffic and is a large pedestrian mall. It's easy to find the Hofbrauhaus in one of the plazas. I also recall a bar call the Bier Museum that had a good selection of beers. As reported in HBD, you'll see the way the Germans serve pilsner, namely, squirt some in the glass, let it sit, squirt some more, etc. Evidently, the pilsner pour gives the beer the desired mouthfeel. Also, you must have Weisswurst, mustard, pretzel, and beer before Noon.

The Munich beers are: Augustiner, Hacker-Pschorr, Hofbrau, Lowenbrau, Paulaner, and Spaten. You might also spot Ayinger. I don't have it with me, but Michael Jackson's Pocket Guide to Beers is a good reference to Munich, and you really ought to carry it on your trip.

Aside from beer, Munich has fine churches and museums, and an outdoor market in the town center.

Lastly, take notes and tell us about the trip when you return!

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Date: Thu, 6 Aug 92 11:43 CDT  
From: korz@ihpubj.att.com  
Subject: Re: Why mash out?/Zapap lauter tun

Alan writes:

>Steve Hamburg writes (in HBD #941):

>

>| Simply put, mash-out is the final act of mashing. By boosting the heat of

>| your mash to 170-175F and holding for about five minutes, you effectively end

>| starch conversion.

>

>I have a question. If the goal of mashing is to convert all starch into >sugar, then why do you need to halt this process? If mashing is complete,

>and there is no starch left, aren't the enzymes just sitting there doing >nothing anyway? Is there something else going on?

I'm pretty sure that Steve meant "conversion" in general. Hopefully, when

you begin the mash-out, all your starch has been converted at least to dextrines. If you want a dextrinous wort, you want to stop the conversion

of dextrines to simple sugars. You're right about the starch, though, you

really do want to convert all the starch, but not always do you want all your wort's sugars to be glucose (that, by the way would be a wort destined

to be dry beer).

Then js writes:

>The other, and probably more popular method among homebrewers, is the (for

>lack of a better term) plastic bucket system. I really don't know what this

>is called but have seen numerous references to zapp and would like someone

>else to help here. I have never used this system but understand it to be

>adding hot water to grain in a bucket and after a prescribed period of time,

>it is transferred to another bucket with a false bottom or grain bag and hot

>water is run through this for sparging. Some calculation and planning must

>be done to assure that the mash arrives at the right temperature when the

>water and grain are mixed and substantial insulation is required to maintain

>the temperature through the process. Little can be done to adjust it once

>underway.

The Zapap Lauter Tun is just that, a lauter tun and has no ties to whatever

method of mashing you use. The Zapap tun is from Charlie's book (those familiar with Harry Caray will realize the source of the name sooner) in which

Charlie describes several mashing methods. I've built a Zapap and have



purchased a sparging bag, but have not done a direct comparison yet. I plan to first build a slotted-tube-in-cooler lauter tun and then compare all three.

>>How could it take 2 hr to run water sparge water through your grain bed >>unless the sparge was stuck (set mash?).

>In most cases, it is by choice. The ghurus claim that the longer it takes, >the better the extract efficiency. This is another debatable point but I >suspect that in some systems, such as the grain bag approach, there is no way >to rush the job. In the kettle, it will run off as fast as it can get >through the spigot. I have to adjust the spigot to get the appropriate flow >rate. I also sparge with boiling water to assure that the temperature >remains in an acceptable range.

I believe that noone has said that "the longer [the sparge] takes, the better the extract efficiency." Rather, all experts agree that \*TOO FAST\* a sparge will lower efficiency. There is a happy medium, which can be reduced by keeping the grain as close to 170F as possible, throughout the sparge.

>Other than the publicity from a very popular book for the bucket approach, it >is hard to understand why so many brewers have opted away from kettle >mashing. You need a kettle anyway and in this simple and (in my opinion) >superior approach, the transition from extract to all-grain becomes learning >the process instead of collecting a bunch of equipment.

As I've noted earlier, Charlie's book, "The New Complete Joy of Home Brewing," describes both single-step infusion and step ("temperature-controlled" or "upward-infusion") mashing. He also very-basically describes decoction mashing and refers the reader to Greg Noonan's book, "Brewing Lager Beer."

You can build a Zapap Lauter tun for under a dollar, so your argument about "collecting a bunch of equipment" is full of holes (pun intended). You can get two 5 or 10 gallon HDPE buckets free from a local bakery or restaurant and rather than using a valve (which would be better) you can use a length of hose and a plastic, adjustable hose (pincher) clamp.

If you bought Charlie's book, Jack, I'll bet you could learn a lot.

Back to kettle mashing for a second. If you've got a non-removable false bottom, you cannot stir the liquid that is closest to the heat and it would seem to me that Jack's pipe-and-window-screen kettle would also make stirring at the very bottom of the kettle inconvenient, at the least. Both these cases are invitations for scorching both the mash and the wort.

Al.

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Date: Thu, 6 Aug 92 11:46:24 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: london-area pubs

A bit of background which you might already know: English pubs are either "tied" (attached) to one of the brewers or "free." You want to find a "free house" that features different beers from different brewers. On the other hand, a tied house is fun when you can sample two or more beers from the same brewer and the brewer is one of the independents such as Fuller's or Young's.

Speaking of which, the Young's brewery is in Wandsworth and the Fuller's brewery is in Chiswick, both on the west side of town. I visited Wandsworth, which I recall being within walking distance of the Clapham Junction rail station. You'll find several Young's pubs there. I didn't tour the brewery, but those who have say it's a terrific tour. At a Young's pub, sample the Ordinary and the Special bitters. At a Fuller's pub, go for the Chiswick Bitter and the ESB! Above all, look for cask-conditioned real ale served from the hand pull tap.

Most pubs have a last call about 10:45 and close at 11. So, in order to use your time wisely, you might either try to have a bit of food at a pub, or quaff ales all evening and then look for a place to eat around closing time. You can find ales at the restaurants, and there are also some all-night dance clubs that serve ale.

Michael Jackson's Pocket Guide recommends:

The Lamb at 94 Lamb's Conduit St, Bloomsbury--Young's pub

Star Tavern at 6 Belgrave Mews West, Belgravia--Fuller's pub

The Sun on Lamb's Conduit St.--wide range of out-of-town ales

any of the Firkin chain, for example, Frog and Firkin,  
41 Tavistock Crescent--their own beers, including Dogbolter

The Orange, 37 Pimlico Rd--try the Porter!

The Greyhound, 151 Greyhound Lane, Streatham Common

I had the good fortune to go to London for business a couple of years ago. My colleagues put together a pub crawl that starts at the Thames near the center of London and visits pubs in Chelsea and Belgravia. You'll notice a number of the above pubs listed below. You might not want to do the whole thing in one crawl!

Ferret & Firkin, Lotts Road, Chelsea--own beer

Cross Keys, Lawrence Street, Chelsea--Courage (try Director's)

Orange Brewery, 37 Pimlico St, Pimlico--own beer

Antelope, Eaton Terrace, Belgravia--Benskins

Star, Belgrave Mews, Belgravia--Fullers

Nags Head, 53 Kinnerton Street, Belgravia--Benskins

Grenadier, Wilton Row, Belgravia--Watneys

Final advice--Get a map of London, and get the CAMRA Good Pub Guide, which you should find at better bookstores.

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Date: Thu, 6 Aug 92 10:00:34 PDT  
From: jeg@sangabriel.desktalk.com (John E. Greene)  
Subject: AutoMash(tm)

>From all the mail I have been receiving about the AutoMash, I thought it would be worth-while posting the information about it here.

Specifications:

Grain Capacity: 5 - 11 lbs.  
Liquid Capacity: 18 qts. max.  
Mash Steps: 1 - 5 plus delay.  
Maximum Step Duration: 2hrs, 5 minute intervals.  
Maximum Delay: 12 hours, 15 minute intervals.  
Temperature Range: 40 - 180 F, accuracy +/- 2 degrees F.  
Power Requirements: 120 VAC, 60 Hz, 1500 Watts.  
Safety: over/under temp., over current, low water, all grounded construction.

Made by:  
Scientific Brewing Systems  
1125-B Arnold Drive, Suite 256  
Martinez, CA 94553

(415) 376-6000

List price: \$599.00

I am in no way connect to SBS other than a satisfied customer. When I first received the unit I had a few questions/concerns about it and called them. I had to leave a message but they called back shortly and were very friendly and helpful.

- --john

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Date: Thu, 6 Aug 92 10:01 PDT  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Yeast growth rates

In hbd #942, John DeCarlo asks about yeast reproduction rates.

According to Dr. Lewis of UC Davis, the reproduction cycle of yeast is about 120 minutes. In addition, the reproduction cycle of wort spoiling bacteria (he didn't specify particular ones) is about 20 minutes under similar conditions. This means that the wort spoilers can, in 24 hours (enough to let you not relax and worry), overwhelm the yeast and do their damage. The yeast do eventually finish up the job, but the beer is already trash at that point (Unless you LIKE lactic acid).

All the more reason for a good starter. I recommend a 1 quart starter with a 2 to 3 day lead time on pitching. My friends and I then see lag times measured in single digit hours or less. Since I usually brew in the evening, I don't stay up to watch, but it's always busy in the morning.

BobK

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Date: Thu, 6 Aug 92 12:29 CDT  
From: korz@ihpubj.att.com  
Subject: Re: Sparging

Larry writes:

>In HBD #941 Al writes

>>...

>>You're right about the difference between mash-out and sparging. There are

>>two reasons for mash-out that I can think of: 1) stopping conversion .

..

>

>This is the conventional wisdom. There is no way a 10 min mash out at >170f is gonna stop conversion. I can name at least two local breweries >that MASH at 160-162f! (Thomas Kemper and Hales) and I suspect a lot >more around the PNW do as well. Another 8-10f isn't going to magically >kill the enzymes.

Enzymes are the closest things to magic on earth, really, and they are proteins, so it's not surprising that 8 or 10F \*could\* denature them in a very short time. I'm only going by data from Fix, Papazian and Miller, but all three mention deactivating enzymes in the mash-out.

Unfortunately,

George and Charlie are a bit sketchy on the temperature at which Alpha-amylase (a-amylase) and Beta-amylase (b-amylase) really, denature, but Dave says that 5 minutes at 168F will "stop all enzyme activity positively." Now, I don't exactly agree with this, but we must consider the actions of these two most important enzymes. A-amylase breaks long chains of glucose molecules (starches) into dextrans (liquification or dextrinization). B-amylase produces glucose, maltose (two glucose molecules) and maltotriose (three glucose molecules) from the starch molecules (saccharification) but is limited when it hits a 1-6 link in the

starch chain. A-amylase works best at warmer mash temperatures (149-153F)

whereas b-amylase prefers lower temps (126-144) and according to Charlie, b-amylase will "become deactivated within 40-60 minutes at a temperature of 149F." Therefore, temperatures favoring b-amylase produce worts that are more fermentable and temps favoring a-amylase produce worts that are less fermentable (so, since I love beers that tempt you to spread them on toast, I can't wait to try Thomas Kemper and Hales beers during next years conference! -- BTW, the Winekeller Breweries here in metro Chicago, mash at 153F and their beers are like having sex in a canoe).

What I was talking about in my post, was primarily referring to stopping conversion in the context of making highly-dextrinous worts, although I probably did not mention it (oops). From what I've read and experienced, 170F may not stop a-amylase from cutting a few more large dextrans (let's hope there's no starch left) into smaller ones, but will effectively stop the b-amylase from creating more fermentables from the remaining dextrans.

Al.

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Date: Thu, 6 Aug 92 13:02:17 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: Prime Beer Head

Sam Israelit writes:

> Subject: Beer Head and Priming  
>  
> I just opened the first bottle of my version of the TCJoHB Maerzen and  
it  
> has almost no head!!!  
. . .  
> I believe the culprit is the way I primed. ...I used 1.25 cups of  
(DME)  
> boiled in about 2 cups of water.

How long has it been in the bottle? Beer carbonated with DME or gyle  
takes longer to develop carbonation. It is well worth the wait though. I  
usually find that about an extra week over what I was used to with corn  
sugar  
does the trick. This is, of course, only one brewer's opinion but I'm  
sure you  
will get many others.

- - -  
Guy McConnell guy@mspe5.b11.ingr.com  
"Red Mountain Red goes to your head"

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Date: Thu, 6 Aug 92 9:53:51 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Let's get our data straight!

>  
> Date: Wed, 5 Aug 92 09:54:35 PDT  
> From: rush@xanadu.llnl.gov (Alan Edwards)  
> Subject: Cold Break Temperature  
>  
> Al Korzonas writes (in HBD #941):  
> | In his talk on wort chillers at the Conference, Jeff Frane said the  
> most  
> | enlightening (to me) fact of the whole conference: that cold break  
> begins  
> | at 65F. Wow!  
>  
> Has anyone heard this statement made anywhere else? Anyone's  
> experience  
> bear this one out? I have a VERY hard time believing that you need to  
> cool below 65F before you start getting cold break.  
>  
> Before I started using an immersion chiller, I had maybe half an inch  
> of  
> break material in my primary fermenter. Now that I chill the wort down  
> to about 70F, I get at least three inches of cold break (after it  
> settles  
> for a few hours).  
>  
> -Alan

I'm sorry, I missed the posting in 941 (I was on vacation--yipee!), and have to note that I was misquoted by Al Korzonas. I just happen to have a copy of my presentation here; anyone who attended will tell you that I read certain parts verbatim and this is one: "The cold break--which consists of similar organic compounds--begins after the wort has been cooled below 60 degrees C (140 degrees F)."

The problem is that Al heard "fahrenheit" when I said centigrade. Hence Alan's rightful confusion.

> .-----.  
>  
> Phil Miller writes:  
>  
> I've got a question that was prompted by something that was originally  
> posted  
> on rec.crafts.brewing...  
>  
> In response to a question whether or not to boil all tap water that  
> contacts  
> your brew slk6p@cc.usu.edu wrote:  
>  
> > Tap water (at least most taps) contain VERY few bacteria or fungi.  
> You  
> > could hardly even find one at high magnification.  
>  
> Is the above statement true? and here's why I ask:  
>  
> Several years ago, we at the Oregon Brew Crew had someone from the Water  
> Bureau do a very interesting presentation for us, which confirmed my own



experience with extract beers. According to this fellow, even the most thorough of water purification cannot guarantee a 100% kill of bacteria. This isn't a problem for drinking water, as there's no real opportunity for the bacteria population to increase -- in your glass or in your body. However, if you then introduce a few cells into an environment like fresh wort -- wonderful temperatures, lots of sugars -- then you can get plenty of bacteria.

Nowadays, when I teach beginners I always urge them to boil EVERYTHING (and in fact, a full wort boil is even better, for other reasons) that is going into the fermenter. The system I use calls for boiling 2-1/2 gallons or so a the day before brewing, cooling it down and adding it to the sterile carboy. The boiled, concentrated wort is added to that.

> I'm a novice brewer with about 7 extract batches under my belt (or 'down the hatch', I should say :-)) I didn't really know what I was doing at first (like I'm an expert now...), and so some flaws in my first beers escaped me in the beginning. Having had the summer to sit back and think about things, I realize that all my beers had the same funny, barely noticeable after-taste (astringent and bitter, but not like hop bitterness).

> All my batches were cloudy and one batch that I liked so much that I set some aside to savor over the summer developed into The Gusher Bottles From Hell\*.

> It doesn't take a rocket scientist to figure out that I had an infection problem.

> Good catch, really. You'd be surprised how many people continue to drink beer like this without understanding they have a problem!

> I changed a lot of things going from batch 1 to 7 including: switching from a plastic fermenter to a glass primary and secondary, started using a bottling wand, going to the blow off method, the addition of a wort chiller, switching from b-brite to bleach, switching from dry to liquid yeast, dry hopping...

> Well, you get the picture. Basically, if I saw it discussed on this digest twice, then I tried it at home ;-)

> The things that I kept the same were 1) I rinsed all my equipment with tap water after sanitizing and 2) I added 2 gallons of grocery store fill-it-yourself distilled water to my 3 gallons of wort after the boil.

> I figured that it's one or both of these things that's causing the infection.

> Change them both, why don't you. If you're sanitizing with the right concentration of chlorine you shouldn't have to rinse at all, and you're pretty much defeating the purpose by throwing that water onto your sanitized surfaces -- try using boiled water if you feel a need to rinse.

- --Jeff Frane

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Date: 6 Aug 92 14:15:00 EST  
From: "CMD 2NDLT ALBERT W. TAYLOR " <S94TAYLOR@usuhsb.ucc.usuhs.nnmc.navy.mil>  
Subject: Yeast Reproduction

The question was asked how long does it take "before fermentation begins?" I think a point is being missed here. Fermentation begins as soon as the first yeast cell is capable of metabolizing sugar. That is as soon as it hits the wort (assuming rehydration). More accurately, it will begin when the yeast must shift to anaerobic metabolism, as soon as all the O2 is consumed. You won't see the results of fermentation until the wort has become saturated with CO2. I have seen CO2 evolving as soon as 4 hours after pitching, after a very large pitching rate.

Is it just me, or did everyone get a truncated HBD on 6 August? Will someone please send me the complete issue? Thanks!  
Al Taylor

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End of HOMEBREW Digest #943, 08/07/92  
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Date: Thu, 6 Aug 1992 09:57:27 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Re: Counter Flow Chillers <rocket science>

In HBD #941, on 3 Aug 92, Joe Rolfe asked about cutting down on water usage and getting a lower output temperature from his counterflow chiller.

Here is the Rocket Science part.

My source is 'Cryogenic Engineering' by Russel B. Scott, D. Van Nostrand Co. Inc. 1959. Heat exchangers are important to cryogenics because they form a very important part of the refrigerators used to liquify gases. It really is "rocket science", since you need lots of LOX and other gasses to "make der rockets go up." Other engineering books on steam power, oil refining and thermo-hydrodynamics will provide similar information.

I'm not going to go into the mathematics, but try to explain everything as empirically as possible. Heat transfer equations are very heavy on differential equations. This stuff is not only hard to type without a mathematical typesetting system, but it isn't very accessible to most people.

Joe's questions get right to the nub of the tradeoffs involved in heat exchangers. In the best of all worlds, you would use as little water as possible, get the biggest temperature drop, and do it as quickly as possible. Unfortunately, all three of these factors work against at least one of the others. All of these factors are expressed in the heat-transfer coefficient.

This coefficient is expressed as:

watts / [(cm\*\*2)(deg K) in CGS    Watts per square centimeter-degree Kelvin

That's how much heat flows into the wall of the heat exchanger tube from the liquid in contact with the tube wall. The formulas assume that the tube is straight, cylindrical, and smooth, and that the flow of the liquid inside of it is turbulent (i.e. the tube is small enough that the flow doesn't channel in the center.) The factors that determine the heat transfer coefficient are:

The specific heat of the fluid - This is a measure of heat (as opposed to temperature) and empirically is measured by how much ice is melted by a given mass at a given temperature. Beer wort has a higher specific heat than water. The concept of specific heat supposedly came from Count Rumford burning his mouth on some apple sauce. The apple sauce was at the same temperature as his tea which didn't burn. He had just got his first thermometer and was measuring everything in sight.

The mass velocity of the liquid: g / sec cm\*\*2    How much mass is passing through a given cross section each second. For a given tubing size, this is strictly determined by the available pressure and flow. For your water supply this is effectively limited by the maximum pressure available.

The thermal conductivity of the liquid. Surprisingly, this is quite low

for most liquids. Water is nearly an insulator, if all convection is suppressed. I assume that wort has a low conductivity as well. Things like mercury and sodium metal have high conductivity.

The diameter of the tube. For tubes that don't have a circular cross section, this is replaced by the "hydraulic radius" which is defined as the cross-sectional area divided by the wetted perimeter.

In designing a heat exchanger, there are only a few of these things that we can influence. We can alter the mass velocity by turning up or down the flow on the faucet or altering the siphoning height. We can pick the diameter of the tube that we use.

Remember that we are looking at maximizing the heat-transfer coefficient at one point of the tube in one direction (wort to tube or tube to water)

We are only dealing with a slice, so that if the transfer coefficient is maximized, then we will get the most heat transfer out of a given length of tubing. The transfer coefficient will also set an upper limit on the in/out temperature differential for a particular length. If the tube was infinitely long then the water out temp and the wort in temp would be equal, and the wort out temp would be the same as the water in. The drawback with an infinitely long tube is that you would collapse both your lungs before you could get the siphon started. Also for an immersion type cooler, it would not be possible to fit an infinite amount of tubing in your brew pot, no matter how tightly you coiled it.

At any rate, you want the coefficient as high as you can get it. It is maximized when the tube is small (or the hydraulic radius is small) and the mass velocity is big. This has several implications:

- 1) better heat transfer means using more water (faster flow).
- 2) Smaller tubes are better than bigger ones. This makes sense, since there is more surface area for the same amount of copper. It is limited by the ratio of cross sectional area to wall thickness. The very small tubes have a problem with this, in that their inside area is small compared to the relative thickness of the wall. Heat transfer is inversely proportional to wall thickness, so there is a limit to how small is small enough.

Well, we don't want to use more water, so that's out. Joe is already using 1/2" tubing in his cooler, so it would be rude to tell him to get smaller tubing. Wasteful too. What we can do is decrease the hydraulic radius of his tube. A circular cross-section has the lowest possible ratio of area to perimeter. This is why bubbles are round. So how about making the copper tubing not round. There are some very high efficiency fluorescent light tubes that have a rippled surface to increase the surface to volume ratio. The tubes look pinched, the pinches alternating 90 degrees from each other. Maybe this could be done with a pair of vice-grip pliers so the tube doesn't get pinched too much.

This high ratio of surface area to volume is why the breweries use flat plate coolers, the transfer coefficient is quite high if you get away from using tubes. Multiple small tubes in parallel are also used for high efficiency heat exchangers.

If you are building a cooler, here are some things to consider:

\* for the same price, more feet of small tube are better than fewer feet of big tube.

\* The coefficients in a counterflow exchanger need to match. The water side will have to have a larger flow to match the lower specific heat of water compared to wort.

\* If you have a choice, thinner copper tube is better since heat flow is equal to conductivity / thickness.

\* When using an immersion chiller, stir the wort. This will raise the mass velocity on the wort side and improve the heat transfer. Remember: water and wort are poor conductors, heat transfer takes place by convection.

To get into the true "rocket science" of counterflow wort chiller design, the specific heat, conductivity and viscosity of hot beer wort need to be known. Can anybody help?

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Date: THU, 06 Aug 92 14:46:56 EDT  
From: "Deborah Poirier" <POIRIER@INRS-ENER.UQuebec.CA>  
Subject: Milwaukee homebrew supply shops

Howdy folks

I have a buddy who'll be in Milwaukee at the end of the month. He'd like to know if there are any good homebrew supply shops. I'd appreciate any references, since I can get him to pick me up some cara-pils while there. (Rare as hen's teeth here in Montreal).

Thank you in advance, kind souls who send me info!

Deb

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Date: Thu, 6 Aug 92 16:16:50 EDT  
From: garti@mrg.xyplex.com (Mark R. Garti)  
**Subject: all malt vs extracts**

how do brews made from extracts stack up against all malt  
brews? has recent extract technology made the difference  
negligible. there is the obvious freedom to experiment  
with flavour, colour and sugar content - is that the point?  
can a great brew be made with extracts? or is all malt  
brewing where it's at?

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Date: Thu, 6 Aug 92 19:26:55 GMT  
From: Martin Wilde <martin@gamma.intel.com>  
Subject: Pale Malt Color

From: Brett Shorten <s05bas@cc.uow.edu.au>  
Subject: British v Other pale malted grains

In Digest #942 Brett Shorten ask if British grains are darker than American:

Yes they are, the color Lovibond/pound for British Pale is about 3.0.  
For American Klages/Huntington (good old BudMillOors mix) it is 2.2.

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Date: Thu, 6 Aug 1992 13:19:52 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: History of Sparging and Mashout

Sparging is a fairly recent technique. In Andrew Ure's 'Dictionary of the Practical and Useful Arts', 184?, sparging is described as a process only used in Scotland for producing high gravity ales. Traditional English ale brewing used multiple mashes to get all the extract. Usually there were three mashes: Strong Beer, Middle or Ordinary, and Small Beer. The respective gravities were 1.060+, 1.030+ and 1.020-. Small beer was sometimes called Table beer. It is also the source of the saying, "That's small beer [compared to...]" Each of the three mashes was brewed and fermented separately. Porter was the first English Ale that combined the mashes. [See Terry Foster's 'Porter']

Ure's article on beer is very complete. The process of sparging is well described. Ure even compared the yields of sparging vs triple mashing, noting that sparging gave a better yield. He encouraged the adoption of sparging as an improvement to the brewing process, and lamented that more brewers didn't avail themselves of this technique.

The reason for sprinkling the sparge water over the top of the grain bed is that the mash tun was not kept full of liquid during the sparge. About half the wort was run out before the sparging was started. The sprinkling was necessary to prevent channeling in the grain bed. No mention of why this was done. The modern method of keeping the liquid level above the grain only requires that the added water not disturb the grain bed.

Why let the liquid level drop? My guess is that brewers were just continuing to hold on to the old practices learned from the triple mash method. If more than half of the liquid was drained the "goods" might get too compact and stick. The liquid was needed to float the grains so they didn't get too tight.

My next reference to sparging comes from the 1895 Encyclopedia Britannica (article on Brewing.) Now everybody is sparging and the description is the same as Ure's. Ure is even cited as the source for improved yield for sparging. No mention is made of the triple mashing method.

So in 50 years, sparging went from a curious custom of the savage Picts (just kidding) to the standard brewing practice in England. Neither of these two sources say anything at all about lager brewing. All references are only to England. The inference is that lager brewing was a rarity in England at the turn of the century.

So sparging is a recent practice, less than 150 years in widespread usage.

Here's a puzzle: Neither of these two sources say anything about mashing out. The descriptions are quite detailed as to temperatures and so forth, so it's not an oversight.

Who can find an early reference to mashing out? What is the origin of

this curious custom?

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Date: Thu, 6 Aug 1992 14:42 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Mashers & Coolers from Micah Millspaw

Wort chillers and igloo coolers.  
Unless I misunderstood, several HBers are using the round vertical type ice chests as lauter vessels, that is something to sparge in. Since these industrious brewers have gone to the trouble of putting a false bottom in the cooler why not use it as you mash tun as well, these things are certainly well insulated.  
Also I have seen 10 gallon metal coolers of this type at hardware stores for around \$50 they are galvanized on the outside and have a food grade coating on the inside. A fellow in my homebrew club made a mash/lauter tun from one of these coolers and is very happy with it.

On to wort chillers, I am planning to build a newer, and I hope better immersion chiller. The basis of my idea is that with a 1/2 inch copper line with tap water running thru it picks up from the wort about as much heat as is possible in the first nine feet. And so I intend to build a chiller that uses 4 circuits each 12 ft long in parallel made of 1/2 inch copper. I will have to use a manifold on both the inlet and outlet and will probably add some temperature sensors and water pressure gauges, in hope that these may give some way to optimize the delta T by varying the flow rate. Anybody try anything similar? If so please post the pluses and minuses. Thanks

Micah Millspaw  
8/6/92

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Date: Thu, 6 Aug 92 15:18:41 PDT  
From: camartens@ucdavis.edu  
Subject: SmartCaps Info

TO: BEER NET MEMBERS

FROM: BRUCE ZENNER,  
VICE PRESIDENT, RESEARCH AND DEVELOPMENT  
AQUANAUTICS CORPORATION

CONCERNING: USE OF SMARTCAPS\*

Some friends and fellow brewers who are on BeerNet told me that there had been some discussion of SmartCaps and how to use them effectively. Aquanautics developed these crowns in collaboration with a closure manufacturer, Zapata Industries. I headed the development project.

These crowns have a liner material containing an oxygen scavenging formulation, and can remove headspace oxygen and control oxygen permeation through the gasket material for up to six months. The chemistry is a catalyzed oxygen reduction system, and is generally regarded as safe (GRAS) by U.S. FDA criteria.

SmartCaps\* are activated by exposure to high humidity, thus they are stable under normal storage conditions, and activated by the moisture content in beer. However, they should NOT be boiled to sterilize, since this will activate the oxygen reduction system prior to use, and decrease the effectiveness of the SmartCaps following bottling.

If you sterilize your SmartCap crowns, do so by hypochlorite (bleach) or metabisulfite treatment instead of boiling; you'll increase the effectiveness of the SmartCaps.

If you have any questions, or comments, I can be reached by calling Aquanautics at (510) 521-4331, or by writing to me:  
Bruce Zenner  
Aquanautics Corporation  
980 Atlantic Ave., Suite 101  
Alameda, CA 94501

Our technical services representative, Charles Benedict, can also answer questions if I am not available.

Good luck and remember, there are no bad beers....some are just better than others!

Hi everyone. My name is Craig Martens. I am relatively new to brewing and beernet. In response to Michael Lewandowski's inquiry about SmartCaps on July 14, I asked Bruce if he would write a little blurb about their use being

that he is their inventor and also a homebrewer. I would just like to add that  
I receive nothing for doing this etc. You can also reach Bruce through me if you have any questions at [camartens@ucdavis.edu](mailto:camartens@ucdavis.edu). Brew long and prosper.

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Date: Thu, 6 Aug 92 17:22:08 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re Wort cooling (added salt)

Adding salt to the ice blocks used in chilling isn't going to help much (if at all). What the salt does in icecream making is allow the water to stay liquid (thus contacting more of the surface of the inner canister and cooling it more effectively than straight ice) at temperatures below its normal freezing point; you can produce horrid icecream by putting too much salt in the freezer, which gets the mix too cold too quickly and produces ice crystals instead of smooth-frozen cream.

Somebody who has a better grasp of munging specific heats might be able to say whether having the ice become water at a lower temperature represents an improvement in cooling; in a previous round I was told that the specific heat of ice is much lower than that of water. But this isn't likely to be a large effect, since the freezing point won't be depressed very much---I think the limit for salty water is ~5 centigrade degrees based on the freezing-point depression of water and the maximum solubility of salt in water.

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Date: 6 Aug 92 14:16:00 -0700  
From: BELLAGIO\_DAVID@Tandem.COM  
Subject: RE: Infections with Tap Water Rinse

In reply to Phil Miller's query about infections from tap water, I will have to start by saying that I am also a NOVICE with only 2.5 batches under my belt.

I have an R/O system for my water supply that I use for my brew water. It makes a world of difference. I still boil all of my water, but I still rinse with tap water. What I do is turn up my hot water heater the night before to its hottest position. Then I rinse with this HOT water. I measured the temp and it was between 160 and 170 degrees. You actually develop a tolerance to hot water after numerous sprays on your body and hands. I figure that anything in there was killed by the overnight increase in temp.

> Tap water (at least most taps) contain VERY few bacteria or fungi. You  
> could hardly even find one at high magnification.

I think the idea of adding chlorine to the water is in order to kill bacteria.  
I don't know if all bacteria is killed however.

> The things that I kept the same were 1) I rinsed all my equipment with tap  
> water after sanitizing and 2) I added 2 gallons of grocery store  
> fill-it-yourself distilled water to my 3 gallons of wort after the  
boil.  
> I figured that it's one or both of these things that's causing the  
infection.

I think the tap water rinse is probably OK, but would suggest at least doing a hot water rinse. I think your problem is adding the unboiled grocery store water. Even though it is distilled, the container you used may not have been sanitized and/or the water coming out is not actually what you think. You should simply boil it separately and let it cool covered, then add it in. This is only my novice opinion.

Now a question for the more experienced. It seems that I have ran into my first screw up as a brewer. I recently made a Christmas Ale which ended up with a OG of 1.063. I racked the cooled wort into my primary 6.5 gallon plastic fermenter and topped up with sanitized cool water to what I thought was the 5 gallon mark, but then I worried I put too much in. I pitched the yeast and figured Not to Worry. Well that was 8/2 and now on 8/6 the kraeusen has gone into the airlock and clogged it. I assume this led to the

lid popping off the fermenter. I ferment under my house as it stays at 70 degrees during the summer and also has lots of bacteria present. My question is what to do now? I think I have a few options:

- 1) Get pissed off more than I am now and chuck the whole thing and brew a new batch and don't worry.
- 2) Rack some beer out and put the lid on and clean the airlock and then worry about whether it is infected or not.

I used Wyeast 1007 and noticed that the description that someone posted before stated that it has high flocculation compared to medium for all the other Wyeast ale yeasts. Does this mean it will produce more kraeusen? The problem also is I probably will take action before I get to hear any of your responses, but will welcome them to help determine what to do if this happens again.

Super Dave

Bellagio\_David@Tandem.Com

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Date: Thu, 6 Aug 1992 20:23 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: The Alien Retorts

Re: Donald O'Connor's diatribe of yesterday

Gee, Don, my post evidently got under your skin. Sorry, Pal. I ruined several batches of beer because I didn't change the o-rings and was simply trying to keep a fellow brewer from making the same mistake. It appeared to me that you were talking from a theoretical point of view. I enjoy theoretical discussions as much as anyone but experience is the final arbiter. I was just passing along my experience.

So. While we're on the subject. Just what have you been doing? Have you been kegging your beers using old o-rings? Have they been turning out OK? For the record, the stouts I made suffered no discernible Coke flavors. It wasn't until I made a lager that I realized something was amiss.

As for the pot scrubber idea, I got it from my late brewing partner, Mike Morrissey, the guy responsible for both bringing the Bruheat into the U.S. and for helping me refine the bottomless fermenter which eventually turned into the BrewCap. He said he didn't know where he saw the idea first but he thought it was a good one. It could have been Al Andrews. If you say it was, I have no reason to dispute it. It is a good idea and kudos to Al. All I know is I've been using the scrubber for years. The flourish I added was to wrap it in a fine mesh hop bag which, for me, greatly increased the filtering action. In the spirit of the digest, I passed it along. I sure wasn't trying to slap myself on the back. That always throws my elbow out of joint and I hate it when that happens!

Frankly, I'm irked by your claim that I'm not interested in any "facts that contradict my truth". While you might truthfully say that of yourself, I called on the chemists to settle the dispute on the blue stuff on copper. I AM interested in knowing what the stuff is. I HAVE seen it in my wort chillers and I DON't want to contaminate anyone's beer. Jeez!

Aw. What the Hell. I can't resist...

>By the way Kinney, the next meeting in Austin for the support group >for humans who have been abducted by aliens is September 13. (I'm >not making this up.) Bring your o-rings.

That's OK, Don. You take my ticket. Texas is a long drive from here.

Just another cheap, boneheaded, heretical post from the Southland.

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+-----+
| Kinney Baughman Appalachian State University |
| baughmankr@appstate.bitnet   Boone, NC 28608 |
| baughmankr@conrad.appstate.edu (704)963-6949 |
| |
| Bush/Quayle '92 "Just Say Noe" |
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Sigh. It's times like these that make me wish for the good ol' days in the HBD when the members of this forum were only interested in open minded, friendly discussions of the issues; when we were all genuinely

concerned about helping each other in their quest for the world's perfect beer. Remember when people used to commend us for being the best-behaved bunch on the net? Remember when?

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Date: Thu, 6 Aug 1992 20:24 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: Yeast reproduction and cold break formation figures

Now let's see if I can get in a post without being flamed...

HBD regular and Fidonet Zymurgy leader, John de Carlo asks:

>Can anyone point me to a reference that describes the typical  
>yeast reproduction activity for homebrewers?

This may not be exactly what you want, John, but I finally found this table when cleaning off my miserable excuse for a desk this past weekend. Dave Logsdon gave it to me about 6 years ago as he was getting Wyeast off the ground.

#### Yeast Reproduction Time

TEMPERATURE    ALE    LAGER

104 degrees F.	4.0 hr.	no growth
95    "	2.0	4.8 hr.
91	1.4	1.8
82	1.6	2.0
68	3.2	3.7
50	11.0	9.0
45	42.0	24.0

As I understand this table, it effectively gives us a report on lag time. The smaller the hour figure, the shorter the lag time. Clearly both lager and ale yeast reproduce at faster rates at temperatures of between 82 and 91 degrees. The reproduction rate is still vigorous but starts falling off at temperatures between 68 and 82 degrees.

These are not recommended fermenting temperatures. I assume they speak to the respiration phase when the yeast is/are reproducing and have yet to start fermenting the wort. At least that's my recollection of the conversation I had with Dave. (Yo, Jeff. If you're listening, correct me if I'm wrong.)

It's as a result of this table that I've advocated pitching yeast at around 70 degrees then moving the fermenter to the basement/refrigerator. The yeast reproduces at a comfortable temperature and should be hitting a reasonable population figure by the time the wort cools to the ambient temperature of the fermentation room/chamber and starts fermenting. Of course if you're pitching with an up and running yeast starter with a sufficient yeast count, the pitching temperature of the wort is not as critical.

Alan Edwards notes:

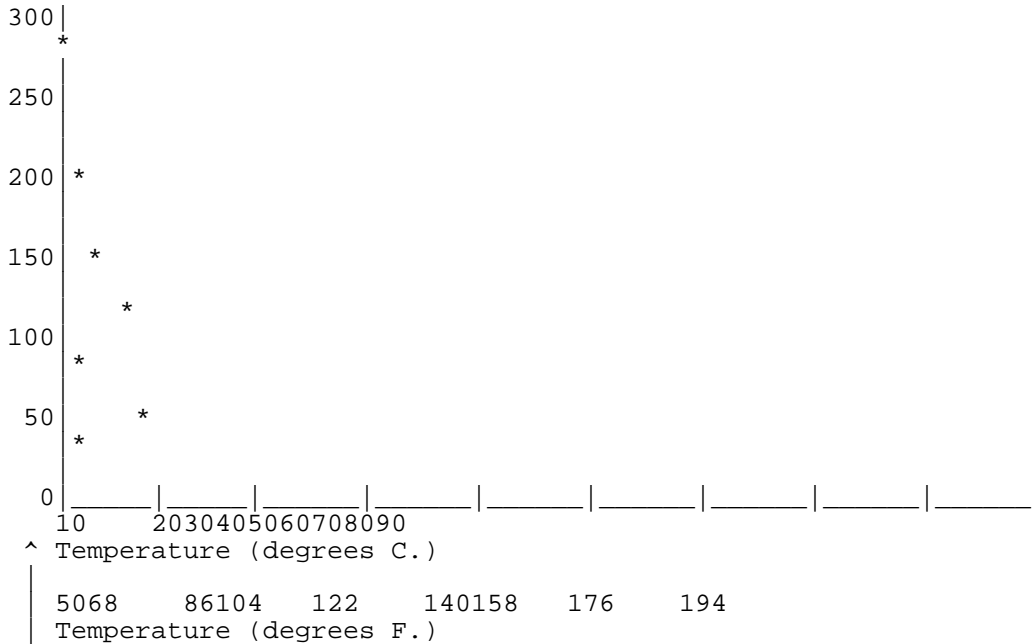
>Al Korzonas writes (in HBD #941):  
>| In his talk on wort chillers at the Conference, Jeff Frane said the most  
>| enlightening (to me) fact of the whole conference: that cold break begins  
>| at 65F. Wow!

>Has anyone heard this statement made anywhere else? Anyone's experience  
>bear this one out? I have a VERY hard time believing that you need to

>cool below 65F before you start getting cold break.

>Before I started using an immersion chiller, I had maybe half an inch of  
>break material in my primary fermenter. Now that I chill the wort down  
>to about 70F, I get at least three inches of cold break (after it  
settles  
>for a few hours).

I decided to check my copy of Malting and Brewing Science on this one since I have the highest degree of respect for the opinions of both Jeff and Al. There I found the following chart that may shed light on this discussion.



Cold break (I added in the Fahrenheit temperatures -krb)  
(mg/ml)

If I may interpolate, trub formation is relatively light, albeit measurable, at temperatures above 100 degrees F. At temperatures below 100 degrees the curve begins to steepen significantly. I also think one could read the chart as saying that trub formation is minimal until it reaches the 64 degrees *Centigrade* rather than Fahrenheit, at which point it begins increasing until it reaches 40 degrees C. where it begins increasing at a moderately faster rate.

Yet again, if you look at the curve at around 64 degree F., it really starts taking off. So perhaps that's what Jeff was trying to say. I didn't hear Jeff's talk so I'm not sure what he said or what his sources are. Still, if this chart is to be believed trub formation begins, although slightly, once the wort begins cooling, though significant trub formation doesn't occur until wort temperatures drop to around 100 degrees F., with exceptionally fast cold break formation kicking in at 64 degrees F.

The text goes on to say,

"During the cooling of wort, cold trub progressively precipitates. It is impossible to remove all the potential precipitate because the trub continues to form during fermentation and subsequent beer cooling. However, many breweries, especially those concerned with lager

fermentation, remove much of the cold trub...

A recent survey has shown that in Swiss breweries, the cold break content of beers varied over a wide range...The effects on fermentation, maturation and beer clarification were not significant. During the course of successive fermentations, the preference of tasting panels shifted from beers where cold trub had not been removed to beers where partial removal had been practiced. The overall impression from other studies is that the presence of cold trub may stimulate the rate of fermentation, possibly by providing nuclei for carbon dioxide release; on the other hand, with more delicate beers there seems to be more possibility of having unacceptable sulphury aroma and taste.

.....

The production of cold trub has received little biochemical study. Many years ago, it was claimed that to get maximum trub production it was necessary to cool slowly over the range 120-80 degrees F., at least 30 seconds being required, and mechanical agitation being desirable. Later results described worts where the best cold trub formation occurred when cooling from 140-70 degrees F. took place in 3 seconds or less." (pp. 523-524)

So there you have it according to Hough, Briggs, Stevens and Young. Some cold trub is formed as soon as the beer begins cooling, with significant trub production beginning around 64 degrees F. Not only temperature but also the speed at which the wort cools appears to be a factor according to some. Its removal seems to be more important when brewing delicately flavored beers than with heavily flavored ones. At least that's the way I read it.

Troubles on my mind,

Kinney Baughman  
baughmankr@conrad.appstate.edu

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Date: Thu, 6 Aug 92 21:13:50 EDT  
From: klm@mscg.com (Kevin L. McBride)  
Subject: Ken Johnson, the lamest

Warning: This article contains a mild flame. I tried to resolve this matter by e-mail, but Ken seems to be either incapable or unwilling to engage in a conversation where he might have to admit that he may have stepped a little bit out of bounds.

I've kept it reasonably mild, but if you want to know what I really think about this subject, ask me by e-mail.

I apologize in advance for the waste of bandwidth, but I needed to say this. I'm pissed and I think that at least some of you are too. To make up for this, I will post a recipe next.

On Thursday, July 30th, I sent the following letter to Ken Johnson in response to his unnecessarily harsh statement:

> You write:  
>  
> > If your beer quality goes down when switching to full mash beers,  
> then you  
> > are lame.  
>  
> and you make yourself look like a jerk for posting such crap. One  
> Jack Schmidling is enough, we don't need you posting flame bait too.  
>  
> Please consider posting an apology for this rash, completely  
> unnecessary statement.  
>  
> The purpose of the Homebrew Digest is to share knowledge and  
> experience. My first couple of mash experiences were miserable.  
> People on the HBD helped me fix my problems and now my beers are fine.  
> We don't want novices being scared off by self-proclaimed wizards who  
> say that you are lame if you can't figure it out by yourself.  
>  
> You probably just encouraged several beginning all-grain brewers to  
> switch back to extract brewing with your stupid comment.

I finally received a reply from Ken today, August 6th. His reply consisted of a single word:

"bullshit"

Ken, I attempted to be reasonable about this. I contacted you by e-mail and told you, without resorting to outright flaming, that I thought you were out of line and that the Homebrew Digest deserved an apology for your rash statement.

I now see that attempting to reason with you is like having an argument with a tree stump. You have shown yourself to be an asshole and I sincerely hope that you lose whatever credibility you may have had in this forum.

F.O.A.D.

--  
Kevin

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Date: Thu, 6 Aug 92 22:02:22 EDT  
From: klm@mscg.com (Kevin L. McBride)  
Subject: All-grain Smoked Porter recipe

The smoked porter served at Greg Noonan's Vermont Pub & Brewery inspired me to brew this. I love Greg's version and tried to come up with something similar.

The smoke flavor is a little bit more assertive than in Greg's brew, but is not so overpowering as to be unpleasant. The sweetness of the crystal and cara-pils balance the bite of the dark malt so that the beer is pleasantly bittersweet, as a porter should be, and the smoke flavor just floats over your tongue. The finishing hops are barely noticeable. The smoke masks most of the hop flavor.

The beer is 3 weeks old now. In a few more weeks it should be really wonderful.

The name was supplied by Dan Hall. Don't ask. We were indulging in a few bottles of really good Belgian beer at the time and I think we were slightly buzzed.

"Clubhouse Poked Smorter"  
=====

#### The Grist:

8 lbs. M&F 2-row lager malt  
2 lbs. hickory smoked M&F 2-row pale malt \*  
1 lb. Munich malt  
1 lb. Crystal malt  
1/2 lb. Choc. Malt  
1/2 lb. Black malt  
1/2 lb. Cara-pils

\* (I had 2 lbs. of pale just lying around, so I used that as the smoked grain for no particular reason other than to get rid of it.)

The smoked grain was done on a charcoal fired smoker with wet hickory chips. Total smoking time was close to 45 minutes. I would have cut the smoking time down, but I wet the grain first and it took that long for it to dry on the smoker.

#### The Mash:

Struck mash at ~120F for protein rest. Pulled a single decoction, brought to a boil, held for about 10 minutes, and re-infused to raise temp. to about 155F which was held in a 5 gallon Igloo cooler until conversion was complete.

Sparged with 4.5 gallons of 170F water. Yielded ~7 gallons of wort.

#### The Boil:

Total boil time about 70 minutes.

1 oz. (~30 IBU) Northern Brewer plug hops (boiling 60+ minutes)  
1 oz. Cascade leaf hops (finishing ~5 minutes)

Chilled with Dan Hall's Immersion Chiller from Hell.

Original Gravity: 1.052 (Actual yield to the fermenter was about 5.5 gallons and this was after a good boilover where I lost at least a quart)

Pitched a 16oz. starter of Wyeast 1028 London Ale made from a culture that lives in my fridge and has served me faithfully for a number of brews.

After 5 days in primary, I racked to a keg and refrigerated. I am slowly artificially carbonating it and letting it settle and mature. It won't be formally served until the September BFD meeting, but it is already shaping up to be a fine brew. (I sneak a taste now and then.) This beer should go great with sausage and other hearty foods.

Final Gravity: 1.016

- - -  
Kevin

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Date: Thu, 6 Aug 92 21:19 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Cider Yeast, Coldbreak

To: Homebrew Digest  
Fm: Jack Schmidling

Date: Wed, 5 Aug 92 10:14:26 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: yeasts/grain bag source

>I have an apple tree outside my apartment and I was wondering how to  
make a  
hard cider. A friend has one of those juicer machines and I was  
thinking  
that would be a good way to get the juice from the apples but where do  
you go  
from there.

>  
>If anyone has some recipes or suggestions please help and THANKS.

<don't use red star champagne yeast (ale yeast will  
make a sweeter product).

That advice depends on a few variables not the least of which is the  
sugar  
content of the juice. Most juice needs to have sugar added just to get  
enough alcohol to preserve it and the high tolerance of champagne yeast  
would  
not even enter the equation of most straight juice. It would run out of  
sugar before even ale yeast got tired.

Secondly, one can always add sugar to adjust the sweetness after  
fermenting.

Thirdly, one usually will add lots of sugar to make a higher alcohol  
apple  
wine and ale yeast would produce an undrinkably sweet wine.

>From: BOB JONES <BJONES@NOVAX.llnl.gov>

>Subject: Wort cooling

>I use a immersion chiller placed in my kettle to cool the wort. During  
the  
summer months the tap water is warmer and I will use another immersion  
chiller to pre-cool the water by placing this cooler in a 5 gal bucket  
of  
cracked ice... I have wondered if it would help to add salt to the water  
before it freezes. This works to lower the temperature when  
freezing ice cream, so why not in cooling wort?

It will just make your freezer work harder freezing it. You should put  
the  
salt in the chiller with the ice to lower the temp of the water but the  
ice  
will melt faster so you will need more. You just can't get nothing fer  
nothing no mo.

>From: rush@xanadu.llnl.gov (Alan Edwards)  
>Subject: Cold Break Temperature

>Al Korzonas writes (in HBD #941):  
| In his talk on wort chillers at the Conference, Jeff Frane said the  
most  
| enlightening (to me) fact of the whole conference: that cold break  
begins  
| at 65F. Wow!

<Has anyone heard this statement made anywhere else? Anyone's  
experience  
bear this one out? I have a VERY hard time believing that you need to  
cool  
below 65F before you start getting cold break.

I have neither heard it before nor does it match experience nor do I  
believe  
a word of it. I think it can safely be identified as a MOMILY until  
further  
evidence is offered.

js

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Date: Fri, 7 Aug 92 08:53:00 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: Runoff temp, mashout

Hi All,

In HBD#941, I wrote:

I use both the hydrometer and the taste test to determine when to quit sparging, and have found that the taste of tannin first becomes noticeable around 1.020. At about 1.015 - 1.010, there is no longer any detectable sweetness, this is when I stop. Surprisingly, these three events (no sweetness in runoff, 1.010 on the hydrometer, and full pre-boil volume achieved) all seem to occur at just about the same time.

>In HBD#942, Gerald Winters wrote:

>I have read this from several different sources, that of  
>terminating sparging at ~1.015, and was wondering if people were  
>allowing the sparge runnings to cool to room temp or  
>were adjusting to compensate for the heat of the sparge as the  
>flow exits the sparger when checking for ~1.015. The temp of the  
>sparge is quite hot compared to room temp and it seem some  
>correction would have to be made if the reading was taken from  
>the hot liquor.

Whenever specific gravity is measured with a hydrometer, the reading must be corrected if the temperature of the solution is other than 60F.

I sparge with water at 170F, the temperature of the runoff is ~140F-150. (I really have to do something to insulate my lauter tun a little better). According to the references I have, this temperature requires a correction of, if memory serves, 15-16 points. So, when I say I stop sparging at ~1.010 - 1.015, the hydrometer is actually reading 0.995 - 1.000.

> In HBD#942, Larry Barello wrote:

<portions of thread regarding reasons for mashout deleted>

>This is the conventional wisdom. There is no way a 10 min mash  
>out at 170f is gonna stop conversion. I can name at least two  
>local breweries that MASH at 160-162f! (Thomas Kemper and Hales)  
>and I suspect a lot more around the PNW do as well. Another  
>8-10f isn't going to magically kill the enzymes.

A couple of months ago, I had an experience that would seem to substantiate that statement. I arrived at my brew partner's house a little late, as he had just started heating the mash up to the sugar rest range. We started socializing, neither of us was paying any attention to the mash. About 20 minutes later, we finally got around to checking the temperature, and it was at 175F. I'm not sure how much time it spent at that temp, probably 10-15 minutes. We quickly added some cold water to get the mash temp down below 160F, we were both concerned that what we had made was a very expensive batch of porridge. However, an iodine test done about one hour later showed conversion was complete. The beer came out fine. I had one other batch since then where the mash temp got

to 165F briefly, and that mash converted just fine as well.

The moral here is that the amalyse enzyme seems to be a little tougher than we give it credit for. I still mashout every batch, but I do it to get the grain to the same temperature as the sparge water, and thus prevent too much heat loss in my not-very-well insulated (for now) lauter tun.

Cheers,  
Jim

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Date: Fri, 7 Aug 92 8:58:12 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: 7 gallon carboys

I found a great deal on 7 gallon carboys. St. Patrick's of Texas has them for \$10.00 in the styrofoam jackets with screw-on caps. Their phone number is: (512)832-9045. Get 'em while they're hot!

- --  
Guy McConnell guy@mspe5.b11.ingr.com

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Date: Fri, 7 Aug 92 13:37 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Soft water (how to get it?)

Ladies and Gentlemen of the Jury:

Next weekend I plan to try the extract triple recipe in Pierre Rajotte's Belgian Ale. In his listing Rajotte specifies that this should be brewed with soft water.

Several weeks ago I did what everybody always says to do, and contacted my local water board (in this case the Washington Aquaduct, serving Washington D.C. and Arlington, VA) for information on my water. I got back three massive charts listing everything anybody could conceivably want to know. Amidst this small print was the hardness table, stating that on average our hardness was 110 (was this for calcium carbonate?).

According to Charlie, soft water is rated at 0-50. I've read that water softeners don't actually remove the minerals but convert them, and I don't have a water softener anyway. Would it make sense to use enough distilled water to cut the value down to size (say, 3 gallons to two of tap water)? Or am I missing something?

I'm also perfectly willing to use 100% tap water if the alternatives are too complex.

Anyway, I am specifically appealing for help from any of our HBD chemists or experienced brewers. Having seen some of the more technical posts recently, I will ask that any explanations be kept to words of one syllable or less for us members of the chemistry-impaired. Thanks!

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End of HOMEBREW Digest #944, 08/10/92  
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HOMEBREW Digest #944 Mon 10 August 1992

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Coordinator

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edu\*\*

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Date: Thu, 6 Aug 1992 09:57:27 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Re: Counter Flow Chillers <rocket science>

In HBD #941, on 3 Aug 92, Joe Rolfe asked about cutting down on water usage and getting a lower output temperature from his counterflow chiller.

Here is the Rocket Science part.

My source is 'Cryogenic Engineering' by Russel B. Scott, D. Van Nostrand Co. Inc. 1959. Heat exchangers are important to cryogenics because they form a very important part of the refrigerators used to liquify gases. It really is "rocket science", since you need lots of LOX and other gasses to "make der rockets go up." Other engineering books on steam power, oil refining and thermo-hydrodynamics will provide similar information.

I'm not going to go into the mathematics, but try to explain everything as empirically as possible. Heat transfer equations are very heavy on differential equations. This stuff is not only hard to type without a mathematical typesetting system, but it isn't very accessible to most people.

Joe's questions get right to the nub of the tradeoffs involved in heat exchangers. In the best of all worlds, you would use as little water as possible, get the biggest temperature drop, and do it as quickly as possible. Unfortunately, all three of these factors work against at least one of the others. All of these factors are expressed in the heat-transfer coefficient.

This coefficient is expressed as:

watts / [(cm\*\*2)(deg K) in CGS    Watts per square centimeter-degree Kelvin

That's how much heat flows into the wall of the heat exchanger tube from the liquid in contact with the tube wall. The formulas assume that the tube is straight, cylindrical, and smooth, and that the flow of the liquid inside of it is turbulent (i.e. the tube is small enough that the flow doesn't channel in the center.) The factors that determine the heat transfer coefficient are:

The specific heat of the fluid - This is a measure of heat (as opposed to temperature) and empirically is measured by how much ice is melted by a given mass at a given temperature. Beer wort has a higher specific heat than water. The concept of specific heat supposedly came from Count Rumford burning his mouth on some apple sauce. The apple sauce was at the same temperature as his tea which didn't burn. He had just got his first thermometer and was measuring everything in sight.

The mass velocity of the liquid: g / sec cm\*\*2    How much mass is passing through a given cross section each second. For a given tubing size, this is strictly determined by the available pressure and flow. For your water supply this is effectively limited by the maximum pressure available.

The thermal conductivity of the liquid. Surprisingly, this is quite low

for most liquids. Water is nearly an insulator, if all convection is suppressed. I assume that wort has a low conductivity as well. Things like mercury and sodium metal have high conductivity.

The diameter of the tube. For tubes that don't have a circular cross section, this is replaced by the "hydraulic radius" which is defined as the cross-sectional area divided by the wetted perimeter.

In designing a heat exchanger, there are only a few of these things that we can influence. We can alter the mass velocity by turning up or down the flow on the faucet or altering the siphoning height. We can pick the diameter of the tube that we use.

Remember that we are looking at maximizing the heat-transfer coefficient at one point of the tube in one direction (wort to tube or tube to water)

We are only dealing with a slice, so that if the transfer coefficient is maximized, then we will get the most heat transfer out of a given length of tubing. The transfer coefficient will also set an upper limit on the in/out temperature differential for a particular length. If the tube was infinitely long then the water out temp and the wort in temp would be equal, and the wort out temp would be the same as the water in. The drawback with an infinitely long tube is that you would collapse both your lungs before you could get the siphon started. Also for an immersion type cooler, it would not be possible to fit an infinite amount of tubing in your brew pot, no matter how tightly you coiled it.

At any rate, you want the coefficient as high as you can get it. It is maximized when the tube is small (or the hydraulic radius is small) and the mass velocity is big. This has several implications:

- 1) better heat transfer means using more water (faster flow).
- 2) Smaller tubes are better than bigger ones. This makes sense, since there is more surface area for the same amount of copper. It is limited by the ratio of cross sectional area to wall thickness. The very small tubes have a problem with this, in that their inside area is small compared to the relative thickness of the wall. Heat transfer is inversely proportional to wall thickness, so there is a limit to how small is small enough.

Well, we don't want to use more water, so that's out. Joe is already using 1/2" tubing in his cooler, so it would be rude to tell him to get smaller tubing. Wasteful too. What we can do is decrease the hydraulic radius of his tube. A circular cross-section has the lowest possible ratio of area to perimeter. This is why bubbles are round. So how about making the copper tubing not round. There are some very high efficiency fluorescent light tubes that have a rippled surface to increase the surface to volume ratio. The tubes look pinched, the pinches alternating 90 degrees from each other. Maybe this could be done with a pair of vice-grip pliers so the tube doesn't get pinched too much.

This high ratio of surface area to volume is why the breweries use flat plate coolers, the transfer coefficient is quite high if you get away from using tubes. Multiple small tubes in parallel are also used for high efficiency heat exchangers.

If you are building a cooler, here are some things to consider:

\* for the same price, more feet of small tube are better than fewer feet of big tube.

\* The coefficients in a counterflow exchanger need to match. The water side will have to have a larger flow to match the lower specific heat of water compared to wort.

\* If you have a choice, thinner copper tube is better since heat flow is equal to conductivity / thickness.

\* When using an immersion chiller, stir the wort. This will raise the mass velocity on the wort side and improve the heat transfer. Remember: water and wort are poor conductors, heat transfer takes place by convection.

To get into the true "rocket science" of counterflow wort chiller design, the specific heat, conductivity and viscosity of hot beer wort need to be known. Can anybody help?

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Date: THU, 06 Aug 92 14:46:56 EDT  
From: "Deborah Poirier" <POIRIER@INRS-ENER.UQuebec.CA>  
Subject: Milwaukee homebrew supply shops

Howdy folks

I have a buddy who'll be in Milwaukee at the end of the month. He'd like to know if there are any good homebrew supply shops. I'd appreciate any references, since I can get him to pick me up some cara-pils while there. (Rare as hen's teeth here in Montreal).

Thank you in advance, kind souls who send me info!

Deb

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Date: Thu, 6 Aug 92 16:16:50 EDT  
From: garti@mrg.xyplex.com (Mark R. Garti)  
Subject: all malt vs extracts

how do brews made from extracts stack up against all malt  
brews? has recent extract technology made the difference  
negligible. there is the obvious freedom to experiment  
with flavour, colour and sugar content - is that the point?  
can a great brew be made with extracts? or is all malt  
brewing where it's at?

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Date: Thu, 6 Aug 92 19:26:55 GMT  
From: Martin Wilde <martin@gamma.intel.com>  
Subject: Pale Malt Color

From: Brett Shorten <s05bas@cc.uow.edu.au>  
Subject: British v Other pale malted grains

In Digest #942 Brett Shorten ask if British grains are darker than American:

Yes they are, the color Lovibond/pound for British Pale is about 3.0.  
For American Klages/Huntington (good old BudMillOors mix) it is 2.2.

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Date: Thu, 6 Aug 1992 13:19:52 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: History of Sparging and Mashout

Sparging is a fairly recent technique. In Andrew Ure's 'Dictionary of the Practical and Useful Arts', 184?, sparging is described as a process only used in Scotland for producing high gravity ales. Traditional English ale brewing used multiple mashes to get all the extract. Usually there were three mashes: Strong Beer, Middle or Ordinary, and Small Beer. The respective gravities were 1.060+, 1.030+ and 1.020-. Small beer was sometimes called Table beer. It is also the source of the saying, "That's small beer [compared to...]" Each of the three mashes was brewed and fermented separately. Porter was the first English Ale that combined the mashes. [See Terry Foster's 'Porter']

Ure's article on beer is very complete. The process of sparging is well described. Ure even compared the yields of sparging vs triple mashing, noting that sparging gave a better yield. He encouraged the adoption of sparging as an improvement to the brewing process, and lamented that more brewers didn't avail themselves of this technique.

The reason for sprinkling the sparge water over the top of the grain bed is that the mash tun was not kept full of liquid during the sparge. About half the wort was run out before the sparging was started. The sprinkling was necessary to prevent channeling in the grain bed. No mention of why this was done. The modern method of keeping the liquid level above the grain only requires that the added water not disturb the grain bed.

Why let the liquid level drop? My guess is that brewers were just continuing to hold on to the old practices learned from the triple mash method. If more than half of the liquid was drained the "goods" might get too compact and stick. The liquid was needed to float the grains so they didn't get too tight.

My next reference to sparging comes from the 1895 Encyclopedia Britannica (article on Brewing.) Now everybody is sparging and the description is the same as Ure's. Ure is even cited as the source for improved yield for sparging. No mention is made of the triple mashing method.

So in 50 years, sparging went from a curious custom of the savage Picts (just kidding) to the standard brewing practice in England. Neither of these two sources say anything at all about lager brewing. All references are only to England. The inference is that lager brewing was a rarity in England at the turn of the century.

So sparging is a recent practice, less than 150 years in widespread usage.

Here's a puzzle: Neither of these two sources say anything about mashing out. The descriptions are quite detailed as to temperatures and so forth, so it's not an oversight.

Who can find an early reference to mashing out? What is the origin of

this curious custom?

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Date: Thu, 6 Aug 1992 14:42 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Mashers & Coolers from Micah Millspaw

Wort chillers and igloo coolers.  
Unless I misunderstood, several HBers are using the round vertical type ice chests as lauter vessels, that is something to sparge in. Since these industrious brewers have gone to the trouble of putting a false bottom in the cooler why not use it as you mash tun as well, these things are certainly well insulated.  
Also I have seen 10 gallon metal coolers of this type at hardware stores for around \$50 they are galvanized on the outside and have a food grade coating on the inside. A fellow in my homebrew club made a mash/lauter tun from one of these coolers and is very happy with it.

On to wort chillers, I am planning to build a newer, and I hope better immersion chiller. The basis of my idea is that with a 1/2 inch copper line with tap water running thru it picks up from the wort about as much heat as is possible in the first nine feet. And so I intend to build a chiller that uses 4 circuits each 12 ft long in parallel made of 1/2 inch copper. I will have to use a manifold on both the inlet and outlet and will probably add some temperature sensors and water pressure gauges, in hope that these may give some way to optimize the delta T by varying the flow rate. Anybody try anything similar? If so please post the pluses and minuses. Thanks

Micah Millspaw  
8/6/92

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Date: Thu, 6 Aug 92 15:18:41 PDT  
From: camartens@ucdavis.edu  
Subject: SmartCaps Info

TO: BEER NET MEMBERS

FROM: BRUCE ZENNER,  
VICE PRESIDENT, RESEARCH AND DEVELOPMENT  
AQUANAUTICS CORPORATION

CONCERNING: USE OF SMARTCAPS\*

Some friends and fellow brewers who are on BeerNet told me that there had been some discussion of SmartCaps and how to use them effectively. Aquanautics developed these crowns in collaboration with a closure manufacturer, Zapata Industries. I headed the development project.

These crowns have a liner material containing an oxygen scavenging formulation, and can remove headspace oxygen and control oxygen permeation through the gasket material for up to six months. The chemistry is a catalyzed oxygen reduction system, and is generally regarded as safe (GRAS) by U.S. FDA criteria.

SmartCaps\* are activated by exposure to high humidity, thus they are stable under normal storage conditions, and activated by the moisture content in beer. However, they should NOT be boiled to sterilize, since this will activate the oxygen reduction system prior to use, and decrease the effectiveness of the SmartCaps following bottling.

If you sterilize your SmartCap crowns, do so by hypochlorite (bleach) or metabisulfite treatment instead of boiling; you'll increase the effectiveness of the SmartCaps.

If you have any questions, or comments, I can be reached by calling Aquanautics at (510) 521-4331, or by writing to me:  
Bruce Zenner  
Aquanautics Corporation  
980 Atlantic Ave., Suite 101  
Alameda, CA 94501

Our technical services representative, Charles Benedict, can also answer questions if I am not available.

Good luck and remember, there are no bad beers....some are just better than others!

Hi everyone. My name is Craig Martens. I am relatively new to brewing and beernet. In response to Michael Lewandowski's inquiry about SmartCaps on July 14, I asked Bruce if he would write a little blurb about their use being

that he is their inventor and also a homebrewer. I would just like to add that  
I receive nothing for doing this etc. You can also reach Bruce through me if you have any questions at [camartens@ucdavis.edu](mailto:camartens@ucdavis.edu). Brew long and prosper.

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Date: Thu, 6 Aug 92 17:22:08 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re Wort cooling (added salt)

Adding salt to the ice blocks used in chilling isn't going to help much (if at all). What the salt does in icecream making is allow the water to stay liquid (thus contacting more of the surface of the inner canister and cooling it more effectively than straight ice) at temperatures below its normal freezing point; you can produce horrid icecream by putting too much salt in the freezer, which gets the mix too cold too quickly and produces ice crystals instead of smooth-frozen cream.

Somebody who has a better grasp of munging specific heats might be able to say whether having the ice become water at a lower temperature represents an improvement in cooling; in a previous round I was told that the specific heat of ice is much lower than that of water. But this isn't likely to be a large effect, since the freezing point won't be depressed very much---I think the limit for salty water is ~5 centigrade degrees based on the freezing-point depression of water and the maximum solubility of salt in water.

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Date: 6 Aug 92 14:16:00 -0700  
From: BELLAGIO\_DAVID@Tandem.COM  
Subject: RE: Infections with Tap Water Rinse

In reply to Phil Miller's query about infections from tap water, I will have to start by saying that I am also a NOVICE with only 2.5 batches under my belt.

I have an R/O system for my water supply that I use for my brew water. It makes a world of difference. I still boil all of my water, but I still rinse with tap water. What I do is turn up my hot water heater the night before to its hottest position. Then I rinse with this HOT water. I measured the temp and it was between 160 and 170 degrees. You actually develop a tolerance to hot water after numerous sprays on your body and hands. I figure that anything in there was killed by the overnight increase in temp.

> Tap water (at least most taps) contain VERY few bacteria or fungi. You  
> could hardly even find one at high magnification.

I think the idea of adding chlorine to the water is in order to kill bacteria.  
I don't know if all bacteria is killed however.

> The things that I kept the same were 1) I rinsed all my equipment with tap  
> water after sanitizing and 2) I added 2 gallons of grocery store  
> fill-it-yourself distilled water to my 3 gallons of wort after the  
boil.  
> I figured that it's one or both of these things that's causing the  
infection.

I think the tap water rinse is probably OK, but would suggest at least doing a hot water rinse. I think your problem is adding the unboiled grocery store water. Even though it is distilled, the container you used may not have been sanitized and/or the water coming out is not actually what you think. You should simply boil it separately and let it cool covered, then add it in. This is only my novice opinion.

Now a question for the more experienced. It seems that I have ran into my first screw up as a brewer. I recently made a Christmas Ale which ended up with a OG of 1.063. I racked the cooled wort into my primary 6.5 gallon plastic fermenter and topped up with sanitized cool water to what I thought was the 5 gallon mark, but then I worried I put too much in. I pitched the yeast and figured Not to Worry. Well that was 8/2 and now on 8/6 the kraeusen has gone into the airlock and clogged it. I assume this led to the



lid popping off the fermenter. I ferment under my house as it stays at 70 degrees during the summer and also has lots of bacteria present. My question is what to do now? I think I have a few options:

- 1) Get pissed off more than I am now and chuck the whole thing and brew a new batch and don't worry.
- 2) Rack some beer out and put the lid on and clean the airlock and then worry about whether it is infected or not.

I used Wyeast 1007 and noticed that the description that someone posted before stated that it has high flocculation compared to medium for all the other Wyeast ale yeasts. Does this mean it will produce more kraeusen? The problem also is I probably will take action before I get to hear any of your responses, but will welcome them to help determine what to do if this happens again.

Super Dave

Bellagio\_David@Tandem.Com

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Date: Thu, 6 Aug 1992 20:23 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: The Alien Retorts

Re: Donald O'Connor's diatribe of yesterday

Gee, Don, my post evidently got under your skin. Sorry, Pal. I ruined several batches of beer because I didn't change the o-rings and was simply trying to keep a fellow brewer from making the same mistake. It appeared to me that you were talking from a theoretical point of view. I enjoy theoretical discussions as much as anyone but experience is the final arbiter. I was just passing along my experience.

So. While we're on the subject. Just what have you been doing? Have you been kegging your beers using old o-rings? Have they been turning out OK? For the record, the stouts I made suffered no discernible Coke flavors. It wasn't until I made a lager that I realized something was amiss.

As for the pot scrubber idea, I got it from my late brewing partner, Mike Morrissey, the guy responsible for both bringing the Bruheat into the U.S. and for helping me refine the bottomless fermenter which eventually turned into the BrewCap. He said he didn't know where he saw the idea first but he thought it was a good one. It could have been Al Andrews. If you say it was, I have no reason to dispute it. It is a good idea and kudos to Al. All I know is I've been using the scrubber for years. The flourish I added was to wrap it in a fine mesh hop bag which, for me, greatly increased the filtering action. In the spirit of the digest, I passed it along. I sure wasn't trying to slap myself on the back. That always throws my elbow out of joint and I hate it when that happens!

Frankly, I'm irked by your claim that I'm not interested in any "facts that contradict my truth". While you might truthfully say that of yourself, I called on the chemists to settle the dispute on the blue stuff on copper. I AM interested in knowing what the stuff is. I HAVE seen it in my wort chillers and I DON't want to contaminate anyone's beer. Jeez!

Aw. What the Hell. I can't resist...

>By the way Kinney, the next meeting in Austin for the support group >for humans who have been abducted by aliens is September 13. (I'm >not making this up.) Bring your o-rings.

That's OK, Don. You take my ticket. Texas is a long drive from here.

Just another cheap, boneheaded, heretical post from the Southland.

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+-----+
| Kinney Baughman Appalachian State University |
| baughmankr@appstate.bitnet   Boone, NC 28608 |
| baughmankr@conrad.appstate.edu (704)963-6949 |
| |
| Bush/Quayle '92 "Just Say Noe" |
+-----+
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Sigh. It's times like these that make me wish for the good ol' days in the HBD when the members of this forum were only interested in open minded, friendly discussions of the issues; when we were all genuinely

concerned about helping each other in their quest for the world's perfect beer. Remember when people used to commend us for being the best-behaved bunch on the net? Remember when?

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Date: Thu, 6 Aug 1992 20:24 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: Yeast reproduction and cold break formation figures

Now let's see if I can get in a post without being flamed...

HBD regular and Fidonet Zymurgy leader, John de Carlo asks:

>Can anyone point me to a reference that describes the typical  
>yeast reproduction activity for homebrewers?

This may not be exactly what you want, John, but I finally found this table when cleaning off my miserable excuse for a desk this past weekend. Dave Logsdon gave it to me about 6 years ago as he was getting Wyeast off the ground.

#### Yeast Reproduction Time

TEMPERATURE    ALE    LAGER

104 degrees F.	4.0 hr.	no growth
95    "	2.0	4.8 hr.
91	1.4	1.8
82	1.6	2.0
68	3.2	3.7
50	11.0	9.0
45	42.0	24.0

As I understand this table, it effectively gives us a report on lag time. The smaller the hour figure, the shorter the lag time. Clearly both lager and ale yeast reproduce at faster rates at temperatures of between 82 and 91 degrees. The reproduction rate is still vigorous but starts falling off at temperatures between 68 and 82 degrees.

These are not recommended fermenting temperatures. I assume they speak to the respiration phase when the yeast is/are reproducing and have yet to start fermenting the wort. At least that's my recollection of the conversation I had with Dave. (Yo, Jeff. If you're listening, correct me if I'm wrong.)

It's as a result of this table that I've advocated pitching yeast at around 70 degrees then moving the fermenter to the basement/refrigerator. The yeast reproduces at a comfortable temperature and should be hitting a reasonable population figure by the time the wort cools to the ambient temperature of the fermentation room/chamber and starts fermenting. Of course if you're pitching with an up and running yeast starter with a sufficient yeast count, the pitching temperature of the wort is not as critical.

Alan Edwards notes:

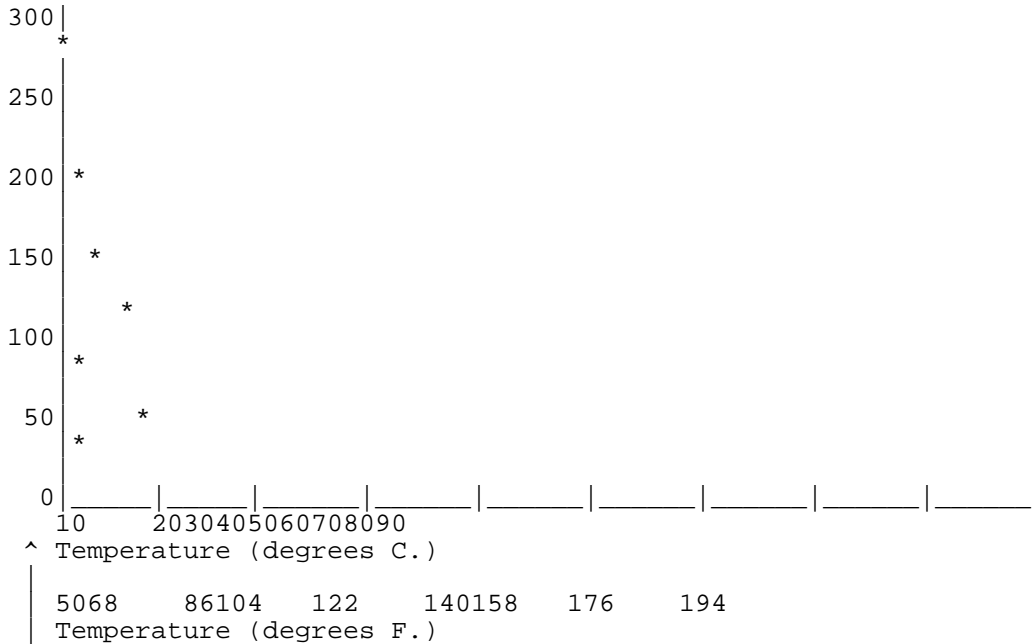
>Al Korzonas writes (in HBD #941):  
>| In his talk on wort chillers at the Conference, Jeff Frane said the most  
>| enlightening (to me) fact of the whole conference: that cold break begins  
>| at 65F. Wow!

>Has anyone heard this statement made anywhere else? Anyone's experience  
>bear this one out? I have a VERY hard time believing that you need to

>cool below 65F before you start getting cold break.

>Before I started using an immersion chiller, I had maybe half an inch of  
>break material in my primary fermenter. Now that I chill the wort down  
>to about 70F, I get at least three inches of cold break (after it  
settles  
>for a few hours).

I decided to check my copy of Malting and Brewing Science on this one since I have the highest degree of respect for the opinions of both Jeff and Al. There I found the following chart that may shed light on this discussion.



Cold break (I added in the Fahrenheit temperatures -krb)  
(mg/ml)

If I may interpolate, trub formation is relatively light, albeit measurable, at temperatures above 100 degrees F. At temperatures below 100 degrees the curve begins to steepen significantly. I also think one could read the chart as saying that trub formation is minimal until it reaches the 64 degrees *Centigrade* rather than Fahrenheit, at which point it begins increasing until it reaches 40 degrees C. where it begins increasing at a moderately faster rate.

Yet again, if you look at the curve at around 64 degree F., it really starts taking off. So perhaps that's what Jeff was trying to say. I didn't hear Jeff's talk so I'm not sure what he said or what his sources are. Still, if this chart is to be believed trub formation begins, although slightly, once the wort begins cooling, though significant trub formation doesn't occur until wort temperatures drop to around 100 degrees F., with exceptionally fast cold break formation kicking in at 64 degrees F.

The text goes on to say,

"During the cooling of wort, cold trub progressively precipitates. It is impossible to remove all the potential precipitate because the trub continues to form during fermentation and subsequent beer cooling. However, many breweries, especially those concerned with lager

fermentation, remove much of the cold trub...

A recent survey has shown that in Swiss breweries, the cold break content of beers varied over a wide range...The effects on fermentation, maturation and beer clarification were not significant. During the course of successive fermentations, the preference of tasting panels shifted from beers where cold trub had not been removed to beers where partial removal had been practiced. The overall impression from other studies is that the presence of cold trub may stimulate the rate of fermentation, possibly by providing nuclei for carbon dioxide release; on the other hand, with more delicate beers there seems to be more possibility of having unacceptable sulphury aroma and taste.

.....

The production of cold trub has received little biochemical study. Many years ago, it was claimed that to get maximum trub production it was necessary to cool slowly over the range 120-80 degrees F., at least 30 seconds being required, and mechanical agitation being desirable. Later results described worts where the best cold trub formation occurred when cooling from 140-70 degrees F. took place in 3 seconds or less." (pp. 523-524)

So there you have it according to Hough, Briggs, Stevens and Young. Some cold trub is formed as soon as the beer begins cooling, with significant trub production beginning around 64 degrees F. Not only temperature but also the speed at which the wort cools appears to be a factor according to some. Its removal seems to be more important when brewing delicately flavored beers than with heavily flavored ones. At least that's the way I read it.

Troubles on my mind,

Kinney Baughman  
baughmankr@conrad.appstate.edu

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Date: Thu, 6 Aug 92 21:13:50 EDT  
From: klm@mscg.com (Kevin L. McBride)  
Subject: Ken Johnson, the lamest

Warning: This article contains a mild flame. I tried to resolve this matter by e-mail, but Ken seems to be either incapable or unwilling to engage in a conversation where he might have to admit that he may have stepped a little bit out of bounds.

I've kept it reasonably mild, but if you want to know what I really think about this subject, ask me by e-mail.

I apologize in advance for the waste of bandwidth, but I needed to say this. I'm pissed and I think that at least some of you are too. To make up for this, I will post a recipe next.

On Thursday, July 30th, I sent the following letter to Ken Johnson in response to his unnecessarily harsh statement:

> You write:  
>  
> > If your beer quality goes down when switching to full mash beers,  
> then you  
> > are lame.  
>  
> and you make yourself look like a jerk for posting such crap. One  
> Jack Schmidling is enough, we don't need you posting flame bait too.  
>  
> Please consider posting an apology for this rash, completely  
> unnecessary statement.  
>  
> The purpose of the Homebrew Digest is to share knowledge and  
> experience. My first couple of mash experiences were miserable.  
> People on the HBD helped me fix my problems and now my beers are fine.  
> We don't want novices being scared off by self-proclaimed wizards who  
> say that you are lame if you can't figure it out by yourself.  
>  
> You probably just encouraged several beginning all-grain brewers to  
> switch back to extract brewing with your stupid comment.

I finally received a reply from Ken today, August 6th. His reply consisted of a single word:

"bullshit"

Ken, I attempted to be reasonable about this. I contacted you by e-mail and told you, without resorting to outright flaming, that I thought you were out of line and that the Homebrew Digest deserved an apology for your rash statement.

I now see that attempting to reason with you is like having an argument with a tree stump. You have shown yourself to be an asshole and I sincerely hope that you lose whatever credibility you may have had in this forum.

F.O.A.D.

--  
Kevin

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Date: Thu, 6 Aug 92 22:02:22 EDT  
From: klm@mscg.com (Kevin L. McBride)  
Subject: All-grain Smoked Porter recipe

The smoked porter served at Greg Noonan's Vermont Pub & Brewery inspired me to brew this. I love Greg's version and tried to come up with something similar.

The smoke flavor is a little bit more assertive than in Greg's brew, but is not so overpowering as to be unpleasant. The sweetness of the crystal and cara-pils balance the bite of the dark malt so that the beer is pleasantly bittersweet, as a porter should be, and the smoke flavor just floats over your tongue. The finishing hops are barely noticeable. The smoke masks most of the hop flavor.

The beer is 3 weeks old now. In a few more weeks it should be really wonderful.

The name was supplied by Dan Hall. Don't ask. We were indulging in a few bottles of really good Belgian beer at the time and I think we were slightly buzzed.

"Clubhouse Poked Smorter"  
=====

#### The Grist:

8 lbs. M&F 2-row lager malt  
2 lbs. hickory smoked M&F 2-row pale malt \*  
1 lb. Munich malt  
1 lb. Crystal malt  
1/2 lb. Choc. Malt  
1/2 lb. Black malt  
1/2 lb. Cara-pils

\* (I had 2 lbs. of pale just lying around, so I used that as the smoked grain for no particular reason other than to get rid of it.)

The smoked grain was done on a charcoal fired smoker with wet hickory chips. Total smoking time was close to 45 minutes. I would have cut the smoking time down, but I wet the grain first and it took that long for it to dry on the smoker.

#### The Mash:

Struck mash at ~120F for protein rest. Pulled a single decoction, brought to a boil, held for about 10 minutes, and re-infused to raise temp. to about 155F which was held in a 5 gallon Igloo cooler until conversion was complete.

Sparged with 4.5 gallons of 170F water. Yielded ~7 gallons of wort.

#### The Boil:

Total boil time about 70 minutes.

1 oz. (~30 IBU) Northern Brewer plug hops (boiling 60+ minutes)  
1 oz. Cascade leaf hops (finishing ~5 minutes)

Chilled with Dan Hall's Immersion Chiller from Hell.

Original Gravity: 1.052 (Actual yield to the fermenter was about 5.5 gallons and this was after a good boilover where I lost at least a quart)

Pitched a 16oz. starter of Wyeast 1028 London Ale made from a culture that lives in my fridge and has served me faithfully for a number of brews.

After 5 days in primary, I racked to a keg and refrigerated. I am slowly artificially carbonating it and letting it settle and mature. It won't be formally served until the September BFD meeting, but it is already shaping up to be a fine brew. (I sneak a taste now and then.) This beer should go great with sausage and other hearty foods.

Final Gravity: 1.016

- - -  
Kevin

-----

Date: Thu, 6 Aug 92 21:19 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Cider Yeast, Coldbreak

To: Homebrew Digest  
Fm: Jack Schmidling

Date: Wed, 5 Aug 92 10:14:26 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: yeasts/grain bag source

>I have an apple tree outside my apartment and I was wondering how to  
make a  
hard cider. A friend has one of those juicer machines and I was  
thinking  
that would be a good way to get the juice from the apples but where do  
you go  
from there.

>  
>If anyone has some recipes or suggestions please help and THANKS.

<don't use red star champagne yeast (ale yeast will  
make a sweeter product).

That advice depends on a few variables not the least of which is the  
sugar  
content of the juice. Most juice needs to have sugar added just to get  
enough alcohol to preserve it and the high tolerance of champagne yeast  
would  
not even enter the equation of most straight juice. It would run out of  
sugar before even ale yeast got tired.

Secondly, one can always add sugar to adjust the sweetness after  
fermenting.

Thirdly, one usually will add lots of sugar to make a higher alcohol  
apple  
wine and ale yeast would produce an undrinkably sweet wine.

>From: BOB JONES <BJONES@NOVAX.llnl.gov>

>Subject: Wort cooling

>I use a immersion chiller placed in my kettle to cool the wort. During  
the  
summer months the tap water is warmer and I will use another immersion  
chiller to pre-cool the water by placing this cooler in a 5 gal bucket  
of  
cracked ice... I have wondered if it would help to add salt to the water  
before it freezes. This works to lower the temperature when  
freezing ice cream, so why not in cooling wort?

It will just make your freezer work harder freezing it. You should put  
the  
salt in the chiller with the ice to lower the temp of the water but the  
ice  
will melt faster so you will need more. You just can't get nothing fer  
nothing no mo.

>From: rush@xanadu.llnl.gov (Alan Edwards)  
>Subject: Cold Break Temperature

>Al Korzonas writes (in HBD #941):  
| In his talk on wort chillers at the Conference, Jeff Frane said the  
most  
| enlightening (to me) fact of the whole conference: that cold break  
begins  
| at 65F. Wow!

<Has anyone heard this statement made anywhere else? Anyone's  
experience  
bear this one out? I have a VERY hard time believing that you need to  
cool  
below 65F before you start getting cold break.

I have neither heard it before nor does it match experience nor do I  
believe  
a word of it. I think it can safely be identified as a MOMILY until  
further  
evidence is offered.

js

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Date: Fri, 7 Aug 92 08:53:00 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: Runoff temp, mashout

Hi All,

In HBD#941, I wrote:

I use both the hydrometer and the taste test to determine when to quit sparging, and have found that the taste of tannin first becomes noticeable around 1.020. At about 1.015 - 1.010, there is no longer any detectable sweetness, this is when I stop. Surprisingly, these three events (no sweetness in runoff, 1.010 on the hydrometer, and full pre-boil volume achieved) all seem to occur at just about the same time.

>In HBD#942, Gerald Winters wrote:

>I have read this from several different sources, that of  
>terminating sparging at ~1.015, and was wondering if people were  
>allowing the sparge runnings to cool to room temp or  
>were adjusting to compensate for the heat of the sparge as the  
>flow exits the sparger when checking for ~1.015. The temp of the  
>sparge is quite hot compared to room temp and it seem some  
>correction would have to be made if the reading was taken from  
>the hot liquor.

Whenever specific gravity is measured with a hydrometer, the reading must be corrected if the temperature of the solution is other than 60F.

I sparge with water at 170F, the temperature of the runoff is ~140F-150. (I really have to do something to insulate my lauter tun a little better). According to the references I have, this temperature requires a correction of, if memory serves, 15-16 points. So, when I say I stop sparging at ~1.010 - 1.015, the hydrometer is actually reading 0.995 - 1.000.

> In HBD#942, Larry Barelllo wrote:

<portions of thread regarding reasons for mashout deleted>

>This is the conventional wisdom. There is no way a 10 min mash  
>out at 170f is gonna stop conversion. I can name at least two  
>local breweries that MASH at 160-162f! (Thomas Kemper and Hales)  
>and I suspect a lot more around the PNW do as well. Another  
>8-10f isn't going to magically kill the enzymes.

A couple of months ago, I had an experience that would seem to substantiate that statement. I arrived at my brew partner's house a little late, as he had just started heating the mash up to the sugar rest range. We started socializing, neither of us was paying any attention to the mash. About 20 minutes later, we finally got around to checking the temperature, and it was at 175F. I'm not sure how much time it spent at that temp, probably 10-15 minutes. We quickly added some cold water to get the mash temp down below 160F, we were both concerned that what we had made was a very expensive batch of porridge. However, an iodine test done about one hour later showed conversion was complete. The beer came out fine. I had one other batch since then where the mash temp got

to 165F briefly, and that mash converted just fine as well.

The moral here is that the amalyse enzyme seems to be a little tougher than we give it credit for. I still mashout every batch, but I do it to get the grain to the same temperature as the sparge water, and thus prevent too much heat loss in my not-very-well insulated (for now) lauter tun.

Cheers,  
Jim

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Date: Fri, 7 Aug 92 8:58:12 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: 7 gallon carboys

I found a great deal on 7 gallon carboys. St. Patrick's of Texas has them for \$10.00 in the styrofoam jackets with screw-on caps. Their phone number is: (512)832-9045. Get 'em while they're hot!

- --  
Guy McConnell guy@mspe5.b11.ingr.com

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Date: Fri, 7 Aug 92 13:37 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Soft water (how to get it?)

Ladies and Gentlemen of the Jury:

Next weekend I plan to try the extract triple recipe in Pierre Rajotte's Belgian Ale. In his listing Rajotte specifies that this should be brewed with soft water.

Several weeks ago I did what everybody always says to do, and contacted my local water board (in this case the Washington Aquaduct, serving Washington D.C. and Arlington, VA) for information on my water. I got back three massive charts listing everything anybody could conceivably want to know. Amidst this small print was the hardness table, stating that on average our hardness was 110 (was this for calcium carbonate?).

According to Charlie, soft water is rated at 0-50. I've read that water softeners don't actually remove the minerals but convert them, and I don't have a water softener anyway. Would it make sense to use enough distilled water to cut the value down to size (say, 3 gallons to two of tap water)? Or am I missing something?

I'm also perfectly willing to use 100% tap water if the alternatives are too complex.

Anyway, I am specifically appealing for help from any of our HBD chemists or experienced brewers. Having seen some of the more technical posts recently, I will ask that any explanations be kept to words of one syllable or less for us members of the chemistry-impaired. Thanks!

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End of HOMEBREW Digest #944, 08/10/92  
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Date: Fri, 07 Aug 1992 10:24:14 CDT  
From: "John L. Isenhour" <isenhour@lambic.fnal.gov>  
Subject: Hop aromatics and aging

homebrew@tso.uc.EDU Ed Westemeier writes:

(thanks for the picking info, I will be using your advise shortly:)

>The main advantage of drying hops before using them is to standardize  
>the alpha acid content in a given quantity. Some major brewers claim  
>that storage improves hops (especially the noble ones), but I doubt if  
>the homebrewer would find it worthwhile unless you're brewing lambics.

I would like to reiterate some info I posted around HBD #180:-), I found  
a  
study that showed that different hops had various aging characteristics,  
some  
actually had improved aromatics after aging, which I found suprizing.  
Here is  
a repost of the info, first is a followup I did to avoid confusion.

- ----begin repost----

Date:Thu, 29 Jun 89 21:17 EDT

**Subject: Hop aromatics and aging**

hoppiness when brewed) not on the effects of its aging after turning into beer

(I think thats why the authors called it 'potential hoppiness'. After 11 years

of brewing, I use only hop flowers, and avoid pellets when I can. (...)

- ----

I was reading an article from THE AMERICAN SOCIETY OF BREWING CHEMISTS "Changes in Hop Oil Content and Hoppiness Potential During Hop Aging" Foster and Nickerson 1985, when I ran into the following...

Four catagoies of hop types became apparent...

1. High hoppiness potential when fresh and retains it after aging  
Kirin II, Wye Challenger, Wye Target

2. High potential when fresh, lost after aging  
Cascade, Galena, Brewers Gold

^^^^^^

3. These show an increase of hoppiness with aging (!!!)  
Hersbrucker, Tettnang, Record, Fuggle, Blisk, Eroica, Hallertau, M.F.,  
Willamette, and Styrian. ^^^^^^ ^^^^^^^^

^^^^^^^^

4. Low hoppiness when fresh, low when aged  
(these were discribed as 'good keepers' but not good aromatic hops)  
Negget, Cluster, Perle, Columbia, and Olympic

The Kirin II hop had and an aged 'aromatic' compound level of 9.68 micro-  
L  
per gram, with a 'citrus' value of 24.56. Most of the other hops had  
values  
in the 3.0 to 5.0 range! Does anybody on the net know where I can get  
some

of this variety of hop? It looks like a really good aromatic.

- ----end of repost----

I hope this doesnt cause a reverb in wais:-)  
The HopDevil.

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Date: Fri, 7 Aug 92 10:09 CDT  
From: korz@ihpubj.att.com  
Subject: Lactic acid

Bob writes:

>their damage. The yeast do eventually finish up the job, but the beer  
>is already trash at that point (Unless you LIKE lactic acid).

As a matter of fact, I do. If you don't, I suggest you stay away from  
Cantillon Lambics. But seriously, there are several styles in which  
lactic acid is a required component, namely Lambic, Flanders Brown  
and Berliner Weiss.  
Al.

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Date: Fri, 7 Aug 92 11:32 EDT

From: hjl@gummo.att.com

Subject: Dry malt extract priming and fermenting mead

Sam Isrealit asked about the amount of dry malt extract to use in priming. He quoted 1.25 cups as producing too little head. Volume of the batch was omitted. My experience when shifting from corn sugar to dry malt extract was that a 25% increase in sugar volume produced about the same level of carbonation. For a 5 gallon batch, I am currently using one cup of dry malt extract for the prime and get consistently good carbonation and head volume and retention.

Regarding fermentation of honey to make mead: About eleven years ago I bought five gallons of wild-flower honey, diluted it to a specific gravity of 1.1 (wine strength), added acid blend (tartaric, citric, malic) to .9% and sprinkled in five sachets (5g ea) of dry Montrachet wine yeast. This produced about 25 gallons of liquid. It was January and both the water and the fermentarium (New Jersey cellar) were cold. I waited. Nothing happened. After three weeks I took a gallon of the solution upstairs to the kitchen (75 degrees F), confidently fitted a fermentation lock and waited. Nothing happened. After another three weeks I got a book and read about "Making Mead" (name of book). Book said that honey has an enzyme which inhibits the growth of yeast (clever bees) and to destroy the enzyme, you boil the honey solution (as in mead kitchen). Not wanting to risk changing the flavor of the honey, I tried another approach.

I got about one pound of grapes (Thompson seedless - no flavor), crushed them, strained the juice, and added one sachet of yeast. Fermentation was active the next day. I added half as much honey solution as grape juice. Fermentation continued unabated. I repeated the 50% addition every day until I had 15 gallons of actively fermenting mead at which point I pitched it into the remaining (and still quiet) solution. Subsequent fermentation proceeded normally and the mead was (and still is) good.

In retrospect, I probably could have achieved the same result by boiling a pint of the honey solution.

Hank Luer

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Date: Fri, 7 Aug 92 11:51:05 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re bubble size

wrt korz's query about differing bubble sizes (and hence differing tastes)  
with various methods of priming:

Miller reports the same allegation (size related to malt/cornsugar) and dismisses it as being untrue if beers are compared /after/ carbonation of the malt-primed is complete---corn sugar ferments quicklyt enough that the CO2 takes a while to properly dissolve (he says), while malt ferments much more slowly and is finely divided from the start.

I can't argue this from personal experience; I don't have any good simple comparisons. Miller appears to have some prejudices (strong preference for lagers, pushing people into mashing too soon) but this seems plausible.

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Date: Fri, 7 Aug 92 9:32 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: Re: Mash out at 170F

There's been a bit of correspondence on the HBD recently about the stability of enzymes at different temperatures (eg. on whether mash-out at 170F kills amylases), and the effect of mash thickness on the wort. I have access to a literature database that I periodically search for brewing references. One paper I pulled out and subsequently sent off a reprint request for was by Robert Muller (Brewing Research Foundation, Redhill, Surrey, England), entitled "The effects of mashing temperature and mash thickness on wort carbohydrate composition" (Journal of the Institute of Brewing (1991) Vol 97, pp85-92). The author is interested in producing normal gravity, but low fermentability worts for low alcohol beers. His results can be summarized as follows (I won't attempt to reproduce his graphs in ASCII).

At 65C [149F in old money], the half life of alpha amylase is 42 minutes; that of beta amylase is 15 minutes. Thus, after 30 min at 65C, there remains 62% of the alpha amylase activity and 25% of the beta amylase. At 80C [176F], both enzymes are less stable: the half life of alpha amylase is about 13 minutes, that of beta amylase about 6 minutes. The loss of beta amylase at both temperatures is exaggerated by the observation that there is much more alpha-amylase activity present to start with: the total potential activity of alpha amylase at 65C is 88g of starch hydrolysed per gram of [pale] malt; in contrast, the total potential activity of beta amylase is 3.5g of maltose produced per gram of malt. The loss of beta amylase due to temperature denaturation will therefore be more significant than loss of alpha amylase.

This loss of beta amylase results in a higher proportion of malto-dextrins, which are non-fermentable (at least with ale yeasts: modern super-attenuating strains, such as used for diet beers, are less choosy). A mash carried out at 80C thus produces a wort which is only 20-30% fermentable, compared with the 65C wort which is about 80% fermentable.

Using this data, it's possible to draw the following conclusions about the consequences of a "mash-out" at 170F [77C]:

- 1) Beta amylase will be almost completely destroyed, but 25% of the alpha amylase activity will survive (and will be more active at the higher temperature).
- 2) This alpha-amylase may break down any starch remaining in the mash, preventing starch haze in the final product (but increasing the malto-dextrin content).
- 3) The main purpose of mash-out is probably a combination of (2) and to aid in the flow of the sugar solution from the husks (as suggested previously), due to the decreased viscosity of the wort at the higher temperature.

Sorry this went on so long.

Andy

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Date: Fri, 7 Aug 92 09:55:29 PDT  
From: megatest!jao@Sun.COM (John Oswalt)  
Subject: Sassafras; Low cal ginger beer

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Date: Fri, 7 Aug 92 09:56:41 PDT  
From: megatest!jao@Sun.COM (John Oswalt)  
Subject: Sassafras; low cal ginger beer

Fellow homebrewers,

I've made several batches of "root beer" from root beer concentrates, which contain the same sort of artificial colors and flavors as commercial root beers. I would like to make real root beer, from recipies posted here and on the net. However, I have never seen the essential ingrediant, sassafras root, for sale anywhere in this country (USA).

The Bread of Life, a Bay Area health food store I frequent, has sassafras bark, but no sassafras root.

So my questions: Can sassafras root be obtained in the United States? Is it even legal in the USA? Can root beer be made from sassafras bark?

On another, related subject: I made ginger beer using the recipe Jack Schmidling gave in HBD 928, and it turned out well. Based on my experience in "extract" root beers, I made a low cal version by substituting an appropriate amount of sweet-and-low for half the sugar. I think you can get away with using even more artificial sweetener than this, though of course you can't eliminate all the sugar: yeast can't live on sweet-and-low. I'll try 25% sugar 75% sweet-and-low and report on the results.

I don't know about you all, but I have to watch calories, and if I drink sugary soft drinks, I can't drink homebrew.

jao

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Date: Fri, 7 Aug 92 10:10:51 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: AutoMash(tm)**  
Full-Name: "John Cotterill"

About a year ago, I was interested in buying the AutoMash(tm) as I have heard many good things about it. When I contacted Scientific Brewing Systems, I was informed that the small unit (described in the last HBD) at \$599 was no longer available. They have replaced it with a unit that is quite a bit larger (18lbs of grain max - I think). This unit came at the price of about \$1200. Too much for my budget. The folks at SBS stated that there were lots of requests for larger systems. Lots of their sales were to clubs or groups of homebrewers who were buying a unit to share. Since the costs were also being shared, and to make the unit as versatile as possible, they designed the larger unit. I think it is called the MightyMash(tm). Things could have changed in the last year, so beware....  
JC  
johnc@hprpcd.rose.hp.com

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Date: Fri, 7 Aug 1992 13:25 EDT  
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>  
Subject: Back issues

Folks-

If you need a back copy of the HBD, there are a couple of ways of getting one:

- 1) FTP directly to sierra.stanford.edu, and then change directories to pub/homebrew/incoming. Then get the issue by number.
- 2) Send mail to listserv@sierra.stanford.edu and send a message with one word: "help". Listserv will help you do the rest.
- 3) Use bitftp. A pretty handy server at princeton, it will ftp for you (I use it sometimes, even tho' I \*can\* ftp. Send to bitftp@pucc and send this message

```
FTP sierra.stanford.edu binary
USER anonymous
cd pub/homebrew/incoming
get 943
QUIT
```

At the get line, substitute the issue number for the one you want. If you want more than one, put another get line in. Up to ten requests can be made.

This little script can be edited to deal with any ftp site, just change the address. BTW, some folks only on the internet may get a note from BITFTP saying that it wont do it for you. Sorry about that.

Any further questions, e-mail me.

Kieran

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Date: Fri, 7 Aug 92 14:13:43 EDT  
From: bickham@msc2.msc.cornell.edu (Scott Bickham)  
Subject: Wheat allergies

Recently my sister found out that she suffers from an allergy to wheat. That means that she should stay away from any type of food made from wheat grain or flour. So what does this have to do with beer? Well, beer is listed as one of the substances to avoid, except for "some beers that are made without wheat."

This sounds ridiculous, since most beers are not made from wheat, and there would not be any problems. If the doctor included wheat and barley in the same class, then by definition this would include all beers.

The biggest problem I have with his prognosis is that the contribution of wheat to beer is completely different from making products with wheat flour. The husks are filtered out in the sparge and are not present in the beer, while the proteins and starches are broken down and mostly metabolized by the yeast. My belief is that unless my sister is allergic to a specific protein in wheat that survives malting, mashing, boiling with hops and fermentation, then there is no foundation for the doctor to advise her to stop drinking "most" beers. Does this sound plausible, or is there any other information we should be aware of?

Happy Brewing,  
Scott

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Date: Fri, 7 Aug 92 11:34:37 PDT  
From: rstya@sparky.mda.ca (Roy Styan)  
Subject: chili pepper beer

I went down to Portland for the Origon Brewers Festival, and I fell in love with Cooper-Smith's chili pepper beer. So now I have to make some. Has any one out there made something like this before? If so, how many chili's should I add? Are some types better than others? I don't want to blow my head off, but I do like the distinct, spicy taste the peppers imparted to Cooper-Smiths.

Also, any hints on hopping rates for this style of beer would be appreciated as well.

Thanks,  
Roy

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Date: Fri, 7 Aug 92 14:10:44 CDT  
From: pmiller@mmm.com  
Subject: Styrofoam Cooler Death Toxins in Your Beer?

(Sorry about the first botched posting...)

Greetings All!

>From a recent thread on styrofoam:

>> I'm not a chemist, but I don't think styrofoam reacts with water  
>> in any way.

> Me either, but I thought it was pretty certain that when a styrofoam  
> container contained hot liquid, it releases some carcinogen into the  
> liquid. (Disclaimer: this is hearsay.)

Just for the record, polystyrene (the thermoplastic used to make styrofoam) is very inert and I wouldn't worry about dying bizarre, agonizing deaths from ingesting it in its pure form. The problem, if there is one, will be from any unreacted styrene monomer remaining in the polystyrene. (I think this is what Jake was referring to with his comment.)

Your nose is a pretty sensitive detector, so if you can't smell any styrene in your styrofoam, I wouldn't worry about it. And believe me, you'll know styrene if you smell it -- it stinks to high heaven. (There's a lot of styrene in polyester casting resins used to make fiberglass auto bodies, canoes, and such. If you've ever worked with that stuff you know the industrial strength wooden-stake-between-the-eyes-headache-causing chemical odor that I'm talking about.)

According to the Merck Index, styrene is 'sparingly' soluble in water so your sweet wort shouldn't leech much of it out assuming that there is some there. (Styrene is soluble in alcohol so I suppose you could always 'clean' the surface of your cooler by rinsing it with a hot water/alcohol mixture, but I think this is overkill.)

The LD50 for styrene is 660 mg/kg in mice (ingested). Roughly, that means that if you fed one thousand mice who weighed 180 pounds 2 oz of styrene, five hundred of them would die. (The other five hundred would probably be on their knees retching and looking at you with malice in their beady little eyes...)

Styrene is not listed as a carcinogen in the Merck Index (11th ed., 1989).

Finally, according to the Encyclopedia of Polymer Science and Engineering, the recent trend in the production of food grade polystyrene is focusing on reducing the levels of residual styrene to improve odor and taste characteristics (from 800 ppm to 200 ppm). Reading between the lines, the taste and odor of styrene must be pretty noticeable, and if you're not experiencing odor and taste problems with your picnic cooler and coffee cups, I'd guess you don't have anything to worry about.

The bottom line: Mashing in styrofoam picnic coolers should be no problem.

Phil Miller (pmiller@mmm.com)

PS. Just out of curiosity, everybody is using food grade PVC tubing for siphoning, right? (-: Just kidding, just KIDDING!! :-)

Disclaimer: Like most scientists speaking on topics not directly in their field, I know just enough to get into trouble.

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Date: Fri, 7 Aug 92 13:37:01 MDT  
From: scojam@scojam.Auto-trol.COM (Scott James.)  
Subject: Mashing Idea...

The other day I saw a hot water heater sitting on a curb...I wondered how this might work for mashing. My tap water is 140F, maybe a hot water heater could be modified (top cut off? and connected to accurate thermostat...) to mash homebrew?

I think this would be ideal if brewing large quantities..15 gal. or filling several carboys (yeast comparison experiments in common wort, etc.)

Also, I never heard any response about culturing yeast on Tofu (soy bean curd, very high protein). Does anyone think this would work as a poor man's substitute for agar? Maybe this could be a cheap way to streak yeast and separate mixed cultures?

-----  
Scott James (N0LHX) scojam@Auto-Trol.COM  
Ham - Guitarist - HomeBrewer - Pilot Auto-Trol Technology  
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Date: Fri, 7 Aug 92 12:49:05 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Thanks & Hop Packaging

THANKS

Thanks to all those who answered my mash out question. Thanks to Jeff Frane (a.k.a. The Horses Mouth) for clearing up that cold break question. Cold break is apparantly a continuous process that starts at 60 centigrade (140F). I plan on trying a full mash next time.

I keep learning more and more from this group of people. I'd like to take the time to thank everyone who contributes to the HBD. How do other homebrewers get along without this forum?

Now, back to our regularly scheduled program.

HOME GROWN HOPS

Carl West (in HBD #942) gave us some very good hints for how and when to pick hops. He also writes:

| The hops are now in jars in the freezer, I'll dry them when I get home  
| from Pensic. Any body see a problem with that?

I'm far from an expert, but I remember reading in my handy-dandy hop growing book (you know, the small paperback with hops all over the cover--sorry, it's at home right now) That you shouldn't put hops in the freezer before drying. They will turn to mush over time, like cooked spinach, or lettuce that you leave in the fridge too long. (I don't know how long you will be gone, Carl.)

It doesn't take me any effort for to dry hops. I spread mine out in the bottom of an open cardboard box, one layer thick, and let them sit in the garage for two days. They are out of the sun and warm. (My garage gets up to 100F these days.) The guy who wrote the hop homegrowing book says that he has a friend who lays them out in his attic. There might be something to drying them quickly, but I can't see how two days of sitting out would hurt--they've been outside for several months already.

John The Hopdevil writes (in HBD #943):

| Whats the best way to store homegrown hops? Should I press them into  
| a brick? For storage of freshhops I have been using the thick shiny  
| (mylar?) plastic bags that had laser cartridges in them, I air them  
| out for a few days and wire tie the regular gallon ziplock bag inside  
| it.

Yikes! I cringed when I read that. Where I work, toner cartridges are classified as hazardous waste--seriously! I wouldn't want those bags anywhere near anything that even comes close to my mouth. I hope you are at least cleaning them very well. I pack my hops into glass jars. Baby food jars are a good size for me. (Refer to my posts in HBD #937)

-Alan

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| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers  
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA  
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Date: 07 Aug 1992 16:23 -0500 (EST)  
From: KLIGERMAN@herlvx.rtpnc.epa.gov  
Subject: BREW PUBS IN NORTH EAST

TWO OFFICERS OF THE TRIANGLE'S UNABASHED HOMEBREWERS CLUB (TRUB)  
ARE PLANNING TRIPS TO ALBANY, NY AND MAINE, NOVA SCOTIA, AND  
THE MARITIME PROVINCES OF CANADA. CAN ANYONE RECOMMEND  
BREW PUBS, BREWERIES, OR BREW HOPS IN THOSE AREAS?

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Date: 07 Aug 1992 15:20:49 -0600 (MDT)  
From: JKL <JLAWRENCE@UH01.Colorado.EDU>  
Subject: Bleach sanitation

In HB943, Jeff Frane writes:

>Change them both, why don't you. If you're sanitizing with the right  
>concentration of chlorine you shouldn't have to rinse at all, and you're  
>pretty much defeating the purpose by throwing that water onto your  
>sanitized surfaces -- try using boiled water if you feel a need to  
>rinse.

OK, I'll bite. What's the "right" concentration of chlorine? I  
thought you had to rinse until there wasn't any more smell. Won't any  
chlorine left on the equipment kill all the good stuff? (I'm currently  
using 1-2 Tbl. of chlorine bleach per 1 gal water.)

- Jane

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Date: Fri, 7 Aug 1992 14:48 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: NA beers from Micah Millspaw

Help for jack; I most likely posted something about this before but I'm not sure. Jack has been playing with his NA's again and found that by adding water to them after alcohol removal they do taste better. The important thing is to add the right amount of water to restore the beer to its pre-alcohol reduced state. Too much and it will taste thick and slimey like some of the commercials IMHO, too thin and there won't be any taste. So what to do, first take the specific gravity of the beer before you evaporate off the ethanol, then take the specific gravity after your evaporation procedure. The difference is the amount of water that you need to add. There is however a problem, water and ethanol have different densities, so you must allow for this. So you need to add more water to lower the specific gravity than the amount of alcohol that you removed. I have a crude formula, but it is very volume related, and the results are subjective. After all you have to drink it to verify. This should be valid for 5 gallon batches and ignores some factors that I decided were not pertinent to homebrewing NAs.

( delta G \* 8.339 )128 = H2O oz

delta G is the difference in specific gravities before and after ethanol evaporation. Readings must be taken at, or adjusted to 60 degrees F to be valid.  
specific gravity expressed as .010 or .013 for example

have fun with this  
Micah Millspaw  
=====

=	Thrown out of the	=
=	Hoppy Cappers homebrew club	=
=	Modesto, CA.	=

=====

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Date: Sat, 8 Aug 92 11:15:10 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Source of USP CaCL<sub>2</sub>(H<sub>2</sub>O)<sub>2</sub>

In HBD #942, Gerald writes:

>...

>Larry, I would like to know of a supplier for Calcium Chloride dihydrate.

>I remember purchase this stuff. By the way, I tried to email Larry >directly on this but my mailer bounced it back to me.

I got it from All World Scientific, Lynnwood, WA. 1-800-28WORLD

500gm, USP of the dihydrate cost \$15 - a rip off since 55gal drums go for \$.75/lb! But, then, at 5gm/batch it will last a long time.

There will be an additional charge to have it shipped to your address. I suspect it is minimal.

Cheers!

- - -

Larry Barello uunet!polstra!larryba

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Date: Sat, 08 Aug 92 17:47:51 EDT  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Crazy Horse

In HBD 912, Mike Fertsch said:

> URGENT! Just because certain people have been offended by  
> Heileman's Crazy Horse malt liquor, Congress wants to force  
> Sam Adams, William Penn, and maybe even Buffalo Bill, to  
> change the names of their beers! Think that's  
> over-reacting? Then:  
>  
> Write your Representative and demand that the "Crazy  
> Horse" Amendment be stricken from Bill HR 5488!  
> Better yet, FAX your letter: THE BILL GOES TO THE  
> HOUSE ON JULY 1ST!  
>  
> Thursday, 25th June, the US House Appropriations Committee  
> voted to add the "Crazy Horse" amendment to HR 5488, a Bill  
> to authorize \$22.8 BILLION in appropriations for -- look at  
> this! -- the US POSTAL SERVICE, the BUREAU OF ALCOHOL,  
> TOBACCO AND FIREARMS, and other TREASURY DEPT. agencies!  
> The "Crazy Horse" amendment forbids manufacturers and  
> distributors of \*all\* alcoholic beverages from using the  
> names of DEAD historical figures to sell their products.  
> [BATF already forbids the use of names of LIVE historical  
> figures without their permission, protecting us from, say,  
> "Dan Quayle Potatoe Beer".] The amendment was approved by  
> the Committee on a show of hands by 29 to 11 votes, with  
> the advocacy of Mr. Frank Wolf (R-VA), so it has  
> considerable support on the Committee.

-- additional commentary deleted ----

Well, I did call my congressman (Matt McHugh, who is not running  
for re-election :-( ) and he responded:

Dear Mr Dimock:

My Ithaca office told me that you called regarding the so-called  
"Crazy Horse" language in the Treasury Department appropriations  
bill that the House considered last month. I appreciated hearing  
from you, and wanted to take this opportunity to discuss this with  
you.

The language was removed from the bill on a point of order.  
House rules do not allow legislation to be attached to an apporpriatons  
bill - - that is, they require that only rules directly affecting how  
government funds are spent be addressed in those bills. The senate  
has no similar prohibition, and so it may attach similar language to  
its version of this bill.

I understand that when you called, you said you had heard that the  
amendment would prohibit the use of the names of historical personages  
on alcoholic beverages. That is not true. The amendment would have  
given the Treasury Department authority to prohibit use of a name if  
it could damage or alter that person's reputation.

The language was drafted specifically to allow the Department to  
prohibit use of the name of the Indian chief Crazy Horse. When he was  
alive, Crazy Horse campaigned against alcohol use among Indians. His



tribe and his descendants oppose the use of his name to sell alcohol. Moreover, the company planning to use his name plans to target Indian markets for the product. Although it may be legal, the plan to use his name to promote the very thing he opposed is clearly reprehensible.

Thanks once again for contacting me about this. Your concerns are always welcome.

Best regards.  
Sincerely,  
Matthew F. McHugh

Sounds like another case of irresponsible action on the part of one money-grubbing brewer having to be restrained by laws which will probably cause headaches for years to come in totally unrelated situations. What ever happened to voluntary ethical behavior???

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Date: Sat, 8 Aug 92 23:00 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: ANOTHER MOMILY? and sundry other stuff

To: Homebrew Digest  
Fm: Jack Schmidling

ANOTHER MOMILY BITES THE DUST!

Well, sort of.

The counter-intuitive warnings of using bleach to sanitize stainless got to be more than my skeptical mind could handle so I decided to do some simple experiments.

Exactly one week ago, I made a solution of 1 part bleach to 1 part water and did the following with it:

Poured several ounces into the depression near the handle of the lid of my 10 gallon Polar kettle.

Placed a strip of 5 mil SS sheet metal in the solution along with a lab type wafer forceps, a kitchen spoon and some sheet metal screws. Unfortunately, all my kegs are full so I could not include them in the experiment.

Not surprisingly, one week later, there is not the slightest clue of any reaction on the kettle, forceps or SS strip. However, very strange things happened to the spoon and screws. The spoon has a tiny pit that develops a "rust flower" within hours but after a week, nowhere else but that single spot.

The screw heads remained bright and shiny with not the slightest hint of corrosion even under high magnification with a metalurgical microscope. However, the threads looked like they were boiled in acid. Large pits and holes all over the place.

After writing the above, I did find some inconspicuous signs of incipient corrosive action in one spot on the lid.

This one is tough to summarize but it would seem that even in very strong concentrations, there is normally little risk of damaging most stainless vessels that we deal with if bleach is used as the sanitizing solution for the short period of contact time typical of cleaning our equipment.

I would further add that, in the concentrations most OTHER people use, i.e. one ounce of bleach per gallon of water, the risk is probably zero.

I can not begin to explain what happened to the spoon or screws but I guess I would not leave bleach in a keg to keep clean till next use without a few test runs first. However, to slosh a little bleach around in it and then to thoroughly rinse it seems a totally safe way to sanitize it.

I sanitize my fermenter by boiling a bit of water in it just prior to filling so I don't need to deal with the bleach.

>Al Korzonas writes (in HBD #941):  
| In his talk on wort chillers at the Conference, Jeff Frane said the most enlightening (to me) fact of the whole conference: that cold break begins at 65F. Wow!

>I have neither heard it before nor does it match experience nor do I believe a word of it. I think it can safely be identified as a MOMILY until further evidence is offered.

FRANE says Centigrade. Good example of the virtue of counting to ten (24 hrs in this case). MOMILY dismissed.

>From: Conn Copas <C.V.Copas@lut.ac.uk>  
>Subject: Re : MASHOUT v.s. SPARGING

>However, I have reservations about systems in which heat is applied directly to the mash, and that includes stove-top mashing and buckets with heating elements. My experience is that these systems give some of the character of a decoction mash and thus result in a relatively dextrinous wort, presumably because beta amylase doesn't survive the direct heating very well....

Good example of why brewing is so much fun. Noonan wrote an entire book on the virtues, merits and wonders of decoction mashing and you say it ruins the beer.

>From: korz@ihpubj.att.com  
>Subject: Re: Why mash out?/Zapap lauter tun

>Back to kettle mashing for a second. If you've got a non-removable bottom, you cannot stir the liquid that is closest to the heat and it would seem to me that Jack's pipe-and-window-screen kettle would also make stirring at the very bottom of the kettle inconvenient, at the least. Both these cases are invitations for scorching both the mash and the wort.

Thanks for the segue.

My first attempt at a single kettle mash/lauder tun had the traditional false bottom. This was a SS plate with a zillion holes, laboriously drilled/punched in that sat on three SS posts over the pipe/screen/spigot gizmo. It had all the problems you suggest. The mash scorched, big bunches got under the plate and on the second try, it got so bad that I had to remove it, to finish the batch.

Well, that was lucky part of invention. As it is impossible to get the plate back in under 10 pounds of grain, I had to sparge without it and I anticipated disaster. Well, the wort ran clear after about 3 ounces and I completed the sparge without a hitch and you know the rest of the story.

I have made exactly 20 batches using this method and the only change I have made was to switch to copper and brass from galvanized pipe and window screen.

The size and form of the strainer are such that nothing gets stuck under it and one quickly develops a slight hump up over the pipe in the stirring routine.

I know it's tough to believe something so simple can work so well, but so it goes.....

Finally, the following was posted to usenet in response to a discussion on extract efficiency and I might as well insert it here.

#### EXTRACT EFFICIENCY

I computed the extract ratio of my last ten batches and got the following numbers:

27, 27, 26, 30, 28, 27, 25, 28, 29, 28

So that we are all using the same prayerbook, I calculated the ratio as follows: gals/lbs X gravity. The gravity being the first two digits following the zero after the decimal point.

i.e. 1.050 = 50

e.g. 7 gal/10 lbs = .7 X 50 = 35

All of these (as have all my all grain batches) have been made by kettle mashing as described in my article called "Easymash".

There is one very significant point to consider before one abandons one's current system in despair of achieving widely publicized ratios.

It is easy to come up with the wrong numbers if the volume is not accurately known. For example, if in the above, a gallon of wort was left behind in the

trub and not included in the calculation, the actual yield would have been 40.

This may seem like it is cheating but just because you throw it away, does not mean it is not part of the net sweet wort.

The early design of EASYMASH left about an inch of wort on the bottom of the kettle and it took me awhile to figure out that this was part of the equation. The new design leaves less than a quart behind.

In any case, one can and should recover this (lost wort). You can pour it into a gallon jug and refrigerate it overnight. It will settle out nicely and you can pour off the clear wort into the fermenter or save it for starting the yeast for the next batch.

js

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Date: Sun, 9 Aug 92 12:21:37 -0400  
From: Gerald Andrew Winters <gerald@engin.umich.edu>  
Subject: Re: Source of USP CaCL2(H2O)2

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Date: Sun, 09 Aug 92 13:13:55 EDT  
From: "Mr. Pete" <ENM09857%UDELVM.BITNET@VTVM2.CC.VT.EDU>  
Subject: Wort chillers revisited

Fellow Brewers-----

Just a quick note on chillers. If you're interested in being very efficient (thermodynamically speaking), and want to save water, what about making the best of both worlds?

Here's what I'm thinking: Instead of connecting your counter-flow chiller to your faucet, why not invest a few bucks in an inexpensive submersible (sump) pump and a big bucket. Use the bucket to serve as a reservoir of ice water (use the milk carton trick) in which the pump is placed. Circulate the chilling water for a few minutes to cool the tubing before starting the wort through. It is probably a good idea to have a pinch-clamp on the wort outlet and plenty of extra ice handy to get the wort cooled to the desired temp (20-25 deg C).

So anyway, that's my contribution to the continued progress of happy home brewers all over, for whatever it's worth (my contribution, that is)

And don't forget, A.I.E.

Mr. Pete

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Date: Sun, 9 Aug 92 22:14 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: It's not too late for summer beers

Summer here in Washington, D.C. is usually an exercise in survival, with extremely hot days and high levels of humidity. What's needed is a tasty low-gravity summer beer that you can drink a lot of.

We're having some Belgian guests later this month, and to keep them well watered I whipped up the following recipe. The idea was to combine the gravity and carbonation of an English mild with the color and flavor of a Pacific Northwest amber (Hale's Moss Bay Extra is my favorite). The hop bitterness and flavor is quite citrus-like, and dominates the flavor profile. This is rather standard for West Coast beers but pretty explosive in comparison to ordinary commercial brews. It turned out quite nicely, and amazingly fast: from kettle to beer glass in 15 days (see disclaimer below). Cheap, too.

#### Citadel Summer Amber

3.3 lbs. American Classic light liquid extract  
1 lbs. Laaglander light DME  
0.5 lbs. crystal malt (40L)  
1 tsp. irish moss flakes (10 mins)

0.5 oz. Cascade pellets (60 mins.)  
1.5 oz. Cascade pellets (20 mins.)  
1 oz. Cascade pellets (0 mins.)  
1 oz. Cascade pellets (in secondary)  
(all hops 5.1% alpha)

2 packages Munton & Fison ale yeast, rehydrated  
80 grams corn sugar for priming (about 1/2 cup)

Batch size: 5 gallons  
Original gravity: 1.033  
Final gravity:1.010  
Primary: about 18 hours  
Secondary: 11 days

#### Disclaimer and Notes:

As a member of the basement-impaired I brew in my house, where the temperature is 80F during the summer. The temperature undoubtedly helps with the short brew time--but if it works, why not? I did use a wort chiller (immersion type) to protect against infection.

I used dry yeast because I was too impatient to start a liquid yeast, and M&F was what I could get at the local brewing store.

The third hop addition went in right after the end of the boil, just before hooking up the wort chiller.

Next time I'll probably use 60L crystal to increase the color a bit, and skip the first hop addition altogether. The beer is plenty bitter already, and the hop flavor is the most important element.

(line above should read: "(immersion type) to prevent infection."

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Date: Sun, 9 Aug 92 21:09 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: Ascorbic acid

Howdy!

I can vaguely remember, way back when, a discussion in this forum regarding the addition of ascorbic acid (also known as vitamin C) to a brew for the purpose of preventing oxidation. Is this done at bottling time? In what quantities? I s'pose one could add food grade vitamin C available at any pharmacy or grocery store, right?

The reason that I'm interested is that I have a batch of mead that's ready for bottling. Actually, it's an apple mead (cyser), and it was probably ready 4 months ago! I'm really getting paranoid about oxidation; I understand that meads are more susceptible to oxidation than beers. I have no experience with meads; this is my first. I'd really be interested to hear from anyone who's added a.a. to a mead before, and especially about deleterious flavor effects.

Cheers,  
Chuck

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Date: Sun, 9 Aug 92 18:39:15 CDT  
From: fiero@pnet51.orb.mn.org (Bill Fuhrmann)  
Subject: Brewpubs in Pittsburgh

Anyone know of brewpubs in the Pittsburgh, PA area?

Bill Fuhrmann, aka fiero@pnet51.orb.mn.org

"You don't know what you've got till it's gone." - Joni Mitchell

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Date: Sun, 9 Aug 92 21:57 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: APOLOGY TO FRANE

To: Homebrew Digest  
Fm: Jack Schmidling

It appears that I misinterpreted Jeff's comments about writing for Wyeast and my remarks about him having a financial interest in the company's well being were apparently incorrect.

I will not repeat what he told me privately because I would be just passing on information I have no way of proving but I do suggest that he clarify the issue to the group so that there is no misunderstanding.

I apologize for any anguish caused to Jeff or anyone else.

js

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Date:10 Aug 92 11:51:25 SAST  
From: DBIRCH@eleceng.uct.ac.za  
Subject: truncated digests

I noticed Al Taylor mentioned that he recieved a truncated digest on the sixth. I had the same problem, and have had it with a few other issues. The interesting thing is that when I got a friend to forward me a copy, that one also got truncated. So does anyone have a likely explanation?

Dave Birch  
UCT  
Cape Town

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End of HOMEBREW Digest #945, 08/11/92  
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Date: Mon, 10 Aug 92 11:41 GMT  
From: Andy Phillips <PHILLIPS@LARS.AFRC.AC.UK>  
Subject: Re: Why mash-out?

There's been a lot of correspondence on the HBD recently about the stability of enzymes at different temperatures (eg. on whether mash-out at 170F kills amylases), and the effect of mash thickness on the wort. I have access to a literature database that I periodically search for brewing references. One paper I pulled out and subsequently sent off a reprint request for was by Robert Muller (Brewing Research Foundation, Redhill, Surrey, England), entitled "The effects of mashing temperature and mash thickness on wort carbohydrate composition" (Journal of the Institute of Brewing (1991) Vol 97, pp85-92). The author is interested in producing normal gravity, but low fermentability worts for low alcohol beers. His results can be summarized as follows (I won't attempt to reproduce his graphs in ASCII).

At 65C [149F in old money], the half life of alpha amylase is 42 minutes; that of beta amylase is 15 minutes. Thus, after 30 min at 65C, there remains 62% of the alpha amylase activity and 25% of the beta amylase. At 80C [176F], both enzymes are less stable: the half life of alpha amylase is about 13 minutes, that of beta amylase about 6 minutes. The loss of beta amylase at both temperatures is exaggerated by the fact that there is much more alpha-amylase activity present to start with: the total potential activity of alpha amylase at 65C is 88g of starch hydrolysed per gram of [pale] malt; in contrast, the total potential activity of beta amylase is about 3.5g of maltose produced per gram of malt. The loss of beta amylase due to temperature denaturation will therefore be more significant than loss of alpha amylase.

This loss of beta amylase results in a higher proportion of malto-dextrins, which are non-fermentable (at least with ale yeasts: modern super-attenuating strains, such as used for diet beers, are less choosy). A mash carried out continuously at 80C thus produces a wort which is only 20-30% fermentable, compared with the 65C wort which is about 80% fermentable.

Using this data, it's possible to draw the following conclusions about the consequences of a 30min "mash-out" at 170F [77C]:

- 1) Beta amylase may be almost completely destroyed, but 25% of the alpha amylase activity will survive (and will be more active at the higher temperature).
- 2) This alpha-amylase may break down any starch remaining in the mash, preventing starch haze in the final product (but increasing the malto-dextrin content, and so increasing the sweetness and body).
- 3) The main purpose of mash-out is probably to aid in the flow of the sugar solution from the husks (as suggested previously), due to the decreased viscosity of the wort at the higher temperature.

And now I have a question: why do unmalted grains such as wheat and rye have to be gelatinized (cooked) before mashing? I just made a batch of bitter with 2 lbs of flaked rye, forgot to gelatinize it, but got a sensible yield: about 85% of the maximum possible. Any have a hard, scientific explanation for this?

Sorry this went on so long.

Andy

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Date: Mon, 10 Aug 92 08:43:33 CDT  
From: smith%8616.span@Fedex.Msfc.Nasa.Gov (Vote Libertarian in '92!)  
Subject: heat transfer properties of wort

hey--

After checking my fluid-mechanics textbook (Intro. to Fluid Mechanics, Janna, 2nd ed.), it appears that beer wort's viscosity is going to be within 1% of that of water at a given temperature. A good initial value to use is that of water at 100 degF, which is approximately  $1.4 \times 10^{-5}$  lbf\*s/ft<sup>2</sup>. Density is within 1% as well, but you can be exact with that since you have a hydrometer. I would expect specific heat to be about 1-5% higher than that of water, which is 1 Btu/lbm/degF.

Since few heat transfer correlations are accurate to within 20%, I would not worry too much about the exactness of wort measurements.

One thing to remember in wort-through-a-tube chillers is that the viscosity is going to increase as cold break forms, causing a reduction in flow rate. By how much? Good question. If people send me accurate measurements of flowrate, temperatures, tubing sizes/configurations etc.

I will make a stab at producing an empirical calculation of The Wort Chiller, but no promises....

James Smith  
smith%8616.span@fedex.msfc.nasa.gov  
"Someone let the dogs out, they'll show you where the truth is"

p.s. Would you bickerers keep it in email? We don't care if you count coup or not. Better yet, save the NSF some dough and chill out....

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Date: Mon, 10 Aug 1992 8:31:07 -0700 (MST)  
From: JLIDDIL@AZCC.Arizona.EDU  
Subject: Re: Ken Johnson, the lamest

Obviously, Ken is full of "bullshit". Is he a master brewer? Has he won numerous awards for his fine beers? Has he won Homebrewer of the Year? Is he a certified Judge? If not then he is LAME

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Date: Mon, 10 Aug 92 09:39:47 MDT  
From: meh@cygnus.ta52.lanl.gov (Mary E. Hall)  
Subject: Houston hotspots

I'm going to Houston on business next week (8/17-8/21). I know that brewpubs are illegal there (I grew up in Dallas), but can anyone recommend someplace that I just shouldn't miss while I'm there? I'll be near the I-10/Hwy 6 intersection.

BTW, is there anything new in Dallas?

Mary Hall  
Lost Almost, Near Mexico

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Date: Mon, 10 Aug 92 11:45:42 -0400  
From: cestes@argos5.DNET.NASA.GOV (Chris Estes)  
Subject: O-Rings

Just a comment here... It seems to me that for O-Rings have sparked a bit of a problem here. For \$1.50 you can buy a new one - why argue about it? If you like coke-flavored beer, then en

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Date: Mon, 10 Aug 92 11:22:37 EDT  
From: card@apollo.hp.com  
Subject: c02 purity

From New England Beer Club Digest

>> There have been some questions about CO2 purity. Although I am  
>>not aware of any contamination problems with CO2...I am aware that  
there  
>>are atleast 3 grades of it; industrial, beverage and analytical. Of  
course  
>>you can figure out what use beverage grade is rated for, with  
analytical  
>>being the purest for scientific purposes. Industrial is the lowest  
quality  
>>and used for fire extinguishers and other non-food grade needs. I  
personally  
>>fill my tank at a beverage supplier to insure getting a known good CO2  
>>for dispensing beer. Not sure if the industrial is acceptable, but its  
>>seems like a gamble to me.  
>>  
>> Also, a beverage supplier also told me that CO2 tanks can build up  
>>with oil (that apparently occurs as part of the CO2 manufacturing  
process.  
>>He suggested that after many refills, you can purge the oil by standing  
the  
>>empty tank upside down overnight. The next day, open the valve (with no  
>>regulator attached) with the tank still inverted. The remaining CO2  
will  
>>blow out any oil that has accumulated in the tank.  
>>

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Date: Mon, 10 Aug 92 11:50:02 -0400  
From: cestes@argos5.DNET.NASA.GOV (Chris Estes)  
Subject: O-Rings... (continued... SORRY!)

As I was saying... If you like coke flavored beer then by all means drink it. If a buck and a half won't put you in the poor house and you'll be happier with a new O-ring, then do that. But I don't think O-rings are anything to warrant a signifigant philisophical discussion. Its interesting to hear everyone's ideas and personal techniques, but sometimes I wonder about the contents of the HBD... Perhaps we need the "Homebrew Debate Digest"!

-Chris Estes-

Dont forget: Morton Thiokol O-Rings don't hold pressure

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Date: Mon, 10 Aug 1992 12:06 EST  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: softer gentler water

In HBD 944, Phillip Seitz asks how to get soft water. About 6 months ago, I picked up a great little book called, "The Pocket Guide to Bottled Water."

It's written by Arthur von Wiesenberger, and published by Contemporary Books (Chicago, 1991, ISBN 0-8092-4056-4). I think the book is aimed at yuppies, but brewers can profit from it too. When I wanted soft water, I used Great Bear Natural Spring Water, which was the softest I could get locally. The book gives these numbers for Great Bear:

Ca0.53  
Bicarb 18.3  
Sulphates 2.41  
Mg0.7  
Na2.85  
Chlorides 0.93

The figures are ppm. The beer turned out fine.

- --frank

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Date: Mon, 10 Aug 1992 12:15 EST  
From: SSIEGLER@LANDO.HNS.COM  
Subject: What's the deal?

What's the deal?

As a new homebrewer, I need this net. It is an invaluable source of information. The constant bickering that seems to be going on is a real turn off for a new-b, like myself. What am I to do if I have a real problem, like exploding bottles? (I am having this problem, if anyone wants to help.) I certainly wont post a question for fear of someone's retaliation or offending someone -- quite frankly it scares the post-beer-product out of me.

(Where did the term 'Flame' come from, anyway? )

Might I suggest that attacks of this nature be sent to the person who offended you. (You know, if someone ignores your e-mail, they are going to ignore the posting here. I, on the other hand, don't know enough to.)

I really thought that Home Brewing's most important rule was Relax. Dont Worry.  
(OK, maybe it really is 'Sanitize', but I'm sure Relax is high up in the rules).

-Stuart Siegler  
"Just because you're paranoid doesn't mean there aren't people out to get you"  
(hl)

-----



Date: Mon, 10 Aug 92 10:55:11 -0600  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: Yeast Temperatures and Amounts

> >From: gkushmer@Jade.Tufts.EDU  
>  
> >Maybe I should re-hydrate the Red Star package and dump some of  
> >it in the one-gallon carboy? I could get a mason jar, sterilize  
> >it, and put the majority of the yeast in that in my fridge.  
>  
> From: ml4051@mwvm.mitre.org (John DeCarlo)  
>  
> I hear this from new brewers all the time. As far as I know,  
> even for mead, the more yeast you pitch the better off you are,  
> since it reduces the lag time during yeast reproduction.  
>  
> Can anyone point me to a reference that describes the typical  
> yeast reproduction activity for homebrewers? (Something like:  
> 1) Throwing in one packet of yeast scenario--fifteen minutes for  
> yeast cells to rehydrate and acclimate, twenty minutes for yeast  
> population to double once, doubles twenty times before  
> fermentation begins, lag time of 7 hours.) You see, I have no  
> idea how long it takes the yeast to double in population, how  
> much yeast you have in 5 gallons before fermentation begins, or  
> how much yeast you might expect in a dry yeast packet (which  
> itself might have only 30% viability), a Wyeast packet, a pint  
> starter at kraeusen, etc.  
>  
>

I concur that, within reason, there is no such thing as pitching too much yeast. They Zymurgy Special Issue on Yeast is an excellent reference for the things you are wondering about. I don't have it here so I can't answer these questions directly. I seem to recall that it was considered ideal to pitch about 2 million active yeast cells per milliliter of wort! and that with this pitching rate the yeast population would double an average of 2.5 times.

Another interesting yeast "fact" was that the yeast became active most quickly if pitched into 90!F wort (or hydrated in 90!F water). This makes me wonder about chilling the wort down to <65!F for a cold break. I typically cool to 70!-85!F. In my recent Pale Ale experiments I've been pitching 12g packets of Whitbread Ale Yeast which have given me starts in less than 2 hours which I suspect may be due to these warmer temperatures.

Geoff Reeves  
Atomic City Ales

-----

Date: Mon, 10 Aug 92 10:56:31 -0600  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: 2 hour sparging

In HBD# 940, Tom Feller asks:

>How could it take 2 hr to run water sparge water through your  
>grain bed unless the sparge was stuck(set mash?).

James Dipalma answers:

> Two hours seems a little lengthy to me as well, but it is  
>certainly possible.

Terry Foster suggests in his book (either "Pale Ale" or "Porter"  
I forget) that 2 hours is the appropriate time for a sparge and  
that the flow should be adjusted to achieve this elapsed time.  
However he also mentions that this is not necessarily practical for  
home brewers. Jim, let us know how your experiment goes though!

Geoff Reeves  
Atomic City Ales

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Date: Mon, 10 Aug 92 10:57:23 -0600  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: Hop Plugs and Pellets, What's the difference

> From: beb@pt.com (Bruce Buck)  
>  
> I've been brewing for several years and have always used hop pellets.  
> Now there seems to be a lot of discussion about hop plugs. What  
exactly  
> is the difference between the two? What are the advantages and  
disadvantages?  
>

Hop pellets are ground up compressed hops. Hop plugs are unground  
compressed  
hops. Both can usually be found in vacuum bags or nitrogen filled bags  
so they stay fresher longer than loose hops. Hop pellets are easy to  
work with but can be difficult to remove because they are ground so fine.  
I prefer hop plugs because they are easy to remove and, I admit it,  
simply because they look like hops once they have soaked in the  
wort for a while and loosened up. It really would be a great innovation  
though if they made the plugs small enough in diameter to fit through the  
neck of a carboy. That problem is leading me to dry hop in my keg for the  
first time this batch. This may turn out to be a good technique anyway -  
as others have pointed out.

Geoff Reeves  
Atomic City Ales

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Date: Mon, 10 Aug 92 12:49:26 CDT  
From: raudins@galt.bll.ingr.com (glenn raudins)  
Subject: Brewing Science Vs. M & B Science

How good are the following volumes? I understand that one set is used at UC at Davis and the other supplemental at the Siebel Institute.

Brewing Science: Volumes 1-3 from Academic Press Inc

Malting and Brewing Science: Volumes 1-2  
from Chapman & Hall, 1982

Also, could someone send me information and/or a contact person to obtain information on the courses/degrees offered by UC at Davis, in the brewing area (Fermentation Science).

Glenn Raudins  
raudins@galt.bll.ingr.com

-----

Date: Mon, 10 Aug 92 14:24 CDT  
From: korz@ihpubj.att.com  
Subject: Re: all malt vs. extracts

There are many styles of beer for which excellent brew can be made with extracts and some for which at least partial-mashing is almost necessary to make a true-to-style batch. The lighter-colored and lighter-bodied styles that \*require\* a malt nose, IMHO, are the ones hardest to make excellent without mashing at least part of your grains. I've made several stouts that were excellent without mashing, I just used extract and steeped the roasted barley and black patent malts in the water as I brought it to a boil. On the other hand, when I judged bocks in the first round of the National Competition, very few of the beers in my flight had the requisite malt nose. Although I did not check the recipes of the malt-nose-deficient brews, I think it's a fair assumption that the ones that had no malt nose were extract brews. Now I really wish that I would have checked. Its one of the added benefits of judging.

One argument for going all-grain instead of extract is the additional control that you get when you mash the grain yourself. I contend that there is an equal if not greater variability available to the brewer by using various brands of malt extract. Each extract maker uses different mash temepartures and profiles and if you experiment enough, you can learn which are the more-fermentable brands and which are the more dextrinous and which are poorly made (and create 6 inches of trub in your fermenter). Another thing to consider is that the technology available to the extract makers is well advanced of that which we have in our kitchens. Among the brands to which I have narrowed my usage, I've found great consistency.

Therefore, my position on this topic is that you can make very good beer in all styles without mashing and you can even make excellent beer in some styles without mashing, but for some styles, mashing the grain yourself is virtually necessary to achieve excellence.

Al.

-----

Date: Mon, 10 Aug 92 15:56:35 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: yeast culturing

Hi All,

As part of the never-ending quest for improvement of my beer, I've decided to try my hand at yeast culturing. I have read Roger Leigstad's book, "Yeast Culturing for the Homebrewer", and believe I have the basic idea. I have seen several posts over the past few months from people who have grown pure cultures from single yeast cells, isolated the *S. delbrukii* strain from Wyeast 3056, etc. It is these net.brewers that I ask the benefit of thier experience.

I have located a source for glass petri dishes, pipettes, slides, etc. What other equipment will I need? If a micro\$cope is needed, what power of magnification?

I have access to the libraries of some local colleges. Which texts are recommended?

Procedural info on identification and isolation of different strains, propagation techniques, etc., would be appreciated.

Peering over the edge of a deep, dark abyss,  
Jim

-----

Date: Mon, 10 Aug 92 15:03 CDT  
From: korz@ihpubj.att.com  
Subject: Re: Cider

First off, I must say that I've never made hard cider, but my comments on the subject of yeast and sugar are of a philosophical nature unrelated to the source of the sugars.

js says:

>Date: Wed, 5 Aug 92 10:14:26 CDT  
>csrd.uiuc.edu (Brian Bliss)  
>Subject: yeasts/grain bag source  
>>I have an apple tree outside my apartment and I was wondering how to make a  
>hard cider. A friend has one of those juicer machines and I was thinking  
>that would be a good way to get the juice from the apples but where do you go  
>from there.

><don't use red star champagne yeast (ale yeast will make a sweeter product).

>That advice depends on a few variables not the least of which is the sugar  
>content of the juice. Most juice needs to have sugar added just to get  
>enough alcohol to preserve it and the high tolerance of champagne yeast would  
>not even enter the equation of most straight juice. It would run out of  
>sugar before even ale yeast got tired.

Not all sugars are fermentable by every yeast. Lactose is not fermentable by any of the Saccharomyces yeasts and thus can be used to sweeten cider (or beer or mead, for that matter) without having to kill the yeast with alcohol content.

>Secondly, one can always add sugar to adjust the sweetness after fermenting.

If mean adding sugar at bottling, this implies that you've somehow killed or filtered out the yeast or else the yeast will go at the new sugar. Adding sugar at serving time seems heretical, but it *is* the traditional way of serving Faro (a Belgian Lambic style which is incredibly sour from welcomed lactic acid bacterial activity).

Al.

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Date: Mon, 10 Aug 92 13:29:42 PDT  
From: bryan@tekgen.bv.tek.com  
Subject: Flurry of "break" material.

All this talk about cold break material got me to thinking about something.  
I do (90%) full wort boils in a 10 gallon brewpot and use a counterflow chiller. Usually 8 to 9 gallon batches, all grain. After I am finished boiling,  
I put the finishing hops in the brewpot and put the lid on for 30 minutes.  
Then I siphon through the counterflow chiller. The wort coming out of the chiller is a murky brown color, (for a pale ale). Between the time I pitch  
and the time the yeast takes off, 3 to 4 inches of "fluffy break" material  
will settle into the bottom of the carboy, then when the yeast takes off, it all gets mixed back up together again. It usually take a week or so before the fermentation has settled down to the point that the wort clears  
again. At this point, the material is more compact and is only 1 to 2 inches  
in the bottom of the carboy. I rack into the secondary at this time. It is  
usually within 10 S.G. points of being finished.

I figure this is probably hot and cold break material, though I do get around a quart of hot break in the bottom of the brewpot. Any comments about  
this "fluffy break" that gets stirred up during primary fermentation?

Also, thanks to those who posted the good technical articles in Mondays digest, you know who you are and you know which parts were the good ones.

Bryan Olson

-----



Date: Mon, 10 Aug 92 15:56 CDT  
From: korz@ihpubj.att.com  
Subject: Re: mashtuns/chillers/lipids

Micah writes:

>Unless I misunderstood, several HBers are using the round vertical  
>type ice chests as lauter vessels, that is something to sparge in.  
>Since these industrious brewers have gone to the trouble of putting  
>a false bottom in the cooler why not use it as you mash tun as well,  
>these things are certainly well insulated.

Some do, however, this system lends itself only to single-step infusion mashes or decoction mashing, unless you've got an immersable heating element. Upward-infusion (i.e. temperature-controlled) mashing is usually done in a Bruheat-type masher or stovetop and then transferred to the lautertun. Note also, that "round" is not a pre-requisite. I've seen many square ice chest lauter tuns.

> On to wort chillers, I am planning to build a newer, and I hope  
>better immersion chiller. The basis of my idea is that with a 1/2 inch  
>copper line with tap water running thru it picks up from the wort about  
as  
>much heat as is possible in the first nine feet. And so I intend to  
>build a chiller that uses 4 circuits each 12 ft long in parallel made  
>of 1/2 inch copper. I will have to use a manifold on both the inlet and  
>outlet and will probably add some temperature sensors and water pressure  
>gauges, in hope that these may give some way to optimize the delta T by  
>varying the flow rate. Anybody try anything similar? If so please post  
>the pluses and minuses. Thanks

I think the idea is sound, except I would offer that you should use a smaller diameter tubing (I used 3/8" OD) and see how many feet have efficient heat transfer. Apparently, you have the math or patience to determine this and I would like to know what the efficient part of the length is on a 3/8" OD tube. However, I think Paul's post earlier in HBD944 supports your multiple tube theory.

Since I've got your attention, Micah, could you post some references for your early June post regarding lipids in beer. I was fascinated and want to read more about them. Thanks.

Al.

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Date: Sun, 9 Aug 1992 20:00:00 -0400  
From: Glenn Anderson <glenn.anderson@canrem.com>  
Subject: 2 pot boils

I'm wondering what adjustment would be required to my hop rate, if any, when using two pots to boil 5 gallons instead of one.

Assuming that I boil 2.5 gallons in each pot and hop only one of the pots.

I'm using the AAU system described by Miller in TCHoHB, would the utilization be the same as if I boiled and hopped the entire volume?

I'm guessing not, simply because of the volume of wort present to dissolve hop resins into.

I would appreciate any comments/calculations anyone could share.

.....GA  
- - - -

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Date: Mon, 10 Aug 92 17:15:46 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Brewpub plans for Ann Arbor, MI

This article appeared in the Ann Arbor News (10 August 1992, Monday), page C1 . I've condensed it greatly, mostly removing information not immediately relevant to the subject and general info about brewpubs which i suspect the average homebrewer knows about. A fuller version is on alt.beer and rec.crafts.brewing... Sorry, but i cannot provide the article number.

-----  
Couple plans pub that offers home brew

By Dave Wilkins (News staff writer)

Barry Seifer and Jennifer Kirscht want to brew and serve specialty beers in downtown Ann Arbor.

If their well-researched business plan can overcome a string of obstacles, Grizzly Peak Brewing Co. could, by next spring, be Michigan's first brewpub.

They also plan to stock a full bar, offer both burger-and-ribs fare and upscale dining, have an 80-seat banquet room, add a rooftop beer garden, and sell contemporary home furnishings in a third-floor loft.

Brewpubs, however, are prohibited in Michigan. That's one of the more daunting obstacles facing Seifer and Kirscht.

On Jan. 1, they formed a corporation: Seifer & Kirscht Inc.

Last month, they bought the Cracked Crab building.

They have hired an architect and a lobbyist, who is pushing a bill that would allow brewpubs to operate in Michigan.

Still on the list of things to do:

- + Find investors for the venture, which may cost up to \$1.3 million.

- + Hire a properly schooled brewmaster

Another hurdle: neither Seifer or Kirscht have restaurant or bar experience. They will hire experienced people, they say.

Michigan's liquor laws specifically separate the manufacturing, wholesaling, and retailing of alcoholic beverages -- and, therefore, prohibit brewpubs.

Seifer and Kirscht are counting on House Bill 5407, which would allow brewpubs to operate in the state under strict limits.

The bill has passed the House and is now in the Senate's State Affairs, Tourism and Transportation committee.

There is no formal opposition to the bill, McKinney says. It's supported by the state Commerce Department and the Michigan Restaurant Association. The powerful Michigan Beer and Wine Wholesalers Association is neutral.

If the bill doesn't pass, Seifer and Kirscht say they will move ahead with their restaurant and bar, and perhaps brew their beer at another site or contract with another brewer.

[Any typos are mine -- AjD]

-----

Date: Mon, 10 Aug 92 17:43:54 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Cider

Jack replies to someone who advises use of an ale yeast instead of red star champagne yeast for cider

> That advice depends on a few variables not the least of which is the sugar  
> content of the juice. Most juice needs to have sugar added just to get  
> enough alcohol to preserve it and the high tolerance of champagne yeast would  
> not even enter the equation of most straight juice. It would run out of  
> sugar before even ale yeast got tired.  
>  
> Secondly, one can always add sugar to adjust the sweetness after fermenting.  
>  
> Thirdly, one usually will add lots of sugar to make a higher alcohol apple  
> wine and ale yeast would produce an undrinkably sweet wine.

I'm not sure what you're saying here. I have used Red Star Champagne, Red Star Epernay, and Whitbread Ale yeasts in Ciders. I have always had to fortify them somewhat so that they did not ferment out too completely, as the apple sugars are highly fermentable, though the Ale yeast will tend to quit earlier than the Champagne yeast.

I personally do not like sweetening after fermentation, and would rather choose the right yeast and level of fortification so that the final product ends at a desirable gravity.

My personal favorite ciders were produced with the Ale yeast, or the Epernay. I thin keither of these are easier to work with than the Champagne yeast in terms of acheiving a desirable final gravity

JaH

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--  
Hopfen und Malz, Gott erhalts  
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Date: Mon, 10 Aug 92 18:35:41 EDT  
From: Pierre.Jelenc@cunixf.cc.columbia.edu  
Subject: parallel chiller

In HBD #944, Micah Millspaw mentions planning to build a parallel immersion chiller with four 12ft lengths of 1/2 inch tubing, and asks for comments.

I made something similar, with two 20ft pieces of 3/8 inch copper tubing. The tubing was first held together with string and tape, so as to be coiled side-by-side, then it was shaped so as to bring both inlets and outlets to two T compression fittings, the inlet one going to a quick-disconnect fitting to the tap, and the outlet to a similar quick-disconnect to the sink. The advantage is that the construction is all metal up to the joints, and thus can be boiled thoroughly for sanitizing. The in and outflow plastic tubings are then connected and the water started in seconds, without heat damage to them.

This construction allows me to cool 5 full gallons to water-temperature plus 5 degrees F in a bit less than 15 minutes. The wort must be stirred slowly to optimize heat transfer.

Pierre

Pierre Jelenc    pcjl@cunixf.cc.columbia.edu  
Columbia University, New York

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Date: Mon, 10 Aug 92 12:46:29 -0500  
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)  
Subject: oring challenge

okay guys. rather than continue on along this "is too, is not" discussion about orings and soda let's have a little experiment to put a little substance behind the opinions.

here's the experiment. i have what i think most would call a light lager (9 lbs vienna malt and some saaz hops) that's been sitting in a used keg for about 5 weeks now. it was the first time i had used the keg and i did nothing special at all to clean either the keg or orings. i.e., i simply rinsed the soda out with warm water and cleaned the oring and lid with warm water, then soaked the keg in a weak bleach solution before filling with the beer. i am willing to ship a bottle of this beer to several people who have been claiming that old orings will ruin the beer. all they have to do is taste and smell the beer and tell me what kind of soda pop was in the keg before the beer. i will even tell them that it was either coke, root beer, or dr. pepper. i personally doubt that anyone will be able to detect any hint of any soda pop whatsoever let alone claim that it has 'ruined' the beer, but we shall see.

Now who should be the judges. I must insist that kinney baugham and al korz be 2 of them since they seem the most insistent. others i would like on the panel are al richter, john rose, glenn tinseth and the person who wanted to send me an old root beer oring whose name i can't seem remember. there was another gentleman who posted to the digest last friday expressing his experience who would be a good choice as well. It will cost about 3 bucks each to ship these out so i'm not inclined to send one to everyone reading the digest but i think i have room for a couple of more. So these people should simply email me their postal address and i will send off a bottle in the next day or two. I don't use a counterpressure bottle filler but i've had good success filling bottles with a piece of vinyl tubing attached to the end of the picnic faucet as someone suggested on the digest some time ago. when you get your bottle do whatever you like to determine which soda pop (root beer, coke, or dr. pepper) was previously in the keg and just email me the answer. i will post the results to the digest after receiving all of the replies.

So there's the challenge. let's see if kinney b and al k are really so sure of their previous statements that an old oring will 'ruin' a light lager.

by the way, if al korz' address contains words with more than 4 letters someone may wish to help him out. based on his personal email to me i can assure you he needs no help with the 4 letter words. he's mastered them all.

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Date: Tue, 11 Aug 92 10:25 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: Apologies for duplicate posting

Very sorry, but you may have noticed that I sent a double posting of my tome about amylase temperature stability. This was because the connection between the US and UK was down, and my first posting (last week) generated no response from Rob's mailer, so I waited three days and re-posted. Apologies to all those who waded through the second posting with a strange sense of deja vu.

Andy

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Date: Tue, 11 Aug 92 09:46 EDT  
From: smc@hotsc.att.com  
Subject: Hop Vine Yields?

Reading about all the lucky homebrewers with their own hop vines has made me curious. What kind of yield do you get from a hop vine, in ounces, once you've dried the hops? E.g., is it 6 oz, or 6 lbs?

If I dedicate about 10' of a small garden along the side of a house to hops, what could I expect for a total crop?

Steve Casagrande  
smc@hotsc.att.com

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Date: Tue, 11 Aug 1992 10:17 EDT  
From: PGRAHAME%BENTLEY.BITNET@mitvma.mit.edu  
Subject: truncated digests

In HBD 945, Dave Bircreports receiving a truncated digest on August 6. The same thing happened to me, too. Dave, the digest is not really truncated, which is evident from the fact that your directory will show that it's a long file. The cause of the problem will not show up in Wordperfect, nor--I suspect--would it in other wordprocessing formats. The problem is simple: a control-Z code was entered in the text at line 200. The software interprets this as "end of the file" thus creating the appearance of truncation. I could not discover this bug with "Reveal Codes" presumably because it lies "outside" the file as read by the software. However, the solution is simple. Just go into the file with DOS EDLIN or a similar editor, and DELETE line 200 (there is nothing on it but Control-Z). Then SAVE the file. Magically, the whole file will now be readable.

Salut,  
Peter Grahame    pgrahame@bentley.bitnet

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Date: Tue, 11 Aug 92 09:58:30 CDT  
From: andy@tonga.wustl.edu (Andy Leith)  
Subject: Bleach and SS, holes, Minneapolis

Jack posts details (#945) of an experiment that he did to determine whether or not bleach will corrode stainless steel. He didn't have an empty keg to use in the experiment. Some time back I got lazy and left a cornelius keg of mine sitting with the bleach sanitizing solution in it. The following week I kegged an IPA and when I pressured up with CO2, a thin stream of pale ale spurted across the kitchen from a tiny pin hole in the side of the tank.

So if you leave bleach solution in your keg for a long enough time (> 1 week) it probably WILL corrode the keg regardless of what intuition may say to the contrary.

If anyone has any safe ideas on how to repair a pin hole in my keg I would be most grateful.

I would also like to know of any brew shops, brew pubs, clubs, or homebrewers in the Minneapolis area, as I am moving there from St. Louis in a couple of weeks

Thanks

Andy Leith      andy@wups.wustl.edu

-----

Date: Tue, 11 Aug 92 10:54:21 EDT  
From: card@apollo.hp.com  
Subject: co2 purity

FYI From New England Beer Club

/Mal Card

>>

>>

>> There have been some questions about CO2 purity. Although I am  
>>not aware of any contamination problems with CO2...I am aware that  
there  
>>are atleast 3 grades of it; industrial, beverage and analytical. Of  
course

>>you can figure out what use beverage grade is rated for, with  
analytical

>>being the purest for scientific purposes. Industrial is the lowest  
quality

>>and used for fire extinguishers and other non-food grade needs. I  
personally

>>fill my tank at a beverage supplier to insure getting a known good CO2  
>>for dispensing beer. Not sure if the industrial is acceptable, but its  
>>seems like a gamble to me.

>>

>> Also, a beverage supplier also told me that CO2 tanks can build up  
>>with oil (that apparently occurs as part of the CO2 manufacturing  
process.

>>He suggested that after many refills, you can purge the oil by standing  
the

>>empty tank upside down overnight. The next day, open the valve (with no  
>>regulator attached) with the tank still inverted. The remaining CO2  
will

>>blow out any oil that has accumulated in the tank.

>>

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Date: Tue, 11 Aug 92 09:47:22 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Fermenting mead

Hank Luer writes:

>Regarding fermentation of honey to make mead: About eleven years  
>ago I bought five gallons of wild-flower honey, diluted it to a  
>specific gravity of 1.1 (wine strength), added acid blend (tar-  
>taric, citric, malic) to .9% and sprinkled in five sachets (5g ea)  
>of dry Montrachet wine yeast. This produced about 25 gallons of  
>liquid. It was January and both the water and the fermentarium  
>(New Jersey cellar) were cold. I waited. Nothing happened.

[goes on to mention trying several other things, finally adding  
some grapes and being successful.]

The thing that you were missing in the first trial was yeast  
nutrient. Normally, brewers don't have to worry about this,  
because it is contained in the ingredients (malt or fruit).  
However, if you are making a straight mead (no fruit, only  
honey), then you need to add yeast nutrient yourself. Yeast  
nutrient can be as simple as ammonium chloride, but there are  
also various brand names available on the market that different  
people swear by. Any good book on making mead should have a  
discussion of this.

Mike Hall  
hall@lanl.gov

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Date: Tue, 11 Aug 92 09:33 PDT  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Stainless Steel corrosion

In HBD # 945 Jack Schmidling writes about his chlorine/stainless steel experiment.

I've had corrosion problems with stainless especially where it is of cheap(er) quality. The first stock pot I had was ok, but I left the lid on, with liquid (no chlorine) overnight, and the next morning, the lid was covered with rust flowers and pitting. In two cases our stainless tableware (an inexpensive set) has developed similar marks.

FWIW, it seems that the mixing of ingredients in the stainless alloy is not always as good as it should be, and lumps (crystals??) of straight steel/iron are left in the material so that the chromium oxide (whatever form) does not form a complete seal on the material, hence the rusting.

None of the high quality stainless stuff I've bought has ever shown any of these problems, so it goes back to "you get what you pay for" or if not, then take it back to the store.

BobK

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Date: Tue, 11 Aug 92 10:48:53 MDT  
From: Brian.Smithey@Central.Sun.COM (Brian Smithey)  
Subject: Bleach sanitation

>>>> In HBD #945, JKL <JLAWRENCE@UH01.Colorado.EDU> writes:

> In HB943, Jeff Frane writes:

Jeff> Change them both, why don't you. If you're sanitizing with the  
right  
Jeff> concentration of chlorine you shouldn't have to rinse at all, and  
you're  
Jeff> pretty much defeating the purpose by throwing that water onto your  
Jeff> sanitized surfaces -- try using boiled water if you feel a need to  
Jeff> rinse.

Jane> OK, I'll bite. What's the "right" concentration of chlorine? I  
Jane> thought you had to rinse until there wasn't any more smell. Won't  
any  
Jane> chlorine left on the equipment kill all the good stuff? (I'm  
currently  
Jane> using 1-2 Tbl. of chlorine bleach per 1 gal water.)

This was covered a while ago on the HBD, I think Bob Jones and George Fix went back and forth on it a bit. I seem to remember the final outcome being that 1/2 c. of grocery store bleach per 5 gallons of water was sufficient to get the chlorine level to the 200 ppm or whatever concentration it was that will sanitize. I've been using this concentration with 30 minute contact times and no rinsing for about 4 or 5 batches now, and haven't noticed any problems -- my yeast takes off ok, and I don't notice any off-flavors from the bleach treatment. I am very careful to pour out every bit of chlorine/water that I can, which usually requires tipping the carboy upside down several times with several minute "rest" periods in between, to allow the drops to run down the side and pool in the bottom of the carboy. The pools pour out easier than trying to shake the drops out.

If you want to convince yourself that the beer flavor isn't being affected, take it to your local homebrew club and have some guinea pigs taste test it for you (Hi Dave!). Or enter it in a competition that will provide feedback and check what the judges say. Or drink it yourself, and if you're happy then it works.

A quick run of "units" shows 16 tablespoons per cup, so I'm using 8 tablespoons per 5 gallons. Your 1-2 Tbl. per gallon (5-10 Tbl. per 5 gallons) is right in the ballpark.

Brian

- - -

Brian Smithey / Sun Microsystems / Colorado Springs, CO  
smithey@rmtc.Central.Sun.COM

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Date: Tue, 11 Aug 1992 13:11 EST  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: truncated digests

About these truncated digests. I think what happens is sometimes a stray end-of-file marker gets put in. For example, I use WordPerfect to write my posts, which I then save as ASCII and upload to the Vax for mailing. The problem is that WordPerfect puts an EOF at the end of the file, which I then strip out using my Vax editor. Sometimes I forget, though, and then depending on the software you use to read the digest, you may or may not get truncated at the EOF I left in. My software (Browse) ignores the end-of-file, so the digest looks ok to me, but other software respects the EOF, hence truncation. Even if you get someone to email you another copy, until the EOF is stripped, you'll still get truncated.

Now let's just hope I remember to take the end-of-file out of THIS post.

- --frank

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Date: Tue, 11 Aug 92 11:12:26 MDT  
From: scojam@scojam.Auto-trol.COM (Scott James.)  
Subject: Mash - Hot Water Heater

Last time I suggested the idea of mashing with a modified hot water heater.

After some investigation, here is what I've discovered...

1. Hot water heaters are insulated with 1~3" glass. This would be a real pain to cut through.
2. They heat upto 180F, but with a variance of +/- 20F. The stability comes from the thermal isolation of that thick glass barrier.

After talking with this owner/operator of a local heating business, we started talking about possibilities. They ranged from using a kiln(!!) with a temp. controller to keep a steel vessel at a constant mash temperature to using a pot wrapped with nichrome wire as the heating element, all encased in some kind of insulation.

To me, this almost sounds like building a nuclear powered baby-bottle warmer.  
It could be done, but why so expensive?

I'm currently using a 50 qt. coleman cooler with added hot water... draining through a copper tube with slits cut into it with a hack saw. I keep getting stuck sparges, but I think it's because the brew shop I use to grind my malt uses an old coffee mill--I get lots of flour.

Oh well, I just wanted to keep you posted about ideas and progress (or lack of)

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Scott James (N0LHX) scojam@Auto-Trol.COM  
Ham - Guitarist - HomeBrewer - Pilot Auto-Trol Technology  
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End of HOMEBREW Digest #946, 08/12/92  
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Date: Tue, 11 Aug 1992 13:35:13 -0400 (EDT)  
From: "Stephen J. Vogelsang" <sv0k+@andrew.cmu.edu>  
Subject: Re: Sassafras; low cal ginger beer

megatest!jao@Sun.COM (John Oswalt) writes:

>So my questions: Can sassafras root be obtained in the United States? Is  
it  
>even legal in the USA? Can root beer be made from sassafras bark?

Here in Pennsylvania the best place to get sassafras root is in the woods. The trees are not extremely hard to find. The leaves look something like this:  
(excuse crude ascii drawing)

```
      0000
     0  0
    0 0
   0000 0 0 0000
  0  00 00  0
 00  0  0  00
   00 0  0  00
    000000
     0  0
00
 0 0
  0 0
 0 0
00
```

All of the edges are smooth, and not all of the leaves will be properly formed. You should be able to find some trees that are small enough to dig up or pull out of the ground. I would suggest doing this on private land (yours or a friends) as it's probably not legal to dig up trees in a park.

-Steve

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Date: Tue, 11 Aug 92 10:12 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: SmartBrewers, Hydrometers

To: Homebrew Digest  
Fm: Jack Schmidling

>From: camartens@ucdavis.edu  
>Subject: SmartCaps Info

It seems that there is a very simple solution IF the problem is the O2 in the headspace. Why not just fill the bottle up and leave NO headspace?

>From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>

>Sigh. It's times like these that make me wish for the good ol' days in the HBD when the members of this forum were only interested in open minded, friendly discussions of the issues; when we were all genuinely concerned about helping each other in their quest for the world's perfect beer. Remember when people used to commend us for being the best-behaved bunch on the net? Remember when?

Sounds like a real bore. I think the "problem" is that people are starting to think for themselves instead of simply repeating the same tired old lines from popular books.

>From: dipalma@banshee.sw.stratus.com (James Dipalma)  
>Subject: Runoff temp, mashout

>Whenever specific gravity is measured with a hydrometer, the reading must be corrected if the temperature of the solution is other than 60F.

This may seem like a trivial point but that is only important when comparing measurements with someone else who is going through the same ritual. One could be a happy brewer and make terrific beer taking all measurements at 100F as long as he didn't get upset about not reaching other's standards. I take all gravity measurements at tap water temp and never bother correcting it. This is also one of the reason my yields never seem quite up to snuff. However, the difference over 10-20 degrees is within the measurement error of just trying to read a hydrometer.

js

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Date: Tue, 11 Aug 92 17:07:58 -0400  
From: Mike Tanksley <mtnksly@sci.ccnycunyc.edu>  
Subject: sassafras

At last! Something I know about! In digest #945, John Oswalt writes:

>I would like to make real root beer, from recipies posted  
>here and on the net. However, I have never seen the essential  
>ingredient, sassafras root, for sale anywhere in this country (USA).

>The Bread of Life, a Bay Area health food store I frequent, has  
sassafras  
>bark, but no sassafras root.

>So my questions: Can sassafras root be obtained in the United States? Is  
it  
>even legal in the USA? Can root beer be made from sassafras bark?

The same thing happened to me. The bark is everywhere, but the root  
is not to be found. One guy even tried to sell me finely chopped  
bark, and claimed that it was root. I may be stupid, but . . .

I ended up trying the bark. It smells great, but is unable  
to impart much taste to the tea. The result is a nice soft drink, but  
not what one expects from root beer. You might try to substitute, say,  
8 or 10 ounces of bark for 2 ounces of root in 4 gallons.

You might also consider harvesting wild sassafras for the roots. I  
don't know about California, but in New York it can be located rather  
easily along any major highway. (I am at the moment too lazy to  
harvest, but I plan to do so in the near future.)

Mike-Bob

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Date: Tue, 11 Aug 92 16:23:31 -0500  
From: devenzia@euler.jsc.nasa.gov (John Devenezia)  
Subject: Re:Wort Chilling, Some chilling thoughts...

Al Taylor writes in HBD #940:

> Before making my immersion chiller, I advocated using a 2.5 gallon jug  
of  
> bottled water at near freezing temp to cool the wort down to pitching  
temp.  
> This worked very well for about 10 batches. I now use my new toy,  
which will  
> cool 3 gallons of boiling wort to 80 degrees F in about 15 minutes  
while using  
> only 15 gallons of tap water (at ~65 deg F). BTW the whole thing only  
cost  
> me \$25 to build. I then add the same bottled water, but at room temp.  
to bring  
> to 5 gallons. I seems to me that combining the two techniques would  
easily  
> allow for cooling to a reasonable lager pitching temp.

> Another idea, though much more elaborate, is to send the cooling water  
through  
> a copper coil submerged in an ice bath before it gets to the wort. This  
would  
> cool the water down to around 40 deg, based on my crude measurements of  
the  
> heat exchange of my chiller. This idea may best be described as a  
flight of  
> fancy, but I always did like the t.v. show "MacGyver".

I have devised just such a device. I got it in my head that I wanted to  
bend  
some copper tubing one night, so I went out the local hardware store.  
They  
were having a sale (\$21us) on pre-packaged 50' coils of 3/8" tubing for a  
price  
lower than 25' of the regular bulk tubing. So I got the coil figuring  
I could make two and give one away. Well as I was contemplating said  
copper  
tubing I had a brainstorm (ok maybe a brainshower). Knowing that Texas  
tapwater (or more specifically hosewater) was downright warm in the summer  
I  
pulled my two-liter bottle soda bottle of ice out of the freezer and  
wound  
about seven feet of coil around it. Then I left about two feet straight  
and  
wound the rest (except for a straight bit at the end) into a double coil.

Volia, I had created WortChiller-zilla(tm). The thing is ugly I'll admit,  
but  
it cooled down my last batch (~4 boiling gallons of wort) in a much  
shorter time than my usual ice batch (didn't think to measure said time,  
it being the end of a long home-brew/drink day). I had put a frozen two-  
litre  
soda bottle inside the small coil and put the coil in a small pan with  
ice cubes. Added a water to the pan and had a pre-chiller. I then put  
the  
wort chiller in the pot (I had boiled it a short time in the wort to  
sterilize

it) and turned on the tap water.

On the observation of a brewfriend next time I will omit the seperate pot with icecubes and use my washtub/icebath around the pot as a pre-chiller.

That way I'll get the best of both worlds, ice bath for outside of pot and wortchiller inside the pot.

> I'm interested to hear comments on my ideas, in public or private :-)  
> Al Taylor, MS-III  
> Uniformed Services University, School of Medicine, Bethesda, MD

John D.  
devenzia@euler.jsc.nasa.gov

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Date: Wed, 12 Aug 92 8:09:28 EDT  
From: Jim Grady <jimg@hpwalq.wal.hp.com>  
Subject: low-cal ginger ale

There was a post yesterday about making low-cal ginger beer by substituting sweet & low for sugar. The last batch of root beer I made (from extract) I made with just half the sugar (no sweet & low) because commercial soda pops are so sweet. My complaint is only the lack of flavor from the extract I used; I like the reduction in sweetness.

- - -  
Jim Grady | "Talent imitates, genius steals."  
Internet: jimg@wal.hp.com |  
Phone: (617) 290-3409 | T. S. Eliot

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Date: Wed, 12 Aug 1992 08:08:59 -0400  
From: paweb@ohpspd.com (Philip A. Webster)  
Subject: O-rings

O-ring? bOring! :-)

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Date: Wed, 12 Aug 92 07:03:18 PDT  
From: ty@sangabriel.desktalk.com (Tyson M. Kostan)  
Subject: Re: CO2 Purity

I too am interested in CO2 purity. There are two potential contaminent types that I wouldn't want in my beer: those that eat wort (such as bacteria) and those that are toxic, or add flavor to the wort (such as oils). Anyone with info on this, please tell.

With SCUBA gear, the main concerns are H2O accumulating in tanks (which isn't by itself too harmful to beer, but causes lung problems in humans). Not a problem by its self, but it can cause the interior of tanks to oxidize (I know aluminium oxide doesn't taste too good, and may have other ill effects).

Receintly, a friend of mine and I had his tank refilled at an industrial CO2 supplier. The guy filling the tank laughed when he saw the size of Ed's tank (a 5 pounder) and filled it at no charge. I'm sure more CO2 ended up in the atmosphere than in Ed's tank. However, Ed has had many a successful batch off that tank.

I still prefer to take the "Relax, don't worry..." approach.

Ty  
-

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Date: Wed, 12 Aug 92 16:42:46 MET DST  
From: Stefan Karlsson <stefank@math.chalmers.se>  
Subject: A book I bought

Hi there

I bought a new book at my local brewers shop yesterday.  
"The Historical Companion to House-Brewing" by Clive La Pensee.  
The title imply that its about Homebrewing history, but it's even  
more a book on brewing principles. He also tell how to malt & mash  
at home, gives a lot of historical recipes, and a quite a few sarcastic  
comments on modern Continental (i.e. Europe minus Britain)  
beer ideals - he's English.  
Nice reading.

Stefan Karlsson, Goteborg, Sweden.

-  
stefank@math.chalmers.se

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Date: 12 Aug 92 09:09:06 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Oh No! O-Rings!!!!

Subject: Oh No! O-Rings!!!! Time:8:36 AM Date:8/12/92  
Not since the space shuttle blew up has there been so much attention given to this topic. Can we please DROP this issue? If you guys want to conduct further experiments and talk about this do it directly between each other then post a SINGLE report on your findings.

The same goes for the attacks on other's comments, "lame" or not. Use direct mail to work out your frustrations. Let's get back to the quiet consideration of the finer points of home brewed beer and leave the personality conflicts behind.

Now on to a REAL digest comment...

Beware when you pitch at warmer temps (like 85F) that as the wort cools to the room temp (or below) the pressure in the carboy will drop and may pull in fluid from the airlock or the blow off bucket. Be sure to pitch at sufficient rates to get the yeast producing CO2 fast enough to compensate for the pressure variation and keep the flow of gasses in the right direction.

RW...

Russ Wigglesworth    CI\$: 72300,61  
|~~| UCSF Medical Center    Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324    Voice:    415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Wed, 12 Aug 92 10:23:19 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Yeast nutrients

I wrote:

> Yeast  
> nutrient can be as simple as ammonium chloride, but there are  
> also various brand names available on the market that different  
> people swear by. Any good book on making mead should have a  
> discussion of this.

To which I reply:

I went home and looked this up in several books that I have on mead (and yeast in general) and found that I was a little incomplete and a tad misleading in my post from yesterday. Yeast nutrient is sort of like vitamins for yeast --- it contains a lot of different chemicals. Basically, it has all (or some) of the compounds that yeast need to get started. Apparently, two of the things yeast need most are nitrogen (from ammonium salts) and phosphates (from phosphate salts...duh), so that a good substitute for the "complete" yeast nutrients is just ammonium phosphate, not ammonium chloride, as I said yesterday. The various brand names of yeast nutrient on the market probably have all of the other goodies that yeast need.

The books also said that yeast would actually ferment without yeast nutrients, but it takes a long time (like several months). A slurry of old yeast can be used instead of store-bought nutrient, as it has the proper goodies too.

Mike Hall  
hall@lanl.gov

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Date: Wed, 12 Aug 92 09:46:50 PDT  
From: tima@wv.MENTORG.COM (Tim Anderson)  
Subject: re: Re: Ken Johnson, the lamest (JLIDDIL)

>> Date: Mon, 10 Aug 1992 8:31:07 -0700 (MST)  
>> From: JLIDDIL@AZCC.Arizona.EDU  
>> Subject: Re: Ken Johnson, the lamest  
>>  
>>  
>> Obviously, Ken is full of "bullshit". Is he a master brewer? Has he  
won  
>> numerous awards for his fine beers? Has he won Homebrewer of the  
Year? Is  
>> he a certified Judge? If not then he is LAME

I say we kill him.

tim

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Date: Wed, 12 Aug 1992 12:51:40 EDT  
From: "John L. Isenhour" <isenhour@vax001.kenyon.edu>  
Subject: misc.

bickham@msc2.msc.cornell.edu (Scott Bickham) writes:  
Subject: Wheat allergies

>The biggest problem I have with his prognosis is that the contribution  
>of wheat to beer is completely different from making products with wheat  
>flour. The husks are filtered out in the sparge and are not present in  
>the beer, while the proteins and starches are broken down and mostly  
>metabolized by the yeast. My belief is that unless my sister is  
allergic to  
>a specific protein in wheat that survives malting, mashing, boiling with  
>hops and fermentation, then there is no foundation for the doctor to  
advise  
>her to stop drinking "most" beers. Does this sound plausible, or is  
there  
>any other information we should be aware of?

This makes sense, I have heard of several people who are allergic to  
wheat  
that are allergic to wheat beers also. It may be possible for her to  
ingest  
filtered wheatbeer but not some varieties of turbid hefeweissens, for  
instance.  
If the allergy is a \*mild\* one (class 1 or only a coupla hundred units  
reactivity), you could determine empirically by trying a few of the  
filtered  
ones, have some antihistamines ready. Its really hard to avoid wheat in  
processed foods these days, so total exposure is the way to look at this  
picture.

and

cojam@scojam.Auto-trol.COM (Scott James.) writes:

>Also, I never heard any response about culturing yeast on Tofu (soy bean  
>curd, very high protein). Does anyone think this would work as a poor  
man's  
>substitute for agar? Maybe this could be a cheap way to streak yeast  
and  
>separate mixed cultures?

Its probably too low in sugar to be worth it.

and

I wrote

| (mylar?) plastic bags that had laser cartridges in them, I air them  
| out for a few days and wire tie the regular gallon ziplock bag inside  
| it.

>Yikes! I cringed when I read that. Where I work, toner cartridges are  
>classified as hazardous waste--seriously! I wouldn't want those bags  
>anywhere near anything that even comes close to my mouth. I hope you  
>are at least cleaning them very well.

Thanks, these particular ones seem safe, not all others might be.

and

JKL <JLAWRENCE@UH01.Colorado.EDU> writes:  
Subject: Bleach sanitation

>>Change them both, why don't you. If you're sanitizing with the right  
>>concentration of chlorine you shouldn't have to rinse at all, and  
you're

>  
> OK, I'll bite. What's the "right" concentration of chlorine? I  
>thought you had to rinse until there wasn't any more smell. Won't any  
>chlorine left on the equipment kill all the good stuff? (I'm currently  
>using 1-2 Tbl. of chlorine bleach per 1 gal water.)

I have been using chlorine test strips from a restaurant supply for years,  
I use 25-50 ppm and at that level it will go away by itself, and you can  
smell it at that level.

The HopDevil

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Date: Wed, 12 Aug 92 09:44 PDT  
From: James S Durham <js\_durham@pnl.gov>  
Subject: Sanitizing kegs with bleach

Just to add another data point to the study, I use cornelius kegs from time to time. Since I seem to finish 5 gallons of kegged beer much faster than 5 gallons of bottled beer, I keg my brew infrequently. During the long and frequent off-times, I sometimes leave the keg filled with bleach water to remove any residual beer (or soda) taste and to keep the keg "squeaky-clean." I have never noticed any rust, holes, scale, or discoloration of the stainless steel keg or assorted parts. Neither have I noticed any deterioration of the O-Rings. Note that I usually use a standard solution of 2 T bleach per 5 gallons of water.

I have a possible solution for people who do not want to taste residual soda in their kegged beer. I usually keg a stout that is so full of flavor that I wouldn't be able to taste the difference. If I remember, I'll post the recipe tomorrow.

My reply address is JS\_Durham@pnl.gov

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Date: Wed, 12 Aug 92 14:39:26 -0400  
From: aderr@BBN.COM  
Subject: Homegrown hops....

I've been reading this newsletter for over two years, but this is the first time I've ever posted an article. I'm an extract brewer (so far) with 6 batches brewed. All six batches have turned out great and I believe that this Digest has helped greatly with that. Thanks!

Anyway.... I just harvested my first batch of cones from my first-year hops plants last night. The conventional wisdom seems to be "don't expect to get very much from your plants in the first year". Well, I guess I either got lucky or did something very right, because I picked about 2 gallons (I'll weigh them after they're dry) of ripe cones and left at least twice as many unripe cones on the vines!

I thought I'd let people know what I did, just in case it WAS something I did right. I bought 3 Cascades rhizomes from The Modern Brewer (in Cambridge, MA) somewhere around the first week of May. I dug about a 3' x 2' x about 1.5' deep hole next to the foundation of the sunny side of my house, and filled it with a mixture of topsoil, composted manure and peat moss, and planted the rhizomes about a foot apart and about 2" deep. We had a very strange spring this year, and the final two frosts were several days after I planted.

I watered them every day or two, and about once a week I added a tablespoon of Peters 15-30-15 houseplant fertilizer to the water. It was several weeks before I saw any activity from the plants, but once they started, it was like the best stories I've read here about hop vine growth! I put three heavy cotton twine lines up the side of the house attached to a crossbar held up by another piece of twine through a pulley, so I could let the lines down at harvest time. The pulley was mounted about 15'-18' up the side of the house. The vines grew 2"-3" per day on bad days and over 6" on good days. They hit the top of the trellis and tried to go further, but when they decided that they couldn't, they just started to get bushier and darker green.

By the way, I cut back all but the single best shoot from each root, and the plants got sun from about 10am until sundown.

Next, they got completely covered with "burrs", and within about two weeks the burrs all started turning to cones. When the cones started looking like they might be ready to pick, I re-read Pete Soper's "A Hop Growing Primer" (and several posts in HBD), but I wasn't exactly sure what people meant by a "papery" feel. Well, I guess the only way to describe it is... well... like tissue paper. They also have a papery \*sound\* when you squeeze them. The main thing to keep in mind, if you've never grown hops before, is that the sound and feel are distinctly different from unripe cones.

I started out using scissors to snip the cones off, but after a while I just started pinching or pulling them off with a small bit of stem just below the cone. I have to tell you, it's a wonderful thing to put your face in the middle of a huge bowl of freshly picked hop cones and inhale deeply. In the words of Penn Gillette in Penn and Teller's "The Invisible String":

"It's a pretty thing.... it's a \*very\*... pretty... thing"

Now I can't wait to brew a batch of nice IPA or Steam Beer (oops,

excuse me... "California-Style Ale") with my own, homegrown hops!

Thanks for all the help,  
Alan Derr  
([aderr@bbn.com](mailto:aderr@bbn.com))

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Date: Wed, 12 Aug 92 19:12 GMT  
From: brians <brians\_+a\_neripo\_+lbrians+r%NERI@mcimail.com>  
Subject: Bulk Malt Prices

MHS: Source date is: 12-Aug-92 14:31 EDT

I have seen people quote obscenely low prices for buying malt in bulk on the digest. Apparently they know something I don't. I've just called around a little to Boston shops, and the best price I have found so far for 55# of malt runs about \$0.95/lb. Am I just in a malt-benighted part of the country and will have to pony up, or is there a loophole I am missing?

Brian  
brians%neri@mcimail.com

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Date: 12 Aug 1992 15:19 -0500 (EST)  
From: KLIGERMAN@herlvx.rtpnc.epa.gov  
Subject: STYRENE AND NATURAL ROOT BEER FLAVORS

A recent concern in the HBD was styrene leaching into the wort from plastic equipment. Styrene appears to be a weak carcinogen in laboratory rodents. Styrene oxide, its primary metabolite is a carcinogen in rodents and a fairly potent mutagen. However, it has not been determined if styrene is carcinogenic or mutagenic to man (or woman) at high concentrations, and it is doubtful that the very low levels that could leach from plastic would be dangerous.

Natural root beer flavor comes from sassafras. Sassafras oil contains relatively large amounts of safrole, which is a liver carcinogen for rats and mice. It has been prohibited as a flavoring agent in the U.S. since 1960.

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Date: Wed, 12 Aug 1992 12:25:14 -0700 (MST)

From: JLIDDIL@AZCC.Arizona.EDU

Subject: Re: Ken Johnson and his comments

I apologize for my comments about Ken Johnson but at the same time I would ask that he not berate people for being extract brewers and not being able to do full mashes with great results immediately. As with anything homebrewing is a learning process and we all must be patient with those who are less skilled or knowledgeable. This should be a forum for discussing brewing and it's art and science not a putdown forum.  
Jim Liddil

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Date: Wed, 12 Aug 92 12:29:19 PDT  
From: rfozard@sword.eng.pyramid.com (Bob Fozard)  
Subject: extract hot-break

I've been doing all-grain for about the last 10-15 batches, and now I wanna do an extract batch and reflect on the differences. The obvious advantage is the amount of time spent in the kitchen, but if I'm going to spend a couple of hours in the kitchen, and invest all that good karma into my fermenting beer, I want something that I truly enjoy drinking.

Since I've changed my brewing technique quite a bit along the way, I expect my planned extract batch to be somewhat better than my previous ones. Contemplating this, I've been thinking of other ways to improve my extract procedure.

I'm not sure where I've seen this (maybe it was here), but is it true that much of the hot-break has already been precipitated out of extract syrup? If this is the case, I would expect that the 60+ minute boils I've done in the past did more damage to the wort (in the way of caramelization) than good. Perhaps this also has the effect of driving off much of the malt aroma that someone recently mentioned seems to be missing from extract brews. If using hopped extract, perhaps just a 10-15 minute "sanitation" boil with perhaps the addition of flavor/aroma hops would be the better way to go. If using un-hopped extract, we have the option of using pellets and doing a slightly longer boil (30-40 minutes for pellets??), or using the liquid hop concentrates that don't require boiling (isomerized??). Comments and/or experiences with this are requested.

I've tasted some pretty darn good extract brews, but none of my previous extract batches were close to what I've been able to produce with all-grain. Probably one of my problems was with oxidation. Typically, an extract brewer will mix the hot wort with some cold water to get it to 5-gallons of pitching temp. wort. I feel that splashing the hot wort into a carboy of cold water might lead to unwanted oxidation. This time I will do a full-volume boil and use my immersion chiller, but I wonder about the boil time and caramelization. Could this be a source (or one of them) of that extract "twang" that is present in some extract batches. It clearly isn't always there, at least not by my tongue, but what causes it when it is?

- - -  
rfozard@pyramid.com

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Date: Wed, 12 Aug 92 12:43:23 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Clarification

(This is NOT a flame.)

Micah Millspaw wrote (as a signature, in HBD #945):

```
| =====  
| =Thrown out of the =  
| =Hoppy Cappers homebrew club =  
| =Modesto, CA. =  
| =====
```

Gee Micah, that makes me look real good! ;- ) I had nothing to do with it folks--honestly. I joined after he left and know nothing of the details of his departure. I've chatted with Micah and he seems to be a pretty nice guy.

I know that this is inappropriate for the digest--I'm sorry--but I didn't want you all to think I was a snob or anything, or that Micah was some kind of a jerk to get thrown out. (No further discussion necessary.)

Actually, I thought the signature was rather funny, considering mine.

-Alan

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|-----|  
| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers  
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA  
|-----|
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Date: Wed, 12 Aug 92 16:39:27 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Yeast Temperatures and Amounts

GEOFF REEVES writes:

> I concur that, within reason, there is no such thing as pitching too  
> much yeast. They Zymurgy Special Issue on Yeast is an excellent  
> reference for the things you are wondering about.

Funny, I was just reading that article this morning... In a 5 gal batch, you want (according to the article) 40 billion ( $4 \times 10^{10}$  for you tech weenies) yeast cells at pitching time. This can be accomplished by (1) pitching 10g of viable, rehydrated dry yeast, or (2) pitching a 2 cup (500 ml if you're metric) active starter.

Dry yeast should be rehydrated at about 100F (38C). You can then cool it to the pitching temperature by slowly blending in 2c (500ml) of wort. Sudden temperature changes of >20F (10C) should be avoided.

The premise of the article is that a sufficiently large population of active yeast will help to prevent nasty organisms from getting a foothold in your yummy wort.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Wed, 12 Aug 92 13:21 PDT  
From: Martin Wilde <martin@gamma.intel.com>  
Subject: Mash efficiency comments

With all the traffic on the BS of mash efficiency, I thought I would present the results of an experiment I conducted.

My normal sparge of 45 minutes produces roughly 70% efficiency. This is with my equipment. Your equipment may produce different results. Thus avoid the pitfalls of someone saying you must sparge for 2 hours. My sparges flow rate starts out slowly and then is increased as time goes by.

For an experiment I sparged for 90 minutes and my efficiency was 90%!!. My beer was also slightly more tannic and grainy tasting (from the milking of the grain bed for every drop). Keep in mind, this is on my equipment - yours will be different.

Most people I have talked to say BS to the notion of 2 hour sparges and say grain is cheap. The extra hour of sparging is more expensive to me time-wise than the buck or two for the extra grain.

When you are reading a book on brewing - don't put the author on a pedestal and assume that they are the ultimate god... Just use whatever works for you.

Martin Wilde | And on the Eighth day, God  
martin@gamma.hf.intel.com | made Full Sail Ale - because  
uunet!intelhf!gamma!martin | he was tired of Samuel Adams...

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Date: Wed, 12 Aug 92 14:31:25 MST  
From: teroach!fse@phx.mcd.mot.com  
Subject: New BrewPub

Announcing the demise of Barley's Brew Pub here in Phoenix and the opening of Coyote Springs Brewing Co. Now under new ownership/management, Coyote Springs Brewing Co. will be doing some nice interior remodeling to enhance this wonderful gathering place for you to meet with friends and enjoy the finest beers made in Arizona.

Candy Schermerhorn, noted columnist for Zymurgy magazine, famous for delicious recipes using beer, will be designing a completely new menu with items based on the wonderful beers brewed at Coyote Springs by the original Barley's brewmaster, John Vogt-Nilsen. If you find yourselves in Phoenix, you MUST make it a point to visit.. you'll be glad you did.

Stan Fisher.. Beer Groupie

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Date: Wed, 12 Aug 92 16:29:30 CDT  
From: gelly@persoft.com (Mitch Gelly)  
Subject: Ruby Tuesday

Greetings,

The raspberry beer has been in the bottle a few weeks now and is just unbelievably good. Here is the recipe, although the wild raspberries are probably already history in most places. (Next year!)

#### RUBY TUESDAY

7 lbs. light malt extract syrup  
7 lbs. fresh wild raspberries  
1 lb. english crystal malt (had no lovibond rating on pkg, I'd guess ~40)  
2/3 oz. cascades whole hops (~3.5% alpha)  
1 campden tablet  
1 pkg. Edme ale yeast (11.5g)  
1/2 cup corn sugar to prime

Brought 2.5 gal. water to boil with crystal malt in grain bag (removed grain bag when water was at 170 F). Added extract and brought to boil, boiled for 60 minutes. All of hops for 45 min.

Chilled wort to ~100 F and strained into carboy (prefilled with 2.5 gal cold water). Rehydrated yeast in 90 F water for 15 minutes and pitched, topped off carboy with water, and mounted blowoff tube. O.G. 1.040

After two days of healthy ferment (~75 F) added fruit. Pureed raspberries with campden tablet, added to fresh carboy (better use a 6 or 7 gal carboy if you got it, the fruit takes up space!), purged carboy with CO2, and racked beer into it. Swirled it around a little to mix it up (don't shake it up) and put blowoff tube back on. Let sit another week and bottle. I only used 1/2 cup corn sugar to prime, and it was plenty. Didn't take a final gravity.

Comments: Color was absolutely phenominal!! Ruby red and crystal clear. Not even chill haze. I was amazed at the clarity. Excellent raspberry nose and flavor, sort of like a raspberry wine. As the beer would sit in your glass, the raspberry aromatics would get stronger. Not sweet, kind of tart. Nice. On the down side, it was a little \*too\* raspberry for some, not enough beer character. Next time I will go for 9-10 lbs extract.

Very pleased with the outcome, thanks to all who sent me suggestions. I have a peach beer in the bottle a week now, based on the same recipe except using 12 lbs. of peaches and pale malt instead of crystal. Excellent

summertime beverages, the women (and I) love it.

And now a question: How acidic are raspberries? I have about 5-6 lbs of raspberries left, and 15 lbs. of light clover honey, and they're just waiting to be magically transformed into a melomel. I have not made a mead before, and a lot of the recipes I've seen call for acid blend, or just tartaric acid. Will 6 lbs of raspberries raise the acidity enough in a five gallon batch, with 15 lbs of honey? And will yeast nutrient be necessary (since there's fruit in there)?

Cheers,

Mitch

- gelly@persoft.com - | Better living, through zymurgy

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Date: Wed, 12 Aug 1992 13:49:40 -0500  
From: adiron!partech.com!scott@uunet.UU.NET(Scott Barrett)  
Subject: Fresh hops vs. dried hops

In HBD 941, CHUCKM@CSG3.Prime.COM wondered about using fresh hops rather than dried hops. Since harvest time is approaching in central New York, I had been wondering about the same thing. I decided to do a little digging.

In an article describing hop processing in the Hops and Beer special issue of Zymurgy, it is mentioned that hops go from about 80% water to about 8% water when processed into bales. The answer is now within reach.

Assume that we want to determine the amount of fresh hops required to give the bittering value equivalent to 100g of 4.6% alpha dried hops. The dried hops is comprised of the following:

8.0g	H2O	8.0%
4.6g	alpha acids	4.6%
87.4g	other (solids)	87.4%
=====		
100.0g		

Assuming that the weight change during drying was solely from loss of water, the 92g of non-water material in the dried hops must have constituted only 20% of the fresh hops that were dried. So the fresh hops must have broken down thusly:

368.0g	H2O	80.0%
4.6g	alpha acids	1.0%
87.4g	other (solids)	19.0%
=====		
460.0g		

So, the alpha level of the fresh hops was only 1% and 4.6 times the weight of the dried hops is necessary if using fresh instead.

A general formula that can be used for different fresh and dried water percentages is as follows:

$$H_f = H_d [(1-W_d)/(1-W_f)]$$

Where:

H<sub>f</sub> is the weight of fresh hops to be used  
H<sub>d</sub> is the weight of dried hops normally used  
W<sub>d</sub> is the percentage of water in the dried hops (e.g. 0.08)  
W<sub>f</sub> is the percentage of water in the fresh hops (e.g. 0.80)

Another Zymurgy article entitled "Suburban Hop Farming" mentioned that 4 pounds of hops were dried to a weight of 13.25 ounces, a ratio of 4.8. Assuming a final 8% water content, the original hops must have been 81% water. This seems to support the numbers shown above.

In HBD 942, John DeCarlo gave a 6-to-1 rule of thumb for getting an

equivalent bittering value from fresh hops. This would be appropriate if the fresh hops were approximately 85% water. This certainly seems within the realm of possibility.

As always, your mileage may vary.

Yours in brewing,  
Scott Barrett

"Believe it, if you need it. If you don't, just pass it on."

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Date: Wed, 12 Aug 1992 22:20:14 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: RE: chillers

Michael Hall has written a very good paper on the calculations required for a counter-flow type chiller. I believe that Mike mentioned that he was preparing to submit it to Zymurgy. I searched the last two months of archives for it, but came up dry. John Palkovic kindly sent me a copy. There is a rights reservation at the top, so I'm retroactively asking Mike's permission. My system's mailer keeps bouncing Mike's address. I believe I can reply if he contacts me.

That being said... Mike's calculations suggest that a siphoning counter-flow cooler would need to use a length over 30' if it was made of 1/2" copper tubing, but that 25 - 30' of 1/4" tubing would give a good heat exchange efficiency. The interesting part of Mike's results is that there is a minimum length for any tubing diameter. Using a longer length does no harm, but you are buying more tube than you need.

An immersion cooler will have a higher velocity, since the water is being driven by the mains pressure, rather than a siphon. Since heat transfer is proportional to velocity, the tubing lengths would presumably be shorter. In a parallel tube immersion cooler, smaller would be better. The length of the cooler tubes would be determined by the number of tubes in parallel, the I.D. of the chiller tubes, the water supply pressure and the diameter of the supply line at the tap. Most outdoor hose bibs are 1/2" pipe, while sinks are usually 3/8".

FWIW, my 25' x 3/8" immersion cooler has an outlet temp near the wort temp, but only if I stir pretty fast. Also pipe is measured by I.D, but bendable tube is O.D. This means that tubing sizes are bigger than the fluid cross-section. The difference is considerable for the smaller sizes.

Paul de Armond  
paulf@henson.cc.wvu.edu

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End of HOMEBREW Digest #947, 08/13/92  
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Date: 13 Aug 92 06:58:00 EST  
From: "PAUL EDWARDS" <8260PE@INDINPLS.NAVY.MIL>  
Subject: Flaked grains

Andy Phillips asks:

>And now I have a question: why do unmalted grains such as wheat and  
>rye have to be gelatinized (cooked) before mashing? I just made a  
>batch of bitter with 2 lbs of flaked rye, forgot to gelatinize it,  
>but got a sensible yield: about 85% of the maximum possible. Any  
>have a hard, scientific explanation for this?

Yeas, Andy. Flaked grains are already gelatinized in the "flaking"  
process  
(grains are steamed and then rolled) and do not need to be cooked before  
introducing them into the mash-tun. Raw grains need to be crushed/cracked  
and  
cooked to break up the starch globules to allow the enzymes gain access.

So it sounds like you don't have a problem. More info on the cooking  
process  
can be had in books like M&B Science or the Practical Brewer.

-- Paul

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Date: Thu, 13 Aug 92 08:32:21 -0400  
From: rodin@ftp.com (Jonathan A. Rodin)  
Subject: Sierra Nevada Porter

I have noticed that SN porter is smoother, creamier, better balanced than other porters I have tried (or brewed). Does anyone have a recipe (grain or extract) for a SN porter like brew? Any clues as to how to get that creamy taste?

Jon

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Jon Rodin      ftp Software, Inc.    voice: (617) 224-6261  
rodin@ftp.com 26 Princess Street    fax:     (617) 245-7943  
Wakefield, MA 01880

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Date: Thu, 13 Aug 1992 14:59:19 +0100  
From: G.A.Cooper@qmw.ac.uk  
Subject: Headspace

Jack says:

>It seems that there is a very simple solution IF the problem is the O2  
in  
>the headspace. Why not just fill the bottle up and leave NO headspace?

It depends whether you are concerned about thermal expansion/  
contraction.

That is, beer and glass rates being different and glass being breakable.  
But I agree with what Jack implies, which I take to be that O2 in the  
headspace is probably not a problem for bottled conditioned beers. Stay  
relaxed with the hobby. Remember there isn't much O2 up there, yeast is  
a good 'scavenger' of O2 whilst growing and it will probably use it all  
up during the first few days of bottle conditioning anyway.

Unless, of course, someone else knows better :-)

Happy brewing  
Geoff

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Mile End Road  
London, E1 4NS

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Date: 13 Aug 1992 10:06:09 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: RE^2- chillers

RE^2: chillers  
In #947, Mr de Armond says:

> That being said... Mike's calculations suggest that a  
> siphoning counter-flow cooler would need to use a length  
\*\*\*\*\*  
> over 30' [...]  
> An immersion cooler will have a higher velocity, since the  
\*\*\*\*\*  
> water is being driven by the mains pressure, rather than a  
> siphon. Since heat transfer is proportional to velocity,  
> the tubing lengths would presumably be shorter.

First, the siphoning in the counter-flow chiller, under standard operating procedure, refers to the siphoning of the wort through the inner tube of the chiller, not the outer tube through which tap water is driven. So in both cases the coolant is being driven by pressure. Aside, with a long enough siphon you can develop some pretty good pressure. Ever empty a waterbed, on the fourth floor, with a garden hose dropping all the way to the ground? :-)

Second, I beleive that the velocity in question is the velocity of the wort relative to the coolant, or cooling element. This leads me to beleive that the wort being siphoned through the counter-flow would have a greater velocity than the wort in which the immersion chiller is immersed. And since the heat transfer rate is proportional to velocity, the tubing length of the immersion chiller would have to be greater. Of course if you stirred very vigorously, the wort in the pot (immersion) may have a greater velocity.

I am the proud owner of a counter-flow chiller that works extremely well (read fast), though I admit is a water hog. I think that each type of chiller has its own points. I love the fact that mine works so fast, but on the other hand, I don't like that it can't leave all that cold-break in the brew-pot, instead of my primary, like an immersion chiller would.

While beer will give you that magical bliss, the more you drink the more you ...

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Christopher K. McDermott Internet: mcdermott@draper.com  
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555 Technology SquareFAX: (617) 258-1131  
Cambridge, MA 02149 (USA)

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Date: Thu, 13 Aug 92 14:25:48 GMT  
From: jadams@sws.SINet.SLB.COM  
Subject: Houston Hotspots

From: JADAMS@SWS@PSI%HDSRTR@MRGATE@SNMRTR  
To: "homebrew@hpfcmi.fc.hp.com"@M\_INTERNET@MRGATE@SNMRTR@SNMRTR

We may not have brewpubs (it's called the "Budweiser law") - but we do have pubs that engage in "tap wars". Frontrunners in the tap race are the Brewery Tap in the oldest part of downtown historical district and LeVeau's in the museum district. They each have around 40 to 50 brews on tap.

I-10 & Hwy 6 is not exactly happenin' central. The only good place I know of in the vicinity is the Hops House at 2321-A Hwy 6 S., 496-0623. The best places are around Rice University: the Gingerman, Munchies, Churchill's (at the Red Lion Restaurant), McGonigle's Mucky Duck, Crown & Serpent, LeVeau's and several others. All have Sierra Nevada on tap - my minimum requirement.

Beer Central is at DeFalco's Home Wine and Beer Supplies, 5611 Morningside, in the Rice Village, 1 mile south of Hwy 59, Greenbriar exit, 1 block west of Greenbriar near University Blvd. Greenbriar borders the campus. Just walk into DeFalco's and ask where you can get a decent beer in this town, and you'll be deluged with suggestions. Their number is 523-8154. Hours are 10-6 M-F, 'til 8 Thurs, plus 10-4 Saturdays.

The Foam Rangers Homebrew Club meets the third Friday - 8/21 - it gets pretty wild - there are often other club activities. Call DeFalco's for info. Tell 'em I (John Adams) said "Hi!". I live near the Astrodome + that's the week of the Republican Convention = I'm going diving in the Florida Keys.

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Date: Thu, 13 Aug 1992 10:32:08 EDT  
From: "John L. Isenhour" <isenhour@vax001.kenyon.edu>  
Subject: Hop texts

All this talk about hops makes me wanna know more, heres whats currently available 'in print'.

This may be redistributed as long as you don't have to pay for it. and with copyright intact. (sorry CI\$ readers).

Copyright (c) 1987 - 1991 R. R. BOWKER, All rights reserved.

Tomlan, Michael A. Tinged with Gold: Hop Culture in the United States. LC 90-46389. (Illus.). 272p. 02/1992. \$35.00x. (ISBN 0-8203-1313-0). University of Georgia Press.

Filmer, R. Hops & Hop-Picking. 1990. \$30.00x. (ISBN 0-685-46678-7, Kent Cty Coun UK). State Mutual Book & Periodical Service, Limited.

Beach, David R. Homegrown Hops: An Illustrated How-to-Do-It Manual. LC 88-92165. (Illus.). 108p. (Orig.). 12/1988. Paper. \$8.00. (ISBN 0-9621195-0-4). Beach, David R.

Lingren, Minnie. Hops Cultivation in Lewis County. 54p. Date not set. Repr. of 1981 ed. Paper. \$7.50. (ISBN 0-685-30404-3). Fernwood Press.

-  
John 'de HopDuvel' - isenhour@vax001.kenyon.edu

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Date: Thu, 13 Aug 1992 07:39 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Mashing from Micah Millspaw

Adding to the mash discussions. I suggested the use of the insulated cooler type mash tun because it can be used with both single temp. infusion mashes and upward step infusion mashes. It is a simple thing to increase the mash temperature by adding more hot water at the time it is needed for the step increase. The mash out can be conducted the same way. This approach to mashing is a part of the gentle mash that can reduce the effects of hot oxygen reactions. By way of explanation, I start the mash fairly tight 20-24oz per lb. and add sufficiently hot water to make the temperature steps I want without exceeding 32oz per lb grain to water, for a normal mash. For a first run only mash I use up to 48-50oz per lb. Also no stirring as the hot water is either underlet or sprayed or both at the same time. My mash/lauter tun is loaded with temp. probes and it works very well. I have been mashing in this way for the past four years and have many ribbons to show for it. Also it is easy and I'm lazy.

Micah Millspaw  
8/12/92

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Date: Thu, 13 Aug 92 08:39:30 MDT  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: Banana esters (Paulaner hefe-weisse)

I wish to emulate Paulaner hefe-weisse, which has a nice banana/clove flavor when fresh. I have some S. Delbreuckii from wyeast bavarian wheat, but I want some banana too! What would be a good yeast to use (ant ferment temp) for that wonderful smooth paulaner banana flavor.

There is a restauraunt nearby which serves paulaner on tap. Is there a snowball's chance in hades that this beer has some active yeast in it which i may want to try and culture? I will be interested weather this is a fermentation yeast or just a non-folocculant finishing yeast.

aaron

p.s. please move my abirenbo@isis.cs.du.edu account to  
abirenbo%rigel.cel.scg.hac.com@hac2arpa.hac.com

thanks!

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Date: Thu, 13 Aug 92 08:44:10 MDT  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: cider apples

I just moved to a place which has an apple and a crab-apple tree. The apple tree should produce some nice, big, red apples. right now they're medium sized and dropping like flies. They are actually edible, but quite tart. Should I try to save these (perhaps by freezing) for cider? Also, can crab-apples be pressed in your usual apple press (i plan to rent one).

Is there some measure of acidity by which i can gauge my addition of immature and crab-apples. I have no idea of what kind of apples this tree produces, so the cider mixture percentages published in my cider book are of no help to me.

aaron

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Date: 13 Aug 92 09:53:00 EST  
From: "PAUL EDWARDS" <8260PE@INDINPLS.NAVY.MIL>  
Subject: malt prices

In HBD #947, Brian asks about malt prices. \$0.95/lb in 55 lb quantities is high. Try a friendly micro-brewery if one is nearby. One of our locals will sell any of the grains they use to homebrewers in just about any quantity for \$0.50/lb. That's OK if you want to use Briess lager malt and specialty grains, but then sometimes beggars can't be choosers. I know that at that price, the micro is still making money. Their only caveat is that you call ahead and make sure it's not brew day or bottling day when you want to stop by, and I wouldn't go in and ask for only one pound. The folks in our club who take advantage of this deal usually coordinate their purchase and buy in full sack quantities. This place will even run the grain thru their roller mill for a small fee. (a couple of bucks per sack) I've heard that many micro's will do this as long as you don't interrupt them when they're busy. You can still get your specialty grains from your local HB, so as not to p\*ss them off.

One the \*really\* high side, there's a local shop (left over from the Wine-Art days) which gets a lot of first-time homebrewers/winemakers. This shop asks \$3.95 for a one-pound bag of pale malt! They buy it pre-packaged from Wines, Inc. The other shop in town is at least smart enough to buy in bulk (or go in with the micro on pallet loads) and break stuff down into 1, 5, and 10 lb bags, and charges a reasonable price. Guess who gets the repeat business??

-- Paul

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Date: Thu, 13 Aug 92 08:54:26 MDT  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: CO Hops

I have been trying, without luck, to find a COLORADO brewer who will let me take a few hop cuttings. so, i make one final empassioned plea over HBD (r.c.b. producen no replies)

If you are near the denver area, and have some hops which grow well in our climate, I would like to be able to take a few cuttings. please. i will not harm your plants in any way. All i should need is a leaf or two... or perhaps the tip of new growth on a vine.... only a couple of cm worth. you won't get any yield from new growth from now this year anyway.

thanks in advance,

aaron

p.s. I plan to cultivate, and propigate the cuttings all winter, so i have a forest of little hop chutes to plant next spring.

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Date: Thu, 13 Aug 92 08:20:13 -0700  
From: mcnally@wsl.dec.com  
Subject: wheat allergies

I don't know much about wheat allergies, but I do know about beer. The turbidity in a hefeweizen is from yeast, not wheat; both hefe and klar beers are filtered. I would predict that if one causes an allergic reaction, so will the other (unless the B vitamins in the yeast counteract the allergy).

Most beer doesn't have wheat in it anyway, so a doctor who advises against "most beer" is not beer-aware.

-----

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

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Date: Thu, 13 Aug 92 11:30:44 -0400  
From: blossomf@ttown.apci.com (Karl F. Bloss)  
Subject: Help for a novice

Wow! You guys are really advanced. I've just browsed through two issues of Homebrew and I'm lost. I need some advice for a total novice (don't laugh, you have to start somewhere)?

My roommate and I were given one of these homebrew kits, so we gave it a whirl. Of course, we didn't know the importance of proper sanitation and the first batch was contaminated ("This is the best wine I've had in a long time"). For the next, we properly sanitized a bottled-water carbuoy and made the second kit with the indicated amount of sugar. Sure enough, the beer was good, but had a 'caramelly' flavor. So a friend told us to use no sugar and double malt extract. This gave great results with a rich, lager-style beer. Our friends were baffled by the Old Milwaukee labels and Tab caps ("I got 'em 'cause they were cheap.").

Any suggestions why this works with the double malt? Any other suggestions?

Thanks!

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*****
* Karl F. Bloss, Systems Engineer | "We're number one on the runway" *
* Research & Engineering Systems | *
* Air Products & Chemicals, Inc. | Neil Armstrong, preparing to *
* 7201 Hamilton Boulevard | blast off for the moon *
* Allentown, PA 18195-1501 | *
* Telephone: (215) 481-5386 | *
* FAX: (215) 481-2446 | *
* internet: blossomf@ttown.apci.com | *
* Prodigy : DPXM52A | *
*****
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Date: Thu, 13 Aug 92 11:14:23 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: back to extract

rfozard@sword.eng.pyramid.com (Bob Fozard) writes:

> I'm not sure where I've seen this (maybe it was here), but is it true  
> that much of the hot-break has already been precipitated out of extract  
> syrup? If this is the case, I would expect that the 60+ minute boils  
> I've done in the past did more damage to the wort (in the way of  
> carmelization) than good. Perhaps this also has the effect of driving  
> off much of the malt aroma that someone recently mentioned seems to be  
> missing from extract brews. If using hopped extract, perhaps just a  
> 10-15 minute "sanitation" boil with perhaps the addition of  
> flavor/aroma hops would be the better way to go. If using un-hopped  
> extract, we have the option of using pellets and doing a slightly  
> longer boil (30-40 minutes for pellets??), or using the liquid hop  
> concentrates that don't require boiling (isomerized??). Comments  
> and/or experiences with this are requested.

A month ago I did my first all-extract/no-mash brew since I switched to all-grain/mostly grain a year ago. (Well, there was the brewferm lambic krieg kit batch, but that doesn't count). Anyway, I boiled the full amount vigorously for an hour before adding any hops, and then added fuggles/goldings over the next hour. I cooled with an immersion wort-chiller, and got a good 1.5" of hot break in the bottom of the carboy, the same I usually get with all-grain.

> I've tasted some pretty darn good extract brews, but none of my  
> previous extract batches were close to what I've been able to produce  
> with all-grain. Probably one of my problems was with oxidation.  
> Typically, an extract brewer will mix the hot wort with some cold water  
> to get it to 5-gallons of pitching temp. wort. I feel that splashing  
> the hot wort into a carboy of cold water might lead to unwanted  
> oxidation. This time I will do a full-volume boil and use my immersion  
> chiller, but I wonder about the boil time and carmelization. Could  
> this be a source (or one of them) of that extract "twang" that is  
> present in some extract batches. It clearly isn't always there, at  
> least not by my tongue, but what causes it when it is?

I think you've hit the nail on the head with the oxidation comment...

Anyway, the batch had a 4 lb edme strong ale kit, 4 lb of unhopped amber extract, and 2 lbs of lt. brown sugar in it. hops were: 1 oz goldings leaf (old), 1 oz fuggle leaf (old), 1 oz fuggle pellets (fresh), about 1/3 of each at 60, 40, & 20 min. I also added 1/2 tsp of netmeg at the finish, and 1/2 tsp irish moss. Edme ale yeast (weeast belgian ale starter went bad, & I coldn't find the packet of whitbread ale yeast I thought I had). OG 1.071, FG 1.013. I siphoned off the hot break into another carboy like I usually do, then aereated and pitched. I left it in the primary for 3 weeks, at room temp (80F+). I bottled with 140 g corn sugar, and another re-hydrated packet of edme ale yeast, since the alcohol content is pretty high.

I tasted it last night after a week in the bottle, and it seems to have developed a decent amount of carbonation already. It's got an alcohol nose to it, plenty of body, balanced by more than enough fuggly flavor, which blends into the nutmeg/brown sugar (the former is fading rapidly) sweetness, which fades again into hoppiness,

leaving a clean palate. Lets see, that's 5 different sensations, at different times, and I'm quite pleased. Once you taste it, you have to drink more - I only took sips, but I never sat the glass down until it was empty! A (non-homebrewing) friend came over, I poured him a glass, and it too was empty before it touched the table. Anyway, it's better than many (but certainly not all) of my all-grain batches.

I had expected a FG in the 1.025 range, and consequently overhopped. (The year old hops were quite a bit fresher than I thought, since they were vacuum-packed.) Obviously, I didn't caramelize it much in the boil, or the FG would be higher than 1.013. Aging should mellow it, and do it good.

If you do a full boil, you don't have to worry as much about caramelization. I seem to remember from Miller that 2.5 gal of 1.100 wort will caramelize 4X as much as 5 gal 1.050 wort, and will be twice as caramelized when diluted to 5 gal.

Boil the heck out of it...

bb

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Date: Thu, 13 Aug 92 09:57:11 PDT  
From: jeg@sangabriel.desktalk.com (John E. Greene)  
Subject: Re: The Good Ol' Days...

>> Sigh. It's times like these that make me wish for the good ol' days  
>> in the HBD when the members of this forum were only interested in open  
>> minded, friendly discussions of the issues; when we were all genuinely  
>> concerned about helping each other in their quest for the world's  
>> perfect beer. Remember when people used to commend us for being the  
>> best-behaved bunch on the net? Remember when?

> Sounds like a real bore. I think the "problem" is that people are  
starting  
> to think for themselves instead of simply repeating the same tired old  
lines  
> from popular books.

Actually it wasn't a bore at all and there wasn't much repeating of the  
same  
old tired lines from popular books. This was a great forum for  
discussing  
the various techniques people have discovered that work better or somehow  
disproved what was printed in the books. Everyone would try the changes  
and  
report back what they thought and how it went. It was a very  
constructive  
process. The 'experts' on the list played more of a mentor role offering  
what  
they knew and what they experienced to be taken at face value. It was up  
to the reader to decide if they would like to take the advice or try  
something  
that better fit their way of brewing.

Then there were the many humorous brewing accounts frequently posted by  
people  
such as Florian Bell. Florian has his own way of doing things and it  
works  
for him. Unfortunately Florian doesn't post much any more and much of  
that  
'Entertaining' flavor of the digest has long since disappeared, being  
replaced by the more forceful 'technical' brewers who seemed to have this  
unrelenting drive to \*make\* you understand why they are \*right\* and  
others are  
\*wrong\*.

I think the "problem" is that people think that everyone brews for the  
same  
reason. They can't imagine anyone not having the same motivation for  
brewing. Some people brew to accurately reproduce specific styles, some  
people brew to make a beer they enjoy drinking, some people brew because  
they like the brewing process. Each of these people will have a  
different  
way that is right for them or works for them. Now, it seems, that one has  
to  
risk public ridicule if they post their experiences even though it may  
not  
be 'technically' correct. I, like many, feel it's not worth it. I get  
enough of that crap at work and my brewing is intended to help me relax  
from  
that.

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John E. Greene    Everyone needs something to believe in.    I believe  
Sr. Staff Engineer    I'll have another homebrew!  
Desktalk Systems Inc. uucp: ..uunet!desktalk!jeg  
(310) 323-5998    internet:    jeg@desktalk.desktalk.com  
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Date: Thu, 13 Aug 92 12:04:54 CDT

From: dbehm <DBEHM@UA1VM.UA.EDU>

**Subject: Sassafras**

Sassafras can be found growing wild in the woods in N. Ala. I have pulled roots on several occasions. I don't know how many roots you would have to boil

to get enough flavoring for a batch of root beer. Perhaps an old cookbook could tell you, maybe under sassperilla(?).

Look in the Audubon Guide to North American Trees p.451 for a description.

he range is "extreme S. Ontario east to SW Maine, south to central Fl, west to E. Texas, and north to central Michigan; up to 500 in the Southern Appalachians." In other word almost the entire E. U.S.

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Date: Thu, 13 Aug 92 13:55:12 EDT  
From: neilm@juliet.ll.mit.edu ( Neil Mager )  
Subject: Re: SmartBrewers, Hydrometers, Flames, and Wheat beer.

Jack Schmidling writes:

>  
> >From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
>  
> >Sigh. It's times like these that make me wish for the good ol' days  
> in the HBD when the members of this forum were only interested in open  
> minded, friendly discussions of the issues; when we were all genuinely  
> concerned about helping each other in their quest for the world's  
> perfect beer. Remember when people used to commend us for being the  
> best-behaved bunch on the net? Remember when?  
>  
> Sounds like a real bore. I think the "problem" is that people are  
starting  
> to think for themselves instead of simply repeating the same tired old  
lines

No, it sounds like the forum for discussion about home brewing topics, that it is supposed to be. People thinking for themselves will only add new or different perspectives to the discussion. They won't add flames. There is no reason to attack someone personally because of their view on a particular topic. After all, this is a home brewing forum, not a presidential election :-).

On to more important topics:

I brewed a wheat beer which should be done aging this weekend. This week, four bottles decided to break. To prime, I used one gallon of sweet wort that I drew off before pitching. The other bottles seem fine so I don't think I overcarbonated (over primed?) and the gravity levels were right on target. I guess its time to be a little more selective about the bottles I use for bottling.  
The ones that broke tended to be a little thinner than most of the others.

Wheat beer tends to have more of a head than most other beers. Whats the cause of this? Do these beers have a higher CO2 content causing the head (and breaking bottles)? Julius Echter bottles are pretty heavy - probably a good reason for that!

Saturday night, Lobster, Steamers, & fresh Wheat beer... can't wait.

=====  
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Neil Mager  
MIT Lincoln Labs Lexington, MA  
Weather Radar - Group 43

Internet<neilm@juliet.ll.mit.edu>  
Voice (617) 981-4803

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Date: Thu, 13 Aug 92 09:08 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: VITIMIN C and sundries

To: Homebrew Digest  
Fm: Jack Schmidling

>From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
>Subject: Ascorbic acid

>I can vaguely remember, way back when, a discussion in this forum regarding the addition of ascorbic acid (also known as vitamin C) to a brew for the purpose of preventing oxidation. Is this done at bottling time? In what quantities? I s'pose one could add food grade vitamin C available at any pharmacy or grocery store, right?

Unless someone else wants to take credit, I believe I started the discussion when I first announced my video. The guy in the brew shop featured in it claims that a tsp of Vitimin C will cure oxydation problems. He also claims that oxidation causes a cidery taste in the beer which seems an opinion unique to him so that may be a clue to the validity of the Vitimin C cure.

>From: dipalma@banshee.sw.stratus.com (James Dipalma)  
>Subject: yeast culturing

> As part of the never-ending quest for improvement of my beer, I've decided to try my hand at yeast culturing.....I have located a source for glass petri dishes, pipettes, slides, etc. What other equipment will I need? If a micro\$cope is needed, what power of magnification?

I have published (and emailed to you) an article on yeast culturing for beginners. It is a very simple and easy to understand method that requires an absolute minimum amount of equipment and knowledge. There is no EASYEAST here, just trying to pass on what I learned the hard way.

If anyone else would like a copy, email will get you one.

>From: korz@ihpubj.att.com Subject: Re: Cider  
>>Secondly, one can always add sugar to adjust the sweetness after fermenting.

>If mean adding sugar at bottling, this implies that you've somehow killed or filtered out the yeast or else the yeast will go at the new sugar.

I was referring to the standard practice of nursing along a batch of wine to



get the maximum alcohol out of it consistent with the type of yeast used.

The sugar is added during the late stage of fermentation. If all the sugar is added at the beginning, it can OD the yeast and stick or worse yet if you miscalculate, the yeast dies and the wine is too sweet.

The practice is to start with a gravity that you know will ferment out and then add sugar in small increments each time fermentation ceases until the desired degree of dryness is achieved. This can take several months but it is the time tested way of doing it.

>From: bryan@tekgen.bv.tek.com  
>Subject: Flurry of "break" material.

> All this talk about cold break material got me to thinking about something. I do (90%) full wort boils in a 10 gallon brewpot and use a counterflow chiller.

You might explain what that 90% means.

>The wort coming out of the chiller is a murky brown color, (for a pale ale).

I know the pros and cons of immersion vs counterflow have been beaten to death but I can't resist pointing out that the wort coming out of the kettle after immersion chilling is crystal clear. I just do not understand why anyone wants all that yuck in the fermenter or the bother of letting it settle and racking again.

>From: Glenn Anderson <glenn.anderson@canrem.com Subject: 2 pot boils

>I'm wondering what adjustment would be required to my hop rate, if any, when using two pots to boil 5 gallons instead of one. Assuming that I boil 2.5 gallons in each pot and hop only one of the pots.....

I think you are sadly mistaken if you think the beer in the kettle without the hops has been properly boiled. You might as well not boil it at all.

The correct approach is to use equal amounts of hops in each kettle.

>From: Jay Hersh <hersh@expo.lcs.mit.edu>

>> Thirdly, one usually will add lots of sugar to make a higher alcohol apple  
>> wine and ale yeast would produce an undrinkably sweet wine.

>I'm not sure what you're saying here.

If one simply added lots of sugar at the beginning, the ale yeast could quit fermenting long before the sugar was fermented and long before a wine yeast would quit.

> I have used Red Star Champagne, Red Star Epernay, and Whitbread Ale yeasts

in Ciders.

As a point of interest, I pure culture RS Champaign a few weeks ago for my next batch of wine and both petri dishes turned up mould colonies. One dish was never opened after inoculation as a control and the other was the one transferred to the slants. Both had the same species of mould.

My next batch should be interesting. I don't have enough of anything but apples to make 5 gallons so I picked the mullberries and elderberries as they ripened and froze them. Looks like the grapes and apples will be ripe about the same time. I also found out that elderberries need to be dried before use. Fresh, they are tasteless but dried, are very fruity.

> I have always had to fortify them somewhat so that they did not ferment out too completely, as the apple sugars are highly fermentable, though the Ale yeast will tend to quit earlier than the Champagne yeast.

That is one way to do it but adding sugar and letting it ferment seems more natural but that is a moot point.

>I personally do not like sweetening after fermentation, and would rather choose the right yeast and level of fortification so that the final product ends at a desirable gravity.

I don't consider fermentation over till bottling time but more importantly your method sounds too much like Gallo. And unless you get real lucky, you can easily miss the mark.

>From: oconnor@ccwf.cc.utexas.edu (donald oconnor)  
>Subject: oring challenge

>here's the experiment. i have what i think most would call a light lager (9 lbs vienna malt and some saaz hops) that's been sitting in a used keg for about 5 weeks now. it was the first time i had used the keg and i did nothing special at all to clean either the keg or orings. i.e., i simply rinsed the soda out with/ warm water.....

Perhaps the key here is the word "soda". The manufacturers will be the first to tell you that not all sodas are equal. My bad experience was with Coke.

As I said before, the first batch in a keg with casually cleaned oring was undrinkable (but I drank it anyway:). I have not noticed the coke taste since but the orings in all my kegs still smell like Coke not beer.

js

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Date: Thu, 13 Aug 92 14:37:44 EDT  
From: Jay Hersh <herh@expo.lcs.mit.edu>  
Subject: Yeast Nutrient

Umm, this may be a silly half baked idea, but I was under the impression that many commercial yeast nutrients are in fact made from yeast.

Can any professional biologist types comment on the accuracy of this idea??

JaH

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Date: Thu, 13 Aug 92 12:41:48 PDT  
From: sami@scic.intel.com (Sam Israelit)  
Subject: Head Space, etc . . .

In HBD #947, Jack Schmidling writes that you could bottle leaving no head space. This is 180 degrees out of phase with what more than 20 other people have told me. They said that you have to have a minimum of one half-inch of space at the top or the bottle won't properly carbonate. I've never thought to ignore this advice so I don't know what happens if you fill it to the brim. Considering that the pro breweries do this, I'll run with the pack on this one.

Also Jack, you state that maybe people are starting to think for themselves here and that is what is causing the recent flame-outs. Well thinking for yourself and being an asshole are entirely independent characteristics. And I'm not referring to you with that statement, but with a few of the others recently posted. As a relative novice (I've only been at this for about 25 batches), I have learned a great deal through the more experienced brewers debating the different aspects of brewing. Challenging the techniques of others helps everyone to understand the underlying art. No one is saying that we can't think for ourselves, but rather that we should keep it to a constructive confrontation.

And finally, the peach weissen turned out to be pretty tasty. I used 12 lbs of California white peaches and I should probably have only used 9. It does have that banana flavor to it. What causes that? Is it from fermenting it at too high a temperature? Will it mellow out over time? Anyway, the next attempt is an all-grain stout (my first all-grain). Based on the discussions I expect it too be fun.

Sam Israelit (formerly sami@scic.intel.com, now samis@athena.mit.edu)  
Engineer, Businessman, . . . Brewer  
Portland, OR

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Date: Thu, 13 Aug 92 14:12 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: Has no one used ascorbic acid?

A couple of days ago, I posted an article requesting information about ascorbic acid:

>I can vaguely remember, way back when, a discussion in this forum regarding  
>the addition of ascorbic acid (also known as vitamin C) to a brew for the  
>purpose of preventing oxidation. Is this done at bottling time? In what  
>quantities? I s'pose one could add food grade vitamin C available at any  
>pharmacy or grocery store, right?  
>  
>The reason that I'm interested is that I have a batch of mead that's ready  
>for bottling. Actually, it's an apple mead (cyser), and it was probably  
>ready 4 months ago! I'm really getting paranoid about oxidation; I under-  
>stand that meads are more susceptible to oxidation than beers. I have no  
>experience with meads; this is my first. I'd really be interested to hear  
>from anyone who's added a.a. to a mead before, and especially about  
>deleterious flavor effects.

I received one reply, from Brian Smithey      smithey@rmtc.Central.Sun.COM

>I have no experience using ascorbic acid to prevent oxidation, but  
>thought I'd pass on my plan. I have a strong mead that's been  
>fermenting for a little over 3 months now (my first mead too), and  
>after that much time I want to be very careful with it. I'm also  
>a bit concerned about oxidation, especially since I expect the mead  
>to take a year or two to develop and mature. I'm planning on using  
>the new oxygen scavenging SmartCaps on my mead, and also on a six-pack  
>or so of each batch of beer that I brew from now on, and keep that  
>six-pack for "competition bottles".

This seems like sound advice to me. Certainly, SmartCaps should be able to prevent, or greatly reduce, absorption into my mead of oxygen in the headspace. But, I am also concerned with oxidation that can occur during racking and bottling. (If I ever get a keggung setup, I won't have this problem anymore ;-)

It's just occurred to me that the kinetics of the oxidation reaction might be slow so that dissolved oxygen could come out of solution as headspace O<sub>2</sub> is absorbed by SmartCaps. Any comments on that?

Assuming that the kinetics are not MUCH slower than the absorption on the caps, I am back to my original question: Has anyone used ascorbic acid in a mead? I am wondering about the effectiveness, procedures, and side effects.

Thanks for any advice, (and thanks to Rob for maintaining this forum)  
Chuck

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Date: Thu, 13 Aug 92 14:38:57 CDT  
From: johnf@persoft.com (John Freeborg)  
Subject: Alt or Kolsch Yeast

I've recently had a few Kolsch beers and an Alt beer and have really enjoyed the style. From what I can glean from books and other brewers, the yeast is a key element in a good Kolsch. Does anybody know where to get a good culture of authentic Kolsch or Alt yeast? Is there any brands that I might be able to get it from the bottle dregs?

Thanks!  
- John

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John Freeborg Software Engineer      Persoft  
johnf@persoft.com    465 Science Dr.  
608-273-6000    Madison, WI 53711  
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Date: Thu, 13 Aug 92 15:47:50 PDT  
From: rstya@mowgli.mda.ca (Roy Styan)  
Subject: modified V.S. under modified malts

I've recently started using british two row pale malt grains imported from England, hence have dispensed with the protien rest during the mash (and gosh, life IS alot easier)! The beers have been working out just fine, but I've noticed that the primary fermentation takes about twice as long as it did before. HMMMMM... Could this be because there isn't quite as many protiens in the wort as there would be using an undermodified malt with a protien rest? How will this slower fermentation affect the taste of the beer (my experiments have not been controlled enough for me to derermine this yet)?

Any thoughts y'all have on this subject would be appreciated. Thanks,  
Roy

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Date: Thu, 13 Aug 92 9:18:04 PDT  
From: tahoma!dgs1300@bcstec.ca.boeing.com (Don Scheidt)  
Subject: Explosions and flames

In Hombrew #946, Stuart Siegler asks:

>Subject: What's the deal?

>

>What's the deal?

>

>As a new homebrewer, I need this net. It is an invaluable source  
>of information. The constant bickering that seems to be going on  
>is a real turn off for a new-b, like myself. What am I to do if  
>I have a real problem, like exploding bottles? (I am having this  
>problem, if anyone wants to help.) I certainly wont post a question  
>for fear of someone's retaliation or offending someone -- quite frankly  
>it scares the post-beer-product out of me.

>

>(Where did the term 'Flame' come from, anyway? )

>

>Might I suggest that attacks of this nature be sent to the person who  
>offended you. (You know, if someone ignores your e-mail, they are  
>going to ignore the posting here. I, on the other hand, don't know  
>enough to.)

>

>I really thought that Home Brewing's most important rule was  
>Relax. Dont Worry.

>(OK, maybe it really is 'Sanitize', but I'm sure Relax is high up  
>in the rules).

Flaming refers to the act of setting fire to somebody's words, and is rather usenet-ese in its usage, although it is reaching wider acceptance ("my supervisor was really annoyed and sent me flame mail"). Yep, I'm finding that certain individuals get really boring when all they do is whine and criticise, unless they somehow manage to impart some useful knowledge in the whining and criticism. Such are the pitfalls of usenet and many e-mail lists. Ignore it; think of 'em as so many wrong numbers, when the misdialing idiot blames you for his/her mistake. :-) It would also be really useful if the flammers took it to e-mail... and maybe we could stand less adjectives like 'stupid', 'lame', and such. A few more fresh lupulins, that's what we could \*all\* use, to put the 'lax' back in relax!

On to the more important (and not stupid!) question of exploding bottles. I have been brewing for about a year, and have never had an explosion (well, except for the bottle that broke when I dropped it - but I think the concrete floor may have helped that along!). Non-impact bottle explosions

seem to have two causes - infected bottlings and overpriming. Infected bottling usually means that the bottles were insufficiently sanitised, or that the beer may have been infected going in. This is not as common a reason as overpriming, as most homebrewers (you included) seem to understand that keeping it reasonably clean is important and fundamental. So let's see if you're overpriming.

What priming method are you using? If you're adding a measured dosage of sugar to each bottle, you're asking for trouble. Much better is to prepare

a priming solution - a cup of dry malt extract dissolved in a pint of boiling water, and added to the 5-gallon batch in a priming bucket, will

produce a slow, but steady and non-exploding carbonisation. Other priming agents - 3/4 cup of corn sugar, or a mixture of 1/4 cup of fruit syrup plus 2/3 cup DME, all dissolved in one pint of water - will work well too, with the fruit syrup contributing something unique to the flavour profile; it sure worked well with a raspberry wheat and a raspberry amber ale!

Relax, don't worry, and make sure you don't get hurt by the exploding bottles! Better luck next time.

- - -

Don | Verbosity leads to unclear, inarticulate  
dgs1300@tahoma | things.

..!uunet!bcstec!tahoma!dgs1300 | -- Vice President Dan Quayle

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End of HOMEBREW Digest #948, 08/14/92  
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Date: Now  
From: rdg@hpfcmi.fc.hp.com (Rob Gardner)  
Subject: Homebrew Digest Policy Note, PLEASE READ!

#### Homebrew Digest Policy Statement

The purpose of the Homebrew Digest is to discuss the amateur production of beer, and includes all aspects of brewing. Though the main focus is on malt beverages (beer), we welcome discussions on homemade wine, mead, and cider, as well as other fermented (but not distilled) beverages.

The Digest is a grassroots forum, deriving all content (and hence usefulness) from its subscribers. The digest is not moderated, edited or censored in (hardly) any way, and so the overriding guideline for content is *\*constructiveness\**. Simply put, if you have something constructive to say, then it is welcome, otherwise it is not. If you have something to say that you wouldn't feel comfortable saying to somebody's face, then it is probably not going to be welcome in the digest either. And in agreement with standard network policy, crass commercialism is frowned upon.

If a contributor does not adhere to this guideline, I suggest that he be deluged with *\*private\** flames, since, as stated above, I will (hopefully) not censor digest content. In other words, government of the digest will be minimal, and the subscribers have to police themselves in order to maintain the digest's record of lots of signal and little noise.

Requests to me for back issues, archives, cat's meow, instructions for ftp, etc., will be silently discarded. There are simply too many subscribers to provide personal service to each one. Removal requests are handled as time allows and in general, no reply is sent. Remember that there are lots of redistribution points for the digest, so I may not be able to delete your address. And, if you have subscribed to the digest via the BITNET listserver (BEER-L) then you *\*must\** unsubscribe the same way! Remember to include your *\*name\** in all requests so I have a better chance of finding you in the list. This is especially critical for change of address requests! Remember that most correspondence sent to homebrew-request will probably not be answered unless specifically requested.

Requests should be sent to the *\*request\** address (homebrew-request), and articles should only be sent to the digest address (homebrew). Mixups between these addresses will be handled haphazardly at best, but probably will be ignored. If handled at all, they might generate a nasty response, since they add to my workload. Please, please, check your reply address before mailing something here! Please limit the size of articles to less than 8k bytes otherwise they will be rejected. Please limit line lengths to 80 characters, since not everyone has fancy displays. Also please limit the size of your signature to save valuable digest real estate, and try to give your articles useful subjects lines. Thanks for helping to make the digest better for everyone!

Rob

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Date: Thu, 13 Aug 1992 21:07:32 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: RE: ammonia and phosphates for yeast

RESEARCHES ON FERMENTATION

M. Pasteur, of Lille, has recently been awarded a prize by the French Academy for his researches on fermentation which throw much light on this little-understood department of chemistry.

He shows that the germ in which fermentation originates is a living substance,-- organic, not inorganic, as some suppose; and leads to the conclusion that there is a remarkable analogy between fermentation and physiological action. ...Introduce yeast globules into a mixture composed of candied sugar, ammoniacal salt, and a phosphate, and the ammonia will disappear by transformation into the complex albuminous matter of the yeast, while the phosphate gives it left up to form new globules.

...From this [analysis] it is evident that the yeast plant can only grow where it can obtain a due supply of nitrogenous and mineral matter. When, by the presence of a salt of ammonia and phosphates, these conditions were abundantly supplied, M. Pasteur found the development of the yeast plant rapid and the fermentation exceedingly active; but when the growth of the plant could only take place through the assimilation of albuminous substances that were already appropriated, as in grapes, beet-roots, etc. the same processes went on, but with diminished velocity.

-- from the Annual of Scientific Discovery: or, Year-book of Facts in Science and Art for 1861. Edited by David A. Wells, A.M. Author of Principles of Natural Philosophy, Principles of Chemistry, Science of Common Things, etc. Boston: Gould and Lincoln, 1861.

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Date: Fri, 14 Aug 92 08:32:53 CDT  
From: Doug Behm <DBEHM@UA1VM.UA.EDU>  
Subject: Cider, water

In reading my post on sassafras, it should read at elevations of up to 5000 ft. If anybody tries to make root beer from real roots , I would like to know how it turns out. I noticed a post a few issues back about using R.B. extract, the resulting brew seemed weak. I read some place to use two bottles of extract (double of what you would usually use). I tried it but half the bottles exploded and I was too scared to try and open the others.

I have read alot about cider making but have I missed the posting of any recipes?

RE: boiled water - usually use tap water to bring my wort up to 5 gal in my fermenter. I haven't had a problem but I never thought about it. I use tap water because it is very cold and shortens the cooling time and, in my mind, lessened the time for airborne bugs to enter. Birmingham has had a micro brewery opened. The beer is good, reminds me of an IPA. First brewery in AL in about 60 years. Made me wonder why UA1VM distributes this letter (Bible belt and all that). Afraid to ask, may cancel if powers that be realize it.

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Date: Friday, August 14, 1992 07:15:16  
From: TBSAMSEL@qvarsa.er.usgs.gov (Theodore B. Samsel)  
Subject: Toronto in October

Fellow HBDers,

My wife and I shall be in Toronto for a week around the first of October. Could some kind Torontoid (Toronter/Torontian/whatever) or former resident of that burg tell us of any brewpubs/beer stores etc. (and local brews) that would be worth our trying out?

regards,

Ted (TBSAMSEL@QVARSA.ER.USGS.GOV)

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Date: Fri, 14 Aug 92 08:12:16 pdt  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Porter recipe**  
Full-Name: Ted Manahan

> Does anyone have a recipe (grain or extract) for a SN porter like brew?  
> Any clues as to how to get that creamy taste?

I came pretty close with the recipe for Silver Dollar Porter from the original TCJOHB. Another similar recipe is "Tina Marie Porter" from the Cat's Meow. Both of these are all grain recipies.

The porter that I made was based on these two recipies. It turned out very smooth and creamy - I attribute this to the high final gravity I got from a long slow mash. My FG was 1.022, which is pretty thick.

Ted Manahan  
tedm@hp-pcd.cv.hp.com  
503/750-2856

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Date: Fri, 14 Aug 92 11:04:55 EDT  
From: doug <doug@metabolism.bitstream.com>  
Subject: Mashing, Hefe

According to Micah Millspaw:

>I start the mash fairly tight 20-24oz per lb. and add sufficiently  
>hot water to make the temperature steps I want without exceeding  
>32oz per lb grain to water, for a normal mash.

What do you folks think about this... pretty standard, rule of thumb sort of stuff? Seems to measure up pretty closely with Miller, Papaz. etc. recipes. I just never thought along those lines, I guess that's why Micah has the ribbons to show for it....

Secondly, I assume in this "insulated cooler type mash tun" that a grain bag is used?

Another note from yesterday...

>both hefe and klar beers are filtered

I thought hefe was unfiltered. I know that Sprecher's Hefe is unfiltered.

```
////////////////////////////////////  
Allison, my ale is true...  
Doug Connolly Bitstream, Inc. (617) 497-6222  
uunet!huxley!doug 215 First St. X618  
doug@bitstream.com Cambridge, MA 02142  
////////////////////////////////////
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Date: Fri, 14 Aug 92 8:34:13 PDT  
From: Tom Bower <bower@hprnlme1.rose.hp.com>  
Subject: Great Western Malting closes retail outlet in Corning, CA

Just a note to let all you HBDers know: Great Western Malting has closed its one and only retail outlet in Corning, California. They used to sell 5 & 10 lb boxes of specialty malts and 11, 22 and 40-lb boxes of two-row malt direct to homebrewers...but no longer. I called their Vancouver, WA office (which had sent my check and order form back to me when I tried to order grain from Corning) and they now have a 2000-lb. minimum order (I don't think I'd have much luck explaining THAT to my wife).

If you want more info, you can try contacting:

Lee Ann Stewart  
Shipment Coordinator  
Great Western Malting Co.  
P.O. Box 1529  
Vancouver, WA 98668-1529  
(206) 693-3661  
(503) 285-7711  
FAX (206) 699-9381

Now I'm wondering where to get high quality, affordable grain...join a home-brew club and take advantage of co-op buying?

~~~~~  
~~~~~

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Date: Fri, 14 Aug 92 11:00:31 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: cold break/bipotemous

> All this talk about cold break material got me to thinking about something.  
>I do (90%) full wort boils in a 10 gallon brewpot and use a counterflow >chiller. Usually 8 to 9 gallon batches, all grain. After I am finished boiling,  
>I put the finishing hops in the brewpot and put the lid on for 30 minutes.  
>Then I siphon through the counterflow chiller. The wort coming out of the chiller is a murky brown color, (for a pale ale). Between the time I pitch and the time the yeast takes off, 3 to 4 inches of "fluffy break" material will settle into the bottom of the carboy, then when the yeast takes off, it all gets mixed back up together again. It usually take a week or so before the fermentation has settled down to the point that the wort clears again. At this point, the material is more compact and is only 1 to 2 inches in the bottom of the carboy. I rack into the secondary at this time. It is usually within 10 S.G. points of being finished.  
>  
>I figure this is probably hot and cold break material, though I do get around a quart of hot break in the bottom of the brewpot. Any comments about this "fluffy break" that gets stirred up during primary fermentation?

By all means siphon the beer off of this break material before fermentation begins. This also gives you another chance to re-aerate the wort to help the yeast reproduce. It is also interesting to note that this break material does not form with the "mix the concentrated wort with cold water method". It is a sign that your boil was sufficiently long and you did everything right - why waste all that effort and let it get mixed back into solution where it can stay and cause haze and/or affect flavor?

- - - - -

>Assuming that I boil 2.5 gallons in each pot and hop only one of the pots.  
>I'm using the AAU system described by Miller in TCHoHB, would the utilization be the same as if I boiled and hopped the entire volume?  
>  
>I'm guessing not, simply because of the volume of wort present to dissolve hop resins into.

why don't you just divide the hops evenly between the two pots, and mix them (carefully, w/o causing oxidation) throughout the boil? (That's what I do...)

bb

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Date: Fri, 14 Aug 92 9:21:54 EDT  
From: Chuck Cox <chuck@synchro.com>  
Subject: Coffeemaker Mashtun

I just bought a cafeteria coffeemaker for \$1.

It appears to be a near-perfect mashtun. It has a pair of side-by-side 5 gal tubs, all stainless. It has a swivelling sparge head, temperature control, dual sparge/fill timers, some kind of recirculating pump, and what appears to be an overflow or level sensor.

As far as I can tell, I just need to add false bottoms and a more accurate thermometer to turn this into a semi-automatic recirculating mash/lauter tun.

Has anyone out there already done this? Any advice? After a thorough disassembly & cleaning, the first batch will be a nice big stout (with an involuntary hint of coffee). What is a good cleaner to remove coffee taste/aroma from stainless? I don't have to remove lots of gunk, the system is already very clean, and I know it works, I had coffee out of it last week.

I bought it from Bose Corp (a client), so I'm going to call it the AcoustiMash B-)

- --

Chuck Cox <chuck@synchro.com>

In de hemel is geen bier, daarom drinken wij het hier.

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Date: Fri, 14 Aug 92 10:35:19 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: Re: Alt or Koelsch Yeast

johnf@persoft.com (John Freeborg) wrote:

>I've recently had a few Kolsch beers and an Alt beer and have really  
>enjoyed the style. From what I can glean from books and other brewers,  
>the yeast is a key element in a good Kolsch. Does anybody know where to  
>get a good culture of authentic Kolsch or Alt yeast? Is there any  
>brands that I might be able to get it from the bottle dregs?

Wyeast's European Ale yeast is a good Alt yeast. All imported  
Alts I've seen are pasteurized, as are the few Koelschs that  
make it over. I know of no sources of authentic Koelsch yeast,  
but I'm of the opinion that Wyeast's German Ale yeast, #1007,  
would make a pretty good rendition of a Koelsch.

Jon Binkley

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Date: Fri, 14 Aug 92 10:18:11 PDT  
From: cole%nevis.hepnet@Lbl.Gov  
Subject: Adjuncts, Oatmeal and mashing

Hello all. I found the extensive discussions concerning mashing/non-mashing of adjuncts this summer to be refreshingly restrained, polite, and informative.

So far I have only brewed extract beers and have always steeped my grains rather than mashing them. Early in the summer I posted a comment about problems

I encountered when "steeping" rolled oats. As a result of the discussion I will

probably start doing partial mashes on the way to doing full mashes.

However,

there are some technical aspects concerning the use of adjuncts that I feel

the discussion only danced around which I would like to see addressed.

I'm sure

I could find answers in the Principles of Brewing Science etc... but to be

honest I don't have time right now for such an involved study so I hope the

experts in this forum can enlighten me.

Question 1: What exactly is one trying to extract from adjunct malts ? My impression is that for kilned malts like chocolate or black malts we want the coloring agents and coloring a flavor imparted by the kilning process. What provides these flavors ? Most of the color and some of the flavor seems to be provided by burnt malt (ie. soot) but are there also complex carbohydrates, proteins, oils etc... extracted ? I basically understand (I think) that Crystal malt provides complex sugars, but what else ?

Question 2: Same as 1, but for unmalted barley, wheat, and oats ? I used roasted

barley in my stout and could clearly detect its presence even though I only steeped it. What did I get out ? I find the typical answer of "aromatics" to be very unenlightening. What exactly are these "aromatics" ?

Question 3: For both of the above, how are mashing and steeping different in

what they extract from the malts/grains (aside from the obvious difference that mashing provides converted sugars and steeping does not. As I see it, the point of using of adjuncts is not to provide more sugars, so I'm not sure I really understand the need for mashing. Does the mashing process also facilitate the release of [fill in the blank] ?

I realize that the answers to these questions may be complicated, but I think

they would help me and others better understand the use of adjunct malts and

unmalted grains.

An unrelated question. While travelling in Germany this summer I tried a Weizenbock for the first time. It was made by a brewery called Maisel or something like that -- may have spelling wrong. It was quite good. The

label had a Star-of-David on it with Bayreuth (I think) written under it. I didn't have a chance to check with the locals but I thought Bayreuth might be Beruit in German. Can anyone tell me about this brewery or about Bayreuth ? I am interested in knowing whether this beer really came from Beruit, is brewed under contract in Germany for an outfit in Beruit, or is simply a German beer.

Thanks to both Rob for maintaining this forum and to all those who provide useful information and constructive criticism.

Brian Cole

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Date: Fri, 14 Aug 92 13:38:28 -0400  
From: Dave Coombs <coombs@cme.nist.gov>  
Subject: Re: magical bliss; pressing apples

In #948, Chris McDermott sez:  
>> While beer will give you that magical bliss,  
>> the more you drink the more you ...

miss?

Aaron Birenboim asks about pressing apples. Sometimes you can find a local pressing place (probably at an orchard) that will let you press your apples there for a small fee. It might be as much fun as renting a press. You might even find an antique hand-cranked press, if you're really feeling your oats.

dave

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Date: Fri, 14 Aug 1992 12:36:17 EDT  
From: bob@rsi.com (Bob Gorman)  
Subject: Sanitizing Soda Kegs

There have been some recent discussions about the effects of using bleach to sanitize kegs. I just wanted to take this opportunity let people know how I sanitize my kegs. I don't use bleach because I don't like to give my kegs a final rinse with unsanitized water, especially when using them for primary fermentation. My tap water smells, tastes and looks like a pond (think of fish juice). I don't like to get this stuff anywhere near my beer without boiling it first. So I sanitize my kegs with boiling water and here's how.

First I boil up about 2 gallons of water on the stove, for about 20 minutes. This is then dumped into the keg facilitated by a funnel, wear shoes when doing this. The lid is then snapped into place and the keg agitated to raise the internal pressure in the keg and create a positive seal with the lid. After this the keg is laid down on its side and is casually rolled around on the kitchen floor for a while. When it's time to remove the water a hose and liquid disconnect is attached. Some of the water pushes its self out from the existing internal pressure, and the rest is pushed out with CO2. I usually run this water through my tap lines to keep them nice and clean.

After this I pressurize the keg with CO2. As the air in the keg cools down it will create a negative pressure and suck air back in through the lid. The pressureization prior to cooling negates this effect and also adds an additional blanket of CO2 to the keg.

The end result is a sanitary hose, liquid disconnect, and keg which has nice blanket of CO2 in it. And what better to do with it then to fill it with beer.

This may sound like a lot of work, but it's actually pretty easy. Using boiling water helps me relax about sanitation and there's no need to fuss with chemicals.

Cheers!

- -- Bob Gorman bob@rsi.com Watertown MA US --  
- -- Relational Semantics, Inc uunet!semantic!bob +1 617 926 0979 -  
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Date: Fri, 14 Aug 92 10:56 PDT  
From: James S Durham <js\_durham@pnl.gov>  
Subject: Sassafras, Stout Recipe

I have noticed some discussion on sassafras used to make real root beer. I originally came from Illinois, where my wife's family enjoyed finding and making tea out of sassafras root. When we visited the covered bridge festival in Indiana last year, we were told that it is illegal to sell sassafras root in the US because it is very carcinogenic. Compared to sassafras, tobacco is a low risk substance. I do not know if this is factual, since I did not hear about it from an expert, but it may explain the difficulty in obtaining sassafras in commercial stores. Does anyone else have additional information?

I use several "standard" extract recipes when brewing. These recipes have always produced outstanding results, IMHO, and in the HO of most of my friends. Sometimes my friends don't believe that I actually made the stuff. So here is my favorite stout recipe, which I was given by Tom Bellinger, owner of "Jim's Homebrew Supply" in Spokane, WA. No, I don't work there and I infrequently buy supplies there, much to Tom's chagrin. But he does have great recipes!

#### WATSON'S ALEMENTARY STOUT

Ingredients for 5 gallons:

6 lb. Dark DME  
1 lb. Crystal Malt  
3/4 lb. Roasted Barley  
1/4 lb. Black Patent Malt  
2 oz. Galena Hop Pellets (30 + 30 min. boil)  
1 oz. Cluster Hop Flowers (1 minute boil)

Add cracked crystal malt, roasted barley, and black patent malt to 1.5 gallons cold water. Bring slowly to a boil. Remove spent grains and sparge with 2 quarts hottest tap water. Add DME and return to boil. Add 1 oz. Galena hop pellets and boil 30 minutes. Add second ounce Galena hop pellets and boil another 29 minutes. Add cluster hop flowers and boil 1 minute. I cool the wort with an immersion wort chiller, then pour the wort through a wire strainer and sparge with 2 quarts boiling water. Pitch yeast (EDME works very well) when wort is at 75F. Ferment out completely (about 1 week), prime (3/4 c. corn sugar), and bottle. Ready to drink in 1 more week, but improves steadily until it's all gone (usually about 3 months if I ration it).

This recipe produces a full-flavored stout beer that will mask any off-flavors, including infection, O-rings on soda canisters, etc. When kegged and kept at a pressure of 25 psi, it resembles Guinness stout (the Irish version) when poured into a glass. It's taste, however, is somewhat sweeter than Guinness, more reminiscent of Murphy's Stout (another popular stout served in Ireland). This beer is the closest thing to a true Irish stout that I have encountered in this country.

Sometime later I'll post another recipe or two.

Jim Durham

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Date: Fri, 14 Aug 92 12:10:29 -0600  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: stack for browsing through digests offered

Greetings fellow brewers,

I have been working on a tool for browsing through the digests and I guess it's time to share it with the rest of you. I find it makes reading this group a lot easier and it also makes it easier to keep articles that I'm interested in for future reference. I know that there are other digest browsers around and one has been offered here before but I decided to write one that fits my needs better and it may fit yours better too.

The "Reeves Digest Browser" is a hypercard stack which makes it easy to navigate through digests. It is for use with Macintosh computers. It is called the "Reeves Digest Browser" to distinguish it from other Digest Browsers which are around. It reads text digests into hypercard putting contents information into a contents window and each message into its own message window. It should work on any digest but has been tested only on the homebrew and grateful dead digests.

You can import single digests or multiple digests. Once that's done, messages can be shown by clicking on the contents window, choosing "read messages", clicking "next" or "previous" message buttons, or choosing the message number. Messages can also be edited and/or exported to their own files. Complete help is available for all buttons and fields by option-clicking on the button or field you want to know about. This stack is offered as shareware.

I'm not worried about the moral implications of commercializing this group because I'm willing to trade the stack for homebrew ;-)

It is available by anonymous ftp from  
sierra.stanford.edu  
/pub/homebrew/incoming  
gdead.src.emu.edu  
/pub/gdead/drop-box  
and I have sent it to sumex.stanford.edu but I don't think it is available just yet. You can also do a decnet copy from  
essdp1.lanl.gov disk0:[105277.tohome]. Finally you can just send me e-mail and I'll mail it to you.

Geoff Reeves  
reeves@essdp1.lanl.gov

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Date: Fri, 14 Aug 92 14:23:54 -0400  
From: blossomf@ttown.apci.com (Karl F. Bloss)  
Subject: Thanks for all the response

Although I responded individually to many of those I received tips from, I'd like to thank all those that took an interest. I got a plethora of good ideas, many of which were echoed by all. This says that you all know what you're talking about.

I'm heading to Germany in about a month. Is there anything I should look for there that is not available here?

-K

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*****  
* Karl F. Bloss, Systems Engineer | "We're number one on the runway" *  
* Research & Engineering Systems | *  
* Air Products & Chemicals, Inc. | Neil Armstrong, preparing to *  
* 7201 Hamilton Boulevard | blast off for the moon *  
* Allentown, PA 18195-1501 | *  
* Telephone: (215) 481-5386 | *  
* FAX: (215) 481-2446 | *  
* internet: blossomf@ttown.apci.com | *  
* Prodigy : DPXM52A | *  
*****
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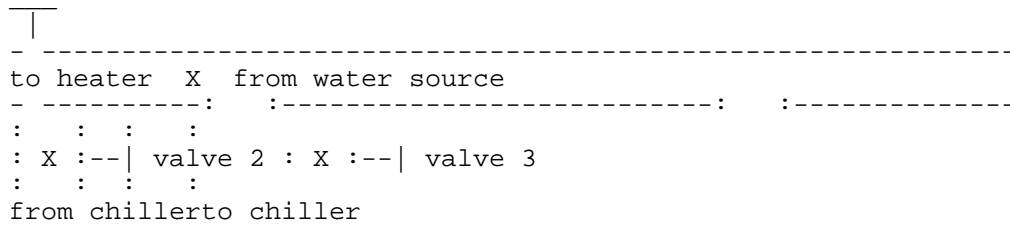
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Date: Fri, 14 Aug 92 14:34:00 EDT  
From: William Boyle (CCAC-LAD) <wboyle@PICA.ARMY.MIL>  
Subject: Wort Chilling

This is for people who need or want to save water. You can put your wort chiller in line with your hot water heater. What you will need is three valves, two "T"s, a short length of pipe, and some garden hose. During normal use you open valve 1 and close valves 2 & 3, during chilling you open valves 2 & 3, and close valve 1.

You don't want to put this into your whole house water inlet since you would be heating your cold water also. All you would have to do is plan to do something that needs hot water and while you are doing that your wort is cooling down. You can shower, do dishes, do laundry, or anything else that uses hot water. This system not only saves water but it also recycles the heat.

valve 1



B^2

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Date: Fri, 14 Aug 92 12:40:02 MDT  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Re: Mashing from Micah Millspaw, etc.

Micah Millspaw posts:

> It is a simple thing to increase  
> the mash temperature by adding more hot water at the time it is needed  
> for the step increase. The mash out can be conducted the same way. This  
> approach to mashing is a part of the gentle mash that can reduce the  
> effects of hot oxygen reactions.

The statement that oxygen reactions can be bad even in the mash makes me wonder about old-fashioned small brewery mash tuns, the open kind with big rotating paddles that vigorously mix the mash. Are they reducing the quality of their beer without knowing it?

Perhaps, back in the old days, that was the only way they could keep a constant mash temperature with their direct-fired tuns. Lack of high-quality insulating materials and matters of scale may have kept small commercial brewers from using the "add-water-to-an-insulated-tun" scheme that many homebrewers today use.

John Freeborg asks:

> Does anybody know where to  
> get a good culture of authentic Kolsch or Alt yeast? Is there any  
> brands that I might be able to get it from the bottle dregs?

My roommate brews a pretty close Kolsch approximation using the Wyeast European Ale, which is fairly neutral. Actually, we think one of the keys to the Kolsch style is cold-conditioning: doing a tertiary fermentation at about 40F for 10-14 days. That helps give it some of the "cleanness" of a lager even though the primary and secondary are at ale temps (67F in our basement). If you do find a source for Kolsch yeast, though, please post it.

Then Roy Styan brings up the subject of malt modification again:

> I've recently started using british two row pale malt...  
> hence have dispensed with the protein rest during the mash....  
> The beers have been working out just fine, but  
> I've noticed that the primary fermentation takes about twice as long as  
> it did before.

The difference in proteins depends on what kind of malt you used previously. The consensus was that all commercially available malt these days is highly modified, so you'll get the same amount of protein extraction whether or not you do a protein rest (very little of the protein is locked up in the endosperm, as it would be with an under-modified malt). It is possible that the grain has different amounts of other nutrients due to different growing conditions.

I assume everything else, besides the malt, is the same as before, especially the yeast. I've found that different strains of yeast can make a huge difference in fermentation rate of a given wort. I can't think of anything bad a slow fermentation might do, barring a slightly greater risk of infection at the start (not as much alcohol as soon to keep the nasties away).

- - -

Jeff Benjamin benji@hpfclub.fc.hp.com  
Hewlett Packard Co. Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."

- T.S. Eliot

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Date: Fri, 14 Aug 92 11:59:26 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Be-Gyled by Priming

Niel Mager writes:

>I brewed a wheat beer which should be done aging this  
>weekend. This week, four bottles decided to break. To prime, I used  
>one gallon of sweet wort that I drew off before pitching. The other  
>bottles seem fine so I don't think I overcarbonated (over  
>primed?) and the gravity levels were right on target. I guess  
>its time to be a little more selective about the bottles I use for  
bottling.  
>The ones that broke tended to be a little thinner than most of  
>the others.

Before questioning the bottles, I'd take a closer look at the amount of  
sweet  
wort (gyle) used to prime. One gallon sounds like an awful lot (I'm  
assuming  
you're making a standard 5 gallon batch).

I've been priming with gyle for over five years because I prefer the  
result  
to that obtained with corn sugar. While the exact amount of gyle required  
varies from batch to batch, for me it usually works out to be somewhere  
between 32 and 48oz for 5 gallons. If you back off on the priming, you'll  
probably be happier with the result.

>Wheat beer tends to have more of a head than most other beers.  
>Whats the cause of this? Do these beers have a higher CO2  
>content causing the head (and breaking bottles)? Julius Echter  
>bottles are pretty heavy - probably a good reason for that!

Wheat beers are generally well carbonated, but I suspect what you're  
referring  
to is not the carbonation level, but the head retention instead. Wheat  
aids  
in head retention, and many brewers add it to the mash for that reason.

Cheers,  
CR

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Date: Fri, 14 Aug 92 13:21:29 MDT  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: yeast banking---wort aeration

1) Yeast Banking: I just bought some glycerine...  
how can i freeze yeast cultures? Do I just  
make my usual S.G. 20 media, but use x%  
glycerine, and pop a test tube in hte freezer?

2) I'm thinking of makeing a wort aerator from  
an acquarium pump with a 0.2 micron air filter attached  
in line with the output hose. My question is...  
when should i plunk the aerator into the wort,  
and for how long should i let it run?

will the procedure for mead be similar to that  
for beer?

aaron

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Date: Fri, 14 Aug 92 15:23:41 EDT  
From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)  
Subject: Re: Why bother with yuck?

In HBD 948 in response to someone reporting murky brown wort coming out of a chiller (for a pale ale) Jack Schmidling responds:

>I know the pros and cons of immersion vs counterflow have been beaten to  
>death but I can't resist pointing out that the wort coming out of the  
kettle  
>after immersion chilling is crystal clear. I just do not understand why  
>anyone wants all that yuck in the fermenter or the bother of letting it  
>settle and racking again.

One reason is that I've read somewhere that the trub from the cold break can assist the yeast in its aerobic phase, and therefore adding it to the fermenter, and reracking after 6 to 12 hours is actually a good thing to do, (although I agree it may be a bother). Perhaps a better reason (for not using an immersion in kettle chiller) is that in some parts of the country, e.g. in the D.C suburbs of Maryland, the temperature of the tap water is 80 - 82 degrees F in the summer and if you want to chill your wort to 75 degrees F, you would be out of luck. Of course you could first chill the tap water with some pre-chiller, but this is also a bother. For this reason, I used an immersion in ice type chiller for my first attempt at an all-grain brew, and with about 5 or 6 gallons of ice, was able to cool 6 gallons of boiling wort to 72 degrees F in 15 minutes. In the winter, or in colder climates, the immersion in kettle may be more attractive.

Bill Szymczak

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Date: Fri, 14 Aug 92 13:25:24 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Yeast Nutrient, Vitamin C, and Chillers

Jay Hersh writes:

>Umm, this may be a silly half baked idea, but I was under the  
>impression that many commercial yeast nutrients are in fact  
>made from yeast.

Not silly at all. That's what I found in my book-foraging experience of a couple of days ago. Actually, it only makes sense that dead yeast would contain the things that live yeast needs to grow. I believe that the book I read said something about washed yeast hulls being used as a yeast nutrient.

Chuck Coronella writes:

>Has no one used ascorbic acid?

>I can vaguely remember, way back when, a discussion in this forum regarding the addition of ascorbic acid (also known as vitamin C) to a brew for the purpose of preventing oxidation. Is this done at bottling time? In what quantities? I s'pose one could add food grade vitamin C available at any pharmacy or grocery store, right?

I use vitamin C, I just didn't respond because I thought that everyone else would :-). Here's my understanding of it:

1. Add at bottling time, but don't boil it because it destroys the chemical structure.
2. Use about .5 tsp per 5 gallons (if I remember correctly).
3. It reduces oxidation by grabbing up any available oxygen before it can react with the beer.
4. Supposedly it doesn't matter very much, but if it reduces your worry, use it (so I do).

As an interesting side note, I have been recently juicing a bunch of apricots (for a wine or mead, or maybe both :) and putting the resultant slush into a gallon jar for keeping. This stuff starts out a dull orange color, but turns darker brown when exposed to air (oxidation), which happens fairly quickly. I managed to get almost a full gallon with little oxidation, so I decided to sprinkle some vitamin C on top of what was left before I put it in the refrigerator to retard any additional oxidation. It's hard to sprinkle through a small hole,

so what I got looked more like a little pile of vitamin C. The next morning, the little pile and the area around it (within an inch) looked exactly the same as the night before, but the rest of the surface area had turned brown to a depth of about 1/4 inch. That says something to me about the worth of vitamin C!

About wort chillers:

There have been several posts of late about wort chillers, and a little confusion. First of all, there is some confusion about what to call the different types of chillers. I would like to suggest, for the sake of discussion, some standard names to use for the different types:

1. Counterflow chillers - These are the "tube in a tube" chillers, with hot wort in the inner tube and cold water in the outer tube, and the two liquids are flowing in opposite directions.

2. Immersion chillers - These are the kind that have a coil of tubing (with cold water flowing \*inside\* the tubing) that is inserted into a pot of hot wort. The wort is on the outside of the tube, and water is allowed to flow through the tube until the wort is chilled sufficiently.

3. Bath chillers - These are the chillers where the hot wort flows on the inside of a coil of tubing, which is placed in a cold bath of water or ice-water.

and, for completeness,

4. Simple chiller - This is when you set your entire brewpot (containing hot wort) in an ice-bath or water-bath or even in the snow!

Some of you have seen the little write-up that I did on one of these kinds, the bath chiller. It is also roughly applicable to a counterflow chiller, although a better (more specific) analysis of that type may be done. As far as the status of that goes, I am planning on submitting it to Zymurgy eventually, but I want to include analyses of the other types of chillers too and I haven't had much spare time recently.

There have been some statements that the heat transfer rate is proportional to the velocity of something. Well, this is true and it isn't :-). The heat transfer coefficient due to convective heat transfer is

$$Nu = \frac{h D}{k} = 0.023 Re^{.8} Pr^{.4} = 0.023 \left( \frac{\rho V D}{\mu} \right)^{.8} \left( \frac{c_p \rho \mu}{k} \right)^{.4}$$

So that h is proportional to  $V^{.8}$ . This means that a fluid moving past a wall picks up heat faster if it is moving faster. However, since it is moving faster, the fluid doesn't have as much time to pick up heat from the wall. These effects almost completely cancel each other out, so that given a fluid

passing through a tube of constant wall temperature, the outlet temperature of that fluid has only a weak dependence on the velocity of the fluid. This dependence is not linear, but rather about  $\exp(V^{-.2})$ , depending on the correlation you choose.

If you are interested in getting a copy of my write-up, please email me. I am doing it this way so that I can keep track of who has it (just to send out revised versions) and because it is so long that I am afraid of jamming the HBD.

Mike Hall  
hall@lanl.gov

P.S. - I will be out of town next week, so I'll answer any questions/requests when I return.

P.P.S. - I think I stole this .sig from Guy McConnell, but I really like it :-)

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Fill with mingled cream and amber, I will drain that glass again.  
Such hilarious visions clamber through the chamber of my brain --  
Quaintest thoughts -- queerest fancies come to life and fade away;  
What care I how time advances: I am drinking ale today.  
- Edgar Allan Poe

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Date: Fri, 14 Aug 92 12:16:03 -0400  
From: jxs58@po.CWRU.Edu (John Stepp)  
Subject: Allergies

The current discussion of an allergy to wheat reminded me of my wife (no, not in that way!). She suffers from an allergy to some beers, wines, and cheeses. Homebrew affects her the worst (bad for her, good for me). Her throat swells up and becomes painful. Researching this briefly led me to believe that the culprit was tyramine (yeast product). I'd love to hear any thoughts you folks have about alternate explanations. Also, if you've come up with a way to reduce/remove this reaction she'd appreciate it tremendously.

Thanks for your help.

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Dave Stepp  
Dept. of Molecular and Microbiology  
Case Western Reserve University

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Date: Fri, 14 Aug 1992 15:42:44 -0600  
From: klumpp@casbah.acns.nwu.edu (David Klumpp)  
Subject: labels and H2O bottles

In response to two recent posts:

I produce labels by designing them with McDraw and printing on Avery 5455 "Adhesive-Backed Full Sheets." The sheets feed well through our lab's Macintosh Laserwriter II. The 8.5x11 sheets give great flexibility for choosing size and shape. I can usually squeeze 6-10 labels per sheet, again depending on size, shape, and whether or not I make neck labels too.

The labels look great and adhere well, although condensation will cause the label to wrinkle slightly as the paper expands. The labels also easily removed without a need for soaking. At ca. \$11/20 sheets (5-10 cents/label), cheaper alternatives certainly exist.

A friend employs one such economical approach. A sheet of labels is printed on a laser printer, photocopied, and the label back is wiped with diluted Elmer's. Upon drying, the labels adhere well and require only a brief soak to remove the residual glue.

On procuring water bottles for fermentors, we contact local bottled water suppliers. They happily provide empties for \$6-8 and are quite amused when we mention why we want the bottles.

I hope these comments are of use.

Heart quaffing,

Dave

David Klumpp  
Dept of Biochemistry, Molecular Biology and Cell Biology  
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klumpp@casbah.acns.nwu.edu  
(708) 491-8358 lab  
(708) 491-5211 fax

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Date: Fri, 14 Aug 92 15:13:16 PDT  
From: Bob Devine 14-Aug-1992 1505 <devine@sfbay.enet.dec.com>  
Subject: Re: Yeast Nutrient

Jay Hersh writes:

> Umm, this may be a silly half baked idea, but I was under the  
> impression that many commercial yeast nutrients are in fact  
> made from yeast.  
> Can any professional biologist types comment on the accuracy  
> of this idea??

Let me preface by saying that I am certainly not a professional  
biochemist nor do I play one on TV, but, the same reasoning struck  
me about a year ago. After all, if the growth of new yeast buds  
is limited by the available building material, the best source  
for new yeast should be from old yeast, right?

Well the answer is probably true but to get old yeast also means  
that bacteria, mold spores, and who knows what will tag along.

So that's were my thought-experiment ended. I had considered  
buying packages of dry brewing yeast or even baking yeast and  
grinding it up. But fear of contamination has me still buying  
the over-priced packages of commercial yeast nutrients...

Bob Devine

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End of HOMEBREW Digest #949, 08/17/92

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Date: Tue, 11 Aug 1992 20:00:00 -0400  
From: Glenn Anderson <glenn.anderson@canrem.com>  
Subject: supplies/wyeast 2112

Could anyone give me the name and number of any Brewing Supply shops in Chicago or the Chicago area that I can mail order supplies from. Please e-mail to glenn.anderson@canrem.com

On another note, has anyone had any negative experiences with Wyeast 2112? I recently made a batch of dark steam beer that stuck at 1.030 and then turned into brown infected liquid. The first 2 or 3 days of fermentation looked good, big foamy krausen then all stopped. I was fermenting at around 50 Degrees F. Could this be too cool for the 2112?

I had no fermentation for 3 weeks, then nasty critters started at the wort. The whole batch shot down the drain last night.

I've made alot of beer and this is my first infection. I've used Wyeast products and have never had a problem, other than the seams of the package breaking when I whacked it.

Thanks.....GA

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DeLuxe 1.21 #11377 Brewer fails CRC - More bottles than caps

- - -

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Date: Sat, 15 Aug 92 00:29:11 -0400  
From: cd651@cleveland.Freenet.Edu (Wally L. Blume)  
Subject: Flames

From: jeg@sangabriel.desktalk.com (John E. Greene)

>I think the "problem" is that people think that everyone brews for the  
>same reason. They can't imagine anyone not having the same motivation  
for  
>brewing. Some people brew to accurately reproduce specific styles, some  
>people brew to make a beer they enjoy drinking, some people brew because  
>they like the brewing process. Each of these people will have a  
different  
>way that is right for them or works for them. Now, it seems, that one  
has  
>risk public ridicule if they post their experiences even though it may  
not  
>be 'technically' correct. I, like many, feel it's not worth it. I get  
>enough of that crap at work and my brewing is intended to help me relax  
>from that.

Very well put, I only recently started getting the HBD, and when I first read it I was mystified at how some readers would take offense at someone doing something that was not technically motivated. I learned brewing from two old men, namely my grandfathers, they both did things differently and they both produced very good beers. And each had it's own flavor. Most of my equipment is homemade, and the techniques I use are pretty old (and abstract at times) but I wouldn't dare post them here for fear of getting flamed by a "techy" saying my hydrometer reading was all wrong or I used the wrong temp. and therefore my beer could not possibly be worth drinking and I must be an idiot for doing something like that.

If I wanted a scientifically produced beer, using standard equipment and a standard yeast using a precisely determined temperature with a predetermined exact amount and type of sugar...I'd go buy a Bud.

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/ / \_ / / | Wally Blume | "God does not play dice  
/ / \_ / / / / | | Internet address: | with the universe."  
/\_/\_ / / / / \_ / | | cd651@cleveland.freenet.edu | -- Albert Einstein

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Date: Sat, 15 Aug 92 11:59 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: malt, subjective reading

To: Homebrew Digest  
Fm: Jack Schmidling

>From: brians <brians\_+a\_neripo\_+lbrians+r%NERI@mcimail.com>  
>Subject: Bulk Malt Prices

> I have seen people quote obscenely low prices for buying malt in bulk on the digest.

Not sure .55/lb is obscene but that is what I pay for it from Minnesota Malting in 25 bags plus UPS shipping. Contact is Bob Jensen (507) 263 3911.

Someone just recently mentioned something about half that price but I let it pass. I insist on indirectly kilned malt and I doubt that the real cheap stuff is.

>From: Martin Wilde <martin@gamma.intel.com>  
>Subject: Mash efficiency comments

>My sparges flow rate starts out slowly and then is increased as time goes by.

Lots of people say something like this and I do not understand why this happens unless they are all using grain bags. Mine will run out as fast as it can get through the spigot if I keep the level up. I control the rate by throttling it back.

>For an experiment I sparged for 90 minutes and my efficiency was 90%!!

Just when I thought I was on board with the points/lb/gal, we now switch to per cent efficiency. 90% of what? According to many sources, you can not extract more than about 75% of the starch/sugar from malt no matter what you do.

>When you are reading a book on brewing - don't put the author on a pedistal and assume that they are the ultimate god... Just use whatever works for you.

I can't think of any art/science where this has proven to be more true than in homebrewing. My books go back to the 60's and are replete with absurdities. The newer stuff is typically more accurate but about half the info is totally subjective and one books contradicts the next.



That is what is so great about this medium. There is instant feedback and the garbage gets sorted out or at least identified as debatable.

>From: G.A.Cooper@qmw.ac.uk  
>Subject: Headspace

>>Jack says:

>>It seems that there is a very simple solution IF the problem is the O2 in  
>>the headspace. Why not just fill the bottle up and leave NO headspace?

>It depends whether you are concerned about thermal expansion/contraction. That is, beer and glass rates being different and glass being breakable.

It is refreshing to find a good sound reason for doing something, isn't it?

However, I guess the reason THAT reason never occurred to me is that, intuitively, I would guess the expansion and contraction in beer in going from fermentation to refrigeration would be trivial compared to the normal headspace.

However, in answering my own question, I bet it has something to do with accidental freezing of bottled beer. The expansion of ice is NOT trivial.

So, is it possible that homebrewers, who would not think of letting their beer freeze, could reduce the headspace to the point where O2 is simply a non-issue?

>From: jeg@sangabriel.desktalk.com (John E. Greene)  
>Subject: Re: The Good Ol' Days...

>Actually it wasn't a bore at all and there wasn't much repeating of the same old tired lines from popular books. This was a great forum for discussing the various techniques....

The following has be extracted from email and seems appropriate here...

I suspect that the distribution list has grown significantly since the good old days also. Aside from the stuff that makes you feel uncomfortable, I would suggest that, in the final anlaysis, the overall quality has gone up.

In order to attract and keep a large readership and talented contributor list, you must take the good with the bad. I just find it unfortunate that so many people are incapable of just ignoring the bad (mine included) and taking it all for what it is worth.

js  
ZZ ~.

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Date: Sat, 15 Aug 92 14:37:07 EDT  
From: srussell@msc.cornell.edu (Stephen Russell)  
Subject: Database of contacts to homebrew clubs

I maintain a list of e-mail contacts to several homebrew clubs. The dual purpose of keeping such a list is to aid in membership recruitment as well as to promote interclub communication and activities. An ftp site has already been established for the exchange of copies of club newsletters as a result of the creation of this list.

If anyone would like information on one or more of the clubs on this list, just send me some e-mail. The list of clubs with contacts has been appended to the body of this message.

If you are a member of a club and would be willing to be on the list as a contact person for your club, just send me some e-mail. Don't be put off by the fact that someone may already be 'on' for your club -- some clubs have 4 or 5 people listed; the more the merrier.

There are some 80 clubs on the list, but I am always looking for more additions, both in terms of additional clubs and additional 'listees' for clubs already on the list -- please come aboard!

Similarly, if you have any questions about this list...just send me e-mail.

Cheers and beers,

STEVE

srussell@msc.cornell.edu (internet)      srussell@crnlmsc2 (bitnet)

Last updated 8/15/92; only snail mail for PUB (NY) & Dukes of Ale (Albuquerque)

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Birmingham Brewmasters (AL)  
Madison Sobriety Club (AL)  
Tucson Homebrewers Association (AZ)  
Bay Area Mashers (Oakland/Berkeley, CA)  
Barley Bandits (Orange County, CA)  
Hoppy Cappers (Modesto/Stansislaus County, CA)  
The Draught Board (East Bay, CA)  
Maltose Falcons Home Brewing Society (San Fernando Valley, CA)  
Gold Country Brewers Association (Sacramento, CA)  
San Andreas Malts (San Francisco, CA)  
Brewing Students of Harvey Mudd College (Claremont, CA)  
Quality Ale and Fermentation Fraternity (QUAFF) (San Diego)  
Santa Clara Valley Brewers Association (CA)  
The High Desert TRUBle Makers (Edwards AFB/Lancaster/Palmdale, CA)  
Worts of Wisdom (South Bay, CA)  
Deep Wort Brew Club (Colorado Springs, CO)  
Hop, Barley and the Alers (Boulder, CO)  
Mash Tongues (Fort Collins, CO)  
The Unfermentables (Denver, CO)  
Beer Brewers of Central Connecticut (Middletown-based)  
Underground Brewers of Connecticut (Fairfield and New Haven counties)

Brewers United for Real Potables (Washington Metro Area)  
North Florida Brewers League (Tallahassee, FL)  
Brew-52s (Athens, GA)  
Covert Hops Society (Atlanta, GA)  
Heartland Homebrew Club (Grinnell, IA)  
Ida-Quaffers (Boise, ID)  
Abnormal Brewers (Association of Bloomington/Normal Brewers, IL)  
Chicago Beer Society  
Headhunters' Homebrew Club (Sugar Grove, IL near Fermi Ntl Accelerator Lab)  
THC - Tippecanoe Homebrewers Circle (Lafayette, IN)  
Trubadours (Springfield, MA and vicinity)  
Valley Fermenters (Greenfield, MA)  
Boston Wort Processors  
Chesapeake Real Ale Brewers (MD)  
Ann Arbor Brewer's Guild (MI)  
Kalamazoo Area Zymurgy and Oenophile Orchestra (KAZOO) (Kalamazoo, MI)  
Keweenaw Real Ale Enthusiasts United for Serious Experimentation in Naturally-  
Effervescent Refreshment Science (KRAEUSENERS) (Houghton, MI)  
Minnesota Brewers Association (Minneapolis/St. Paul metro area)  
Minnesota TimberWorts (Rochester, MN)  
St. Louis Brews  
The Prairie Homebrewing Companions (Fargo, ND/Moorhead, MN)  
Fish n'Brew's (Newfoundland and Labrador)  
Brew Free or Die! (Merrimack, NH)  
Who's Bitter's Who's Best Brewing Club (Seabrook, NH)  
Bellhops (Bellcore -- Piscataway, NJ)  
Mid-Atlantic Sudsers and Hoppers (MASH) (New Jersey)  
Los Alamos Hill Hoppers (NM)  
Dukes of Ale (Albuquerque)  
Amateur Brewers of Central New York (Syracuse, NY)  
Homebrewers' Emergency Club (Columbia Univ. CS Department, NYC)  
Ithaca Brewers' Union (Ithaca, NY)  
Mohawk Valley Friends of Beer (Utica, NY)  
New York City Homebrewers Guild  
Paumanok United Brewers (Long Island)  
Homebrewers of Staten Island (NY)  
Sultans of Swig (Buffalo, NY)  
Wort Ever Ales You (Westchester County, NY)  
Upstate New York Homebrewers Association (Rochester, NY)  
The Prairie Homebrewing Companions (Fargo, ND/Moorhead, MN)  
Bloatarian Brewing League (Cincinnati and Northern Kentucky)  
Dayton Regional Amateur Fermentation Technologists (DRAFT) (Dayton, OH)  
Society of Northeast Ohio Brewers (Cleveland Area)  
Canadian Amateur Brewers Association (Dundas, ON)  
Ontario: Ottawa Camra  
Heart of the Valley Homebrewers (Corvallis, OR)  
Oregon Brew Crew (Portland, OR)  
Homebrewers of Philadelphia and Suburbs (HOPS)  
Happy Valley Homebrewers (State College, PA)  
Palmetto State Brewers (Columbia, SC)  
Berry Brewers (Saskatoon, SK)  
SCA Brewers Guild (Bryan, TX)  
Fort Worth Cowtown Cappers  
Malthoppers (College Station, TX)  
The Foam Rangers (Houston, TX)  
Mashtronauts (Clear Lake, TX, south of Houston/Johnson Space Center)  
North Texas Homebrewers Association (Dallas and northern Texas)  
The Back Door Brewers (Charlottesville, VA)  
James River Homebrewers (Richmond, VA)  
Brews Brothers (Seattle, WA)  
Madison Homebrewers and Tasters Guild (Madison, WI)  
Society of Oshkosh Brewers (SOB's) (Oshkosh, WI)



Date: Sat, 15 Aug 92 13:08 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Taste Midwest/Madison

Whats the latest list of attending breweries for the Taste of the Midwest  
in Madison?

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Date: 16 Aug 1992 12:55:28 -0400 (EDT)  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: Sanity, fun, and hops

First, the sanity part.

Please, folks -- if someone's posting bothers you, don't reply with your sarcastic comments, and don't send nasty personal e-mail. JUST IGNORE IT. They're only seeking attention, and the worst punishment for them is to be ignored.

Second, the fun part.

The Fourth Annual BEER & SWEAT was held Saturday at the Oldenberg Brewery/Drawbridge Estate near Cincinnati. This is the largest homebrewers gathering in the Midwest, and maybe the second biggest in the US for all I know. At least six clubs from at least five states were present, and we had (by my count) about 200 attendees and at least 25 kegs of GOOD homebrew. Needless to say, a great time was had by all. Homebrewers and their families always seem to get along well together, and I have found them to be some of the nicest people I've ever known. Try to make it next year if you can!

Third, the hop part.

Steve Casagrande writes:

> Reading about all the lucky homebrewers with their own hop  
> vines has made me curious. What kind of yield do you get  
> from a hop vine, in ounces, once you've dried the hops?  
> E.g., is it 6 oz, or 6 lbs?  
> If I dedicate about 10' of a small garden along the side of a  
> house to hops, what could I expect for a total crop?

Hop varieties are vastly different in their yield per vine, so there really isn't any standard answer. My most prolific producer is the Cascade, which gives me about 4 ounces (dried) per vine.

The main thing you want to be aware of is to keep different varieties 6 to 8 feet apart from each other, or after a few years you won't know which is which when they start coming up in the Spring. You should be able to plant three different varieties in your plot with no problem, though.

Cheers & beers,  
- -- Ed

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Date: Sun, 16 Aug 92 10:51 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Yeast Culture

To: Homebrew Digest  
Fm: Jack Schmidling

My mailbox is flooded with requests for the yeast culture article so it seems appropriate to repost it occasionally.....

#### JACK SCHMIDLING ON YEAST CULTURE

##### Objective

The objective of culturing yeast is to isolate a single cell from a beer or culture that has the characteristics desired and encourage this cell to reproduce enough offspring to start a new batch of beer.

This is easier said than done but with reasonable care, luck and modest investment, can be accomplished by the serious home brewer.

##### General Program

The general program is to dilute the original culture and spread it over the surface of a growth medium in a petri dish so that individual cells are far enough apart to allow them to grow into visible colonies without touching each other.

A sample from one of these typical colonies is transferred to a test tube containing a growth medium. When this colony is actively growing, it is considered a pure culture and can be refrigerated for later use or started by covering with beer wort. When this starter is actively fermenting, it is poured into a larger amount of wort which, when active, is pitched into the beer.

##### Basic Assumptions

The procedure makes a number of assumptions which are correct, often enough to allow it to work well enough, to satisfy most requirements.

The first assumption is that one can select the desired strain by looking at colonies on a petri dish. This is more or less true because the overwhelming

majority will be the same, i.e. the dominant strain. Bacteria, molds and many wild yeasts are obvious and recognizable to the naked eye.

The second assumption is that, while still very small, all round colonies are the progeny of single cells.

The third assumption is that all such colonies, at least in the center are mono clonal or at least mono-cultures and otherwise sterile.

To do the job right, one would have to study the original diluted culture under high magnification and do a presort at that level. This is revealing and fun. It also gives an indication of any bacterial contamination in the culture but the rub is marking individual cells and finding them later when they grow into colonies. This is done using a calibrated X-Y stage on the microscope and making careful notes. Fortunately, however, I do not believe that it is really necessary for the home brewer, although a must for the lab selling selected strains.

#### Details

There are many growth media available for the purpose and no doubt someone can recommend a source or recipe for the ideal but for my experiments, I mixed two packets (16 gr) of Knox gelatin with one cup of 1.020 wort. After heating and dissolving, this is poured into petri dishes and test tubes and sterilized in a pressure cooker for 15 min at 15 lb.

The petri dishes are turned upside down after solidifying and cultured this way to prevent water of condensation from falling on the medium. The test tubes are cooled on a slant to allow the water to settle on the bottom when vertical. They are also stuffed with cotton before going into the pc. You can also use tubes with plastic screwcaps and avoid the cotton.

It should be noted that gelatine melts around 75 F so its use in summer is precarious. The better alternative to gelatine is agar agar. This is available at oriental food stores in stick form. Half a stick (about 4 inches) in a cup of wort will get you through the hottest weather.

#### Isolating Cells

The first step is to inoculate the petri dish with as diluted a mixture as possible. The books are full of procedures for doing this but I find the simplest is just as good. Take a copper wire or thin glass rod and heat



several inches in a flame to sterilize. Dip this, when cool, into a working beer or yeast culture. If starting with dry yeast, desolve one granule of yeast in a test tube with about one inch of sterile water. Gently drag this across the gelatin in the petri dish, trying not to break the surface. Next, draw the wire across this line at several points, to further dilute the sample. Turn the dish over onto the cover and "incubate" at room temp for several days. Do this on several dishes just for insurance and as controls.

#### Pure Culture

The next step is to visually inspect the surface of the petri dish under low magnification (hand lens or naked eye will do) to pick out a "typical" colony that appears to have come from a single cell. All colonies should be rejected that are any shape other than perfectly round and differ in any way from the majority.

Flame your wire again and after cooling, remove a small sample from the center of the selected colony and poke this into the surface of the medium in a "slant" test tube. You can do this to several slants, with the same sample, to assure all slants are the same or flame the wire and take a new sample from a different colony. You can make as many slants as you will need for several months and throw away the petri culture.

You now "incubate" the slants until 25% or more of the surface is covered with the pure colony and then refrigerate them till needed.

#### Starting

When needed for use, cover the slant with sterile wort and pitch when ready, i.e fermenting. For best results, this starter should be used to pitch about a pint of wort, a day or so before brew day.

This process can be used on anything from a packet of Red Star to a bottle of your favorite beer and will produce a pure culture. There is no guarantee however, that the strain will remain the same for ever because of natural mutation. As it is my experience that the most common and objectionable contaminants of dry yeast are bacteria and mold, this process will guarantee at least, to eliminate these most serious problems.

I was intrigued by the recent posting on the quality of beer made from Red Star that was re-cultured. I was also "impressed" by the number of contest

winner's who use Wyeast and now rise to the challenge of winning the  
"World's  
Greatest Brewer" trophy using re-cultured Red Star instead of just  
joining  
the Wyeast bandwagon.

js

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Date: Mon, 17 Aug 92 12:09:11 MET DST  
From: Stefan Karlsson <stefank@math.chalmers.se>  
Subject: Wort Chiller - help requested

I'm about to make myself a wort chiller.  
I think it will be an immersion type.

I first bought some 3/16" copper tubing, but realised that it was too narrow, so I found some 30-40' of 3/8" in my father's basement. I think it should be better.

Now, what's the best construction?

If you have a single spiral I guess you'd let the water flow from the bottom to the top, because of the wort getting colder at the bottom (right?). What if you use double spirals. Should you start at the bottom of the inner spiral and then from the top go down and let the inner spiral start from the bottom? OK, you who'd been building those before, please give me some advise.

Stefan Karlsson  
Dep of Math  
Univ of Goteborg  
Sweden

-  
stefank@math.chalmers.se

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Date: Mon, 17 Aug 92 13:43 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: Recipe for Fullers ESB wanted

Does anyone out there in Netland have a good, preferably grain-based recipe for Fuller's ESB? I've made the version in Dave Line's book "Brewing beers like those you buy", which, although very good, tastes and looks nothing like the real thing. It's also extract based, and I would prefer to try an all-grain recipe - I'm not an all-grain snob, but my brewing did improve when I switched to grain.

Thanks  
Andy

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Date: Mon, 17 Aug 1992 08:35:50 -2300  
From: cl7841s@ACAD.DRAKE.EDU  
Subject: hbd post

Announcing  
the 9th Annual  
Dixie Cup  
Homebrew Competition

America's second largest homebrew competition  
will be held October 16 and 17, 1992 in Houston, TX.

The Dixie Cup is sponsored by the Houston Foam Rangers  
Homebrew Club and DeFalco's Home Wine and Beer Supplies  
of Houston. It is an AHA and HWBTA sanctioned competition.

Entries will be accepted in basically the same style  
categories as those used for the AHA national competition.  
The final list of styles will be in the entry info.  
The entry fee will be \$6. Brewers are allowed to enter up to two  
beers for each style.

Information on how to enter the Dixie Cup will be snail-mailed the first  
week of September.

Beer entries will be due October 9.

To receive info on the Dixie Cup, drop me a note and I'll  
see that it is sent to you.

My address is : slamb@milp.jsc.nasa.gov

If you wish to go to the source, mail a request for info  
to:

Dixie Cup 1992  
c/o DeFalco's  
5611 Morningside  
Houston, TX 77005  
Tel. (713) 523-8154

Of course, all of the information in this post will be superceeded  
by the official entry stuff.

P.S. I had my brother post this, I haven't been able to get  
anything to go to the HBD by myself. Can anyone offer any assistance?  
I get the HBD everyday, no problems.

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  |/_|/_|_ / / /
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  // _ // _ / // _ /
  ( / | |
  | Real | | / Sean Lamb (slamb@milp.jsc.nasa.gov)
 / Beer // _ / Loral Space Info Systems
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/\_\_\_\_\_/ Houston, Texas, USofA, Earth, Sol  
-|| -||  
(\_\_\_\_)(\_\_\_\_)

Colin Lamb - MacMeister 8-)> - Drake University - Des Moines

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Date: Mon, 17 Aug 92 09:38:47 EST  
From: Thomas Kellogg <RADITLK@UVMADMIN.BITNET@mitvma.mit.edu>  
Subject: Plum Wine

Hi, a friend of mine loves the Japanese Plum wine. Being a homebrewer I thought I would try to make some Plum wine. Has anyone out there in homebrew-land tried to make this or has a recipe for plum wine? Thanks in advance.

TOM  
RSO  
UVM MIN  
(RADITLK@UVMADMIN)

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Date: Mon, 17 Aug 92 09:47:54 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: Thanks

Hi All,

I just wanted to express my thanks to all who responded to my post last week regarding yeast culturing. The number of responses and amount of material received was almost overwhelming.

To those who wrote to me asking to pass the information along, I'm working on compiling the information into a comprehensive, organized form. It'll go out today.

Once again, HBD has proven to be a valuable resource.

Jim

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Date: Mon, 17 Aug 92 09:56:41 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: making labels stick

My favorite label sticking method uses milk (I didn't make this up, I got it from a friend). I laser-print my labels on plain paper. After cutting the sheets into labels, just dip the back of a label into a saucer of milk, then press it onto the bottle. A quick sponge application gets rid of the excess milk. They stick great, but come off easily when wet (a feature, not a bug).

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Mon, 17 Aug 92 10:13:19 EDT  
From: andre vignos <andre@Think.COM>  
Subject: Fast fermentation

This weekend (saturday) I started a batch of nut brown ale and I am a little curious about the way it is fermenting. After adding the yeast to this room tempature batch, I gave the beer a quick swirl. Within an hour I started seeing some action. This is pretty fast by my standards but it didn't bother me. After 24 hrs the blow-off was complete (serious blowoff), again this seemed pretty quick but I had read that this type of ale his a shorter fermentation period then most (5-6 days). I took off the blowoff tube and put on the bubbler (can't remember the name for the silly thing). This morning I timed the delta between bubbles and it is allready over a minute. A rule of thumb I heard was that when it takes more then two minutes between bubbles then it is ready to bottle. It seems to me that this will occur within the next day. Should I be concerned? Do I need more yeast? I did use 7 lbs of extract in addition to a pound of partially mashed grains. I will take a specific gravity reading soon (tomorrow). If it is in the right range (1012-1020) should I just go ahead and bottle it? Will the beer not come down to the right gravity if there is not enough yeast to convert all the sugars?.

Do I worry too much?-Andre

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Date: Mon, 17 Aug 1992 08:34:12 -0400  
From: paweb@ohpspd.com (Philip A. Webster)  
Subject: Canadian Beers

Someone recently asked a question about Canadian beers, especially those available in the U.S. I haven't seen a response yet, so here is one from me.

As far as I know, the beers exported to the Excited States are the same as those available here in the Great White North. That is, they are the light, pilsener style beers produced by the big brewers, which achieve massive sales by means of extensive advertising aimed at young, blue collar (usually white) males. Of course, with the current trade dispute on this very topic, exports are likely to be at a very low level until the lunacy subsides.

With regard to strength, you should be aware that the reputation of Canadian beers as being stronger than U.S. beers is a fallacy. This arises because we measure alcohol content by volume whereas south of the 49th it is by weight. Since alcohol has a specific gravity of less than one, a beer of, say, 5% by volume would be about 4% by weight. Hence the confusion and the unwarranted reputation.

My first paragraph notwithstanding, we do have some good beers up here, from a burgeoning number of microbreweries and brewpubs. If anyone is planning a trip to Toronto or Southern Ontario (perhaps for the World Series :-] ) , drop me an E-mail and I will put you onto some good places.

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Date: Mon, 17 Aug 1992 10:39:59 -0400 (EDT)  
From: PEPKE@VAXMOM.SCRI.FSU.EDU  
Subject: Root beer

Doug Behm writes:

> If anybody tries to make root beer from real roots , I would like  
> to know how it turns out.

I have made root beer from real stuff, approximating from a 100-year old recipe. The recipe included sassafras bark, wild cherry bark, yellow dock, wintergreen bark, molasses, and a few things I can't remember. The only ingredient that I had any trouble finding was the wintergreen bark, and oil of wintergreen from the druggist added after cooling proved a satisfactory substitute.

The result was tasty, highly complex, and not a lot like what we are accustomed to thinking root beer should taste like. To make something like modern root beer, it would probably work best to use wintergreen and little else.

And yes, kids, this is illegal, because sassafras contains a carcinogen.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu  
Supercomputer Computations Research Institute MFENET: pepke@fsu  
Florida State University SPAN:scri::pepke  
Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Mon, 17 Aug 92 11:00:13 EDT  
From: klm@mscg.com (Kevin L. McBride)  
Subject: Re: Great Western Malting closes retail outlet in Corning, CA

Tom Bower <bower@hprnlme1.rose.hp.com> writes:

> Just a note to let all you HBDers know: Great Western Malting has  
> closed  
> its one and only retail outlet in Corning, California....  
> and they now have a 2000-lb. minimum order

I've noticed an alarming trend recently in that several companies, now including Great Western, have decided that they will no longer sell direct to homebrewers at all, have jacked their formerly wholesale prices up to retail, and/or are imposing outrageous minimum orders.

What a great way for these people to alienate a growing segment of their market. I realize that Great Western probably makes most of their money by selling grain 10,000 lbs. or more at a time to micros. They do seem, however, to have been doing a rather brisk business in the homebrewing market as well.

Foxx Beverage, who got into the homebrew kegging supply business by popular demand and has done us a tremendous service, is now getting out of it.

I can see two possible reasons for this trend:

- 1) The companies in question have decided that it is just too much work to service hundreds or thousands of small orders and they want to stick to wholesale, an all-around much easier job.
- 2) The Home Wine and Beer Trade Association (HWBTA) is putting pressure on suppliers to not compete with retail homebrew supply shops.

If the reason is #1, I can grudgingly accept it, but will try to talk the vendors in question out of this policy. If the reason is #2, I think some not so nice letters to the HWBTA would be in order about their policies.

I support my local homebrew supply shop, and I think that everyone else should too. I do, however, feel that we should also have the option of going directly to the supplier when we want to order in bulk or if we want to special order stuff that our retailer doesn't normally carry. Special orders from retailers tend to be outrageously priced.

Fight for your right to shop around for the best price! Don't let the retail associations bully us! Vote with your wallet!

Also, Jon Binkley <binkley@beagle.Colorado.EDU> writes:

> Wyeast's European Ale yeast is a good Alt yeast. All imported  
> Alts I've seen are pasteurized, as are the few Koelschs that  
> make it over. I know of no sources of authentic Koelsch yeast,  
> but I'm of the opinion that Wyeast's German Ale yeast, #1007,  
> would make a pretty good rendition of a Koelsch.

I brewed a "Koelsch" recently and used Wyeast 1007. It worked out

very nicely. Authentic? Probably not. Did anyone notice? No.

- - -  
Kevin

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Date: Mon, 17 Aug 1992 10:55:09 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: stir mash?

In a single step infusion mash, is it better to stir the mash occasionally or should it be left alone? What's the consensus (HA!) ?

Is there an easy way to make hop oil concentrate from whole hops?

Russ

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Date: Mon, 17 Aug 92 11:02:19 EDT  
From: Chris Goedde <goedde@shape.mps.ohio-state.edu>  
Subject: Siphon Woes

The good news is that I brewed my third batch over the weekend. The bad news is that siphoning it into the secondary was a major hassle. The cause of this hassle is CO2 coming out of solution inside the siphon tube, collecting at a bend in the tube and stopping the siphon; as a result, I had to restart the siphon several times. Needless to say, this has me worried^H^H^H^H^H^Hndering.

This particular batch had been in the primary for ~30 hours (although I also had this problem when racking my second batch, which had been in the primary > 2 days). The kraeusen had fallen and the air lock was glubbing about once per minute (it had been streaming pretty continuously about eight hours earlier). I don't have this problem when racking at bottling time, so my preliminary diagnosis is that I'm not waiting long enough before racking to the secondary, but I'm wondering if there's something I can do to prevent this, or if there's something I can do while siphoning when I see the bubbles forming and starting to collect.

Thanks,

chris  
goedde@shape.mps.ohio-state.edu

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Date: Mon, 17 Aug 92 11:44:57 EDT  
From: Hal Laurent @ MEL <laurent@tamdno.ENABLE.dec.com>  
Subject: Re: Coffeemaker Mashtun

In #949 Chuck Cox writes:

> What is a good cleaner to remove coffee  
> taste/aroma from stainless?

Well, you might try Efferdent denture cleaning tablets. They work wonderfully for removing coffee stains from glass. Perhaps they'd work on stainless steel as well.

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Date: Mon, 17 Aug 92 09:54:08 MDT

From: rogerm@cirrus.com (Roger McPherson)

**Subject: Help with Basement Brewery Layout (Roger McPherson)**

I am in the process of planning a brewery in my basement and would welcome any and all suggestions on how to best arrange things. I plan to do both extract and all-grain brewing. To date, I have only done extract brewing. I will have a frig, stove and sink available. Also, any references on small scale brewery layouts would be greatly appreciated.

Thanks,

Roger McPherson  
rogerm@cirrus.com

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Date: Mon, 17 Aug 92 12:35:46 EDT  
From: lconrad@wilko.Prime.COM (Laura Conrad)  
Subject: Homebrew Digest #945 (August 11, 1992)

Jack Oswalt writes:

So my questions: Can sassafras root be obtained in the United States?  
Is it even legal in the USA? Can root beer be made from  
sassafras bark?

Where I live, sassafras root can be obtained quite easily -- you go to  
the woods and pull up some sassafras seedlings.

You can recognize sassafras because it's the only common kind of tree  
that has three different shaped leaves -- some are like a mitten with  
a left thumb, some are like a mitten with a right thumb, and some are  
like a mitten for an alien with two thumbs.

Interestingly, sassafras and ginseng are closely related. In the  
nineteenth century, you used to be able to obtain ginseng root the  
same way you can still get sassafras root.

However, the Chinese or Koreans decided that "Real New England Ginseng  
Root" was the best stuff, and it got overharvested and is now rare.  
So the herb companies marketing ginseng to Americans advertise "Real  
Korean Ginseng Root".

Laura

(617) 275-1800 x4512-----MS 4-1, 201 Burlington Rd., Bedford, MA  
01730

There is a law that no organization can ignore, or not for long.  
That is that the real rulers of any organization are those that  
do the work, no matter what they are called.

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Date: 17 Aug 92 12:51:30 EST  
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
Subject: Yeast Questions

This weekend I made what I think might be a sort of Alt-like ale--at least that is what I hope it will be. I used Wyeast 1007 German Ale with 6 lbs. of 6-row, 1 lb. of Munich and 1 lb. of crystal (60 L.). That was pretty much what my local supplier had that was precrushed. In attempting to make up a recipe that I thought would be good, I scanned Cat's Meow II and looked in a number of other books. Wyeast 1007 does not seem very popular. So, what do YOU use 1007 for? (The current HBD has a couple messages sugesting the Wyeast European Ale yeast for Alts.)

I would like to use the 1007 again by pitching from the secondary to a new batch, and with some advance work I think I can get a real recipe to try for a known beer style. Please lend a hand/recipe, if you can.

BTW, I used Chinook and Tetnanger to aim for an IBU of 28. Maybe this will be good. The yeast (dated 8/5) really took off after pitching.

Chris Karras (RKarras@PennSAS.UPenn.edu)

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Date: Mon, 17 Aug 92 10:03:46 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Coffee makers & Stars

Chuck Cox (world's fastest homebrewer) sez:

>  
> I just bought a cafeteria coffeemaker for \$1.  
>  
> It appears to be a near-perfect mashtun. It has a pair of side-by-side  
> 5 gal tubs, all stainless. It has a swivelling sparge head, temperature  
> control, dual sparge/fill timers, some kind of recirculating pump, and  
> what appears to be an overflow or level sensor.  
>  
> As far as I can tell, I just need to add false bottoms and a more  
> accurate thermometer to turn this into a semi-automatic recirculating  
> mash/lauter tun.  
>  
> Has anyone out there already done this? Any advice? After a thorough  
> disassembly & cleaning, the first batch will be a nice big stout (with  
> an involuntary hint of coffee). What is a good cleaner to remove coffee  
> taste/aroma from stainless? I don't have to remove lots of gunk, the  
> system is already very clean, and I know it works, I had coffee out of  
> it last week.

>  
I've seen two of these over the years: Dave Logsdon brews in one that he bought from a government surplus site -- it had never been out of the box. He did some fancy plumbing with it and had the two tubs replaced with a single unit. The way it's set up you can circulate either steam (or very hot water) or cold water through the jacketing, so it can be used for mashing, boiling and fermentation. Pretty spiffy. But there are plans for something that sounds very much like yours in an old issue of Fred Eckhardt's Amateur Brewer. These aren't Fred's plans -- the originator's name escapes me -- but as I remember there were very concise. Sorry, I don't have my issues here with me and may not even have that issue, but you could try contacting Fred directly; he has back issues of most, if not all, the old ABs.

Brian Cole asks:

>  
> An unrelated question. While travelling in Germany this summer I tried  
> a  
> Weizenbock for the first time. It was made by a brewery called Maisel  
> or  
> something like that -- may have spelling wrong. It was quite good. The  
> label had a Star-of-David on it with Bayreuth (I think) written under  
> it.  
> I didn't have a chance to check with the locals but I thought Bayreuth  
> might  
> be Beruit in German. Can anyone tell me about this brewery or about  
> Bayreuth? I am interested in knowing whether this beer really came  
> from  
> Beruit, is brewed under contract in Germany for an outfit in Beruit,  
> or is simply a German beer.

>  
Maisel is in, I believe, the city of Bayreuth. They make an extraordinary beer called Dampfbier, which I haven't been able to find here in Oregon for two many years. Dampfbier was apparently their

attempt to do something "different"-- it's the equivalent of a steam beer, but darker. Incredible. The star you describe can be spotted on a lot of old beer logos -- including the old Weinhard brewery here in Portland. I remember reading about it specifically in connection with Maisel and have been going crazy trying to find where I read it -- the star was, I believe, a craft or guild symbol and used by all German brewers at one time. There is no connection -- other than appearance -- with the Jewish Star of David.

If anyone can point me to a reference on this, I'd really appreciate it, by the way.

> darker brown when exposed to air (oxidation), which happens fairly quickly.

- --Jeff Frane

> I managed to get almost a full gallon with little oxidation, so I decided to

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End of HOMEBREW Digest #950, 08/18/92

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Date: 17 Aug 1992 11:10:17 -0600 (MDT)  
From: SLK6P@CC.USU.EDU  
Subject: Yeast: Freezing & Nutrients

A couple of responses to some posts in HBD 949  
I can't remember who wrote them- so here they are up for grabs.

1) Glycerin: It's use in storing yeast.

For bacterial cultures we had used 10% glycerin. I would agree, use your normal culturing medium. You won't be able to pipet pure glycerin (extremely viscous) so make a 50% soln and use that.

If you want to maximize viability, I would recommend a quick freeze (so there is less chance for ice crystals to form inside yeast cells.) Make a dry ice/alcohol bath. (rubbing alcohol is fine- you should be able to get dry ice from the grocery or refrigeration supply) Dip your tubes of cells and medium and glycerin into them until they freeze, then place them in the freezer. ideally -70 deg C- not likely for a home freezer. Alternatively use a ice/rock salt bath for a quick chilling.

In addition- try to use a concentrated culture of yeast from the exponential phase of growth (fastest). They will be more able to withstand the freeze than old bugs. Again- ideally you would want to concentrate the cells (but may not have the equipt) by centrifugation. Alternatively: You could use a solid medium for growth (plates/slants)

, then scrape up a gob of cells and mix into the medium in your tubes (for a thick cell slurry).

Lastly: Be sure to use a good plastic tube for freezing. Preferably one with a tight screw cap. Glass tubes would be likely to dismember themselves upon freezing.

2) Yeast Nutrient: Now I don't know exactly what goes into the YN we buy from homebrew suppliers, but in micro labs for yeast and bacterial cultures Yeast Extract is a very common component of many different types of media. I believe it is essentially pulverized yeast, but may have had some components separated out. (Since it is and "Extract"). This type of stuff is available from DIFCO suppliers and other "biologicals" supply stores.

Regarding "grinding up yeast" yourself (Bob D.) I would not recommend trying it. The cells are microscopic, and to effectively "pop" them open with a coffee grinder or rolling pin is quite unlikely. You could try freezing them with liquid nitrogen and grinding with a mortar a pestle. Sonication is effective. But often enzymes are used to degrade the cell walls of the fungi, then the cells are lysed releasing all the goodies from inside. (At least these are ways to get the cells open to get their DNA). I presume for good yeast extract you MUST open the cells to make the proteins, amino acids, vitamins etc available to the growing yeast. Seems that it is easy enough to buy the stuff. We generally use it in such small quantities that it is not a financial setback, and to make it yourself might require more expense than it's worth (anyone know the going rate on sonicators?)

Well anyway. Hop on ye heathens!  
Brew on Brethren of Barley, Bee, and Vine.

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J. Wyllie (The Coyote)  
SLK6P@cc.usu.edu  
"As long as he's got 8 fingers and 8 toes, he's alright by me." H.J.S.

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Date: Mon, 17 Aug 1992 10:30 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Bleach in SS kegs from Micah Millspaw

About bleach and SS kegs. I have often heard it said that chlorine bleach would corrode stainless steel. Most of the stainless that homebrewers encounter is either 304 or 316 stainless, the 316 is very corrosion resistant and is the material that most cornelius type kegs are made of. Moderate use of chlorine bleach will not harm the kegs. I have many kegs and have been cleaning them with bleach for several years, I only recently switched to iodophor sanitizers. I did however have one bad experience with the bleach, I loaned a keg to a fellow homebrewer who had all of his kegs full, unfortunately he filled the keg with boiling water and a strong bleach solution, something came up and the keg was left sitting with this solution in it for several hours. I received a horrified phone call telling me the the keg was ruined, when I saw the keg it was infact badly pitted and unsuitable for storing beer. So it may be okay to use bleach on stainless steel but not hot or for a long time.

Micah Millspaw  
8/14/92

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Date: Mon, 17 Aug 92 13:01:27 -0400  
From: Dave Coombs <coombs@cme.nist.gov>  
Subject: Re: Allergies

>> wines, and cheeses. Homebrew affects her the worst (bad for her, good  
>> for me). Her throat swells up and becomes painful. Researching this  
>> briefly led me to believe that the culprit was tyramine (yeast  
product).

My wife has a similar reaction sometimes. We haven't tried to  
pinpoint it, but she thinks the reaction is worse when we're careless  
in decanting. Of course this is only an anecdotal observation...

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Date: Mon, 17 Aug 92 09:08:36 EDT  
From: wiehn@evax.gdc.com  
Subject: Connecticut breweries

Hello

I've received your email list address from a fellow librarian - They suggested I ask here my question.....

I've had a patron to my library ask if I could find a list of breweries of Connecticut which were in existence prior to 1918 (pre-prohibition). Can anyone help with this list???????

It would be great if you could help us.

Is there a book or email list which would provide this info??? Would the list of Connecticut breweries tell where in the state the breweries were located???

Thanks everyone!!!!!!!!!!!!!!!!!!!!

John Wiehn  
EMAIL: WIEHN@EVAX.GDC.COM

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Date: Mon, 17 Aug 92 20:37:25 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re : yeast nutrient

Bob writes :

> So that's were my thought-experiment ended. I had considered  
> buying packages of dry brewing yeast or even baking yeast and  
> grinding it up. But fear of contamination has me still buying  
> the over-priced packages of commercial yeast nutrients...  
>

Dried yeast is sold as a food supplement by many health food stores, at a cheap

rate. It would be interesting to see how it actually ferments. Some commercial

breweries also divert their excess yeast into the manufacture of toast spreads,

as in "Vegemite" in Australia and "Marmite" or "Promite" in GB, all of which

are touted as being high in vitamins, but unfortunately also high in salt. I

presume that some of this interest in organic nutrients arises from health as

well as cost concerns. If so, beer trub is a rich source of protein and therefore nitrogen and is a good nutrient for the more robust wines, meads and

ciders. The sparging leftovers are best, as boiler trub is loaded with hop

bitterness. You could try bottling some trub, then pasteurising it prior to

use. Avoid heating it beyond about 75C, or it will extract too much tannin. It

will inevitably increase both tannin and fusel oil content of anything it is

added to, but that might not necessarily be out of place in a full bodied, high

alcohol brew.

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Date: Mon, 17 Aug 1992 12:23:16 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Chillers and Labels

This weekend I measured the flow through my 25' x 3/8" (1/4" ID) immersion chiller. It filled a 5 gallon carboy in 1:43 (avg of two runs, 0:01.5 difference between the two). This is a flow rate of ~2.9 gal/minute. With continuous stirring it takes about 20 minutes to cool 5 gal to 80F. My water temperature at the tap is 58F. So, I'm using about 58 gallons @ 58F.

Mike McNally (HBD 939) gives a formula for minimum water consumption that indicates I cannot use less than 27.5 gallons. I figure that makes my immersion chiller ~50% efficient. I just bought two 20' lengths of 3/8" OD tube at a going out of business sale. Should I hook them in parallel or in series to get the quickest cooling with the least water consumption?

I'm inclined parallel, but I'd be interested to hear comments.

David Clump asks what other people are using for labels. I'm xeroxing three labels per letter-size (8 1/2" x 11") sheet. 8 1/2" will wrap nicely around a long-neck bottle. I've tried all sorts of adhesives: mucilage, Elmer's, rubber cement, and glue sticks. I like the glue sticks best. It is not messy, soaks off easily, and is easy to use. Next best is mucilage, but there is a lot of difference between brands. The cloudy variety that comes from Mexico is best. The very clear mucilages can be very hard to soak off. Try a glue stick...

Is there any sort of a forum, newsletter, APA, pen pals club, etc. for people who like making and collecting homebrew labels?

Paul de Armond --- If it tastes good, you did it right!

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Date: Mon, 17 Aug 92 15:57:13 EDT  
From: neilm@juliet.ll.mit.edu ( Neil Mager )  
Subject: Re: Be-Gyled by Priming

C.R. Saikley writes:

> Before questioning the bottles, I'd take a closer look at the amount  
of sweet  
> wort (gyle) used to prime. One gallon sounds like an awful lot (I'm  
assuming  
> you're making a standard 5 gallon batch).  
>  
> I've been priming with gyle for over five years because I prefer the  
result  
> to that obtained with corn sugar. While the exact amount of gyle  
required  
> varies from batch to batch, for me it usually works out to be  
somewhere  
> between 32 and 48oz for 5 gallons. If you back off on the priming,  
you'll  
> probably be happier with the result.

I checked the recipe, it indeed calls for one gallon of  
gyle. The beer tasted fine, with a slightly larger than average  
head. The carbonation level is a little higher then it probably  
should be. All in all, not a bad brew. It wouldn't win any  
awards, but everyone who tried it liked it and had more than one  
(thats my measure of success!).

The recipe is the (May or June) recipe of the month from the  
Beer and Wine Hobby in Woburn, MA. If anyone else is thinking of  
brewing this, the consensus is to use 1/4 - 1/2 as much gyle as  
the recipe calls for.

=====  
=====

Neil Mager  
MIT Lincoln Labs Lexington, MA  
Weather Radar - Group 43

Internet<neilm@juliet.ll.mit.edu>  
Voice (617) 981-4803

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Date: Mon, 17 Aug 92 16:34:48 EDT  
From: garti@mrg.xyplex.com (Mark R. Garti)  
Subject: gyle

There has been some talk of using gyle to prime. How  
does one keep gyle until it is needed? Does it need to  
be boiled before it is used?

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Date: Mon, 17 Aug 1992 16:53 PDT  
From: ALTENBACH@CHERRY.llnl.gov  
Subject: HOP ALLERGIES

Here's another data point for the beer allergy discussion. My wife has many diagnosed allergies, and claims an allergy (tho undiagnosed) to HOPS. Even the slightest contact with my backyard hop vines causes her to break out with hives. Hop aromatics filling the house during wort boiling gives her a stomach ache, as does drinking very bitter beer. Fortunately the balanced and malty styles are ok, so we can drink lots of those.

Tom Altenbach

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Date: Mon, 17 Aug 92 20:12:49 -0500  
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)  
Subject: coffemaker/mashtun

Chuck Cox asks about using a beautiful SS coffee urn as a mashtun. There is an article by Al Andrews in the 1985 Zymurgy special issue (Grain Brewing) that briefly describes such a mash tun. the article seems like a place to start although he only discussess the coffee urn in a few sentences.

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Date: 17 Aug 1992 22:42:31 -0500 (EST)  
From: "UNRECOVERABLE APPLICATION ERROR: Abort? Retry? Buy OS/2?"  
Subject: Yeast washing

Decided to go over Dave Miller's book Brewing the World's Great Beers, and found a tidbit I'd missed earlier. He goes into washing yeast. If I understand the method it essentially consists of getting yeast from the primary, and storing it in a sterile container for 12 hours. Dump half of the contents of the container, replacing that with chiller, sterile water, and stirring the concoction. This should be done two more times at 8-12 hour intervals, and pitched about 8 hours after the final washing. Has anyone else tried this? Any tips or anecdotes? Thanks in advance.

Steve Grigg

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Date: Tue, 18 Aug 92 13:08 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: RE: siphon woes

Chris Goedde reports a problem with CO2 coming out of solution during siphoning into secondary. I've had this problem in the past, and I can think of three ways to reduce it:

- 1) The CO2 comes out at the top of the siphon tube because of the reduced pressure here - you can minimise this by reducing the height difference between the two ends of the siphon tube ie. raise the secondary up somewhat. Unfortunately, this is fine in theory, but I sometimes found that although less gas came out, the bubbles were more likely to stay stuck in the bend because of the slower flow rate.
- 2) Rouse the primary several times before siphoning. If you rock the vessel, you may be able to liberate CO2 without disturbing the sediment too much. Alternately, shake a few hours before racking to allow the crud to drop back to the bottom.
- 3) Siphon a few days later, when the gas production has dropped off - I usually rack about 4-5 days after pitching. I see no reason why later racking should harm the beer (but I would welcome postings from those with different opinions).

Andy

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Date: Tue, 18 Aug 92 08:37:03 EDT  
From: Steve Anthony <steveo@Think.COM>  
Subject: near bottle failure

I went down to the basement last night to grab a brew, and reached for a bottle. To my surprise, it was stuck fast to the shelf. I mean stuck. Two hands, some pulling, with my face turned away incase it broke, etc. It finally came free, with some paint from the shelf. The bottle was sticky, so that answered why the thing was stuck to the shelf. However, the question remained, how did the bottle get sticky?

Upon opening and pouring the brew, the answer became clear. I found a small lump of crust on the neck of the bottle; just above where the body of the bottle turns into the neck. washing it abit, I noticed a hairline crack in the bottle. What had happened was obvious, the pressure in the bottle was pushing the beer out throught the crack.

Well, at any rate the beer was good, and I promised myself that I'd check my bottles as I empty and wash them, to avoid having one of them turn into a glass grenade. As the guy on TV said, "Let's be careful out there".

BTW, it was a Grolsch bottle, although I don't think that has much to do with it.

Steve Anthony | "Ain't nobody gettin' outta here |  
Application Engineer | with out singin' the blues"|  
(617) 234-4000||  
steveo@think.com | - Albert "The Iceman" Collins |

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Date: 18 Aug 1992 09:24:21 -0400 (EDT)  
From: JEFF@RCC.RTI.ORG  
Subject: Canadian Beers.....

Date: Mon, 17 Aug 1992 08:34:12 -0400  
From: paweb@ohpspd.com (Philip A. Webster)  
Subject: Canadian Beers

>>As far as I know, the beers exported to the U. S. are the same as those  
>>available here in the Great White North. That is, they are the light,  
pilsener  
>>style beers produced by the big brewers, which achieve massive sales by  
means  
>>of extensive advertising aimed at young, blue collar (usually white)  
males. Of  
>>course, with the current trade dispute on this very topic, exports are  
likely  
>to be at a very low level until the lunacy subsides.

>>With regard to strength, you should be aware that the reputation of  
Canadian  
>>beers as being stronger than U.S. beers is a fallacy. This arises  
because we  
>>measure alcohol content by volume whereas south of the 49th it is by  
weight.  
>>Since alcohol has a specific gravity of less than one, a beer of, say,  
5% by  
>>volume would be about 4% by weight. Hence the confusion and the  
unwarranted  
>>reputation.

Most foreign brewers who export to the U.S. use a recipe specifically  
tailored  
for U.S. tastes. Heine-corn is a great example. The Brador malt liquor  
available in Canada is indeed stronger than that available here. The  
latest  
bottle I got of it says 6% alcohol by volume. The U.S. version is 5%.  
There  
indeed are several mass-produced Canadian beers not available here.  
Moosehead  
makes a malt liquor called James Ready which is good and their "Busch" is  
called Alpine, which is a good summertime beer to quench a thirst.

Also, each state has its own laws governing alcohol strength. Here in  
North  
Carolina, the maximum allowed is 6%. Thus, we cannot get ECU 28,  
Samiclaus,  
Bigfoot, Old Foghorn, etc, etc. Mendocino Brewing Company of California  
is  
kind (or smart) enough to brew separate batches of some of their stronger  
beers  
for NC and other states lower in alcohol than the versions available in  
California.

Note that even though most Canadian beers available here are 5% by  
volume,  
these are STILL stronger than Bud and Coors! See Fred Ekhardt's book on  
Beer  
Styles to get the scoop on alcoholic strength of many commercially  
available  
beers.

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Date: Tue, 18 Aug 92 09:35:59 EDT  
From: neilm@juliet.ll.mit.edu ( Neil Mager )  
Subject: Re: Old time brewing (was Flames)

Wally L. Blume writes:

> Very well put, I only recently started getting the HBD, and when I  
> first read it I was mystified at how some readers would take offense  
> at someone doing something that was not technically motivated.  
> I learned brewing from two old men, namely my grandfathers, they  
both  
> did things differently and they both produced very good beers. And  
> each had it's own flavor. Most of my equipment is homemade, and the  
> techniques I use are pretty old (and abstract at times) but I  
> wouldn't dare post them here for fear of getting flamed by a "techy"  
> saying my hydrometer reading was all wrong or I used the wrong temp.  
> and therefore my beer could not possibly be worth drinking and I  
must  
> be an idiot for doing something like that.

Actually, I think a post about how your grandfathers brewed,  
what ingredients they used (were malt extracts available to  
them?), what equipment they had, brewing tips they passed on  
to you, recipes, and your technique & equipment would be pretty  
interesting to the readership. Most of us are from the school  
of Papazian, Fix, & Miller. A different perspective would be  
interesting.

We promise to behave ourselves!

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Neil Mager  
MIT Lincoln Labs Lexington, MA  
Weather Radar - Group 43

Internet<neilm@juliet.ll.mit.edu>  
Voice (617) 981-4803

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Date: Tue, 18 Aug 92 09:11:14 CDT

From: smanastasi@mmm.com

Subject: Proposed process for moving from extract to all grain

I am an extract brewer ready to go all grain. I have diligently read the last 200+ homebrew digest articles and now am ready to come out of the Homebrew Digest closet and begin posting. I have summarized all Homebrew Digest wisdom on going all grain into an easy 10 step process. Please comment. After final review, this could be of value to all us simple extract brewers.

Please - this is only the basics. Let's not argue the merits of immersion  
.vs. counterflow chillers (again). Half the fun of homebrew is discovery.

New equipment:

1. Mash/lauter tun. 5 gallon cooler with a false bottom and improved spigot system, ideally with temp probes added.
2. 10 gallon brew pot - preferably stainless steel.
3. Immersion or counterflow wort chiller.
4. Grain mill (or access to one).

Easy 10 Step Procedure:

0. Crush grains such that each kernel is broken into several parts but not flour-like.
1. Place grain in cooler.
2. Add hot water such that water covers all grains and temp is 135F. Try not to exceed 20 oz.s per 1lb of grain. Let sit for 30 (??) minutes. This is the protein rest period.
3. Raise temp to 168F by adding hot water (how hot, I don't know). Maintain this temp for 45 (??) minutes. Do not exceed 32 oz.s per 1lb of grain (total water). This is the starch conversion period.
4. Begin draining cooler into brew pot. One can recycle the wort by slowly draining the cooler until 7 gallons of wort have been collected. This is the sparge process.
5. Boil and add hops, etc. as if doing an extract brew.
6. After boiling is complete, chill wort to pitching temp via counterflow or immersion chiller.
7. Siphon cooled wort off of cold break into carboy allowing wort to airate.
8. Pitch yeast and dry hop, etc. as if an extract brew.
9. Enjoy a far superior beer due to all sorts of "all grain" advantages well documented in Homebrew Digest.

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Steve Anastasi  
smanastasi@mmm.com  
St. Paul, Minnesota

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Date: Tue, 18 Aug 92 10:13:41 EDT  
From: Lou Curcio <LACURCI%ERENJ.BITNET@pucc.Princeton.EDU>  
Subject: Beer Bread Recipe

Since I've taken a break from homebrewing this summer (too hot in Texas!), I'd like to try making some beer bread. If anyone has a recipe they can recommend, please forward it to me at the above address.

Thanks,  
Lou

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Date: Mon, 17 Aug 92 11:02 EDT  
From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
Subject: Question about adding yeast at bottling time.

I have a question about the addition of yeast at bottling time. Is this recommended, and if so how much yeast should be added for a 5 gallon batch? The reason I ask is that I have repeatedly primed with 3/4 cup of corn sugar and have gotten poor carbonation. I have increased the amount of corn sugar to 1 cup for my last three batches, which has improved the carbonation, but is still far from the carbonation of commercial brews. I typically brew extract pale ales with and let the beer sit in the secondary for 4-to-5 weeks. Could the yeast be settling out and not in sufficient enough quantity for bottling? Any comments would be appreciated.

... Christopher Lyons  
lyons@adcl.adc.ray.com

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Date: Mon, 17 Aug 92 16:16:02 PDT  
From: Darryl Richman <darrylri@microsoft.com>  
Subject: Maisel Brewery info

Brian Cole asks about the Maisel brewery, whose beers he encountered on a trip through Germany this year:

Maisel is a German brewery based in Bayreuth, a town in Bavaria (west of Munich, I think). The six pointed star is one of a number of old symbols for a brewer, and is, I believe, unrelated to its use as the Mogen David.

--Darryl Richman

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Date: Tue, 18 Aug 92 08:54:20 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Re: Plum Wine

Thomas Kellogg asks about Japanese plum wine. I have many Japanese friends and I believe the beverage you ask about is not made the way you think it is made. They have a drink called "umeshu" (oo-may-shoo) which is made from green plums, sugar, and vodka (or some other high-alcohol distilled liquor). The high alcohol prevents any yeast or bacterial growth. The ingredients are all thrown together, sealed, and left alone for a year. If you want details (like a recipe) contact me and I'll get it to you. If it is a true wine you are looking for (like any of the non-grape-based wines out there) you'll have to ask someone else. Good luck.

Norm

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Date: Tue, 18 Aug 92 16:03:03 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re : Recipe for Fullers ESB wanted

Whilst Fullers ESB is one of my favourites, I don't believe the formulation is overly elaborate. You need an initial gravity of 55, which can be achieved with 9-10 lbs of (ale) malt. Substituting 0.5-1 lb of that with wheat malt will improve head retention. A protein rest is probably of dubious utility when using ale malt. The brew is reasonably light, so go easy on the specialty grains; say 0.5 lb of crystal malt at most as a substitute for the above. Up to 1 lb of a dark brown sugar could add interest (as a substitute for 1.3 lbs of malt), but in that case make sure you use a clean yeast and a reasonably cool primary ferment. The real signature of ESB is derived from hop aroma, and that requires dry hopping with around 1oz of English Goldings in the secondary. In the boiler, I prefer to avoid Goldings and would use around 2.5oz of seedless Hallertauer, with 0.5oz Goldings for finishing. Aim for a terminal gravity of around 12.

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Loughborough University of Technologytel : (0509)263171 ext 4164  
Computer-Human Interaction Research Centrefax : (0509)610815  
Leicestershire LE11 3TU e-mail - (Janet):C.V.Copas@uk.ac.lut  
G Britain (Internet):C.V.Copas%lut.ac.uk@nsfnet-relay.ac.uk

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Date: Tue, 18 Aug 1992 10:15:07 -0600

From: flowers@csrd.uiuc.edu

Subject: Pop keg valves

I recently took delivery of two used Coca-Cola kegs and was cleaning them yesterday. I cannot remove the two valves on the top, (one is the pick-up tube, the other is for the CO2 line). I used considerable pressure and added a longer handle to the wrench for greater leverage. Still, they wouldn't budge. Is it necessary to remove these to properly clean them?

-Craig Flowers  
(flowers@csrd.uiuc.edu)

PS - We are moving to a new building today so I will be off-line for a few days. I will be unable to acknowledge replies for that time.

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Date: Tue, 18 Aug 1992 08:18 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Coffee makers as a mashtun

To Chuck Cox :

I didn't have your email address ( killed the HBD that your post was in)  
but  
after reading Jeff's response on the old article in Fred's Amateur  
Brewer, I  
remembered that article. I know I have it, I'll have to dig it up if you  
want  
it. I can fax it to you. Email me with your response.

Bob Jones

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Date: Tue, 18 Aug 92 10:28:03 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Alabama Water / B'ham Brewing Co

Doug Behm <DBEHM@UA1VM.UA.EDU> said:

>RE: boiled water - usually use tap water to bring my wort up to 5 gal  
>in my fermenter. I haven't had a problem but I never thought about it.  
>I use tap water because it is very cold and shortens the cooling time  
>and, in my mind, lessened the time for airborne bugs to enter.

Doug,

Always boil your water. Tuscaloosa water has the highest chlorine levels in the state. Boil for at least 30 mins then let cool overnight. This will also kill any nasties in the water. I checked Tuscaloosa water and it has > 5 ppm chlorine. I believe swimming pools have less than that. You can smell the chlorine coming out of the tap. Tuscaloosa water very cold? What part of town are you in? You might measure the temp with a thermometer. Where I live, the tap water is > 80F!

>Birmingham has had a micro brewery opened. The beer is good,  
>reminds me of an IPA. First brewery in AL in about 60 years. Made me  
>wonder why UA1VM distributes this letter (Bible belt and all that).  
>Afraid to ask, may cancel if powers that be realize it.

Apparently a law was recently changed to allow brewing. I dont know the exact wording or what it exactly permits. UA1VM distributes this message because the 'powers that be' is me and I brew! :-)  
Dont worry BEER-L isn't going anywhere anytime soon.

Re: Birmingham Brewing Co.

Latest word is Brewmaster Lee Nicholson who was instrumental in restarting the company, was fired last month. This could have some major implications. Such as, if the beer doesnt sell well, the beer ignorant snobs who are probably running it now, will change the recipe...you know, make it lighter?

Darren

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Date: Sat, 16 Jan 93 7:34:51 CST  
From: gelly@persoft.com (Mitch Gelly)  
Subject: Getting labels to stick (and come off easily)

Greetings,

I know this isn't highly technical or directly related to the quality of your beverage, but a couple of people have inquired as to a better method for keeping your labels adhered to the bottle. This thread was also in rec.crafts.brewing (don't smack me, I know the HBD is the TRUE source of enlightenment, I just read r.c.b because we have a news feed, and it's there for the reading).

What was passed on to me by a friend (Hi Brian!) was to use rubber cement. A thin (or thick, no matter) coating on your label will keep it on the bottle until you want it off, and then it peels right off, cleanly. I've even put labels on cold bottles in the fridge, with no problem.

Labels are a fun addition to the beverage. For home consumption I generally do not bother, but they're usually a hit at club meetings or at any other gathering where you're rewarding people with the fruits of your labors.

Cheers,

Mitch

- gelly@persoft.com - | Better living, through zymurgy +--:-)

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Date: Tue, 18 Aug 1992 08:48:25 -0600  
From: Michael Howe <howe@gp\_sparc45.gwl.com>  
Subject: Octoberfest

Greetings fellow homebrewers,

My roommate and I were just noticing that Octoberfest is coming up real soon. We thought we would like to take a crack at brewing up something special for the occassion. Problem is, we do not have any 'good' recipes for an Octoberfest beer (or any recipes at all, for that matter)

We are not beginners, per se, but neither are we experts. Try to keep the technical stuff to a minimum, if possible. We are open to all suggestions and all types of brews. If you have any good recipes or know someone who does, could you please forward them to me A.S.A.P.. We need to get started if we are going to be able to quaff in time for the big fest.

You can send suggestions/recipes to me directly at  
howe@gp\_sparc45.gwl.com (internet)

or if you think your recipe can benefit everyone, go ahead and put it in the digest, and I can read it there.

Thank you very much in advance,

Michael Howe  
Great West Life Assurance Company  
Denver, CO

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Date: 18 Aug 1992 10:36:04 -0600 (MDT)  
From: SLK6P@CC.USU.EDU  
Subject: Re: PlumWine/Siphon/ChicagoBrewSuppliers

In response to a couple of posts in HBD 950:

1) For Thomas Kellogg- here is a plum wine recipe from the Art of Wine Making. If you want more detail e-mail me  
Per gallon:3 lbs Plums

2.5 lb sugar

1/2 level tsp yeast nutrient

1/4 tsp grape tannin

1/2 tsp pectic enzyme

1 campden tablet

1 1/2 level tsps acid blend

Wine yeast

Starting specific gravity should be 1.090-1.095, acid 60%.

Follow normal wine brewing techniques.

2) Chris Goedde has siphon woes: Getting bubbles in the racking tube and siphoning ceases. A hassle I've experienced. A couple options:

a. Increase the height drop between your source and recipient of your siphoning. The greater the height, the faster the flow. This might help keep the bubbles moving.

b. If you have a CO2 tank hanging around, apply a LITTLE positive pressure to your carboy (but leave it UNSEALED- partially, so you don't build up too much pressure and BLOW IT UP!) This will help push the brew through the tube, and also reduces chances for oxidation. The best way might be to stick your racking tube through a stopper with two holes. Then stick the CO2 outlet tube into the stopper too. Don't keep building pressure, just get it flowing, and add a little pressure as required.

3) Glenn Anderson was looking for home brew suppliers in the Chicago area.

My E-mail to him got rejected- so here are a couple.  
Brewin Beer 6148 W. Belmont Ave, Chicago, IL. 60634 (312) 685-2895  
Fred Lane Co 1515 W. Berwyn Ave, Chic.IL. 60640 (312) 275-5600  
PMP fermentations 121 Wayne St. Peoria, IL. 61603 (309) 637-0400  
Mitchels Vineyard and Berry 434 State St. Madison WI. 53703 (608) 257-0099

I'm sure there are more. I haven't tried these, just have the addresses so if anyone know which (if any) of these are good, please lemme know.

Guess that's enuf for know. Brew on ye brethren of Barley, Bee, and Vine.

---

J. Wyllie (The Coyote)  
SLK6P@cc.usu.edu  
"As long as he's got 8 fingers and 8 toes, he's alright by me." H.J.S.

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Date: 18 Aug 92 09:42:19 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Hunter Control, etc.

Subject: Hunter Control, etc. Time:9:23 AM Date:8/18/92  
This is not a commercial, just information.

For those of you who don't have access to a Home Depot where you can buy  
a  
Hunter Temp Control for \$20, here is a mail order alternative.

American Science & Surplus shows Hunter Model #42205 in their August '92  
catalog for \$19.50. Item #22345 on page 54 of catalog #67. AS&S always  
seem to  
have something which will help out in the brewery. Another item in this  
catalog  
is on page 17, item #21674 20" Drum Dolly, \$7.50. This is a pretty  
lightweight  
5 wheel dolly but works well enough under my 15 gallon fermenter when it  
is  
full. Saves my back and can't be made cheaper unless you have access to  
casters  
for almost free.

American Science & Surplus  
601 Linden Pl.  
Evanston, IL 60202  
(708) 475-8440

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Tue, 18 Aug 92 10:09:49 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: All Grain Help

Well I did it last night, my first all grain brew. It did not go very well!

My round cooler mash/lauter tun work OK, I used a Phill's Phalse bottom and a toilet type water valve to control the flow rate. The problems here were the valve moved thin wall of the cooler and the valve got very hot and was difficult to turn. I had to hold the valve with a wrench in order to adjust it, oh well, live and lrean.

To the point or rather the problem, very very low extraction. I used 3 lbs of 2 row malt and 3.5 american wheat. I decide to do a protien rest because of the wheat, 30 min. at 122-118 deg.F. Then raised to 158 deg.F and placed in my cooler for 1 hr. after the hour the temp was at 153 deg. F I added about 3 qt. to 180 deg.F water to try and raised the grian to mash out temp, this did not really work only raised to about 160 deg.F. I recirculated the run off until clear and the used sparge at about 175 deg.F, the sprage was too fast, about 25 min. I sparged until the run-off not longer tasted sweet, this was about 1.008, I then added water to make my 7 gal. , stirred and took a SG reading, 1.020. The recipe I was using as a general guide was a fruit ale from Dave Miller new book, it called for 4 lbs. of two row and 2.5 lbs. of wheat, I followed the recipe's mashing instructions, the expected SG was 1.045.

Now I am in trouble I could have lived with a SG around 1.032 but 1.020 was not goiog to cut it. So I heated up my 7 gal. of not so sweet wort to 160 deg.F and put it back into my cooler, this raised the mash temp to 153 deg.F. I let this sit for another 45 min. then sparged with the hot wort at 175 deg.F. Well after all this and a boil I ended up with about 5.5 gal. of wort at a SG of 1.028. Anyway this is now in the primary and we will see what happens.

So what is my problems.

Did I need more two row to convert the wheat?

Should I have checked the mash water for ph. level?

Should I have mashed longer at 155-158 deg.F?

Did I sparge way too fast?

Could my Hydrometer be wrong?

Or am I just lame? (Sorry could not resist)

And yes I cooled the wort before taking the SG readings.

Oh, thanks to everyone for the cooler mash/lauter tun ideas and the  
copper  
cleaning pad as a filter idea, They worked great!

I plan on doing another all grain brew on Friday.

Tom Feler

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Date: Tue, 18 Aug 92 10:30:45 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: Coffeemaker Mashtun

In #950, Hal Laurent writes:  
> In #949 Chuck Cox writes:  
>  
> > What is a good cleaner to remove coffee  
> > taste/aroma from stainless?  
>  
> Well, you might try Efferdent denture cleaning tablets.

Ha! Efferdent, the Universal Solvent.

No kidding...it'll clean anything!

gak Der Herr Buergermeister gibt bekannt, dass ab  
gak@wrs.com Donnerstag Bier gebraut wird und deshalb ab  
attmail!gakhaus!gak Mittwoch nicht mehr in den Bach geschissen  
107/H/3&4 werden darf.

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Date: Tue, 18 Aug 92 10:34:24 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: Help with Basement Brewery Layout

In #950, Roger McPherson asks for suggestions on how to lay out a basement brewery.

Check out Bill Owens' book "Building a Small Brewery". (Hmmm...I'm pretty sure that's what it's called, anyway.) There are a lot of good design tips, as well as ideas on building your own equipment, etc.

gak Der Herr Buergermeister gibt bekannt, dass ab  
gak@wrs.com Donnerstag Bier gebraut wird und deshalb ab  
attmail!gakhaus!gak Mittwoch nicht mehr in den Bach geschissen  
107/H/3&4 werden darf.

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Date: Tue, 18 Aug 92 12:08:54 EDT  
From: Chuck Cox <chuck@synchro.com>  
Subject: Re: Dixie Cup

c17841s@ACAD.DRAKE.EDU sez...

>  
> America's second largest homebrew competition  
> will be held October 16 and 17, 1992 in Houston, TX.  
>  
> The Dixie Cup is sponsored by the Houston Foam Rangers  
> Homebrew Club and DeFalco's Home Wine and Beer Supplies  
> of Houston. It is an AHA and HWBTA sanctioned competition.

And don't forget; the 3rd annual Homebrewer Gran Prix is an official part of the Dixie Cup. This is your chance to challenge me for the title of World's Fastest Homebrewer. Other titles to be defended: World's Fastest Female Homebrewer, Texas' Fastest Homebrewer, Medford's Fastest Homebrewer, etc.

The Dixie Cup is the best homebrew event in the country. It is the most fun you can have without risking arrest (especially in the South). Hell, if the republicrats found out, they'd probably make it illegal, so enjoy it while you can. Just don't go into any enclosed spaces with the boys from the Crescent City Homebrewers.

- --

Chuck Cox <chuck@synchro.com>  
In de hemel is geen bier, daarom drinken wij het hier.

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Date: Tue, 18 Aug 1992 12:31 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: mash tun design from Micah Millspaw

Clearing the details;

Just to clear things up. My mash/lauder tun is stainless steel and is not insulated, SS is a poor conductor and the wet grain is a great thermal flywheel. I lose 2 degrees per hour. There is no sparge bag either, the tun has a false bottom made of 10 gauge perforated stainless steel, in fact the whole thing (my brewery) is stainless steel and is quite easy to care for. Also, it is possible that many small breweries did go out of bussiness because of their mash stirring habits, or so claims G.Fix.

Micah Millspaw  
8/17/92

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Date: Tue, 18 Aug 92 9:08:59 PDT  
From: tahoma!dgs1300@bcstec.ca.boeing.com (Don Scheidt)  
Subject: K. Bloss going to Germany

In HOMEBREW Digest #949, Karl Bloss asks:

>I'm heading to Germany in about a month. Is there anything I should  
look  
>for there that is not available here?

Where are you going in Germany?? There are more than 1100 brewers, and they collectively produce over 4500 different beers! There are a \*lot\* of beers that are never seen in the USA - we tend to get the bigger brewers' products, from Munich, Bremen, Frankfurt, and some of the stronger regional brewers, but a lot of the little guys are left behind, not to mention the German brewpubs (Hausbrauereien) and microbrewers. There's lots of Pils, Altbier, Koelsch, Rauchbier, Fraenkische Ungespund'n, and Weissbier that aren't shipped very far from where they are produced, and never mind the international export market!

"I'm heading to Germany", in this context, is about as specific as "I'm visiting [ the USA | Canada | France | Japan | any fairly big country ]."

Tell us \*where\* you plan to visit, and you'll get better info about what to check out - I can promise you that much personally!

Prost!

- - -

Don | Verbosity leads to unclear, inarticulate  
dgs1300@tahoma | things.

!.uunet!bcstec!tahoma!dgs1300 | -- Vice President Dan Quayle

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Date: Tue 18 Aug 1992 15:37:50  
From: eggleston@Readmore.Com (Meade\_Eggleston)  
Subject: Brew Pubs in Maine

Hi all,

Does any one know of brewpubs or good micro breweries in the  
Bangour or Port Smith area of Maine?

Does any one have the addres of the Commonwealth Pub in Boston?  
I'll be swinging by there as I make my way back from Maine.

Thanks for the help.

Meade

Eggleston@Readmore.Com

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End of HOMEBREW Digest #951, 08/19/92  
\*\*\*\*\*  
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Date: Tue, 18 Aug 92 13:53:43 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Returning to the Good Ol' Days

Ah, yes, the good ol' days. While that phrase seems a bit trite, it is basically true. The reason that they were good is that the signal-to-noise ratio (another overused phrase) was very high. The main reason for that is that the digest was full of questions and answers--good questions and good answers--and not so much speculation and flamage. It was not a bore, it was a joy to read--a real learning resource. There were not many who just spewed speculation and guesses in order to feel important. It was not that people weren't thinking for themselves; there were those who questioned the established routines. And there were usually constructive replies--or at least good debates (full of information) with very little name calling. The tension was very low. It seems that these days, there are those who are just waiting to pounce. (At least we haven't reverted to spelling flames.)

I'm not saying that the digest sucks right now (I think it's great); it just gets tiring sifting through all the garbage.

Maybe a little selective remembering is at work here, but there IS a difference (otherwise, not so many would agree).

How do we return to those days? RELAX!

If it's a flame, sleep on it (then take it to email).

Remember, everyone has a different method that works for them. There are no RIGHT ways of doing anything.

Forgive others' mistakes.

Remember, there are PEOPLE at the other end. If we were all in one big room, and someone made a "lame" mistake, would everyone jump up and call that person an asshole to his face? I don't think so. They might take him aside (hint: email) and point out his mistake. Don't burn your bridges (before they hatch? :-).

We are all here to help each other and to better ourselves.

-Alan

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| Alan Edwards: rush@xanadu.llnl.gov | Ren & Stimpfy in '92!  
| or: alan-edwards@llnl.gov | (No one else REAL is running.)  
|-----|

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Date: Tue, 18 Aug 92 18:18:32 -0400  
From: gxd@po.CWRU.Edu (Guy DeRose)  
Subject: Heavyside Ale recipe

Here is a recipe I made last night for a Scotch Heavy Ale. It is my 4th batch to date.

Heavyside Ale  
(Ingredients for 5 US gallons)

3.5# Glenbrew Heavy 80/- Ale Kit  
2.25# Laaglander Dark DME  
0.5# crushed Crystal malt (20L)  
1 oz. Northern Brewer hops (steep last 10 min)  
2 pkg. dry ale yeast from kit

Notes:

Prepare yeast by reconstituting in 16 oz. warm tap water in a jar before brewing begins. Slowly bring 1 Qt. cold tap water with 1/2 lb. crystal malt to a boil, about 30 min. Remove spent grains by pouring the liquid through a strainer into the main brewpot and sparging with 1 Qt. boiling water. Add 3 US pints of water to brewpot and bring to a boil. Add can and DME and boil for 15 min. Steep hop pellets in hop bag for 10 min with heat off, then remove hops and pour concentrated wort into the fermenter. Since I've marked the outside of the (plastic) fermenter in gallon increments, I then added cold water to raise the level to the 5 gal. line. After cooling I pitched the yeast, sealed it up, and attached the fermentation lock. After less than 7 hours, the wort was bubbling like mad. I intend to prime with 1 cup dark DME when finished. It really looks and smells great in the fermenter, and I am looking forward to drinking it.

- - -

Guy DeRose  
Case Western Reserve University  
Physicist, PP-ASEL, homebrewer (NOT necessarily in that order)

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Date: Tue, 18 Aug 92 18:45:07 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: headspace

js asks:

> So, is it possible that homebrewers, who would not think of letting  
their  
> beer freeze, could reduce the headspace to the point where O2 is simply  
a  
> non-issue?

You could try it, but store 'em in a bucket. Water is virtually incompressible, when it `decides' to be bigger because of the temperature, it gets bigger. Period. You'd be surprised how small a temperature change it takes to break a sealed glass bottle that is completely full of water. I know, I tried it.

In my (limited) experience there is a direct correlation between the size of headspace and the carbonation of the beer. I don't know if this is a causal relationship or not, or what the mechanism is if it is. Will the yeast shut down if the pressure goes up too far or too fast?

Carl (back from vacation)

WISL,BM.

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Date: Tue, 18 Aug 92 17:32 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: Classified Section

To: Homebrew Digest  
Fm: Jack Schmidling

In an effort to remove the friction and flaming caused by the seeming commercial aspects of occasional posts, I have decided to address the issue directly.

It is obvious that a need exists to connect users and sources of homebrewing equipment, ideas and supplies, be they personal or commercial. To exclude the hobby computer network from making this connection, is to fight technology and progress and to cut off our nose to spite our face. The trick is to do it in a way that is not only a useful addition to what we are already doing, but to do it in a way that is not offensive or injurious to the existing networks and fora.

I have presented and discussed my proposed project on usenet and although one can't please everyone, the concensus is that it is a good idea and I am implementing it forthwith.

Until or unless invited to post it to HBD or any other forum, the weekly CLASSIFIED SECTION will be posted only to the rec.crafts.brewing newsgroup on usenet. Anyone may email ads to me and direct responses to any email or US Mail address but the list itself will only appear on usenet for the present.

The restrictions are few, simple and explicit. They are spelled out in this preview posting.....

The following is the weekly edition of the r.c.b CLASSIFIED SECTION

All submissions must be brewing related, 5 lines or less and no item may be posted more then once in a 30 day period. Items may be submitted as WANTED or FOR SALE and may be either personal or commercial. Send submissions to arf@ddsw1.mcs.com with CLASSIFIED as subject.

.....

FORSALE... The World's Greatest Beer, \$99 per bottle, money back guarantee.  
email to arf@wgb.com for details and testimonials from the world's great

brewers.

WANTED.... One bottle of the World's Greatest Beer. Price is no  
object. I  
will even pick it up and shake hands with the brewer. If anyone knows  
where

I can find one, email to [jay@humble.pie.com](mailto:jay@humble.pie.com).

.....

You get the idea. I am open for business. Send me your stuff.

js

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Date: Tue, 18 Aug 1992 18:43:28 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Some old root beer receipts, sassafras

These recipes come from: The Scientific American Cyclopedia of Formulas, edited by Albert A. Hopkins [query editor of the "Scientific American"] New York, Scientific American Publishing Company, 1921

Root Beer--1.--To 5 gal. of boiling water add 1 1/2 gal. of molasses. Allow it to stand for 3 hours, then add bruised sassafras bark, wintergreen bark, sarsaparilla root, of each 1/4 lb., and 1/2 pt. of fresh yeast, water enough to make 15 to 17 gal. After this has fermented for 12 hours it can be drawn off and bottled.

2.--Pour boiling water on 2 1/2 oz. sassafras, 1 1/2 oz. wild cherry bark, 2 1/2 oz. allspice, 2 1/2 oz. wintergreen bark, 1/2 oz. hops, 1/2 oz. coriander seed, 2 gal. molasses. Let the mixture stand 1 day. Strain, add 1 pt. yeast, enough water to make 15 gal. This beer may be bottled the following day.

3.--Sarsaparilla, 1 lb.; spicewood, 1/4 lb.; guaiacum chips, 1/2 lb.; birch bark, 1/8 lb.; ginger, 1/4 oz.; sassafras, 2 oz.; prickly ash bark, 1/4 oz.; hops 1/2 oz. Boil for 12 hours over a moderate fire with sufficient water, so that the remainder shall measure 3 gal., to which add tincture of ginger, 4 oz.; oil of wintergreen, 1/2 oz.; alcohol, 1 pt. This prevents fermentation. To make root beer, take of this decoction, 1 qt.; molasses, 8 oz.; water 2 1/2 gal.; yeast 4 oz. This will soon ferment and produce a good, drinkable beverage. The root beer should be mixed, in warm weather, the evening before it is used, and can be kept for use either bottled or drawn by a common beer pump. Most people prefer a small addition of wild cherry bitters or hot drops to the above beer.

[disclaimer - these recipes are reproduced for historical interest. They may make you swell up and turn purple, loose all your bodily hair, or withdraw from presidential politics. What can I say? Mileage varies... ]

About sassafras... My 1930 Merck's Index, 4th ed., says that sassafras is supplied as either the root or bark of the root. If the current sassafras bark is from the trunk, then it's not the stuff in the old recipes. Sassafras root, oil, etc. is a federally controlled substance because of the presence of safarol and iso-safarol [sp? they may end with an 'e']. As I recall, it was placed on the federal list in 1977-8. It is toxic to the liver as well as carcinogenic. Oil of sassafras smells very much like root beer, but not as strongly as modern root beer extract. My hunch is that the taste and aroma that you want are volatile oils and not the safarol. I wouldn't choose to drink safarol, but others might...

Rootin' fer ya' -- Paul de Armond

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Date: Tue, 18 Aug 92 21:34:46 EDT  
From: Jim Griggers <ncrcae!brew@devine.ColumbiaSC.NCR.COM>  
Subject: CO2 purity

I posted a note on rec.crafts.brewing some time ago in response to someone asking about the purity of CO2. I could not find my original article, so here is the gist of what I said:

>The CO2 that I buy for dispensing beer is not sold as a gas, but rather  
>a liquid. Both places that I have had my tanks filled store the CO2  
>liquid in refrigerated tanks. The filling process is very similar to  
>having a propane tank filled, in that the tank is placed on a scale to  
>determine when the tank is full. Liquid CO2 is mostly what is in the  
tank  
>after filling. As the CO2 gas is removed from the tank, the liquid  
turns  
>into gas to maintain a fairly constant pressure. Gas can be used up for  
>quite some time while the gas pressure stays the same. It is only when  
>the last of the liquid CO2 evaporates that the tank pressure will start  
to  
>fall.  
>  
>Given that the CO2 was put in the tank as a liquid, very little of the  
>atmospheric gases should be in the tank. Nitrogen and oxygen require  
>low temperature and high pressures to liquify them. I think my original  
>article on R.C.B. addressed someone's concern on getting CO2 that was  
>mixed with nitrogen.

After writing the above, I called "Air Products" and asked if they sold different grades of CO2. The response was "yes, we do." They sell standard industrial grade CO2, along with at least 5 others. All range from 99.8% pure for industrial grade to 99.995% pure for research grade. I then said, "What do you sell for dispensing beverages?" Answer: The industrial grade. I just saw that one person on the Digest works for Air Products. Maybe he can shed more light on this subject.

Jim Griggers\* \* \*  
brew@devine.ColumbiaSC.NCR.COM \* \*  
408 Timber Ridge Dr. \*  
West Columbia, SC 29169

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Date: Tue, 18 Aug 92 21:36:21 EDT  
From: Jim Griggers <ncrcae!brew@devine.ColumbiaSC.NCR.COM>  
Subject: Foxx Equipment, malt

In HBD 950 klm@mscg.com (Kevin L. McBride) writes:

=>Foxx Beverage, who got into the homebrew kegging supply business by  
=>popular demand and has done us a tremendous service, is now getting  
=>out of it.

This is sort of what I figured out since I have requested two catalogs  
from  
Foxx and have not received them. The nice woman on the phone took down  
my  
name and address, asked if this was for homebrewing so that she would  
know  
which catalog to send, and that she would get the catalog out right away.  
The first request was several months ago.

A few Digests ago, I asked about information concerning the quality of  
grain malt. I assume the interest in this subject got overshadowed since  
it  
was posted shortly after THE CONTEST. If anyone has any thoughts about  
the quality of different sources of malt, please speak up. Thanks.

Jim Griggers\* \* \*  
brew@devine.ColumbiaSC.NCR.COM \* \*  
408 Timber Ridge Dr. \*  
West Columbia, SC 29169

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Date: Tue, 18 Aug 92 21:48 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: BEER CONCENTRATE

To: Homebrew Digest  
Fm: Jack Schmidling

A most amazing story appeared in this morning's Chi Trib. It seems that Coors is claiming to use Rocky Mountain Spring Water in the beer that they are "brewing" in Virginia and Busch is pointing out the absurdity of this in an ad. Coors is suing Busch and Busch is countersuing.

Coors defense is absurd and illogical and I only repeat it because I think it brings a new term into the brewing lexicon and an insight into how this rubbish is really "brewed".

They claim that the "beer concentrate is produced in Colorado and we only add water" in Virginia.

It is getting harder and harder to find anything what ever to call big beer other than a colossal hoax, fraud and rip-off, regardless of what people claim about their sophisticated and hitech processes.

It is interesting to speculate just what "beer concentrate" might be. I suspect there is something missing from the process because if one only added water it would be pretty flat.

So the minimum would be beer fortified with alcohol to which water is added and carbonated.

If it is low alcohol, it would not have to be fortified, and this business seems to justify my recent contention that they get rid of the alcohol simply by diluting beer with water.

The other possibility is that the mashing is done in Colorado and the sweet wort or boiled wort is shipped to Virginia to be boiled/fermented and then diluted with enough water to get rid of that beer taste.

I used to look at friendly looking taverns with a wistful eye when walking by but now I sort of wanta go in and chase out the money changers and knock some sense into the idiots drinking that slosh.

js

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Date: Wed, 19 Aug 92 00:48:45 PDT  
From: Dick Schoeller - ZK02-2/M21 - DTN 381-2965 19-Aug-1992 0348  
<"ddif::schoeller"@kobal.enet.dec.com>  
Subject: Auto Reply from Watch\_Mail for 18-AUG-1992 16:48 to 1-SEP-1992 00:  
00

I am on vacation until 2 September 1992.

If you have an urgent problem, please contact the following:

OOTB Administrative Matters: Steve Grass  
OOTB Technical Problems: Scott Ponte  
BAGELS, GENEALOGY, ...: The appropriate alternate moderator

Thanks for your patience!

Dick

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Date: 19 Aug 92 11:46:00 WET  
From: "ONREUR::JSAMPSON" <jsampson%onreur.decnet@onreur.navy.mil>  
Subject: UK Grain Suppliers

Does anybody know a good source for 10-20 kg quantities of crushed grain malt west of London (i.e., Berks/Bucks/Oxon...the closer to High Wycombe the better)? I've been getting mine from the Tucker malting mill in Devon but I haven't been down there for a while and now I'm out.

Thanks,  
John A. Sampson  
Office of Naval Research European Office

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Date: Wed, 19 Aug 92 08:17:33 -0400  
From: aew@spitfire.unh.edu  
Subject: getting labels to stick (and come off easilly)

gelly@persoft.com (Mitch Gelly) says:

>What was passed on to me by a friend (Hi Brian!) was to use rubber cement....

This sounds good, I'll have to give it a try - what about all that rubber residue when you peel off the label? Does it come off with the paper?

I've been using the following method: 3 parts water 1 part Elmers white glue. Labels stick great and a quick rinse of hot water while you're rinsing the inside of the bottle and the label and glue slides right off. Of course I use plain paper labels printed on my laser printer - glossy labels might be harder to remove because the water wouldn't soak them as easilly.

Previously I've read here in the HBD to use milk, but I tried that with little success - The labels seem to jump off of the bottles after a week.

Thanks for the tip Mitch,

-Al =====  
=====

Allan Wright Jr. | Pole-Vaulters Get a Natural High! | GO Celts!  
University of New Hampshire +-----

-----  
Research Computing Center | You keep using that word. I do not think it means

Internet: AEW@UNH.EDU | what you think it means. -The Princess Bride  
=====

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Date: Wed, 19 Aug 92 08:03:25 CDT

From: smanastasi@mmm.com

Subject: Missed one line on proposed all grain process

My editor (not human error!) ate one line of my post. Step 4 should be:

4. Begin draining cooler into brew pot. One can recycle the wort by  
ADD> POURING WORT BACK INTO THE COOLER. ADD HOT WATER AND CONTINUE  
slowly draining the cooler until 7 gallons of wort have been  
collected. This is the sparge process.

Sorry.

- -----  
Steve Anastasi  
smanastasi@mmm.com  
St. Paul, Minnesota

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Date: 19 Aug 1992 09:13:46 -0400 (EDT)  
From: JEFF@RCC.RTI.ORG  
Subject: Priming

>>Date: Mon, 17 Aug 92 11:02 EDT  
>>From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
>>Subject: Question about adding yeast at bottling time.

>>I have a question about the addition of yeast at bottling time. Is this  
>>recommended, and if so how much yeast should be added for a 5 gallon  
>>batch? The reason I ask is that I have repeatedly primed with 3/4 cup  
of  
>>corn sugar and have gotten poor carbonation. I have increased the  
amount  
>>of corn sugar to 1 cup for my last three batches, which has improved  
the  
>>carbonation, but is still far from the carbonation of commercial brews.  
>>I typically brew extract pale ales with and let the beer sit in the  
>>secondary for 4-to-5 weeks. Could the yeast be settling out and not  
>>in sufficient enough quantity for bottling? Any comments would be  
>>appreciated.  
>>  
>> ... Christopher Lyons  
>> lyons@adcl.adc.ray.com  
>>

I'm certainly happy to put in my 2 cents worth on this issue but as you  
may or  
may not have noticed by reading the HBD, you'll get various opinions on  
any  
question. The HBD is indeed a valuable resource. However, an equally  
good  
source is BOOKS. Charlie Papazian's "The Complete Joy of Homebrewing"  
and Dave  
Miller's "The Complete Handbook of Home Brewing" and, new for beginners,  
Dave  
Miller's "Brewing the Great Beers of The World (?)". Everyone on the  
HBD  
should own or at least have access to one or more of these books.

Priming is one area where most authors agree: do NOT prime each bottle  
individually (read one of the books for the why not to this answer). I  
use 3/4  
cup corn sugar most of the time and have ample carbonation. Some recipes  
require less (stout, if the recipe comes from Miller requires only 1/2  
cup).  
Your problem is probably in leaving it in the secondary for 4-5 weeks.  
Most  
ales should be completely fermented out in 7-14 days (if 65F or warmer).  
Even  
when I brew lagers, I only let it sit in the secondary at 50F for three  
weeks.  
Indeed the yeast WILL settle out. At that point, more sugar isn't the  
answer.  
You may need additional YEAST. But again, the best solution is to bottle  
after  
7-14 days (take a hydrometer reading to know when to bottle).

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Date: Wed, 19 Aug 92 09:28:03 -0400  
From: blossomf@ttown.apci.com (Karl F. Bloss)  
Subject: Off to Hamburg...

In HOMEBREW Digest #951, Don Scheidt asks:

>Where are you going in Germany?? There are more than 1100 brewers, and  
>they collectively produce over 4500 different beers!

Point taken! Specifically, I will be in Hamburg, but I'll be mobile  
within that general vicinity. I do have a friend there who knows his  
pubs, but if anyone knows of any great brewpubs that are not to be  
missed,  
drop me a line.

-Karl

"Bier her, Bier her, oder ich fall' um!"

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Date: Wed, 19 Aug 1992 10:11:37 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinass)  
Subject: all grain stuff

Good list of all-grain equipment/steps. I'd recommend a 10-gallon (or more) cooler though; it allows you to add all the sparge water at once, and then drain it all off without having to babysit it. My last batch had 70% efficiency that way, which is fine with me.

A quick efficiency primer: Points per pound (PPP) only work if you are using a single type of grain; different grains have different maximum PPP's. I figure out efficiency as follows - Multiply the pounds of each grain by it's max. PPP (found in the literature, actually I use the numbers in the Brew Recipe Formulator). Total these up, and you have the maximum possible points from your grist (ie. 100% efficiency). Take the original gravity of your wort, subtract the 1.000. Multiply this by the number of gallons, and you have the number of points of your wort. Divide this by the max. possible points, and there's your efficiency.

Along a similar note, the first-time all-grainer said he had very low efficiency. Actually, you weren't too bad. The formula above gives 60% efficiency, more or less (again from the BRF, I should send Chris some money I guess). Use more pale malt next time; that should help convert more of the wheat. Wheat beer is not very high OG anyway, so relax and enjoy it, it sounds like a fine summertime drink.

Finally, I haven't gotten the answer I'm looking for re. stirring an infusion mash. I infuse the grist to conversion temperature, then put it in an insulated box. It stays well within 2 degrees. My question is, is it better to stir the mash occasionally, or best to just let it sit? It's not a matter of evenly distributing the heat, but rather of mixing up the enzymes/starches/sugars.

Russ

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Date: Wed, 19 Aug 1992 07:31:53 -0700  
From: Bob Konigsberg <bobk@NSD.3Com.COM>  
Subject: Assorted Comments

First of all, thanks to Steve Anastasi for his summary of full grain. As an extract brewer, I'm always interested in information that will help lead me to the holy grail :-)

Christopher Lyons asked about adding yeast at bottling time. I've had a similar problem with lack of carbonation with 3/4 cup. I've been told that (Haven't verified it yet) that I'm waiting too long (about 3 weeks) after racking to a secondary, and that there isn't enough yeast to do the job within the space of a few weeks. The recommendation here is to rack to the secondary, and bottle within 2 weeks. That's hard in my case with a 1 year old running around, but I'll try next time.

Question: Has anyone make an extract brew with JUST dark malt extract, or maybe with some crystal? How did it taste? What kind of body. I'm looking at trying it just for the heck of it, but was wondering if anyone else has already done this.

Another item of interest (I haven't tried this). I was talking with Brian of Fermentation Frenzy, and he said that when he got a beer that was too sweet at bottling time, he quickly boiled up (in plain water) some northern brewer hops, and added them to correct the sweetness/bitterness ratio. Has anyone else tried this? And if so, with what success?

As another experiment, I'm going to make a batch with 6 lbs. Alexander's light extract, and then go heavy (3 lbs) on the crystal malt to see how much it takes to get that "caramelly" flavor. Again, any others out there who've done something like this? I'm trying to do some experiments to push normal limits of ingredients to see what the effect of extremes are in order to establish some scale for ingredients other than straight malt.

Regarding sensitivity to hops, I've found that a bittering rate much above 11 AAU's gives me instant heartburn. Hop aroma doesn't seem to have anything to do with it. Not much, but it's another data point.

BobK

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Date: Wed, 19 Aug 92 9:38:02 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: Birmingham Brewing Co.

Darren Evans-Young writes:

> Re: Birmingham Brewing Co.  
>  
> Latest word is Brewmaster Lee Nicholson who was instrumental in  
restarting  
> the company, was fired last month. This could have some major  
implications.  
> Such as, if the beer doesnt sell well, the beer ignorant snobs who are  
> probably running it now, will change the recipe...you know, make it  
> lighter?

Lee is the one who, along with his lawyer partner (first mistake?),  
got  
the laws changed to allow breweries in Alabama. He used to run a  
homebrew  
supply store in Homewood long ago. He founded a brewpub in Tampa FL. and  
then  
came back to Birmingham to start the Birmingham Brewing Co. I talked  
with Lee  
several weeks ago, very soon after the trouble began at the brewery. I  
posted  
nothing here because he asked that I not discuss the specifics of the  
case due  
to possible legal ramifications. All I will say is that the situation is  
still  
up in the air and don't count Lee out just yet. John Zanteson, the other  
brewer (Head Brewer, Assistant Brewmaster or something like that) who  
came  
from Hopland in Mendicino CA, is still there and is now acting  
brewmaster. I  
also plan to tour the brewery in the near future and post a review. The  
beer  
is now available on tap here in Huntsville and is quite good. There is a  
Red  
Mountain Red Ale and Red Mountain Golden Lager. It is also available in  
Birmingham-area bars (especially the 5-points south area). Not in  
bottles yet.  
Anyway, I'll be talking to both Lee and John again soon and I'll post any  
updates that I can.

- - -

Guy McConnell guy@mspe5.b11.ingr.com  
"Red Mountain Red goes to your head"

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Date: Wed, 19 Aug 92 11:09:10 EDT  
From: css@srml.stx.com (Chris Shenton)  
Subject: Coffeemaker Mashtun

Chuck Cox <chuck@synchro.com> effuses:

I just bought a cafeteria coffeemaker for \$1. It has a pair of side-by-side 5 gal tubs, all stainless. It has a swivelling sparge head, temperature control, dual sparge/fill timers, some kind of recirculating pump, and what appears to be an overflow or level sensor.

As far as I can tell, I just need to add false bottoms and a more accurate thermometer to turn this into a semi-automatic recirculating mash/lauter tun. Has anyone out there already done this?

In one of the back issues of Zymurgy, there's a picture of a Rodney ``RIMS'' Morris device which I recall was based on a two-urn Coffee Thing. Might want to check the article, or write him.

The setup sounds great -- any suggestions how I can acquire one :-)  
or was this just a random event? :-)

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Date: Wed, 19 Aug 92 11:06:47 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: RE: low extraction

Hi All,

In HBD#951, Tom Feller wrote:

>To the point or rather the problem, very very low extraction.

<description of brewing procedure deleted>

>So what is my problems.

Welcome to the wonderful world of all grain brewing, Tom. I've made only 7 all grain batches myself, so I'm hardly an expert, but I did notice a couple of things in your post.

Two common causes of low extraction are too coarse a grind of the grain, and sparging too fast. Check your grind, ideally each kernel should be broken into 4-6 pieces and the husks nearly intact. There should be no grains left intact. Of course, this is the ideal. If you're using a Corona mill as most of us are, you'll get some flour and a few of the grains do come through intact, but make sure the kernels are well broken up to the extent that this is possible.

There was a repost from HBD#313 in r.c.b the other day which was essentially a treatise on sparging. Among other useful bits of information was that the runoff rate should be around 10-12 minutes per gallon. I run my sparge a little faster than that, usually around an hour for 6.5-7 gallons, and I get around 30 pts/lb/gal. At 25 minutes for 7 gallons, your runoff rate sounds a bit fast.

>Should I have checked the mash water for ph. level?

Yep. I use test papers that are available from most homebrew suppliers. They're cheap, not super accurate, but they don't have to be. Check the mash ph after doughing in the grain, if it's anywhere between 5.0 - 5.5 or thereabouts, it's fine.

>Should I have mashed longer at 155-158 deg.F?

Use an iodine test to determine if conversion is complete. If so, continuing to mash at that temperature will cause long chains of dextrans to become shorter chains of dextrans, but won't improve extraction ratings.

>I then added water to make my 7 gal.,  
>stirred and took a SG reading, 1.020.

Adding water will dilute the solution and lower the SG reading. Run your sparge until the SG is 1.008-1010, corrected for temperature of the runoff, then stop sparging. You'll extract more tannin than sugar if you continue beyond this point, though it sounds like you already knew that. If you end up with less than 7 gallons of wort, take your SG reading \*before\* adding water to get to the proper pre-boil volume, and remember to adjust your extraction calculations for the volume you do have. Then add water to get to 7 gallons, you're going



to boil this down to 5 - 5.5 gallons anyway, and the SG will be higher after the boil.

This leads to another point in your post that was not clear. You mentioned that the expected SG was 1.045, usually this means after the wort has been boiled down to 5 gallons, yet you compared your reading of 1.020 taken when you had 7 gallons. A more valid comparison would have been the 1.028 for 5.5 gallons you ended with after the boil. If you had boiled down to 5 gallons, you would have got something over 1.030.

A personal observation: I own some of Dave Miller's books, they are generally excellent. However, Miller seems to insist that homebrewers should be able to get the theoretical maximums of 35-36 SG pts/lb/gal. If you beat through the math for 6.5 pounds of grain, 1.045 for 5 gallons of wort, it works out to ~35 points. I have never gotten better than 32, I generally get around 30. The point that I think needs to be made here is that if a brewer is getting somewhere in the ballpark of 28-30 points, that's fine. When designing or following recipes, use whatever figure you do get, and adjust accordingly (use a little more grain).

One final word of encouragement to Tom: glad to see you're brewing again this Friday, don't be put off by some of the posts that have appeared in this forum in recent weeks (lame NOT!). NO ONE is born knowing how to make good beer, there is a significant learning curve involved. IMHO, the learning is part of the \*fun\*.

My longest post \*ever\*, hope it helps,  
Jim

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Date: Wed, 19 Aug 92 11:08:09 EDT  
 From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
 Subject: sparging manifold design

I finally took the leap (step?) to all-grain this weekend. After reading posts about "slotted pipe" manifolds for sparging, I realized that I had everything I needed to build such a setup (well, I had to get a tee and an elbow). I took some 3/8" tubing from my mega-chiller-from-hell (50' of tubing is \*too much\*), cut slots every 3/4" to 1" with a hacksaw, crimped one end, bent the other, and attached the bent ends to a tee fitting. I cut another length of tubing just tall enough to reach the top of my rectangular cooler and attached it to the center of the tee. An elbow at the top connects to 6' of pvc tubing to make a siphon hose. Total expenditure: <\$5.

Wonderful ASCII graphics drawing:

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```

<--Tube coming up from tee.  
 Slots are in bottom of tubing, cut about 1/2 way through.

It worked. Sort of. I had to "back flush" it with air (translation: blow into the end of the siphon tube) to clear husks (I assume) out of the slots to really get it started. It took over an hour to drain 4 gallons of first runnings from the cooler (this was a barleywine recipe). Before I use it again, I'm going to widen the slots. Since it siphons 7 gallons of plain water from the cooler in about 20 minutes, I am assuming that the slowness is at least partly due to the slots getting blocked by husks or grain particles. If a few come through at the beginning, it's easy enough to dump that bit of wort back into the cooler until the filter bed gets set.

Any other suggestions or comments (preferably based on experience with a similar setup) would be appreciated. (Jack, I know about your system, but I want to try to collect over the entire bottom of the cooler, especially as it is longer than it is deep.)

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
 spencer.thomas@med.umich.edu 313-747-2778

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Date: Wed, 19 Aug 92 08:36:23 -0700  
From: mcnally@wsl.dec.com  
Subject: re: my chiller formula

Please note that since I posted my stuff about chiller operation, several people who actually \*know\* what they're talking about have corrected me. The main issue I overlooked (duhh) is the ice->water state change takes a substantial amount of energy. Thus, for a bucket of \*water only\* at 33 degrees, my formula is OK. Since most people use a heat sink composed of ice chunks floating in water, my formula is not generally accurate.

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

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Date: Wed, 19 Aug 1992 10:50:52 -0400  
From: waflovers@quantum.qnx.com (Bill Flowers)  
Subject: Re: Kolsch

Jeff Benjamin <benji@hpfcbug.fc.hp.com> writes:

> My roommate brews a pretty close Kolsch approximation using the Wyeast  
> European Ale, which is fairly neutral. Actually, we think one of the  
> keys to the Kolsch style is cold-conditioning: doing a tertiary  
> fermentation at about 40F for 10-14 days. That helps give it some of  
> the "cleanness" of a lager even though the primary and secondary are at  
> ale temps (67F in our basement). If you do find a source for Kolsch  
> yeast, though, please post it.

Please, share the recipe. I've been wanting to duplicate Kolsch (as  
best I could) ever since I tried it years ago when attending a  
tradeshaw.

Also Chuck Cox <chuck@synchro.com> signs off with:

> In de hemel is geen bier, daarom drinken wij het hier.

Have you never heard of Heaven on Earth? ;-)  
(If you don't understand, ask him for the explanation,  
it's his signature!)

- - -

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Quantum Software Systems, Ltd. QUICS: bill(613) 591-0934 (data)  
(613) 591-0931 (voice) mail: 175 Terrence Matthews  
(613) 591-3579 (fax) Kanata, Ontario, Canada K2M 1W8

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Date: Wed, 19 Aug 92 11:20:01 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: RE: siphon woes

I too have had the problem with bubbles breaking the siphon. In my case it was because I was using one of those racking `canes'. At the place where the soft tubing is shoved onto the hard `cane' there's a great deal of turbulence in the flow, that's why and where the bubbles come out of solution and cause the problem. My answer was to get rid of the `cane' and just use the soft tubing. Cut the pick-up end of the tubing at a severe angle so that it won't seal against the side of the carboy.

Carl

WISL,BM.

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Date:19 Aug 92 11:37:02 EST  
From: "Ron Fresne" <FRESNE@washpost.wdc.sri.com>  
Subject: Re:siphoning

>Chris Goedde writes that CO2 coming out of solution in the siphon tube is stopping the action.

I never liked the idea of siphoning twice. So, as a primary, I use a 7 gal. plastic bucket with a spigot installed about .5-1" from the bottom. I place a board or some magazines under the spout during fermentation so that most of the sediment collects away from the outlet, and then when the kraeusen falls and I'm ready to rack, I tip the bucket forward slowly, attach a hose to the spigot, and open the valve. (Just as a precaution to keep creatures out of the spigot, I cover it with plastic wrap or a sterile plastic baby bottle liner--I have lots of these--until racking.) I'm new to homebrewing myself, but this has worked well for me with my first few batches. If anyone has comments on this approach, I'd like to hear them.

rrf

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Date: Wed, 19 Aug 92 10:37:38 EDT  
From: richer@desi.HQ.Ileaf.COM (Al Richer)  
Subject: Electric boiler construction

For the edification of the assembled audience, I wish to present this tale of the assembly of a stainless-steel electric boiler from locally

available materials. This is not a project for the faint of heart, nor for those with marginal metalworking and electrical skills.

It involves drilling, filing, sawing, silver-soldering, and wiring for 220volts and heavy ampereages. IF YOU ARE NOT COMFORTABLE IN THESE SKILLS, PLEASE DON'T TRY IT!

Also, I accept no responsibility for you if you get burned, stuck, zapped or otherwise mutilated trying this. You're on your own...

But, as Shakespeare said, the play's the thing. Let us be off...as if we weren't already...

The container of choice here is a standard 1/4 keg, in stainless steel. I obtained mine from a scrap dealer with a hole punched in the top, for \$1/pound, as scrap. Scrap dealers around here are touchy on this, but can usually be persuaded to sell if you're friendly.

Once you have obtained your container, the next task is to remove the top. My weapon-of-choice for this is a jigsaw with a metal-cutting blade attached. It makes fairly handy work of the top, better if you periodically grind off the mount of the blade to expose a new tooth area. After cutting, flat-file the top of the keg to create a smooth, rounded edge. This is important, as the top edges after cutting will be very sharp. WEAR GLOVES WHILE PERFORMING THIS STEP, as it is far too easy to slip and gash yourself while filing.

Now, we need to add the connector for the element, as well as a drain port on the bottom. For the drain port, I drilled a hole to take a length of 3/8" copper tubing. This size is a good fit for a 1/2" drill bit. I then silver-soldered the copper into the hole, and then soldered a tubing to male pipe fitting connector onto the copper tubing. This was then mated to a ball valve. Thus, we can then drain without having to lug and slosh, as the case may be.

A note on silver soldering: I obtained mine from Sears. it comes in a blister pack with flux for about \$10. It was enough to do this job, and leave some for repairs. Also, yes, it is food-safe, being 55/45 tin and silver.

I used an oxy-propane torch rig to do the silver soldering. It took a bit of patience to get the larger bits hot enough without overheating the stainless steel, but it worked fine. Straight propane is not hot enough for the larger fitting (I tried it). Be careful not to overheat the stainless steel, as it will crack and cause you no end of trouble.

The larger connector(to take a water heater element) is nothing more than a 1" NPT female to copper pipe adapter. I drilled and filed an opening in the side of the keg body, just above the rounded bottom. Into this, I inserted the copper fitting, which I then silver-soldered in place. A tight fit is good on this, as silver solder does not bridge gaps terribly well.

At this point, install the heating element and check the boiler for leaks. I used a 3500 watt low density heating element from Grainger. Any low-watt-density element compatible with the materials in the keg can be used. Use the standard ring washer that comes with it, and a little Teflon tape makes installation a bit easier.

The controls for this are fairly simple. I used a 15 amp, 220 volt electric stove control I purchased locally from an appliance repair shop as a "throttle". I found this necessary when the element, connected directly, threw wort out of the pot with the vigor of the boil...

I installed the control in the lid of a deep, waterproof aluminum box I purchased locally. The side of the box was drilled for a watertight grommet for a 12 AWG power cord, and the bottom drilled to take the nut of the element. The box is held to the keg by the element, and the gasket goes to the outside of the box, between it and the keg fitting. The element is wired to the heater control, which is then wired to a cord set for 220 V.

Operation of the device is fairly simple. It controls not unlike a regular electric stove, but works better as the heat is being directly dissipated in the wort. Stirring is definitely required, though, as convection is not enough to prevent hot spots. I have yet to have any problems with hop bags or anything else, though. They seem to work fine.

I'm going to try rigging this with a thermostatic control for temperature as time permits, but it works fine for my all-grain boils now.

ajr

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Date: Wed, 19 Aug 92 08:44:38 -0700  
From: mcnally@wsl.dec.com  
Subject: re: Maisel (Bayreuth)

A chance to correct Darryl Richman can't be passed up! Bayreuth is east of Munich, not west. It is the home of Maisel as well as the huge opera house constructed by Ludwig II (I think) for Wagnerian productions.

(Now watch somebody correct me ... )

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Mike McNally mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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End of HOMEBREW Digest #952, 08/21/92  
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Date: Wed, 19 Aug 1992 11:46 EST  
From: SSIEGLER@LANDO.HNS.COM  
Subject: Chillers and Bernoulli

I have been reading with interest (and awe) the discussions on chillers, but may have missed the following, if discussed (or dismissed).

It seems that most of the discussion centers on increasing the amount of water thru the wort with larger and larger tubes. This seems in contradiction to Bernoulli's Principle.

As I understand it, as air is forced thru increasing smaller tubes the rate of flow increases, and the temperature drops. This is important for the pilot because as the air is forced thru the carb, the temperature of the air decreases and the carb develops ice (under certian circumstances: humid, cool air) even when the outside air temp is above freezing. You can see this by sucking air into your mouth thru a straw (try different size straws)

I would think that forcing water thru the tube instead of air would yield similar results.

If you were to replace the one large tube, with multiple smaller (ie, capillary (sp?) type) tubes, I would expect a greater cooling rate, even though there was less surface area per tube.

Sorry, I dont have any formulas to back up this hypothesis. If this is wrong (or dumb [how would you bend capillary copper tubing?]), please tell me where I went wrong.

-Stuart Siegler  
"Just because you're paranoid doesn't mean there aren't people out to get you"

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Date: Wed, 19 Aug 92 10:04:46 MDT  
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>  
Subject: Re: All Grain Help

Just a few comments on some folks posting about moving to all-grain brewing.

smanastasi@mmm.com outlines a 10-step procedure for all-grain brewing. It looks right on (at least, it's darn close to what I do :-). My only confusion is on step 4:

> 4. Begin draining cooler into brew pot. One can recycle the wort by  
> slowly draining the cooler until 7 gallons of wort have been  
> collected. This is the sparge process.

It should probably read "Begin draining cooler into brew pot \*while sprinkling 175F water over the mash\*". Pretty important, otherwise you'll never end up with 7 gallons of sweet wort. My rule of thumb is to use about 1/2 gallon of water per pound of grain. Also, I very rarely collect as much as 7 gallons after my sparge; more like 5.5-6 gallons for a 5 gallon batch of beer. You can always add more water during the boil if you need to lower your gravity, without the risk of extracting unwanted flavors from the grain husks by oversparging.

thomasf@deschutes.ico.tek.com (Thomas D. Feller) tried his first all-grain batch the other day, and complained of low extraction. I don't you he really got a low extraction -- you just weren't using enough grain for the amount of beer you were trying to make.

The amount of grain ("3 lbs of 2 row malt and 3.5 american wheat") is low for a 5 gal batch. A pound of grain is \*not\* equal to a pound of malt extract. For a beer with O.G. 1.045, I'd use about 8 pounds of grain. You said you followed a recipe from a fruit beer. Well, a lot of fruit-beer bases are intentionally very light, to let the fruit flavors come through, and because the fruit itself adds lots of fermentable sugars.

Also, a half-gallon of liquid will change your gravity by 3-5 points, depending on what that gravity is (lower-gravity wort won't change as much as higher-gravity wort). So if your gravity comes out too low, boil a little longer and settle for less wort of the correct gravity. If you'd boiled all the way down to 5 gallons, you'd at least have been up over 1.030.

To answer your specific questions: you don't need more two-row, I make 50/50 barley/wheat beers all the time; I've never worried about pH (no flames, please); your mash was plenty long; a longer sparge might help some, but not to the tune of 20 points; an easy way to check your hydrometer -- it should read 1.000 in plain water; and no, you aren't lame.

Good luck on the next batch.

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Jeff Benjamin benji@hpfccla.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: Wed, 19 Aug 92 12:04:26 EDT  
From: doug <doug@metabolism.bitstream.com>  
Subject: Grandfather techniques

I could not agree more with Neil Mager's review of Wally Blume's article on his granfathers brewing techniques. I would love to hear about how things have changed in homebrewing over the years.

I don't contribute much to this board, but do enjoy reading and extracting the terrific information. It is certainly sad that the flaming has reached a point where people like Wally are hesitant to post what could be a very interesting article...

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uunet!huxley!doug 215 First St. X618  
doug@bitstream.com Cambridge, MA 02142

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Date: Wed, 19 Aug 92 09:36:27 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Finishing Hops

Thanks to everyone for the replies to my all grain problems,

Everyone seems to think Dave Miller numbers of 1.045 for 6.5 lbs of grain are high and my extraction rate of about 23 pts/lb/gal are not to bad for a first all grain brew.

Now to another question about Dave Miller's book, Brewing the Worlds Great Beers. I would say over 70% of his recipe call for no finishing hops. As a NW hophead I have always added finish hops to every brew. Now I am not worrying about it, I like my beers but I bought is book to get some ideas about brewing different styles. So here the question are adding finish hops as unusual as this book implies?

Oh, I am sorry about the "lame" comment, we do need to move on.

Tom Feller

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Date: Wed, 19 Aug 92 09:56:23 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: gyle

>There has been some talk of using gyle to prime. How  
>does one keep gyle until it is needed? Does it need to  
>be boiled before it is used?

Mark,

I use a sanitized one-liter swing-top bottle to store the gyle. I chill all the wort after the boil as usual, then when I rack to the fermenter, I simply divert the first liter or so into the bottle. The bottle goes into the refrigerator until it's needed.

Kraeusened beers take a little longer to develop their carbonation, but I think they taste much better than beers primed with corn sugar or even malt extract. Give it a go!

have fun

gak  
107/H/3&4

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Date: Wed, 19 Aug 92 09:56 PDT  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: Extraction rate (was Re: All Grain Help)

In HOMEBREW Digest #951 thomasf@deschutes.ico.tek.com (Thomas D. Feller) writes regarding his first all-grain brew (congratulations, BTW):

>To the point or rather the problem, very very low extraction. I used  
>3 lbs of 2 row malt and 3.5 american wheat. [... process elided ...]  
>the sparge was too fast, about 25 min. I sparged until the run-off not  
longer  
>tasted sweet, this was about 1.008, I then added water to make my 7 gal.  
'  
>stirred and took a SG reading, 1.020. [...]

I've never seen it stated for all-grain brewing, but it is my understanding that the gravity readings given in Miller for example, and others are after the boil. And when Miller says something along the lines of expecting 33 points per pound of malt per gallon - I believe that is after the boil and not after the sparge. If this is incorrect, then I've got a real problem with my extraction rate.

On my first couple all-grain sessions I was a little concerned with low extraction rates when checking the gravity after sparge, but the gravity after boil was reasonable and the beers turned out just fine.

A pre-boil starting gravity of 20 does seem a little low, but you are starting with only 6.5# of malt and you diluted it even further by adding water. My last stout had ~10# malt with an after-sparge gravity of in the 25-30's, but an after boil gravity of 48.

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Date: Wed, 19 Aug 92 10:01:22 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Chillers and Labels

Paul D'Armond writes about modifying his immersion chiller, Asking whether to make it longer or to parallel the existing coils. He also said he uses ~60gal of water to chill a five gallon batch of beer.

Regarding the modifications: if the outlet water is not boiling hot, then you need to make the chiller longer. Parallel is another way of making it effectively longer: it reduces the flow rate in each tube so there is more (relative to the fluid going through the tubes) heat transfer. Which way you go is probably going to be determined by what is easiest for you to fabricate. From my experiences with immersion chillers, the biggest problem is keeping the hot wort stirred up. I have seen a very effective immersion chiller that is two coils, an inner and an out one. The coils are spaced out about 1" by some cross pieces soldered on. The inner coil is centered in the outer one with other cross pieces. The whole contraption is agitated in the wort continuously until chilling is done.

I use a 25' 3/8"od counterflow chiller, I get various amounts of cold break in my carboy but usually, if I am careful and don't suck over hot break the amount is very small - less than a 1/4" on the bottom of a 5.5 gal batch. The amount is even smaller when you consider that the bottom of a carboy is domed. In anycase, The yeast crop dominates the volume of crud by the end of fermentation. The following are typical numbers from my chiller:

Wort in: 195f  
Wort out: 73f  
Coolent in: 66f  
Coolent out: 90f  
Flow rate: 2 gal/min  
Chill time: 13 minutes (26 gal).

In the winter the coolent is 5-8 deg cooler (tap water, of course) with a corresponding decrease in outlet temp; I usually throttle down the flow rate for an exit temp of 70f (ales) or as low as I can get (lagers). If I slow down the coolent flow rate, the outlet temp goes quite a bit higher. I suspect a 40' chiller would be more efficientd

- - -  
Larry Barello uunet!polstra!larryba

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Date: Wed, 19 Aug 92 13:30:22 EDT  
From: Dances with Workstations <buchman@marval.ENABLE.com>  
Subject: Label the bottlecaps instead

> David Clump asks what other people are using for labels. I'm xeroxing  
> three labels per letter-size (8 1/2" x 11") sheet. 8 1/2" will wrap  
> nicely around a long-neck bottle. I've tried all sorts of adhesives:  
> mucilage, Elmer's, rubber cement, and glue sticks. I like the glue  
sticks  
> best. It is not messy, soaks off easily, and is easy to use.

Something that works well for home use: label the bottlecaps, not the  
bottles.

We use the little adhesive dots that you put on a diskette to show its  
density; or you can get stars, etc. Our last three batches were Spruce  
Beer (green star on bottlecap), Raspberry Mead (red star), and Luner  
Lager  
(yellow dot with a half moon on it). Or we just use our batch number.  
(my brother frequently requests an old Numba' Seven).

Using this method, you don't have to worry about washing the labels off  
the  
bottle later. Also, it gave my three-year-old niece a way to help out at  
a brew session: she was in charge of putting green dots on the  
bottlecaps.

She took this duty very seriously, and was most thorough; many bottles  
came  
out with four or five green dots, just to insure that you don't forget  
what you're drinking.

Cheers,  
Jim Buchman

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Date: Wed, 19 Aug 92 10:43:02 PDT  
From: Pat Lasswell <patl@microsoft.com>  
Subject: Making yeast nutrient

When making soup stock, one boils the stuffing out of scraps and bones to extract proteins, flavor, etc. Shouldn't the same thing be possible with yeast? That is, is it possible to make yeast soup for the yeast to feed one? (Barbaric little cannibals, they are!) Boiling yeast slurry would lyse the cells to be sure. It also occurs to me that yeast contain autolytic enzymes, which leads me to wonder if it is possible to do a "yeast mash" to cause these enzymes to be freed, breaking down the yeast cells. I have tasted yeast bite and know that it is an awful thing, but I assume that actively growing live yeast would slurp this stuff up like a (malted) milk-shake. Lastly, boiling the slurry would sanitize it for the most part, so nobody would have to worry. :-)

[ This idea sounds a lot like all-grain brewing, so maybe I should include a lautering step; maybe .... nyah]

Just a thought -- I haven't tried it myself (yet).

Beer me!

Pat Lasswell

PS. I have noticed (and others have as well) that a disproportionate number of brewers have beards and moustaches; any sociologists out there?

PPS. Thanks Rob...

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Date: Wed, 19 Aug 1992 13:54:35 -0400 (EDT)  
From: TAYLOR@sbchml1.chem.sunysb.edu  
Subject: laserwriter and photocopied labels

This may be a silly concern, but I would think twice about using photocopied labels because of the nature of the ink used. If you soak the label off before you clean the bottle, it's not going to matter.

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Date: Wed, 19 Aug 92 08:31:26 pdt  
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>  
Subject: Bringing beer back from Europe

I need some advice from those of you who have played 'amateur beer importer.'  
What's the best way to get a large ( 5-6 cases ) amount of beer back to the states from Belgium? What is the duty on such stuff?

Any advice on where I can find a good selection of Lambics while I'm there will be greatly appreciated.

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Date: Wed, 19 Aug 92 13:05 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Old Time Instructions

Dear brewers,

I'd like to second Neil Mager's motion regarding Walley Blume's sharing his grandfathers' recipies and methods. Though I'm still only a novice at this wonderful craft, I think there's something to be learned from how they brewed before the advent of "Techno-brewing." Plus, I personally find the prospects of brewing an old traditional ale or lager quite nostalgic. (I'd love to host another homebrew party and tell my guests that the beer they're enjoying was from an old Civil War era recipe, or from the foothills of the Smokey Mountains during Prohibition! (Those who know of my present occupation can appreciate the irony in my second example ;-))

However, I hope that my being a novice doesn't hinder my experimenting with these recipies and methods. All of my brewing has been from extracts, adding a few specialty grains here and there. Most have been successful batches, but I've also been cited by the EPA for other batches that have been... Well, lets just say that I named one such batch, "Chicago Tunnel Water"!

So, Walley, please post (maybe via personal email if you want to avoid being flamed by the "techno-brewers" and other beer geeks who take OUR craft too seriously).

Cheers,

John

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Date: Wed, 19 Aug 92 09:21 EDT  
From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
Subject: Questions on cooling with ice and sparging.

I re-read Charlie's 2nd edition book and have a few questions that I hope the HBD followers could answer.

1) On page 367 of TNCJOHB, one of Charlie's tips includes:  
"Do not add ice to your wort in order to cool it."

In the past I have found the addition of ice quickly brings the temperature of the wort to yeast pitching temperatures. Could someone please explain the concern of using ice?

2) Why is it important to use 170F water for sparging? I am contemplating switching to all-grain, but am confused by the purpose of the sparging step. If the purpose of the sparge is to rinse the grains and remove the remaining "goodness", then why can't cold, or boiling, water be used?

Not worrying, just concerned!

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Date: Wed, 19 Aug 92 17:16:46 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Plastic hose for bath chiller?

"What's so interdisciplinary about studying lower levels of thought  
process?"  
<-- Jacob Galley / gal2@midway.uchicago.edu

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Date: Wed, 19 Aug 92 15:27:03 -0500  
From: melkor!rick@uunet.UU.NET (Rick Larson)  
Subject: FREE! software for searching Homebrew Digests

I translated Tom Kaltenbach's thread program from Pascal to C, replaced all the screen stuff with curses functions, and ported it to various flavors of UNIX (SunOS, HP-UX, Ultrix, XENIX, ...). Stephen Hansen put it in the homebrew archives (sierra.stanford.edu in the /pub/homebrew directory).

The following is Tom's description of thread from Digest 933:

..  
Over the past couple of weeks, I've written a PC program that might be of interest to homebrewers. The program is called THREAD, and its purpose is to search the back issues of the Homebrew Digest and extract those messages that follow a certain "thread" of conversation. THREAD attempts to do this by extracting all messages that contain specified key words; as a consequence, the program also functions as a general subject-searching program. For example, if you wanted to search for all messages related to kegging, you might use "kegging" as a key word (as I recently did). Logical combinations are also possible; for example, if you wanted all of the recent references to Jack Schmidling's MALT MILL, you could search for "malt" AND "mill" NOT "miller" (the NOT "miller" excludes the many references to Dave Miller's books). The key words are not limited to a single word, for example, you can search for messages mentioning "dave miller" OR "dave line". Up to 10 key word specifiers are allowed.

..  
I find it very useful. Maybe you might.  
rick

- - - -  
Rick Larson     rick@adc.com, melkor!rick@cs.umn.edu  
ADC Telecommunications, Inc.    ...!uunet!melkor!rick  
Minneapolis, MN 55435    (612) 936-8288

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Date: Wed, 19 Aug 92 21:15 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: YOU'RE DOING FINE

To: Homebrew Digest  
Fm: Jack Schmidling

>From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)

>To the point or rather the problem, very very low extraction. I used  
3 lbs of 2 row malt and 3.5 american wheat...

>I recirculated the run off until clear and the used sparge at about  
175  
deg.F, the sprage was too fast, about 25 min.

Why was it too fast? It is hard to tell if you mean you blew it or have  
no  
control over the rate.

> I sparged until the run-off not longer tasted sweet, this was about 1.  
008,  
I then added water to make my 7 gal., stirred and took a SG reading, 1.  
020.

It is hard to understand why you would complain about the low gravity  
AFTER  
adding water. If the gravity is too low, you need to evaporate water  
not add  
it.

> The recipe I was using as a general guide was a fruit ale from Dave  
Miller  
new book, it called for 4 lbs. of two row and 2.5 lbs. of wheat, I  
followed  
the recipe's mashing instructions, the expected SG was 1.045.

One can only presume that the expected gravity of 1.045 was for 5  
gallons not  
for seven. To get 7 gals of 1.045 from 6.5 lbs of grain would require an  
extraction rate of 48 pts/lb/gal.... out of sight.

>Now I am in trouble I could have lived with a SG around 1.032 but 1.  
020  
was not going to cut it. So I heated up my 7 gal. of not so sweet wort  
to  
160 deg.F and put it back into my cooler, this raised the mash temp to  
153  
deg.F. I let this sit for another 45 min. then sparged with the hot wort  
at  
175 deg.F. Well after all this and a boil I ended up with about 5.5 gal.  
of wort at a SG of 1.028.

You ended up with an extraction rate of about 24 pts/gal/lb. Nothing to  
crow  
or complain about and possibly what can be expected from the combination  
of  
grain used.

>So what is my problems.

All things considered, I don't think you have any very serious ones.  
Just  
use more grain next time and congratulations on making the plunge.

>I plan on doing another all grain brew on Friday.

I would just double the grain quantity to assure success. You can tweek  
it  
in on later batches.

Instead of running the wort back through the mash, just run more sparge  
water  
through it and boil longer. If you really want 7 gals of beer, you will  
need  
at about 10 gals of sweet wort.

I would never add raw water to a brew. I would always opt for running  
it  
through the mash to get more volume and a bit more beer.

BTW, gravity and extract numbers are based on the boiled wort, ready for  
fermenting. But there are so many alternatives that unless you know  
exactly  
how someone else measured it and the accuracy of his measurements, it is  
pretty much of a myth anyway.

js

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Date: 20 Aug 1992 00:17:07 -0600 (MDT)  
From: SLK6P@CC.USU.EDU  
Subject: Dogs/Brewing- Puppy Porter

Don't slay the dog, breed it! 8/7/92

I just wanted to relay a rather unorthodox and unusual brewing experience.  
A brewer like the "Murph" might want to take this as an example of extreme "NOT WORRYING"

\*\*Mind you- I do not recommend these methods, nor prefer them myself--  
\*\*but hey-- sh#t happens.

Last night I began brewing a darker Porter style beer. I ground my grains for a 12 gallon batch and began a step mash as I usually do.

As always my two dogs were acting feverishly strange since I was brewing. (well the fact that one of them was VERY pregnant and due any day might have explained her strange behavior and heavy panting). Some friends stopped by, so we chowed a pizza, drank and talked about homebrews(-ing)

After our chow session, they departed as I began sparging. I have one 5 gallon bucket with a mesh net and spigot which I strain through into a five gallon pot. The thing that caused me trouble was that I got distracted during the sparge. At a certain point (after the first 5 gallons of wort passes) I have to switch pots and get my 15 gallon pot under the spigot.

The reason I got distracted was that I realized my pregnant dog had dropped two puppies in my bedroom during our dinner. (I'll lock the dogs away from our pizza, but not the beer....) So I stopped to watch the next

one appear in a blitz of slimy goo. What a joyful sight!

So anyway--- then I turned around to realize that at least 1-2 gallon of sweet thick brown wort had just overflowed my 5 gallon pot onto the floor, and was collecting in the downhill corner of my kitchen. I couldn't just mop it up, and throw it away (although proper technique would tell you to!)

So here's where I improvised techniques. A friend had once spilled (well his kid did it) a large glob of grain on the floor during the sparge. So he just scooped it up and figured he was going to boil it all anyway.... So with this vision (and knowing his beer tasted darn good despite the floor

venture) I grabbed some clean towels (mostly clean- at least they weren't dirty socks) and mopped up the wort, squeezing it into the brewpot (hateful thought isn't it- I know at least half of you are groaning painfully at the thought.) I rinsed the towels and used the rinse water in the sparge.

I thought it would be a good idea to boil this one a little more vigorously and longer than usual. So I hopped the hell out of it, and boiled away. It sure smelled good.

I used my (first time) two stage cooling system:

1: Bucket (carboy) of ice water mix runs through 20 ft of 1/4 inch copper tubing immersed in the wort. Ran ~ 8 gallons of cold water through the tube and collected it in a bucket (for water plants, garden etc.) This brought the temp down to about 60 deg C. I figured that the hot wort would sterilize the tubing and the inside didn't touch the beer, so it wasn't sterile.

2: Then I siphon the wort through 10 ft of 3/8 in copper tubing immersed in a bucket of ice water. The tubing had a chlorine solution siphoned through it, then water, then wort. The ice bath brought it out at ~30 deg C. The wort never touched the ice solution directly. So I pitched my starter yeasts and hauled the beer to the basement.

I did see one dog hair in my plastic primary, so I scooped it out. It almost seemed silly to worry about contamination at this point!

Anyway- It was an interesting adventure. I probably wouldn't have been quite so carefree if I hadn't been tapping the keg all afternoon as I ground grains in the basement. But for all you worriers out there, you may not want to go to the extreme of relaxation I enjoyed in this brew adventure, but don't be too paranoid. I feel confident (based on MANY past beers) that I will have a full bodied yummy product in a couple of weeks, despite all the mishaps.

I decided to call this one  
"HAIR OF THE DOG" (any northern exposure fans out there?)  
or "PUPPY PORTER" (by the way it was 3 boys, 3 girls- American Eskimos)

So by the end of this brew night I had 8 dogs in the vicinity. What a night! Brew on, and don't worry ya'll.

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Hoppy Brewing. J. Wyllie (The Coyote)  
SLK6P@cc.usu.edu  
"You're not my mom. My mommy had 6 nipples and licked my belly" Buck Bundy

---

\*FOLLOWUP: The beer brewed well. It was a good ferment. I've kegged the first half, and it is not yummy and filling our tummies. The second half gained some honey in the secondary and is still fermenting before bottling time arrives.

CONCLUSION: Despite all the mishaps and adventures of the night, I had fun brewing, my dog had pups while I brewed, I goofed majorly, but recovered- w/o worrying to an extreme, yet arrived with a healthy happy brew in the end (and 6 happy sleepy pups).

P.S. I haven't noticed any hairs in any beers yet- so maybe I'll go with PUPPY PORTER for the name, besides it's leaves a more palatable image.

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Date: Thu, 20 Aug 92 10:00:45 CDT  
From: pmiller@mmm.com  
Subject: Cajun Cooker Propane Tanks

Greetings!

Just a quick question for all you Bunsen-Burner-From-Hell users:

How long can I expect a standard tank of propane to last if I use a Cajun Cooker type burner to heat my wort for boiling (i.e., rocket blast mode to bring 5-6 gallons to a boil and then idle mode to maintain a vigorous boil for 1 1/2 hours)?

Thanks in advance...

Phil Miller  
pmiller@mmm.com

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Date: Thu, 20 Aug 92 10:25:57 EDT  
From: avalon!jm@siemens.siemens.com (Jeff Mizener)  
Subject: Re: K. Bloss going to Germany

Date: Tue, 18 Aug 92 9:08:59 PDT  
From: tahoma!dgs1300@bcstec.ca.boeing.com (Don Scheidt)  
Subject: K. Bloss going to Germany

In HOMEBREW Digest #949, Karl Bloss asks:

>I'm heading to Germany in about a month. Is there anything I should  
look  
>for there that is not available here?

Where are you going in Germany?? There are more than 1100 brewers, and  
they collectively produce over 4500 different beers!

The two best beer guides to the breweries in Franconia (a region in  
Bavaria  
bounded by Nuernberg on the south and Kulmbach on the north and [I think]  
Bayreuth  
on the east) are:

Ein Wanderfuehrer fuer Biertrinker  
and  
Suffig Almanach.

They are both in German and of course unavailable in the US. But as Don  
said,  
let us know where you're going and we might be able to help. Both of the  
above  
books specialize in small (for lack of a better word) brewpubs  
(n., s.: Privatbrauerei) and put a great deal of emphasis on food and  
atmosphere  
in addition to beer. Franconia (Fraenkische Schweitz) has more breweries  
per  
capita than any other region in Germany. And ask to buy a mug, they  
usually'll  
sell one for DM5-DM7, and they make great presents and souvineers.

Tschuess,

Jeff

=====  
Jeff Mizener / Siemens Energy & Automation / Raleigh NC  
jm@sead.siemens.com / Intelligent SwitchGear Systems  
=====

(reply to this address, not the one in the header!!)

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Date: Thu, 20 Aug 92 17:29 GMT  
From: Andy Phillips <PHILLIPSA@LARS.AFRC.AC.UK>  
Subject: Yeast nutrient is not yeast extract

As far as I'm aware, yeast nutrient is different from yeast extract. As the report of Dr. Pasteur's work in Lille described (HBD 949), all that yeast needs in order to grow is a carbon source (eg glucose, maltose), a nitrogen source (eg ammonium or nitrate salts), a phosphorus source (eg phosphate salts) and a supply of mineral ions (sodium, magnesium, potassium, etc) and trace elements (copper, iron, manganese, etc). Unlike humans, yeast can synthesize all their own complex organic compounds such as amino acids and vitamins from these basic ingredients (although they grow faster if provided with amino acids & vitamins).

Fermentables such as grape juice and honey are deficient in nitrogen and phosphorus and need these supplemented. The yeast nutrient I buy, therefore, is either simply ammonium phosphate or mixture of potassium phosphate and ammonium sulphate. I add this to wines at about 1 tsp per gallon. Malt extract contains enough of all of the basic ingredients to support yeast growth: maltose for carbon, amino acids (from hydrolysed seed protein) for nitrogen, and phosphate salts and hydrolysed nucleic acids for phosphorus.

Yeast extract, as the name implies, is an extract of yeast used in microbiological media, for growing bacteria and (somewhat cannibalistically) yeast. At work, I've used YEPD (Yeast Extract + Bacto-Peptone + glucose) medium in agar for yeast growth; at home I would use malt extract in agar as recommended by Jake S; I guess this also habituates the yeast to the malt constituents. I wouldn't recommend putting yeast extract into beer or wine as it smells (and probably tastes) pretty disgusting.

Andy

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Date: 20 Aug 92 13:59:00 EST  
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
Subject: Dry Hopping and Clearing

I dry hopped a Liberty Ale tastealike (I hope) with 1 oz. of Cascade pellets in the secondary. The pellets pretty rapidly expanded to form an inch-thick layer on top of the beer. If I shake the carboy they fall into suspension, but eventually float to the top again. Now that fermentation activity has slowed considerably, I think it is about time to bottle, BUT even when the hops are all at the top of the carboy the beer is very cloudy. Here are the questions:  
(i) does dry hopping tend to make beer cloudy, or should I look elsewhere for my problem and (ii) how do I bottle this beer without getting the hops in the bottles?

Thanks for any help,

Chris Karras (RKarras@PennSAS.UPenn.edu)

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Date: Thu, 20 Aug 92 11:10:28 pdt  
From: SCHREMPP\_MIKE/HP4200\_42@pollux.svale.hp.com  
Subject: Hops and philosophy

I'm a first year hop grower and I've just finished the harvest. Now I've got observations and questions:

1. When to harvest. The book I have says to wait until the cones are starting to dry, look inside for lupulin, test the "squeezability", etc. I farted around, not wanting to pick too soon and ended up picking the first half of the harvest after many of the cones started to turn brown and were very dry, even crispy. The second half of the harvest, I picked when the cones were green and dried them. The new cones are dry and green, the older ones are dry and partly brown, but they both have the same wonderful hop aroma. So, what's wrong with letting them dry on the vine? I live in the dry Santa Clara valley where the chances of rain are nil this time of year.

2. My book said that after picking, my hands would be full of the sticky resins. This didn't happen at all. In fact, one of the ways I was testing for "ripeness" was to squish a cone in my hands and roll it around to see if my hands would get sticky. Any hop pickers out there with sticky fingers?

3. A lot of the cones in the first half of the harvest were HUGE, 1.5 to 2" long. All the hops I bought for brewing have been about .5-.75" (the size of the second half of the harvest). Are the little one better, or are the big ones better?

I also have another data point on Cascade hops. I planted two hop roots (although they looked more like rooted vines than rhizomes) this year, a Hallertauer and a Cascade. They are right next to each other (7'). The Cascade "root" was a dried out wimp but has produced all the cones, while the Hallertauer looked healthy at the start but has about 12 cones on it. So far, my

haul from the Cascade is 3 dry ounces from the first "half" and 6 dry ounces from the second "half"(gloat gloat).

Since I'm typing, here's my brewing and posting philosophy:

Every brewer brews for their own reasons and selects the techniques that suit their needs. Anyone that thinks they have the best method does have the best

method (for them), if it gives them the results they are looking for. So  
let's  
ALL remember this before letting someone else know what a jerk they are  
for sharing their opinions of what is "best". Different strokes for  
different  
folks. And so on, and so on, and scoobie doobie doobie...

For myself, I like drinking a good beer. I can afford to buy it, but I  
really  
enjoy brewing. I like orchestrating a pile of grains, hops and yeast into  
a  
symphony of flavors and sensations, then coaxing it into bottles. I love  
the  
sweet smells of the mash and the way the hops prickle my nose before they  
go  
into the boil. And nothing could be more melodious than the gentle rhythm  
of the

airlock at night. So to those who are looking for the fastest way to get  
the  
most extract to make the cheapest beer to get the best buzz... enjoy  
your  
destination, I'll continue to enjoy my journey (and leave me some  
pretzels).

Mike Schrempp

"I'll stop brewing when they pry the hydrometer from my cold, clammy  
hand"

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Date: Thu, 20 Aug 1992 16:49:58 EDT  
From: bob@rsi.com (Bob Gorman)  
Subject: B-Brite

A while ago someone (Stiv Stroud I think) asked if B-Brite had the same basic active ingredients as non-chlorine bleach. I don't remember seeing any replies to that post.

Anyhow, while I was farting around my basement last night, I saw a box of Chlorox non-chlorine bleach. So I decided to compare labels.

B-Brite contains:

Sodium percarbonate  
Sodium silicate

Chlorox NCB contains:

Sodium carbonate  
Sodium perborate

Now these aren't the same but look similar. Does anyone know \*anything\* about these chemicals?

FWIW, I also read the side of a box of Tide laundry detergent and it contained, among other things, two of the above chemicals but labeled as:

Sodium silicate (washing machine protection agent)  
Sodium carbonate (water softner)

Any insights?

- -- Bob Gorman  
- -- bob@rsi.com  
- -- Type fast, take chances.

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Date: Thu, 20 Aug 92 16:28:56 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: fest beers--ingredients & recipe suggestions

The AHA style guidelines for Fest beers tell us the following:

ViennaMarzen/Oktoberfest

SG 1.048 - 1.055    1.052 - 1.064  
IBU22 - 28        22 - 28  
color 8 - 12 Lovibond 7 - 14

In practice, there are relatively few commercial Vienna beers. Dos Equis amber is a good example, as well as Gary Bauer's star-crossed Ambier, which may or may not be available these days. While the Marzen style guidelines allow a gravity up to the low 1.060s, George and Laurie Fix state that most commercial Fest beers are in the 1.051-1.055 range. Notable commercial examples are Spaten's and Paulaner's Oktoberfests, available in bottle and sometimes on draft, at least in Chicago.

Beyond the above "objective" attributes, George and Laurie Fix maintain that a Fest beer should embody:

- elegance,
- softness,
- complexity,
- balance.

These characteristics are best obtained through the quality and mix of ingredients as well as attention to process.

As a Fest beer is an amber lager, the question arises as to how to obtain color. Here, the main alternatives are proportions of crystal malt versus Munich malt, with perhaps a touch of black malt thrown in. As the color contribution of crystal malt is more intense, crystal malt is proportionately less of the grain bill than Munich malt. Beyond that, there are flavor and body nuances attributable to the respective grains. Another point is that the color math of combining amounts and Lovibonds of different malts is not strictly linear. As a result, try a recipe that puts you in the ballpark and modify it until you get the right color. Or, see the appendix of the George and Laurie Fix book for a more technical discussion of color.

George and Laurie Fix argue that the base malt for the beer should be the best Pilsner malt. German or Belgian pilsner malt are fairly widely available. If you are not persuaded that pilsner malt is necessary, then perhaps U.S. 2-row malt might be substituted. They go on to say that the quality of available Vienna and Munich malts is highly variable, and therefore argue for using the best crystal malts you can find. Their recipes suggest a blend of "German Light Crystal," "German Dark Crystal," and "British Crystal Malt." The German Light and German Dark, I believe, are Ireks German malts with Lovibond ratings of 10L and 60L. I'm not sure about the British crystal malt except that it has a 120L rating. Maris Otter crystal malt, at least the one available from Liberty Malting, is a good crystal malt with a color rating of 80L.

If you have access to good Munich malt, such as the Belgian Munich

mentioned in previous HBDS, you might prefer to use some proportion of Munich malt in your grain bill to obtain color.

So, here are two recipes that assume 80% extraction efficiency.

"Crystal-Malt Fest" (derived from a George and Laurie Fix recipe)

10 pounds German or Belgian pilsner malt  
6 ounces German light crystal malt (10L)  
6 ounces German dark crystal malt (60L)  
6 ounces English caramel malt (120L)

3/4 ounce Tettnanger (alpha=4) at 45 minutes until end of boil  
3/4 ounce Styrian Golding (alpha=5) at 30 minutes until end of boil  
3/4 ounce Saaz (alpha=3) at 15 minutes until end of boil

Wyeast "Munich" or "Bavarian" lager

Starch conversion rest at 150-152F for 90-120 minutes.  
Expected SG around 1.060.

The extract brewer can substitute a good German extract for the pilsner malt.

"Munich Fest" (derived from a Dave Miller recipe)

6 pounds Pilsner malt  
3 pounds Munich malt  
3/4 pound cara-pils malt  
1/4 pound 40L crystal malt  
1/4 ounce black malt (for color)

6-7 AAUs of Hallertauer, Tettnang, Perle, or Mt. Hood (following Fix, in multiple additions with the last addition at 15 minutes until end of boil).

Wyeast "Munich" or "Bavarian" lager.

Expected SG around 1.054.

The extract brewer can substitute some good extract for the base malt, but ought to attempt a partial mash given the grain bill.

These recipes are merely starting points, and there is room for experimentation, including the "homemade" toasting of pale malt in your oven.

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Date: Thu, 20 Aug 92 14:54:31 -0700

From: eurquhar@sfu.ca

Subject: Yes, more about yeast

There has been ALOT OF TIME spent passing information back and forth recently about the care, feeding and breeding of our favourite micro-organism, the yeast. Since I am one of those tech-ies who work with them (biological control of plant disease with various yeast species) and need to grow up large amounts on a regular basis here is some info to various questions that have been asked.

Can I use bottle sediment, washed yeast from the primary, or any number of other sources? YES, of course you can with a few precautions.

If your technique is good and the brew produced was clean with no apparent bacterial growth and was produced with a clean commercial yeast culture (dry or liquid) go right ahead. But remember that each successive brewing past the original culture means your load of mutant yeast cells, wild yeast and bacteria will increase as your starter is no longer sterile. Your brew will likely get "funkier" with every successive culture.

From a bottle, open the bottle carefully and don't touch the lip. Pour the beer almost out ( enjoy your beer ) but leave some to suspend the yeast layer in and pour this into sterilized wort and cover. Pour quickly so that it pours straight out not over the "dirty lip". The same cautions hold. You may wish to go the the agar plate route as outlined in a recent posting assuming you know what a beer yeast colony should look like. However, if a multiple yeast culture was used you probably won't be able to distinguish between them as the characteristics used for separation of different strains are based on the effect of biochemical, metabolic (what carbohydrates can be fermented, alcohol tolerance etc.) and environmental variables which are not visible. Therefore, the complex character you expected won't be present if only one strain (one colony) is used.

Keeping cultures pure with no contaminants over the long term is difficult even when using antibiotics and the best equipment available. Luckily this isn't necessary for the homebrewer as your culture can be periodically renewed from a clean source. Solely for your information, the best medium for maintenance of yeast with least chance of mutation in fermentation ability is one with glucose as the sole carbon source. Glucose/peptone/yeast or GPY is the best as mentioned in The yeasts by Kreger-vanRij(editor) 1984.

#### YEAST NUTRIENTS

The best yeast nitrogen source is DIFCO yeast nitrogen base and will allow excellent growth of all yeast species known not only Saccharomyces. When combined with glucose a complete medium is created. This mixture contains a nitrogen source (ammonium sulphate 5 grams/litre), vitamins, trace minerals and growth factors, 28 in all. This medium has no smell when prepared but is very expensive at about \$50 a bottle (enough for 11 litres of media, buy it with a friend(s)?). Saccharomyces is definitely not a



demanding beast to grow so it's up to you if the price is worth it.

What is yeast extract?

Compressed brewers yeast mixed with water (sometimes a little organic solvent) which has been heated at 50-55 C for 3 DAYS with occasional mixing to explode the cells. Boiled briefly and allowed to cool and then filtered to remove solid matter. The liquid is then evaporated carefully to preserve the vitamins, proteins and growth factors present. This product is relatively cheap and is used at 0.1-4% by weight in media as an enrichment but be warned it smells disgusting however yeast love it. If your yeast nutrient is white with little smell it's likely only chemical.

Happy brewing,

Eric Urquhart (eurquhar@sfu.ca)  
Centre for Pest Management  
Dept. of Biological Sciences  
Simon Fraser University  
Burnaby , B.C. Canada

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End of HOMEBREW Digest #953, 08/24/92

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Date: Thu, 20 Aug 92 18:34:22 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Marcato Marga Mullino mill

OK here's notes from the field on the Marcato Marga Mullino grain mill.

I was in A&J imports in the North End (of Boston) last week. When I was in there the clerk in the store said they didn't have it. I told them I knew someone who had seen it there, so I left my name and number. The store manager called me back during the week and said that they indeed have the mill, and it is \$60.

Considering the price of the mill and it's quality I think this is reasonable. The mill however does have the following (all easily remedied) problems.

1) The grain did not seem to draw well into the rollers, even though they are scored in a spiral manner. The grooves for the scoring were too small compared to the grain size to effectively pull the grain in.

Solution: I went to the hardware store and got a disc shaped grinding stone. I used this to grind 4 small (~1/8 inch) grooves parallel to the length of the roller. These grooves are pretty shallow, but they work real well to pull the grain in. While I did disassemble the mill to grind the roller I now realize that that was not necessary at all, I could have simply used the table clamp that comes with it to hold the whole assembly in place, and have ground the roller in place with no problem.

Now I get fine throughput and a real good crush...

2) Small hopper size

Solution: make an extender out of empty coke or pepsi bottles..

3) Small catch tray size

Solution: either cut out one end of the tray and prop it up to make a chute to re-direct the grain into a pot or other container, or make something similar out of empty soda bottles...

Costs of modifications (assuming you already own a drill)  
\$1.85 for grinder head + cost of the soda bottles (you DO get to drink the soda). An additional \$2.50 or so for a 3/8 inch boring bit will allow you to drive the mill with a power drill.

I think this mill is very good. It is only slightly more than a Corona, but gives a far better crush for the extra \$\$, and is less expensive than some other mills on the market.

In all I am now really happy with this mill and plan to crush and brew as soon as I get back from vacation...

JaH

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Hopfen und Malz, Gott erhalts

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Date: Thu, 20 Aug 92 18:32:46 EDT  
From: jdsgeoac@typhoon (Karen Jdsgeoac Hyrum GEOACOUSTIC)  
Subject: Brewing Disaster

This story is so terrible you may think I made it up, but its true. A friend of mine was so inspired by my HB that he decided to brew some of his own. He read Papazian and Miller, and watched me brew a batch. He was ready.

One fine Saturday he went to his dads house and brewed up his first batch. Not having a wort chiller, but wanting to cool his beer quickly, he filled the second floor wash tub with water and placed his brew pot in it.

Then disaster...The wash tub broke off the wall, landed on his foot, and spilled its contents. The wort/water mix quickly found the stairs and ended up in the family room. The builder had molly bolted the wash tub to the wall and counted on the plastic pipe to hold the weight.

This certainly was not a "Easy chill Method". Has anyone had a worse first brewing experiance?

Hyrum Laney

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Date: Thu, 20 Aug 92 17:18:47 MST  
From: dwatson@as.arizona.edu (Dan Watson)  
Subject: hops

Howdy all,

I have been interested in growing hops, and have read lots of good info on this digest. (This is largely academic, as I expect that they will not grow well here in Tucson.) Anyway, my wife Judy and I were out camping last week on the San Francisco river in New Mexico. One morning we hiked into a spectacular canyon called the Frisco Box; 600 foot cliffs about 30 feet apart, huge boulders, all in all a great spot. After climbing and wading thru about a half mile of the box we were resting on the rocks when I noticed something oddly familiar about the bright green vines along the cliffs... Yup, HOPS! They were vigorous and healthy, about 30 feet tall at least, and covered with soft green cones. I was amazed! Unfortunately they were unripe, but if anyone wants to try to harvest them, e-mail me for directions. I would love to try to use some of them in a "Frisco Box Bock" maybe.

Dan Watson

"Ahhh beer; the mother of us all!"  
-Marshall Efron, circa 1972-

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Date: Fri, 21 Aug 92 08:43:21 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Re: BEER CONCENTRATE

Jack Schmidling supplied some interesting information about Busch's claims about Coors' brewing processes (hang with it, it gets easier). I had seen the clipping regarding Coors' lawsuit against Busch, and intended to post it but left the newspaper at work.

Busch had made a commercial, or series of commercials, claiming that Coors prepared their beer in a concentrated form in Colorado, and shipped some of it to Virginia to be diluted to a conventional level and distributed from their plant there. Coors got an injunction against the ads, so they are no longer airing (i haven't seen them at all). I don't recall the wording of the article, but detailed in it were claims that either (a) Coors really didn't do it or (b) they did it but so did all other major brewers, including Anheuser-Busch. If the case were the former, then there is a relatively simple libel suit (...about as simple as two major corporations slugging it out can be!). If the case were the latter, then i'm more intrigued than scandalized.

Think of it... high-gravity Coors beer!

Jack writes:

] It seems that  
] Coors is claiming to use Rocky Mountain Spring Water in the beer that they  
] are "brewing" in Virginia

They may be hewing the the letter, if not spirit, of their claims. If Coors prepares a heavy wort in Colorado and then ships it to Virginia, the beer will, in fact, have some water from the Rocky Mountains in it, albeit not much -- more of a homeopathic dose.

] It is interesting to speculate just what "beer concentrate" might be.

My uneducated speculation is that they prepare a heavy wort, ready for fermentation, in CO and ship it to VA to dilute, ferment, and bottle. If i were covering the story and had the time to do so, i would take a tour of the Virginia plant to see what is done there.

AjD

In my first paragraph, substitute "Busch" with "Anheuser-Bush", please..  
.

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Date: 21 Aug 1992 8:38 EDT  
From: dab@blitzen.cc.bellcore.com (dave ballard)  
Subject: foxx

hey now- just wanted to mention that i received a catalog from foxx a week or so ago along with a letter saying that they will still offer wholesale prices to "legitimate" homebrew clubs on items purchased in quantities of three or more (i'm the president of our club, which is why i got the letter).

i know it's not a good as it used to be but it's still better than nothing. if you can scrape up a couple of people who need to order the same stuff, you're in business...

dab

=====  
=  
dave ballard no witty quotes today...  
dab@cc.bellcore.com  
=====  
=

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Date: Fri, 21 Aug 92 09:22:43 EDT  
From: avalon!jm@siemens.siemens.com (Jeff Mizener)  
Subject: Where is Bayreuth?

Date: Wed, 19 Aug 92 08:44:38 -0700  
From: mcnally@wsl.dec.com  
Subject: re: Maisel (Bayreuth)

A chance to correct Darryl Richman can't be passed up! Bayreuth is east of Munich, not west. It is the home of Maisel as well as the huge opera house constructed by Ludwig II (I think) for Wagnerian productions.

(Now watch somebody correct me ... )

No, Linz (Austria) is east of Munich.  
Bayreuth is directly NORTH of Munich (about 200km).  
Kulmbach (home of EKV) is ~25km NNW of Bayreuth.  
Ceske Budejovice (Budweis) is ~230km ENE of Munich.  
Plzen (Pilsen) is ~220km NNE of Munich.

Don't you people keep maps of east central Europe at your computers?  
Sheesh! :-)

Jeff  
jm@sead.siemens.com

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Date: Fri, 21 Aug 92 09:42:25 -0400  
From: cestes@argos5.DNET.NASA.GOV (Chris Estes)  
Subject: Siphons

Hi all...

Regarding siphons, there has been some discussion that the plastic canes might be causing problems. The problem comes in where the flexible tubing meets the rigid cane and is probably due to a difference in the respective internal diameters of the cane and the tube (I'm a computer guy not a physicist!). I usually find that if you pinch the tube right where it mates to the cane, the bubble will be pushed out and you'll rid the tube of bubbles.

As far as bubbles appearing in other parts of the tube, my experience has shown that as long as the tube is descending over its entire length (not going up and down), this happens to a lesser degree.

And now a question on starting siphons... Starting siphons is a part of brewing that I WORRY about! Well, sometimes. I generally try to sanitize my tubes in a standard bleach/water solution. I fill them with tap water and start as recommended in most books. But, during the process of filling them with tap water, my hands touch the tubes. The tubes touch the sink. This worries me. Sometimes I don't fill the tubes enough and I have to start over. If I do this too many times I might start the siphon with my MOUTH! Then I really worry. I've made a few bad batches, and usually attribute it to bad siphoning techniques (except for the dropped thermometer which I retrieved with an unwashed hand...). Anyway... My question: Has anyone ever used a hand or drill operated pump for racking. I've seen them for pumping gas from one car to another and other dubious activities and wonder about their application in beer. Any comments?

-Chris-

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Date: Fri, 21 Aug 92 09:06:39 CDT  
From: Michael J. Gerard <mjgerard@eng.auburn.edu>  
**Subject: Bud's claims to be "naturally carbonated"**  
Full-Name: Michael J. Gerard

I saw an ad on TV the other day for Budweiser. In the ad it claimed that bud was "naturally carbonated".

This does not make any sense to me. If it was primed there would be sediment and the bottles (or cans) would require aging.

Does anyone out there know anything about this claim?

Just curious,

Mike

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Date: Fri, 21 Aug 92 10:25:19 -0400  
From: blossomf@ttown.apci.com (Karl F. Bloss)  
Subject: More on CO2

Although I didn't catch all of the conversation on CO2 dispensing, I have a few comments: Almost any grade of liquid CO2 should only contain residual O2 and N2 in the head space since the normal boiling points (@14.7 psia) are -109, -297, and -320 deg F, respectively. So the small percentage of other 'stuff' in the CO2 will be hydrocarbons and similar organic stuff that comes in out of the air. I'll check for sure with distribution, but my guess is that it's just residuals from air separation.

Don't forget that cryogenic CO2 has the lovely property of turning solid if the pressure is taken off (i.e. dry ice)... we've heard of whole trailers doing that; then all you can do is wait for it to sublimate.

\*\*\*\*\*  
\* Karl F. Bloss, Systems Engineer | internet: blossomf@ttown.apci.com \*  
\* Air Products & Chemicals, Inc. | Prodigy : DPXM52A \*  
\* Telephone: (215) 481-5386 | FAX: (215) 481-2446 \*  
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Date: Fri, 21 Aug 92 07:55:00 pdt  
From: SCHREMPPE\_MIKE/HP4200\_42@pollux.svale.hp.com  
Subject: siphon bubbles

There's been plenty of talk about how to make a siphon so bubbles won't form, but these ideas don't help when there are bubbles forming in the tube. Here's what I do when this happens:

Pinch the soft plastic tube above the bubbles to slow the flow. This lets the little bubbles collect into a big one. Then let go of the tube and the wort that's upstream will push the big bubble out through the tube.

It's important to watch for bubbles early and pinch before things get too bad or this won't work. When I do get distracted, I follow the same procedure but bend the hose up past where I pinched it so the bubble will float up and allow more fluid behind the bubble. This way, you can work the bubble to the end of the tube.

At the early stages, when bubbles are forming right at the connection between the cane and the tube, pinch it right there at the joint then let go. The bubbles will flow right down the tube. Try it.

On another topic, I think the idea of a calssified section in this digest is interesting. Let's watch the experiment somewhere else and if it works, lets do it.

Mike Schrempp

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Date: Fri, 21 Aug 92 16:57:12 MET DST  
From: Stefan Karlsson <stefank@math.chalmers.se>  
Subject: Digest reader/extractor for Unix?

I've seen programs for reading the digest in a nice way for PC and Mac, but does someone know about such a program for Unix, for example a script for sed or emacs. mp -d breaks pages for printing but it would be nice being able to extract a single article. Please post or email.

Stefan Karlsson  
Math dep, Univ of Goteborg, Sweden  
-  
stefank@math.chalmers.se

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Date: Fri, 21 Aug 92 10:06:56 CDT  
From: Fritz Keinert <keinert@iastate.edu>  
Subject: re: Maisel (Bayreuth)

Mike McNally writes

> A chance to correct Darryl Richman can't be passed up! Bayreuth is  
> east of Munich, not west. It is the home of Maisel as well as the  
> huge opera house constructed by Ludwig II (I think) for Wagnerian  
> productions.

>  
> (Now watch somebody correct me ... )  
>

OK, watch this: the map of Germany that is on the wall right next to  
this computer here shows Bayreuth due north of Munich. So there! :-)

- - - -  
Fritz Keinert phone: (515) 294-5223  
Department of Mathematics fax: (515) 294-5454  
Iowa State University e-mail: keinert@iastate.edu  
Ames, IA 50011

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Date: Fri, 21 Aug 92 09:14:11 -0600  
From: copeland@calypso.atmos.colostate.edu (Jeff Copeland)  
Subject: Foxx Equipment

In HBD 952 Jim Griggers writes

>In HBD 950 klm@mscg.com (Kevin L. McBride) writes:

>

>=>Foxx Beverage, who got into the homebrew kegging supply business by  
>=>popular demand and has done us a tremendous service, is now getting  
>=>out of it.

>

>This is sort of what I figured out since I have requested two catalogs  
from

>Foxx and have not received them. The nice woman on the phone took down  
my

>name and address, asked if this was for homebrewing so that she would  
know

>which catalog to send, and that she would get the catalog out right  
away.

>The first request was several months ago.

>

I called them up for a catalogue too a few weeks ago and it only took  
three

days to get to me, granted I asked for kegging and beverage dispensing  
supplies

(did not mention homebrewing) and had it sent to me at the university.

After getting the catalogue I went to their Denver location to pick up a  
few

things (2-stage regulator \$36, disconnects \$3.50) they were very helpful  
It doesn't seem to me that they are getting out of the business, but they  
may have raised their prices more in line with retail. I don't know what  
their old prices were, but what I got was the best price I could find by  
quite a bit but the prices on their kegs were a bit higher than  
elsewhere.

Jeff Copeland  
Atmospheric Science  
Colorado State University  
Ft Collins CO 80523

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Date: Fri, 21 Aug 92 11:50:19 EDT  
From: strasser@raj5.tn.cornell.edu (Tom Strasser)  
Subject: Bayreuth, Maisel

Just to set the record straight, Darryl and Mike should check out their maps, as Bayreuth, location of Maisel Brewery is \*north\* of Munich, actually in Franconia, the northernmost part of Bavaria, and where you would go to find the largest number of breweries per unit area in the world (for any reasonably large area). It is very near the border of Czechoslovakia with the two formerly separate German countries of East and West Germany (the DDR and the BRD). The area is famous for it's Darker beers, such as Schwartz beer. Also in the area is Bamberg, home of the Rauchbier (smoked beer). Perhaps the most famous beer from the area would be E.K.U. 28, made in Kulmbach.

I might even go so far as to say that, hard as it is to believe, \*both\* Mike and Darryl are wrong, as given the size of Munich, I don't think Bayreuth is even slightly east or west of it :-).

Auf ein neues,

Tom Strasser...strasser@raj5.tn.cornell.edu...strasser@crnlmsc2.bitnet

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Date: Fri, 21 Aug 92 10:55:06 CDT  
From: michael@wuppsych.wustl.edu (Michael Biondo)  
Subject: re. RE: siphon woes

Carl West writes:

>I too have had the problem with bubbles breaking the siphon. In my case  
>it was because I was using one of those racking `canes'. At the place  
>where the soft tubing is shoved onto the hard `cane' there's a great  
>deal of turbulence in the flow, that's why and where the bubbles come  
>out of solution and cause the problem.

A neat trick that was shown to me is just give the soft tubing a quick  
pinch right where it joins the racking cane. Any bubbles that have  
formed usually flows right out. In my case, once I have cleared the  
bubbles one time, they usually don't re-accure.

Hope this helps...

Mike Biondo  
michael@wuppsych.wustl.edu

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Date: Fri, 21 Aug 92 10:25:38 MDT  
From: jeorg@chs.com (Houck)  
Subject: beer concentrate

>It is interesting to speculate just what "beer concentrate" might be. I  
>suspect there is something missing from the process because if one only  
added  
>water it would be pretty flat.

could be quite good (with a little co2 added). my understanding is  
that they brew and ferment here (colorado) and then ship to virginia  
to be diluted and bottled or canned.

i believe coors' contention was that they no longer have "rocky mountain  
spring water" on their label and that busch accusing coors of "watering  
down their beer" was the pot calling the kettle ...

let the big guys duke it out.

>As another experiment, I'm going to make a batch with 6 lbs. Alexander's  
>light extract, and then go heavy (3 lbs) on the crystal malt to see how  
>much it takes to get that "caramelly" flavor. Again, any others out  
there  
>who've done something like this? I'm trying to do some experiments to  
push  
>normal limits of ingredients to see what the effect of extremes are in  
order  
>to establish some scale for ingredients other than straight malt.

depends on how "caramelly" you want it. i can taste it using only one  
pound  
40l crystal, but have used up to four. gets quite dark and sweet, so  
balance  
the hops.  
jeorg

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Date: Fri, 21 Aug 92 11:51:39 EDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: yeast at bottling time

Christopher Lyons (lyons@adcl.adc.ray.com) writes:

>I have a question about the addition of yeast at bottling time. Is this  
>recommended, and if so how much yeast should be added for a 5 gallon  
>batch? The reason I ask is that I have repeatedly primed with 3/4 cup  
of  
>corn sugar and have gotten poor carbonation. I have increased the  
amount  
>of corn sugar to 1 cup for my last three batches, which has improved the  
>carbonation, but is still far from the carbonation of commercial brews.  
>I typically brew extract pale ales with and let the beer sit in the  
>secondary for 4-to-5 weeks. Could the yeast be settling out and not  
>in sufficient enough quantity for bottling? Any comments would be  
>appreciated.

Let some bottles sit for an extra month or two, and if the carbonation  
level increases quite a bit (it probably will), this is your problem.  
I usually let my ales sit for at least 2 weeks (typically 4) after  
all apparant fermentation has stopped, and just let time solve the  
slow carbonation problem. usually (at room temp, with something  
weaker than a barley wine), the beer is undercarbonated for around  
6 weeks, and then everything just seems to kick in all at once.

Recently (since reading "Belgian Ale") I've taken to adding the extra  
yeast at bottling time, and it seems to work pretty well - my last  
batch was carbonated after a week in the bottle.  
Just rehydrate a packet of yeast, and throw it in the beer when you  
prime.

(I haven't tried this with liquid yeast, and it prpbably wouldn't be  
too keen to make a sweet beer and then using a super-attenuative yeast  
to prime with) You can also try letting the yeast ferment the priming  
sugar a little to get it going and then bottle, but you have to either  
use malt extract or add yeast nutrient to get the yeast started.  
You also risk letting too much of the stuff ferment away,  
and under-priming/carbonating the beer. Remember - adding extra yeast  
at bottle time reduces the amount of time necessary to fully carbonate,  
but does not affect the final carbonation level. (i.e. cut back  
to <= 3/4 cup sugar when you try this)

- -----

> Glenn Anderson was looking for home brew suppliers in the Chicago area.

The Weinkeller Liquor store on E. Roosevelt Rd. in Berwyn carries a small  
selection of homebrewing supplies, and big selection of imports (last  
time I visited I picked up a few bottles of Traquiar House - what's  
the proper way to pronounce "Traquiar"?), plus you can get tanked on  
some pretty fine suds in the microbrewery next door...

bb

- -----

Date: Fri, 21 Aug 92 11:50:51 EDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: yeast at bottling time

~v

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Date: Fri, 21 Aug 1992 10:08:48 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Yeast at bottling time

Like Bob and Chris, I had what seemed like excessively long conditioning times in the bottle. I'm now adding 1/4 tsp. of dry yeast to 5 gal at bottling time and shake the bottles every other day to keep the yeast suspended during the first 4 days after bottling. I was waiting 3-5 weeks for a reasonable level of carbonation, now there is some fizz at one week and good carbonation at two. I've had the same problem with root beer and ginger ale, but keeping the yeast suspended for the first several days seems to do it. One of the guys at The Cellar in Seattle suggested laying the bottles on their side to expose more bottom area for the yeast to spread out on.

I don't know what the cause of the slow conditioning was. Most of my beers are ales with OG ~1.06-7. We have very hard water with high levels of manganese. I frequently use 1 T. of polyclar in the secondary after the yeast has settled. The amount of time in the secondary has varied without a noticeable relation to conditioning time, though I've always waited for the yeast to drop in the secondary before bottling. It's a mystery to me...

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Date: Fri, 21 Aug 92 9:08:50 EDT  
From: chuck@synchro.com (Chuck Cox)  
Subject: Re: Coffeemaker Mashtun

Chris Shenton sez...

>  
> Chuck Cox <chuck@synchro.com> effuses:  
>  
>I just bought a cafeteria coffeemaker for \$1.  
>  
> The setup sounds great -- any suggestions how I can acquire one :-)  
> or was this just a random event? :-)

I bought mine at a surplus audio equipment auction B-) I think \$1 is an unusually good deal, but you might find a reasonable deal if you check out business equipment auctions in your area. I saw one of those tall party-sized coffee makers go for \$10 at another auction, so there doesn't seem to be much demand for used coffee urns. I suspect every time a business goes under, or expands, a used coffee urn enters the market.

One caveat: you may have to rewire the urn to work with your household electricity. The unit I bought is rated at 10kW (120v single-phase), thats 80 amps, my entire apartment is limited to 50 amps. I will simply disconnect 3 of the 4 heating elements, and plug it into the 30 amp stove circuit. This thing must heat up \*FAST\* when all 4 elements are dumping ~8 kW into the ~10 gallon water bath. Since I don't want to boil the water, I think a single ~2 kW element will work fine.

- - -

Chuck Cox <chuck@synchro.com>  
In de hemel is geen bier, daarom drinken wij het hier.

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Date: Fri, 21 Aug 92 13:09:00 MDT  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Re: sparging manifold, Kolsch

"Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu> says of his new copper sparge manifold:

> It worked. Sort of. I had to "back flush" it with air (translation:  
> blow into the end of the siphon tube) to clear husks (I assume) out of  
> the slots to really get it started. It took over an hour to drain 4  
> gallons of first runnings from the cooler

My manifold is similar to yours, except perhaps the slots we cut with a hacksaw didn't go through quite as far (maybe 1/4 - 1/3 the tube diameter). I suspect that the grind of your grain is at fault; I've got a Marcato roller mill, and usually can drain as fast as if there were no grain at all. Also, did you put the manifold in *\*before\** you started mashing? I can easily see it getting clogged if you try to push it through all that wet grain.

waflovers@quantum.qnx.com (Bill Flowers) asks me to share my partner's Kolsch recipe. Here it is:

Fat Wanda's Kolsch Klone

7lb pale malt 1-3/4 oz Hallertau (5.0%)  
1-1/2 lb Vienna malt 1/2 oz Tettnang (4.5%)  
3/4 lb wheat maltWyeast European Ale

O.G. 1.042, F.G. 1.009 Yield: 5.8 gallons

To keep hop aroma low, the last addition of hops should come no later than 20 minutes before the end of the boil. The trick to this beer is to cold condition it. After 4 days primary and 4 days secondary fermentation at ale temps (~65F), rack again and cold condition at 40F for 12 days. Then prime and bottle as usual. This beer should be very pale, and taste "clean" like a lager but with an ale's body and fruitiness. This beer took first prize in the "pale ale" category at the local (Northern Colorado) AugustFest competition this year. It's not *\*exactly\** like drinking in Cologne, but darn close.

- - -

Jeff Benjamin benji@hpfclub.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: Fri, 21 Aug 92 10:28:11 PDT  
From: tahoma!dgs1300@bcstec.ca.boeing.com (Don Scheidt)  
Subject: Hamburg 'n' Bayreuth

In HOMEBREW Digest #952, Karl F. Bloss responds:

>In HOMEBREW Digest #951, Don Scheidt asks:

>

>>Where are you going in Germany?? There are more than 1100 brewers, and  
>>they collectively produce over 4500 different beers!

>

>Point taken! Specifically, I will be in Hamburg, but I'll be mobile  
>within that general vicinity. I do have a friend there who knows his  
>pubs, but if anyone knows of any great brewpubs that are not to be  
missed,  
>drop me a line.

Specifically to Karl - please e-mail me; I get a bounce when I try to  
e-mail to you. I'll figure out the return-path (with luck) and let you  
know what I've learned about the German Northland.

In general - for those who wish to know - the German Northland (the state  
of Schleswig-Holstein, the city-states of Hamburg and Bremen, and the  
state

of Niedersachsen, or Lower Saxony) has the lightest distribution of  
brewers

in Germany, as compared to the Big Three states - Bavaria is at the top  
(by

far!), then Baden-Wuerttemberg, then Nordrhein-Westfalen (North Rhine -  
Westfalia). The bulk of beer produced in the German North is 'pils', and  
there are some pretty good ones, and one that is, indeed, excellent, a  
world classic, almost on a par with Pilsner Urquell. Good pilsners  
include

Flensburger, the Astra beer from Bavaria Brauerei (a Hamburg brewery -  
not

from the \*state\* of Bavaria!), and a few others. Beck's is, of course,  
pretty common, being brewed just down the highway in Bremen; Holstein is  
ultra-common (the biggest Hamburg brewery, if I remember correctly). The  
pils to beat, though, is Jever, the hoppiest and most flavourful beer  
produced up there, in the town of the same name. There is also a Haus-  
brauerei (brewpub) in Hamburg - the name escapes me at the moment, but I  
think it's known for its unfiltered pils.

And In HOMEBREW Digest #952, Mike McNally sez:

>A chance to correct Darryl Richman can't be passed up! Bayreuth is  
>east of Munich, not west. It is the home of Maisel as well as the  
>huge opera house constructed by Ludwig II (I think) for Wagnerian  
>productions.

>

>(Now watch somebody correct me ... )

Everybody watching ;-)? I already e-mailed the original poster (Brian  
Cole), and he reported getting a veritable flood of postings on this  
subject (as well as a burning desire to visit Franconia). Bayreuth is  
\*not\* west of Munich (sorry Darryl) and it ain't east of 'the world-city  
with a heart' either (sorry Mike). It's quite a way from Munich,  
actually,

a good 2-and-a-half-hour ride on the Autobahn, even at German speeds  
(well,

you could do it in under 2 hours if the traffic is light, there's no fog,  
etc, but optimum conditions like this are pretty rare in that part of

Germany). In fact, it is well \*north\* of Munich, actually a bit north-east of Nuernburg; if you drive from Munich to, say, Berlin, Bayreuth is just a bit south of the half-way point on the Autobahn. And yes, Bayreuth is the home of Gebr. Maisel Bierbrauerei, home of Germany's 'steam beer' (Dampf-bier) and several other styles, all done quite nicely. And also a mecca for Wagner fans...

Now here's an idea a-brewin'. How many of you brewers and beer-lovers in general would be interested in the idea of some kind of semi-organised tour to some of these German shrines to brewing? I've already done one holiday in Franconia, and wouldn't mind being the instigator for another one... Just a thought for now, although if there was enough interest (and people with the cash, time, and wherewithal for a German holiday), I could put together a trip that would, once and for all, set in the minds of at least fifteen or twenty participants, just what is meant by Germany, history, and most of all... beer!

PROST!

- - -

Don | Verbosity leads to unclear, inarticulate  
dgs1300@tahoma | things.

..!uunet!bcstec!tahoma!dgs1300 | -- Vice President Dan Quayle

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Date: Fri, 21 Aug 92 15:57:00 CDT  
From: raudins@galt.b11.ingr.com (glenn raudins)  
Subject: Dark Malt Extract Brew

In Issue 952:

Bob Konigsberg asked about all Dark Malt Extract Brews.

Actually, my third batch ever was an all Dark Extract batch.  
One of my best extract batches ever. If I remember correctly  
it contained the following:

3.3 lbs M&F Dark UnHopped  
3.3 lbs M&F Dark Hopped  
3 lbs Dark DME (might have been 1.5 lbs)  
1 oz Hallertaur (60 min)  
1 oz Hallertaur (2 min)  
2 pkgs EDME dry yeast.

Sorry, I don't have my recipes here. It was good enough that I  
had a roommate learn to brew to make it! It came out as a  
heavier American Dark.

DeClerck's Textbook of Brewing:

If anyone would like to part with their copies (v1 and/or v2)  
please contact me by mail and we can work something out.  
(Or if anyone knows where I might get the books.)

Glenn Raudins  
raudins@b11.b11.ingr.com

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Date: Fri, 21 Aug 92 16:27:16 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Re: Labels, Chiller hose

> Previously I've read here in the HBD to use milk, but I tried that with  
> little success - The labels seem to jump off of the bottles after a  
week.  
>  
> Thanks for the tip Mitch,  
> -Al

I have found that milk works to varying degrees, depending on the type  
of paper (and maybe the type of milk, % fat). I have never had a  
problem when I add a bit < 1/8 t of conr starch to the milk and mix it  
in with my finger. Also, you'll probably never get a label to stick to  
a bottle with condensation on it, using this method.

Let me try my previous question again. Maybe my mailer is in a good  
mood today. I am planning on "building" a bath chiller by syphoning  
the hot wort through my bathtub full of ice-water. Should I not use  
standard "food grade" plastic tubing for this? How much insulation am  
I fighting if I do? How much does copper tubing cost anyway?

Thanks,  
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.  
uchicago.edu

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Date: Fri, 21 Aug 92 13:03 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: YEAST CULTURE

To: Homebrew Digest  
Fm: Jack Schmidling

I have been asked by several people about the need for a pressure cooker to sterilize equipment and media for yeast culture.

Like so many things in this hobby, there are "correct" ways and ways that work just as well or at least well enough for our purposes and I think this is one of them.

I really missed the target if people are turned off to culturing because they do not have or wish to purchase a pressure cooker.

Rather than not do it, I would suggest using any large pot with a decent lid and about a half inch of water. Put the petri dishes or slants on or in a cup or some such support to keep them out of the water and steam them for twice the time recommended for a pressure cooker, i.e. 30 mins instead of 15.

My guess is that no one will ever know the difference.

The important thing is DO IT. There is no longer any excuse for using contaminated or recycled yeast.

>From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>

>It worked. Sort of. Before I use it again, I'm going to widen the slots. Since it siphons 7 gallons of plain water from the cooler in about 20 minutes, I am assuming that the slowness is at least partly due to the slots getting blocked by husks or grain particles.

I think you are fighting the process that you so laboriously set out to create. The whole object is to create a filter, which by definition, will drain much slower than water through an empty cooler. You need patience not bigger holes or an.... no, I won't do it:) this time.

>Any other suggestions or comments (preferably based on experience with a similar setup) would be appreciated. (Jack, I know about your system, but I want to try to collect over the entire bottom of the cooler, especially as it is longer than it is deep.)

That is sort like trying to walk with two left shoes just because you happen to have two left shoes.

>From: "Ron Fresne" <FRESNE@washpost.wdc.sri.com>

>Subject: Re:siphoning

>I never liked the idea of siphoning twice. So, as a primary, I use a 7 gal. plastic bucket with a spigot installed about .5-1" from the bottom. I place a board or some magazines under the spout during fermentation so that most of the sediment collects away from the outlet, and then when the kraeusen falls and I'm ready to rack, I tip the bucket forward slowly, attach a hose to the spigot, and open the valve. (Just as a precaution to keep creatures out of the spigot, I cover it with plastic wrap or a sterile plastic baby bottle liner--I have lots of these--until racking.)

Another precaution you may not have thought of is to be sure that the connection between spigot and hose is tight. The smallest leak will provide a stream of air that will nicely oxygenate your beer at exactly the wrong point in the process.

Since buying a new 16 gal brew kettle, I now use my ten gal for fermenting.

It has one of those unmentionable things on the bottom and just makes brewing that much more easy. One less time to mess with a syphon. You learned faster that most of us.

js

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Date: Fri, 21 Aug 92 21:57:12 EDT  
From: hpfcla.fc.hp.com!digger!tcm  
Subject: Yeast and the nature of things

A lot has been recently said about how the list used to be and I think that in many ways the list has certainly changed. It would be too simplistic to say that it is better or worse, it is different, enjoy it as it is. I for one miss messages from Cher Feinstein, even though I had no personal interest in mead, but her absence from the list ( and the world :-( ) are facts of life.

It is inevitable that a forum such as this will introduce opinions that not everyone agrees with but we are free to pick and choose those we agree with and those we don't. I think the number and variety of textbooks on the subject is ample proof that even the "experts" don't always agree. If nothing else, this forum offers everyone a chance to discover tools and techniques they may never have found out on their own. If something works, tell us about it. If you see something here and it doesn't work, tell us about it too, but center your criticism around the thing, not the person who provided it. They will know, so will you, and others will be spared the embarrassment of watching you quarrel.

Now about the yeast. I posted a query awhile ago about dried yeast alternatives to Whitbread Ale, in light of this not being available anymore. Alas, no one had any help for me. Then this week, Great Fermentations' "Beverage People News" had a short piece on this and offered either Wyeast #1098 (the Whitbread yeast in liquid form) or "Nottingham" from Lallemand (a dry variety) as an alternative. Does anyone have experience with Lallemand's products? I use dry yeast because my brewing often occurs with little notice and liquid cultures require more preparation than I can give.

Tom

- - - - -  
[rit,tropix,ur-valhalla]!moscom!digger!tcm  
DoD #1957 (BMW K75s) BMWMOA #59113

"Buying bigger bullwhips and going to war are known to increase productivity but are generally thought to have undesirable effects."  
- Michael Swain

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Date: Wed, 19 Aug 92 10:00:53 edt  
From: michael@frank.polymer.uakron.edu (Micheal Yandrasits)  
Subject: re: siphon woes, an easy solution

I think I have an easy solution to the "siphoning woes". When I siphon using a typical hard-white-platic-rod-with-a-red-cap-and-flexible-hose a small bubble forms at the junction of the two hoses, just past the bend, and will grow as the turbulence causes CO2 to be released. My solution is to pinch the hose as close to the junction point as possible then release. This causes the bubble to be carried with the beer all the way out the other end. It does not reform. I've siphoned brew at its most active stages of fermentation (usually to a larger carboy) with no trouble.  
It's counter-intuitive but it works.

Mike

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Date: Sat, 22 Aug 1992 10:05 EST  
From: Morris@drew.drew.edu, David R <DMORRIS@drew.drew.edu>  
Subject: First posting

Date: 22-Aug-1992 09:46am EST  
From: Morris, David R  
DMORRIS  
Dept:  
Tel No: (201)-408-4816

TO: Remote INTERNET Address ( \_IN%HOMEBREW@HPFCMI.FC.HP.COM )

Subject: First posting

This is my first time posting to this digest and I hope no one will mind if I ask some beginner's questions.

I was recently introduced to homebrewing and haven't been able to stop thinking about whether it would be something I would enjoy. So I'm determined to give it a go. Thus, I'm posting here to ask about how to get started in homebrewing.

First, I suppose I need to begin by getting the addresses of several homebrew catalogues. Would someone recommend one or two? I really don't think there's a homebrew grocer in my area (I've already checked the phone book). I reside in Madison, New Jersey.

Second, I realize that there is no single "correct" way to brew beer as there are infinite ways to brew and even more recipes. Nevertheless, I am hoping for some suggestions on how to get started. Please send me some suggestions either in the digest or privately. I should say that I'm a graduate student with few funds. I live in married graduate housing which means my amount of space is limited. What about a small starter kit?

For those interested, I would gladly provide my own hot salsa recipe (not in the digest, of course) in exchange for a good beginner's beer recipe. I can see it now--spending a weekend day concocting my salsa and brewing beer. Talk about healing! Incidentally, I've heard that beer is among the few beverages and foods which actually help counter the effects of hot peppers.

Any feedback you have is appreciated.

David-----DMORRIS@DREW.BITNET dmorris@drew.drew.edu

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Date: Sat, 22 Aug 1992 15:48:20 -0600  
From: klumpp@casbah.acns.nwu.edu (David Klumpp)  
Subject: more hydrometer woes

I have noticed a different hydrometer phenomenon: when I measure density after racking to secondary and follow density progress daily, I find the density initially INCREASES after racking!!! Typically, sg increases ca. .008 within a couple days of racking, but then the level decreases as expected until fermentation is complete. I noticed this bizarre phenomenon

during my very first batch and have consistently observed this for every batch thereafter (I'm currently working on batch #8). However, each of these batches have yielded excellent product as judged by myself and others, so I've learned to relax anyway. All of my brews have used 4-7lbs

DME, Munton&Fison dry, Wyeast 1098 or Sierra Nevada Pale Ale yeast, and various adjunct grains. Here are the precautions I take to make sure I get

accurate readings:

1. All reading are corrected to 60deg (using  $(X-60F) \times 0.00025$ )
2. Temps are measured in the hydrom vial -- not the fermentor
3. The hydrom is tapped to release any clinging bubbles
4. The hydrom is pushed down several times and a reading taken each time the hydrom becomes stationary
5. The hydrom is not rinsed in H2O of extreme temps prior to use
6. The Hydrom reads 1.000+/-0.002 in H2O

If anyone has any ideas, please post or e-mail. Like I said, I've learned not to worry about this strange behavior.

Thanks,

Dave

David Klumpp  
Dept of Biochemistry, Molecular Biology and Cell Biology  
Northwestern U.  
klumpp@casbah.acns.nwu.edu  
(708) 491-8358 lab  
(708) 491-5211 fax

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Date: Sat, 22 Aug 92 16:56:00 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Bud keg setup help wanted

Due to a combination of patience and serendipity, i now have an Anheuser-Busch keg and CO2 canister (for a net cost of \$20!).

I don't have any fittings, and before i buy any, i would like advice on what i need to get. While soda kegs seem to be common currency among homebrewers, i don't have one and i assume that the fittings are different.

So...

- (1) What is the minimum easily-usable setup?
- (2) What special tools, if any, are going to be necessary?
- (3) From which vendor ought i get the remaining equipment?

I already receive the Superior Products catalogue.

AjD

the keg is 7.5 gallons, so i shan't be making large batches for a while yet.

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End of HOMEBREW Digest #954, 08/25/92  
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Date: Sat, 22 Aug 92 16:56:49 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Bud keg setup help wanted

Due to a combination of patience and serendipity, i now have an Anheuser-Busch keg and CO2 canister (for a net cost of \$20!).

I don't have any fittings, and before i buy any, i would like advice on what i need to get. While soda kegs seem to be common currency among homebrewers, i don't have one and i assume that the fittings are different.

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AjD

the keg is 7.5 gallons, so i shan't be making large batches for a while yet.

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Date: Sat, 22 Aug 92 17:00:44 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Apology (Re: Bud keg setup help wanted)

My article is probably going to be posted twice. The system said that it couldn't access the alias, so I re-sent my message, and now...

AjD  
and that's enough waste of bandwidth

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Date: 23 Aug 92 12:00:21 EDT  
From: Jim Kirk II <70403.3157@compuserve.com>  
Subject: FOXX EQUIPMENT

=>Foxx Beverage, who got into the homebrew kegging supply business by  
=>popular demand and has done us a tremendous serevice, is now getting  
=>out of it.

Actually they are getting into it BIG TIME.  
The deal is, they don't sell wholesale anymore except to homebrew  
suppliers  
and other beverage distribution companies.

In a letter from Ford Maurer, President I quote;  
"We have established distrubutors across the country, and are looking to  
have complete geographical coverage of the USA and Canada."

I have spoken with a representative from Foxx and was told that they will  
still sell RETAIL to anybody, but you can get better pricing from a  
participating homebrew supplier.

If any homebrew suppliers are listening, Foxx wants you. Contact them.  
<JK>

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Date: Sun, 23 Aug 92 10:23 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: WHO IS WHO IN CHIGAGO

To: Homebrew Digest  
Fm: Jack Schmidling

Friday's Chicago Tribune had a great article on homebrewing. There is a  
1/3  
page picture of Ray Daniels stirring a mash, another one of his cooler  
full  
of fermenting stuff and some insightful remarks about the quality of  
beer  
made my the "gurus" of the Chicago Beer Society.

"On a recent evening, club members shared 25 different beers they had  
brewed.  
Chris Campanelli got raves for his deliciously rich imperial stout, a  
strong  
brew that was originally exported from England to the court of Russia in  
the  
1700s."

"Al Korzonas, though, had a bad night. About his bock beer, concensus  
among  
club members was that it was "within style" but had several flaws, not  
the  
least of which was that it smelled like home hair-perming solution."

"His second offering smelled and tasted something like bananas. This  
was an  
interesting concept, except it was a mistake, Korzonas cheerfully  
conceded."

Among other things, this sort of confirms my opinion of the usefulness  
of  
brewing "to style". It also points out the idiocy of trashing  
someone's  
brewing skill based on a random tasting. It also reminds one of the old  
adage of living in glass houses.

The other thing that caught my attention was that, in spite of the fact  
that  
just about all named in the article own MALTMILLS and the process of all  
grain brewing was described in some detail, not one word was said about  
the  
need to mill the grain.

What was even more peculiar was that the third picture was indeed of a  
MALTMILL, but it was cropped in such a way that all one could see was  
the  
hopper full of grain and the logo carefully excluded.

Now this normally would not bother anyone except that there was no  
shortage  
of plugs in the article for gizmos for sale and places to buy,  
associated  
with others in the article.

Do I detect a conspiracy?

js

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Date: Sun, 23 Aug 92 19:25:21 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Re : pushing the limits

Bob asks :

>

As another experiment, I'm going to make a batch with 6 lbs. Alexander's light extract, and then go heavy (3 lbs) on the crystal malt to see how much it takes to get that "caramelly" flavor. Again, any others out there

who've done something like this? I'm trying to do some experiments to push

normal limits of ingredients to see what the effect of extremes are in order

to establish some scale for ingredients other than straight malt.

<

I make an old ale using 3-4 lbs crystal (unknown rating) and 6lbs malt. As I've

posted before, I get an extract of around 10 from the crystal, for some unknown reason. For my mashing/fermenting conditions, the crystal seems to

yield around 30% fermentables. I'm used to drinking my bitters 5 days after the

end of the primary ferment, but this sort of brew is one for the long haul. It

is sweet and harsh for about 3 months, then undergoes a fairly dramatic improvement in smoothness and integration. Head retention also seems to require

an uncommon degree of aging.

- - -

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Date: Sun, 23 Aug 92 21:19 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Wyeast Belgian

Over the past month or so there has been some discussion regarding the fermentation and flavor characteristics of Wyeast's Belgian strain. One report suggested it to be a slow fermenter that added a lot of banana flavor if not kept at low temperatures. Another called it a fast fermenter with a wine-like finish.

I am about to bottle a batch based closely on the extract recipe for a triple that appears in Pierre Rajotte's book, Belgian Ale. This called for all light malts, and a lot of them (6.6 lbs pale liquid extract, 3 lbs pale dry extract), as well as 1.5 pounds of corn sugar. So while the gravity is high, the malt (and hops also) are expected to take a back seat to the yeast flavors.

My own experience is closer to the second description above; I had an extremely active and rapid fermentation, dropping from 1.075 to 1.018 in less than a week. In addition, there was a lot of sediment in both the primary and secondary fermenters. (Fermentation took place at 70-75 degrees, with a 1-pint starter). This is clearly the most aggressive fermenter I've seen in my short brewing career.

The flavor so far is really very neutral--which I see as a bit of a disappointment. The fermented product has a very noticeable alcohol aroma, and a flavor that's very mildly brandy-ish. This latter may have arisen from the caramelization of my boiling wort, which is quite apparent (a risk, I guess, of using standard extract techniques on high-gravity clear beers).

Anyway, the stuff ferments great--and fast--but doesn't supply much in the way of interesting flavor. I'd use it in the future as a clean fermenter for high-gravity beers, but also make sure I use some interesting specialty malts or sugars to provide more flavor.

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Date: Mon, 24 Aug 92 09:49:24 -0400  
From: rjsmith@mmdis01.hq.afmc.af.mil (Randy J. Smith)  
Subject: Re: Use ice for cooling wort

On Wed, 19 Aug 92, C. Lyons said:

> I re-read Charlie's 2nd edition book and have a few questions  
> that I hope the HBD followers could answer.

> 1) On page 367 of TNCJOHB, one of Charlie's tips includes:  
> "Do not add ice to your wort in order to cool it."

> In the past I have found the addition of ice quickly brings the  
> temperature of the wort to yeast pitching temperatures. Could  
> someone please explain the concern of using ice?

I'm not sure about ice in the wort, but I put my brew pot in a sink with  
ice  
and rock salt. From Chem 101 I remembered that ice and salt together  
will  
give you a temperature well below 32F. Something like 20F sticks in my  
head.  
I can cool down a pot with 3 gallons of just-off-the-stove wort down to  
70F  
in about 20 minutes.

- --Randy Smith--

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Date: Mon, 24 Aug 92 13:47 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Bringing beer back from Europe

Brian Davis inquired about the risks of becoming a small-scale beer importer (presumably for personal enjoyment rather than sale). I can't say that I've brought back cases and cases, but I have always brought back as much beer as I can carry; last trip this was 29 bottles from Belgium (in addition to 35 pounds of chocolate).

Duty: duties are levied as a percentage of the purchase price. The percentage varies depending on the item (i.e. 15% for vodka, 50% for cognac--these numbers are made up, by the way). What you need to do if you are planning to bring back a lot is call the U.S. Customs service and inquire about the duty on beer. I did this when I went to the Soviet Union (remember the Soviet Union?), but for obvious reasons didn't ask about beer. This also means that you should save your receipts, as you will need to document the actual value of the stuff. Beer you have received as a gift will also need to be declared, and duty paid on that value.

But: I have never, ever paid duty. (If there are any customs officials on this net, please skip this paragraph.) It is extremely rare that returning Americans get their bags opened. While this won't help you if you've got an obscene amount of booze, you can certainly stash a great deal. Moreover, the amount of work it takes to file the forms for duty on a small quantity of beer makes this singularly unattractive. For instance, on one trip I brought back a jereboam of Saison Regal from the Brasserie de Bocq in Belgium. This was my underseat carry-on luggage, and hiding it was out of the question. When I asked the customs officer what I should do about it, he replied (and I quote), "Get the hell out of here." I love New York. (By the way, jereboams are available in many Belgian supermarkets and cost about \$15, depending on the exchange rate.)

Other considerations: I think your biggest problem would be making sure your stuff isn't crushed in baggage. To be honest, I'd suggest you don't hassle yourself by trying to bring back so much. The exchange rate is lousy now, and all cases of bottles in Belgium require a stiff deposit. If you're sufficiently confident of your brewing skills, I think you should get 2-3 bottles of your favorite beers plus lots of candi sugar (available in supermarkets) and make your own with the yeast you culture.

This said, here's some beer info for Belgium. The best beer store I've seen so far is a small supermarket in Louvain-la-Neuve, which is accessible by train from Brussels. The store is named Cibex (or is it Cidex?). Anyway, LLN is a big college town, and Belgian students' drinking habits make Texas A&M look like a ladies' charm school. Do check for pull dates on the bottles, though--I got an extremely oxidized bottle of Saison Dupont there. They stock some of the Cantillon Beers, as well as Gueuze Girardin, which is about as authentic as you can get (tastes like leather, straw, enteric, you name it--great stuff!). I can't recall whether it takes credit cards.

I have a great fondness for the beers from the Bincheoise brewery, including Marie De Hongrie and Speciale Noel.

Finally, be prepared to do a lot of looking, and try to do so in out of the way places. Many very interesting beers are

regional, and you'll only find them in local grocery stores. And if you DO decide to go the case route, I suggest you get down to Rochefort and buy up a few cases of Rochefort 8. This is one of the great beers of Belgium, and will probably never be available here due to limited production. I mean, if you're going to go to all the trouble, you might as well get the best.

Brian, if you or anyone else wants more info, write me directly. When are you going, anyway? I'll be in Belgium in mid-October.

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Date: Mon, 24 Aug 92 10:40:06 CDT  
From: Michael J. Gerard <mjgerard@eng.auburn.edu>  
**Subject: more label the bottlecaps instead...**  
Full-Name: Michael J. Gerard

I use a "sharpie" pen to label the caps.  
You can get at least two letters down.

For example:  
PA=pale ale  
SA=scotch ale  
P=porter  
B=bock  
BA=belgium ale  
W=wheat beer

I also try to use different color caps for  
each batch (by buying bulk caps with every  
other order) but I've found the cap  
labeling much easier than putting on labels  
or trying to guess through a brown bottle.

Mike

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Date: Mon, 24 Aug 92 11:04:31 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Pre- or Post-boil Extraction Rate Measurement

Don't confuse extraction rate and specific gravity. It doesn't matter whether you calculate your extraction rate before or after you boil. Extraction rate is measured in units of points/pounds/gallons. When you boil, you're changing the points AND gallons. Your extraction number should stay the same. Ten gallons of 1.024 wort boiled down to five gallons should come out to 1.048, same extraction rate.  
 $24/X/10 = 48/X/5$ .

Carl

WISL,BM.

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Date: Mon, 24 Aug 1992 11:20:47 EDT  
From: bob@rsi.com (Bob Gorman)  
Subject: Boiler Construction / Silver Solder

Al Richer <richer@desi.HQ.Ileaf.COM> writes;

> For the drain port, I drilled a hole to take a length of 3/8" copper  
> tubing. I then silver-soldered the copper into the hole, and then  
soldered  
> a tubing to male pipe fitting connector onto the copper tubing. ...  
>  
> ... [silver solder] being 55/45 tin and silver.

First off, great post Al, I really enjoyed it. Nothing better then using  
an industrial approach to making things work. :-)

I was thinking of using the silver solder approach to adding an outlet  
to a keg. However, I boil my wort with a 160,000 BTU propane burner.  
Obviously I don't want to put the outlet on the bottom of the keg, but  
rather low down on the side. So I guess my question is what's the  
melting  
temperature of this silver solder?

I figure the side of the keg won't get much hotter then the boiling wort,  
it should be under 300F. And as long as the outlet and valve aren't in a  
direct flame then there shouldn't be any concern with the solder melting  
and the outlet springing a leak. Could someone who knows what they're  
talking about please substantiate or refute this claim?

Any constructive help would be appreciated. Thanks!

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

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Date: Mon, 24 Aug 92 8:57:06 PDT  
From: winter@cirrus.com (Keith Winter)  
Subject: Dry hopping and clarity...

In HBD 953, Chris Karras writes:

>I dry hopped a Liberty Ale tastealike (I hope) with 1 oz. of Cascade pellets  
>in the secondary. The pellets pretty rapidly expanded to form an inch-thick  
>layer on top of the beer. If I shake the carboy they fall into suspension, but  
>eventually float to the top again. Now that fermentation activity has slowed  
>considerably, I think it is about time to bottle, BUT even when the hops are  
>all at the top of the carboy the beer is very cloudy. Here are the questions:  
>(i) does dry hopping tend to make beer cloudy, or should I look elsewhere for  
>my problem and (ii) how do I bottle this beer without getting the hops in the  
>bottles?

I just kegged my first dry-hopped batch (pale ale) and had exactly the same  
experience. I've made the exact same recipe before without dry-hopping and  
did not have any trouble with it clearing. It has been in the keg for two  
weeks and it still hasn't cleared so I guess it's going to stay that way.  
It tastes fine so I'm not worrying...

BTW, transferring to the keg wasn't any trouble. I wrapped a hop bag around  
the end of the bottling wand (with orange cap attached) and didn't have much  
trouble with clogging. I had to occasionally shake the wand to get the hops  
off the bag.

Keith Winter (winter@cirrus.com)

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Date: Mon, 24 Aug 92 12:29:47 -0400  
From: cd651@cleveland.Freenet.Edu (Wally L. Blume)  
Subject: Grandfathers and beer

Here goes nothing...

Most (all) of my limited knowledge of brewing has come from watching, listening and pestering my grandfathers whenever possible. One is now gone and the other recently had a stroke at the age of 76 and has lost most of his ability to speak. First a little background. My paternal grandfather was born raised and died in the mountains of southwest Virginia. For those who aren't familiar with this area, it is very rural. (Although they are no longer used my grandfathers house, which my grandmother still lives in, has an outhouse and a hand operated well pump in the back yard.). This is a man who courted his wife on horse back. My other grandfather was born in Mississippi, was raised in Alabama, and moved to Georgia to live from young adulthood to today. Since I have lived in close proximity to him all of my life my brewing is more influenced by him. He spent time in jail in the 1950's for being part of a large operation involving several politicians who ran moonshine. After his short time in jail he quit the moonshine business and hasn't made any since. He (until the stroke) has limited his alcohol making to mostly wine and a little beer.

My W.V. grandfather always made his beer the same way. I asked him if he had ever varied his methods or changed his sugar amount to see what happened, he said he had but had found that this way worked for him and he liked the end result. He always used an extract, he brewed his own beer because where he came from that was just about the only way to get it if you worked in the coal mines on a small paycheck. Being curious I asked him about the extract and what they did before extracts were available. He told me he couldn't remember when he couldn't go to the mercantile and get some. He said the big problem was always getting the money for all of the sugar. As I said, to him brewing was not as much a hobby as it was the way to get affordable beer. His real hobby was bottle collecting, and he had a few glass jars in his collection that once held extract many decades ago. One little side note, he always added about a tea cup of some liquid he used to mix himself that he said made it work a little better. I never found out what the mixture was, I asked my grandmother if she knew but she told me she was never allowed near his beer (that's another story).

My Georgia grandfather was more of a wine maker but occasionally made some beer. He always made it from scratch, and even growing his own hops. He was happy to show me the ways of brewing, however he refused to teach me the process of changing grain to wort before fermentation since this was very similar to the process used in making moonshine and if he told me once he told me a hundred times I didn't need to mess around with lightning. He did teach me a lot about wine and fermentation. From listening to their methods I got the impression early on that making wine or brewing beer was more than just following a recipe, it takes an understanding of the processes involved as well.

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/ / \_ / / | Wally Blume | "God does not play dice  
/ / \_ / / / \_ / | Internet address: | with the universe."

/\_/\_/ /\_/ / / \_/ | cd651@cleveland.freenet.edu | -- Albert Einstein

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Date: Mon, 24 Aug 92 12:22:46 -0500  
From: smanastasi@mmm.com  
Subject: 10 Step All Grain Process - Revised

Thanks to all who helped by adding refinements to this. I recieved almost as many requests for the final version as I did advice. This 10 step process for all grain brewing is ONE way of going about all grain - not THE right way. Of course, all of us "new allgrainers" will soon discover THE right way.

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#### All Grain Brewing for Extract Brewers

##### New Equipment:

- 5 (or 10) gallon cooler with a false bottom and improved spigot system.
- 10 gallon brew pot - preferrably stainless steel.
- Immersion or counterflow wort chiller.
- Grain mill (or access to one).

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#### EASY 10 STEP ALL-GRAIN PROCEDURE

0. Prepare grains: Crush grains such that each kernel is broken into several parts but not flour-like.
1. Place grain in cooler: Add 135F water and grain to cooler simulataneously kneading the grain into the water. All grain should be wet with no air pockets.
2. Protein rest (optional): Non highly-modified malts may required a protein rest. Let grain sit in 122F - 131F water for 30 minutes. Protein rest is required when using more than 40% wheat.
3. Starch conversion: Elevate the temperature to 155F - 158F by adding 170F - 175F degree water. Let sit for 1.5 to 2 hours. Don't let the water temperature drop below 150F. Try not to exceed 32 oz of water per pound of grain.
4. Mash out and Sparging: Add near-boiling water to bring water temperature up to 168F - 170F. Let this sit for 10 minutes. Set grain bed by slowly drawing 1 - 2 gallons of wort. Pour the wort back into the cooler.

Slowly draw wort out of the cooler while sprinkling 170F water (sparge) into the cooler. Wort should be dispensed very slowly at about 3 to 7 minutes per gallon. The water level should stay above the grains. Continue until 5.5 to 7 gallons have been collected. (Note: Using a 10 gallon cooler allows for all sparge water to be added at once.)

5. The Boil: Bring wort to a soft boil and add hops during boil as if doing an extract brew.

6. Chilling and cold-break: Use a wort chiller to cool the wort to 70F to 85F. Proteins will coagulate and drop out of solution forming the cold-break.

7. Transfer to fermentation vessel: Siphon cooled wort off of cold-break and into a carboy. Wort should be allowed to airate as it enters the carboy.

8. Etc.: Pitch yeast, dry hop, transfer to secondary, prime and bottle as if doing an extract brew.

9. Enjoy: Enjoy a far superior beer due to all sorts of "all-grain" advantages well documented in the Homebrew Digest.

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Steve Anastasi  
St. Paul, MN

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Date: Mon, 24 Aug 92 11:04 PDT  
From: Paul AndersEn <ECZ5PGA@MVS.OAC.UCLA.EDU>  
Subject: Large Gott thermos container as primary.

Hello homebrewers,

I am new to the list, so you will have to forgive me if I bring up a question that has already been hashed out a million times.

Has anyone ever tried using the large Gott 5 gallon thermos-like containers with a spigot on the bottom (commonly seen on the side lines at football games)

as the primary carboy? I am interested in scandinavian brewing techniques

(I am norwegian) which use a single bucket and a false bottom made of a wood

grate topped with hay and juniper branches primarily. The Gott container

seems like it would work well seeing as though it would keep all light out,

it already has a spigot at the bottom, and it is insulated. I was thinking of

buying one (about 25 bucks), adding the false bottom and the float valve and

giving it a whirl.

The possible problems I could see would be that the container is not large enough for a 5 gallon batch, and that the plastic it is made out of is not

"brew-safe." Any ideas or comments are appreciated.

Paul Andersen

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Date: Mon, 24 Aug 92 13:08:19 CDT  
From: russo@carlos.sps.mot.com (Russell L. Oertel)  
Subject: **Bottle-cultured yeasts**

I recently returned from a trip out of state (where I could actually find liquor stores that had a decent selection of beer) with several bottles that seemed to have some yeast sediment in them. I've now cultured the yeast, and was wondering if anyone could tell me something about my new cultures. For instance, I know that Sierra Nevada's yeast is the same as Wyeast's Chico Ale; so, can anyone tell me anything about the yeast used by Rogue (Portland, OR), Mendencino Brewing Company (Hopland, CA), or Anderson Valley Brewing Company (Boonville, CA)? Do I now have 3 more cultures of Chico Ale or some other brand of Wyeast, or do I have something more unique. Any info will be appreciated.

While I'm posting, I might as well repost a question I asked on rec.food.drink a long time ago. Has anyone out there ever heard of Oertel Beer? Apparently it was fairly popular around Kentucky in the 50's (and possibly before). I assume that it is no longer made, probably having been bought out by Budmilloors. (Gee, I hope they didn't buy out the name - I might want to revive it some day!)

Russ Oertel "Don't worry, Ma - I'll grow up some day... but it  
russo@carlos.sps.mot.com probably won't be in my lifetime." - Sneaky  
Pete Rizzo

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Date: Mon, 24 Aug 1992 13:38:17 -0600  
From: craigman@casbah.acns.nwu.edu  
Subject: Potato Dextrin Plates

hpeyerl@novatel.cuc.ab.ca (Herb Peyerl) writes:

>My homebrew supply store (The Vineyard, Calgary, Alberta) was having  
>some problems with their Belgian Ale from Wyeast. I went to a local  
culture >media supply store and bought some Potato Dextrose plates  
(pre-prepared and >sterilized)  
>... It's in the secondary now and appears to be perfectly normal...

>  
>Now, onto my questions:

>  
>How long can I leave them in the fridge (they're stored upside down with  
the >agar on top to alleviate moisture from dropping on the plate).

The plates should no last very long (a few weeks at best, I suspect). For longer term storage, one should make up a small (12 oz) wort in a bottle and pitch a little of your "purified" yeast into it. Make sure it has an airlock and chuck it in the fridge after it starts to get going. This should last up to 2 months or more. For more technique, see Papazian's Complete Joy...

Option two is to take a "stab". That is, use a sterile toothpick and stab a little glump of yeast (yes, that gooey half-and-half stuff) and place it in a small, preferably plastic 1 or 2 ml container of 15% glycerol. This should keep in your home freezer for several months. If you work with a -70C freezer at work, it should last almost indefinitely.

>Is there any easy way to tell how pure of a strain I got?

Try swishing the yeasty liquid around when you first put it on the plate. This (if your active cells are dilute enough) should set up single-celled colonies. Yeast will have more of a rubbery appearance (don't try to bounce it or anything) than will bacteria. It will also smell like yeast. Bacteria will stink to high heaven. If your culture is diluted and spread properly before you start growing the plate, you can pick and choose the colony you'd like to grow up.

>Is it valid to use Potato Dextrose for culturing?

Can't say I've tried it before, but if you are growing yeast with it, it sounds valid to me. I make my own plates with 15g agar and 40g malt x-tract per litre of media.

>Should I be super sterile? (ie: I have access to a class 100 clean room >in which they normally do wire-bonding onto dies.) Should I bother with >the clean room and masks/rubber gloves?

The question here is, do the class 100 clean room supervisors/owners really want potential yeast/bacterial contamination? I sure wouldn't risk the job security. All this work can be done in a clean,

draft-free room without much chance of airborne contaminants (though if you're a heavy panter, a mask might be a good idea). If you do get 'em, heck, you can still pick out and purify your colonies, right?

good luck,  
LizardArm

craigman@casbah.acns.nwu.edu (craig anderson)

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Date: Mon, 24 Aug 1992 14:48 EST  
From: SSIEGLER@LANDO.HNS.COM  
Subject: Re: Chillers and Bernoulli (Uncle!)

Ok. As I wrote In HBD #953:

> As I understand it, as air is forced thru increasing smaller tubes  
> the rate of flow increases, and the temperature drops.  
> (etc.)

So my thinking was a little off.

Steve (steved@longs.lance.colostate.edu) answers:

>It probably would if water was an ideal gas (compressible). The  
equation  
>of interest is:  $PV = nRT$  ...  
>...This does not happen with  
>liquid water because it is essentially incompressible. Maybe freon  
>or ammonia would be a better fluid. Actually, I think someone else  
>already thought of trying those. :-)

Cush (cush@msc.edu) answers:

>It is true that when gas \*expands\* from a high pressure to a low  
pressure  
>it cools, but this is different from fluid sucked through a tube.

and,

Scott (scojam@Auto-Trol.COM), you're not wrong, Im just dumb  
(ps congrats on soloing!)

However: Frank(fmayhar@mpd.tandem.com) answers:

>But the idea of using smaller tubes is still okay, within limits. You're  
>trying to get the most efficient surface-to-volume ratio.

So, if one were to use, say 10 mini tubes (the space and throughput that,  
say, one large tube would yield) would that provide more surface area for  
cooling? Since the water would flow faster, more cool water would be in  
contact with the (copper) tube [I'm thinking here of the "Skin Effect"  
that  
is associated with wire (that electricity flows along the outside of the  
wire)]?

Maybe I should just stick to something I know about.  
[would anybody know what that is? :-)]

-Stuart Siegler

"Just because you're paranoid doesn't mean there aren't people out to get  
you"

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Date: Mon, 24 Aug 92 14:25 CDT  
From: Tracy Waldon <TWALDON@macc.wisc.edu>  
Subject: Vit C, breweries, Kraeusening

On the topic of ascorbic acid (vitamin C):

I recalled reading that it was not very effective as an anti-oxidant. I went back and checked and Fix's Principles of Brewing Science discusses its use. The gist is that it might help limit certain oxidation reactions when used in large enough quantities (>300 ppm). It will not help stop other oxidation reactions. The bad news is that it may actually cause oxidation in some instances (in the presence of iron is one instance). So the question is unanswered. This seems to be the perfect opportunity for some enterprising brewer to do a little home experimentation by deliberately introducing oxygen at bottling into bottles of the same beer (preferably something light) some of which contain ascorbic acid and some of which don't. I suggest a blind taste test. I'll leave this as an exercise for someone.

On the topic of historical breweries:

John Wiehn writes:

>I've had a patron to my library ask if I could find a list of breweries of  
>Connecticut which were in existence prior to 1918 (pre-prohibition).  
Can  
>anyone help with this list???????

I thought some others might also find this book interesting.

American Breweries  
by Donald Bull  
Manfred Friedrich  
Robert Gottschalk

published by Bullworks  
P.O. Box 106  
Trumbull, CT 06611

(C) 1984

ISBN 0-9601190-6-X

There is very little detail other than the city in which the brewery was located, the name of the brewery, and the dates of operation. However it is interesting to see how common breweries were in the 19th century, and also how competitive the market was.

And now for my question:

I have decided to begin kraeusening my beer rather than using corn sugar. Noonan gives a table detailing the amount of wort to add depending upon the degree of carbonation desired. I have been unable to find anything which suggests appropriate carbonation levels for various styles of beer. If anyone knows of a source for this info please let me know. Also if you know of the formula for calculating the amount of gyle to add in order

to get the various degrees of carbonation I would be interested since Noonan's table is not terribly complete. And as we all know, the world is not linear

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Date: Mon, 24 Aug 92 13:51:05 MDT  
From: resch@craycos.com (David Resch)  
Subject: **Belgian Candy Sugar**

A while back, someone here (or in rec.crafts.brewing) mentioned a source for the Belgian candy sugar used in some types of Belgian Ales. I didn't keep a copy of the posting and now a friend of mine would like to get his hands on some for a beer he is making. If anyone could give me the source (email is fine) I would appreciate it.

Thanks,

Dave

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Date: Mon, 24 Aug 92 18:53:47 EDT  
From: Pierre Jelenc@cunixf.cc.columbia.edu  
Subject: B-Brite

In HBD # 953, Bob Gorman asks about B-Brite ingredients.

"Sodium percarbonate" is the common name of a molecular compound of sodium carbonate and hydrogen peroxide, that for practical purposes behaves like hydrogen peroxide itself. True sodium percarbonate ( $\text{Na}_2\text{CO}_4$ ) does exist, but it is rare, and is not an industrial chemical.

Sodium silicate is used to stabilize "sodium percarbonate" (it is typically 0.6% of the total), but has no cleansing or disinfecting properties of its own.

Sodium perborate in non-chlorine Clorox is another "active oxygen" compound, this time truly the salt of a peracid.

Peracids and peroxides all act similarly, by oxidizing organic materials, especially proteins in the case of sanitizers.

Pierre

Pierre Jelenc      pcj1@cunixf.cc.columbia.edu  
Columbia University, New York

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Date: Mon, 24 Aug 92 18:32:06 -0700  
From: Dave Gilbert <solomon!dave@yoda.eecs.wsu.edu>  
Subject: **Bottle sanitation??**

Hi, I am a relative newcomer to this hobby and I have a question for all of the great people in this forum.

How do you sanitize your bottles?

Currently I fill all my bottles with a bleach solution the morning before I bottle and then rise them with hot tap water before filling. But, I am starting to wonder about the safety of having unboiled/untreated tap water involved in any portion of my procedure.

BTW I'd like to take this time to thank everyone on this list for all of the information and entertainment that you have provided me for most of the past year.

Dave Gilbert

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Date: Mon, 24 Aug 1992 23:51 EDT  
From: PGRAHAME%BENTLEY.BITNET@mitvma.mit.edu  
Subject: Any sociologists out there?

In HBD 953, Pat Lasswell says, "I have noticed (and others have as well) that a disproportionate number of brewers have beards and moustaches; any sociologists out there?"

Yes, Pat, there are sociologists out here, and some of them have beards, etc., too. But I'm not sure what your point is. Is there something sociologists are supposed to know that, say, barbers (or brewers!) don't know? And, supposing the issue here is a quantitative one, what would the

right number of brewers having beards and moustaches be?

I'm not convinced that facial hair and enthusiasm for brewing are causally

related, but am willing to hear other views on this.

Cheers, Peter pgrahame@bentley.bitnet

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Date: Tue, 25 Aug 92 8:29:00 GMT  
From: ccsms@cd4380.ufh.ac.za (Mark Stobbs)  
Subject: What's happening?

Hi

Is anyone else getting multiple copies of the homebrew posting. I am getting 10 or more copies of each days issue.

Help

Regards  
Mark  
- - -

Mark Stobbs      ccsms@cd4380.ufh.ac.za   Computer Centre   University of Fort Hare, South Africa
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Date: Tue, 25 Aug 1992 08:28 EDT  
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>  
Subject: "Natural Carbonation" and Siphons

RE: Two questions in yesterday's HBD:

1) I went to Anheuser-Busch's Baldwinsville Brewery last year for a tour. I think the "natural carbonation" is captured carbonation from the primary fermentation. Breweries try to cut costs at all corners, and this is one. In fact the Zip City BrewPub in NYC uses its wort chiller water for the next boil, if I'm not mistaken (Yes, Steve Russell?)

2) Siphoning: An easy way provided to me by my friend Dwight Beebe: use a funnel on the end of the siphon hose which the siphon hose will not go through. Suck on the pointed end of the funnel, and then as it is flowing, remove the funnel and place the hose in the carboy(girl). Dwight actually uses a valve type thing which attaches to the hose, but I lost the one he gave me. No need for drills, water, pumps or anything else. And your mouth doesn't touch the hose.

Flame on (god, I know its coming)

Kieran O'Connor

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Date: Tue, 25 Aug 92 08:48:04 EDT  
From: envkas@sn634.utica.ge.com  
Subject: manifold for cooler mashing

>To Spencer.W.Thomas@med.umich.edu,

I too use a cooler for mashing and sparging... My manifold is made of rigid 1/2 in copper tubing connected with fittings at the corners. The trick

I use is not to solder the fittings (no lead in my beer please) so that when I am done, the whole contraption can be taken apart, cleaned and stored with ease. Here is an ASCII version of the setup...

```
/ flush tube to clean out manifold before sparging
/
e--t-t-t--e   -
|   |   |   | = 1/2 in rigid copper tubes w/ slots in bottom of
cooler
|   |   |   | T = 1/2 by 3/8 t fitting
|   |   |   | e = 1/2 in elbows
|   |   |   | t = 1/2 in t fitting
|   |   |   | - = short pieces of rigid copper tubing to space long
tubes
e--t-T-t--e   -
|
| 3/8 in clear plastic drain tube thru end of cooler
```

The flush tube runs vertically up the end of the cooler and has a cap on it during the mash stage. When I am ready to start sparging, I run about a gal of 170 F H2O thru the flush tube until the run off is clear. The run off is then recycled onto the top of the cooler to filter back thru the mash.

This flush idea came from Brewing Lager Beer by G. Noonan. I adapted it to the cooler manifold concept and have been very happy with the outcome. I have also been very happy with the decoction mash techniques he describes in the book. Does anyone else have comments on the decoction method???

Karl Sweitzer

envkas@sn610.utica.ge.com (315) 793-7696

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Date: Tue, 25 Aug 1992 05:50:20 PDT  
From: wegeng.henr801c@xerox.com  
Subject: Re: Beer Concentrate

This discussion about brewing concentrated beer is interesting. When I first started homebrewing (a few years ago), I wrote letters to several breweries (including AB, but not Coors) asking questions about their brewing process. All of the breweries replied, though some didn't give many details. AB sent me a nice brochure, which among other things mentioned that they brew concentrated beer and then add carbonated water at bottling time to both bring the beer to the desired strength and to add carbonation. The wording of the brochure indicated that they were very proud of this \*efficient\* use of their brewing facilities.

Sounds like the only real difference between AB and Coors is that Coors ships their beer to Virginia before diluting it.

/Don  
wegeng.henr801c@xerox.com

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Date: 25 Aug 92 08:01:00 EST  
From: "PAUL EDWARDS" <8260PE@INDINPLS.NAVY.MIL>  
Subject: carbonation, beer concentrate

In HBD 954, Michael J. Gerard writes:

>I saw an ad on TV the other day for Budweiser. In  
>the ad it claimed that bud was "naturally carbonated".

>This does not make any sense to me. If it was primed  
>there would be sediment and the bottles (or cans)  
>would require aging.

Natural carbonation can take place in a variety of ways and during different times in the process. From what I've been told at a couple of breweries, the "naturally carbonated" claim is made because the brewery captures the CO2 that is released during fermentation, compresses the gas and injects it back into the beer via a carbonating stone. Another method of achieving natural carbonation is to conduct the final portion of the fermentation in a closed pressure vessel and let the carbonation build up. Some cylindro-conical fermenters are designed to hold the pressure, and have an adjustable pressure relief valve (Micro-Mat is one brand) attached. The beer is then filtered under pressure and packaged. The latter method is used by some microbreweries I'm familiar with. This is basically "bottle conditioning" in a rather large bottle. Rather than adding priming sugar or gyle, the beer is fermented to a predetermined SG and then bunged off.

Bottles with yeast sediment are "bottle conditioned", a subset of natural carbonation, if you will.

On the subject of "Beer Concentrate" discussed previously by Jack S. and Arthur Delano: During a tour of the Hudepohl Brewery in Cincinnati, the brewer told the tour group I was in that they, like many other large breweries, employ a method of high-gravity brewing in order to get more beer from their equipment. Basically, they brew \*and\* ferment at at higher gravity and then dilute with carbonated water to finished product gravity at the time the beer is packaged. This would allow them to get, say, 1200 bbls from a 1000 bbl system. The brewer wouldn't say what the dilution level really was, tho.

-- Paul

"Life is too short to drink cheap beer"



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End of HOMEBREW Digest #955, 08/26/92  
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Date: 25 Aug 1992 09:10:23 -0400 (EDT)  
From: "Jeff McCartney (919) 541-7340" <FP\$JEFF@RCC.RTI.ORG>  
Subject: Coors and "Rocky Mountain" Spring Water

>>From: Arthur Delano <ajd@itl.itd.umich.edu>  
>>Subject: Re: BEER CONCENTRATE  
>>  
>>Jack writes:  
>>] It seems that  
>>] Coors is claiming to use Rocky Mountain Spring Water in the beer that  
they  
>>] are "brewing" in Virginia  
>>  
>>They may be hewing the the letter, if not spirit, of their claims. If  
>>Coors prepares a heavy wort in Colorado and then ships it to Virginia,  
>>the beer will, in fact, have some water from the Rocky Mountains in it,  
>>albeit not much -- more of a homeopathic dose.  
>>  
>>] It is interesting to speculate just what "beer concentrate" might be.  
>>  
>>My uneducated speculation is that they prepare a heavy wort, ready for  
>>fermentation, in CO and ship it to VA to dilute, ferment, and bottle.  
>>If i were covering the story and had the time to do so, i would take a  
>>tour of the Virginia plant to see what is done there.  
>>

>>-----  
I attended Bridgewater College which is about a half hour from the Coors  
Virginia Plant. I drove by it's location many times prior to it's  
opening.  
When Coors purchased the land (located conveniently to RR lines), they  
also  
purchased a mountain. The name of that mountain was "Rocky Mountain".  
I'm  
fairly certain this wasn't hearsay. There were articles published in the  
Harrisonburg paper with this news, but I personally never verified it.  
Thus,  
the intention was that initially beer would be shipped to VA and then  
bottled  
with the long term plan being to brew in VA. And because of the "Rocky  
Mountain" in VA providing very good spring water, there'd be no problem  
with  
labeling. Any of you guys from BackDoor Brewers in Charlottesville have  
anything to add to this posting?

Jeff McCartney  
Durham, NC  
INTERNET::"JEFF@ZEUS.RTI.ORG"

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Date: Tue, 25 Aug 92 08:49 EDT  
From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
Subject: Questions answered.

Several people answered my questions on adding ice to cool the wort to yeast pitching temperature and the use of 170F water for sparging. Thank you all!

The concern with using ice is that of sanitation. It appears that the freezer is a happy haven for free-loving bacteria. Transferring ice from the freezer to the cooling wort can be a means of introducing nasties. Suggestions were made to avoid tray ice, boil water and freeze in a sanitized closed milk container, cool wort by placing brew pot or primary in an ice bath, or use a wort chiller.

As for the use of 170F water for sparging. The general consensus is that the purpose of the sparge is to remove remaining sugars from the grains. To do this the water should be as warm/hot as possible without extracting tannins from the grain. Cold water will not dissolve the sugars to the extent of warm water, and boiling water will result in obtaining a harsh (astringent) beer flavor.

Thanks for all your comments! Since I am always looking for short cuts, it helps to have an understanding of the techniques.

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Date: Tue, 25 Aug 92 9:12:28 EDT  
From: roman@tix.timeplex.com (Daniel Roman)  
Subject: Re: Beer Concentrate

Arthur, I heard a commercial for Natural Lite (or is it Light) beer where they talked about Coors Lite (or is it Light :-)) being shipped in tankers as a concentrate to Virginia and reconstituted there with Virginia water as opposed to Rocky Mountain spring water. This radio spot was on a major New York City station August 22nd so if the spots were supposed to have been pulled prior to that it's news to them!

If I recall correctly, there was a short spot in Zymurgy as well as the New York Times before Christmas 1991. I would have to surmise that there is something to this and Coors is none too happy ;-)

Anyway, the radio spot goes on to say that since Natural Light is brewed locally and not shipped concentrated in tanker cars you should buy it because it's fresher, and by implication, a more "honest" beer.

I personally don't care what Coors does with Coors Light (I don't like Perrier either), just as long as they keep the Killians and Winter Fest in their product line!

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Dan Roman Internet: roman@tix.timeplex.com

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Date: 25 Aug 1992 10:46:17 -0300  
From: Ed Hitchcock <ECH@AC.DAL.CA>  
Subject: Clean siphoning

In the last HBD Chris was looking for a method of siphoning cleanly. I believe Papazian would blame his troubles on insufficient relaxation, but to help Chris and others relax, here is a simple way to start siphoning without sucking or using motorized pumps. Items required: one two-hole bung (I have seen two-hole orange rubber carboy caps, they will do nicely); one bicycle tire pump; siphon tubing. First, take the bike pump apart and reverse the washer so that it makes a seal when pulling, rather than pushing. Then connect some siphon hose from the bike pump to one hole of the bung. Connect siphon hose to the other hole, and run it to the brew. The hose may be extended from the bung down to the bottom of the carboy to prevent splashing, or left at the level of the bung to allow splashing if siphoning cooled wort before pitching. Step three, pull on the bike pump a few times. This sucks air out of the carboy, which draws wort in through the hose. This technique also works for starting flow through a chiller. If one is over-worried about sanitation and handling the equipment, pick up some surgical gloves at the local pharmacy.

-Ed

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Date: Tue, 25 Aug 1992 08:52:46 -0600  
From: craigman@casbah.acns.nwu.edu  
Subject: Brewin' In Chicago

hasn@midway.uchicago.edu (Sheheryar Hasnain) writes:

>Any one know of any stores in Chicago other than Brewin Beer and Indoor  
>Garden.  
>The Yellow Pages had "Brew for less" but when I called, the number had  
been  
>disconnected (hint!). Since I dont have a car, a store closer to me  
would  
>help (plus I cant believe that Chicago could have only 2 stores!).  
>Thanks

You know, it's funny, but I've only found one other supplier in  
Chicago. Since I've found it convenient to shop at IGS, I've never been  
to  
or called any other. In Elmhurst, you should find Winemakers. I don't  
know about the address, but I think it's on Elmhurst road right across  
the  
street from Who's On First, the now defunct comedey club. As far as IGS  
is  
concerned, I've been homebrewing 1 1/2 years and have only ever been out  
there once, and their stock variety has more than doubled since my first  
purchase. Call them up (800) 444 2837. They'll send you a list and sell  
you what-u-want. The fellow I've always spoken to is quite friendly (a  
rarity in this city) and lends good advice when I need it.

Happy Homebrew

LizardArm

craigman@casbah.acns.nwu.edu (craig anderson)

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Date: 25 Aug 92 09:04:28 CDT  
From: "Richard Moreaux" <RMOREAUX@oz.umb.ksu.edu>  
Subject: Catalogs

I would like some information on where to get catalogs that carry homebrewing supplies as I have not found any stores in the Manhattan, ks area.  
I would also like the address to Zymurgy.

Thanks in advance!

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+-----+  
| Richard Moreaux:-) | rmoreaux@oz.umb.ksu.edu |  
| computer consultant | moreaux@ksuvm.ksu.edu |  
| Computer systems office | |  
| Kansas State University | |  
+-----+
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Date: Tue, 25 Aug 92 09:01:18 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Re: Brewing Disaster

A couple of years ago in my brewing youth I had an interesting experience:

My own brewing disaster came in the winter here in Colorado, my second batch, I think. It too involved cooling the wort. I hadn't learned about wort chillers. I didn't even have the sense to put the cold water in my primary prior to adding the hot wort (oxidation? what's that?). Soooo, I sanitized my 7 gallon glass carboy primary and heated it up with hot water before adding the hot wort (I did know a little about thermal shock...but not enough). The hot wort was not a problem going into the carboy (fooled you, didn't I?). I then added cool water on top of the hot wort, no problem.

Well, the temp was still too high; I could tell by touch that it was over a hundred degrees F. I decided to put it outside in the cold Colorado air to cool it faster. When I was carrying it out, the hot bottom started getting to my hands (the thermal mass of the original hot wort really had the bottom of that carboy toasty). I decided I'd better put it down quickly before I dropped it and, heaven forbid, broke it. Well, the spot I chose (or got stuck with) had a small patch of snow which I didn't really pay attention to, since I was starting to get concerned with the first layer of skin on my hands. You guessed it this time, the carboy cracked from the thermal shock of the snow against the hot carboy.

Only a small bit of hot wort came out the bottom and then the contraction of the fluids inside pulled the carboy back intact! It was holding! I decided "if I'm going to lose a carboy I'm sure as h\*ll going to try and save that homebrew". Sooooo, I went and got another carboy and sanitized it, figuring on racking off most of the wort while avoiding the bottom few inches to prevent sucking up some glass shards.

Of course, as soon as I pulled the foil, or plastic wrap, off the top of the carboy the vacuum was broken. The carboy came apart and the goods were lost. And then depression set in... It was an interesting crack, though, in that the entire bottom of the carboy came off clean in a disk shape.

Moral: Use a wort chiller, OR put cold water in the carboy before adding the hot wort, OR use a plastic primary, OR use some common sense...

Norm (brewing adolescent)

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Date: Tue, 25 Aug 92 08:36:58 -0700  
From: mcnally@wsl.dec.com  
Subject: re: where is Bayreuth

Just goes to show ya: as the "where is Iowa" affair demonstrated a year ago, and as my latest foray into the dimwit zone reinforces, it's real dangerous to attempt geographymanship ploys without access to a map.

Sorry Darryl.

On to beer. I've been working my way through a "Belgique" ale brewed with some "Ambre" malt I got from Liberty. At the time, I had no mill, so the crush was achieved with a marble rolling pin (see "dimwit zone" above). The crush was thus insanely uneven. The beer is not bad, but it's kinda thin; the head consists of relatively big short-lived bubbles. I suspect that the poor crush is in some way responsible, but I'm not able to rationally explain it to myself. Suggestions?

-----  
Mike McNally mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Tue, 25 Aug 92 08:43:04 PDT  
From: gaulandm@tekig7.pen.tek.com (Mike Gauland)  
Subject: **Scottish Ale Recipe Wanted**

I've tasted a couple of micro brews claiming to be "Scottish Style Ale".  
Would  
anyone out there have a recipe in this style (preferably extract or  
partial  
mash)?

Bottoms up,  
Mike

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Date: 25 Aug 92 08:54:54 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Siphon Starting

Subject: Siphon Starting Time:8:34 AMDate:8/25/92  
Chris Estes mentioned his concerns for starting siphons when he uses the  
"fill  
first with water" method. I frequently use this approach when racking.  
Here's  
how I do it.

I transfer from my 15 gallon fermenter to kegs with a 1/2 inch siphon.  
The cane  
is made from soft copper so it can be sanitized with boiling water. The  
tubing  
(about 5') is stored in a bleach solution between uses and rinsed in  
water  
just prior to use (about a 1/2 gallon of boiling water in a large pot  
with  
tubing submerged in it). When I have the cane in place, I take 2 large  
hemostats (about 10") and pinch off both ends of the tubing in the pot,  
trapping the solution inside, and remove the tube from the water. I pinch  
one  
end of the tube leaving enough free to mate with the cane. Hand contact  
at this  
end isn't a problem since you're only concerned with the inside at this  
end.  
Once mated, I clamp the tube to the cane with a plastic pinch clamp and  
remove  
the hemostat at that end. The other end of the tube is then lowered and  
its  
hemostat removed, starting the siphon.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Tue, 25 Aug 92 09:28:04 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Jeff's Geography Lesson

>No, Linz (Austria) is east of Munich.  
>Bayreuth is directly NORTH of Munich (about 200km).  
>Kulmbach (home of EKV) is ~25km NNW of Bayreuth.  
>Ceske Budejovice (Budweis) is ~230km ENE of Munich.  
>Plzen (Pilsen) is ~220km NNE of Munich.

And I'm thousands of kilometers from all these places... :-)

gak

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Date: Tue, 25 Aug 92 09:35:49 PDT  
From: rstya@sparky.mda.ca (Roy Styan)  
Subject: RE: Siphons

> In HBD #954 Chris Estes writes:  
> Starting siphons is a part of brewing that I WORRY about! ...

I have found a very simple solution for siphoning worries. Rubber gloves. I thoroughly clean and sanitize the siphon, put my gloves on, and dip these in a jar of sanitizing solution. Then I can pick up the siphon and manhandle it any way I want. To start the siphoning action, I jamb a sanitized pipet into the end of the siphon and suck on it. When the flow starts, the pipet is removed and the siphon's end stuck in the carboy. It doesn't take much care to ensure that nothing but sanitized parts touch the siphon.

- Roy -

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Date: Tue, 25 Aug 92 13:35:53 -0400  
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>  
Subject: Woodruff

Howdy,

After sampling a May wine from a local winery I was very impressed with the flavor of Woodruff(f?). If anyone has used this herb before in mead or beer please e-mail me about your experience.

- Thanks,

Alan

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Date: Tue, 25 Aug 92 13:05:29 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: lallemand windsor ale yeast--a data point

I picked up some of Lallemand's "Windsor" and "Nottingham" yeast at the AHA Milwaukee conference. I don't customarily use dry yeast, but I recognize that it's convenient and that many use it. I recently used Windsor to ferment a Bitter, and to all appearances, it performed well.

I first rehydrated the yeast by sprinkling it into some pre-boiled tepid water in a flask and letting it sit for 10 minutes. I then added some sterile wort and put a fermentation lock on. The yeast took off relatively quickly, say, within an hour. Meanwhile, I finished the boil, chilled the hopped wort, and combined the wort and yeast in the primary. Fermentation was complete within about 3 or 4 days at an ambient basement temperature of 68 degrees F. The wort clarified nicely. I have since racked to secondary, dry-hopped, kegged, and tasted it, and noticed nothing amiss.

This account is merely one data point. I cannot speak in any technical way to the purity of the yeast. But it seems that if the yeast is well-handled and fresh when you get it, it will produce a clean beer.

I intend to use the Nottingham yeast on a similar recipe to see whether it performs any differently.

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Date: Tue, 25 Aug 92 13:12:12 -0500  
From: cab@jezebel.wustl.edu (Christopher Butler)  
Subject: Wanted: Brewpub listing for San Fran.

I will be traveling to San Francisco in a couple of weeks and I would like to get a listing of all of the microbreweries and brewpubs in San Francisco. A while ago on HBD (early spring) I saw such a listing, but didn't think I would be going to SF so soon. So, if someone could send such a list directly to me at cab@jezebel.wustl.edu, I would be very happy.

Thanks  
Christopher Butler  
Graduate Student (Mathematics)  
cab@jezebel.wustl.edu

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Date: Tue, 25 Aug 92 11:17:15 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Metal Taste and Mashing Questions

I again want to thank everyone for the help and ideas about my first all grain brews. Thanks!!!!

Now to the problems/questions, I have been using my SS soda kegs for both primary and secondary fermenters for the past year and I have been quite happy with the way they work. On the pickup tubes of my two primary kegs I have short(~1 in.) pieces of copper pipe with caps on one end. These work like the caps on siphoning tubes to keep me from picking stuff of the bottom of the kegs. I got the idea for these caps from an article in Zymurgy about transfer from keg to keg. I transferred my Blueberry Wheat beer from the primary to my secondary over the weekend, I took a sample and tasted it. It has a very bitter metal taste, I also notice this metal taste in a Blackberry Stout I made about a year ago. With the stout the taste when away in about two weeks but I used much less berries than my Blueberry wheat and of course the stout flavor could have hidden some of the metal taste. I figured I would give my wheat beer a month or so and see if the metal taste went away.

Well, last night I cleaned out the primary keg which had the wheat beer in it and when I remove the copper cap it looked like it had been etched by an acid. I had cleaned it well before putting the wheat brew in it and at that time it was smooth. I use iodophor as my sanitizer so I don't think it was etched by my sanitizing agent.

I believe the berries are the cause, what does the HBD think?

I am going to throw all my copper caps away and use a SS pickup tube with about 0.75 in cut off the bottom. This should do the same job as the caps and eliminate the question of the copper. The only problem is that all the fresh Blueberries are gone so I will have to frozen but that is the way we learn.

Ok, now about my second all grain brew. I got a stopped sparge, I tried blowing in the drain tube, it would flow again for a minute or two and then reduce down to just the smallest of flow. I poured the grain out and cleaned out my Phil's Phalse bottom, I thought the hose which comes out of the bottom was clogging before the grain bed could set. After much messing about I got it to flow again but only a trickle. I used a right angle water shut off valve like you see under sinks, so I removed the valve part from the assy. and used a wire to check for clogs. Everything was clear, so I am sure the problem was with the grain bed. I used the grain mill at my local homebrew store and I believe I got too fine a crush and this caused my mash problems. It did slow down my sparge rate from my first brew but this is not the way I wanted to do it.

So the point here if you have a poor flow rate look to the crush first and not the size of the holes in you manifold.

Tom Feller

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Date: Tue, 25 Aug 1992 11:54:46 PDT  
From: wegeng.henr801c@xerox.com  
Subject: Vinometers & Beer Making

A friend of mine (who is a home winemaker) has told me about a device called a "vinometer" which is used by winemakers to determine the amount of alcohol in their wine. I've never seen one, but apparently this is a device with a small diameter glass tube sticking out the top. The glass tube is marked with alcohol percentages. When you pour wine into the vinometer some of it goes up the tube (capillary action?), and the level of liquid in the tube tells you how much alcohol is in the wine. My friend claims that he has tested his vinometer with whiskey and other alcoholic beverages of known alcohol strength, and it's always been correct.

Has anyone ever heard of this device? Does it really work, or is my friend full of baloney? Will it work for beer? While this device would not replace my hydrometer, it sounds like it would be a useful addition to my beer making kit.

Thanks,  
/Don

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Date: Tue, 25 Aug 1992 15:23:00 +0000  
From: "Joel (J.N.) Avery" <javery@x400gate.bnr.ca>  
Subject: Bubbles while siphoning / Labelling bottles

We've talked for a while about getting bubbles in the siphon hose, and ways to get rid of them, but never about what they mean. Bubbles happened to me a couple of times way back in 85 or 86 when I was a rookie. When this happened, I took it to mean that, since there still was a lot of dissolved carbon dioxide in the beer, that perhaps the beer was not ready to be racked (or bottled, depending on when the event occurred). So, like the good book says, I relaxed, and let the beer sit longer in the primary, and I never have this problem any more.

So, does the presence of bubbles in the crook of the siphoning tube (I still use the stiff J shaped tube), indicate that the beer is being racked too soon, or does it really matter? For that matter, can you actually rack beer too soon?

Labelling brews. Ever since the first batch (which was brewed with a lot of interest and excitement), I have never glued a label to a bottle of my homemade beer - I just write the batch number on the cap. This way, I find it real easy to dig up a bottle of #17 in my beer archive.

It also cuts down the bottling process, and the bottle cleanup process, as the cap just goes into the recycle bin. Well that, and perhaps the fact that the White Beaver brewing company dropped from having three employees to just one has resulting in a streamlining of the labour involved in the process (and the quality improved!).

Joel Avery <javery@bnr.ca>  
Slave, Bell-Northern Research  
Owner and Operator, White Beaver Brewing Company

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Date: Tue, 25 Aug 92 20:01 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Bringing beer back from Europe

In HBD 953 Brian Davis (Brian%mbf.uucp.ics.uci.edu) asked for information about bringing large quantities of beer back from Europe. I replied with some of my experience, but in retrospect I felt guilty for shooting my mouth off without providing any real, hard information. Guilt is the great motivator, so I called the U.S. Customs Service here in Washington to get the scoop.

According to the folks there, people are allowed to bring back one liter free of duty or taxes. Depending on the state you are returning into (that is, where you clear customs) you may now or soon will be able to bring in a gallon instead. Beyond this you are supposed to pay a 10% duty, which is calculated at 10% of the purchase VALUE of the beer you are importing. I stress this because duty is payable on stuff you were given, as well as things you bought.

But there's a catch (isn't there always?). The Customs Service doesn't seem to care how much you bring in, as long as you pay the duty. However, the actual amount you can bring in is controlled by each state. In other words, the state where your airport is located (i.e. New York for Kennedy Airport arrivals) can sieze beer if you bring back more than they allow.

How much do they allow? Well, that's where I ran out of information. Based on the assumption that most European travelers return through Kennedy Airport, are there any HBD readers in New York who'd be willing to check on this? If you could just figure out who to contact I will be happy to do the calling, and I'm sure that this information will be of use to a good number of readers.

For more general information the Customs Service can be reached at 202-927-2095. For information on duties in particular, call 202-927-0770. The guys who know about beer appear to be Arnold Sarasky and Ed Bohannon, whose office can be reached at the second number.

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Date: Tue, 25 Aug 1992 13:37:35 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: RE: Hop questions

In HBD 953, Mike Schrempp wonders: Why not let hops dry on the vine?,  
and  
How come his fingers don't turn sticky?

I've been waiting out the ripening period here in Washington state. We've had some cooler weather and my hops aren't ready to pick yet. I've been bringing samples to the office. My co-workers refer to the little pile of fresh hops as my "hop altar". As the not-yet-fully ripe hops dry, they start to shed some of the lupulin powder. This is very evident if they are kept on a dark surface. The lupulins start coming loose as the hops dry out. If you let them go on the bine, the precious resin glands will be scattered by the wafting breezes.

I have a brochure on hop growing that was printed by the John I. Haas Co. It has a chart that shows the alpha content steadily rising from 4% to 8% for clusters during a two week period in August. The rate of change is straight as a line. The booklet says that ripeness and picking time is determined by testing for alpha acid content. Though the chart doesn't tell you much, I assume that alpha production levels off and then falls, with the best time to pick, just as the curve levels off.

My dad (he's 74) used to pick hops in Yakima when he was a kid. He says that his hands would be black from the hops at the end of the day. He also said that the hops made people's hands very sore, though he can't remember if it was the sticky stuff or the roughness of the bines. Some people wore gloves, but that made it harder to pick. I'll ask him more about it next time I see him.

Paul de Armond -- The flames go out if you don't feed them

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Date: Tue, 25 Aug 92 15:58:28 -0500  
From: "Jim Ellingson" <jimme@pi28.arc.umn.edu>  
Subject: Altbier/Oktoberfest Recipe

There was recently an inquiry about alts and Oktoberfest recipes. We are posting this recipe in response to that request. We have not yet bottled, but we felt compelled to post initial results so that others wishing to make a similar brew for Oktoberfest will have time to do so. This is an initial recipe only, and is not meant for inclusion in the Cat's Meow (should another one be created). A complete recipe with taste results will be posted at a later date.

Brewers: Cush Hamlen (cush@msc.edu) and Jim Ellingson(jimme@ahpcrc.umn.edu)

Wishing to create an Oktoberfest-style beer, but lacking facilities to lager during the summer months, we decided to try our hands at an Oktoberfest-style altbier. At racking to secondary, it shows promise, so we hereby post the following recipe for:

"ALTOBERFEST"

10 # 6-row pale malt  
1/2 # caramel malt (90L)  
1/2 # toasted malt - also called Victory malt (25L)  
1/8 # chocolate malt (350L)  
1 tsp gypsum  
1 oz. Hallertau hops (alpha = 4.5), boil 60 minutes  
1/2 oz. Tettnanger hops (alpha = 2.6), steeped 5 minutes  
1/2 oz. Tettnanger hops (alpha = 2.6), dry-hopped  
1 tsp Irish moss, last 10 minutes of boil  
Wyeast "European" yeast (#1338) in 3 cups 'starter' (SG = 1.030)

Procedure:

Use step-mash: add 2.75 gallons 130F water to achieve a 120 - 124 grist, hold 15 minutes, stirring every 5 minutes (shortened protein rest).

Add 1.4 gallons 200F water to achieve a 150F grist. Hold 5 minutes. Raise grist temperature to 158 (we used direct heat on a stove). Hold 25 minutes or until iodine test shows conversion.

Raise temperature to 170 (mash-out). Hold 15 minutes. Sparge with 5.5 gallons water, maintaining 170F grain-bed temperature.

Boil one hour. Add Irish moss for last 10 minutes of boil. Add 1/2 oz. Tettnanger hops as heat is turned off. Allow to steep for 5 minutes. Cool wort to pitching temperature (immersion chiller, 30 minutes to 70F.)

Yield: 5.5 gallons at OG = 1.052.

Pitched to starter 48 hours after breaking capsule. Pitched to wort 3 days later, long past krausen. Slow bubbles in 7 hours. Established a nice steady fermentation in 18 hours (a bubble every 15 Seconds.) Transfer to secondary and dry hop with 1/2 oz. Tettnanger after seven days. SG at racking = 1.016.

Comments:

The 1/8 # of chocolate malt gave a surprisingly dark, reddish brown color to this brew. Not too far out of character, but not quite what we had anticipated.

Fermentor was still bubbling about 1 bubble every minute, and wort was cloudy at racking time. This yeast is supposed to be a slow working yeast, so this did not concern us. The aroma of fermentation was yeasty, but quite pleasant. Tasting at racking showed a smooth brew, perhaps a bit under-hopped (by Pacific Northwest Standards. By MaltWest Standards it's fine to hoppy ]:~)!!). The dry-hopping will help balance the malt flavor. The 'Alt' character of the yeast is very apparent, and very delicious.

We plan to bottle in about two weeks, and will post a complete recipe/ comments sometime after. Too bad we have to wait until Oktober to REALLY enjoy this batch!

Cheers,  
Cush and Jim

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Jim Ellingson jimme@ahpcrc.umn.edu  
AHPCRC/University of Minnesota(612) 626-8087  
1100 Washington Ave. So.  
Minneapolis, MN 55415

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Date: Tue, 25 Aug 92 14:32:00 -0500  
From: roy.rudebusch%travel@wugate.wustl.edu (Roy Rudebusch)  
Subject: need yeast

From: wugate.wustl.edu!travel!roy rudebusch

Dear Friends;

Anybody have a trappist yeast slant that they could part with?

Send to: Roy Rudebusch  
IMO Homebrew Supply  
2901 Hallmark  
St. Louis, MO 63125

I figure \$5 is about fair.(?)

Thanks!

\* OLX 2.2 \* marriage is ok, but I wouldn't recommend it for singles

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Date: Tue, 25 Aug 1992 18:14 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: Siphon starters

Chris Estes asks:

>Anyway... My question: Has anyone ever used a hand or drill operated  
pump  
>for racking.

Don't know about drill operated pumps but HBD regular and gadget-maker  
extraordinaire, Russ Wigglesworth, distributes The Sucker, a Siphon  
Starter.  
It's low-tech but sure to please. You could email him for details.

Kinney  
baughmankr@conrad.appstate.edu

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Date: Tue, 25 Aug 92 16:49:41 PDT  
From: Bob Devine 25-Aug-1992 1642 <devine@sfbay.enet.dec.com>  
Subject: Re: BEER CONCENTRATE

The gist of the Anheuser-Busch v. Coors lawsuit stems from the advertising that Coors does. Its claim of fresh Rocky Mountain spring water was challenged by A-B because Coors brews high-gravity batches at its Golden Colorado site and then ships the undiluted beer via refrigerated railcars to its Virginia bottling plant. A-B claims that by adding Virginia water to dilute the beer Coors is practicing false advertising.

I agree that A-B is factually right on this (even though the Coors plant is near a mountain called "Rocky Mountain" in Virginia!)

However, PLEASE don't discuss this in HBD since it ain't homebrewing!

Bob "who died and appointed me arbiter?" Devine

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Date: Tue, 25 Aug 92 19:55:52 EDT  
From: chuck@synchro.com (Chuck Cox)  
Subject: Re: Digest reader/extractor for Unix?

Stefan Karlsson asks:

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>  
> I've seen programs for reading the digest in a nice way for  
> PC and Mac, but does someone know about such a program for Unix,  
> for example a script for sed or emacs. mp -d breaks pages  
> for printing but it would be nice being able to extract  
> a single article. Please post or email.
```

>From what I've seen on the digest, and in private email, I think the following might be of general interest to the digest even though its not strictly homebrew-related.

Here's the 'undigest' script I use. This works on my mutant, antiquated Xenix system, so you will probably have to change at least the 'execmail' line to work on any reasonable system.

```
#  
# split digest on stdin into separate messages  
#  
# usage: undigest reply_address recipient_address  
#  
# init variables  
FROM=$1  
TO=$2  
TMP="/tmp/ud.$FROM"  
# copy stdin to tmp file  
cat - > $TMP  
# split tmp file into individual article files  
csplit -s -k -f $TMP. $TMP '%^Date:%' '/^Date:/' [99] 2> /dev/null  
# mail each article to recipient  
for MSG in $TMP.??  
do  
    (echo "Reply-To: $FROM"; cat $MSG) | /usr/lib/mail/execmail -f $FROM  
$TO  
done  
# clean up  
rm $TMP*
```

Here's how its invoked from my '.elm/filter-rules' file:

```
if ( from = "homebrew" ) then execute "/usr/local/bin/undigest hbd chuck"
```

I use the Elm mailer and filter. You can accomplish the same thing with most modern mailers. Since the individual messages are mailed, you can use additional rules to filter each article. If you don't have a filter program, you can probably establish a mail alias to receive the digest and send it to the 'undigest' program. See your sysadmin for details.

Warning, ranting ahead:

You'd be amazed how much the quality and attitude of the digest improves with a little filtering to delete articles from certain authors, with certain subjects, or containing certain keywords. My filter normally removes one or two articles per digest (except during the recent promotional campaign when most articles were tossed). Yet it hasn't interfered with any threads that mattered to me.

As unmoderated mailing lists grow, the signal-to-noise ratio degrades. Thats just a fact of life. Don't worsen the problem by complaining about it to the list. Use your computer to filter out most of the noise. After all, shouldn't these #%&@\* machines do something to improve our lives?

- - -

Chuck Cox <chuck@synchro.com>

In de hemel is geen bier, daarom drinken wij het hier.

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Date: Tue, 25 Aug 92 19:35:34 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Cajun Cooker/Dry Hopping/Marga Mulino/Siphon/Coors

On Thu, 20 Aug 92 10:00:45 CDT, Phil Miller <pmiller@mmm.com> said:

>How long can I expect a standard tank of propane to last if I use  
>a Cajun Cooker type burner to heat my wort for boiling (i.e., rocket  
>blast mode to bring 5-6 gallons to a boil and then idle mode to  
>maintain a vigorous boil for 1 1/2 hours)?  
>

Phil,

My first tank just ran out last Sunday. I have 2 tanks so there is no  
down time. I know I've gotten at least 6 batches at the modes you  
mention. I'll check my records at home and give you an exact  
count soon.

- - - - -  
On 20 Aug 92 13:59:00 EST, Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
said:

>I dry hopped a Liberty Ale tastealike (I hope) with 1 oz. of Cascade  
pellets  
>in the secondary. The pellets pretty rapidly expanded to form an inch-  
thick  
>layer on top of the beer. If I shake the carboy they fall into  
suspension, but  
>eventually float to the top again. Now that fermentation activity has  
slowed  
>considerably, I think it is about time to bottle, BUT even when the hops  
are  
>all at the top of the carboy the beer is very cloudy. Here are the  
questions:  
>(i) does dry hopping tend to make beer cloudy, or should I look  
elsewhere for  
>my problem and (ii) how do I bottle this beer without getting the hops  
in the  
>bottles?

I dry hop all the time with pellets. Simply swirl your carboy about  
twice a day to get the hops to mix with the beer. Somewhere between  
the first and second week, all of the hops will have sunk to the  
bottom and your beer will be clear. Patience! To keep from getting  
hops in your bottles, wrap a piece of sanitized cheesecloth over  
the end of the racking tube and secure with a plastic wire tie.

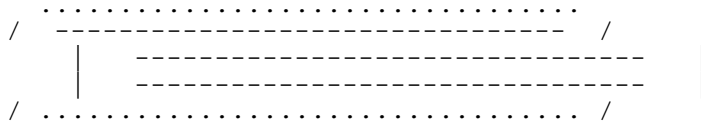
- - - - -  
On Thu, 20 Aug 92 18:34:22 EDT, Jay Hersh <hersh@expo.lcs.mit.edu> said:

>Solution: I went to the hardware store and got a disc shaped grinding  
>stone. I used this to grind 4 small (~1/8 inch) grooves parallel to  
>the length of the roller. These grooves are pretty shallow, but they  
>work real well to pull the grain in. While I did disassemble the mill  
>to grind the roller I now realize that that was not necessary at all,  
>I could have simply used the table clamp that comes with it to hold  
>the whole assembly in place, and have ground the roller in place with  
>no problem.

Jay,

I have this problem too. Can you be more specific? Did the grooves

go from one end of the roller to the other? Or just in the middle?  
How far apart did you space the grooves? Did/Can you access the  
rollers from underneath?



Is this how you did the grooves (the dashes)?

-----  
Re: Siphon bubbles

The best way to siphon from a carboy is to use a carboy cap.  
This orange cap has two openings, one for your racking tube,  
another for you to blow through. I never have siphon bubbles.  
I blow through hard enough to get a good fast flow.  
Also, if your siphon stops for some reason, it's easy to restart  
without you having to put your mouth on the siphon hose.  
Dont worry about blowing into the carboy, your breath is relatively  
sterile. In any case, I've NEVER had an infection.

If you have bubbles reform at the junction of the soft vinyl hose  
and the racking tube, you probably have an air leak. Make sure the  
hose is on securely.

-----  
Re: Coors

I would think the best way for Coors to transport would be a high  
gravity beer, already fermented. That way you have alcohol present  
to ward off bacteria and not as much beer to ship.  
Tanker cars just dont seem to clean to me.  
Just my 2 cents.

Darren

-----

Date: Wed, 26 Aug 92 15:28:37 EST  
From: Brett Shorten <s05bas@cc.uow.edu.au>  
Subject: diluting boiled wort

I have a question about diluting boiled wort in order to obtain a target OG figure.

Last weekend, I followed Line's recipe for 'Guinness Extra Stout', but after boiling and chilling I ended up with 21+ litres of 1057 wort, rather than 1045 as Line suggests.

I figured to lose about 2 litres due to break material, so that leaves 19 litres. I figured that if I added 3 litres of (pre-boiled) water, I would end up with 22 litres of wort at  $19/22 * 57 = 49$ , or 1049 OG.

My question is, is the formula really this simple?

-----

Date: Tue, 25 Aug 92 11:19:16 CDT  
From: whg@tellabs.com  
Subject: Re: Digest reader/extractor for Unix?

I wrote a really stupid but actually quite useful little program about a year ago. I receive the HBD in the mail and write it out to a "temp" file. Then I run my "hbd" program on it and it simply scans through the temp file and inserts a unix mail heading above each digest line that starts with the string "Date:". It works something like "hbd < temp > HBD". Then I do a "mail -f HBD" and voila each digest article is its own piece of mail. You can scan the heading, go to a particular mailing, go back to an article, and save individual articles. A reply ("r" from the mail prompt) will reply directly to the sender.

Although this is a rather "low tech" solution it works great 99.9% of the time. Every once in a while an actual line of text will start with "Date" and become its own piece of mail but not often.

Following is the above C program:

```
/*  
1) save the digest to "temp"  
2) hbd < temp > HBD  
3) mail -f HBD  
*/  
  
# include <stdio.h>  
  
main()  
{  
    char dummy,line[81];  
    int i;  
  
    i = 0;  
  
    while( (dummy = getchar()) != EOF){  
if( dummy != '\n') [  
    line[i] = dummy;  
    i++;  
] else [  
    if ( (line[0] == 'D') && (line[1] == 'a')  
    && (line[2] == 't') && (line[3] == 'e') )  
  
    /* This line just signals the start of a mail article.  
    You can make the user, date and time whatever you want.  
|  
v    */  
    printf("From whg Wed May 15 04:27:24 1991 /n");  
    line[i] = '/0';  
    printf("%s/n",line);  
    i=0;  
}
```

]

]

]

-----

Date: Wed, 26 Aug 92 08:26:42 EDT  
From: garti@mrg.xyplex.com (Mark R. Garti)  
Subject: liquid yeast

I recently purchased two packs of brewers choice (British Ale and London Ale). One was dated Aug the other Jul. According to the directions on the package, 1 extra day for each month past due, in addition to the first day. It continues to read that its ready after the package swells to 1 inch thick. Well at 75F i got 1 inch in about 4-5 hours not 1 day. I had to refrigerate the package as was not prepared to brew for at least another 15 hrs. What are the correct incubation instructions for these packages (or better yet what seems to work? )?

Also i just poured the contents of the package into my primarys. Both primarys had a good inch of krausen after 20 hrs. I've heard of many people making starters with the packages? How? Does this yield a faster, stronger start? Am I making any major mistakes?

Thanks,  
Mark

-----

Date: 26 Aug 1992 08:59:15 -0400 (EDT)  
From: "Jeff McCartney (919) 541-7340" <FP\$JEFF@RCC.RTI.ORG>  
Subject: Commercialism on the Network ?

^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^  
WARNING WARNING: FLAME in progress.....  
^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^

>>Date: Sun, 23 Aug 92 10:23 CDT  
>>From: Jack Schmidling  
>>Subject: WHO IS WHO IN CHIGAGO

Jack "shared" his observations of a review of a Chicago homebrew club meeting he found in The Chicago Tribune. Nothing useful was said until the end when he added (realizing many of the brewers owned his MALTMILL):

>> What was even more peculiar was that the third picture was indeed of a  
>> MALTMILL, but it was cropped in such a way that all one could see was the  
>> hopper full of grain and the logo carefully excluded.

>> Now this normally would not bother anyone except that there was no shortage  
>> of plugs in the article for gizmos for sale and places to buy, associated  
>> with others in the article.

>> Do I detect a conspiracy?

Yes! There is a conspiracy! It's called marketing your product on the Homebrew Digest. I see no other point of your article than putting in a plug for the MALTMILL. I don't doubt it's a fine product - when I make the switch to all grain (I've been doing extracts since 1981 and make some FINE beers), I will certainly put these feelings aside and probably buy one! However, I'm tired of reading this crap on the digest. Let's get some sharing of ideas rather than sharing of advertising on the digest!!!!

-----  
End of HOMEBREW Digest #956, 08/27/92  
\*\*\*\*\*  
-----







Date: Wed, 26 Aug 92 09:01:23 CDT  
From: pmiller@mmm.com  
Subject: Re: Ice to cool wort

C. Lyons wrote:

- > 1) On page 367 of TNCJOHB, one of Charlie's tips includes:
- > "Do not add ice to your wort in order to cool it."
  
- > In the past I have found the addition of ice quickly brings the
- > temperature of the wort to yeast pitching temperatures. Could
- > someone please explain the concern of using ice?

When I read Charlie's prohibition on ice in TCJOHB, I assumed it was because that ordinary household ice is not very sanitary. If you took the precaution of boiling the water first and then freezing it in a covered, sanitized container, I don't see what would be wrong with dumping ice in the wort to chill it.

I read somewhere that your fridge is one of the most unsanitary places in your kitchen and I assume that your freezer isn't much better.

Anybody know why a fridge is a haven for micro-nasties?

Phil Miller "There is nothing in the world more helpless and  
pmiller@mmm.com irresponsible and depraved than a man in the depths  
of an ether binge." Hunter S. Thompson

-----

Date: Wed, 26 Aug 1992 10:45 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: B-Brite and Beer Line Cleaner

Thanks, Pierre, for the chemical low-down on B-Brite. It's posts like that -- quality info from people in the know -- that make the HBD a success.

My question: I've had this sneaky suspicion for some time that B-Brite is nothing more than re-packaged beer line cleaner. They look and feel the same. Anybody know what's in beer-line cleaner?

```
-----  
| | Kinney Baughman | |  
| | baughmankr@conrad.appstate.edu | |  
| / / / / |  
| "Beer is my business and I'm late for work" |  
-----
```

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Date: Wed, 26 Aug 92 11:01:34 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: Wyeast 3506

Hi All,

Some time ago there was a thread in HBD regarding the clove-like character (or lack thereof) produced by Wyeast Bavarian wheat yeast (3056? I can never remember those numbers). Some of the participants in that discussion claimed the clove character produced by this yeast was considerable, provided the beer was fermented at warmer temperatures. Last month I brewed two batches of dunkelweizen one week apart. The recipe(s):

Batch 1

-----  
5# wheat malt  
3# Munich malt  
2# 2 row pilsner malt  
1 cup black patent  
1 oz. 4.6AA Hallertaur  
Wyeast Bavarian wheat yeast

1/2 hour protein rest @~120F  
Mashed @ 153F-155F  
Mash out @ 170-175, 10 mins.  
Single hop addition, boiled hops for 60 mins.  
OG 1.048

Batch 2 differed only in the proportion of Munich to pilsner malt, i.e.,

2# Munich and 3# pilsner in batch 2. Oh yes, I also ground the wheat malt separately from the barley, on a finer setting, so batch 2 had a slightly higher OG.

The temperature in my basement was 70-74 during fermentation. Somewhat surprisingly, both batches seemed to take forever to ferment out, despite

the warm temps. I kegged batch 1 after 2 1/2 weeks, placed it in a fridge

@ 45F, and force carbonated by putting 30psi for a few days. The beer had

a lot of residual sweetness at first, it seemed like the yeast had'nt quite finished it's job. I raised the temperature to 55F (love those Hunter airstats), and after about 5 days the sweetness was all but gone. The beer had a \*very\* pronounced clove flavor, but it also had a noticeable

banana flavor as well. I suppose this was to be expected from the relatively high fermentation temperatures.

Batch 2 was very similar, I let this ferment a bit longer (3 weeks) before kegging, then placed it in the 55F fridge and allowed it to condition for 5 days before force carbonating. I just tapped this last night, this brew is quite enjoyable, though it also has considerable clove/banana flavors.

My conclusions:

1) The Wyeast Bavarian seems to take quite a while to ferment out, on

the order of 3-4 weeks. The package was date coded June 92, so it was'nt old. I had visible fermentation in both batches within 8 hours of pitching, so the yeast was reasonably vigorous.

2) Wyeast Bavarian will provide considerable cloviness if fermented above 70F, but it also seems to buy you a boatload of banana esters as well.

I've had commercial dunkelweizen exactly once, at the Portsmouth Brewery.

It too had traces of banana esters, though not as pronounced as the two batches I brewed. I admit that I don't know much about this style, perhaps someone on the net who does can tell us if the banana character is normal??

Cheers,  
Jim

-----

Date: Wed, 26 Aug 92 11:39:25 EDT  
From: strasser@raj3.tn.cornell.edu (Tom Strasser)  
Subject: Silver Solder

] From: bob@rsi.com (Bob Gorman)  
]  
] I was thinking of using the silver solder approach to adding an outlet  
] to a keg. However, I boil my wort with a 160,000 BTU propane burner.  
] Obviously I don't want to put the outlet on the bottom of the keg, but  
] rather low down on the side. So I guess my question is what's the  
melting  
] temperature of this silver solder?  
]  
] I figure the side of the keg won't get much hotter than the boiling  
wort,  
] it should be under 300F. And as long as the outlet and valve aren't in  
a  
] direct flame then there shouldn't be any concern with the solder  
melting  
] and the outlet springing a leak. Could someone who knows what they're  
] talking about please substantiate or refute this claim?  
You're right there, of course. The solder and stainless in a  
keg are both good heat conductors in contact with the boiling wort, so  
there is no temperature problem with the solder. I made a boiling keg  
about a year ago with an outlet tube on the side which was attached via  
silver solder, but I had a different problem. The silver solder is not  
very mechanically strong, and after a couple of months the wear and tear  
started a small crack in the solder which increased quite quickly with  
time. My net result was to scrap the silver solder idea and machine  
a stainless fitting which went through the original hole and sealed by  
a threaded piece on one side which tightened the fitting down on o-  
rings,  
sealing to the keg. Here goes my ascii effort:

```

      | <-----keg wall
-----|
stainless fitting-> | |o|o|-| <--- nut to seal o-rings to wall
      |-----| |----| |-----|
      | | | | / / / / / / <- threaded side of fitting
      |-----| |----| |-----|
      | |o|o|-|
      | <-----keg wall
```

where the o-ring cross sections are denoted by "o". This may not be the best idea for those who don't have access to machine something like this, but I mainly wanted to note the mechanical problems with silver solder, so that if the method is used, some other form of mechanical stability is present to prevent cracking of the solder joint.

Auf ein neues,

Tom Strasser...strasser@raj5.tn.cornell.edu...strasser@crnlmsc2.bitnet

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Date: Wed, 26 Aug 92 12:48:55 EDT  
From: chuck@synchro.com (Chuck Cox)  
Subject: Re: Bringing beer back from Europe

Phillip Seitz sez...

>

> What you need to do

> if you are planning to bring back a lot is call the U.S. Customs

> service and inquire about the duty on beer.

Unfortunately, doing this will only convince you that your tax dollars are being wasted on a twit subsidy program disguised as the civil service. Every time I have called customs (in the US) or an embassy (overseas) about beer, I have gotten a different, and unbelievable story. I have been told that it is illegal to bring even one bottle back. I have been told I could bring as much as I want. I have been told I must submit paperwork in triplicate. I have been told the first bottle is free, but that duty on the rest will be determined by an obscure formula based on the actual volume and alcohol content of each bottle. I have been told I could bring up to a quart of beer, and anything over that amount would be confiscated. In practice, I have never paid duty on beer, nor had any confiscated, and I usually bring about a case back every time.

The fellow who runs the Artisanales Beer store in Brussels (forgot his name) says he regularly sends cases of beer into the US. The recipient has to pick it up from customs. He didn't know if they paid duty, but they always get their beer.

> It is extremely rare taht

> returning Americans get their bags opened.

I have to strongly disagree with this statement. I have done a LOT of travelling, and I think US customs is the most intrusive and inept amongst the major nations. Back when I had short hair and travelled on a DOD passport, I would get the third-degree when entering other countries, and breeze into the US. Now that I sport a pony-tail and a civilian passport, I fly through foreign customs, but get hassled by the US.

The best place to enter the US is NYC. They are too busy to bother with trivial games. On the other hand, the customs droids in Boston seem intent on proving they are doing their job by bothering as many people as possible.

I have never been hassled about beer, but a Boston customs inspector obviously thought he was headed for a BIG promotion when he found several large bags full of a suspicious pale brown powder (malt extract) in my luggage.

I recently had this discussion with a customs inspector:

What are you bringing back?

Beer and literature.

Literature?

Yes.

What kind of literature?

Books and magazines about beer.

Magazines?

Yes.

Are these magazines pornographic?

No, they're about beer.  
Let me see them.

On the other hand, recently in Boston I had worked my way through three customs inspectors and was confronted by the fourth and final officer. The surprisingly pleasant and young inspector asked me the usual questions, then:

So what are you bringing back?

Beer.

Really? How much?

23 bottles.

Wow! I see you've been to Belgium, did you get many Belgian beers?

Yes, they're mostly Belgian.

You sure know how to travel. Welcome back to the US Mr Cox,  
I'm sure you'll enjoy your beer.

> When I asked

> the customs officer what I should do about it, he replied (and

> I quote), "Get the hell out of here." I love New York.

Yeah, this is exactly the same experience I had bringing a case through NYC customs. They seemed truly irritated that I would waste their time asking about beer.

- - -

Chuck Cox <chuck@synchro.com>

In de hemel is geen bier, daarom drinken wij het hier.

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Date: Wed, 26 Aug 92 13:30:44 EDT  
From: CW06GST <CW06GST%SJUMUSIC.bitnet@CUNYVM.CUNY.EDU>  
Subject: The Novice Revisited

To all HBDers,

I would like to thank those of you who responded to my last post and got me started in the world of homebrewing. Originally I asked for some information on beer and homebrewing. First I found some great places in Manahttan to go and have a beer; some on my own and some from HBD. One place is Zip City, the only brewery in Manhattan. They are located at 3 W. 18th St. They brew 5 different types of beer, but only serve 2 on any given day. All are fresh and delicious, and is a must see/drink if you are in the area. Another place is Mc Soreley's Ale House at 15? W 7th St. They serve Mc Sorley's light and dark ale and that's it| Both worth trying. Then there is the Peculiar Pub located on Bleeker St. in Greenwich Village, and The Slaughtered Lamb on W 4th St. in the Village. The Peculiar Pub has over 200 bottled beers and 10 or so on tap, including Sierra Nevada Pale Ale. The Slaughtered Lamb is an English style pub with many English ales and a house brew called Full Moon Ale which I think is quite tasty.

I also found some good books through the HBD that I would recommend to anyone interested in homebrewing. They are The New Complete Joy of Home Brewing by Charlie Papazian, and The Complete Handbook of Home Brewing by David Miller. Both were very helpful in getting me started homebrewing. If anyone has any other suggested reading please let me know.

One thing I would like to say to any novices that might be reading HBD is that you should just go out there and start brewing. My partner and I have already brewed 3 batches: a traditional bitter, an I.P.A. and a mead :). We found the first batch so easy and enjoyable that we began brewing the next batch as soon as possible. We only had one problem that I think should be pointed out so it *\*NEVER\** happens to anyone else. We originally bought a starter kit that contains plastic buckets to ferment the beer in. The secondary or bottling bucket has a plastic spigot on it, and if it not in right your beer will leak all over the floor. I might be admitting that I'm *\*lame\** by saying this but it is worth it to prevent the loss of anymore precious homebrew. Needless to say we were heartbroken and felt as if someone had taken our baby and kicked him through the uprights for 35 yards out. We have since purchased a couple of glass carboys and will be burning our plastic bottling bucket in a voodoo bonfire.

In the near future we are planning on making a porter and marzen. If anyone has any tips, pointers and/or advice on making these styles please let me know. It would be greatly appreciated. Also I have a couple of questions on mead: We added yeast nutrient to our mead, will this speed up fermentation? How long should it take? I have never tasted mead, can anyone describe the flavor or will I just have to wait. BTW: If anyone in the Westchester, NY area (just outside of NYC) is interested in forming a homebrew club please contact me. My partner And I would be very interested in meeting some fellow homebrewers. Likewise, if there are any existing clubs in the area we would like to join. We brew in Yonkers, NY.

Thanks again for all your help and support,  
Erik Zenhausern, "Talzen Brewery"

e-mail cw06gst@sjvm  
Telephone (914) 237-3752

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Date: Wed, 26 Aug 92 11:51 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: cider pressing equipment

I am looking for manufacturers and/or vendors of cider pressing equipment (crushers, presses, etc.). Private email please. I will summarize if someone requests it. Thanks in advance.

-----

Date: Wed, 26 Aug 1992 13:29:01 -0600  
From: craigman@casbah.acns.nwu.edu  
Subject: what does 1.028 mean?

carruth@mksol.dseg.ti.com (matthew carruth) writes:

>I bottled a batch last night. The final specific gravity was 1.028.  
Does

>that mean anything. I used one "can" of extract, 3 lbs of powdered  
malt

>extract, 1oz of finishing hops, an one package of dry yeast. I added  
enough >distilled water to make 5 gal. It has fermented for 5 days.

Are you looking for a technical analysis or are you wondering if  
its ok? This SG sounds a bit high to me (provided that you've already  
been  
through primary fermentation). 1.028 is pretty normal for a batch that  
hasn't yet been pitched, so it seems that if you've not yet finished  
your  
vigorous flocculation phase (when lots and lots of foam bubbles out of  
your  
blowoff tube and the adrenalene starts to move) you're doing fine. Give  
it  
some time to blow out and to chill out. If you've already been through  
that, something's up. However, 5 days is a terribly short time for  
primary  
fermentation to subside. Feel better?

Now, as for the technical aspects of "what does 1.028 mean?",  
Specific Gravity is a scale which measures the density of a liquid. This  
is the mass per unit volume of your wort. The density of water, the  
universal solvent, is 1.000 grams per 1.000 mililiter (by definition of  
"gram").  $1/1 = 1$ . The mass units change as our solutions get heavier  
(we  
put things like salt or malt in them) or as our liquids get lighter.  
Alcohol's density is lighter than that of water, so its SG is lower - 0.  
795  
to be precise. 1 ml of ethanol has a mass of 0.795 g.  $0.795/1 = 0.795$   
g/l. Liquid butane will be even lower still.

Now in the event that we add things to a solution, the density will  
increase, depending on the density of what we're adding. Sound  
confusing?

Don't worry. Let's say we put sugar in some water. For argument's sake,  
let's call it dextrose. The total mass of the water + the total mass of  
the sugar will equal- well, I don't know what, but that doesn't matter.  
What does matter is that if you add equal masses together, you're not  
necessarily adding equal volumes. I'm sure you'll agree that the density  
of your Munton & Fison canned, undiluted, unhopped amber extract must be  
higher than that of water (try measuring out 1/4 cup of each if you don't  
believe me). The extract has lots of sugars and proteins and such to  
weigh  
it down. More mass per unit volume.

I hope this little tutorial helps to answer your query. May it  
serve to enlighten and relax you when you next do your brew.

LizardArm

craigman@casbah.acns.nwu.edu (craig anderson)

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Date: Wed, 26 Aug 92 14:06:07 CDT  
From: jay marshall 283-5903 <marshall@sweetpea.jsc.nasa.gov>  
Subject: Experiences with (cheap) Bev-Con regulators?

A while back someone mentioned a company called Bev-Con International as a source for CO2 cylinders. I called them and, while they were out of the cylinders, they do have the two-stage low pressure (0-60psi) regulators in stock. The regulators are new, and they're asking \$36.50 for them, which is considerably lower than the prices that I've gotten for used ones in the Houston area. Has anyone had any experience with the Bev-Con regulators?  
Additionally, are there any particulars that I should look out for when buying a regulator?

Jay

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Date: Wed, 26 Aug 92 16:48:57 EDT  
From: Steve Kennedy <kennedy@ranger.enet.dec.com>  
Subject: Yeast in SN's bottles/Foxx Equip

In HBD #955 Russ Oertel writes about culturing yeasts from beer bottles:

>> For instance, I know that Sierra Nevada's yeast is the same as  
Wyeast's  
>> Chico Ale; so, can anyone tell me anything about the yeast used by [.  
..]

Through another homebrew forum I was told that according to Dr Martin  
Shiller  
of The Yeast Culture Kit Co., SN yeast out of the bottle is not the same  
as  
their brewing yeast. According to him, SN cold filters the beer and then  
adds  
a special conditioning yeast when they bottle. Therefore what you get  
from  
the bottle isn't what SN uses for brewing. That said, I've heard people  
have made brew using this "special conditioning yeast" with good results.

=====

In HBD #955 Jim Kirk writes about Foxx Equipment:

>> Actually they are getting into it BIG TIME. The deal is, they don't  
sell  
>> wholesale anymore except to homebrew suppliers and other beverage  
>> distribution companies.  
>>  
>> In a letter from Ford Maurer, President I quote: "We have established  
>> distributors across the country, and are looking to have complete  
>> geographical coverage of the USA and Canada."  
>>  
>> I have spoken with a representative from Foxx and was told that they  
will  
>> still sell RETAIL to anybody, but you can get better pricing from a  
>> participating homebrew supplier.

I concur with Jim's statement that Foxx is IN the retail business -- at  
least  
if my experience with them this week is any indication. The difference  
is  
that they now have retail prices for everything and homebrewers can no  
longer  
get stuff at wholesale prices. I placed an order with Foxx this week and  
the  
person I dealt with was nothing less than very helpful in helping me  
determine  
what was best for me needs. They also set-up a new account for me this  
week,  
which I'd don't think they would do if they were actively moving OUT of  
the  
retail business.

I'm not sure about the prices being better through a participating  
homebrew  
supplier, despite the fact that the source of Jim's statement is Foxx  
itself.

There's some stuff I just can't find locally and comparing Foxx's prices with those of the very few suppliers I know about in my area (MA), I still get the impression that the prices are pretty good -- even compared to other mail order places.

FYI: If you're having problems getting a catalog, my suggestion is to call up and ask to speak with someone who might be able to help you with an equipment order and that you might have some questions. I have found that sometimes the person that answers the phone isn't very helpful, but that the people who know about the equipment are extremely helpful. After I got some initial questions answered, I asked the person helping me if they could send me a catalog.

cheers,  
/steve

=====

Steve Kennedy Email: kennedy@ranger.enet.dec.com  
Digital Equipment Corp. -or- kennedy%ranger.dec@decwrl.dec.com  
30 Porter Road (LJ02/I4) -or- ...!decwrl!ranger.dec.com!kennedy  
Littleton, MA 01460 Phone: (508) 486-2718

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Date: Wed, 26 Aug 92 17:12:43 EDT  
From: Steve Kennedy <kennedy@ranger.enet.dec.com>  
Subject: Labeling homebrew bottles

I use a method to label bottle caps (and not the bottle) which is pretty similar to those previously mentioned (but just a bit different):

I use colored adhesive 'dots' about 1/2 inch in diameter and write the beer's batch number on the label before sticking the dot on the beer cap. I alternate the color of the dot used from batch to batch (among the six colors available) so at any one time it's less likely that the same color will be used for different batches beer that are available for consumption.

And even if 2+ batches are marked with the same color, the batch number on the dot specifically identifies the beer and by that time you know which number goes with which brew.

I prefer this to just marking bottles with something like "pale ale" or "PA" or something semi-generic, because in addition to just knowing that I'm drinking a "pale ale", I can easily look up the recipe in my brewing log or have multiple beers of the same type and be able to tell them apart (at least until the cap comes off ;-)

/steve

=====

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Date: Wed, 26 Aug 92 09:45 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Hydrometers, Concentrate, etc

To: Homebrew Digest  
Fm: Jack Schmidling

>From: dougd@uts.amdahl.com (Douglas DeMers)  
>Subject: Extraction rate (was Re: All Grain Help)

>I've never seen it stated for all-grain brewing, but it is my understanding that the gravity readings given in Miller for example, and others are after the boil. And when Miller says something along the lines of expecting 33 points per pound of malt per gallon - I believe that is after the boil and not after the sparge. If this is incorrect, then I've got a real problem with my extraction rate.

This may come as a surprise to the mathmatically lazy, but it makes no difference. As long as all the variables are measured at the same time.

If you measure the gravity before boiling, you must use the volume before boiling. If you measure it after the boil, use the volume after the boil and be sure to include the trub left in the bottom of the kettle in the volume.

>From: bob@rsi.com (Bob Gorman)  
>I was thinking of using the silver solder approach to adding an outlet to a keg.....

I am trying to understand the problem here. Brass spigots are available with pipe fittings on them. If you are using a heavy gage kettle, all you have to do is drill and tap a hole and screw in the spigot. Brass fittings for copper tubing are available to hang anything you want on the inside. If your kettle is a lighter gage, drill a clearance hole and use a washer to take up the taper of the thread and a fiber washer on the outside will make it leak proof.

>From: "PAUL EDWARDS" <8260PE@INDINPLS.NAVY.MIL>

>On the subject of "Beer Concentrate" discussed previously by Jack S. and Arthur Delano: During a tour of the Hudepohl Brewery in Cincinnati, the brewer told the tour group I was in that they, like many other large breweries, employ a method of high-gravity brewing in order to get more beer from their equipment..... The brewer wouldn't say what the dilution level really was, tho.

I suppose he wouldn't say how high is "high-gravity". My guess is it, is what we call beer, not "concentrate".

I received a lot of mail on this topic, most of it defending, in one way or another, what the majors are doing. I find it strange that so many people (in particular, homebrewers) are willing to believe they are doing anything other than duping the public into buying a watered down product.

I re-reading the article, I note that the beer under discussion is Coors "Light" and I if anyone thinks that light is anything other than watered down "beer", I have a bridge for you. My guess is that the only difference between various types of beer is HOW MUCH WATER it is diluted with.

Finally, we all know that all they have to do to increase the gravity is to use more sugar anyway. So one wonders at the value of high gravity in the first place if all it contributes is alcohol. When we think of diluting, we think of diluting flavor. In an already flavorless product, adding water only enhances the bottom line.

js

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Date: Wed, 26 Aug 92 17:16:55 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: kegging

>Due to a combination of patience and serendipity, i now have an  
>Anheuser-Busch keg and CO2 canister (for a net cost of \$20!).  
>  
>I don't have any fittings, and before i buy any, i would like  
>advice on what i need to get. While soda kegs seem to be  
>common currency among homebrewers, i don't have one and i assume  
>that the fittings are different.

Find yourself a standard keg tapper, one where the fitting  
on for the lip of the keg is connected to the pump with a  
hose. disconnect the hose from the pump, and connect to  
a pressure regulator. walla.

Actually, there exists two versions of said fitting, one for  
CO2 and one for the air pump taps. I've used the air pump  
fitting with CO2 with no problem, except that I had to replace  
the gasket on the pressure relief valve because it wasn't up  
to snuff. If you don't get all the fittings to seal tightly,  
you can always just pump up the pressure before going to bed at  
night and disconnect the lock from the tap.

- -----

O.K, I've used the above screnario before with standard ponies,  
and finally scrounged around enough to find some soda kegs  
and fittings. Can someone send me that temp/psi force carbonation  
chart that was posted many digests ago? The beer in question  
is a Scotch Ale, so I don't want too much carbonation, so  
suggestions on how much to deviate from the chart would be  
appreciated, also.

bb

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Date: Wed, 26 Aug 92 17:41:37 CDT  
From: stevie@spss.com  
Subject: WHO IS WHO IN CHICAGO? A response.

Some comments on Jack Schmidling's comments about the recent Chicago Tribune article on homebrewing (a bit lengthy, sorry):

>"On a recent evening, club members shared 25 different beers they had brewed.  
>Chris Campanelli got raves for his deliciously rich imperial stout, a strong  
>brew that was originally exported from England to the court of Russia in the  
>1700s."

Indeed, Chris (well known to HBDers) had a great imperial stout.

>"Al Korzonas, though, had a bad night. About his bock beer, consensus among  
>club members was that it was "within style" but had several flaws, not the  
>least of which was that it smelled like home hair-perming solution."

>"His second offering smelled and tasted something like bananas. This was an  
>interesting concept, except it was a mistake, Korzonas cheerfully conceded."

If there was a "conspiracy" here, perhaps our HBD colleague Al has a case. The Tribune writer neglected to say that these were two "problem" beers that Al brought to the meeting specifically for analysis and comment. In fact, one of these was the "banana-Chimay" previously discussed here in HBD. Completely unmentioned were the other beers Al brought specifically for drinking. I personally sampled 3-4, and they were just fine, thank you.

By the way, Al won 3 1sts and 1 2nd at the Central Illinois Homebrew Competition two weeks ago. HBD may not be the Trib, Al, but congratulations.

>Among other things, this sort of confirms my opinion of the usefulness of  
>brewing "to style". It also points out the idiocy of trashing someone's  
>brewing skill based on a random tasting. It also reminds one of the old  
>adage of living in glass houses.

The great thing about homebrewing is that nobody will ever force you to brew to a style. As has often been said in HBD, if you're happy with what you're making Jack, that's great. I'll not belabor the point, but many of us want a more objective measure of our brewing ability. We value the comments and opinions of experienced brewers and judges who understand how problems in process may detract from the flavor and aroma of our beers.

When you brew to a defined style, you have a basis for comparison. You demonstrate your knowledge of brewing ingredients and process, and your ability to produce a product within understood guidelines. Clearly, if you set out to brew a Budweiser-clone light lager and it ends out looking and tasting like a Bass Ale, you've got some problems. The end result may still taste good and amaze your friends, but it ain't what you wanted to make. To paraphrase beer writer Michael Jackson, you don't go into a restaurant and order a plate of "food." We all presumably have some idea of what we want to brew before we brew it, and I'm sure it's something more definite than just "beer." This holds even if you're not brewing to a recognized style.

As to the proverbial glass houses, well, those of us who judge understand this concept more than you can possibly imagine. Most of us take great care to offer the brewer constructive criticism and support, and are quick to praise when it's warranted.

>The other thing that caught my attention was that, in spite of the fact that >just about all named in the article own MALTMILLS and the process of all >grain brewing was described in some detail, not one word was said about the >need to mill the grain.

>What was even more peculiar was that the third picture was indeed of a >MALTMILL, but it was cropped in such a way that all one could see was the >hopper full of grain and the logo carefully excluded.

>Now this normally would not bother anyone except that there was no shortage >of plugs in the article for gizmos for sale and places to buy, associated >with others in the article.

>Do I detect a conspiracy?

I hope you were being facetious, Jack. Otherwise, you are way out of line. As you have noted, almost all of the people quoted in the Tribune article were customers of yours. And one of those mentioned, Chris Nemeth, is actually going to be selling your maltmills at his new homebrew shop at Evanston First Liquors! Conspiracy?! Sure...

The evening the article appeared, I went to Ray Daniels' house to assist on a CBS judging seminar. Ray and I both mentioned that we thought you'd be thrilled to see the photo of your mill. We didn't even think about the crop-ping -- the mill was easily identifiable by anyone who either owned (not me) or had seen one.

To even raise the possibility that any of the people mentioned in the article would somehow try to systematically remove any mention of you and your mill is preposterous. If you did not ask this in jest, well, I'd say you were being incredibly paranoid. Hell, imagine what these guys would have done if they HADN'T bought your mill!

BTW, the "plugins" for other gizmos and places to buy included: Randy Mosher's "Doctor Bob Technical's Amazing Wheel of Beer" (a popular tool many of us use in recipe formulation) and "Beer Repair" (a concentrated malt/hop solution that can be squirted into an industrial beer to give it some real flavor); Chicago Indoor Garden Supply, one of the better local brewing supply shops.

The Trib writer actually began his research by visiting Chicago Indoor. Owner David Ittel and his staff directed him to the regular "First Thursday" meeting of the Chicago Beer Society, and the rest is history. Ray Daniels invited him over for his brew that Saturday, where they were joined by Randy Mosher. So, it's hardly surprising that Chicago Indoor and Randy were mentioned prominently.

Sorry for the length, folks.

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+-----+-----+-----+-----+
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| Steve Hamburg | Internet: stevie@spss.com | "Life is short, and so
|
| SPSS Inc. | Phone: 312/329-3445 | are some brewers." |
| Chicago, IL | Fax: 312/329-3657 | |
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Date: Wed, 26 Aug 1992 08:47 CST  
From: Robert Schultz <SCHULTZ@admin1.usask.ca>  
Subject: Re: Labels

What I use for labels are the small avery labels (1/2" X 3/4").  
These come on an enveloped sized pad with 42 labels per sheet (7 X 7).  
I set up a spreadsheet with four lines per label (A1:A4) with the other  
41\*4 cells referenced to these 4 cells. I only have to fill in cells A1:  
A4

and the rest of the sheet is automatic. I use something like Helvetica  
6 pt font which allows up to 18 capital characters per line using a  
laser printer. I can place a good description and date which are easy to  
read. This is fast, easy to place on each bottle and you don't have to  
peel labels off the bottle - I haven't heard of anyone re-using caps.

Robert.

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"I'm going off half-cocked? I'm going off half-cocked? ...  
Well, Mother was right - You can't argue with a shotgun." - Gary Larson

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Date: Wed, 26 Aug 1992 19:01:35 -0600  
From: klumpp@casbah.acns.nwu.edu (David Klumpp)  
Subject: bottle sterilization and plug for Charlie

In response to a recent post concerning bottle sanitization, I use a technique which provides reliable results and provides great time flexibility: I bake my bottles...

When I buy used returnables from the local tavern (for the cost of deposit) I soak them in a HEAVY bleach solution >1hr to kill anything bizarre and remove labels. After rinsing exhaustively, I allow the bottles to dry. [For bottles I've already used and cleaned this way once, I simply rinse well with my jet bottle washer and allow to dry.] Once the bottles are fully dry (ca. 1 day), I take a piece of foil about 2"x2" and wrap it over the bottle mouth like a bottle Beck's. The bottles can then be stored this way until enough are accumulated for your next bottling event.

When I am ready to bake, I simply load my cold oven full of the foil-topped bottles and crank the heat to 400F. I bake about 1.5hrs. I assume the temperature will equilibrate in less than 1hr, so nasties are killed. After baking, turn off heat and open the door to allow cooling. Once cooled the bottles can then be stored until you are ready to bottle without fear of microbial invasion. Words of caution:

1. Do not remove hot bottles from the oven and place them on a cooler surface. About 5min after you do this with a bunch of bottles, you will begin to hear a symphony of cracking glass.
2. Do not pack the oven so full that some bottles touch the oven door; those touching the door will certainly crack (at least in my oven)

For those who still have not parted with the \$10 required for a jet bottle washer, buy one immediately. Charlie is right: there is no other way.

One final comment to newcomers from another (I only have 8 batches under my belt). If you haven't heard of it, Charlie Papazian's book The New Complete Joy of Homebrewing is indispensable! Although I still much, much, much to learn, I often see questions on HBD which are addressed within the first 50 pages. Not that there is anything wrong with such questions. But a quick read of the first several chapters of TNCJOH can prevent many potential problems before they become problems (such as not putting an air lock on your fermentor right after pitching). It also has many good recipes and excellent tables providing guidance on hopping rates etc.

Anyway, I hope some of this can be of use to others, and I enjoy reading the exploits of fellow brewers.

Hearty quaffing,

Dave

David Klumpp

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Date: Wed, 26 Aug 92 18:44:08 PDT  
From: tpm%wdl158@wdl1.wdl.loral.com (Tim P McNerney)  
Subject: Using cara-pils

Seeing as how I am interested in trying new stuff in my beer, I picked up some cara-pils on my last visit to the homebrew store. Upon consulting Papazian I learned that cara-pils needed to be mashed, but that it contained no enzymes itself.

My question, then, is how do I use this stuff since I am generally an extract brewer? Possible solutions I have come up with:

Doing a partial mash using some grain which does contain enzymes. I have done partial mashes before, but I really don't have the time to go back and get some more grain. How much would I need if I were to use, say, half a pound of cara-pils?

Using DME, which I would guess (but do not know for sure) has enzymes available (thus the name).

Adding the enzymes directly. Can you go out and buy a bottle of alpha/beta amylase for use in brewing?

Just adding some malt extract, assuming it has enzymes, which I would doubt (but please correct me if it does).

Throw in a chicken beak and the heart of a cow killed at a full moon.

So which of the above are valid?

Thanks for the help.

- --Tim  
- --tpm@wdl1.wdl.loral.com

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Date: Wed, 26 Aug 92 14:14:00 EST  
From: boomer@sylsoft.com (Richard Akerboom)  
Subject: Re: Sassafras for Root Beer

There has been some discussion of Root Beer in the digest; it seems that Sassafras Rootbark was important in flavoring old-time root beer.

Well, I was looking at a spice catalog that I just received and there it is:

NEW: Sassafras Rootbark. Bark from the American tree Sassafras albidum. Although Indians and early settlers used this as soothing, aromatic tea, FDA recommends EXTERNAL USE ONLY. Soothing remedy for minor skin irritations. 1 lb costs \$12.09, #00436

For more info, contact Pendery's at 800-533-1870 or 214-761-1966 (fax). They are at 1221 Manufacturing, Dallas, TX 75207.

Note that this product contains a carcinogen (according to earlier posts). USE AT YOUR OWN RISK!!!

Rich

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Richard Akerboom Domain: boomer@sylsoft.com or akerboom@dartmouth.edu  
Sylvan Softwareuucp: decvax!dartvax!sylsoft!boomer  
Mechanic St. Phone: 802-649-2231  
P. O. Box 566 FAX: 802-649-2238  
Norwich, VT 05055 USA

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Date: Thu, 27 Aug 92 09:07:30 -0400  
From: blossomf@ttown.apci.com (Karl F. Bloss)  
Subject: Sanitizing...

I have a question regarding sanitizing: I have been using bleach, like many other people, but my local homebrew store manager told me about some stuff called "sal soda" or "sel soda" or something like that. It's a white powder, to be dissolved in water for the sanitation process. What is this stuff, why is it allegedly better than bleach, and what concentration does one make?

Thanks - Karl

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Date: Thu, 27 Aug 92 9:33:18 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: **chicago area homebrew suppliers**

A recent note mentioned Chicago Indoor Garden Supply (way northwest in Streamwood), Brewin' Beer (in the city), and the Elmhurst wine shop. Here are two more places.

Way north, in Vernon Hills, is Heartland Hydroponics. One plus is that card-carrying members of the Chicago Beer Society get 10% off all ingredients.

Heartland Hydroponics and Homebrew  
Vernon Plaza  
115 Townline Road  
Vernon Hills

Way southwest, in Mokena, is Miska's Country Food and Liquor. You can get there via expressway (I-57 & I-80 to 96th Av South exit). They have a great commercial beer selection, as well as homebrew supplies. The hop and yeast selection is great, the grain selection is okay. They also have kits and equipment.

Miska's Country Food and Liquor  
19454 S. Rt. 45  
Mokena, IL 60448

Does anyone know whether Evanston 1st Liquors is carrying supplies?  
Last I saw, they were thinking about it.

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Date: 27 Aug 92 10:11:22 EDT  
From: "Chris 'Man of Might' Dukes" <imagesys!rover!CRD@uu.psi.com>  
Subject: Cooling Wort

I've been reading the digest for quite some time now and started brewing my own earlier this summer. I started with a combination of extract and grain and now have some questions regarding wort chilling before the primary.

What are the advantages of cooling the wort before the primary? I've heard (read) such things as "hot break" and "oxidation". What are these and what affect do they have on the beer? Are there any physical characteristics of these?

If cooling the wort is the way to go, would lowering the pot of hot wort into a sink full of ice water do the trick? Is the idea to get the temp down to around 65 degrees as quickly as possible?

I have been very satisfied with the quality of my homebrew so far, but a simple extra step (lowering into a cold water bath for example) that will make a difference in quality would be worth it.

Sorry for the new-B type questions, but a guy has got to learn somewhere. I sincerely hope no flames come my way!

-Chris Dukes crd@imagesys.com Tel: 518-283-8783 Ext. 550 Fax: 518-283-8790
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Date: Thu, 27 Aug 92 10:26:41 CDT  
From: smanastasi@mmm.com  
Subject: Propane .vs Natural gas - PROs, CONs

I do my brewing indoors and plan on moving to allgrain which implies heating large volumes of water. I have been following the Cajun Cooker and other approaches for heating lots-o-water. One item that comes up is propane fuel .vs. natural gas.

Can I use propane indoors? Are there any problems with fumes from propane? Do people convert to NG out of convenience of using gas lines in the house? I would think that using propane tanks would be more convenient because you could move your cooker.

- - - - -  
Steve Anastasi

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End of HOMEBREW Digest #957, 08/28/92  
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Date: Thu, 27 Aug 92 11:28 EDT

From: hjl@gummo.att.com

**Subject: Syphons**

Starting syphon: Sterilize hose. Stick enough hose in liquid to be syphoned so that a length greater than twice the distance from the surface of the liquid to the top of the container is submerged. With sterilized fingers (however), fold the hose double (above the top of container) and pinch the fold between thumb and forefinger, thus entrapping a length of air (or whatever gas was in the hose) and enough liquid to reach from the surface over the top of the container and down the outside to a point below the liquid level. Withdraw the hose from the container until the liquid level is above the top of the container. Fold and pinch the hose at the liquid level (you may release the first pinch at this point). Insert the free end of the hose into the receiving vessel. Withdraw the hose from the liquid being careful to keep the end below the surface. Bring the pinched fold down outside the container to a point below the surface of the liquid in the container. Release the pinch. The syphon will start. This process is trivially simple if the container is full but requires some dexterity if the liquid level is low. Practice with water. Play with length of submerged hose until you're comfortable. Smooth motions work best.

Regarding bubbles in syphon: Bubbles forming at junction of syphon "cane" and hose have been addressed. (Pinch the bubble and it goes away) My experience is that when bubbles form in syphon hoses used alone, they occur at the point where the hose contacts the edge of the vessel being drained. I believe this happens because the hose flattens at this spot, thereby constricting the flow, locally increasing the velocity of the liquid, and therefore, the turbulence (same flattening, albeit less, occurs at the bend in syphon "canes"). The agitation thus produced drives the carbon dioxide out of solution. To prevent this one needs to keep the hose round. A short length of garden hose (~8 inches) slipped over the syphon hose and positioned at the edge of the container stiffens the system sufficiently to avoid the problem.

Hank Luer

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Date: Thu, 27 Aug 92 13:19:16 EDT  
From: perley@easygoer.crd.ge.com (Donald P Perley)  
Subject: Re: coors light and vinometer

What the Light ad didn't mention is that for many brands the "light" beer is just the regular beer watered down a bit (I don't know for SURE about Coors). So the "concentrated Coors light" being tanked around may in fact just be the normal Coors beer.

On vinometers:

What they measure is sort of a balance between specific gravity and surface tension. The implicit assumption is that the alcoholic fluid has been fermented dry. fine for dry wine, but for beer or sweet wine, it won't read correctly. Dry wine has a specific gravity in the range of .998 or so, while finished homebrew is often around 1.010 (and varies a lot).

-don perley

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Date: 27 Aug 92 14:04:17 EST  
From: "Dean Roy" <DEAN@alpha.uwindsor.ca>  
Subject: Priming

Pardon me if this topic has been discussed before but I am new to HBD and to brewing.

I've just racked my first batch of brew into the secondary fermenter and I am beginning to wonder about bottling and priming.

What's the best way to mix the priming sugar into the fermented beer before bottling?

According to Mr. Papazian's book the sugar syrup should be poured into a carboy and then the wort siphoned on top of it. Will this method mix the sugar in well enough or should the beer be stirred afterwards?

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Dean Roy	Email: DEAN@ALPHA.UWINDSOR.CA
Systems Programmer	Voice: (519)253-4232 Ext 2763
University of Windsor	Fax : (519)973-7083

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Date: Tue, 25 Aug 92 14:24:58 EDT

From: wiehn@evax.gdc.com

Subject: London -- Breweries????

I'm off to London for 8 days early next month and would like to tour a local brewery or two while there. Does anyone know if there are any breweries open to the public for tours in London???

While I'm there can anyone suggest some good pubs to try?? Which local brews should I try -- which should I avoid??

Thanks!!!

John Wiehn  
Email: WIEHN@EVAX.GDC.COM

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Date: Thu, 27 Aug 92 16:57:39 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: siphoning

Hi All,

There has been considerable discussion in this forum and RCB recently regarding procedures for handling of siphon tubes, surgical gloves, etc. I'd like to relate an experience from a high school biology course.

The course instructor came in one day with a culture containing some kind of common bacteria (I can't recall which kind, this happened almost 25 years ago). She placed some of the culture on an sterile petri

dish with no growth medium, and put it aside. The next day, examination of the culture under a microscope revealed the culture was completely dead, as there was nothing in the petri dish on which it could feed. She then took another sample of living bacteria from the original, healthy culture, and placed it in the palm of her hand for one minute. She scraped the culture off her hand, and placed it on a slide. This culture was almost completely dead, there were only a few cells remaining that were left alive!

The lesson for that day was that human skin contains a natural bacteriacide that protects us from all those airborne micro-nasties that we all go to such great lengths to keep out of our beer. It's what enables

us to live in the air without being ill constantly.

DISCLAIMER:

I have absolutely no background in medical science, but I did observe this

firsthand. I have also brewed over 200 batches of beer in the past seven

years, and have never had an infection that was the result of touching siphon tubes with my hands. I even start my siphon by forming an "o-ring"

over the end of the tube with my thumb and forefinger, for the purpose of

avoiding direct contact with my mouth. Now, I would'nt recommend racking

beer after changing the oil in the family car, but I feel as long as brewers keep their hands clean, touching a siphon tube will not cause an infection. IMHO, wearing surgical gloves, etc., qualifies as excessive worry.

If there are any net.brewers with training in medicine/biology out there that know more about this than I do, perhaps they would care to comment.

Cheers,  
Jim

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Date: Thu, 27 Aug 92 16:53:43 EDT  
From: avalon!jm@siemens.siemens.com (Jeff Mizener)  
Subject: Re: Woodruff

From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>

After sampling a May wine from a local winery I was very impressed with the flavor of Woodruf(f?). If anyone has used this herb before in mead or beer...

In Berlin people drink Berliner Weisse, a sour-tasting Weizenbier, out of glasses that could best be described (with my limited eloquence) as a half of a small fishbowl or an half-sphere ice cream sundae glass.

Into this (IMHO unpalatable) beer they introduce one of two additives:

Raspberry Syrup (red)  
or  
Woodruf Extract.

Its being neither "Hopfen" nor "Malz" would preclude its being used in German beers. I don't like the stuff, but it is "interesting".

Cheers,  
Jeff  
jm@sead.siemens.com

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Date: Wed, 26 Aug 92 18:30:32 EDT  
From: jdg@grex.ann-arbor.mi.us (Josh Grosse)  
Subject: Easy sterile yeast transfer

Avoiding infection during yeast culturing on plates or slants is imperative. Several methods are used to reduce the chance of infection, such as:

- o working very quickly, so that plates and slants have a minimum exposure to the environment
- o making multiple plates or slants at the same time, to increase the chance of successful transfer
- o wearing a mask and/or hat
- o wiping down the work area with 200ppm chlorine.

Truly sterile transfer is not easily accomplished in the home environment without building a sterile box.

Here's a simple, cheap, easy way to build a sterile box, without needing any skill or special materials whatsoever (my requirements). The only tools required to build it are scissors and tape. This box design came from a friend who uses one to culture orchids instead of yeast, but the requirements are the same.

Ingredients:

Cardboard box  
Aluminum foil  
Plastic wrap (eg: Saran)  
Plastic dishwashing gloves (eg: Playtex)  
Spray bottle  
Chlorine

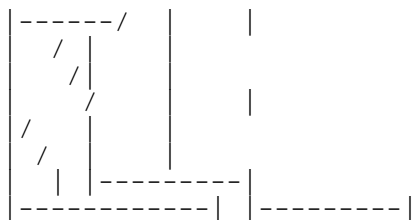
To sterilize equipment and materials going into the box, use whatever you use to sterilize slants and plates, such as:

Canning jars (eg: Mason)  
Pressure canner (15 minutes at 15 psi)

Building your sterile box:

1. Cut all four of the top flaps off the box.
2. Cut down two sides at an angle to make a work area opening, leaving a lip on the bottom, like so:

Side View Front View



3. Line the inside with aluminum foil. Leave no cardboard

exposed.

4. Tape your plastic wrap to the back of the box, so that it drapes over the opening you've cut.

When you sterilize your slants and plates, also sterilize your transfer equipment, such as loops or eyedroppers (the latter for making slants from Wyeast). Do this by sealing them in canning jars (with a little water) prior to pressure canning 'em. Also, can a plain jar of sterile water to use as a rinse.

Put on your gloves, place all equipment inside the box, and spray 200ppm chlorine onto the box walls, floor, the plastic wrap, and the exterior of all your slants, tubes, canning jars, and the gloves themselves.

Dip anything that comes in contact with your yeast samples in the sterile water to rinse off the chlorine prior to opening it.

Tada! It's not a thousand dollar sterile hood, but it beats the kitchen table and allows you to work a little more slowly..Also, if the box gets ratty from use it's real easy to make a new one.

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Josh Grossejdg@grex.ann-arbor.mi.us  
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Date: Thu, 27 Aug 92 17:00 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Jones, set mash, etc

To: Homebrew Digest  
Fm: Jack Schmidling

>To: FRANK@VA5549.Colorado.EDU (Franklin R. Jones)

Mail to you is bouncing. Please send postal address.

>From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)

>Ok, now about my second all grain brew. I got a stopped sparge,

>I used the grain mill at my local homebrew store and I believe I got too fine a crush and this caused my mash problems... So the point here if you have a poor flow rate look to the crush first and not the size of the holes in you manifold.

If it was a roller mill, designed for malt, it is not likely your problem.

I hate to sound like a broken record but my guess is that your mash cooled off. To resolve the question, you need to check the temp of the mash from top to bottom. The bare minimum is to take a reading of the run off.

I do not think the hole size is very important because it is the husks that do the filtering. The holes just keep the husks from clogging the spigot. What is probably happening is that your thick mash, which consists mainly of sugar and starch is turning to glue because of the temp and glogging the holes.

The solution is hotter sparge water. My system is no doubt different from yours but (in spite of all contrary advice) I use boiling water and my runoff is only around 140 to 150F but that is aparently enough to prevent glue formation.

>From: wegeng.henr801c@xerox.com

>A friend of mine (who is a home winemaker) has told me about a device called a "vinometer" which is used by winemakers to determine the amount of alcohol in their wine.... My friend claims that he has tested his vinometer with whiskey and other alcoholic beverages of known alcohol strength, and it`s always been correct.

>Has anyone ever heard of this device?

Sure. Most brew/wine shops carry them. They work very well but, unfortunately, only on dry wine and booz. They are totally useless for beer.

Mine says about 7% no matter what kind of beer I put in it, even NA.

js

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Date: Thu, 27 Aug 92 22:12:13 EDT  
From: Pierre Jelenc@cunixf.cc.columbia.edu  
Subject: copper; woodruff

In HBD # 956, Tom Feller is getting problems with copper in his brew. Copper is quite poisonous, and can cause severe disorders, especially colic, diarrhea, and vomiting (and that's at low doses). I would recommend using the contaminated brews as slug bait.

Copper is not such a problem at the beginning of the brewing process (copper kettle, lauter tun, chiller, etc) because yeast uses some copper for growth, and most of the rest precipitates into the trub as complexes with tannins. Once the beer has cleared, however, any additional copper will stay in solution.

Alan Mayman asked about woodruff. There was a long discussion on the subject last year in the Beer Forum on Compuserve. From a German friend, I learned that woodruff has to be gathered early, as it just flowers, for best aroma. Then last summer, while visiting my parents in France, I found out that my father has a fairly nice patch of it in the back of the garden. It is a very unprepossessing plant with round leaves, the kind one would never pay attention to, although it is said that the little white flowers are very pretty.

The aroma of woodruff is that of coumarin, and it is the basis of the green syrup that the Berliners put in their Berliner Weisse when they are not putting raspberry.

Pierre

Pierre Jelenc     pcjl@cunixf.cc.columbia.edu  
Columbia University, New York

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Date: Thu, 27 Aug 92 11:54:39 CDT  
From: gelly@persoft.com (Mitch Gelly)  
Subject: Keg fermenting

Greetings,

Our mail got held up, and I just received two HBD's today, so the following may be slightly dated....

In one of Jacks previous posts... [ sorry, can't remember the issue # ]

> Friday's Chicago Tribune had a great article on homebrewing....  
[good!]

[ ... deletia ... ]

> What was even more peculiar was that the third picture was indeed of a  
> MALTMILL, but it was cropped in such a way that all one could see was  
the

> hopper full of grain and the logo carefully excluded.

> Now this normally would not bother anyone except that there was no  
shortage

> of plugs in the article for gizmos for sale and places to buy,  
associated

> with others in the article.

> Do I detect a conspiracy?

I would suspect not a conspiracy, but whether the editor of the Tribune has a USENET account, or reads the HBD .... ;-D

Okay, now the real reason I'm here today. I was wondering if it would be possible to ferment in the primary as normal, and before the fermenting is complete rack into a 5 gal. soda keg, seal up, and let the ferment finish in there.

I realize you'd probably have to time it right, but would that not eliminate the need to prime? Would the finishing ferment provide the carbonation?  
Am

I risking death and dismemberment if I do this too soon?

Has this been beaten to death before? :->

Cheers,

Mitch

- - -

- Mitch Gelly -| ... upon being captured or killed, my employers  
software QA specialist |will disavow any knowledge of me or my posts ...  
and zymurgist |  
- gelly@persoft.com - | this .sig will self destruct in five seconds .  
.....

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Date: Fri, 28 Aug 1992 09:44:27 -0400 (EDT)

From: Paul Andrews <PANDREWS@HPB.HWC.CA>

**Subject: re:bringing brew from Europe**

re: bringing beer back from Europe.

I don't know about Europe.. but I used to live in Texas about 3 years ago and would visit my friends back in Toronto on a regular basis. I had NO problem bringing back large amounts of beer! I recall one time clearing US customs at the Toronto airport and they asked the usual questions.. how long staying etc.. when I was asked if I had anything to declare... I simply unzipped my hockey bag I had to carry my junk onto the plane and showed the customs guy the 24 king cans of Molson Export I had. He just looked at it and said " I guess it's real hot in Texas" and stamped my passport! (mmm...memories of the Shiner Brewery... Shiner Texas.. just outside of Austin)..

Paul Andrews: Health and Welfare Canada, Ottawa, Ontario  
pandrews@hpb.hwc.ca

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Date: Fri, 28 Aug 92 10:23:37 EDT  
From: dipalma@banshee.sw.stratus.com (James Dipalma)  
Subject: RE: Bringing beer back, igloo cooler

Hi All,

In HBD#957, Chuck Cox writes:

>>It is extremely rare taht  
>>returning Americans get their bags opened.

>I have to strongly disagree with this statement.

I have to go along with Chuck on this one, I have traveled extensively in Europe, Mexico, and the Carribbean, always on a civilian passport. I have always breezed through customs when entering another country, the only times I was ever searched was re-entering my own country. Chuck is also correct that Boston is horrible. I was searched there because I was carrying a single bottle of gin through for a travelling companion. You get one bottle duty free, so I had'nt put it down on the declaration form. I was detained for 20 minutes while they searched through three suitcases full of dirty laundry. Poetic justice, I suppose.

Another horrible re-entry point is at the Mexican border at San Ysidro. The pinheads down there think that if you're young, male, and carrying a bag then you are obviously smuggling drugs. Our tax dollars at work. \*SIGH\*

Sorry for turning this into soc.politics or alt.drugs, gang, I did actually have a brewing related question. I recently aquired an Igloo 10 gallon round cooler, which I'd like to use for both mashing and sparging. The problem is the spigot is one of those push button types. I had planned to remove the spigot, bore out the hole with a hole saw, and replace it with the plastic tap from my existing lauter tun. A friend advised me that it's difficult to reseal these coolers once the original spigot is removed. He suggested I cut the end off the original spigot and replace it with a small threaded brass faucet. The problem is it's not obvious where to make the cut. The push button portion meets with the spout where the liquid comes out, I would have to cut it absolutely flush with the outer wall of the cooler to get a round hole. Anywhere else along the spigot, and the hole would be oblong, and would'nt take a threaded tap without leaking.

Anyone else done this? (Kevin, I know you're out there). Any advice would be appreciated.

Thanks,  
Jim

Cheers,  
Jim

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Date: Fri, 28 Aug 92 14:13 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Baking bottles

Recently an HBD reader inquired about sanitizing bottles, and one respondent described his process for heat sanitizing. In summary, this consisted of cleaning the bottles, covering them with a 2" x 2" aluminum foil "cap", and then baking them for 1.5 hours at 400 degrees.

I use an identical procedure, with the exception that I bake at 200 degrees for about half an hour. To be exact, I fill the oven and close it, turn on the heat, and turn it off after half an hour. As I understand it, sanitizing requires 170 degree heat, with a contact time of about 15 minutes. 200 at 20 minutes or so therefore already has a fudge factor built in. I've never had a problem with a contaminated bottle.

I might also add that sanitizing with the aluminum cap on means you can leave the bottle unfilled for some time without losing your sanitary state. I'm too nervous to let my baked bottles sit for weeks, but I have done bottles the day before bottling. This is particularly convenient when you'll be bottling at someone else's house--you can show up with two cases ready to go. (Note: remove the aluminum foil before bottling!)

My thanks to the infamous Mr. Pete, brew-devil of the great Northwest, for suggesting this technique.

Last thoughts: I can fit a case of bottles into my oven. At 200 you can remove the bottles relatively quickly, and they don't take too long to cool--I've baked my bottles, set them out, and bottled within about 45 minutes.

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Date: Fri, 28 Aug 92 10:41:18 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Re: Cooling Wort

Why chill your wort before the primary?

In no particular order:

1. You can pitch sooner. (Reduces infection risk.)
2. You can do a full-volume boil (helps with hop utilization -- you can use less hops, and reduces caramelization). Note that with all-grain brewing you have to do a full-volume boil.
3. You get the "cold break" in the kettle (if you use an immersion chiller) instead of in the fermenter. Reduces trub volume in the fermenter and generally makes for a cleaner ferment (IMHO).
4. You have less risk of oxidation when transferring the wort from the kettle to the fermenter. In fact, you can aerate during the transfer or immediately after (or before, I suppose). At a minimum, oxidation will darken your wort. It can also lead to off-flavors (Note to potential flammers: I said "It CAN ...", not "It WILL").
5. I pitch the yeast into the brew kettle while the trub is settling. This way it (presumably) gets to use some of the nice proteinaceous material in the "break", but it doesn't sit on it throughout the whole fermentation.
6. You don't risk cracking your carboy with hot wort.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Fri, 28 Aug 92 10:50:16 EDT  
From: jim busch <busch@daacdev1.stx.com>  
Subject: Re:Sierra Yeast, Jim Busch

Steve Kennedy wrote this in a recent digest:

> From: Steve Kennedy <kennedy@ranger.enet.dec.com>  
> Subject: Yeast in SN's bottles/Foxx Equip  
>  
> Through another homebrew forum I was told that according to Dr Martin  
Shiller  
> of The Yeast Culture Kit Co., SN yeast out of the bottle is not the  
same as  
> their brewing yeast. According to him, SN cold filters the beer and  
then adds  
> a special conditioning yeast when they bottle. Therefore what you get  
form  
> the bottle isn't what SN uses for brewing. That said, I've heard  
people  
> have made brew using this "special conditioning yeast" with good  
results.  
>  
>

I thought I needed to clarify this since I am the network access for  
Dr. Schiller. I just got off the phone with martin and we cleared up  
this confusion. We had a discussion a while back about different  
breweries that ferment with one yeast and condition with another. The  
obvious ones that come to mind are Bavarian HefeWeizens (top fermented  
with a single cell culture from Weinhenstephan that produces Banana  
esters and copious anoumts of phenolics due to the production of  
4-vinyl guaiacol, filtered and repitched with a flocculant lager  
strain) and Belgium Ales (fermented with almost any mix of strains and  
often conditioned with another strain). Somehow this concept got  
confused with the process that Sierra Nevada employs. Sierra brews  
all of thier excellent ales with the same strain, an ale yeast that  
apparently originated from Narragansett (sp?). After primary  
fermentation is complete, the beer is filtered (I believe they sterile  
filter) and force carbonated in the bright beer tank. The carbonation  
level is above 2 atmospheres (about 90+% of the final carbonation).  
After this stage, the beer is primed with about 4 pounds of the SAME  
ale yeast per 200 BBls. This is an incredibly small amount of yeast  
for bottle conditioning and would not work well without the previous  
force carbonation of the product. This yeast then produces the final  
carbonation level desired. This method has numerous advantages over  
traditional krausening in that the initial product filtering helps  
to maintain quality control (remove any fermentation affected yeast  
cells, provide a sterile environment) possible fermentation modified  
stage allows the brewery to only add a minute amount of yeast (ever  
noticed how little yeast sediment is in a Sierra product?)

Hope this helps clear up the confusion. Look for an upcoming post  
So, the yeast many of us culture from the Sierra bottles is actually  
the same yeast as that used in the fermentation, just healthier.  
Dont forget to culture up 1 liter for all five gallon starters.

on my Counterflow, parallel-chiller from hell!

Jim Busch  
busch@daacdev1.stx.com

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Date: Fri, 28 Aug 1992 10:43:19 -0400 (EDT)  
From: Lester Paul Diamond <ld0h+@andrew.cmu.edu>  
Subject: First Timer Question

I started my first brew on Tuesday night. I think I did everything right so far. By Wednesday morning my airlock was bubbling away. The thing is that by Friday morning the bubbling appears to have stopped. It may be bubbling slowing, but I didn't stand around to check. There may be nothing wrong, but I've never been down this path before, so I'm not sure. Any advice or reassurances would be appreciated.

Also, I'll be bottling next week, and I'm a bit concerned about sanitizing the bottles. I was going to use Chlorox in a large barrel and soak the bottle for a short time, then take them out and empty them. After that I was thinking of running them through a rinse and dry cycle in my dishwasher. Would this be OK? What if I just rinsed the bottles by hand and allowed them to drain upside down for a while?

Thanks in advance. I'm excited about this first round.

Lester

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Date: 28 Aug 92 09:56:57 EST  
From: George Kavanagh <GEORGE.KAVANAGH@office.wang.com>  
Subject: Airstat in a freezer?

I have an unused chest-type freezer that would be perfect for fermentation if I could control the temperature. Years ago I rigged it up with a "cold room" thermostat to keep quantities of beer cool for parties, and it worked well enough, but the temp. varied quite a bit. ( I rigged up 2 muffin fans in a platform on the floor of the freezer to keep the air circulating on the theory that very chilly air would collect at the lower levels.) I have heard "Hunter Airstat" mentioned on the HBD: how closely will it regulate temp. in such a freezer?? Does anyone have experience in this area? Also, where can I get said Airstat device, if it is recommended?? Thx -gk

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Date: Fri, 28 Aug 92 09:01:16 MDT  
From: resch@craycos.com (David Resch)  
Subject: Re: Using Cara-pils

Tim McNerney writes:

>Seeing as how I am interested in trying new stuff in my beer, I picked  
up  
>some cara-pils on my last visit to the homebrew store. Upon consulting  
>Papazian I learned that cara-pils needed to be mashed, but that it  
>contained no enzymes itself.

I don't believe that cara-pils malt has to be mashed. Cara-pils (dextrin  
malt)  
is produced in much the same way as crystal malt, but kilned at a much  
lower  
temperature so as to impart little or no color. The process used to  
produce  
crystal and dextrin malt essentially "mashes" the grain in the husk. The  
malt  
is held at a temperature near the upper limit of the saccharification  
range in  
a 100% humidity environment for a period of time and then kilned. Thus,  
the  
starches in the grain are converted primarily to dextrans which is  
exactly what  
we want in order to add body, head retention, a little residual  
sweetness, etc.  
to our beer.

A while back there was quite a debate in this forum as to whether these  
dextrans  
will be converted to simpler sugars during mashing and whether or not  
mashing  
negates the effect we are trying to achieve by adding them in the first  
place.  
As always many of us have our own opinions on this topic...

As for throwing in a chicken beak and the heart of a cow killed at a full  
moon  
along with the Cara-pils, I always do this. Doesn't everyone? ;^)

Dave

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Date: 28 Aug 92 08:36:40 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Sierra Nevada Yeast

Subject: Sierra Nevada Yeast      Time:8:12 AMDate:8/28/92  
Steve Kennedy writes:

>Through another homebrew forum I was told that according to  
>Dr Martin Shiller of The Yeast Culture Kit Co., SN yeast out  
>of the bottle is not the same as their brewing yeast. According  
>to him, SN cold filters the beer and then adds a special  
>conditioning yeast when they bottle. Therefore what you get from  
>the bottle isn't what SN uses for brewing. That said, I've heard  
>people have made brew using this "special conditioning yeast" with  
>good results.

This is partially correct. I have it from Steve Harrison at the brewery  
that  
they do filter their Pale Ale and then introduce yeast for culturing in  
the  
bottle. The yeast which is used is a washed version of the same yeast  
used to  
ferment the ale in the first place. So, while it isn't the exact yeast  
which  
fermented that particular batch, it is the same yeast strain.

As long as we're talking SN yeast, Steve also told me that they do not  
re-use  
the yeast which goes into Bigfoot or Celebration Ale. They use the same  
yeast  
as for the Pale Ale but find that after the yeast gets through the higher  
alcohol fermentations of the other two products it mutates and behaves  
"very  
strangely". The yeast is dumped after these seasonal beers are brewed.

This discussion was prompted when I tried to brew a Celebration clone  
using  
yeast from 3 bottles of last years' Celebration Ale. The yeast behaved  
like  
lager yeast in that it never formed the typical SN pancake, nor much of  
any  
foam on the surface of the primary. The beer came out fine, but I  
wouldn't do  
it again because of the unpredictability of the yeast. Other brewers I  
have  
spoken with have had similar experiences when trying to culture from  
Bigfoot  
bottles.

I use SN yeast (from bottles) for all of my ales and have never had a  
problem.  
I take the dregs from 3 bottles and put them into a 1200 ml wort at about  
1.035  
with 1/8 teaspoon of nutrient. The starter is ready for use in 4 - 5  
days. My  
10 gallon primaries take off within 6 hours.

RW...

Russ Wigglesworth      CI\$: 72300,61  
|~~| UCSF Medical Center    Internet: Rad Equipment@RadMac1.ucsf.edu



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(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Fri, 28 Aug 92 09:49:20 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: A plea for <= 80 character lines

Just a friendly reminder that some of us read the Digest on antiquated equipment. My piece of sh\*\* terminal, for example, doesn't even wrap lines properly, so any line over 80 chars. is hopelessly garbled. I missed much of two very interesting articles in today's digest.

Thanks for your consideration!!

Jon Binkley

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Date: Fri, 28 Aug 1992 08:31:34 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: RE: Propane/NG indoors

In HBD 579, Steve Anatasi asks about relative merits and safety of propane vs natural gas. For indoor use, **good ventilation** is very important. In a closed space, a burner can snarfle up a lot of the oxygen and replace it with CO2 and (to a much lesser extent) carbon monoxide. This doesn't bother the beer, but it might make you ill. Assuming the burners are working properly, there isn't much difference in the exhaust gasses from the two fuels.

There is a considerable difference in safety, if you have a gas leak. Propane is heavier than air, tends to flow and pool like invisible gasoline. Propane also has a much wider explosive mixture % with air. If you are going to use propane indoors, test all your gas joints with soap solution to be sure they are leak-free.

Another Great Moment in Brewing History: I once had an exciting adventure with an indoor propane leak. A supply hose for a burner on a bench-top developed a leak. My spark lighter ran out of flint after I had opened the tank valve. I turned the gas off at the burner, but this left the leaky hose still going. Because I had opened the valve without lighting the gas, there was some gas odor. I walked across the room, got a new flint and went back to the burner. I opened the burner valve and WHOOOMMMP!!

Suddenly I had the entire benchtop aflame, with the flames spilling off the edge of the counter like a Niagra Falls of fire. As the fire hit the floor, it flashed the pool of propane that had collected around my feet. It was all over in the blink of an eye (now missing eyebrows). I was VERY surprised. I was very lucky that I hadn't dithered any longer getting the flint for the lighter.

Propane does not need to be enclosed in order to be explosive. A friend of mine once watched his boss get tossed twenty feet by a propane explosion in an open storage nook on the outside of a building.

All these horror stories aside, many homes and trailers use propane for heat and cooking. I have two burners that I use for brewing. Propane is less expensive to get started with, is more expensive per BTU. NG costs less to use and more to install. Use good ventilation and test for leaks.

Paul de Armond -- Coor's Rocky Mt. VA sounds like intent to deceive....

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Date: 28 Aug 92 09:02:38 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Baking Bottles

Subject: Baking Bottles Time:8:57 AMDate:8/28/92  
David Klumpp outlines his method of sanitizing bottles in the oven. I  
have been  
using a similar approach.

I use Anchor bottles and clean them as they empty, then soak them  
overnight in  
a mild bleach solution just prior to bottling. I then rinse with a jet-  
washer  
and hot tap water. Differing from Dave, I heat the rinsed, but still wet,  
bottles to 350 degrees and hold for 30 minutes. I figure the steam action  
produced helps a bit. I then allow the bottles to cool slowly to prevent  
cracking. I bottle as soon as the bottles are cool enough to handle. I  
warn you  
that I don't bottle too often. Perhaps a batch of barleywine and a  
holiday  
batch each year. Nevertheless, barleywine from 2 years ago is still clean  
and  
beast-free.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Fri, 28 Aug 92 09:07:24 -0700  
From: sherwood@mv.us.adobe.com (Geoffrey Sherwood)  
Subject: labelling

Well, everybody else has posted their labelling strategy; might as well join the fun. I used the dots like several other posters, white ones mostly (cause they didn't have colored ones in my earlier bottling days). I would take a date stamp and stamp the bottling date on all of them, then write enough description above and below the date to identify it. M/F Amber, HT was a common one (Munton & Fison Amber, Halletauer hops). Sure, it took a few minutes to write out 50 of these, but really not very long. When I was at max production I was about 7 batches ahead, drinking 5 or 6 of them at once. I would never have kept a cryptic batch number straight, but a simple 'IH Bitter' (Iron Horse Bitter), 'Georgie Brown Ale' or whatever meant I -- and my guests -- always knew what we were getting.  
Geoff Sherwood

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Date: Fri, 28 Aug 92 09:49:01 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: The Novice Revisited

>Then there is the Peculiar Pub located on Bleeker St. in Greenwich  
>Village

That's "Peculier", as in "Old". Eight million bottled beers at least.

Last time I was there, they threw me out. My crime: being there by  
myself, instead of with a crowd of drunken posers. That was probably  
six years ago; maybe things have changed since then.

gak

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Date: Fri, 28 Aug 92 09:54:52 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: Sassafras for Root Beer

>Note that this product contains a carcinogen (according to earlier  
>posts). USE AT YOUR OWN RISK!!!

Will you guys knock it of about sassafrass already?

EVERYTHING IN THE WORLD is a carcinogen!

We're all going to die anyway...let's have a little fun on our way.

Jeez.

gak

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Date: 28 Aug 1992 11:43:01 -0600 (MDT)  
From: JKL <JLAWRENCE@UH01.Colorado.EDU>  
Subject: Hartford Brewery, Bock Beer

Recently I was on vacation in southern RI and managed to make a side trip to Hartford and The Hartford Brewery (on Pearl St., I believe). My husband, 2 small children and I arrived about 2:30 pm on a Tuesday, and the place was virtually deserted. The service was mediocre, at best, even with only 1 other customer.

Also, I didn't even like the beer! It's very possible that my tastes are too pedestrian, and the beers offered a bit exotic. Has anyone out there tried these three (I got a sampler) and could tell me what it is that I tasted that I didn't like? For you hopheads, I think they were all VERY strongly hopped . . .

Kolsch OG 1.038 very hoppy, golden color  
Pitbull Golden OG 1.042 even more hoppy, golden  
Bacchus Ale OG 1.062 dark brown, carmelized flavor,  
slightly sweet, burned(?)

All 3 were moderately carbonated, and all seemed to me to have an unpleasant bitter aftertaste. They were brewing an IPA that day, but I couldn't wait around for it to be ready ;-).

Thanks to all those who sent me suggestions for breweries in that area.  
Sorry this is the only one I got to.

From the Longmont (Colorado) Daily Times-Call, L.M. Boyd's column:

Q. Why is a goat always used as a symbol for Bock beer?  
A. Bock is the German word for goat. It was only in March that the Germans made that bock beer, and according to the old astrological tables, March was the goat month.

- JKL

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Date: Fri, 28 Aug 92 14:21:24 CDT  
From: stevie@spss.com  
Subject: no subject (file transmission)

A number of people who are not from the Chicago area have asked me off-line about the recent Chicago Tribune article on homebrewing. It's true I had some quibbles with Jack Schmidling's comments on it, but on one thing we agree completely -- the article was great. In fact, it's certainly the best I've ever seen on our avocation in the general press. Homebrew clubs and suppliers might very well want to use this as an introduction to the uninitiated.

With that in mind, I would be pleased to provide copies to interested parties. There is no charge. I'd consider it a public service. Just reply to me directly at the Internet address below. Please DO NOT send responses to the Homebrew Digest.

Cheers!

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+-----+-----+-----+-----+
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| Steve Hamburg | Internet: stevie@spss.com | "Life is short, and so
|              | Phone:      312/329-3445   | are some brewers." |
| SPSS Inc.   | Fax: 312/329-3657   | |
| Chicago, IL |
+-----+-----+-----+-----+
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Date: Fri, 28 Aug 92 14:23:25 CDT

From: stevie@spss.com

Subject: Chicago Tribune Article

A number of people who are not from the Chicago area have asked me off-line about the recent Chicago Tribune article on homebrewing. It's true I had some quibbles with Jack Schmidling's comments on it, but on one thing we agree completely -- the article was great. In fact, it's certainly the best I've ever seen on our avocation in the general press. Homebrew clubs and suppliers might very well want to use this as an introduction to the uninitiated.

With that in mind, I would be pleased to provide copies to interested parties.

There is no charge. I'd consider it a public service. Just reply to me directly at the Internet address below. Please DO NOT send responses to the Homebrew Digest.

Cheers!

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+-----+-----+-----+-----+
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| Steve Hamburg | Internet: stevie@spss.com | "Life is short, and so
|
| SPSS Inc. | Phone: 312/329-3445 | are some brewers." |
| Chicago, IL | Fax: 312/329-3657 | |
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Date: Fri, 28 Aug 92 13:24:03 MDT  
From: Bruce Hoylman <bruce@advtech.uswest.com>  
Subject: Re: Ice to cool wort

I've done on the order of a dozen or so mostly extract brews with, getting fancier and fancier with adjuncts as I begin to understand the process. A co-worker who got me interested in brewing showed me how he cooled the wort by dumping it into a food-grade plastic primary that was filled with ~10lbs of ice. Nothing special ... just ice one can purchase at the grocery store! He's always done it that way, and that's the way I've done it too. I've not had *\*any\** problems with this process to date, and I've really put some interesting beers together in the process. I find that the ice brings the wort done to temperature VERY quickly.

I don't plan on changing my methods of wort chilling at this point. Maybe if I get more into all-grain brews (which I have ambitions of doing once I get bored with extracts) I'll change, but I'm more than satisfied with my current process and what comes out, namely a brew that I can call my own and one that is superior to most that can be purchased over the counter.

Just my 2 bits worth.

Peace.

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Date: Thu, 27 Aug 1992 17:19:54 EDT  
From: bob@rsi.com (Bob Gorman)  
Subject: Re: B-Brite

In HBD #953, Bob Gorman asks about B-Brite vs. non-chlorine bleach.

To which Pierre Jelenc replies;

> "Sodium percarbonate" is the common name of a molecular compound of  
> sodium carbonate and hydrogen peroxide, that for practical purposes  
> behaves like hydrogen peroxide itself.  
>  
> Sodium perborate in non-chlorine Clorox is another "active oxygen"  
> compound, this time truly the salt of a peracid.  
>  
> Peracids and peroxides all act similarly, by oxidizing organic  
materials,  
> especially proteins in the case of sanitizers.

Ok, that was great! Now let's see if we can put this into practical terms. I could therefore assume;

- 1) That non-chlorine bleach could be used in place of B-Brite as a cleaning agent.
- 2) That non-chlorine bleach could be used in place of B-Brite as a sanitizing agent.

Does this make sense?

Can anyone offer more insight into the wonders of B-Brite vs. non-chlorine bleach?

Thanks,

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

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End of HOMEBREW Digest #958, 08/31/92  
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Date: Fri, 28 Aug 92 15:13:15 MDT  
From: abirenbo@rigel.cel.scg.hac.com (Aaron Birenboim)  
Subject: Importing plant species/corn brewing

Newsgroups: rec.crafts.brewing  
Subject: Importing of plant species  
Summary: how do i find out if this is legal?  
Expires:  
Sender:  
Followup-To:  
Distribution:  
Organization: Hughes Aircraft Colorado Engineering Labs  
Keywords:

This is a bit off the subject, but i do not know where to go. My mother just returned from Peru, and at my request brought back some of their odd corn varieties. One of which is a special corn they grow to ferment, which has large kernels. I am thinking about planting some next spring, and emulating their recipe, which unfortunately is sketchy.

- 1) soak and drain the corn
- 2) re-fill with water
- 3) cook for a while
- 4) add honey
- 5) let ferment spontaneously

Well... i do not want to introduce some kind of incredibly nasty weed to the continent, so how can i find out if this is OK?

Also... for you o-chem, bio-chem gurus:

can corn be converted by boiling, or do i need a warm temp rest like barley.

Do you think that there may have been a germination period between the soaking and the cooking?

My mom's friend will return to peru for x-mas. At that time he can get me some of the famed "chicha morada" purple corn, that they use there for making a yummy cool-aid like drink. Just boil the whole purple corn cobs for a while, and add sugar. (use the corn like tea bags) I have had this chicha morada in LA, and it was quite good. I also hear that there is a fermented chicha morada beverage, which i will try to emulate. The only think i know about chicha morada is from the article that somebody posted here or to HBD about a guy who went into the indian territories of peru. i think it was published in outside or something.

aaron

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Date: Fri, 28 Aug 92 18:44:24 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: When to measure SG and what to include?

In HBD #957, Jack talks about when to measure SG and sez:

>...If you measure it after the boil, use the volume after the boil and  
>be sure to include the trub left in the bottom of the kettle in the  
volume.

Any other opinions? I've always done what Jack says, but I'm never  
sure if it's right. Specifically:

- the trub is in solution before the cold break and in suspension  
after, right?
- stuff in suspension doesn't affect SG readings, right? (E.g.  
throwing wood chips or marbles into wort wouldn't change the  
hydrometer reading.)
- Does stuff in suspension take up more room than stuff in solution?
- If the answer to the last one is 'yes', then doesn't it mean  
that pre-boil SG is different from post-boil SG, whether you  
include the trub volume or not?

Only wondering. Wish I remembered more of my pchem.

Cheers,  
Rob  
(bradley@adx.adelphi.edu)

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Date: Fri, 28 Aug 92 12:07:59 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Cajun Cooker Enclosure

Sometime back, Phil Miller asked :

>How long can I expect a standard tank of propane to last if I use  
>a Cajun Cooker type burner to heat my wort for boiling (i.e., rocket  
>blast mode to bring 5-6 gallons to a boil and then idle mode to  
>maintain a vigorous boil for 1 1/2 hours)?

About two years ago, Kinney Baughman introduced me to the Cajun Cooker/  
Bunsen Burner from Hell. In the intervening time I've worked out a way to  
get more mileage out of my propane tank. It was a bit of a project, but  
I enjoyed it.

The first time I used it, I was brewing outside on a windy day. When  
Alexandra peered out of a second story window, she was shocked to see the  
entire garden shimmering from the heat. Being a master of the obvious, I  
deduced that too much heat was going into the garden, and not enough into  
the beer. At the end of the brew day, my just filled 20 lb propane tank  
was  
75-80% consumed.

I decided to try to improve my efficiency, and seeking inspiration took a  
quick look at industrial boiler designs. A common design for high  
efficiency  
entails enclosing the kettle in an outer jacket, and putting the flame  
between the two. Further enhancements include adding intake vents at the  
bottom, directing the intake gasses thru the center of the flame and not  
around it, and providing an exhaust vent at the top. So I went to my  
friendly  
neighborhood homebrew supply shop (Oak Barrel in Berkeley) to get one of  
these.

What I came home with was an empty 55 gallon drum - malt extract of  
course.

>From this, I fashioned an enclosure with the afore mentioned vents and  
manifolds, added holes for a gas line in and a wort line out, and  
installed a  
door for easy access to the inside. The entire boiler assembly, kettle  
(Bud  
keg), burner, support/manifold, rests inside the 55 gallon drum.

Overall, I'm very happy with the results. The flames are protected from  
the  
elements, and heat transfer is greatly improved (ie the garden no longer  
shimmers). I now get 4-5 brew sessions (heat mash water, heat sparge  
water,  
1 1/2 hour boil) on a single fill. As an added benefit, some of the jet  
engine  
noise is muffled.

One of these days I'll get around to modifying those 45 gallon double  
jacketed  
tanks in my back yard.

Cheers,  
CR

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Date: Sun, 30 Aug 92 09:48:08 EDT  
From: JIM MCNUTT <INJM%MCGILLB.bitnet@VM1.MCGILL.CA>  
Subject: San Antonio: Beer, Music, Food

I'm going to be in San Antonio, TX for a week in mid November. I understand that there are no brewpubs in Texas. I like to drink good beer, listen to good stomping music, and eat good local food. If you have any advice re: these items in San Antonio, please drop me an e-mail directly. I don't always have time to read everything in HBD.  
Thanks. Have fun.  
Jim McNutt

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Date: Sun, 30 Aug 92 09:11:48 MDT  
From: stevel@chs.com (7226 Lacroix)  
Subject: Sanitizing Bottles..

My method for what it's worth...I wash out my bottles immediately after pouring the contents into my glass (except the ones I scrounge from the recycle bins around my house). Next, I throw them in with all the other dishes currently in the dishwasher and wash them before storing. When it's time to bottle, I bring them out, shoot them with a bottle washer (read invaluable tool). I run my dishwasher empty and about half way through the cycle, open the door and dump a little household bleach in it to clean the inside. Next I load the bottles into it and run it. Again about half way through the cycle, I open the door and dump a little bleach in. Finally, I let the heating element dry the bottles. I don't open the dishwasher until I'm ready to fill the first bottle. I've got a fairly efficient bottling system (and a good brew partner), IMHO, and from dishwasher to capper is a snap...so the bottom line is I've never had any problems with infection since I started using this technique. This may not be for everybody (like people living in water restricted areas, but slight modifications might work) but it seems to work for me.

Now a question...  
Why in the H am I getting low hydrometer readings on extract brews?? Am I just \*lame\* or what?? (no I haven't ruled out that possibility). The instructions that came with the meter are pretty simple, but the OG always seems to be low. The info in Line's BB of B (those formulas on page 149, I think) seem to produce the expected OGs, but who knows. I check the meter in 60F H2O and it is fine...I read a recent posting about problem readings so this isn't just my imagination (but then again the 60's were...). Any thoughts?Thanks in advance for any opinions or enlightenment.

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Date: Sun, 30 Aug 92 12:09:52 -0700  
From: Nick Cuccia <cuccia@remarque.berkeley.edu>  
Subject: Fruit crushers/presses for cider--suppliers

This is in response to Chis Campanelli's request for suppliers of fruit crushing and pressing equipment that would be appropriate for cider making.

My list is basically formatted as follows:

Supplier  
Address  
Phone Number(s)  
Supplies Price

Note that since I haven't dealt with many of these vendors, inclusion in this list does not constitute an endorsement; it just means that I have their catalog handy.

If you have any additions, post them!

- --Nick

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Beer and Wine Hobby  
180 New Boston Street, Rear, Woburn, MA 01801-6206  
(Mail order: PO Box 3104, Wakefield, MA 01880-0772  
617/933 8818 800/523-5423 617/662-0872 (fax)  
Presses and Crushers \$115 and up--CALL FOR DETAILS;  
STOCKED DURING AUG/SEP/OCT ONLY!

Jim's 5c Homebrew  
2619 N. Division  
Spokane, WA 99207  
509/328 4850 800/326 7769  
Plastic wine press \$98.50  
Wooden presses CALL

Brewmaster  
2315 Verna Court  
San Leandro, CA 94577  
510/351 8920 800/288 8922 510/351 4090 (fax)  
Plastic fruit press \$95.00  
Grape press (#15-#55) \$135.00-\$600.00  
Apple crusher \$210.00-\$240.00

Semplex of USA  
4159 Thomas Avenue North  
Minneapolis, MN 55412  
612/ 522 0500  
Plastic fruit press \$99.50  
Pulpmaster (pulps apples, \$24.95  
attaches to bucket & drill)

Wine Hobby USA  
2306 West Newport Pike  
Stanton, DE 19804  
302/998 8303  
Fruit Crusher (wood) \$89.00

9x11 Fruit Press, wood handle \$89.99  
9x11 Fruit Press, metal handle \$98.00  
Plastic fruit press \$79.95  
14x14 Fruit Press \$229.95  
(Other models and sizes available on a special order basis)

The Cellar  
PO Box 33525  
14411 Greenwood Ave. North  
Seattle, WA 98133  
206/365 7600 206/365 7677 (fax)  
Apple Mill (comb. crusher&press) \$575.00  
Small fruit crusher \$99.00  
Plastic wine press \$98.95  
Wine basket presses \$289.00-\$529.00

The following also carries crushers and presses, but lists them in their wine, cider, and mead supplies catalog:

Great Fermentations of Santa Rosa  
840 Piner Road #14  
Santa Rosa, CA 95403  
707/544 2520 (advice line) 800/544 1867 (orders)

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Date: Sun, 30 Aug 92 21:48:25 BST  
From: Conn Copas <C.V.Copas@lut.ac.uk>  
Subject: Storage of bleach solutions

A number of texts say that re-use of bleach solutions is not advisable, whereas it is OK for sulphite up to 3 weeks. Is this suggesting that chlorine degrades with time, even in a sealed container?

- - -

Loughborough University of Technologytel : (0509)263171 ext 4164  
Computer-Human Interaction Research Centrefax : (0509)610815  
Leicestershire LE11 3TU e-mail - (Janet):C.V.Copas@uk.ac.lut  
G Britain (Internet):C.V.Copas%lut.ac.uk@nsfnet-relay.ac.uk

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Date: 31 Aug 92 08:33:34 EDT  
From: CHUCKM@CSG3.Prime.COM  
Subject: sanitation and questions

Hi everyone...

I have a couple of questions and a few thoughts (about brewing)

1. What is the difference between aeration and oxydation?
2. Re: Sanitation.... How do the breweries handle this? Do they ever get bad batches that they must dump or do they have some magic way of salvaging....

Some brewers use open fermenters (Anchor, Pilsner Urquell, etc). Why don't they have sanitary problems. I would never think of fermenting in the open, but Pilsner Urquell does it in caves with no apparent problems.... Any comments?

3. How is alpha acid content measured and Can I easily do it at home for my home grown hops. Will the AA content of homegrown hops vary significantly from the published ranges for a given species.

Thanks in advance....  
chuckm

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Date: Mon, 31 Aug 92 9:00:36 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: Another request

Jon Binkley writes:

> Just a friendly reminder that some of us read the Digest on  
> antiquated equipment. My piece of sh\*\* terminal, for example,  
> doesn't even wrap lines properly, so any line over 80 chars.  
> is hopelessly garbled. I missed much of two very interesting  
> articles in today's digest.

Also, with the Digest now being over 1000 lines virtually every day ,  
I think it prudent to remind everyone to try and shorten their signature  
files  
to a line or two. With so many articles every day, signature lines make  
up a  
significant part of the total bandwidth. For what it's worth...

--  
Guy McConnell guy@mspe5.b11.ingr.com

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Date: Mon, 31 Aug 92 10:22:11 EDT  
From: andre vignos <andre@Think.COM>  
Subject: recipe wanted

The last time I was in germany, the 1986 oktoberfest, I stopped up in Bamberg Germany to pick up a friend who was stationed there. We stayed a couple nights in the area and sampled some quality brew. There was one type that I absolutely loved but I have never seen any bottled form of it, much less a brewpub that serves it. It is served with a thin lemon slice in a pilsner glass and is a wheat beer known as "crystalweissen". Being german I understand what the name means(doesn't take a genius). What I was wondering was, does any body have a recipe for said beer?

-Andre

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Date: Mon, 31 Aug 92 10:44:59 EDT  
From: andre vignos <andre@Think.COM>  
Subject: Toronto bound

I'm going to toronto next week and am looking for some good beer to drink, preferably at a brew pub, but I'm willing to try some bottled varieties.

-Andre

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|| /--> / h |^^^^^^|^^^^^^|
// /h | | | <-- Carboy
/ / / h | | |
//_/_/ | | |
Fluid is now to here | | |
| | |
|_____|
```

Anyone want me to illustrate a book?

Mike Schrempp

Beer is fun, beer is good  
If you don't like mine...  
You're a lame piece of wood.

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Date: Mon, 31 Aug 92 12:59:28 EDT  
From: Kevin V Martin <kmartin@magnus.acs.ohio-state.edu>  
Subject: New Jersey brewbubs

Does anyone have a list of brewpubs and/or good drinking bars in the  
Southern  
New Jersey or Philadelphia areas? I know this has been asked before, but  
I  
didn't save the info ;).  
Thanks, Kevin Martin

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Date: Mon, 31 Aug 92 11:18:21 CDT  
From: jay marshall 283-5903 <marshall@sweetpea.jsc.nasa.gov>  
Subject: using fruit juices in ale

I would like to make a cherry ale and thought that I had heard someone say that you could get pasteurized cherries at the local Whole Foods. When I went to check it out, all I could find was 100% cherry juice. I was going to use about 5 lbs of cherries for a 5 gallon batch. If I were to use this cherry juice instead, how much would be approximately equivalent? Has anyone out there used the juice before? Also, are there any clarifying agents needed when you use fruits (or juice) in beer? I was going to add this to the secondary for a week or so...

thanks

Jay

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Date: Mon, 31 Aug 92 13:24:19 EDT  
From: Joe Rolfe <jdr@wang.com>  
Subject: Bring Back Beer from Afar

hi all

one method a friend in Canada uses - very well to boot - is to declare all bottles as Yeast Samples - for lab purposes, not for consumption.

to really do this you have to remove the labels (relabel with coded - home brew type to keep them identifiable) and add the yeast sample not for human consumption lab crap.

this friend makes trips to/from the US/Canada and Europe amongst others and has never had any trouble. i would investigate the exact rule that allows this type of duty free transfer - to expunge it upon the customs people.

if you seem to know what your talking about they leave you alone...

just another data point

joe rolfe

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Date: Mon, 31 Aug 92 08:48 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: You win, Lumps

To: Homebrew Digest  
Fm: Jack Schmidling

>From: jdsgeoac@typhoon (Karen Jdsgeoac Hyrum GEOACOUSTIC)  
>Subject: Brewing Disaster

>Then disaster...The wash tub broke off the wall, landed on his foot,  
and  
spilled its contents. The wort/water mix quickly found the stairs and  
ended up in the family room. The builder had molly bolted the wash tub  
to the wall and counted on the plastic pipe to hold the weight.

>This certainly was not a "Easy chill Method". Has anyone had a worse  
first brewing experience?

I think you win and possibly for an alltime brewing experience.

>From: stevie@spss.com  
>Subject: WHO IS WHO IN CHICAGO? A response.

I think I had enough fun with this just to let it drop. Suffice it to  
say  
that I took my lumps from my Milwaukee beer and thank those who defended  
it  
and grin at those who trashed it.

And yes, "conspiracy" is a fun trigger word and all I can say from the  
reaction is that it was either a lousy joke or a totally ineffective  
conspiracy... take your pick.

js

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Date: Mon, 31 Aug 92 15:05:27 EDT  
From: avalon!jm@siemens.siemens.com (Jeff Mizener)  
Subject: Oktoberfest, priming & siphoning

First, travel question:

When is Oktoberfest (the one in Munich)?

Other stuff:

I've had the bubbles-form-at-the-intersection-of-the-racking-tube-and-siphon-hose blues for some time now. I have used tiny hose clamps, cable ties (Ty-Wraps) and heavy twist ties to try to get a seal. The cable tie works well but costs a cable tie per batch. Does anyone have a reusable solution? We seem to have a lot of chemists out there... I know that the problem is caused by a siphon hose that's slightly too large, caused by what we in industry politely call "production tolerances". The tiny hose clamps work pretty well if you put them where the racking tube is \_straight\_. Any suggestions?

When people bulk prime, they add (something sweet) to the beer in the fermenter. Then they presumably stir it up. Which causes all sorts of gunk to be stirred up from the bottom. Do we all solve this problem by racking first to another container? (Primary > secondary > priming vessel?) Or what?

Neat idea for starting siphons: At my local homebrew dealer I saw a little pump humming away attached to a tube that went down inside a little 'mini carboy' (a gallon jug) to a thing with thousands of tiny holes in it out of which were streaming tiny bubbles. In the middle of the tube was a small disk-shaped thingy. In response to my question, it was explained that this thingy was a filter and the whole assembly was used to oxygenate beer during the early stages of fermentation. The filter keeps the nasties out. Cool. Now we use an orange carboy cap connected to the filter to the pump (a simple aquarium pump they said). Through the other hole goes the racking tube into the beer, with the siphon hose at the other end. An on-off switch controls the pump.

Overkill, right? I thought so. Sorry.

Cheers,

Jeff (Member, Gadgeteers Anonymous)  
jm@sead.siemens.com

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Date: Mon, 31 Aug 92 14:40:29 EDT  
From: wiehn@evax.gdc.com  
Subject: CT Brewery List - Thanks!!!!

Several weeks ago I posted a request for help in obtaining information on gathering a list of Connecticut Breweries for a patron who uses my companies' library. Through the help of the following people I found my answer:

Bob Menk (bmenk@bbn.con)  
Carl West (eisen@kopf.hq.ileaf.com)  
Richard Akerboom (boomer@sylsoft.com)  
Tracy Waldon (waldon@Macc.wisc.edu)

Thanks to the above 4 people!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!

If anyone needs to know about Connecticut Breweries (Names/Dates...Etc) let us know.

John Wiehn  
General DataComm, Inc.  
Corporate Librarian  
Email: WIEHN@EVAX.GDC.COM

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Date: Mon, 31 Aug 92 20:19 GMT  
From: "Stephen G. Pimentel" <0004876702@mcimail.com>  
Subject: wooden kegs

The recent postings on old brewing techniques piqued my curiosity about the possible use of wooden kegs. Naturally, these were all that were available to earlier brewers. Wineries use them (old bourbon kegs sometimes) to age red wines for that oaky taste. Does anyone use wooden kegs to store beer? Would there be some taste advantage to doing so? How would you make them clean enough to use? I've read in books lamenting this century's loss of old-time country living in Britain sorrowful remarks that no one uses wood anymore only aluminium which (it is claimed) gives the beer a lifeless quality.

Rachel

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Date: Monday, 31 Aug 1992 16:33:12 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Priming

>From: JEFF@RCC.RTI.ORG

>>From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
>>Subject: Question about adding yeast at bottling time.

>>I have a question about the addition of yeast at bottling time. Is  
this  
>>recommended, and if so how much yeast should be added for a 5 gallon  
>>batch? The reason I ask is that I have repeatedly primed with 3/4 cup  
of  
>>corn sugar and have gotten poor carbonation.

>Your problem is probably in leaving it in the secondary for 4-5  
>weeks. Most ales should be completely fermented out in 7-14  
>days (if 65F or warmer). Even when I brew lagers, I only let it  
>sit in the secondary at 50F for three weeks. Indeed the yeast  
>WILL settle out. At that point, more sugar isn't the answer.  
>You may need additional YEAST. But again, the best solution is  
>to bottle after 7-14 days (take a hydrometer reading to know  
>when to bottle).

As with all these discussions, your brewing environment comes  
into play. I routinely leave my brew in the secondary for weeks  
and months (I have a porter in the secondary that has been there  
since April). As the proud father of a 27-month old and a 4  
month old, plus having other duties around the house, bottling  
may take a back seat to other activities. So, I keep plenty of  
secondaries around.

Anyway, I have never had a carbonation problem no matter how long  
I left it in the secondary, but then my basement never gets below  
55 and is mostly around 60 in the winter and 68-70 in the summer.  
If I put some bottles in the refrigerator too soon, then they  
won't be fully carbonated.

So, do what works for you, but try to isolate the important  
variables in your environment (is priming sugar being left in the  
sludge of your bottling bucket, are you storing bottles in the  
fridge, are the caps on tight, etc.?) and only worry about the  
right ones. I no longer worry about some aspects, but my dusty,  
moldy, mildewy basement requires that I not skip any sanitizing  
steps while I am racking down there.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Monday, 31 Aug 1992 16:33:31 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Label the bottlecaps instead

>From: Dances with Workstations <buchman@marval.ENET.dec.com>

>Something that works well for home use: label the bottlecaps,  
>not the bottles. We use the little adhesive dots that you put  
>on a diskette to show its density; or you can get stars, etc.

That is what I use (actually, nowadays, I just buy the little  
white dots and write on them a two or three letter code).  
However, this works poorly when you have guests trying many  
different styles (say at a homebrew club meeting, or a party at  
your house), because once the caps come off, it becomes difficult  
to tell what is in each of those dozen bottles on the counter.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Monday, 31 Aug 1992 16:33:48 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Question on cooling with ice

>From: "C. Lyons" <LYONS@adc1.adc.ray.com>

>1) On page 367 of TNCJOHB, one of Charlie's tips includes:  
>"Do not add ice to your wort in order to cool it."

>In the past I have found the addition o ice quickly brings the  
>temperature of the wort to yeast pitching temperatures. Could  
>someone please explain the concern of using ice?

The basic concern with using ice is that it may be highly  
contaminated. There is often quite a bit of bacteria in a home  
freezer, not to mention the possibility of picking up strange  
tastes or smells.

I always boil up some water, put it in heavy plastic and cover,  
then cool then freeze. Result, sanitized ice you can use safely  
to cool your wort.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Mon, 31 Aug 92 13:54:28 PDT  
From: tpm%wdl158@wdl1.wdl.loral.com (Tim P McNerney)  
Subject: Extract quality

Well, I expect I am asking a lot, but it cannot hurt to try.

I am currently an extract brewer and have been buying whatever the brewstore I am shopping at carries in bulk, since it is both cheaper and I can get whatever quantity I want. I would like to try some other extracts, but I have a difficult time in what amounts to about double what I pay for bulk extract without knowing whether it would be better (or even as good).

So, what I was wondering was whether anyone had ever made a (semi)comprehensive survey of extract (kits) that are available, rating quality of beer made, characteristics of the extract, average price and whatnot (basically a Consumer's Report article on malt extracts).

Barring that, what extracts have you used that you like/dislike?

- --Tim McNerney  
- --tpm@wdl1.wdl.loral.com

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Date: Mon, 31 Aug 92 14:30:30 EDT  
From: chuck@synchro.com (Chuck Cox)  
Subject: mashing in a jacket (and tie)

While I am trying to get some stainless false-bottoms for the AcoustiMash, I am also formulating the first recipe. I will be brewing a 10 gallon stout, probably around 1060 OG. I know its not exactly traditional, but its based on a recipe I really like.

In planning the mash, I ran into an interesting question involving heat loss when mashing-in. We know that you generally heat your mash water about 18 deg F over your initial mash temperature to accomodate the relatively cool grain. This assumes you are using an insulated mash tun.

The AcoustiMash has a substantial (>20gal) thermostatically heated water jacket surrounding the two tuns. The mash water comes from this jacket. Tests, extrapolation, and some wild guesses suggest that when full of water, I can expect about 1 degree F temperature rise per minute from the 1.5kW heater. Since the system heats much faster than it cools, it would be better to under-shoot than over-shoot the initial temperature.

My gut feeling is that I should simply set the thermostat for the initial mash temperature, and stir the mash well for a few minutes. I think the system has so much thermal mass that the grain won't have any serious effect on the equilibrium temperature. Theoretically, any minor cooling would be quickly handled by the heater.

Any comments?

- - -

Chuck Cox <chuck@synchro.com>  
In de hemel is geen bier, daarom drinken wij het hier.

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Date: Mon, 31 Aug 92 14:15:30 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: SG temp. adjustments

Can anyone give me the adjustments to SG readings at different temperatures? I guess this scale is pretty non-linear?

I was trying to measure the gravity of my spargings last weekend and wasn't sure how much to adjust for the temperature. The measurements were interesting however.

After the sparge I got a reading of the wort of about 54. This would be at around 150F. I was shooting for about 75 (Christmas beer), so I ran to the store and got some bulk extract syrup. I figured I'd worry about where I lost my efficiency later, and added three pounds of syrup. The man at the store figured one pound of syrup would raise the gravity of 5 gallons of wort by 7 points. My gravity measurement after the boil and after the added syrup, and after cooling to 60F was 92! (for 3.5 to 4 gallons of wort). So I guess I didn't need to add the syrup after all. And my efficiency is not as bad as I thought. I gotta get rid of this electric stove though...

- Bryan

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Date: 31 Aug 1992 17:22:49 -0400 (EDT)  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: a different kind of fermentation

Hi ya'll. Well, I finally (after 3 weeks :-0 ) racked my steam beer. After tasting and taking a s.g., it is clear that the fermentation has not proceeded the way it usually does. Nothing really to worry about, but I thought I'd ask for your ideas about what you think is going on.

First, the recipe: I used 6 lbs of light dried malt extract, some crystal, some pale malt, 1 oz of 6.5 Northern Brewers for 50 min, 1 oz for 1 min, (I estimated about 30 or so International Bittering Units) and Wyeast 2035 (American Lager). It's a recipe I have made many times before. I ferment anywhere from the high 50s to the low 70s depending on time of year. It usually finishes anywhere from 1.008 to about 1.015, and is one of my favorite beers to brew.

After racking, I tasted the sample. Very good, but too sweet. A hydrometer reading confirmed: 1.022, higher than I expected after three weeks (although I once bottled at 1.028--fermentation definitely over--and it was my best batch ever. I had more hops that time, though.)

O.k. Differences in procedure between this batch and others of the same ilk.

1. The yeast had been frozen with glycerin. Usually, I make a starter from the package, or from bottle dregs. This is the first time I've ever used the glycerin. The yeast had (I guess) settled to the bottom. I poured off most of the glycerin and used the test tube dregs to make my starter. I don't know whether or not there was yeast suspended in the discarded glycerin. This time the starter smelled and tasted "woody"--usually it smells and tastes like sour apples.

2. I used Laaglander dried malt extract. Usually I use Munton & Fison.

3. This was the second batch I made using my new wort chiller. So I had a full boil (instead of three gallons), and I had a MUCH bigger cold break. Since I'm still learning about the chiller, I ended up with a lot more trub in the fermenter than usual. (No way I expected that much, so I didn't give it long enough to settle--and then I was too lazy to rack.)

4. I let it go three weeks in the primary. Usually, I rack after about four days, or if I'm lazy, let it go two weeks and then bottle.

There was a very vigorous ferment, but without as much blowoff or krausen as usual. Although what stuck to the shoulders of the carboy was denser than usual. For the first few days, the "woody" smell, rather than the "sour apples" smell emanated from the carboy. The beer has not cleared as well as usual (but jeez with all that trub, it's to be expected. The little orange thingy on the racking tube wasn't even big enough to clear the trub/yeast!)

So I'm interested in your opinions on why the gravity is still so high. My guesses are:

1. The freezer/glycerin mutated, degraded, or otherwise affected the yeast.
2. The heat knocked out the yeast. It IS a lager yeast, afterall, and I suppose there might have been a day or two up above 75F, but most of the time the temp was 68-73.
3. Laaglander is a lot less fermentable than M&F.
4. The quantity of trub and length of time spent on the trub adversely affected fermentation.

Right now, I'm leaning to a combination of 1 and 3. Since the starter smelled and tasted differently, the yeast was obviously somehow different. Also, I bet the extract is less fermentable, although I have no experience with Laaglander, so I don't know.

Anyway, my current plan is to let it go another week in the secondary. The sweetness doesn't bother me that much, because I can always doctor it up with a little isomerized hop extract before bottling. I suppose I could pitch some more yeast, but right now I'm inclined to RDWHAHB. On the other hand, I AM curious as to what you folks think is going on here. Like the one guy's sig file says, when I stop learning, bury me.

--frank

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Date: 31 Aug 1992 17:27:54 -0400 (EDT)  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: keg priming

Well, the folks on R.C.B couldn't help me with this, so I'll ask here.  
(Actually, I would have asked here first, but I didn't have my  
digest address handy.)

We all know that when naturally carbonating a Cornelius keg, you  
decrease the amount of priming sugar--like down to 1/3 of a cup,  
rather than the usual 3/4 c. for bottles. My question is this: Why?  
My reasoning is that five gallons of beer is five gallons of beer,  
and the 5-6 psi you use for sealing the seals and dispensing the  
beer shouldn't make that much difference. Does it? Or is there  
some other reason?

- --frank

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Date: Mon, 31 Aug 92 15:07:34 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Airstat in a freezer?

Hunter Air-Stats work great in chest freezers. Just put the sensor on the keg or carboy. They are available from:

American Science Surplus. \$19.50 + Shipping. #22345

1-708-475-8840

Mine cost \$24 by the time it showed up at my doorstep in Seattle.

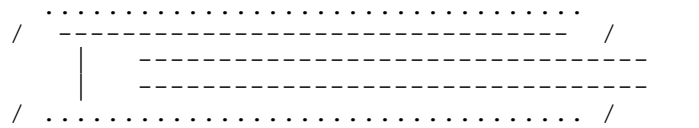
- - -

Larry Barello uunet!polstra!larryba

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Date: Mon, 31 Aug 92 19:34:18 EDT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Re: Marcato Marga Mullino

Darren asks about how I modified the roller



Yes basically the grooves ran from one of the roller to the other along the long axis of the roller, as Darren accurately depicted.

I only put 4 grooves into 1 of the 2 top rollers. These grooves were placed at right angles (i.e. evenly distributed) about the roller. I considered using as many as 8, but things seemed to work well with only 4 so I stopped there. I think if you added too many then you would reduce the surface area without grooves, which does the crushing. The crush occurs between the top 2 rollers and the third (bottom) roller.

I disassembled the unit to put the grooves on, but by popping off the plastic hopper up top the rollers are directly accessible (it is made to pop off without breaking...) and you can just pick one of the 2 top rollers and score it right in place with the unit bolted to a bench. Score a groove, rotate the rollers 90 degrees, score a groove and repeat.....

JaH

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Date: Mon, 31 Aug 92 10:09:50 CDT  
From: whg@tellabs.com  
Subject: Re: chicago area homebrew suppliers

An unconfirmed rumour I have heard is that Chicago Indoor Garden is going to open a new outlet in the 1800 N Clybourn mall. For those who don't know this is the mall that houses the Goose Island Brewery, and sight of the monthly CBS meetings.

Any confirmation out there?

Walter  
Walter Gude     ||     whg@tellabs.com

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Date: 01 Sep 1992 01:00:17 -0600 (MDT)  
From: SLK6P@CC.USU.EDU  
Subject: Bacteria on the Hands

There was a note in the last HBD about the use of hands on siphon tubes, and the bacteria on them. I don't recall who it was but he described his science teacher's growth experiment.

The claim that makes me cringe is that of "hands having a natural bacteriocide". There is some truth to this, but it is a bit off and potentially dangerously misleading.

FYI: There are two major classes of microorganisms found on hands (skin)  
Resident= the normal flora of the hands (bacteria, yeasts, fungi, - these are generally harmless, and difficult to remove.) Transient= "passing" microbes often picked up from other surfaces. Are generally easier to remove and can be potentially pathogenic (depending on the type/source). There is some truth to the "natural bacteriocide" in that the resident microbes can actually serve some protection from transients by outcompeting them for nutrients and even producing inhibitory metabolites.

The real problem here: is that transients come off easily. That can mean into your beer or on your siphon tubes. If you eat a salmonella covered chicken sandwich, then dip your hands in your brew, you're asking for trouble. In the same respect, picking your nose, scratching your butt, petting your dog- can result in similar transfer of "bad bugs".

My suggestion: Don't be paranoid, be sensible. Wash your hands thoroughly before contacting your beer/beer implements. Dipping them into your chlorine solution wouldn't hurt either (unless it's REALLY strong!). If you are worried (first, don't be...) then use a scrub brush, and wash down several times. Use common sense and sanitary practice. Don't change the baby's diaper as you bottle your beer. But do not believe that your hands are naturally sterile and "protected" from picking up bacteria. You are a jungle of microorganisms. From your hair to your toe nails You contain a plethora of bugs you probably don't want in your beer. (this does include your breath btw. Just as you wouldn't want to sneeze into a carboy, its best to avoid puffing in your beer too.) If you don't believe me- get a plate of rich medium and stick your finger on it. Then count the number of colors/shapes/sizes of growth which appear in a week. It's impressive.

Another note: For culturing yeasts. I would highly recommend the use of flame ( a good time for flaming...) on such things as inoculating loops, test tubes etc. Rinsing them with chlorine is not always a good idea.  
1. You don't want chlorine solutions contacting the yeast culture.  
2. Chlorine can damage inoculating loop metal, and other metals...etc.  
Besides for ~ \$10-15 you can get a small propane torch and tank of gas to

sterilize utensils/glassware. Alternatively- dipping into EtOH, then burning the EtOH will effectively sterilize many surfaces. (Esp glass rods). Gas flames are a common piece of equipment in any micro lab. The sterile box sounded like an easy thing to create. I just use the desk in my bedroom sprayed down w/lysol and wiped with EtOH. It is away from the bathroom/kitchen "cultures" of wild bugs. It is also a good

idea to turn of fans, close windows, or doors to minimize movement of air.  
A small propane burner takes up less space, and a good room probably do more for me than a sterile hood would (I have several at work/school- but feel comfortable with a careful technique, decent space, and some common sense)

Enuf bantering. Hell- just Brew! John Wyllie SLK6P@cc.usu.edu

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End of HOMEBREW Digest #959, 09/01/92  
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Date: 01 Sep 1992 02:49:33 -0600  
From: hiroki@limerick.cbs.umn.edu (Hiroki Morizono)  
Subject: Hydrogen peroxide to sanitize stuff.

I've been using peroxide (the kind you get in the drugstore, not the 30% stuff you can get in a lab) to sanitize my goodies lately, but I haven't read anywhere about it--I just clean out my bottles with water and a scrubber, then pour some peroxide into one, and shake, pour it out into the next, till I have enough for a batch. Then I just drain the excess, and put the bottles in a warm--not hot--oven till they dry. Probably breaks all the H<sub>2</sub>O<sub>2</sub> into H<sub>2</sub>O as well. I wipe out my fermenter with a Kimwipe or paper towel soaked in fresh peroxide, and then rinse with boiling water. Gloves are important :-) ratty clothes are good too.

I was wondering if anyone else does this--It's a lot easier than rinsing out bleach.

Hiroki  
hiroki@limerick.cbs.umn.edu

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Date: Tuesday, September 01, 1992 07:20:30  
From: TBSAMSEL@qvarsa.er.usgs.gov (Theodore B. Samsel)  
Subject: Right beer for \_\_\_\_\_

Does anyone know of an authoritative published source on what  
beers go with what sort of food? Some homebrewers without net access  
were quibbling over this last night and I was asked to set this straight.

Regards,  
Ted (TBSAMSEL@QVARSA.ER.USGS.GOV)

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Date: Tue, 1 Sep 92 10:21:59 -0400  
From: Alan Mayman <maymanal@scvoting.fvo.osd.mil>  
Subject: Dry Hopping BudMilob

Greetings Y'all,

I recall from my dim and distant past, a post regarding dry hopping kegs of boring beer, like bud or something. Could the postee please send me some info on this subject including quantity/type of hops and how long you let it hopitize (yes I just made that word up), or any other useful info.

Thanks in advance & many thanks to those who responded to my Woodruff question.

- Alan "When in doubt, drink a homebrew" Mayman

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Date:1 Sep 92 10:11:04 EDT  
From: "Chris 'Man of Might' Dukes" <imagesys!rover!CRD@uu.psi.com>  
Subject: Cut off Digest

Can some helpful soul out there in digest land send me a copy of  
digest numbers 958 and 959. They keep getting cut off recently.

Please send it directly to 'crd@imagesys.com'.

Thanks-

-Chris Dukes crd@imagesys.com Tel:518-283-8783 Ext. 550 Fax:518-283-8790
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Date: Tue, 1 Sep 92 10:43:38 -0400  
From: cestes@argos5.DNET.NASA.GOV (Chris Estes)  
Subject: Halifax/Yeast Collaboration

Hi all...

I've got two questions for the collective wisdom:

- 1) I'm going to be in Halifax, Nova Scotia in a few weeks. Are there any points of beer interest there?
  
- 2) Regarding the use of multiple strains of yeast... I'm planning on doing a barleywine soon and would like opinions on a strategy I've used before with good results. I previously made a barleywine using 12+ lbs of extract (syrup and grain combination). I was shooting for a high alcohol content, but with a traditional ale flavor. I pitched Whitbred ale yeast and let it ferment (actively) for 4-5 days. As this began to calm down I pitched champagne yeast (supposedly alcohol tolerant) to finish the job. My reasoning was thus: My normal ale yeast would make the beer taste like my usual ale, and the champagne yeast would further raise the alcohol level without affecting the taste TOO much. Am I wasting my time with such a procedure? Am I doing anything wrong? Is my reasoning (based purely on conjecture) anywhere close to reality? etc., etc., etc...

-Chris-

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Date: Tue, 1 Sep 1992 11:14 EST  
From: STROUD <STROUD%GAIA@leia.polaroid.com>  
Subject: Maisel's Dampfbier

Well, we all know where Bayreuth is by now, don't we? Now if I could just figure out where Munich is.....:-)

The original posting about Maisel's products asked about the six-pointed star that occurs on the label of their Dampfbier. I don't believe that the question was answered.

On page 13 of Michael Jackson's "The New World Guide to Beer" there is a picture of an engraving of a brewer whose head is surrounded by a six-pointed star. According to Jackson, the star is the symbol for alchemy and was frequently used by brewers. Certainly, it must have seemed magical to the average man that a brewer could take grain and turn it into ale.

Steve

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Date: Tue, 1 Sep 92 09:17:57 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Brewing Disasters

Well, the "Brewing Disaster" thread sure petered out quickly. Only 2 disasters in the entire net.kingdom???? I thought this would be a fun way to show everyone how human we all are, but I guess most of the gang isn't (human, that is). Or they're just not as imperfect as some of us. C'mon folks, how about some fine tales of misery and destruction! It'll make you feel better... (for those without a funny bone: :- ) ;- ) 8'/'.....

Lest he thinks it went unnoticed:  
Mike Schrempp should join AAAA (awesome ascii artists of america)!

Norm

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Date: Tue, 1 Sep 92 10:55 EDT

From: man@kato.att.com

Subject: Jokes, efficiency revisited, Chore-Boy, cold break, Bev-Con kegs

In Hombrew Digest 959, Jack Schmidling says:

>I think I had enough fun with this just to let it drop.

Then, why didn't you let it drop? You just had to get the last word in, didn't you ?

>Suffice it to say  
>that I took my lumps from my Milwaukee beer and thank those who defended it  
>and grin at those who trashed it.

>And yes, "conspiracy" is a fun trigger word and all I can say from the  
>reaction is that it was either a lousy joke or a totally ineffective  
>conspiracy... take your pick.

Come on, Jack. Your article about the "conspiracy" was not taken as a joke by this reader, nor by the others who I correspond with off-line. Whenever you get effectively proven wrong in this forum, you call foul, say "let it drop", and then say it was only a joke. Only this time, you left out the "I guess I need to use more smiley faces in my posts" part.

Now for something new, revisited: Yield

For a while now, I've been using points/lb/gallon. I realize this works best with a single grain type, but it can be adapted to mixed grain. Anyway, recently, Russ Gelinas said to use the theoretical maximums found in literature or (what he uses) the Brew Recipe Formulator. Now, I have this tool, but I hadn't used it yet. So I looked up Pale Ale Malt. It says 1.036. Is this the theoretical maximum ? Not according to Terry Foster in his Porter book, which I just reread. He says (talking about Pale Ale Malt and Klages, loosely paraphrased) "the best a homebrewer can hope to do is 36 points/lb/gallon, which is 80% of the theoretical maximum." This make the maximum 45. So, where are you people getting your maximums from ? I used the numbers in the BRF for my Porter and I get 96.6% efficiency. If I assume the numbers in there are really 80% of maximum, then I get 77.3% efficiency.

This brings up the discussion of efficiency claims by people on the digest. When you say: "I let my sparge go 90 minutes one time and I got 90% efficiency. WOW!", is that 90% of the theoretical maximum or is it 90% of the implied homebrewers maximum ?

For the record, my brew was a modified Redcoat's Revenge Porter:

For 13 gallons (US):  
20.75 lb Pale Lager Malt  
11b 60L Crystal  
11b Cara-Pils  
1.2 lb Chocolate  
5oz Black  
2.25 oz Chinnok 12.6 AAU 80 min  
1oz Cascade10 min  
.75 oz Kent Goldingsteep  
WYeast American Ale  
OG 1.062

I had a 2.5 hour sparge (remember the brew length)

I want to thank Kinney for his Chore-Boy/grain bag filter idea that I first read about, oh, 3 years ago. I tried it this time and there is no looking back. Using this method, there is no need to change your efficiency calculations to claim lost wort in the bottom of the brew kettle. You get every drop. Absolutely amazing.

Now 2 questions. I began using a counterflow chiller 3 batches ago. The last two, I chilled into my mash tun to allow racking off of the cold break a few hours later. When I racked it, there was no break material. My wort out temp is 62F. How long does it take for the cold break to precipitate out ? I will add that I rack by opening the ball valve on the bottom of my mash tun. I realize it is possible that the break runs into the fermenter along with the wort, but something should be there. If it takes longer, then claims for immersion chillers having the advantage of racking off the cold break are probably over stated.

Question 2: When I chilled my recent porter, my wort was oxegynated by liberal splashing. This caused much foam to appear that tasted extremely bitter. What is this stuff? Should it be allowed in the fermenter ?

I've got something else to add: Bev-Con International sells new and used soda kegs. Right. Big news. But they sell 3 gal kegs for 29.50 and 10 gal kegs for 36.50. All plus shipping and \$4 COD. They come with relief valves. I bought one of each. Good stuff.

Well, I've rambled on enough.

Mark Nevar

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Date: Tue, 1 Sep 92 10:05:07 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: oxidation vs. aeration, open fermentation

CHUCKM@CSG3.Prime.COM wrote:

>What is the difference between aeration and oxydation?

Oxidation is a chemical reaction wherein one molecule loses electrons to another molecule. The former molecule is "oxidized" the latter molecule is "reduced." Frequently, the molecule causing the oxidation is oxygen itself; e.g. the oxygen gets reduced at the expense of your precious beer molecules, which get oxidized, and your beer tastes lousy as a result. For our concerns, oxidation happens when very hot wort is overexposed to oxygen, or when fermented-out beer is exposed to too much oxygen before botteling.

Aeration is the process of introducing dissolved oxygen into a solution; i.e., it's a mixing, not a chemical reaction. You WANT to aerate your wort after it has cooled down. If you do it while it's hot, oxidation is promoted. Aerated wort helps the yeast get off to a good start; they need an aerobic growth phase to build their numbers before they go into anaerobic fermentation.

>Some brewers use open fermenters (Anchor, Pilsner Urquell, etc). Why >don't they have sanitary problems. I would never think of fermenting >in the open, but Pilsner Urquell does it in caves with no apparent >problems.... Any comments?

It's a numbers game. The brewers add a huge number of active yeast cells which get off to a quick start. There's no question that molds, bacteria, wild yeast, etc. fall into open fermentation tanks; but they are simply overwhelmed by the  $10^6$  to  $10^9$  fold excess of the desired yeast cells. After the beer is fermented out the alcohol suppresses most microbial growth.

Another seeming paradox of open fermentation which confused me for quite some time is: given fermentation is an ANAerobic process, how can it take place in an open, aerobic environment? The answer is that our clever friends the yeast only turn on their mitochondria when they really need to. In a sugar rich environment (like unfermented wort) the yeast get all the energy they need from anerobic glycolysis (a.k.a. alcoholic fermentation). The beasts do a quick molecular cost/benefit analysis and decide that while aerobic respiration is possible, the extra energy obtained from it isn't worth the cost of building more mitochondria to do the dirty work. In a low sugar, aerobic environment, glycolysis alone won't provide sufficient energy and they fire up the ol' Krebs cycle. This applies to the "cell growth and maintenance" phase of the yeast cell cycle. When the yeast are in their heavy-duty reproduction phase, like right after you pitch them, they need the extra energy and so go into aerobic respiration, even at high sugar levels, until they reach a limiting cell density.

Smart critters, huh? And you thought they just stupidly plodded along and made beer at your bidding!

Jon Binkley

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Date: Tue, 1 Sep 92 10:20:32 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: re: wooden kegs

<0004876702@mcimail.com> (Rachel) wrote:

>Does anyone use wooden kegs to store beer?  
>Would there be some taste advantage to doing so? How would  
>you make them clean enough to use? I've read in books  
>lamenting this century's loss of old-time country living in  
>Britain sorrowful remarks that no one uses wood anymore  
>only aluminium which (it is claimed) gives the beer a lifeless  
>quality.

Sam Smith's still casks their beer in wood. They even employ  
coopers at their brewery to construct said casks. As for sanitation,  
they just scrub 'em out really good. As with all British  
"real ale" their cask conditioned products are intended to  
be consumed quickly- i.e., within weeks of keggings- so while  
the casks are probably infected the beer disappears too quickly  
for it to be a problem.

Jon Binkley

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Date: Tue, 01 Sep 92 09:52:31 MST  
From: scott@gordian.com (Scott Murphy)  
Subject: siphon tube blues

I got those bubbles in my siphon tubes. My bottle wand and racking tube are different diameters. Since I didn't realize that, I ended up stretching both ends of the tube.

When I complained about the poor siphon to my local homebrew shop, He told me to put a little vasaline on the racking tube before adding the siphon tube.

This works quite well. I always sanitize the racking tube after I put the vasaline on it. I have never had any infected brews.

One problem is a tendency for the siphon tube to slip off. I just push it on farther than normal.

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Date: Tue, 1 Sep 92 09:01 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Some Fun!

To: Homebrew Digest  
Fm: Jack Schmidling

>From: gak@wrs.com (Richard Stueven)  
>>Note that this product contains a carcinogen (according to earlier  
>>posts). USE AT YOUR OWN RISK!!!

>Will you guys knock it of about sassafrass already?

I am not sure what your motive is but it seems to me that what must be  
"knocked off" is promoting the use of sassafrass as gathered in the  
natural  
state. Root beer producers either use synthetic substitutes or process  
the  
root to remove the carcinogen. Under NO circumstances should it be used  
unprocessed.

>EVERYTHING IN THE WORLD is a carcinogen!

There are thousands of carcinogens that the FDA just winks at because of  
political pressure. When one makes their black list, it is not to be  
triffled with.

>We're all going to die anyway...let's have a little fun on our way.

Dieing of cancer is not MY idea of fun.

js

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Date: Tue, 1 Sep 92 14:10:23 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: Always doing as Jack says

In HBD #959, I said

> ... I've always done what Jack says, but ...

Ooops! Please allow me to clarify:

I have always included trub volume when calculating efficiency,  
in the manner which Jack described in #957.

On the other hand, I have OFTEN neglected to follow the advice Jack  
gives on the HBD.

Sorry for any confusion :-)

Cheers,  
Rob  
(bradley@adx.adelphi.edu)

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Date: Tue, 1 Sep 92 14:29:17 EDT  
From: taylor@e5sb.osdhw.syr.ge.com (taylor)  
Subject: brew info for Baltimore

hi all,  
I'm going to a conference in Baltimore and was wondering if anybody has  
any  
information about brewpubs in the area or good beers to drink. Send me  
what  
ever info that can help thanks ... todd

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Date: Tue, 1 Sep 92 14:24:59 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: "For a couple of pins," says Troll, and grins ...

Long ago and far away (12 years ago in England, to be precise)  
I worked for a while pulling pints in a pub. It was a  
Wadsworth's house. I recall we usually got 6X in kilderkins and  
Old Timer (seasonal) in firkins. If memory serves me correctly:

1 pin = 4.5 imperial gal. (=5.4 US gal, approx. 20.4 litres)  
1 firkin = 2 pins  
1 kilderkin = 2 firkins  
1 barrel = 2 kilderkins  
1 hogshead = 2 barrels

Any mistakes here? Does the sequence continue?

Cheers,  
Rob  
(bradley@adx.adelphi.edu)

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Date: Tue, 1 Sep 1992 14:52:47 -0400 (EDT)  
From: "CBER::MRGATE::/"A1::RIDGELY/"@CBER.CBER.FDA.GOV  
Subject: Scottish Ale Recipe

From: NAME: Bill Ridgely  
FUNC: HFB-300  
TEL: FTS 402-1336 <RIDGELY@A1@CBER>  
To: SMTP%"HOMEBREW@HPFCMI.FC.HP.COM"@MRGATE@WPC

This is in reply to Mike Gauland's posting of last week requesting a recipe for Scottish Ale. One of my all-too-numerous passions is for single malt Scotch whisky, and I belong to the Washington, DC organization called Cuideagh O Corn O Uisgebeathe (loosely, the Society of Tasters of Whisky). Most the meetings are dedicated to the fruits of the pot still, but once each year, we set aside a day for lighter fare and taste the Ales of Scotland.

This partial-mash recipe is specially brewed for the occasion. It represents a "missing link" in what is actually a broad range of ales produced in Scotland, from the relatively low-alcohol 60 shilling (60/-) "Light" (with an O.G. of 1.030 - 1.034) to the traditional, full-bodied 90 shilling "Wee Heavy" (with an O.G. of 1.070 and above). In between these extremes are the 70/- "Heavy" (at O.G. 1.035-1.039) and the 80/- "Export" (at 1.040 - 1.052).

Unfortunatly, no commercial beers of Scottish origin are available in the U.S. (at this time, anyway) in the 60/- and 70/- strength. Belhaven is the only one available at the 80/-. The 90/-'s, are fairly well represented by the old standard, McEwan's, as well as McAndrews (a somewhat paler version), and what I believe is still the most expensive beer available in the U.S., Traquair House, which retails for about \$9 per 10 oz bottle (Cases can be had for a bit over \$100 if your dealer is in a good mood).

To my knowledge, there is no beer produced in Scotland in the gravity range of 1.055 - 1.070, so I made my own to 1.060 and called it "Wee Export". It uses traditional black malt for color and a bit of brown sugar to boost the sweetness (per the style). Also, the mash was conducted at a somewhat higher temperature to bring out unfermentable sugars, and the yeast had a relatively lower attenuation than some of the other standard ale yeasts on the market.

The beer ages well and is still wonderfully drinkable after a full year in the bottle. Slainte!

Bill Ridgely (RIDGELY@A1.CBER.FDA.GOV)  
"Better Living Through Better Drugs"

Date: 01-Sep-1992  
Posted-date: 01-Sep-1992  
Subject: Scottish Ale Recipe

OLD BEULAH WEE EXPORT  
(An 85/- Scotch Ale)

Ingredients for 5 Gal:

2 lb 2-row Klages Barley Malt  
1/2 lb 60-L Crystal Malt  
1/4 lb Black Patent Malt  
1/4 lb Flaked Barley  
5 lb Amber Malt Extract Syrup (I use American Classic brand)  
1 lb Dark Brown Sugar  
1 oz Northern Brewer Hop Pellets (6.5% AA)  
2 oz Fuggles Hop Pellets (4.5% AA)  
3 tsp Gypsum  
1/4 tsp Irish Moss  
Wyeast #1028 London Ale Yeast (In 1 qt sterile wort starter)  
3/4 cup Corn Sugar (For bottling)

Step Mash (Temps in Degrees F)

Crush grains and add to 3 qts water (with gypsum dissolved) at 130.  
Maintain mash temperature at 125 for 30 min (protein rest). Add 3 qts of boiling water to mash and maintain temperature at 158 for 1 hour (saccharification rest). Drain wort and sparge grains with 5 qts water at 170.

Boil

Add to the wort in the brewpot the malt extract and brown sugar. Bring to a boil. After 30 min. of boil, add 1/2 oz of Northern Brewer hops and 1/2 oz of Fuggles hops. After 15 more minutes, add an additional 1/2 oz of each hop. Boil for a total of 1 1/2 hours. Ten minutes before the end of the boil, add the Irish moss. Five minutes before the end of the boil, add 1 oz of Fuggles hops (for aroma).

Fermentation

Cool the wort with a wort chiller and add to the primary fermenter with sufficient water to make 5 gallons. Pitch yeast when temp of wort is below 75. Ferment at 65 for 5 days. Rack to secondary and ferment for 15 more days at 65. Bulk prime with corn sugar before bottling.

OG - 1.060  
FG - 1.015  
Alcohol - 6.0% vol (4.8% wt)

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Date: Tue, 1 Sep 92 13:59:53 CDT  
From: jay marshall 283-5903 <marshall@sweetpea.jsc.nasa.gov>  
Subject: Christmas Ales - need a recipe

I would like to start a spiced Christmas Ale pretty soon and am looking for a recipe that approximates Sam Smiths Winterfest (I think that's the right name, anyway).

I would prefer an all grain recipe, and something that is fairly light on the cloves and ginger.

Also, will this mellow out properly in time for November/December drinking, or am I behind the power curve?

thanks in advance,

Jay

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Date: Tue, 1 Sep 92 12:20:12 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Chuckm's Questions

In HOMEBREW Digest #959, CHUCKM asked:

> 1. What is the difference between aeration and oxydation?

Aeration is the process of dissolving air into a solution (wort, in this context). It is not a chemical change. Oxidation, on the other hand, is a chemical change. Aeration is required if you need to increase the population of yeast in the ferment, as we all do, unless you're pitching massive gobs of yeast. Oxidation, on the other hand, is worth avoiding.

The specific compounds that can be the most troublesome are the melanoidins, pigments produced in the malting and mashing processes. They tend to mediate the oxidation of alcohols into aldehydes, so it's in our best interests to have them in the reduced state. If the wort is cool or cold, it can be aerated without oxidizing the melanoidins. If it's hot ...

The best treatment of the subject that I've seen is in George Fix's "Principles of Brewing Science", which, I believe, should be on every homebrewer's bookshelf.

> 2. Re: Sanitation.... How do the breweries handle this? Do they ever  
> get bad batches that they must dump or do they have some magic way  
> of salvaging....

Sure, it happens. The Big Guys constantly sample the unfinished beer, and all have thresholds for a variety of biological contaminants, beyond which the beer is sewerred. If the infection is less severe but still detectable, the beer is blended to dilute the defect below sensory thresholds.

> Some brewers use open fermenters (Anchor, Pilsner Urquell, etc).  
Why  
> don't they have sanitary problems. I would never think of fermenting  
> in the open, but Pilsner Urquell does it in caves with no apparent  
> problems.... Any comments?

Sure. Anchor has all their fermentors in rooms fed by positive-pressure, sterile-filtered air. Not much is likely to go wrong there. Concerning the many breweries using open fermentors without such precautions, consider this: hop tolerance is not all that common among microbiota. If the resident critters are not hop tolerant they may fall in the wort, but they'll die micro-screaming. If they make no contribution at all, the brewer will see no reason to go to closed fermentation. In some cases, the contribution they make can actually be positive, and there are quite a few Belgian breweries that specifically exploit the environmental biota.

> 3. How is alpha acid content measured and Can I easily do it at home  
for  
> my home grown hops.

The "Readers' Digest" answer is no, you can't do it. Anyone who comes up with a really excellent way to do this that doesn't require a home-grower's entire crop will have the undying gratitude of thousands. Well, maybe dozens. Well, maybe you and I and a couple

of others ...

> Will the AA content of homegrown hops vary significantly  
> from the published ranges for a given species.

You can take that to the bank. In most cases, it will be much higher in your homegrown hops than in the commercial equivalents. The most experienced hop grower in our club says it will be twice as high, but his hops are so outstanding that I suspect him of trafficking with Dark Powers ...

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

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Date: Tue, 1 Sep 92 10:04:54 PDT  
From: tahoma!dgs1300@bcstec.ca.boeing.com (Don Scheidt)  
Subject: Crystalweiss, Oktoberfest, and Priming

In HOMEBREW Digest #959, inquiring minds wanted to know! :-)

andre vignos <andre@Think.COM> asks:

>Subject: recipe wanted

>

>

>The last time I was in germany, the 1986 oktoberfest, I stopped up in  
>Bamberg Germany to pick up a friend who was stationed there. We stayed a  
>couple nights in the area and sampled some quality brew. There was one  
>type

>that I absolutely loved but I have never seen any bottled form of it,  
much

>less a brewpub that serves it. It is served with a thin lemon slice in a  
>pilsner glass and is a wheat beer known as "crystalweissen". Being  
german I

>understand what the name means(doesn't take a genius). What I was  
wondering

>was, does any body have a recipe for said beer?

I'm truly amazed that the brew you mentioned was not Schlenkerla Rauch-  
bier. Kristallweizen (or "crystalweissen") is just your standard  
clarified

Bavarian wheat beer, "kristall" referring to the crystal-clarity of the  
pure golden (usually) brew, and there are plenty of examples of those in  
Bavaria, especially southern Bavaria and (of course) Munich. Franconian  
examples also are numerous, including Tucher, EKV, and Wurzbürger  
Hofbrau.

Part of the secret is the wheat/barley proportion in the malt - the wheat  
gives the beer that distinct tangy flavour - but the real secret lies in  
the yeast. You can use any of a number of extract-based or full-mash  
recipes to make a good, basic pale-golden wort, and after cooling, pitch  
with the S. delbrueckii yeast. Wyeast #3056 is a mixture of a more  
common

top-fermenting strain with S. delbrueckii, and the results will vary a  
bit,

but you can come close by using moderately elevated fermenting  
temperatures

(especially during the primary) to get all those esters and phenolics  
forming. By the way, it is not at all inappropriate to refer to these  
beers as "deliberately infected" - but this is deliberate in the same way  
that Berliner Weisse is deliberately infected with Lactobacillus. The  
end

result is unique flavour, and deliberately encouraging the beer to form  
flavouring compounds you may normally try to avoid.

See Dave Miller's latest book - among the many recipes for all the  
world's

beer styles, he gives both extract-based and full-mash recipes for a  
good,

estery Bavarian-style wheat beer. Whether you want to clarify / filter  
it

to obtain a true "kristallweissen" is entirely up to you!

avalon!jm@siemens.siemens.com (Jeff Mizener) asks:

>Subject: Oktoberfest, priming & siphoning  
>  
>First, travel question:  
>  
> When is Oktoberfest (the one in Munich)?

Oktoberfest ENDS on the first Sunday in October, and begins two weeks before that. That puts it at September 20 to October 4 this year.

>When people bulk prime, they add (something sweet) to the beer in the >fermenter. Then they presumably stir it up. Which causes all sorts >of gunk to be stirred up from the bottom. Do we all solve this problem >by racking first to another container? (Primary > secondary > priming vessel?)  
>Or what?

Primary > secondary > priming vessel is indeed the answer, and although we are usually trying to avoid oxidatation, judicious and careful racking of the fermented wort into a priming vessel is useful, and not at all a bad idea. While the beer is siphoning out of the secondary (a carboy in my case), one can slowly add the sterile ('cause it was just boiled :=) priming solution to the wort as it fills the priming bucket, obtaining (usually) a reasonably even distribution of the priming sugar into the almost-beer.

This assumes bottling, of course, and I make the assumption here that there is no CO2-based equipment lying around, which changes the rules a bit, especially if you have a kegging operation.

See y'all in a couple of weeks - I'm off to Central Europe for history, culture, and a lot of mighty fine beer-drinking! U Fleku, here I come! :-)

- - -

Don | Verbosity leads to unclear, inarticulate  
dgs1300@tahoma | things.  
..!uunet!bcstec!tahoma!dgs1300 | -- Vice President Dan Quayle

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Date: Tue, 01 Sep 92 15:09:56 PDT  
From: bryan@tekgen.bv.tek.com  
Subject: Hunter Airstat

The number for American Scientific Surplus is 708-475-8440. NOT -8840.  
Thanks for posting anyway Larry, it got me off my duff and I ordered  
one. And I'm going to look at a chest freezer tonight.

They are a surplus house, when these are gone they may not have any  
more.

Bryan Olson

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Date: Tue, 01 Sep 92 07:42  
From: sherpa2!BMOORE.ELDEC@mailsrv2@sunup.West.Sun.COM (BMOORE)  
Subject: RE: Propane Tanks

Another note regarding propane cookers and tanks:

NEVER, NEVER store your propane tank inside your house. When finished brewing, banish the tank to the porch, patio or the flower beds! Propane tank valves contain an overpressure relief pop-off valve. This valve will vent propane if the tank is relatively full of liquid (which is incompressible) and it gets too hot (the liquid expands). If such venting occurs indoors, vapors can collect in a low spot and need only a source of ignition before...KABOOM!  
By the way, the same advice applies to car trunks... If you get your tank filled, throw it in the trunk and leave the car parked in the sun, overpressure venting can occur... with the same results!

Happy Brewing!  
Barry Moore

(sherpa2!bmoore@sunup.west.sun.com)

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Date: Tue, 1 Sep 92 13:04 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Another brewing mishap

Talking about brewing mishaps? Stand back and gimme some room!

Once upon a time i was making some yeast starters. Pretty simple process. Make some wort, fill up some mason jars and boil in a water bath. A real no-brainer. At that particular time my setup was spread out. I would prep the masons in the kitchen and at the same time boil the wort in the basement. When ready, I would bring the wort upstairs into the kitchen to fill the masons. The basement stairs are positioned such that they come up from the basement and meet a landing with the back door, so you can literally walk up the stairs and straight out the back door.

On that fateful day as I was carrying the four gallons of boiling wort up the stairs, I was thinking to myself "Boy it sure would be a mess if I dropped this pot". No sooner, I stumbled near the top of the stairs, dropping the you-know-what on the landing.

It's interesting how the mind works in life-threatening situations. Everything seems to move in slow motion. Its as if the brain can't believe the mess that the body has gotten the two into so the brain decides to slow down the visual images as some form of mental denial.

I watched the pot hit the floor and dump out in slow motion. The pot spilled in such a way as to release the wort in one mass. As this Wave of Wort moved away from me and crested towards the back door, I thought to myself "If I open it, they will come". Roughly translated, if the back door is open the wort should proceed to flow out the door into the backyard, saving me much cleanup. The back door was already open but the storm door wasn't. So I quickly vaulted over the Wave of Wort, fully expecting to land face-to-face with the storm door and simultaneously hitting the door latch so as to have my momentum push the door open thereby allowing the door, myself and the Wave to pass through the doorway in said order.

As I landed at the storm door and hit the latch, it became apparent that the storm door was locked. My momentum was such as to carry me not through the doorway as expected but smack into the storm door. Thus, having formally introduced my face to the storm door, I proceeded to unlock and open the storm door, exit the house and remove myself to higher ground.

Yet to my shock and horror the doorsill was too high for the Wave of Wort to pass over so with somewhat weaker force yet equal determination the Wave reversed course and proceeded towards the basement stairs. It is at this point that I admitted defeat, realizing that some higher force was at work against me. I watched with remorse as the wort flowed down the stairs, cascading from step to step like some perverse Slinky. I cursed all within earshot. I even cursed my old nemesis Sister Sharon, my Catholic grade school principle.

Only a quart or so reached the drain near the bottom of the stairs. The rest of the wort had coated the stairs and the workshelves under the stairs. The dry cat food in the dish on the floor near the steps was no longer dry.

Damage assessment after the flood was painful. For tripping UP the stairs I received a gouge on the shin and a black-and-blue big toe. For

kissing the storm door I received a bloody nose and one pair of bent eyeglasses. For ineptitude I lost one can of extract. For General Principle I received one wasted afternoon.

chris campanelli

FOLLOW-UP: This occurred in winter. Come spring, the ants not only found what dried wort I had missed during cleanup but proceeded to tell all their friends within a five mile radius. It got so bad we had to call a professional exterminator. The house stank from insecticide for a week. Needless to say, ALL brewing related activities have been banished to the garage. :(

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End of HOMEBREW Digest #960, 09/02/92  
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Date: 2 September 1992 07:26:52 CDT  
From: "Roger Deschner " <U52983@UICVM.UIC.EDU>  
Subject: Re: Right beer for \_\_\_\_\_

One of the best references for what beers go with what sort of food I've found is the preface chapter entitled "Time for a beer", in older editions of Michael Jackson's Pocket Guide to Beer. Jackson must certainly be called an authority, if not THE authority, on this. Unfortunately, this colorful review has been deleted in the most recent edition. :'-(  
  
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Date: Wed, 02 Sep 92 09:16:30 EDT  
From: Richard Hargan <HARGAN@UMDD.UMD.EDU>  
Subject: Brewing disasters

Well, not exactly a disaster - a major embarrassment.

I had been dating a woman for a few weeks and introduced her to the wonderful world of homebrew. Having recently finished a batch (my 13th, I think), I left a case over at her condo.

When I dropped by for dinner one evening, I found her in the kitchen with a worried look on her face and a mug of beer on the counter.

"I don't think I poured it right", she said. (I had explained to her that bottle conditioned beer required care in decanting).

"It tastes .... funny".

So, I poured a glass. I took a sip. Not bad, but then there was the aftertaste. Ah yes, the aftertaste.

You know the taste that is left in your mouth after heaving your guts up? This batch of beer had duplicated it.

We promptly dubbed it Bimbleman's ("When you want a beer real bad, we've got a real bad beer"), and fed the remainder to Mr. Sink.

Surprisingly, this experience did not turn her off to either homebrew or me, and we wound up married and brewing together. It did convince me to take sanitation more seriously in my brewing.

So, there was a happy ending.

Rich Hargan (hargan@umdd.umd.edu)

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Date: Wed, 02 Sep 92 09:50:28 EDT  
From: Peter Bartscherer <BARTSCHP@DUVM.OCS.DREXEL.EDU>  
Subject: Request for Pittsburgh Pubs

I saw a request for Pittsburgh area pubs, but have never seen a response. If there was a response, could someone forward it directly to my address, or if there wasn't, if anyone has recommendations, please post them here. I'll be going to Pittsburgh in two weeks and of course would love to have some good beer in a great place. Thanks in advance for any help.

BTW, with all these requests for similar recommendations for all over the US etc, is anyone compiling the responses in one easy to access file?

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Peter Bartscherer 215.626.7714 Design & Imaging Studio  
BARTSCHP@DUVM.OCS.DREXEL.EDU Drexel U / Philadelphia

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Date: 02 Sep 1992 10:01:35 -0400 (EDT)  
From: Frank Tutzauer <COMFRANK%UBVMS.bitnet@CUNYVM.CUNY.EDU>  
Subject: Brewing mishap

Last July, some friends and I (there were six of us) attended the Winterhawk Bluegrass Festival in the Berkshire mountains. We were miles from civilization and it was to be three days of fun and sun and some really great music. I had also just bought my first Cornelius kegging system, and this trip was to be its inaugural run. Having never kegged before, I didn't really know what I was doing (I still don't know what I'm doing), but I figured what the hell I'll fake it.

When we got to the top of the mountain, all of my friends oohed and ahed at the shiny copper coils in the jockey box. They were suitably impressed by the sophisticated dials and gadgets, and awed by the industrial-looking tanks and containers.

Much to my amazement, the kegging system and jockey box worked far better than I had expected. Except for one detail. I had used a hose barb to attach the fittings on the keg to a vinyl hose which ran into the jockey box. Well, let me tell you it wasn't sufficient. A day or two after we arrived, we were all sitting around under our tarp, enjoying some Winterhawk Amber. We had just finished a wonderful lunch. Someone was playing guitar. The afternoon was beautiful. Bliss....

And then, PFFFSSSHHHHHHOOOO!

A geyser of beer spewed straight up, and out, and seemingly everywhere. I jumped up and began cranking on the valve to the CO2 canister. It took me a second to realize that this was futile, of course. There was plenty of pressure in the keg to keep that beer spewing and spraying and oh my God what do I do now I'm getting soaked any ideas what now somebody help and then by a miracle I thought to disconnect the out fitting from the keg and the volcano stopped.

Of course everybody just roared with laughter, thinking this event was oh so funny. According to one of my friends, the best part was that once the beer geyser erupted, I evidently jumped up and shouted, "Yee ha," before diving into the fountain.

What had happened was the hose barb had come loose. I had thought to bring some hose clamps, so once I figured out the problem it was easy to fix. And we still had plenty of brew left, so it wasn't a total disaster. But now we were all beer-sticky. Our hair was sticky, our clothes were sticky. The ceiling of our tarp, the guitar, the keg, our supplies, everything--sticky, sticky, sticky.

But the music was good.

- --frank

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Date: Wed, 2 Sep 1992 10:31:10 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: ne head

Heard about Quayle Ale? It has no head.

Same with my alt. The recipe included 5 lbs. munich, 2 lbs. pale, and 1 lb. wheat malt. I did an one-step infusion mash. Would a protein rest have helped with head retention?

Had an odd ferment with my latest, a porter. Used the slurry from the primary of the above alt, OG of the two were similar. Yeast was Wyeast German Ale (1007?). With the alt, there was a \*thick\* krausen, and much blowoff. The krausen stayed a good 4" thick for a week, with much obvious ferment activity in the carboy. With the porter, the krausen peaked at 2", no blow-off, and went down after 2 days. I thought I had a stuck ferment, but it had actually fermented down to 1.016 (from ~1.040) in those 2 days. What gives? Did the yeast adapt that quickly to my environment?

Russ

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Date: WED, 02 Sep 92 11:07:23 EDT  
From: "Deborah Poirier" <POIRIER@INRS-ENER.UQuebec.CA>  
Subject: CHOREBOY FILTERING

from: Deborah Poirier

Hi all!

The idea of using a choreboy and hop bag to filter hot wort as it is siphoned into the wort chiller sounds great, but I've had trouble actually doing it. How on God's green earth do you actually get the copper tube to stick to the choreboy? Last weekend's batch ended up chilled in the secondary hops, hot break, and all. HELP!

Thanks in advance to the kind souls who send me info.

Deb <poirier@inrs-ener.quebec.ca>

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Date: Wed, 2 Sep 92 10:55:36 -0500  
From: c\_vandev@hwking.cca.cr.rockwell.com (Craig Vandeventer)  
Subject: Brewing Disasters

Well, since someone out there wants to hear tales of horror, here is mine:

It all began way way way back in the early 1980s when I was a grunt engineer working for Boeing in Seattle. I was just starting out in the home brewing hobby when the Boeing Winemaking/HomeBrewing club was to hold an auction of wine making and beer making supplies at one of their meetings. I thought this would be a great opportunity to pick up one of those great big jars they show in "Better Beer and How to Brew It"(carboy). Well, it just so happened that there was one there. It was an older carboy with smoked blue glass. The auctioneer claimed that it was an antique carboy. So I ended up bidding the highest for the antique carboy(~\$30) and proudly carted it home. Boy, was I proud of that carboy. It was just the most beautiful carboy any home brewer could ever have.

My first brewing experience with God's carboy would have to wait since my wife and I packed up and moved to Cedar Rapids, Iowa. We rented a small 3 bedroom house with very light colored carpet(nice forshadowing, huh?). After a few months of getting adjusted to the less stressful lifestyle in Iowa I got the itch to brew a batch of beer. After a few hours of brewing and beer drinking I got everything into the carboy. I pitched the yeast and put an airlock on. I placed this beautiful carboy in the spare bedroom that we rarely entered(used it as a storage room).

The next morning, full of anticipation, I went into the spare bedroom to check on my creation. The airlock was flowing with goop and the goop was running down the side of the carboy onto the nice carpet. I quickly grabbed some newspapers and placed the carboy on top of the papers. The carpet had sustained minor staining but the papers covered that up so the wife couldn't see it to bitch at me about it. So now I thought maybe I should take the airlock off and clean it and then put it back on, but I would have to do that over and over until the goop stops coming out of the carboy(what the hell is a blowoff system, anyway?). I decided to leave that airlock on until the goop stopped flowing. I would replace it then.

So now I closed the door to the spare bedroom. It wasn't until 3 days later

that I remembered to check on how the brew was doing. Thinking I was going to replace the goopy airlock I went and grabbed a spare, filled it, and headed off to the spare bedroom. I opened the door to find that the carboy that was sitting on some newspapers 3 days ago was no longer there. Instead of a lovely carboy filled with fermenting beer there were shards of glass everywhere. God's carboy had turned into the carboy from hell.

Evidently, the air lock got glogged and would not let any CO2 to escape. But those little yeasties didn't care and happily munched away until BOOOM!! Not only was the nice light colored carpet a deep shade of brown, the walls had brown specks on them, the ceiling had brown specks on it, furniture had brown specks on it, EVERYTHING had brown crap on it! Several boxes of our belongings were ruined because the boxes help soak up the brown crap(sweet wort outside of proper containment vessels is defined as crap).

Well, after cleaning out the spare bedroom of everything I gave Stanley Steamer Carpet Cleaner a call. They came out and cleaned the carpet. After a few days the carpet turned a light shade of brown. Stanley Steamer came back out and cleaned it again for free since they didn't get it clean the first time. Once again the carpet turned a lighter shade of brown(tan). Stanley Steamer refused to clean the carpet again without me paying for it. We no longer live at that house and the owners never said anything about how one of the bedrooms has a darker carpet than the rest.

This story is why I never brew any more 5 gallon batches in 5 gallon carboys.

Craig Vandeventer

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Date: Wed, 2 Sep 1992 10:00:35 -0600  
From: craigman@casbah.acns.nwu.edu  
Subject: Badbrau

In the Chicago area last March, the Baterbrau brewery recalled/cancelled their spring batches of beer. As it turns out, the Elmhurst water works, supplier of B'brau's water, discovered intolerable levels of radium in the water supply. Residents were warned and instructed to take necessary precautions, and restaraunt businesses (beverage suppliers) were warned to correct/prevent problems that would resurface in their products. Coincidentally, this past summer has, from what I hear from hop growers, been a bit harsh on our well-loved flowers of the vine. The radium problem has since been solved, and all danger has, to my knowledge, passed. It does, however, strike me as amusing that such experienced brewers as these (the Baterbraumeisters) would experiment with alpha and beta rays as a substitute for alpha and beta acid resins!

LizardArm

craigman@casbah.acns.nwu.edu (craig anderson)

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Date: Wed, 2 Sep 1992 08:30:54 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Mixed yeasts, bitter foam, assorted hop info

In HBD 960, Chris Estes asks about using ale and champagne yeasts for a barley wine. My friend, Perry Mills, has been using champagne yeast with ale yeast for several years with good results. His beers are extremely interesting in that he violates most of the current taboos and gets very good beer for his efforts. He uses large amounts of corn sugar (up to 1/2 of the fermentables), boils his specialty grains for hours after grinding them in a blender, gets very low hop utilization, and skims the foam off of his open fermenter. All of these things have been condemned in print. The most interesting part is that his beers do not have the "cidery" taste supposed to result from using lots of sugar. Most of his high-gravity beers are in a dry porter/stout style. His technique is extremely methodical and evolved as a way of improving his brews.

At any rate, he uses repitched yeast, Munton and Fison dry ale yeast and Red Star Champagne, all pitched together. As I recall, OG ~1.110 FG ~1.010. Very dry beer, with light body and roast malty tones. The primary is in a plastic garbage can, batch size is usually 10 gal. Perry skims the foam until no more is produced. I think this may remove some of the harsher flavors and higher alcohols. Perry insists that the ash that falls off his cigar when skimming is crucial to the success of the beer.

Then the beer is racked into 5 gal carboys. The secondary fermentation can take up to six months. My guess is that the ale yeasts reproduce faster than the champagne, and so are responsible for the primary fermentation, then the champagne just keeps chugging along.

For more than a year, I badgered Perry about his ingredients and methods, then I got some sense, tasted the beer and shut up. We now agree that if everyone made the same beer, the world would be a boring place.

Mark Nevar in HBD 960 asks about the bitter foam on his Redcoat's Revenge Porter. The bittering principles in hops, alpha-acids, are not very soluble in wort. Only a small portion gets isomerized and goes into solution, the rest falls out of solution with the trub and other precipitates. The bittering principles that are not in solution ride around on the CO2 bubbles. Blowoff foam and the scum that forms a ring at the top of open fermenters has a lot of these insoluble bitter resins in them. I've done some comparison brews between bucket and blowoff primaries. My impression is that the blowoff is slightly less bitter and has a smoother taste.

Carboys that have been used for blowoff primaries always have a lot of brown crud stuck to the top and neck. I've found that clear ammonia, 1 cup / 5 gal water gets it right off. Throwing a cup of cold water into the brewpot will stop a boilover in its tracks.

I really liked Chris Campanelli's disaster story. Another Great Moment in Brewing.

Paul de Armond

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Date: Wed, 2 Sep 92 09:40:42 PDT  
From: Greg.Winters@EBay.Sun.COM (Greg Winters)  
Subject: RE; Multiple yeast strains (was Halifax/Yeast Collaboration)

Chris Estes writes about using multiple strains (ale & champagne) for a extract barley wine -

Chris, I think you are on the right track. I also made one similar using wyeast Belgian ale yeast and champagne yeast. I might suggest that you give liqued yeast a try and this particular one provided great flavor. Just don't let the temp get to high. Here is my recipe -

DATE: 2/7/92

NAME: Breakfast Barleywine

INGREDIENTS:

14 lbs. Alexanders Pale Malt Extract  
2 oz. Black malt  
1 lb. Golden Brown Sugar  
1 lb. Honey  
2 1/2 oz. Hallertau N.B. plugs (7.5%) 90 minute boil  
3 1/2 oz. Fuggles plugs (4.2%) 90 minute boil  
1/2 oz. Fuggles plugs (4.2%) dry hop for 1 week  
3 tsp. Gypsum  
Wyeast Belgian Ale  
Vintner's Choice Champagne Yeast

BREWING NOTES:

OG: 1098  
SG: 1024

PRIMARY FERMENTAION TIME: 1 week TEMP: 63  
Very vigourous primary fermentation that took off within 12 hours.

SECONDARY FERMENTATION TIME: 5 weeksTEMP: 66  
Racked off trub and pitched liquid champagne yeast. Not much activity, the belgian must have done the trick. Still, there is some minor activity.

TASTING NOTES:

3/18/92 - Upon bottling, it is already delicious.

9/2/92 - Well I only have two left and probably should have let it age out  
for another six months, but it just wasn't meant to be...  
This was by far the best strong ale I have ever made. Color and taste is out of this world. I also found that it seems to fair better bottled  
in champagne bottles for some reason. Much smoother carbonation. Only problem is I have to find someone to split it with!

Luckily I have another batch going.

Take Care, Greg

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Date: Wed, 2 Sep 92 12:44:30 EDT  
From: Joe Rolfe <jdr@wang.com>  
Subject: a brew from hell

hi all,

well some of the stories of troubled brewing sessions got me thinking, heres one that could have been worse but.....

i was readying to brew up a good size batch, doing the calculations for hops, extract (yes i still am a lowly extract brewer), yeast amounts, boil evaporation etc.....

well started to bring the water to boil (lots), water was getting pretty warm as i began to dump in the extract, shit - forgot to put the hop screen in the outlet valve... major problem run off from the kettle would be forever without it... sunk the screen on a couple of copper wires, lined er up and wacked it into place with my trusty charismatic OAR. Great start dumping the extract, gas heat off, leave eletric running, a big can of syrup added. usually after adding i check the SG just to ensure i am on track (which i did) drawing off the sample, putting the hydrometer in - damn the hyrometer hit the bottom of the test jar an cracked the bottom. great i am nowhere near the sg i need, i'll not even be able to test the pre ferment...lets use the holder of the hydro jar wrong it melted the damn thing.... o well. add the dry extract as calculated and boil.....

hops added boiled all is well - so i only broke the hydro jar. set up the counter flow chiller, connect up the hoses to the fermenter, sanitize, flush, ready to go. start the yeast (dry type) in warm water. whirlpool, add irish moss - wait 30 min..... feed wort thru the chiller, check output temp -- oh no my yeast starter is foaming out the top of the jar, quickly run over to shake the foam back down, i feel something warm on my back side, well it is not warm any more, it is hot - really hot, i hear splashing, lots of splashing holy shit, oh no - i kick the pump/hose and it busted off the hot wort output nipple. wort hot wort spurting up from the pump hitting the ceiling, the back of my jeans. quick pump off valve closed - what a f\*\*\*\*\* mess 4 gallons of wort all over the floor. yeast foam all over the sink. relax, don't worry i don't think so....



i had another pump and cleaned up the mess all was well, actually the  
beer  
turned out to be not bad considering, .... my beer from hell - batch  
number 3  
got some other fermenters (glass carboy) added raspberry, blueberry and  
dry  
hopped another (4 different beers from hell). The BFD'ers liked them  
too!

so there is my story of disaster

joe rolfe

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Date: Wed, 2 Sep 1992 10:09:10 PDT  
From: Mark\_Davis.osbu\_south@xerox.com  
Subject: Maple Ale Recipe

Does anyone have a good extract (good and extract are not always contradictory terms) recipe for some sort of maple ale. I need a recipe by this weekend and have looked at cat's meow and found only a recipe for maple stout, but I was looking for something a little paler. Any help would be greatly appreciated.

On another note, A friend is looking for a beer recipe that uses cardamom as one of it's ingredients, any suggestions. Finally, someone at work is going to be in New York and requests any info on brewpubs in the Hempstead area.

Once again many thanks in advance for your assistance.  
Mark  
Mark\_Davis.osbu\_south@Xerox.com

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Date: Wed, 2 Sep 92 09:40 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: CLASSIFIED, PROPANE, BIC

To: Homebrew Digest  
Fm: Jack Schmidling

Send me some ads! I still need a few more to make it interesting.

It does not have to be commercial. Sell your old retired fermenter.. anything. What are you looking for? Just post a WANTED ad.

>From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
>Subject: Cajun Cooker Enclosure

Aside from the renters and homesteaders, I have a hard time understanding the propane business.

What happens when you hook one of these things to natural gas? I presume they have an air/gas mixture adjustment... no?

>From: SLK6P@CC.USU.EDU

>Another note: For culturing yeasts. I would highly recommend the use of flame ( a good time for flaming...) on such things as inoculating loops, test tubes etc....\$10-15 you can get a small propane torch and tank of gas to sterilize utensils/glassware.

It may not be very elegant but a BIC lighter is probably as cost effective as one can get.

>Gas flames are a common piece of equipment in any micro lab.

I have often wondered about the "proper" method of flaming. It would seem that just passing through a flame would kill anything on the tool but on the other hand, the tool is a heat sink and the critter might not even get hot.

So to make sure, I heat the loop cherry red and the glass rod till I know it is hot. The problem is, if you then poke it into the yeast to transfer it, the yeast gets fried unless you let it cool. While cooling, it is in the unsterile air and one never really knows when it is cool.

So, the question, at last... is just passing through the flame sufficient?

And finally, I am getting about 3 quarts of juice from ten lbs of apples with

my crude crusher/press. Does anyone know what I would get if I invested  
a couple hun into a real one?

js

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Date:Wed, 2 Sep 92 14:39:40 EDT  
From: William Boyle (CCAC-LAD) <wboyle@PICA.ARMY.MIL>  
Subject: How dumb can I be?

OK I'll tell you how dumb I can really be. I ferment in a 5 gal water bottle with a 3/8" blow off tube (dumb). I use a 1 foot piece of copper tubing bent into a "J" with the long end in the stopper and a tube connected to the other end going into a bucket of water. I set this on my kitchen counter which is about three feet from the dinner table.

One morning I was eating breakfast before I left for work, with a batch bubbling away (yes it was bubbling, I checked it when I first got up). Sometime after I checked it, bits of hop pellets began to collect in the tube. The next thing I knew the stopper blew out spewing wort and stuff all over my kitchen and me. The carboy looked like a fountain. I picked up the stopper and tried to put it back on, which is like trying to screw a nozzle on a garden hose which has water flowing, this did not work. So I figured the tube was clogged, so I removed the copper tube and tried to put just the stopper in the carboy, now this is like getting the nozzle on the hose and opening it up, the foaming mess then shot up in a higher fountain hitting the ceiling. By this time I was wet and sticky (which can be fun :-), but I was not having fun) and the stuff was still foaming. I ended up waiting for the wort to stop foaming before I was able to put on an airlock, By this time I had lost (actually I did not lose it I knew exactly where it was :)) about two gallons of wort :-).

I know this is not as bad as breaking a foot or breaking your face but it still was no fun, especially since my wife did not find this humorous.

B^2

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Date: Wed, 2 Sep 92 12:18 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: BRF malt ratings

The malt ratings in BRF are 100%, i.e. theoretical maximums. If you came up with an efficiency of 96.6% I think you might want to recheck your measurements. Imprecise malt weights and/or wort volumes can drastically alter an efficiency as can gravity readings at temps other than 60F. I'm open to rebuttal but I seriously doubt any homebrewer can achieve an efficiency of 90% or better. I'm in no way a great brewer but I have been brewing for six years. I can only achieve the upper 80's and that's with preground malt, rigorous pH control, slow sparging and the like.

As for what Terry Foster states about malt ratings, six different authors will give you six different answers. I pulled out a lot of hair trying to get a comprehensive list of malt ratings. Believe me, I understand your confusion. For a more definitive source I would suggest Doctor Bob's Amazing Wheel of Beer. Not only are the malt ratings more trustworthy but the Wheel is a fiendishly ingenious tool of its own right. The values in BRF are not written in stone. You have an editing option. Your's is the final word.

One of the problems with this whole rating system is that we are dealing with an agricultural product. Barley is susceptible to seasonality. Although malting companies hit the mark consistently, malt gravity contributions may vary from time to time.

The only source of information that I truly trust is the malting company. I usually buy malt in bulk. I contact the malting company and ask them what the current rating is for the malt in question. Malting companies perform laboratory analysis on every batch of malt that goes out. The information they provide is painstakingly accurate. If I buy a 50 lb bag of malt tomorrow, I'm not going to trust the malt rating that some self-proclaimed yahoo printed in a book 8 years ago.

chris campanelli

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Date: Wed, 2 Sep 92 15:40:16 EDT  
From: Chris Goedde <goedde@shape.mps.ohio-state.edu>  
Subject: Extract Madness

First, I'd like to thank everybody who offered help with my "Siphon Woes" problem. I haven't racked anything else since then, but I'll let y'all know how it goes.

I have a few questions about extracts because I like to brew in 3 gallon batches, so I end up playing with recipes a lot. I realize that the answer to them is probably "It depends", but I'd appreciate any wisdom you might like to offer me.

- 1) If you were going to make amber extract out of light extract plus specialty grains, how would you do it?
- 2) Same question, but making dark out of light extract.
- 3) I was told that liquid extract is typically less fermentable than dry extract. In other words, given two identical batches, with the same starting gravity, one made with liquid extract would have a higher final gravity than one made with dry extract. Is this true? [Note: I'm not talking about the fact that liquid extract contains water and therefore contains less fermentables than dry extract on a pound for pound basis. The person who told me this was talking about the proportion of fermentable/unfermentable sugars for each type of extract.]
- 4) If you had an all-grain recipe that called for, say, 8 pounds of 2-row malt, and you wanted to use light dry extract instead, how much would you use?

Thanks,  
chris  
goedde@shape.mps.ohio-state.edu

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Date: Wed, 2 Sep 1992 17:12 EST  
From: STROUD <STROUD%GAIA@leia.polaroid.com>  
Subject: B-Brite/Bleach

B Gorman asks whether non-chlorine bleach could be used instead of B-Brite to clean and sanitize.

It probably could, except that every package of non-chlorine bleach that I've ever seen in a grocery store has "fragrance" as an ingredient. If you want to make a batch of "Perfumey" Pale Ale, go for it.

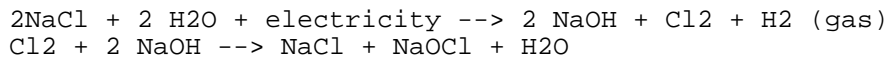
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In HBD #959, C.V.Copas@lut.ac.uk asks:

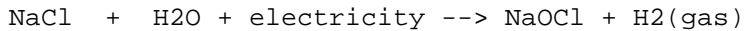
>Is this suggesting that chlorine degrades with time, even in a sealed  
>container?

Actually, it's hypochlorite, not chlorine, in bleach that degrades with time. I used to use Chlorox as a reagent in grad school. We always titrated it before use. Fresh bleach would always be about 5.25% NaOCl (sodium hypochlorite), as is listed on the bottle, but this value would slowly decrease upon storage. Older bottles (~1 year old) often would be down in the 3.5-4% range.

Incidentally, sodium hypochlorite in bleach is produced commercially by the electrolysis of cold, dilute aqueous sodium chloride solutions under conditions where the sodium hydroxide and chlorine can mix.



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The net reaction is:



The sodium hypochlorite produced is unstable at elevated temperatures and undergoes autooxidation-reduction to form halides and halates:



Steve

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Date: Wed, 2 Sep 92 14:39:29 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Brewing Disaster #1

My net connection has been busted for almost two weeks, so I missed the call for brewing "mishaps". I've certainly had my share of those, but the worts (oops!) was early this summer. I'd spent most of the day putting together a six gallon batch of stout from a recipe which worked beautifully before. We were headed toward an OG of 1070, with four or five kinds of malt, three kinds of hops and much spousal anticipation. At the end of the boil, I hooked up the siphon hose to the wort chiller, clamped off the far end and stirred up a great whirlpool.

I had some reason for doing a little research upstairs, digging in a brewing text, during the 20 minute rest. When I wandered down to the basement, though, I was dismayed by an unexpected splashing sound. Running across the room I was in time to watch the last pint or so disappearing through the wort chiller, down the outside of the carboy and down the floor drain!!!!!!!!!! Naturally, I calmly cleaned up the mess, quietly put all my equipment away and returned upstairs to the bosom of my family. Any blood-curdling screams and loud slamming of metal reported by my neighbors is a lie!

As many times as I've struggled to get a syphon started, or lost one in the middle of an operation, I've never had one volunteer before.

Now I never leave the brewery unattended -- for anything.

- --Jeff Frane

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Date: 2 Sep 92 14:04:00 -0700  
From: BELLAGIO\_DAVID@Tandem.COM  
Subject: Anyone use Oak Chips?

- ----- ORIGINAL ATTACHMENT -----  
SENT 09-02-92 FROM BELLAGIO\_DAVID @FORTY

Hi,

I was planning on using some Oak chips I got from a brew supply shop for an IPA. I read somewhere where I should toast them in the oven or steam them for sanitization and then add them to the primary for 8 days. The instructions on the bag say to steep them ( I assume in the wort ) for Oak flavor. I also assume you could add these to the secondary for some time. Has anyone experimented with this?

Super Dave

Bellagio\_David@tandem.com

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Date: Thu, 3 Sep 1992 10:32:18 EST  
From: JOE@syd.deg.CSIRO.AU  
Subject: homebrewing horror story

Date sent: 3-SEP-1992 09:07:48

Well, I hate to tell on myself but after Norm Pyle's request for more horror stories and Chris Campanelli's awesome blow-by-blow.....here's a true story:

I was going to brew the best all-grain pale ale Boulder had ever seen. I got my Corona set PERFECT, no flour just husks. The dough-in, protein rest, and mash went exceedingly well. The pH's and temps were great. All that remained between me and homebrew nirvana was a simple sparge and boil! The sparge started great, sweet clear wort, high gravity, awesome extract rates. Patting myself on the back I decided to call it "Attention to Details Ale". I was collecting the last two gallons of twelve, to add to the first ten that were starting to boil on my electric stove nearby, when IT happened. BLAM (and I mean BLAM) the whole kitchen was bathed in this very eerie ultraviolet/blue light and accompanied by a VERY loud POP. This brought me to my senses, and brought my wife running (thinking she'd finally become a REAL homebrew widow). I rushed to the stove and thought "huh, better not grab my lovely 15 gallon stainless pot right now, or I could get fried". So I ran to the other room, turned off all the circuit breakers I could find and came back to face a real problem. I grabbed the pot and hefted it off the stove (not an easy feat with 10+ gallons of boiling wort inside). As I stood there holding it, my wife said "better take it outside it's leaking like hell". I went into the denial stage here, saying "no it can't be leaking, this is my 15 gallon stainless pot!" The burning sensation on my feet finally convinced me to take it outside. There I was rapidly moving from denial to anger to sorrow. Ten gallons of my best-ever wort, sitting in my 15 gallon stockpot, with a 1/4" hole in the bottom, slowly pooling up and freezing to my patio (it was about 0F outside). Believe it or not there is still a happy ending.

My wife came out to console the unconsolable. Despite my protesting she convinced me that all was not lost. Dumping my grain from its plastic bin, we saved most of the beer, boiled it in four smaller batches in my enamel pot and renamed it "Sparky's Disaster Ale". It was by all accounts, remarkable. The

handy guys at the local SS welding place fixed the hole in my pot, I  
built a  
cajun-cooker-clone, and relaced the defective electrical coil.

Moral: Be oh so careful about overloading your electric stove, those  
little  
buggers just don't hold up too well to 70+lbs. And don't ever give up!

Relaxing and wishing I had a Sparky's right now, Joe

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JOSEPH WILLIS BOARDMAN Email: joe@syd.deg.csiro.au

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End of HOMEBREW Digest #961, 09/03/92

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Date: 02 Sep 1992 13:55:09 -0400 (EDT)  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: Right beer?

Ted Samsel asks:

> Does anyone know of an authoritative published source on what  
> beers go with what sort of food?

Please forgive my rather primitive attitude, but the answer to this question is essentially different for each individual. Unfortunately, this kind of reliance on so-called "experts" is what drives many people away from the enjoyment of good wine, IMHO.

The BEST beer to accompany any particular sort of food is what YOU prefer at that moment. Period. End of discussion.

Ed WestemeierCincinnati, OH

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Date: Thu, 3 Sep 92 08:31:33 -0500  
From: j\_freela@hwking.cca.cr.rockwell.com (Joe Freeland)  
Subject: What makes Cream Ale Creamy ??

I have been looking for recipes for Cream Ale, and have not been too successful. I have come across a few, and am beginning to wonder exactly what makes a cream ale a cream ale. I don't really notice any abnormal adjust grains or special additives to make it any different than regular ale. I am somewhat new (~2 years) at recipe matching and still do extract brewing, is there something I just do not recognize as being different about these recipes ?

I was in San Diego recently and went to the Columbia Brewery (Karl Straus) and had some of their "Karl's Cream Ale" and it was most excellent, and that is what started this whole desire for a good cream ale recipe. If anyone else has consumed this magnificent brew and can give some details on how they make it please let me know.

Joe (j\_freela@hwking.cca.cr.rockwell.com)

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Date: Thu, 3 Sep 1992 9:49:38 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: flour catcher

If you use a Corona grain mill, as I do, you cannot avoid getting some flour along with your cracked grains. Too much flour can lead to a stuck sparge. A good way to get rid of the flour is to put the grains in a big paper bag as you grind them. Pour the grains from the bag into the mash-tun, and much of the flour stays behind in the bag.

Russ

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Date: Thu, 3 Sep 92 10:13:54 EDT  
From: tighe@kc.camb.inmet.com (Michael Tighe)  
Subject: Brewing Mishaps - my tale...

This sorry tale involves an experimental batch of mead I made several years ago...

I had made two different batches, one with nutmeg and cinnamon and another with lemon-peel and ginger and as is usually the case when I bottle, there was this "left-over" liquid on the bottom of my primary fermentation vessel. (Luckily in those days I was brewing in one-gallon experimental jugs!)

Well, not wanting to waste anything, I mixed up the dregs from both batches and bottled them. My assumption was that it would taste lousy, but I was curious as to what it would be like. In those days, I bottled in 16-oz Coca-Cola bottles - you know the kind - I've used them to hammer nails into a two-by-four when the hammer was too far away from where I was. I believed them to be indestructible. (Foolish man...).

I had two bottles of this "dregs-brew", and had brought them with me to my girl-friend's apartment for the weekend along with several bottles of the "good stuff", and placed it on the bureau in the front hall. In the early days, my mead had this annoying habit (notice I said HAD - I don't HAVE this problem any more!:) of going off (i.e., exploding :) at dawn. Most explosions occurred around 6:00 am or thereabouts, with annoying regularity. This batch (the "dregs") decided to follow suit, and early on a Saturday Morning there was this "BOOM" from the front hall followed by the fearful sound of glass skittering on wood.

Quickly apprising the situation (having been woken from a sound sleep), I refused to let my girlfriend out of the bedroom, and utilizing standard bomb squad techniques, I grabbed a towel and quickly contained the second bottle of "dregs", the one which had NOT yet gone BOOM. I rushed to the kitchen and then stood there over the kitchen sink - now what do I do? This is when the term "glass grenade" really starts to become meaningful and fearful. Utilizing my great wisdom, I popped the top off of the towel-wrapped 16-oz Coke bottle filled with "dregs" and heard "POW" as I tried to aim the bottle's contents down the drain. Problem was that the spray emptied the bottle all over the ceiling, countertops, walls and cabinets of the kitchen before I could turn the bottle mouth-down to the drain. (It is this experience which convinced me to open any suspicious bottle out-of-doors!)

The original bottle's explosion had broken the mirror on the antique bureau, sent shards of the Coke bottle across the living room (we found pieces under the piano weeks later), stripped the finish off the bureau top and leaked through the top onto my girlfriend's nicest silk gloves and hankies in the top drawer. She did forgive me, but it took a while!

Moral of the story: Don't bottle dregs - its not worth the risk! :-)

Michael Tighe, Intermetrics, Inc., 733 Concord Ave, Cambridge, MA 02138 (USA)

email: [tighe@inmet.camb.inmet.com](mailto:tighe@inmet.camb.inmet.com), phone: 617-661-1840

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Date: Thu, 3 Sep 92 09:15:22 CDT  
From: pmiller@mmm.com  
Subject: Oak chips in IPA?

Super Dave writes:

> I was planning on using some Oak chips I got from a brew supply shop >  
> for an IPA. I read somewhere where I should toast them...

Actually, how you prepare the oak chips may be a mute point. Terry Foster (Pale Ale, The Book) claims that English oak is different than American oak (and French oak, I think) in that English oaken barrels don't impart any flavor to the beer that's stored in them. Apparently, we Americans, used to the characteristics of our oaken casks, just assumed that English IPA which had been sitting in a wooden cask must have some oak flavor. So, Terry's point is that if you're trying to brew an authentic IPA, don't add any oak chips.

Of course, that's not to say that you can't add oak chips to beer just for the fun of it. Just don't do it to be 'true to style'.

Anybody need a bag of oak chips, never used? I'll let mine go real cheap... ;-) )

Phil Miller "There is nothing in the world more helpless and  
pmiller@mmm.com irresponsible and depraved than a man in the depths  
of an ether binge." Hunter S. Thompson

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Date: Thu, 3 Sep 92 10:41:04 EDT  
From: jdsgeoac@typhoon (Karen Jdsgeoac Hyrum GEOACOUSTIC)  
Subject: Re: Oak Chips

Dave asked about oak chips in an IPA. The William's Brewing catalog which sells oak chips suggests the following:

Rinse with water and steam for 20 min. in a vegetable cooker or toast for 20 min at 350 F for a "crisper oak character". Add the chips to the fermenter, and leave in contact with the beer for at least 8 days. Use from 2-5 oz for a 5 gal batch.

I used William's chips in one batch. I used about 3 oz. and toasted them for sanitation. The result was a very oaky beer (too much oak). If I used oak again I would not use more than 2 oz. and I would steam them instead of toasting.

Hyrum Laney

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Date: Thu, 3 Sep 92 09:12:21 -0600  
From: Jerry\_Reeves <jreeves@hpbs1118.boi.hp.com>  
Subject: Some Fun!

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Date: 03 Sep 1992 09:48:12 -0600 (MDT)  
From: SLK6P@CC.USU.EDU  
Subject: Beer Sampling/Yeast culturing Event!

Brewfest/Yeast culturing. An evening of fun and fungus.

The other night some fellow brewers and beer unthusiasts joined me for an evening of sampling several "exotic" brews (in Utah terms that is) for the sake of comparison (quaffage) and to attempt culturing all of the culturable yeasts. We had stuffed squash from the garden, and watched Michael Jackson Beer Hunter Videos (well, we saw a bit of Jack's video too for kicks). It sure was inspiring to see the Lambic brewing system. Talk about "Not Worrying" to an extreme! The image of spider webs all around the casks haunts my mind. When I saw fruit flies hovering around my DunkelWeiss as I racked to the secondary the other night, I decided to savor the spider who has placed his home next to my brewing space in the basement.

Here's what we "sampled":

- \*\* Guinness \*\* Bass
- \*\* Anchor Steam \* Black Hook Porter
- \*\* Celebrator\* St Pauli Girl (dark)
- \*\* Red Tail \* John Bull
- \*\* Portland Ale \* Caribe
- \*\* Chimay

The next night- with refreshed palates, Toot and I dipped into some even MORE exotic brews:

- \*\* Samichlaus\* Wicked Ale
- \*\* Corsendonk\*\* Thomas Hardys Ale

I had a collection of malt agar plates. We poured the sediments onto them after carefully dispensing the beer into our little sampling glasses.

Boy- even a small glass (when you have many of them!) can sure put you under the table. Good thing I just had to fall into bed, not go anywhere! Beer sure makes my girlfriend frisky! Whew...

So- with a fair bit of followup culturing (restreaking for single colonies, then transferring to agar slants) I should have quite a stock of viable yeasts. I wonder how much overlap there might actually be in terms of which strains are really which? Might any of them actually be the same as any Wyeast cultures? This is probably going to drive me to freezing some cultures.

I'm also wondering which brews actually had culturable yeasts, and which just had sediments, and which plates now just have a layer of yummy beer on their surface. Any input? The ones with two \*\* are ones I'm pretty sure -> quite sure are culturable (\*\*\*) means they are already growing!).

Just thought I'd share this enjoyable experience with you folks.

"Beer is a part of our phfood, an important part of our daily phfood intake"

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John Wyllie\*\*THE COSMIC COYOTE\*\*SLK6P@cc.usu.edu

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\*Can anyone help me use FTP? I get the prompt but then don't know what to do. I'd like to be able to download some of the files. HELP?????????

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Date: Thu, 3 Sep 92 08:53 PDT  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Assorted Comments

Jack Schmidling asked (or was he reprinting another's question) about hooking up a cajun cooker to natural gas. It can be done, but the BTU's of propane are much higher, and he's not going to get as much heat out of it. Jack, I also use mine outside, having had one boil over in the garage (my wife was not appreciative). One safety note for all, I noticed that the tripod legs could tip over the cooker in a direction between the legs, and since I've got little ones (curious too), I bought a 3/4" X 2' diameter plywood circle, varnished it thoroughly (3 coats), flattened and bent over (in a vise) the last 1.5" of the tripod legs for the cooker and drilled holes and then screwed the legs to the plywood disk. The cooker is \*much\* more stable now, and I'm not as worried.

Concerning flaming, according to a friend (who ought to know), flaming consists of just passing the loop through a flame, not heating it red hot.

I don't have any brewing disasters of my own (just a boil over or two), but I do have a question. My latest batch (a brown ale) is not bad, but has a noticeably metallic taste. Here's the particulars for this 10 gallon batch.

12 lbs. Alexander's Light LME  
6 lbs. Alexander's Dark LME  
8 oz. Chocolate Malt (steeped, NOT boiled)  
1 lb. Crystal Malt 40L  
4 oz. cascade @ 5.3% AA (boiling)  
2 oz cascade (finishing in last 5 minutes)  
Wyeast Irish Ale Yeast built into a 1 qt. starter 3 days before.

S.G. 1.054  
F.G. 1.024 (calculations say about 4% alcohol)

Wort was chilled in a counterflow chiller and fermented with a blowout tube. Lag time was less than 8 hours (I was asleep and not watching).

It tastes pretty good except for the mettalic flavor. By this I mean, I'd like to get rid of the metallic part, but I'll drink it anyway.

Has anyone else had a similar problem, and if so, to what did you attribute the problem?

BobK

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Date: Thu, 3 Sep 92 9:54:01 MDT  
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>  
Subject: Whirlpools & siphoning

Jeff Frane (gummitch@techbook.com) recounts as part of a disaster story:

> At the end of the boil, I hooked up the siphon hose to the wort  
chiller,  
> clamped off the far end and stirred up a great whirlpool.  
> I had some reason for doing a little research upstairs, digging in a  
> brewing text, during the 20 minute rest.

I've tried the "make a whirlpool and siphon off the side of the pot"  
technique for racking after the boil, but I found it difficult to  
stir vigorously and start the siphon at the same time, and my siphon  
(copper tubing with slots in the bottom) still clogged with (fresh) hops.

Jeff's comment suggests that whirlpooling (to coin a word) and siphoning  
don't have to be done simultaneously: you can stir up the whirlpool to  
concentrate the solids in the center, let them settle, and then siphon.  
If so, do you still need some kind of filter to keep solids out of your  
wort?

- - -

Jeff Benjamin benji@hpfccla.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: Thu, 3 Sep 92 09:33:05 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Thanks for the Memories....

Thank you, oh thank you for your tales of disaster! I've sure enjoyed reading them, although I hate to hear about all the homebrew that's gone down the drain, into the carpet, down the stairs, etc. I think I'll go rent "Misery" or "The Addams Family" or something and have a homebrew...

Norm

P.S. My father-in-law has built me a roller mill from my specifications. I don't have it yet (I'll be getting it in a couple of weeks). Within a couple of weeks after that I'll report on it and give construction details if folks are interested.

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Date: Thu, 3 Sep 92 09:37 PDT  
From: James S Durham <js\_durham@pnlg.pnl.gov>  
Subject: Two brewing disasters

Back in the good old days, when I had only about three batches of beer under my belt (literally), I had a brewing experience that convinced me to use a coleman stove in the garage. I had just bought a new home, and I was all set to watch the world series and brew my favorite stout (recipe posted sometime last week) as my first batch of beer in the new house. Well, the first disaster to occur that day did not affect me personally, but they cancelled the baseball game for the San Francisco earthquake.

I did not have the full complement of brewing equipment that I now have. I brewed a 1.5 gallon extract recipe in a three gallon pot, just as I always had. I was tired of fighting with the swelling that occurs just as the wort starts to boil, so I thought "I'll just let it boil over and use a stainless steel mixing bowl to catch the overflow." What a good idea! As the wort was heating to boil, I decided to warm the mixing bowl on another burner so that the overflow would stay hot. Since just about every house in town has electric stoves (electricity is VERY cheap here), my stove was no exception. I placed the mixing bowl on one burner and anxiously awaited the boil. Soon, however, I noticed that the mixing bowl was glowing red, so I quickly turned down the heat to low and inspected the bowl. Sure enough, I changed the properties of the steel in the bottom of the bowl. Oh great, my wife (who doesn't like my beer) will kill me. So I set the mixing bowl down on a cold burner. Meanwhile, the wort approached boiling and the foam was rising in the brewpot.

Just as the foam was approaching the top of the brewpot, I lifted the pot up to move it over the mixing bowl. I failed to notice that this stove had a ventilation hood over it where the stove in the old house didn't. I hit the hood with the brewpot, and a small amount (about two cups of wort landed on the red-hot burner that had just been vacated by the brewpot. This started a small fire on the burner. I quickly set the brewpot (now cooled slightly so it was no longer in jeopardy of overflowing) onto the only available burner on the stove (the mixing bowl covered two cold burners. Unfortunately, the only available burner was heating on low. As I was dousing the flames on the cooking burner, I glanced up just in time to see Mt. Wort erupt like Vesuvius. The wort flowed into the burner, down the little air vent that leads to the oven, into that inaccessible area that houses the wiring for the burners below the burners, across the counter and onto the lily-white sculptured-pile rug that some madman had installed in the kitchen.

Needless to say, I didn't have to worry about my wife becoming upset about the mixing bowl. I (as brewer) was banished to the garage forever, which greatly facilitated my brewing anyway. It's a good thing I brew and allow primary fermentation to occur in the garage now, because it minimized the effect of having a cherry from a cherry stout recipe clog the airlock during primary fermentation this summer. The airlock exploded (thank goodness not the carboy) and cherries went everywhere! BTW, the volcano beer that I described above turned out to be one of my best brews, but I don't think I want to repeat the recipe exactly.

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Date: 3 Sep 1992 13:15:33 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: Re- Baderbrau (Radium)

Re: Baderbrau (Radium)

Since I am not a nuclear physicist, I'm sure someone will correct me if I am wrong....

I think that what the Elmhurst water was contaminated with was probably Randon gas and not Radium. As I understand it, Randon is a decay product of Radium which is in turn a decay product of Uranium. Radon contamination of ground water is VERY common in areas that have a bedrock structure that is composed mainly of granite. This is because trace amounts of Uranium in granite rock decay eventually into Radon and since Radon is a gas it can dissolve in the ground water. And because it is soluble it can reach fairly high concentration levels. Fortunately, Radon has a very short half-life and quickly decays into non-radioactive products.

The way the "Radium problem" was most likely solved was to let the water stand in some sort of holding pond for a few days before distributing it. The Baderbrau could also have been "made safe" simply by letting it sit in the bottles for a while.

A similar method is used in a very popular spring water from Maine. The aquifer that feeds this "spring" is the same one that my parents' artesian well taps into a few miles away. Since we found out about the problem about 15 years ago, we would let the water sit in the refrigerator for at least a day before drinking it.

—  
Christopher K. McDermott Internet: mcdermott@draper.com  
C.S. Draper Laboratory, Inc. Voice:(617) 258-2362  
555 Technology Square FAX: (617) 258-1131  
Cambridge, MA 02149 (USA)

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Date: 03 Sep 92 13:21:41 EDT  
From: CHUCKM@csg3.Prime.COM  
Subject: filters

Hello everyone.

Does anyone have any experience/advice with filters for beer...eg.  
I think I would like to filter it before kegging, but I'm not sure how  
to proceed. I've seen a variety of water filters on/for sale at HQ on  
the  
20 - 30\$ range and wonder if these might do the trick.

Thanks in advance

chuckm@csg3.prime.com

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Date: Thu, 3 Sep 1992 11:01 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Malt flames from Micah Millspaw

I thought that I'd let you all know about a horrible brewing experience that I had recently. I made bad beer! and not just a little bit of it either, a total of 45 gallons of bad beer. This disaster took place in 15 gallon increments, and at the first incident I blamed the yeast (even though I had proofed it myself). So I changed yeasts and brewed again, same problem ( the defect was massive amounts of DMS) I've been using the same wort chiller for several years with no trouble. So slow cooling wasn't the problem. And so to rule out some horrible bacterial infection as a source, I re-etched my SS fermenters with acid. So I went really anal about sanitation, got some known good yeast from a local brewery and tried again. Still more DMS. Then began the search for a common element and I found it, it was the pale malt. For years now I have been using pale malt from Great Western malting, but my source for it recently went away and so I bought some Breiss malt. I should have thought of blaming the malt sooner but it seemed to unlikely. I stopped trying to brew and located a new source for Great Western malt. Then I did some tests. With the same yeast that was used in the high DMS beer (last made) I made some test batches, I mashed a pound of breiss, boiled for an hour, cooled it and pitched the yeast, then did the same with the Great Western malt. Within 2 days the DMS smell from the Breiss was overwhelming, the Great Western was okay. This satisfied me that the malt was the problem and I'll never use Breiss again. I've got some good beer fermenting now, made from Great Western malt. Since this problem occurred I talked to many other brewers both home and commercial and they all said, don't use this malt (Breiss). I thought that I'd pass this on to you HBDers because it sucks to make bad beer and its even worse not to know why.

Micah Millspaw 9/2/92

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Date: Thu, 3 Sep 92 14:29:43 EDT  
From: garti@mrg.xyplex.com (Mark R. Garti)  
Subject: Maerzen

does anyone have an extract or partial mash recipe for  
Maerzen? grain recipe for same?  
Mark mrgarti@xyplex.com

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Date: Thu, 3 Sep 92 14:52:04 CDT  
From: "Regan Fulton" <fulton@molbio.cbs.umn.edu>  
Subject: Wood Chips

I used wood chips recently and found they gave a very nice aged character to the brew. I followed Charlie's India Pale Ale recipe very closely, as I remember--though I don't have my notes with me. I also toasted my grains for that one, so I can't say whether the wood alone contributed to the very pleasing character, but I do think of it as my best so far. This was a full-bodied ale with high alcohol content and real hint of wood. I steamed the chips in a collander for about five minutes prior to adding to the brew pot--I'm a sanitation freak in addition to being a hop head. Finally, I found the wood chips at Cellarcraft (Minneapolis). Cheers.

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 Regan Fulton Email: fulton@molbio.cbs.umn.edu   5-110 Moos Tower Phone: (612) 624-9663   University of Fax: (612) 626-7031   Minnesota   515 Delaware St. S.E.   Minneapolis, MN 55455
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Date: Thu, 3 Sep 92 13:01:54 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: oxidation and porters

I got only one response to my question about SG and temp. relations.  
And I don't have a postscript printer, so that didn't help much.  
Maybe I can get something out of a chem. book.

With the talk about oxidation, it is said that shaking COOL wort  
is good--leads to aeration which yeast like. Then it is said  
that shaking beer (before bottling) is bad--leads to oxidation  
which taste buds don't like. So what is the difference in the  
two settings? Why is unfermented cooled wort not as susceptible  
to oxidation?

And sorry if it was discussed recently, but what is the reviews  
of Terry Foster's book on Porters?

- Bryan

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Date: Thu, 3 Sep 92 15:15:32 CDT  
From: pmiller@mmm.com  
Subject: All grain SNPA taste-alike?

Does anybody have a sure-fire recipe for a Sierra Nevada Pale Ale taste-alike? I'm going to try my first attempt at all grain in a couple of weeks and I want to make the most of the extra effort. (BTW, I already checked in the Cat's Meow.)

I plan on doing a single step mash this time around to make things simpler. Any suggestions (recipe or technique) would be greatly appreciated.

Phil Miller "My problem with most athletic challenges is training. pmiller@mmm.coI'm lazy and find that workouts cut into my drinking time." from A Wolverine is Eating My Leg

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Date: Thu, 3 Sep 92 16:49:23 EDT  
From: card@apollo.hp.com  
Subject: yeast.starters

I decided to finally write this down rather than stumbling through my brew books every 4 months or so, when it's time to make starters.

BTW, since the bottles and are now sealed and the wort "sterilized", I presume you can just store them "in a cool dark place" rather than refrigerating.

Also, if anyone has had bad experiences with just adding the yeast to the starter bottles and re-sealing without an air-lock, until time to pitch, I'd appreciate any feedback.

Thanks and happy brewing,

/Mal Card

YEAST STARTER PROCEDURE  
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Read Miller's "Brewing the World's Great Beers", page 33-35

Material:

- \* Eight 1 quart canning jars ##
- \* Eight NEW covers (rings and lids)
- \* 3/4ths lb dry malt (~1.5 cups)
- \* 1/4 oz hops (I used Hallertau pellets)
- \* stainless 1.5 gallon boiler
- \* ceramic, or stainless boiler (16 quart)

Procedure:

1. clean the jars and covers (i don't think boiling is necessary). Ideally you could boil the jars and lids as described on the canning bottle box. The jars should probably be left in hot water until ready to use for thermal shock reasons.
2. Boil ~ 1 gallon water uncovered for 15 minutes
3. Turn off burner and add dry malt and hops
4. Bring to a boil
5. boil wort for 15 minutes
6. turn off boiler and let the wort settle for 15 minutes or so.
7. while this is cooling, fill the ceramic boiler about 1/3 full. bring to boil
8. Stir wort to evenly distribute the hops and transfer hot wort into bottles (half full) and then loosely cover

9. place the 8 jars into the ceramic pot with water ~ 1" from the top of jars.

10. bring to a low boil and simmer for 30 minutes

11. with tongs carefully remove the jars and finger tighten the lids

12. let cool overnight on wooden surface (keep out of draft)

## note: Miller "specifies" pint bottles but I've found if you use 1 quart bottles, you can add the yeast directly into the bottle since there is now adequate head room. This has worked successfully for me for about 6 batches but I'd be interested to hear if anyone has had problems with this. IE. exploding bottles.

IN ANY CASE, ONCE THE YEAST HAS BEEN ADDED, CARE SHOULD BE TAKEN, AND IF THE LID SWELLS, SIMPLY RELEASE THE PRESSURE WITH A QUARTER TURN OF THE COVER AND RETIGHTEN.

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Date: Thu, 3 Sep 92 18:24:09 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: corn/distasters/open\_fermenters/traquiar\_house

> can corn be converted by boiling, or do i need a warm  
> temp rest like barley.

corn is just like barley in that it can be malted, which produces amylase enzymes (don't know how corn differs from barley in the amounts of different types of amylase produced, though), it must be boiled or processed before being used as an adjunct, and conversion must take place in the presence of amylase at ~150F, etc. I'd like to taste an american pilsner made with malted corn (but let somebody else do all the work :-)

-----  
On brewing disasters:

How about 15 lbs honey & 7 lbs blueberries, put into a 6 gallon fermenter? I decided that my friend's basement would make a cooler environment in which to ferment this beast, so I carried the entire thing down 2 flights of stairs, drove across town, keeping it from tipping over with my right hand, hoping that the police wouldn't decide to stop me and inspect/infect the content of the fermenter, got to my friends house, opened the basement door, carried the carboy down another flight of stairs, and ever so gently sent the fermenter down on the concrete ledge. All I heard was a slight "clink", and didn't notice that the carboy was becoming lighter by the second. I could have saved a gallon or two and put it in jugs, but I was so disgusted I just threw the whole damn thing (about 2 gallons was left in the fermenter by the time I tipped it over to stop the flow) out in the dumpster and proceeded with the cleaning up process.

Fortunately, there was no carpet on the floor, and a drain nearby.

Unfortunately, the drain was 90% clogged.

Fortunately, It wasn't my house.

The ants loved it.

-----  
>>Some brewers use open fermenters (Anchor, Pilsner Urquell, etc). Why  
>>don't they have sanitary problems. I would never think of fermenting  
>>in the open, but Pilsner Urquell does it in caves with no apparent  
>>problems.... Any comments?

>  
>It's a numbers game. The brewers add a huge number of active yeast  
>cells which get off to a quick start. There's no question that  
>molds, bacteria, wild yeast, etc. fall into open fermentation  
>tanks; but they are simply overwhelmed by the 10<sup>6</sup> to 10<sup>9</sup> fold  
>excess of the desired yeast cells. After the beer is fermented  
>out the alcohol suppresses most microbial growth.

A Zymurgy article last year stated that when PU brews, they split the batch in 3 parts. They monitor these closely, and if one batch starts to develop a mild infection [as long as it's not too early in the fermentation cycle, I would assume]

they quickly bottle it, mixing it with the other 2 batches,  
which brings the off-flavors below the taste threshold level.

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> McAndrews (a somewhat paler version), and what I believe is still  
> the most expensive beer available in the U.S., Traquair House,  
> which retails for about \$9 per 10 oz bottle (Cases can be had for  
> a bit over \$100 if your dealer is in a good mood).

I finally found Traquair House at the Weinkeller liquor store in  
Berwyn, IL, for a little less than \$5 a bottle. What is the proper  
way to pronounce "Traquair House"? (I had to spell it before they  
figured out what I was asking for :-)

bb

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Date: Thu, 3 Sep 92 13:04 EDT  
From: man@kato.att.com  
Subject: **Bev-Con International**

I received too many requests for their number, so I decided to post:

Bev-Con International  
6400 Highway 51 South  
Post Office Box 396  
Brighton, Tennessee 38011  
(901) 476-8000  
(901) 476-4811 (fax)  
(800) 284-9410

Mark Nevar

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Date: Thu, 3 Sep 92 21:08:48 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: Flame Loops, Not Your Fellow Homebrewers!

Jack S. Writes:

>I have often wondered about the "proper" method of flaming. It would seem  
>that just passing through a flame would kill anything on the tool but on the  
>other hand, the tool is a heat sink and the critter might not even get hot.

>So to make sure, I heat the loop cherry red and the glass rod till I know it  
>is hot. The problem is, if you then poke it into the yeast to transfer it,  
>the yeast gets fried unless you let it cool. While cooling, it is in the  
>unsterile air and one never really knows when it is cool.

>So, the question, at last... is just passing through the flame sufficient?

When streaking bacteria I always get the loop red-hot. If I'm coming from an agar plate I just jam the hot loop into an unoccupied portion of the agar; this cools it off quickly and keeps the loop sterile.

If I'm coming from a liquid culture I stick the hot loop right in the culture; sure some of the bugs get fried, but since you're dealing with billions of them (or hundreds of millions in the case of yeast) you get more than enough live ones in your loopful.

Jon Binkley

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Date: Fri, 4 Sep 92 0:50:18 CDT  
From: hopduvel!john@linac.fnal.gov (John Isenhour)  
Subject: Westmalle is back!!:-)

I just got back from my monthly trek to the Chicago Beer Society meeting. I always stop in at Sams Wine Warehouse and check for Westmalle. Well it was there tonight, and I am just back and savoring my first in a really long time. My favorite is the trippel and they claimed to have several cases which they could not locate so I had to settle for the dubbel :-) don'tcha feel sorry for me?

Anyway it is in distribution again (and yes there is that darn gov'ment warning about non belgian women drinking while pregnant) but at least its here!

Yaa Hooo...

- - -

John, The happy Hop Devil  
renaissance scientist and AHA/HWBTA certified Beer Judge

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End of HOMEBREW Digest #962, 09/04/92  
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Date: Thu, 3 Sep 92 18:55:51 PDT  
From: ithaca!amber!phoebe@uunet.UU.NET (P. Couch)  
Subject: Re: Hops and disasters

I have finally harvested the hops and got 1 lb dry weight out off the cascade, 0 out of the Willamette, 4 oz off the the Nugget and 0 out of the Mt Hood, all of them 5 months old. The Willamette has this weird bug that wilts all the leaves from the root up, the leaves turned brown and papery, but they don't fall off. None of the other hops had the problem. The first batch of dry hops have now been used in the Cascading Hopping Spider AltBier, not that using Cascade is true to style of an Alt, and most of the spiders are removed from the cones. I will post the results when the beer is ready. As for brewing horror stories, none of mine could top what's out there. All the damage were confined to the kitchen and storage area in the basement. The funniest one is the probably the ballistic air-lock. It hit the ceiling and spewed all over the place. The last one was when I brewed with my brewpartner a couple days ago at my house and it was Laurel and Hardy time. I started brewing after work, and of course we decided to do 2 batches at once, fools! so at 9pm, we started sparging, at 10 pm, we started to brew, after painstaking working out the recipes we added the hops to the wrong batch, and at midnight, we put in the finishing hops in the revised recipe. At that time, we realized that we forgot to add munich malt to one of the mashes. We then carried a full 5g pot to the basement and use the chiller. So there was a trail of hot beer all over the kitchen and down the basement. The chiller attachment doesn't hook up tightly on the washer hose so there was a small fountain and one of us had to keep a hand on it to stop in from spraying. When it was done, we realized that we forgot to add Irish moss, so we went back upstairs and added it to the second batch. We then repeat the last process at ~1am with the second batch. It was then time to put stuff in the fermenters, my partner for some reasons decided to pour the stuff into the carboy with a funnel, I wanted to use a hose, but he insisted on pouring, so I let him (We both wanted very much just to finish the hell up and go the sleep), halfway down, the filter of the funnel got clogged, after some more struggle and losing pints of beer to the floor and some trub into the carboy, we got all the beer into the carboys at 2 something am. At this point, my partner decided to drive home cos he had an early meeting the next day. So I had to mop up the floor, and of course the mop broke. Well, anyway stuff got cleaned up the next day, and the beer is bubbling, and the next morning, I realized that we forgot to take an sg reading. We are not normally this dingbatty, but we just moved brew location and had too many home brew with our deep dish pizza.

P.

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Date: Fri, 4 Sep 1992 09:06:38 -0400 (EDT)  
From: Lester Paul Diamond <ld0h+@andrew.cmu.edu>  
Subject: Second-timer's question

Well, my first batch, a nut brown ale, is bottled. The flavor seemed to be fine going into the bottles, though it was a bit sweet. I suspect that it has to do with the corn sugar I put into the wort with the dry malt.

I immediately started another batch. This is an export ale. I wanted it fairly hoppy, so I boiled the wort longer, about 45 minutes, and left out the corn sugar. I'm not inclined to use the sugar again at any rate given what I've been reading.

My question is, how soon should I start seeing bubbling through the airlock? Last time it began within 12 hours. This time it hasn't started after that much time. I know I'm being a bit anal retentive, but I checked before I came into work and just thought I'd ask. One think I did differently this time was to just throw the yeast on the top on the wort without stirring it in. Last time I stirred it in.

If it doesn't start bubbling away what can I do to move it along?

Thanks in advance. You all have been very helpful to me a couple times in the past. This is an easy one, I know.

Lester

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Date: Fri, 4 Sep 92 08:48 EDT  
From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
Subject: Hydrometer reading as a function of temperature

Someone a little while back asked about hydrometer readings as a function of temperature. The brochure that came with my hydrometer had the following correction table (add correction to reading):

Temp in deg. F    Spec. Grav. Correction  
-----

50	-0.5
600.0	
701.0	
772.0	
843.0	
955.0	
1057.0	

Example: A measured specific gravity of 1.035 at 84F translates to a corrected (relative to 60F) specific gravity of 1.038.

I plotted the above data and fit it to a third order polynomial. The fit was quite good (R=0.99994).

corr. =  $6.66365 - 0.34722 * T + 0.00474726 * T^2 - 1.3431775E-5 * T^3$

With this equation one can write a short program that takes the measured specific gravity, and temperature, and outputs the relative specific gravity at 60F.

... Hope this helps,  
Christopher Lyons  
lyons@adcl.adc.ray.com

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Date: Fri, 4 Sep 1992 10:02:24 -0400 (EDT)  
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)  
Subject: Wyeast Belgian Ale (how not to prepare a starter)

Hello all,

last week the cooler weather started to set in and I decided to make my first batch in over four months. I chose a Belgian dubbel recipe (pg. 122 "Belgian Ale", Pierre Rajotte, all-grain), cracked the grain Friday night, and promptly realized I hadn't prepared any yeast! I pulled out an 8 month old Wyeast Belgian Ale packet out of the fridge and popped it. Now, 8 months old, let's see. .. that should take about one week before it would be ready, and I wanted to brew the next day. Hmmm..

So on Saturday I mashed, sparged, boiled, and cooled without any mishaps and by 3PM it was time to pitch. The packet hadn't budged at all. I decided to wait till night time. At 9PM I started fretting about the "unprotected" 5 gallons of wort sitting in my closet and pitched the far-from-ready Wyeast.

On Sunday morning I rushed to the closet and ... nothing. Sunday night, NOTHING! Monday morning ... de nada. I started to worry a little, and thought of throwing in some dry Whitbred ale yeast, but it was time to go into work.

After work, as I was climbing up the stairs to the apartment I heard the distinctly heavenly sound "glub ... glub ... glub". I rushed in and, low and behold, there was a party in my carboy.

It's been fermenting wildly all week long now. The closet smells like a giant Chiquita, there's still a thick krausen, and I'm a happy camper. I seem to recall a thread on HBD about 2 months ago about the characteristics of the Belgian Ale Wyeast, namely banana esters, drawn out but active primary fermentation, preference to lower temperatures (below 65F if possible).

So, I guess the jist of all this is: RDWHAHB, have confidence in your brewing technique, and trust your Wyeast (even if it's old)!! Of course, I'm not affiliated with Wyeast etc..., I'm just a happy camper.

Paul Yatrou.

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Date: Fri, 4 Sep 92 10:21:08 EDT  
From: Alexander R Mitchell <ARMITC01@ULKYVM.LOUISVILLE.EDU>  
Subject: Dry Yeast starters / brewing disasters

Prog/Analyst II C & T  
Phone: (502)588-5626

Dry yeast question:

Could dry yeast be re-constituted in plain water and then add up to 5 or 6% of alcohol to kill bacterial and (hopefully not alcohol resistant) wild/mutant yeast? If one added a hop pellet or two to an ounce of 100 proof (50%) vodka, would that make the some hop oils water soluble? The vodka/hops mixture could then be added to a pint of re-constituted yeast-water.

Brewing disasters:

I was using the Charlie P. 3/8 diameter blowoff system in a two room apartment and after a couple of batches my luck ran out. Of course the hop bits clogged the blowoff tube. Fortunately I had shoved the carboy in a corner behind one of those poppasson <-sp? (looks like a satellite dish) chairs. There were dried hop bits all over that corner of the room. Lucky for me the hop bits (not to be confused with naughty bits - for you Flying Circus fans) washed off the walls and the ceiling was one of those bumpy ones that a can of white spray paint took care of. the big round pad from the chair became a dog pad for a friend's pet. The carpet required Mr Stanley Steamer's attention. Also I had set bamboo chair frame outside and the ants cleaned it for me :-)

The second disaster was terrible! A new girlfriend came over for dinner and was quite impressed with my homebrew until she opened her second bottle. It was a beer geyser and blew foam all over her sun dress because she tried to close the swingtop cap and ended up directing the spray at herself. I, being a southern gentleman, helped her out of her wet sticky clothes and into the shower ;-)  
Like I said, it was a horrible experience.

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Date: Fri, 4 Sep 92 10:15:35 CDT  
From: pmiller@mmm.com  
Subject: To stir or not to stir...

Hi everyone,

I tried mailing the following question to Micah Millspaw (c/o Bob Jones) but it bounced. I've decided to post it to the HBD because I think it would be of general interest.

Before I get to the question though...

1) I'm going to be including some information that I got from Micah in an e-mail message. If I'm breaking some cardinal netiquette rule about including information from a private e-mail in a public posting then I'll take my lumps and apologize. In my defense, I want to point out that I have good intentions (I'm trying to clarify a point, not criticize) and that most of this information has been posted to the HBD anyway and it wouldn't take a rocket scientist to deduce the rest...

2) If, after reading this post, you have strong opinions about Micah's mashing technique, you may want to verify that I've described his procedure accurately before you post your scathing critique. Humble pie tastes terrible...

Those disclaimers out of the way, on to the questions (finally!):

Micah uses an underlet system for his mash which he described to me like so:

```
Underlet tubing ----> |
[ | ]
[ | ] <---- Mash tun
[ | ]
[ | ]
[ | ]
[== =====] <---- False bottom
[_| _____]
```

Micah has said that he adds hot water in different amounts to achieve a step infusion mash. He's also pointed out the importance of not stirring the mash (I think he quote George Fix here as saying that a lot of real breweries get into trouble by stirring their mash needlessly or something along those lines.)

OK, question #1: Why is stirring the mash unacceptable? Miller's book (Dave's -- I haven't written one yet ;-) describes in excruciating detail just how to stir the mash while heating the pot on the stove to boost temperatures and it's pretty obvious that Jack's EasyMash system would require stirring, too.

Now, the thought that comes to mind is that after a certain point, (e.g., 5 minutes before you begin sparging) stirring may disturb the grains and put a lot of flour into suspension. It makes sense that you may not want to mess around in the mash just before you try to establish the grain bed. But certainly you have to stir mash when you first mash-in, right? So at what point should you stop mucking around in the mash or am I completely missing the point?

Question #2: I did some back of the envelope calculations (Quick! Can anybody guess what my undergraduate major was?! ;-)) and I figured that for 8 lbs of grain and 8 quarts of water at 155 F, I'd need to add about 5 quarts of boiling water to bring the mash to 170 F for sparging. If I don't stir the mash, won't the hot water extract tannins from the husks that it contacts? Or does the heat diffuse quickly enough that this isn't a problem? Or, should I be using more water at a lower temperature to bring the mash to 170 F? How thin can you get the mash before you run into problems?

Question #3: Assuming that stirring the mash is bad, why use an underlet system to add the hot water to the bottom of the mash (rather than, say, dumping the hot water on the top of the mash)? Is it because the grains are heavier than the water and therefore water that's poured on top of the grains just sits on top whereas water that's added to the bottom of the mash ends up percolating through the grains from the bottom up?

Please, please, somebody straighten this out for me. I'm hopelessly confused. Thanks!

Phil Miller "My problem with most athletic challenges is training. pmiller@mmm.coI'm lazy and find that workouts cut into my drinking time." from A Wolverine is Eating My Leg

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Date: Fri, 4 Sep 92 09:40:54 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: more on oxidation

bgros@sensitivity.berkeley.edu (Bryan Gros) wrote:

>With the talk about oxidation, it is said that shaking COOL wort  
>is good--leads to aeration which yeast like. Then it is said  
>that shaking beer (before bottling) is bad--leads to oxidation  
>which taste buds don't like. So what is the difference in the  
>two settings? Why is unfermented cooled wort not as susceptible  
>to oxidation?

The difference is in what the yeast are about to do. In the former case the yeast are about to go into a massive, aerobic growth spurt, consuming any oxygen they happen to come across. You want to give them lots of it to come across.

In the latter case, the yeast are going to quickly consume the relatively small amount of priming sugar you add and then settle out; they'll use up some oxygen doing this, but they're not guaranteed to use it all, especially if it get's vigorously aerated.

I actually feel that the "Conventional Wisdom" overstates the risk of oxidation at priming, but I don't want to risk my beer with experimentation and it's not too difficult to avoid aeration during priming. There's no question, however, that vigorous aeration helps the yeast get off to a good start after pitching.

Jon

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Date: Fri, 4 Sep 1992 08:21:25 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Specific gravity of hot stuff

Bryan Gros will have some very heavy christmas beer. SG will always read lower when things are hotter. This is due to the fact that things expand when hot. More volume, same mass = less density. This size/temperature relationship is linear, as long as you don't have a solid/liquid/gas phase change. Charlie Papazian on p.26 of The Complete Joy of Homebrewing (1984) says that SG drops .002-.003 for each 10 degrees F above 60F. My hydrometer has a correction factor printed on it. This should be close enough for horseshoes and handgrenades. FWIW the beer I brewed Wednesday had an apparent SG of ~1.030 @ 200F and a real SG of 1.051 at 60F. The coefficient of expansion may vary with the amount of sugars in solution, so it wouldn't hurt to check this out.

Does anyone have a table of coefficients of expansion for worts of different gravities? Since gravities vary by 100% (more or less) this could have a substantial effect, or maybe not....

Paul de Armond

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Date: Fri, 4 Sep 1992 08:43:30 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Sparge times and extraction

There has been some discussion of the relation between sparge time and yield. This week I did two test batches to calibrate the alpha % of my recent hop harvest. I made two identical batches, same grain, same grind, same everything, except the sparge times. I use a Gott cylindrical cooler with a vegetable steamer and mesh "press bag" to hold the grains. For batch B, I would drain ~.5 gal from the cooler, add more sparge water, then wait five minutes.

BatchA B  
Sparge time 15 min.45 min.  
Gallons in carboy 4.5 4.75  
SG 1.045 1.051

As you can see, there was better yield from the slower sparge. In both cases, the grains had no sweet taste afterwards. I think that 15 minutes is too fast, and that you can go too fast or too slow. It is going to require more experiments to settle the issue conclusively, but I'll relax and take a break while sparging in the future.

=====  
Nothing Fancy Test Batch Ale

8#Munton and Fison pale ale malt  
.25#40L Crystal malt

mash with 2 gal @ 152F for 90 min. Sparge with 6 gal. 1 tsp gypsum in water.

2 oz. Homegrown hops (A=Willamette B=Cascade) 90 min.  
(added after foam subsides)  
1/2 tsp Irish moss 15 min.  
1 oz. Homegrown hops 10 min.

Cool to 70F with immersion chiller.  
Pour wort into spigoted bucket with vegetable steamer to catch hops. Let settle 20 min then drain into carboy.  
Pitch 1 pk Edme ale yeast.

Paul de Armond

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Date: Fri, 4 Sep 1992 09:09:41 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Isomerizing lupulin powder?

When I was packing my recent hop harvest I kept sheets of newsprint under the drying screens to catch the yellow resin that falls off the hops during handling. I now have a vacuum sealed bag with 1/2 ounce of the orange lupulin resin powder. I would be very interested in isomerizing this for post-fermentation bittering (repairing underhopped beer.)

Does anyone have an article or reference on how this is done? All I know is that there are two processes: one uses sodium or potassium hydroxide, is quick and can overconvert into non-bitter isomers; the other uses sodium carbonate and is slower and less likely to damage the bittering.

Any help would be greatly appreciated.

Paul de Armond

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Date: Fri, 4 Sep 92 11:25 EDT  
From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
Subject: Follow-up on SG vs Temp.

Following up on the specific gravity of water as a function of temperature.... The earlier equation was based on data for 50F-to-105F. Since the equation was from a polynomial fit, it should not be trusted for predicting SG outside this temperature range. The data below was obtained using the "Handbook of Chemistry and Physics (CRC)", and is valid for a temperature range between 0 and 212F.

Temp (C)	Temp (F)	Density	Correction relative to 59F
0	32	0.99987	-0.74
3.98	39.16	1.00000	-0.87
5	41	0.99999	-0.86
10	50	0.99973	-0.6
15	59	0.99913	0
18	64.4	0.99862	0.51
20	68	0.99823	0.9
25	77	0.99707	2.06
30	86	0.99567	3.46
35	95	0.99406	5.07
38	100.4	0.99299	6.14
40	104	0.99224	6.89
45	113	0.99025	8.88
50	122	0.98807	11.06
55	131	0.98573	13.4
60	140	0.98324	15.89
65	149	0.98059	18.54
70	158	0.97781	21.32
75	167	0.97489	24.24
80	176	0.97183	27.3
85	185	0.96865	30.48
90	194	0.96534	33.79
95	203	0.96192	37.21
100	212	0.95838	40.75

The correction term was computed relative to 15C (59F). It may be easily calculated relative to any temperature. A third order polynomial fit to this data was also very good ( $R^2 = 0.999969$ ):

$$\text{Correction}(@59F) = 1.313454 - 0.132674 * T + 2.057793e-3 * T^2 - 2.627634e-6 * T^3$$

where T is in degrees F.

This equation should be good for the entire temperature range of interest :-)

... hope this helps,  
Christopher Lyons  
lyons@adcl.adc.ray.com

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Date: Fri, 4 Sep 92 09:36:48 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: Radon

Chris McDermott says:

>I think that what the Elmhurst water was contaminated with was probably  
>Randon gas and not Radium. As I understand it, Randon is a decay  
product of  
>Radium which is in turn a decay product of Uranium.

Isn't radon the stuff that's odorless and colorless and can only be  
detected with special detecting equipment? When I lived in New Jersey,  
the main purpose of radon was to force everybody in Montclair to dig up  
their yards and replace the nasty old radon-contaminated dirt with nice  
fresh state-approved dirt.

ObBeer: I aborted the Botched Brown last night. :-(The batch made  
with uncrushed grain.) I'm going to do it right on Saturday, followed  
by a Pale Ale on Sunday and a Porter on Monday! I'll show 'em!

gak  
107/H/3&4

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Date: Fri, 04 Sep 92 11:28:58 CST

From: C05705DA@WUVMD.Wustl.Edu

Subject: where did the beer go?

About four or five months ago, I made some stout that turned out really good. However, after popping several bottles lately, the beer is gone. When I pop the cap, foam pours out continuously, as if it were spoiled. After the head dies down, I tasted it, and it tasted like sweet, malty carbonated water. It wasn't stout at all anymore. It tasted kind of like Perrier with a hint of malt and some Kryo Syrup. Where oh where did my beer go?

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Date: Fri, 4 Sep 92 12:43:17 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Bud keg help needed again

What tool(s) is(are) needed to open a Budweiser keg? I've been able to drain out all the old beer by pressing on the ball valve and letting the overcarbonated beer do its thing (all over me, unfortunately). But now i want to fill it and don't know how to remove the valve/stem assembly to get to the insides.

Thanks in advance...

AjD

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Date: Fri, 4 Sep 1992 10:00:18 -0800  
From: eurquhar@sfu.ca  
Subject: For the adventurous: Chicha, corn beer of the Andes

First, before you even think of planting corn from what plant quarantine would call a "briefcase introduction" consider the disease epidemic (blight, root rot, virus etc.) which would result from infected corn and the huge losses which would result to the American corn crop.

Second, I found a recipe and method for chicha recently in "The Art of South American Cooking" by Felipe Rojas-Lomabardi (excellent chef and native Peruvian) published recently by Harper Collins 1991 (ISBN 0-06-016425-5).

#### Chicha de Jora

1 pound jora (germinated and then sun dried whole corn, sort of like corn malt)

8 allspice berries or cloves

2 cups dense packed dark brown sugar

Lemon wedges for service

(1 tsp. dried Yeast for the less adventurous, use your favourite)

1. Grind jora until partially crushed.
2. Put all ingredients except sugar in stainless steel pot with 8 qts. cold water. Stir and soak for 1 hour.
3. Place over med. heat and bring to the boil. Lower heat and simmer gently for 4 1/2 hours. Stir regularly to keep from sticking. If a lot of liquid evaporates add some more water. You want 3 to 4 qts total mixture at the end.
4. Remove and let sit undisturbed for 1 hour.
5. Strain mixture using a stainless steel strainer into glass container through a double layer of good cheesecloth. Twist the separated mass to extract all the liquid and discard. Add sugar and DON'T STIR.
6. Cover with a piece of cloth. Pitch yeast into mixture here.
7. Let sit in dark draft free warm spot for 5-8 days. If all goes well it will ferment. The longer it sits the thicker and more potent it gets.

Sounds like the andean version of lambic.

#### JORA (corn malt)

the author said that the preferred type in ecuador is from yellow corn where in Peru both yellow and purple corn are used.

Soak whole yellow corn 1-2 days in cool water. Line a baking tray with several sheets of paper and cover with a double layer of cheesecloth. Spray with water until all is soaked. Drain water and then cover with double cheesecloth. Keep moist but not wet until corn is sprouted about 8-10 days (sounds like an awfully long time so use your best judgement). Dry in sun until thoroughly dry, several hot days but take in at night. Will keep indefinitely in dark, cool and dry place in airtight container.

Well gang there it is. Haven't made it as I just got the book out of the library which by the way itself is fantastic. I'm going to give it a try someday but first some corn malt.

Have fun,  
Eric Urquhart (eurquhar@sfu.ca)  
Centre for Pest Management, Dept. of Biological Sciences  
Simon Fraser University, Burnaby, B.C. Canada

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Date: Fri, 4 Sep 1992 10:00:34 -0800

From: eurquhar@sfu.ca

Subject: Yeast culturing

The method we use to sterilize instruments for subculturing is to dip them in 95% ethyl alcohol (for research it's tax free) but methyl alcohol will work and then burn off the alcohol in a bunsen flame. Dip as

much of the instrument as possible into the alcohol. Do this a couple of times and believe me they're sterile. Then touch the hot loop or probe to the new sterile plate or a clear spot on your culture plate to cool it.

If

the culture has no contamination this should cause no problem as generally

only pure cultures are used.

It is common practice to roll ends of test-tubes and flasks through the flame slowly to dry them off and kill any bacteria which may have fallen

on the neck.

May the culture be yours,

Eric Urquhart (eurquhar@sfu.ca)

Centre for Pest Management, Dept. of Biological Sciences

Simon Fraser University, Burnaby, B.C. Canada

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Date: Fri, 4 Sep 92 8:30:44 EDT  
From: chuck@synchro.com (Chuck Cox)  
Subject: Electric Corona

In order to take full advantage of the AcoustiMash (the false-bottoms are being laser-cut now), I am going to electrify my Corona grain mill. I've got a big, powerful variable speed drill that will be perfect.

I re-read the article in the all-grain issue of Zymurgy, but that is really only a half-design since it just leaves the electric drill sticking out in space. I'd like a self-supporting system, so I don't have to hold the drill the whole time. I'm considering using a second sawhorse, or perhaps doing something creative with a 90 degree drive.

I'd appreciate pointers to more useful articles, or ideas that you have seen work.

Once the mill is electified, how fast can I run it before something bad happens? What are the symptoms of a too-fast grind?

On an only slightly related note:

Has anyone ever overloaded a cajun cooker type gas burner? I've got one of the smaller ones. I've had no problem with 10 gallon batches, but a 15 gallon keg might be too much. I'm going to have some extensions welded on to hold the half-barrel kettle, and I'm wondering if I should reinforce the legs too, the three legs are made from what looks like 1/2" iron bar.

- - -

Chuck Cox <chuck@synchro.com>

In de hemel is geen bier, daarom drinken wij het hier.

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Date: Fri, 4 Sep 92 11:25:06 MDT  
From: Rick Myers <rcm@col.hp.com>  
Subject: DMS and Briess malt

> Subject: Malt flames from Micah Millspaw

<Story about bad beer, DMS, and Briess malt deleted>

I have had the exact same DMS problem with Briess malt also. I believe the problem stems from their direct firing of the malt. This produces excess nitrosamines, so in order to keep within federal regs for nitrosamines, they add sulphur to their malt - thus creating the DMS problems.

Needless to say, I don't use Briess anymore...

Rick  
rcm@col.hp.com

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Date: Fri, 4 Sep 92 08:43 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Anerobic, Meade

To: Homebrew Digest  
Fm: Jack Schmidling

>From: Jon Binkley <binkley@beagle.Colorado.EDU>

>Another seeming paradox of open fermentation which confused me for quite some time is: given fermentation is an ANaerobic process, how can it take place in an open, aerobic environment?

Would not the fact that a blanket of CO2 over the beer make it an anerobic environment?

.....

Well, I just had my first taste of meade and I did it the easy way.. I drank someone else's.

One of the neat things about this forum is the ease with which one can make friends (and deals) with people with a common interest. I recently swapped a video and a bottle of beer and a small nip of 1971 brandy with John Wyllie for two bottles of his pampered meade.

He sent me a bottle each of cyser and methaglin. The methaglin is too young to try yet but the cyser was from Nov 91 so we popped the cork with a Chinese dinner.

I, of course am not a certified judge, nor do I have any ribbons so I wouldn't dare use any of those fancy words. I will just describe the experience in words us Joe sixpaxes understand.

The cyser was crystal clear and the cork popped right out with little help. It was bubbly and efervescent like a fine champagne.

Probably the most interesting thing about it was the aroma. I have never smelled a drink quite like this. It was like walking through a meadow in full bloom. Not the pukey sweet smell when you jam your nose into a carnation but sort of like a funeral parlor at 20 paces.

We were looking for something that tasted like honey and it did not, so therein lay the only disappointment.

What it did taste like, escapes my humble vocabulary but it was dry and mild and resembled a good champagne. The first glass went well with the food. As the alcohol content was higher than I care for, I drank only one glass. My wife finished the bottle and dragged me off to the bedroom. As an

aphrodisiac, it gets the gold.

In summing up, I would call it an amazing champagne taste-alike considering that it contains no grapes. I used to make champagne with grape juice concentrates and was only moderately satisfied with the results. This cyser is indistinguishable from good champagne.

I doubt that the gods on Olympus drank this stuff but I now have a better idea of what is was they did drink.

Neat stuff, John. Thanks for sharing it with us.

js

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Date: Fri, 04 Sep 92 10:11:20 EDT  
From: okra@buscard.UUCP.buscard (Dean Goulding)  
Subject: Bells Yeast question

Has anyone reused the yeast from Bell's Amber Ale (Kalamazoo Brewing Co, MI). I'm using it now and its exhibiting some strange characteristics. I've called, and they weren't too interested in talking about their yeast. Its been going for 8 days now (pale ale, all grain, batch#15) and has a milky head, like a milkshake.

Anybody else used this?

Thanks!

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The Business Card (BBS), Lawrence, Massachusetts - Data: (508) 682-5329  
SysAdmin: murph@buscard.fidonet.org / ...!ulowell!wizvax!buscard!  
murph  
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Date: Fri, 4 Sep 92 10:57:33 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Whirling Wort

Jeff Benjamin <benji@hpfcbug.fc.hp.com> writes about something I wrote:

>  
> I've tried the "make a whirlpool and siphon off the side of the pot"  
> technique for racking after the boil, but I found it difficult to  
> stir vigorously and start the siphon at the same time, and my siphon  
> (copper tubing with slots in the bottom) still clogged with (fresh)  
> hops.  
>  
> [my] comment suggests that whirlpooling (to coin a word) and siphoning  
> don't have to be done simultaneously: you can stir up the whirlpool to  
> concentrate the solids in the center, let them settle, and then siphon.  
> If so, do you still need some kind of filter to keep solids out of your  
> wort?

>  
As far as I can tell, whirlpooling only really works if you give it a  
little time to settle: usually about 15-20 minutes works fine in a 10  
gallon batch. I start the whirlpool with a long-handled spoon, trying  
not to splash the wort anymore than necessary. When I draw the wort  
off, I get a dramatic cone of hops, especially if I use (as I usually  
do) pellets.

The trick, I think, is the take-up attachment for the wortchiller siphon  
hose. I have a copper tube of the same diameter which runs around the  
inner circumference of the kettle. The bottom of the loop (the part  
touching the bottom of the kettle) has scores of teeny-tiny holes  
drilled in it (I used the smallest bit I could get for my Dremel  
Mototool drill). Needless to say, the end of the copper tube has been  
hammered closed, so the wort has to be drawn through the little holes.  
These holes are small enough that loose hops never clog them, and if the  
whirlpool has been done properly, pelletized hops almost never do.  
\_Sometimes\_, it's necessary to give it a gentle jiggle if the outflow  
has dropped noticeably -- this usually clears the holes completely.

I tend to use pelletized hops because they sop up less wort.

- --Jeff Frane

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Date: Fri, 4 Sep 92 15:02:01 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: re: flour catcher

> If you use a Corona grain mill, as I do, you cannot avoid getting  
some  
>flour along with your cracked grains. Too much flour can lead to a  
stuck  
>sparge.

You might want to try sifting out the flour for other uses.

This is from One Hundred Years of Brewing, originally published  
in 1903 as a supplement to The Western Brewer. Re-published in  
1974 by the Arno Press which claims no copyright.

#### HOME BREWING IN SCOTLAND.

The following from the Scotsman  
[about which I know nothing more, 100 Years... has no  
bibliography. "Victorian Scholarship" is an oxymoron. -CW]  
well describes the  
processes of domestic brewing in vogue before the  
public brew-house became an established institution:

.  
.  
.  
[much stuff about malting and preparing of vats deleted]

.  
.  
Some of the malt was then put through a sieve. The part  
that sifted out was called " smeddum "--which word Burns  
takes occasion to use metaphorically. It was kneaded up into  
tiny bannocks, baked on a griddle and eaten. If when baked  
the smeddum inside the crust was in taste and appearance  
like a thick dark syrup, the malt was good and strong. If not  
syrupy, the malt was poor. These smeddum bannocks were  
rather tasty, and the entire household judged it necessary to  
pronounce on the malt.

.  
.  
[the rest of the brewing process deleted, if you're interested,  
check out the digests circa Jan 28 1992]

Carl

WISL,BM.

-----

Date: Fri, 4 Sep 92 15:04 PDT  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Oops - Correction

I stand corrected on the point of flaming the inoculating loop.

It should be heated red hot, and then chilled in a vacant spot in the agar. Once it's cool, then use it to draw out yeast. The reference to a "casual" flaming is to the neck of the tube/bottle prior to opening it.

Sorry for the misinformation.

BobK

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Date: Fri, 4 Sep 92 17:06 CDT  
From: korz@iepubj.att.com  
Subject: Re: Jack-free forum

Dear Stone Skin--

>Then here's more mail for ya.  
> that's fine. I was wondering about the statement. I don't  
>plan to discuss him (much) anyway. Just curious. So how are people  
>being indoctrinated to this forum? brew on. I take harshness with  
>a pound of sugar anyway. Call me Stone Skin.....JDW  
>

Indoctrinated? If you mean how do they know the rules, they are  
displayed  
at the top of each issue of the Brewer's Forum. I used to take harshness  
with a grain of (Epsom) salt, but that was in netnews, not in this  
private  
digest that I co-founded.

When beginners start to fear posting -- even I began to second-guess my  
questions, it's time to do something about it. I've been a contributor  
since the HBDs inception in 1987 and the mood was always friendly -- look  
at some of the back issues. No one had an axe to grind or a pet peave  
over  
which to stab someone in the back. We were all friends, even when the  
numbers  
got up to 4000 digest members.

Then came Jack Schmiddingling. He introduced hatred and intolerance to the  
HBD  
and caused the mood of the digest to change. Suddenly, posters who were  
silently sitting in the wings listening about beer, started jumping in  
with  
"lame" comments. Any idiot with one or two poorly-made beers can make  
someone feel bad (and themselves "important") by calling them "lame" or  
humiliating them. That's not the spirit that I want to be a part of. If  
you'll notice, I haven't posted anything to the HBD in a while -- instead  
I  
send private mail -- it gets to the person faster and they won't get  
bowled  
-over if in tomorrow's digest someone calls them lame.

It's much harder to answer a simple beginner's question without making  
them  
feel stupid. I've always gone out of my way to answer "stupid" questions  
in  
a way that doesn't make the person feel dumb. I'll say "Oh, that's what  
I  
thought too, but then I read that..." Some will not take the effort to  
be  
nice. They may be too busy or just lazy, but I can't blame them. There  
are people, though, who try to make themselves self-important at the cost  
of  
others. Those people should have their fingernails pulled out in slow  
motion.

Sorry. I got carried away. The bottom line is, that its not that hard  
to  
be nice, and its \*especially\* important to be nice to beginners. I  
recall



when I didn't know anything and in fact read Charlie's book twice before  
I  
had the courage to try my first batch, even though all the ingredients  
and  
equipment was sitting there ready to go. If someone blasted my beer or  
technique back then, I may not have brewed a second batch. I don't want  
that to happen to anyone -- the more homebrewer's the happier.

Al.

P.S.

I feel that these are very important points and that my feelings on this  
subject should be known by the HBD membership, so I'm Cc'ing the HBD.

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Date: Fri, 4 Sep 92 17:08:41 PDT  
From: QUOC@sjevm5.vnet.ibm.com  
Subject: SUBSRCIBE

Please add me to you mailing list.  
Thank you,  
Quoc Luu

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Date: Sat, 5 Sep 92 08:35:45 -0400  
From: cestes@argos5.DNET.NASA.GOV (Chris Estes)  
Subject: Keg Conditioning/Larger behavior

Hi all...

Well, I've got another two things for the collective wisdom to comment on...

1 - I've just tried my first keg batch - a light ale of 6.6lbs extract, 1.5 lbs misc. grains, etc. When I first tapped it, almost all that came out was foam. This quickly subsided into beer with very little carbonation in it. The head was great! But I want some more carbonation. It sat for two weeks at room temp; I thought that should be enuf. Anyway, it tastes fine, except for the lack of co2. Now, I've increased the pressure up to 30psi and shook it vigorously a few times a day, and its getting more carbonation in it (more yeast bite too :-). Any suggestions on how to avoid under-carbonating a keg in the future?

2 - I always make ales, but bought larger yeast by mistake the other day. What the hell... I'll give it a go. I suppose this brew should be something like Anchor Steam (yeah, in my wildest dreams!). The stuff fermented very actively in my primary; emitting a foul sulphur smell. When I racked it to the secondary 5 days later, all activity has seemed to stop. The ferm. lock has not bubbled and shows no signs of a pressure difference. Any words re the care of larger yeasts for an ale brewer?

As always, thanks for the input

-Chris Estes-

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Date: Sat, 5 Sep 92 09:15:39 -0400  
From: parsonsl@husc.harvard.edu  
Subject: Keg Conditioning/Larger behavior  
Subject: My first batch of lager beer

Greetings, all,

I have been brewing all-grain ales for almost three years now. The recent blessing manifested in a FREE REFRIGERATOR gives me, at long last, the capacity to brew lager beers. There is one problem, though, that of course I have never brewed lagers before. I read Miller's chapters on lager, but, as usual, those made me feel more miserable and depressed than able to brew. Thus, I beseech the lager brewers of this community to offer me some advice. First, though, let me present my first recipe and brewing schedule:

For 5 gal. of doppelbock:

6 lbs Dutch dried extract  
4 lbs Pilsener malt  
2 lbs Munich malt  
1 lb German crystal  
1 lb Chocolate

1 1/2 oz Hallertau (60)  
3/4 oz Hallertau (30)  
1/2 oz Hallertau (15)  
1/4 oz Hallertau (5)

Wyeast bavarian lager yeast

8 qts water to strike heat 140F  
protein rest @ 122 for 30 min  
starch conversion 1/2 hr at 153, then 1/2 hr at 149  
mash out @ 169  
sparge with 4 gals.  
Boil 60 min

I plan to have a primary fermentation in a 6-gal carboy, then a secondary in a 5-gal carboy fitted with a Brewcap, and then to bottle.

My questions are, what temperatures should I shoot for for the various steps in fermentation? Should I raise the temp a little after secondary fermentation to help eliminate diacetyl (according to Miller's suggestion)?

Is it even necessary to execute primary fermentation below basement temp (65 F)? Will my bottles get primed at 55F, or will the yeast just go to sleep?

I should be overjoyed at any help. If you have a response which you feel is too pedantic for posting, please send it anyway to me.

Thank you!

Jed Parsons - Harpsichordist, Classicist, Homebrewer  
parsonsl@husc.harvard.edu

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Date: Sat, 5 Sep 92 12:06 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Baderbrau & Radium

Pavichevich Brewing Company is the proud makers of Baderbrau and is located in Elmhurst. In May, Elmhurst switched over to Lake Michigan water. Prior to that the water source was ground wells. The ground wells had high levels of Radium. And yes, thats Radium, not Radon. I live in the town next to Elmhurst and we had the same problems. We too switched over to Lake Michigan water but up to that point we received the following disclaimer every three months:

" . . . The Village of Villa Park Public Water Supply wishes to advise its customers that the Maximum Allowable Concentration (the maximum amount allowed in drinking water) for radium has been exceeded in samples collected during the past year. The MAC for radium as designated by the Illinois Pollution Control Board is 5 pico curies per liter of water. Quarterly samples taken over the past year indicate the average level to be 8 pico curies per liter. A portion of the radium which is ingested remains in the bone. The radiation which is given off from the radium, because of its high energy, causes damage to the surrounding tissue. A dose of SpCi/l may result in the development of bone cancer in a very small portion of the population . . ."

Beer anyone?

This spring Lake Michigan water came to Dupage county so this is all a moot point. Needless to say, I'm REAL happy about getting Lake water but I'll certainly miss those glowing reviews from the beer judges. One added benefit is that Lake Michigan water is great for brewing. All the right ions in the proper concentration. Now if I can only figure out how to get rid of the high levels of PCB's.

chris "Radium Ale" campanelli

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End of HOMEBREW Digest #963, 09/07/92  
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Date: Sun, 6 Sep 1992 12:02:48 -0600  
From: walter@lamar.ColoState.EDU (Brewing Chemist)  
Subject: Brewing Experience

Howdy Fellow Brewers,

You guys had to bring it up didn't you. I thought back through my two years of brewing experience, and had never really had a disaster. Sure there were about three exploded bottles, and some beer that spoiled over the hot summer in my second story apartment, but nothing really major. Then you guys start talking about such things, and like magic, it happened to me.

Last Friday night I was leisurely cleaning up my equipment, getting it ready to brew my peach weizen and the mead I had planned for the weekend. I was mostly done, when I decided to rack my pumpkin ale to a secondary to help it clear, as I was planning on bottling this weekend also. Anyway, I was fermenting my pumpkin ale in a glass fermenter given to me by a fellow homebrewer. The reason I received this carboy was that it had a crack in the neck from pouring hot wort in it. Mitch had the right idea in throwing it out, but the male instinct in me would not let him throw it out. I said "I'll take that. It'll be good for racking into at bottling time." And this is what I did with it, until last week. I used it as a primary because my other glass carboy was full, and my plastic carboy was dirty. I know I should have cleaned the plastic carboy, but I didn't. Anyway, my pumpkin ale is now in the flawed glass carboy, and I am carrying it across the room so I can rack to the secondary. I am careful of the neck, and have one hand under the carboy supporting the weight, and the other wrapped around the side for balance. The carboy started slipping so I adjusted the underneath hand, and out of instinct grabbed the top of the carboy with my right hand to steady it. When I did this I knocked the top clean off at the crack, and cut my index finger at the same time. Luckily the carboy was just above the table I was taking it too at the time, so it did not crash to the floor, but rather just fell a couple inches to the table. Having no bandaids in the house, I had to make due with cheese cloth and scotch tape. The cut wasn't too deep, just painful. But, it still could have been worse.

Live long and prosper,

Brian J Walter | I ) I I <~ I\_I | |~~| Relax,|~~|  
Colorado State University | I / I\_I \_> I I | (|HB| Don't Worry,  
|HB|)  
walter@lamar.colostate.edu |ROCKS!| |\_\_| Have A Homebrew |\_\_|

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Date: 07 Sep 1992 10:48:44 -0400 (EDT)  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: Corona speed

Chuck Cox asks:

> Once the mill is electified, how fast can I run it before something  
> bad happens? What are the symptoms of a too-fast grind?

One of our local club members did some extensive experimenting with an electric drill attached to a Corona (after gettting the plates adjusted to his liking).

The result of his research was that anything faster than one crank per second gave unacceptable results (too much flour). A cheap adapter from the local hardware store stabilized his drill at 60 rpm and he is now a very happy camper who makes some pretty terrific beer.

- -- Ed Westemeier -- Cincinnati, Ohio --

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Date: Mon, 7 Sep 1992 14:06 EST  
From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>  
Subject: Beginner Hop Question

Hello,

As a beginner who is just starting to experiment with his brew, I have a few questions. I am an extract brewer and have just finished Charlie's book. (I now know there is more to brewing beer than following the instructions on the tin of syrup) The first thing I did was to stop using corn sugar and use dry malt extract. Also, I am now starting to use hops.

1) I added hops to my last brew for the first time. I did not want the hassel of sparging the leaves so I improvised. I boiled the hops in a small pot of water for 30 minutes. (I used pellets) I then used a coffee filter to add the hop water to my boiling wort. I stirred it in and transfered it to a open primary. Is this an acceptable way to add the bittering qualities of hops to my brew? Or, am I missing something really important by not boiling them in my wort?

2) My last batch of beer is undercarbonated. I used 1 cup of corn sugar to prime 5 gallons. It has been sitting at room temp. for 2 weeks now and still the problem persists. I think it is because I did not leave a large enough air space in the bottle. If I pour out some of the beer and recap the bottles and leave them for another week, will carbination increase? If I do this will the risk of contamination greatly increase? Will there still be enough sugar and active yeast in the bottle to further increase carbination?

Thanks for any advice you can give.  
Carlo Fusco  
g1400023@nickel.laurentian.ca

P.S. I am posting these questions because I really need help and because of the plea not to blast beginners in the last digest.

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Date: Mon, 7 Sep 92 18:15:53 MST  
From: "Ray Brice" <ray@hwr.arizona.edu>  
Subject: specific gravity program

For those of you who use a UNIX operating system, the following program written in AWK will do the specific gravity conversion for any temperature. It could easily be converted to "C" if necessary. Simply remove header information and save to any directory as spgrav (or name of your choosing), then make executable by typing: `chmod +x spgrav`.

Execute by typing "spgrav" or your new name.

Thanks to C. Lyons for the polynomial fit and formula.

<cut here>

```
-----  
#!/bin/nawk -f  
#  
# spgrav - calculates specific gravity of beer wort  
#at any temperature  
# usage: spgrav <gravity temperature>  
#  
  
BEGIN [  
  if (ARGC != 3) [  
    print "spgrav: convert specific gravity to 60 deg reading"  
    print "usage: spgrav <gravity temperature>"  
    print "example: spgrav 1.038 95"  
  ] # end if  
  else [  
  
    gravity=ARGV[1]  
    temp=ARGV[2]  
  
    if (gravity > 2 || temp < 0 || temp > 220 ) [  
      print "error reading input"  
      print "example: spgrav 1.038 95"  
    ] # end if  
  
    else [  
  
      temp2=temp*temp  
      temp3=temp*temp*temp  
      newspgrav = 1.313454 - 0.132674*temp + 0.002057793*(temp2) /  
        - 0.000002627634*(temp3)  
  
      print  
      print "specific gravity of " gravity " at " temp " degrees ="  
      printf("%s %5.4f %s/n/n", "specific gravity of", /  
        gravity + (newspgrav/1000), /  
        "at 60 degrees.");  
  
    ] # end else  
  ]
```

```
] # end else
```

```
] # end BEGIN
```

```
- -----  
<cut here>
```

```
-Ray Brice  
ray@hwr.arizona.edu
```

```
-----
```

Date: Mon, 7 Sep 92 16:13 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Stirring, Lupulin, Flour

To: Homebrew Digest  
Fm: Jack Schmidling

>From: pmiller@mmm.com

>OK, question #1: Why is stirring the mash unacceptable?...

>Please, please, somebody straighten this out for me. I'm hopelessly confused. Thanks!

Your confusion results from the not-so-obvious fact that there are a great many "unacceptable" ways of doing things that work just fine. This is one technology with few absolutes and this forum and others like it are great ways of finding out what works for OTHERS. It is up to you to find what works best for you.

Another tip I learned here that has since worked well for ME is called "cutting the mash". To maximize extraction, I had been stirring it thoroughly AFTER drawing the first 5 gals and letting it settle again before finishing the sparge. By using a long, thin knife to cut down almost to the bottom, occasionally during the sparge, I eliminated this extra delay. I cut from the outside/in like spokes in a wheel and a few circles in the middle after every gallon or so. This assures that all the mash is exposed to the sparge water and does not affect the filter bed.

>From: Paul dArmond <paulf@henson.cc.wvu.edu>  
>Subject: Isomerizing lupulin powder?

<When I was packing my recent hop harvest I kept sheets of newsprint under the drying screens to catch the yellow resin that falls off the hops during handling. I now have a vacuum sealed bag with 1/2 ounce of the orange lupulin resin powder.

Don't know nut'n bout isomerizing but unless you processed "tons" of hops, I would think 1/2 oz of lupulin was a significant proportion of the lupulin originally harvested. Seems to me you would want to return it to the dried hops to get its true yield.

>From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
>Subject: re: flour catcher

>If you use a Corona grain mill, as I do, you cannot avoid getting some  
>flour along with your cracked grains. Too much flour can lead to a  
stuck  
>sparge.

I hate to downplay the importance of having a proper roller mill but according to Noonan, flour should not EXCEED 10% of the total crushed malt.

He defines flour as the stuff that will pass through a 100 mesh screen. That's a lot of flour.

It is important to understand that there is a step in the process that is intended to deal with the flour and is known as "doughing in". This is the thorough mixing of the malt with a small amount of warm water prior to commencing the actual mash. If properly mixed and wetted, the flour virtually dissolves and will be held in suspension when the rest of the water is added and becomes the first to convert because it is so readily available to the enzyme-rich water.

If your process does not include "doughing in", you should either figure out a way of working it into your process or get rid of the flour.

I have been preaching about water temperature being the main cause of "set" mashes but it just occurred to me that I have never seen the term "doughin" used by anyone but me in this forum. If this means that the plastic bucket gang is not "doughing in", it could be worth looking into.

js

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End of HOMEBREW Digest #964, 09/08/92  
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Date: Tue, 8 Sep 92 08:13:00 EDT  
From: pablo@math.sunysb.edu (Pablo Ares)  
Subject: Supplier close to NY

Here is the phone number of  
a supplier close to NY:

Northeast Brewers Supply  
PO BOX 232  
West Kingston, RI 02892

Call toll-free for a catalog at  
the following numbers:  
(800) 352-9001 (Outside RI)  
(800) 974-2739 (In RI)

They are good.

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Date: Tue, 8 Sep 92 08:29 EDT  
From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
Subject: Frank Jones Tour & Dry Hopping

I visited the Frank Jones Brewery in Portsmouth NH last Saturday. They have tours at 11AM and 2PM every Saturday. The guide offers the guests samples prior to the tour. Kind of fun tasting the product ahead of time.

You may bring your drink with you as you tour the brewery. After the tour ... more samples :-). They only have two products available, with a third to come out next month. Their golden ale is a pilsner, and not much to speak of. Their portsmouth ale is a india pale ale, and is quite good. Their pale ale uses three types of grain: 2-row pale ale, crystal, and carpils. The tour guide (Shawn(sp?)) explained that the carpils are used to give the beer its extra body. All grain is mashed together. The mash consists of a single infusion, 145F for 45 to 60 minutes, with a test for conversion after 45 minutes. Two types of hops are used, Fuggles

and Challengers. A 55/45 ratio of Fuggles/Challengers is used for bittering, and Challenger is used for finishing. The wort is boiled for 90 minutes. The first 30 minutes is treated as a sanitation stage with no hops added. The bittering hops are added 30 minutes into the boil. After 90 minutes the boil is stopped and the finishing hops are added (steep). The reason the tour guide gave for not using Fuggles as finishing

hops was because it would give the beer a grassy character. He had the group smell the hops, and the Fuggles had a flowery aroma, but did smell green. The Challenger hops were not as aromatic, but seemed more refined, without the green fragrance.

This brings me to my question, when I dry hop I've noticed a green (or grassy) flavor. In the past I've used Kent Goldening and Cascades to dry hop. In all cases the grassy flavor from dry hopping was quite pronounced. I've cut back from 10z, to 0.5oz, to 0.25oz. I haven't had a chance to taste the last batch with 0.25oz, but I'm hoping to make the taste less dominating. Does anyone have any recommendations of An alternative hop that would be smoother? Or is this the flavor that people seek when they dry hop?

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Date: Tue, 08 Sep 1992 15:44:31 +0100  
From: Paul I Hilditch <oxcomm@vax.ox.ac.uk>  
Subject: malt supply in UK, wild hops

John Sampson asks (hbd952) about malt suppliers in southern England. I buy malt by the sackful from:  
Pops Homebrew, Cheltenham 0242 232426

On another subject, I noticed one or two postings mentioning wild hops recently. Round here there is one place where a lot of hops are growing; since this is near two quite old inns, I wonder if this is a population of naturalised hops dating from the time when the innkeepers would have brewed their own beer. Hops are generally pretty rare in the wild otherwise.

Has anyone any experiences of using wild/naturalised hops? How can I judge the quality of the cones (other than by tasting the final product)?

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Date: Tue, 8 Sep 92 10:44:24 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: "Sterile enough"

I've recently been discussion yeast culture with my wife, who cultures E. Coli almost daily (she's a molecular biologist). She feels that many of us are being overly paranoid about infection -- she rarely flames her tubes, etc, nor does she feel that a "sterile box" is necessary. A fellow in her lab has a term: "sterile enough".

Now there is a question as to whether we have good reason to want a greater degree of sterility (if it indeed has degrees), because of factors such as

- \* Beer wort is (initially) a very attractive medium for lots of nasty things to grow in. (As opposed to specialized culture media?)
- \* Yeast in beer grows for a much longer period than the typical "plate culture" in a lab.

It's kind of funny -- I'm running around paranoid about infection and she's much more casual. Familiarity breeds contempt?

=S

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Date: Tue, 8 Sep 92 09:18:56 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: Aerobic vs. Anaerobic

Sometime last week I wrote:

>>Another seeming paradox of open fermentation which confused me  
>>for quite some time is: given fermentation is an ANaerobic  
>>process, how can it take place in an open, aerobic environment?

In Digest #963, Jack S. asked:

>Would not the fact that a blanket of CO2 over the beer make it an  
>anerobic  
>environment?

While the CO2 level would be too high for you or I to breathe, I'm pretty sure that there would be too much oxygen exchange for it to be formally called anaerobic; labs working with obligate anaerobic bugs go to some pretty extreme measures to keep ANY O2 out of their systems.

At least one brewery which employs open fermentation, Samuel Smiths, not only ferments in open tanks but actively aerates the wort throughout primary fermentation. They have what looks like a fountain head in the middle of each of their big slate tanks and periodically pump the fermenting beer through it. Seeing this was what got me perplexed in the first place- all my biochem profs and textbooks said that alcoholic fermentation was an obligate anaerobic process. Luckily for us, the yeast don't listen to them.

Jon Binkley

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Date: Tue, 8 Sep 92 10:40:12 CDT  
From: jlf@palm.cray.com (John Freeman)  
Subject: Budweiser kegs

> Date: Fri, 4 Sep 92 12:43:17 EDT  
> From: Arthur Delano <ajd@itl.itd.umich.edu>  
> Subject: Bud keg help needed again  
>  
>  
> What tool(s) is(are) needed to open a Budweiser keg? I've been able to  
> drain out all the old beer by pressing on the ball valve and letting  
> the overcarbonated beer do its thing (all over me, unfortunately). But  
> now i want to fill it and don't know how to remove the valve/stem  
assembly  
> to get to the insides.  
>

I haven't bought a Bud keg in many years, but I have one from a previous life. It is technically known as a Golden gate keg. Mine has two fittings, one on the top and one on the side near the bottom. My brother made a special tool to remove the valves, which is no more than a flat plate welded to a handle. The flat plate is the right width to fit into the slot of the fitting.

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Date: Tue, 8 Sep 92 10:52:02 CDT  
From: jlf@palm.cray.com (John Freeman)  
Subject: Corsendonk

After seeing the brand name Corsendonk mentioned here in the digest, and seeing it in a store, I bought a bottle. I'm glad that's all I bought. Perhaps I got a bad bottle, but it tasted infected. Mind you, I've never had a Belgian beer before, so I don't know if they are supposed to taste this way. But, when my beer has tasted like this, I poured it out. I didn't know I should have been selling it for \$3 per bottle.

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Date: Tue, 8 Sep 1992 09:54:00 -0600  
From: walter@lamar.ColoState.EDU (Brewing Chemist)  
Subject: Skimmin the Skum

Howdy Folks,

I started a batch of mead the other day. While looking for recipes, techniques, etc., I came across Byron Burch's recipe for his "Alberta Frost" mead which won him best of show last June. In his recipe he said that you should skim the scumk that forms on the top of the honey during the boil. And, I believe that I have seen this advice at least one other time.

My question is, why? I do remember talk of skimming wort when boiling to prevent boilover. Is this the reason in mead?

Live Long and Prosper,

Brian J Walter | I ) I I <~ I\_I | |~~| Relax,|~~|  
Colorado State University | I / I\_I \_> I I | (|HB| Don't Worry,  
|HB|)  
walter@lamar.colostate.edu |ROCKS!| |\_\_| Have A Homebrew |\_\_|

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Date: Tue, 08 Sep 92 09:00:51 -0700  
From: mcnally@wsl.dec.com  
Subject: re: dough-in

If you're doing a single-step mash by heating water and adding the grain to the water, the dough-in step is a pain. I've had success in breaking up flour by using a big wire whisk vigorously for a couple of minutes after dumping the dry grain into the mash water.

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

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Date: Tue, 8 Sep 92 09:30:56 PDT  
From: tooch@auspex.com (Michael J. Tuciarone)  
Subject: Re: Beginner Hop Question

> 1) I added hops to my last brew for the first time. I did not want the hassel  
> of sparging the leaves so I improvised. I boiled the hops in a small pot of  
> water for 30 minutes. (I used pellets) I then used a coffee filter to add  
> the hop water to my boiling wort. I stirred it in and transfered it to a open  
> primary. Is this an acceptable way to add the bittering qualities of hops to  
> my brew? Or, am I missing something really important by not boiling them in  
> my wort?

I've never tried this particular technique. The only serious objection I can think of is that the hop bittering efficiency is strongly dependent on the volume of the boiling liquid (at least, according to some learned reprints a friend gave me, which I don't have at hand). Apparently the hop acids et al. reach equilibrium quickly, and 2 oz. of 4% alpha acid hops produce \*much\* more bitterness in a five-gallon boil than in a two-gallon boil. But I don't know...you're performing a grand experiment now, so let us all know how it comes out.

By the way, sparging the hop pellets or even flowers isn't really that bad. When I use a bucket for my primary, I fit the top with an elasticized disk of fine nylon mesh I got from the local homebrew store. I pour the wort through the mesh...that's that. When fermenting in a carboy, I siphon the wort in, and since hops generally float I haven't had any trouble there, either. By the time I get down to the bottom of the pot, I can just pour the last gallon or so through a mesh-lined funnel by hand.

If your local shop doesn't carry any hop-straining cheesecloth or nylon gadgets, let me know and I'll dig up a mail-order address. The gadgets are really really cheap and helpful.

> 2) My last batch of beer is undercarbonated. I used 1 cup of corn sugar to  
> prime 5 gallons. It has been sitting at room temp. for 2 weeks now and still  
> the problem persists. I think it is because I did not leave a large enough  
> air space in the bottle. If I pour out some of the beer and recap the bottles  
> and leave them for another week, will carbination increase? If I do this will  
> the risk of contamination greatly increase? Will there still be enough sugar  
> and active yeast in the bottle to further increase carbination?

Personally, I \*never\* mess with the bottles after bottling, because it's at

bottling that I most often cause infections. One cup in five gallons is more than adequate; in fact, I've had over-carbonated beer using one cup and lately I've been cutting back to 3/4 cup. Air space may not be the issue: even one or two finger's worth of space is adequate. (You didn't fill the bottles right up to the lip, did you?) Most likely you have some slow-working yeast there. Give it another week, since I've had beer that has taken three to four weeks to carbonate properly.

> P.S. I am posting these questions because I really need help and because of  
> the plea not to blast beginners in the last digest.

"Relax." :-)

Mike Tuciarone, Software Thumb  
Auspex Systems, Santa Clara, CA 94043; 408-492-0900 vox -0566 fax  
"What for you bury me in the cold, cold ground?" --Tasmanian Devil

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Date: Tue, 8 Sep 92 11:05 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: Dry ice

As you may recall, I recently asked the readership for advice regarding the use of ascorbic acid for the purpose of preventing (or repairing) damage to a finished beer due to oxidation at bottling time. Judging from the low number of responses (2), I guess not too many people bother with it. This is a very relaxed crowd, who obviously don't worry too much about oxidation.

But, I can't help it- I've got this mead that's been sitting in my carboy for nearly a year now, and I don't want to take any chances. I happened to read my summer edition of Zymurgy the other day, and in it, Charlie P. advocates the use of dry ice. It's such a simple concept! Just take a chunk of dry ice, and put it in the bottom of your bottling bucket, and allow it to "melt" (actually, sublime.) As the CO2 changes from solid to gas, it will displace the air in the container, and, since it is somewhat heavier than air, it will (hopefully) stay there.

This, then, is my solution. I will throw a chunk of dry ice into my bucket before racking, allow it to fully sublime, rack and bottle my mead, and then cap with SmartCaps to absorb any O2 that may have made its way into the bottles in the mean time.

But, now that I think about it, I wonder if the dry ice might be full of contaminants and nasties. Any thoughts on that?

Trying to relax,  
Chuck

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Date: Tue, 8 Sep 92 11:44 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Big Bad Wold

To: Homebrew Digest  
Fm: Jack Schmidling

>As a beginner who is just starting to experiment with his brew, I have a few questions.

I would normally assume that the Digest would be flooded with answers but in light of the recent remarks about a "Jack Free Forum" and today's limited entries, we may be all that is left. So here goes....

>1) I added hops to my last brew for the first time.

I remember the first batch I made with real hops. It was the first time I ever smelled the stuff and really got hooked on that smell. The hopped extract is a rather poor substitute.

> I did not want the hassel of sparging the leaves so I improvised. I boiled the hops in a small pot of water for 30 minutes. (I used pellets) I then used a coffee filter to add the hop water to my boiling wort.

I am affraid what you did is not much of an improvement on what they do in hopped extract. They basically add "hops extract" to the malt extract. A

much better approach would be to add pellets directly to the wort and boil it for the full time. You can use Kinney's copper scrubber around a syphon or my system of a short roll of window screen pinched off at the end.

I suspect a copper scrubber stuffed in a funnel would also make an acceptable filter.

I will let the experts fill in the details but a whole bunch of chemistry takes place while the hops boils in the wort and it just does not occure when done separately.

>2) My last batch of beer is undercarbonated. I used 1 cup of corn sugar to prime 5 gallons. It has been sitting at room temp. for 2 weeks now and still the problem persists. I think it is because I did not leave a large enough air space in the bottle.

The head space has little or nothing to do with carbonation level. There are

a number of possible causes/solutions to you problem:

Time.... give it a few more weeks before you condemn it. The is particularly true in cold weather.

Incompletely rinsed bottle. If any bleach was left in the bottles, it would kill the yeast. However, you said under- not un- carbonated so I doubt this is the problem.

There are other possibilities but I would bet it will improve with time.

If not, try adding a little more sugar to a few bottles just to see what happens. BTW, when I was using bottles, I always bottled several samples in plastic pop bottles just to monitor the carbonation. When they get hard, you know they are carbonated without having to open them.

>P.S. I am posting these questions because I really need help and because of the plea not to blast beginners in the last digest.

Well, now you know that, the Big Bad Wolf is a myth. His teeth are sharp but he only bites in self-defence.

js

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Date: Tue, 8 Sep 1992 11:32 EDT  
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>  
Subject: Gott Cooler Lauter Tun COnstruction

Hi,

I'm starting to make the move to all grain. I have seen some discussion about Lauter Tun cconstruction with Gott Cooles. I would appreciate help form any and all on this topic. What I was thinking was:

- 1) Get a round gott cooler.
- 2) Cut the bottom off a bottling or other bucket, leaving about and inch or so of plastic. If I put this in upside down, I would have a grain bed.
- 3) I'm not sure how to replace the spigot, so I could use some help here.

I would love some help. perhaps of, via personal mail off HBD would be best, since some of this has been discussed before.

Kieran O'Connor

oconnor@snycorva.bitnet

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Date: Tue, 8 Sep 92 13:48:37 -0400  
From: cestes@argos5.DNET.NASA.GOV (Chris Estes)  
Subject: Stout Recipe ???

Hi everyone...

Will wonders never cease??? Whilst at a local watering hole (serving a decent variety of beers: Roratonga Rodeo in Arlington, VA) this weekend, I discovered that my sweetie does indeed have a taste for beer, heretofore unknown to either of us. What struck a happy chord upon her palate was a particular variety of stout, a very sweet stout. We discovered two which she enjoyed: Watney's Cream Stout and Dragon Stout from Jamaica. I've had a few stouts in my time, but these were sweet; like they had sugar added or something.

Can anyone suggest an extract based recipe for such a beer?

Thanks,

-Chris Estes-  
cestes@argos5.dnet.nasa.gov

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Date: Tuesday, 8 Sep 1992 14:23:13 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Proper flaming

JS writes:

>So to make sure, I heat the loop cherry red and the glass rod  
>till I know it is hot. The problem is, if you then poke it into  
>the yeast to transfer it, the yeast gets fried unless you let it  
>cool. While cooling, it is in the unsterile air and one never  
>really knows when it is cool.

A solution to cooling that people have recommended to me (including my wife the microbiologist) is to use cooled sterile water. Of course this water doesn't remain sterile very long once exposed to air, but presumably you are organized and not spending forever transferring with the loop.

As others have mentioned, the unused part of your plate works as well.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tuesday, 8 Sep 1992 14:23:52 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: oxidation

>From: bgros@sensitivity.berkeley.edu (Bryan Gros)

>With the talk about oxidation, it is said that shaking COOL wort  
>is good--leads to aeration which yeast like. Then it is said  
>that shaking beer (before bottling) is bad--leads to oxidation  
>which taste buds don't like. So what is the difference in the  
>two settings? Why is unfermented cooled wort not as susceptible  
>to oxidation?

Roughly speaking, there are two basic processes in action as far  
as oxygen is concerned in brewing:

- 1) Yeast will use dissolved oxygen in the wort to reproduce.  
Lack of dissolved oxygen can cause poor fermentation. An  
article in \_zymurgy\_ claimed that this is the biggest problem  
for beginning homebrewers.
- 2) Oxidizing reactions will occur for certain molecules in wort,  
causing new molecules that adversely affect the taste, can  
darken the wort, and probably a handful of other things.  
Believe me, you don't want to hurt your beer any more than you  
have to. :-)

\*Plus\*, the 2) processes occur \*much\* faster at high temperatures  
than low ones. I know someone posted some numbers on this in the  
HBD, though I couldn't find it with my limited data base at work.  
Anyway, the molecules will oxidize at least several orders of  
magnitude faster at boiling temperatures than at 60F. So, even  
though you risk causing 2) when you aerate for 1), if you do it  
just before or shortly after you pitch the yeast, and the wort is  
cool, the dissolved oxygen should be used by the yeast and not  
cause perceptible levels of oxidation.

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Date: Tuesday, 8 Sep 1992 14:24:41 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Beginner Hop Question

>From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>

>2) My last batch of beer is undercarbonated. I used 1 cup of  
>corn sugar to prime 5 gallons. It has been sitting at room  
>temp. for 2 weeks now and still the problem persists. I think  
>it is because I did not leave a large enough air space in the  
>bottle. If I pour out some of the beer and recap the bottles  
>and leave them for another week, will carbonation increase? If  
>I do this will the risk of contamination greatly increase? Will  
>there still be enough sugar and active yeast in the bottle to  
>further increase carbonation?

Hmmm. I sincerely doubt that lack of head space (air space) in  
the bottle is the problem. I leave about 1/4" to 1/8" in my  
bottles, as a rule, with no carbonation problems at all.  
Even those I overfill leaving no head space carbonate just fine.

Perhaps there is some other factor in the process you used to  
bottle (sometimes a problem mixing in the sugar syrup causes some  
bottles to be undercarbonated and others to be overcarbonated)  
that is affecting carbonation. Room temperature is at least 70F,  
right? What kind of carbonation level do you have now? Are you  
sure the bottle caps were crimped tightly? Does it have a good  
head but poor carbonation or good carbonation but no head?

Before you consider rebottling, check the rest of the  
process. Anyway, I always tell people that if you can ask the  
right questions, you are more than halfway to the solution  
<grin>.

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Date: 8 Sep 92 11:13:00 -0700  
From: BELLAGIO\_DAVID@Tandem.COM  
Subject: How much fresh hops to use?

I recently brewed a batch of IPA with some fresh Cascade hops I received from a friend. These were just recently harvested. They sure looked great. Not like the ones I get at the brew store all packaged up. BTW, I did not use my Oak Chips as I didn't want to possibly make an overly woody beer and as people pointed out, traditional IPA does not have an Oak barrel flavor. So, now I have a few questions:

- 1) Is there a way to determine the AAU from the hops I have? I assume there is now way, but, the most potent Cascade hops I have seen in the store are around 7.8% AAU. Is there a maximum AAU for each type of hops or could any hop type be at any AAU level?
- 2) Are pellet hops fresher than the whole hops purchased at brew stores? One book I have read states that they are, but the store I go to always pushes their whole hops claiming that they are fresh. Maybe they just want to move their inventory.

Super Dave

Bellagio\_David@Tandem.com

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Date: Tue, 08 Sep 92 12:30:11 EDT  
From: CW06GST <CW06GST@SJUMUSIC.bitnet@CUNYVM.CUNY.EDU>  
Subject: NOVICE QUESTIONS

Hello All,

I hate to do this but...about a week and a half ago I posted an article under the title "The Novice Revisited". The day after I sent in the article my node @SJUVM was shut down and consequently I was not able to receive any mail.

In that post I asked a few questions and if anyone answered them I appreciate it but I was not able to read them. I will repost a summary of the questions and ask that if you answered them in the first place that you resend them to me at CW06GST@SJUVM. Of course all are welcome to comment, suggest, flame or do whatever you want as I am not easily offended. I will post a summary of answers if it is warranted.

1. Can anyone suggest some good reading material other than Papazian or Miller? Preferably something entertaining as well as informative.

2. Please send suggestions, comments, tips, recipes, advice on the following styles of beer: Porter, Stout and Marzan. I will soon have access to a refridgerator and would like to try making lager beer. Unfortunately I am only able to brew extract beers presently, so please post accordingly.

3. I recently tried to make a mead and would like to know how long it takes to ferment. When I went to the homebrew supply store they told me to add 1 pkg. of yeast for every gallon of mead. It was a wine yeast that looked and smelled like ground up mushrooms. I also added a package of yeast nutrient. After about 12 hours very vigorous activity began and the fermentation lock blew of 3 times. It has been about 2 weeks now and there is still a lot of activity in the fermenter. Also, what can I expect the finished product to taste like? I have never tasted mead.

4. Finally, if there are any brewclubs in the lower Westchester, NYC area, my partner and I would be interested in joining; if there are other brewers in this part of New York who are interested in forming a brewclub please let me know.

Thanks to everyone for this wonderful forum.  
Erik Zenhausern CW06GST@SJUVM

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Date: Tue, 8 Sep 92 10:18:54 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: re: DMS and Briess Malt/Gears for Motorized Mill

I too am speaking up to say that I have had a recent DMS experience and I use Briess malt. I couldn't figure what might have caused this as nothing unusual occurred during the process. It simply smelled mightily of cooked corn. It's an experience you do not want to have. I had to throw that 10 gal. batch out, which was quite a disappointment. I wish I could say for sure that the problem was the malt, but I can't since apparently an infection can cause high levels of DMS. Micah's test sounds pretty conclusive though. Way back in digest 765, 11-21-91, Jack Schmidling pointed out that in the direct firing process the grain is "sulphured". The grain is sprayed with sulphur as a means of reducing the nitrosamines to a level below the FDA limit of 10ppb. Maybe they forgot to wash the sulphur off after the process or they used too much sulphur. Who knows. Perhaps the Briess people know. At any rate does anyone have a reasonably priced California source for Great Western Malts? If you do, please speak up.

On a different topic, I plan on motorizing my grain mill. I have a 1700 rpm, 1/4 HP motor which I'd like to use. I'll be attaching it to the mill with what I guess you'd call pulley wheels and a radiator belt. I don't know who sells these pulleys though. Does anyone have a vendor for such pulleys, or at least an idea of what type of vendor sells them?

Thanks in advance,  
John

hartman@varian.varian.com

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Date: Tue, 8 Sep 92 14:11:39 EDT  
From: chuck@synchro.com (Chuck Cox)  
Subject: Re: Electric Corona

Thanks for all the useful suggestions about electrifying my Corona.

Here's what I did:

I made a small sawhorse with the cross-beam sticking out 8" or so on one end. I Added a 4"x4" shelf on the side of the long end. When the Corona is mounted on this shelf, it is parallel to the beam and discharges over the end. I made a simple drill mount with some scrap 2x4 which bolts to the handle bolt hole on the drill. Using empty bleach bottles, I fabricated a larger hopper and a discharge guard. I attached some flexible ducting to make a discharge chute that empties into a small barrel.

Looking down at the empty chassis:

```
----- legs
 / /
 / /
cross-beam
  +---+ +---+ /
  |   | +---+ |   | /
+-----+-----+-----+-----+
+-----+-----+-----+-----+
|   |   |   | ++ |   |
+---+ +---+ / +---+
  /
  / /
 / drill mount bracket
 /
mill mount shelf
```

Looking at the side:

```
drill mount bolt
 /
 / bit of wood to help support drill
+-----+ /
| o   ++ /
+-----+
|
+-----+-----+-----+-----+
+---+ |   |   |   |
+---+-----+-----+-----+ |---+
|   |   |   |
|   +-----+
|   +-----+
 / |   |   |
 / +---+ +---+
 /
bit of wood to help support shelf
```

With everything attached:

```
+-----+
| | ----- extra hopper (approx 5 lb capacity)
```



```

| |
 / /
 +-----+
 | | corona w/ large hopper
discharge| | /
chute// / / big variable speed drill
 / / - / / /
 / / - - - / / /-----+ /
 / / / -+ | |====< ++
 / / // -+ / - - - / / - - - +
 // // + - + + | / - /
 // - - - + | | +-----+-----+-----+
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Its not quite as unbalanced as it looks. The drill is fairly heavy, and the sawhorse extends far enough back to act as a counter-balance. I have only tested it with small amounts of grain. I hope to have my new brewery finished this week, then I'll run about 20 lbs through it.

- - -  
Chuck Cox <chuck@synchro.com>  
In de hemel is geen bier, daarom drinken wij het hier.

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Date: 08 Sep 92 16:39:31 EST  
From: "George Kavanagh" <GEORGE.KAVANAGH@OFFICE.WANG.COM>  
Subject: Beer Yeast/Bread Yeast

Being both a homebrewer and a homebaker, and having read many articles in HBD about beer yeasts & their culturing, incubation, & life cycle, it occurs to me to ask of the similarities/differences between beer yeasts & bread yeasts:

\* does anyone know of a reference that describes bread yeasts, their likes & dislikes, lifecycles, & etc.?  
Thanks in advance..... -gk

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Date: Tue, 8 Sep 92 16:39 CDT  
From: othon@ial7.jsc.nasa.gov (Bill Othon/LinCom)  
Subject: Quest for brewing paraphenalia

I'm not sure this is the proper forum for this question, but since there are a number of experienced, well-travelled beer drinkers here, I'll ask.

I'm looking for a Guinness dartboard cabinet. And actually, if there is some kind of catalog of general paraphenalia from British, American, or European breweries, I'd like to find out about it.

Thanks  
Bill

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Date: Tue, 8 Sep 92 14:57:07 PDT  
From: Richard.Goldstein@EBay.Sun.COM (Richard Goldstein)  
Subject: Conducting the boil and beer color

OK homebrew fans--

I have two questions, and I believe that they are at least partially related.

1) What is the proper way to conduct a boil (for an all-grain brew)? Dave Miller talks about a strong, vigorous boil for at least the first 30 min to help the protein coagulation. And homebrewing companions have talked about a roiling boil to get the most out of the hops. But do I really want that full-strength of a boil for the whole boil?

The reason I am wondering is that I seem to be boiling off more than most of the books/recipes assume. If I sparge to 6.5 gals, I can easily boil away 1.5 gals rather than 1.0 gals that are usually assumed. I'm not using a blast furnace or anything, just a plain old gas stove. Beside leaving me with less finished product, we now go to question #2...

2) How do I make a light colored beer? This may sound funny, but I haven't really been able to get a pale (straw colored?) brew. I'm talking about beers made with 2 row Klages malt, and maybe an adjunct like Vienna malt. I realize that my full-blast boils are caramelizing my wort, and that is difficult to avoid to a certain extent. But what do you folks do to create light colored beers?

Are there any other dangers/defects/flaws I should be aware of due to vigorous boiling?

Thanks for your input.

Rich Goldstein  
richardg@cheesewiz.sun.com

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Date: Tue, 8 Sep 92 15:08:56 PDT  
From: rein@gandalf.Berkeley.EDU (steve rein)  
Subject: Christmas Brew

Greetings, More Experienced Ones!

I've brewed up 2 batches so far and haven't yet left the world of extract brews. I'm interested in brewing up a batch of Christmas Beer (you know, spiced and more highly charged). However, I'm not ready to take the full plunge until well after Christmas.

Do any of you have a recipe that only uses malt extract (malt syrup of various types are available cheap near here) for a Christmas Ale? How about a version that uses mostly extract?

many thanks,

steve rein    There are three kinds of lies: lies,  
rein@stat.berkeley.edu    damned lies, and statistics - Disraeli

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End of HOMEBREW Digest #965, 09/09/92  
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Date: Wed, 9 Sep 92 11:20:22 MET  
From: dejonge@geof.ruu.nl (Marc de Jonge)  
Subject: Conducting the boil and beer color

In HBD 965 Richard Goldstein asks:

>1) What is the proper way to conduct a boil (for an all-grain brew)?

>..

>The reason I am wondering is that I seem to be boiling off more than  
>most of the books/recipes assume. If I sparge to 6.5 gals, I can easily  
>boil away 1.5 gals rather than 1.0 gals that are usually assumed.

and:

>2) How do I make a light colored beer?

and he suggests these problems may be related.

Well, I'm not sure about the relation (apart from caramelization) but  
I use a somewhat different method for mashing, if I'm brewing light  
(coloured) beers, which seems to solve both problems:

In my experience using more (up to an extra gallon) water for the mash  
produces a lighter wort (after boiling to the desired gravity) and  
it gives you a larger wort volume before boiling.  
I prefer using more mash water to more sparge water to avoid  
extracting nasty flavours from the husks.

I hope this is of some help.

Marc de Jonge      dejonge@geof.ruu.nl

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Date: Wed, 9 Sep 92 12:46:26 MET DST  
From: Kurt Swanson <Kurt.Swanson@dna.lth.se>  
Subject: Dry ice

Chuck Coronella writes:

>As you may recall, I recently asked the readership for advice regarding  
the  
>use of ascorbic acid for the purpose of preventing (or repairing) damage  
to  
>a finished beer due to oxidation at bottling time.

I'm not certain, but I seem to remember that ascorbic acid only really  
works with wine... I can't remember the refernce to this, as all my  
brew books are in a different continent.

>This, then, is my solution. I will throw a chunk of dry ice into my  
bucket  
>before racking, allow it to fully sublime, rack and bottle my mead, and  
>then cap with SmartCaps to absorb any O2 thay may have made its way into  
>the bottles in the mean time.

>But, now that I think about it, I wonder if the dry ice might be full of  
>contaminants and nasties. Any thoughts on that?

Sounds like a good idea, and I doubt you have to worry about any  
contaminants in dry ice, as the extremes in temperature and pressure  
in making the dry ice probably would kill anything...

- - -

Kurt Swanson, Dept. of Computer Science,  
Lunds universitet. Kurt.Swanson@dna.lth.se

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Date: Wed, 09 Sep 92 07:21:18 CDT  
From: Fritz Keinert <keinert@iastate.edu>  
Subject: sterile enough

In HBD 965, Spencer W. Thomas <Spencer.W.Thomas@med.umich.edu> writes

> I've recently been discussion yeast culture with my wife, who cultures  
> E. Coli almost daily (she's a molecular biologist). She feels that  
> many of us are being overly paranoid about infection -- she rarely  
> flames her tubes, etc, nor does she feel that a "sterile box" is  
> necessary. A fellow in her lab has a term: "sterile enough".

Before everybody flames away about what I have to say here, let me stress that my methods work for me personally, and may not work for other people. Also, I don't know anything about yeast culturing; I am talking about simple brewing here.

I have been following the discussion about clever ways to start a siphon without touching, and ways to sterilize bottles (soak in bleach, followed by a dishwasher cycle with baking at the end, etc.). In my opinion, a lot of people are worrying way too much.

I rinse my bottles with hot water after use and before bottling, using a bottle washer. I suck on the hose to start siphoning. Everything works just fine for me. I have not had any infections since my first few batches.

- - - -

Fritz Keinert     phone: (515) 294-5223  
Department of Mathematics     fax: (515) 294-5454  
Iowa State University e-mail: keinert@iastate.edu  
Ames, IA 50011

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Date: Wed, 9 Sep 92 09:15:14 -0400  
From: Paul Matulonis <paulm@sci.ccny.cuny.edu>  
Subject: Stout recipe

Chris Estes (cestes@argos5.dnet.nasa.gov) asked for a stout recipe that is extract based. The following is a batch I 'krudged' up (as I found I lacked the proper ingredients to dupe the stout I was aiming for); it turns out to be MUCH better than the stuff I was looking to duplicate.

Grains were crushed and steeped in a bag in a pot with about a gallon of H2O for about a half hour. The total volume of the boil was about 3 gallons. "Big pints" refers to Fischer beer bottles which are about 22 oz.

I still have about three bottles left of this stuff and it still tastes great (had one just the other day!). No nasty caramel taste or other nasties.

21 March 92  
Krudge

1 can M&F stout  
1 lb each amber & dark dme  
200 g each black patent, chocolate malt, roast barley  
600 g crystal malt  
16 g gypsum  
2 oz chinook (boil)  
1 oz centennial (boil)  
1 oz cascade (finish)

Crush grains; steep at around 60-70 C; sparge with lotsa cold H2O. Add extracts, gypsum, boiling hops. Add finish 5 min before end; total time in copper around 45 m. Chill brewpot on ice; bring to about 3.5 - 4 gal.

Racked at 5 days; minimal activity at this point  
Bottled at 11 days; no activity at all at this point  
primed with 100g sugar/400ml H2O  
got 20 pints and 5 big pints  
SG= ???  
FG= ???

Taste: (initial) nice, bitter, sweet  
(after 2 months) similar to Canal Sludge Stout

Good luck!

pm

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Date: Wednesday, 9 Sep 1992 09:23:33 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Learning to Taste Beer

>From: jlf@palm.cray.com (John Freeman)

>After seeing the brand name Corsendonk mentioned here in the  
>digest, and seeing it in a store, I bought a bottle. I'm glad  
>that's all I bought. Perhaps I got a bad bottle, but it tasted  
>infected. Mind you, I've never had a Belgian beer before, so I  
>don't know if they are supposed to taste this way. But, when my  
>beer has tasted like this, I poured it out.

This subject comes up from time to time. After all, for  
beginning brewers, the simplest advice is "if you like to drink  
it, it's OK".

<soapbox mode on>

However, there comes a time when you really want to try other  
styles or analyze what can be improved with your regular brew or  
what went wrong with a bad batch. IMHO, bringing such beer to a  
homebrew club meeting is about the best method there is.  
Essentially, you want other people to give you  
feedback--hopefully experienced beer tasters. This could be the  
folks at the homebrew supply store, the homebrew club meeting, or  
even a homebrew competition, for example.

Only when you learn to taste beer analytically can you hope to be  
able to answer such questions as "Is this commercial beer  
infected or oxidized or otherwise damaged, or should it taste  
like this?" or "Is my beer infected, or just not brewed as well  
as it could be?".

Now we have seen in the past here that not everyone \*wants\* to be  
able to analyze his/her beer, which is fine. But for those who  
want to keep learning and improving, it is essential.

<soapbox mode off?>

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Fidonet: 1:109/131

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Date: Wednesday, 9 Sep 1992 09:24:12 EDT  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Christmas Brew

>From: rein@gandalf.Berkeley.EDU (steve rein)

>Do any of you have a recipe that only uses malt extract (malt  
>syrup of various types are available cheap near here) for a  
>Christmas Ale? How about a version that uses mostly extract?

Papazian's book, TNCJOHB, has a recipe called something like  
"Holiday Cheer", which is all extract. It adds honey and spices  
to a pale extract. I have had good luck with variations on that  
recipe--use spices you like and add an equal amount of spices to  
the brewpot and the secondary fermenter (I call the latter "dry  
spicing").

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wed, 09 Sep 92 08:41:58 EDT  
From: Mark Rich <MPR8A@acadvm1.uottawa.ca>  
Subject: Fruity stuff

Well, here it is; my first (beginner alert!!! bweep!bweep!bweep!) posting.

So please, oh seasoned brewing veteran gods, curse me not! Ok; enough with the disclaimer/warning; on to the question... My wife-to-be is NOT a big fan of beer; but she does like those DURANGO fruit/malt/cooler-type beverages. In particular, she loves the orange and citrus flavour stuff. I don't mind the stuff either, (forgive me, oh brew gods) so I was wondering if anybody out there in the land had experimented with recipes for this sort of thing. I am not very experienced... (a couple of kit beers) so please be detailed in your modus operandi. I have read Papazian's new book; and checked out the Cat's-Meow, with no luck. Any bits of wisdom would be greatly appreciated. I can be e-mailed directly at MPR8A@ACADVM1.UOTTAWA.CA

I have been subscribed for about two months now, and I'd like to put in my \$0.02 worth... There is a lot of great info to be had, but all this nastiness seems rather uncalled for. From personal experience, I can tell you that it does make us rookies a tad nervous about asking questions; lest we be smitten by a bolt of lightning. My advice to people with nasty comments: LIGHTEN-UP !! !! or maybe form a new interest-group; like SnideRemarks@malcontent.get.a.life. and keep that ##it off an otherwise friendly and enjoyable forum. Hypothetical question: You're at the garage, waiting to talk to the mechanic about the noise your car is making and what the problem might be. The guy just before you describes the same noise to the mechanic as you listen in; The mechanic rolls his eyes, and tells the guy he is LAME for not knowing what the problem is. Do you. ...  
a) agree that the guy should not ask such stupid questions?  
b) leave quietly and take your business elsewhere?  
c) ask the mechanic the same question and brace yourself?

We can't all be mechanical or brewing wiz'... Think about it

Mark Rich, Technical-Communications-Stuff-Specialist-Guy, Computing and Communications Service, Ottawa University. (mpr8a@acadvm1.uottawa.ca)

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Date: 9 Sep 92 09:20 EST  
From: HOGLE RICHARD A <HOGLE@CRDGW2.crd.ge.com>  
Subject: A few cents worth of stuff

Hi all,

I've been a regular read for some time now (#320 something was the first issue I received), and have been brewing for about 5 years with 70 batches complete. Just thought I'd add my two cents:

On Labels:

I use a Mac to make labels which I stick onto the bottle caps with a glue stick. Dimensions are 1." x .5", then reduced by 25-30% before printing (use a copier machine to reduce if your software can't). This takes about 5 minutes to make and print 40 or so labels. Takes another 5 minutes to cut the labels out. I can fit the batch #, name, date, and major ingredients onto each label. I don't really care if the labels are bigger than the cap- it's great to be able to see what went into the beer your about to drink.

Starting a Siphon:

I fill the siphon tube part way up with water, then drain into a cup, stopping it just after some beer flows out the end of the tube.

On Brewing:

I still brew with extracts (over 5 years now) and am pretty happy with the results. In fact, the brews keep getting better and better, partly from some tips I've gotten from HBD and partly from moving up the learning curve.

- The two biggest improvements in my beer came when I went to liquid yeast and started using an immersion-style chiller.

Using the chiller:

The wort cools from boiling down to about 90F in about 15 minutes. Then I siphon the cooled wort into my carboy that has about 1.5 gal of cold tap water. (leaving behind whatever break material and hop particles might be in the pot)

Then

I top off the carboy with tap water, and pitch the yeast. I don't use a starter (I'm too lazy) and generally see visible fermentation within 8-24 hours.

Brewing takes me about 2.5 hours, from the time I pull the pot out, until

I put it away clean.

I brew 12 to 15 batches per year. Wyeast costs me about \$4. per pack.

That's about \$2.50 more than dry yeast per batch, or about \$38 spread out over a year. To me, it's worth it, but not so expensive as to force me to try culturing.

When the kids are older and when I have more free time, I'll try some

all-grains, 'til then, I'll stick with extracts.

#### On Fermentation:

I use single-stage fermentation in a glass carboy (5-gal) with 3/8" blow-off (never had a clogging problem, as I used to strain the hot wort as I poured it into the carboy- probably oxidizing the wort. Now I siphon as above)

I rarely rack to a secondary, mostly because it seems like extra work.

The times that I did, I did not notice any improvement in the final product (though that was prior to liquid yeast days, so maybe I try again to see if there's a difference).

Fermentation is usually complete in 2-3 weeks. Sometimes I don't get around to bottling for a month or 2. I have notice that if the beer sits in the primary for more than 6 or so weeks, off flavors start to appear, so recently I've been trying to bottle before then. I haven't taken an SG reading since about batch 15.

#### Bottling:

I fill my priming tank (a plastic tub with a spigot at the bottom, from Williams) with cold tap water and 1/2 cup clorox. Then I attach a plastic hose to the spigot and rinse out my bottles with this sanitizing solution.

This way I sanitize the tank, the hose, and the bottles in one operation.

I also put anything else that will touch the beer into the tank while I'm rinsing the bottles.

When I'm done, I rinse everything with tap water, but after reading some of the comments in HBD, I may hold off on rinsing for one batch to see how it turns out.

I use two glass tubes during bottling, one about 20" which goes into the carboy, the other about 12", which I use for bottling. Glass is nice since it's easy to clean and sanitize.

To bottle, make a sugar syrup of 3/4 cup corn sugar, about 1.5 cups tap water in a sanitized Pyrex measuring cup. I heat this to a boil in the microwave (~4min). The syrup goes into the priming tank.

Using the plastic tube with the two glass canes, I siphon the beer on top of the syrup. I move the priming tank up to the table, transfer the hose-end at the carboy to the spigot, I open the tap and start bottling. The smaller glass tube goes all the way to the bottom of the bottle. I just crimp the end of the plastic tube when the bottle is full, grab another bottle, and fill.

I use the old two-handle bottle capper and have never had a problem with this over the 5 years of brewing (70 5-gal batches).



Bottling takes about 3 hours, from when I start collecting bottles,  
until  
I put the clean carboy in the basement.

oops...

I have had my share of boil-overs, under/over carbonated bottles,  
etc..

but not so often anymore. Of all the batches I've brewed, only one  
was undrinkable and got pitched. With that batch, I had tried letting  
the break settle overnight, racking to another carboy, then pitching  
the yeast. It was mid-June and there were just too many beasties  
around.

I learned my lesson.

Finally,

A long time ago, I brewed several batches of beer in succession,  
thereby giving me a stockpile of 5-8 cases which now remains more or  
less

constant. When I bottle a batch, the bulk of it ages for a month or  
two

or three before it reaches the front of the stack. The beers come out  
crystal clear and nicely carbonated, and of course, I always have a  
variety

of beers on hand (each with an ingredient label as above).

With this scheme, sometimes a few bottles from a batch might be  
around for a year or more. I've noticed that the beer improves for 6  
months or so, and then stabilizes. I've not noticed any detrimental  
effects of having beer in the bottle for more than a year. The beer  
is stored in the corner of my basement (in a small room I built- some  
2x4's, dry wall, and insulation) at 60-75F.

Relax, Don't worry, Have a Homebrew.

Rich Hogle  
e-mail: hogle@crd.ge.com

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Date: Wed, 9 Sep 92 9:59:09 EDT  
From: jim busch <busch@daacdev1.stx.com>  
Subject: Re:DMS from Briess

There has been much talk in the digest recently about DMS problems that are attributable to Briess malt. Certainly the DMS precursors can come from the malt. I just have a problem with homebrewers claiming such problems since so many micros, pub breweries and mega breweries use the same malt without DMS problems. Here's my experiance:

Most of my beers are made using 2 row lager malt from Froedtert Malt Corp. I make mostly ales, but a Maibock was made from this malt with great success. In May, my malt supplier installed an auger and i was without a malt source and switched to precrushed Briess brewers grist. I always do a 122F protein rest followed by a 152-154F Saccrification, and a 170-175 mash off. I recirc the runoff 30 minutes (horrors!), and sparge 60-90 minutes total. I also stir my mash as the heat is added to do the upward step mash. Boil in the kettle is at least 90 minutes and a whirlpool technique collects the hop cone. Counterflow chilling (4 1/2inch refridge copper lines inside 4 3/4 inch garden hose)

Then ferment with 1 lb/BBL healthy, viable Narragansett yeast.

The results: Nobody could tell the malt change. The resulting beers won blue ribbons. Even a decoction mashed Wheat beer did well. Maybe the body is a little thiner than with lager malt, maybe not.

The local brewery, Old Dominion Brewing CO, uses the same malt...never, never have they had a DMS problem. They make lagers and ales/hybrids. Numerous other respected breweries employ this malt with great results. Are all these DMS problems with lager beer only?? Has technique been adequately ruled out? Is the yeast truely healthy, and in adequate supply and is enough Oxygen introduced??

I have to believe this is another MOMILY since i respect the brewers and beer produced with this malt and while i expected the quality of my beers to go down with this malt, it did not.

Just another data point...

Jim Busch  
busch@daacdev.stx.com

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Date: Wed, 9 Sep 1992 08:06:39 PDT  
From: Alan\_D.\_Thomson.LAX1B@xerox.com  
Subject: Oxidation

Just my tow cents.

I'm an extract brewer (for the last year and a half). About a year back, I started to boil my brewing water (I live in LA). I noticed a big difference in the quality of the brew. I also figured that during the boil, O<sub>2</sub> would be lost. With that in mind and knowing that it is also possible to cause oxidation to occur in cold wort, I decided to aerate the boiled brewing water. So, what I do now is shack the boiled water in my secondary, fill my primary with cold wort, fill the primary with (aerated and boiled) water to five gallons, and aerate the primary just a little.

If this sounds cracked, please let me know.  
AT

PS.  
I've noticed some inquires about Watney's Cream Stout, but no response. If someone has a recipe, pleas post.

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Date: Wed, 9 Sep 92 10:17:58 CDT  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: Malt (George Fix)

I think Tim Norris deserves a medal for making the Belgium malt available to homebrewers. I was told when I was in Germany a few years ago that France and Belgium were the prime areas for growing barley, and that malt made from these grains was the best available. Now that I have actually brewed with them I am a firm believer. In fact, I just recently ordered 200 lbs. from Tim which included the Pils, Pale Ale, Cara-Vienna, and Cara-Munich. From this point on this is the only malt I am going to use. Tim's prices are also very reasonable.

The Cara-Vienna has one serious defect that can be detected by chewing some. Namely, it tastes so good that I have to use all my willpower to keep from having it for breakfast! We have a Vienna currently in the secondary that was made from the Pils malt as well as the Cara-Vienna and Cara-Munich in the same amounts cited in our book. The Cara-Vienna was used to replace both the Irek light crystal and the English caramel. Already it is promising to be the best version we have done.

I am getting slightly higher yields with the Belgium malts than I got from the Irek malts. For example, in the Vienna we were shooting for 12.5 P (1.050), but wound up with 14 P (1.056). We also are getting more color extraction, e.g., 11 deg L instead of our usual 8-9 deg L.

I want to second Micah Millspaw comments about the bad malt that is out there. For example, a malt analysis showed protein levels at a staggering 13.5%. The Belgium malts, on the other hand, range from 9-10 %. Also the SMM levels were 4 to 5 times that of normal malt. (SMM is the major DMS precursor in malt). I agree with Micah that malt like this is not fit for brewing. There are some deserving cows out there which can put it to much better use!

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Date: Wed, 9 Sep 92 9:46:17 MDT  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Re: Conducting the boil and beer color

Richard.Goldstein@EBay.Sun.COM asks:

> 1) What is the proper way to conduct a boil (for an all-grain brew)?

You're correct in using a full rolling boil for the entire time. Another purpose of the boil, besides coagulating proteins, is to eliminate unwanted volatiles via the steam. Maybe someone knows the exact chemistry, but I've heard that various sulphur compounds and other nasties are boiled away. Try condensing some of the steam from the boil kettle and tasting it -- yuck!

I always seem to lose more liquid than average as well, so my solution is simply to top up the boil with water if it falls below the optimum amount. You can pre-boil the water if you're worried about the drop in temperature, but since it will boil again after a few minutes, you don't need to pre-boil it for sanitary reasons.

My kettle is graduated, which makes it easy to tell what the current volume is. If yours isn't, take your charismatic wooden spoon and notch it at 1/2 gallon intervals. Then you can stick it into the boiling wort and tell how much you have left.

> 2) How do I make a light colored beer?

I asked myself this question for a while too. I think it would be somewhat difficult for a homebrewer to make something as pale as BudMilloors. The big boys use uncured malt that hasn't been roasted at all after being kilned dry, and so is lighter than most malt I've seen at the brew shop. You may want to ask your malt supplier about getting uncured or unroasted malt.

I'd guess that your average big commercial lager also contains more water than your average homebrew. That would make it lighter for sure.

I've never seen a beer style as pale as American lager; I think the reason for the paleness is more due to economics than aesthetics. But who wants to homebrew a Bud? You can achieve a satisfyingly pale beer by using only light malts (pale and maybe a small portion of Vienna) and making sure your wort has a reasonably low starting gravity (say 1.040, give or take).

See the recipe I posted a few issues back (#954) for Kolsch. That beer consistently comes out only a few shades darker than Bud.

- - -

Jeff Benjamin benji@hpfclub.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: Wed, 9 Sep 92 08:46:35 PDT  
From: Richard Childers <rchilder@us.oracle.com>  
Subject: various and sundry

Ed Westmeier says :

"One of our local club members did some extensive experimenting with an electric drill attached to a Corona (after getting the plates adjusted to his liking).

"The result of his research was that anything faster than one crank per second gave unacceptable results (too much flour). A cheap adapter from the local hardware store stabilized his drill at 60 rpm and he is now a very happy camper who makes some pretty terrific beer."

Thanks !!!

Carlo Fusco asks :

"1) I added hops to my last brew for the first time. I did not want the hassel of sparging the leaves so I improvised. I boiled the hops in a small pot of water for 30 minutes. (I used pellets) I then used a coffee filter to add the hop water to my boiling wort. I stirred it in and transferred it to a open primary. Is this an acceptable way to add the bittering qualities of hops to my brew? Or, am I missing something really important by not boiling them in my wort? "

Hops are used in two ways. The first application is for bittering, and relies upon the boiling action to loosen and detach the bittering molecules upon the flower-leaf complex.

The second application is for flavoring, and this application requires nothing like boiling in order to utilize, in fact it is often compared to a 'tea' ... so your method would work for the second purpose of hops, but be less useful for the first application.

"2) My last batch of beer is undercarbonated. I used 1 cup of corn sugar to prime 5 gallons. It has been sitting at room temp. for 2 weeks now and still the problem persists. I think it is because I did not leave a large enough air space in the bottle. If I pour out some of the beer and recap the bottles and leave them for another week, will carbination increase? If I do this will the risk of contamination greatly increase? Will there still be enough sugar

and active yeast in the bottle to further increase carbonation?"

I tend to fill my bottles up to within a half inch or so, and while the carbon-

-ation is not readily visible in a closed bottle, this does not mean that it is non-existent. The only true test is to open a bottle and see.

A note about over-carbonation ... you can tell that it's time to open the bottles if you see the caps are convex, bulging upwards from CO2 pressure

...  
this is useful for avoiding the 'glass grenade' syndrome.

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411  
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

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Date: Wed, 9 Sep 92 09:46:10 MDT  
From: jeorg@chs.com (Houck)  
Subject: Re: Sterile Enough

>From: "Spencer W. Thomas"  
>A fellow in her lab has a term: "sterile enough".

a group of us who brew together have a saying about this also:

"you can only error in one direction" (not sterile enough)  
jeorg

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Date: Wed, 9 Sep 92 10:12:32 MDT  
From: jeorg@chs.com (Houck)  
Subject: gelatin

could someone send me a quick description of how to use  
gelatin to clear a batch? (jack, i think you do this)

i've got 10 gals in the secondary that shows no signs of  
clearing, and would like to try this. thanks.  
jeorg

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Date: Wed, 9 Sep 92 12:50:03 -0400  
From: trush@mhc.mtholyoke.edu (Thomas P. Rush)  
Subject: Hop Yields (Tom Rush)

If anyone would like to compare notes on hop yeilds(Southern New England vs. The World) I have just finished harvesting for the season. Grading is subjective with "outstanding" interpreted as the upper vines covered with cones, almost enveloping the leaves, and the lateral vines sagging under the weight of the cones.

1st year crop  
Bullion-excellent Fuggles-excellent  
Willamette-poor(healthy vines)  
Nugget-outstandingGalena-excellent  
Perle-good Eroica-good  
Centennial-outstanding++ Goldings-fair(vines fair to good)  
Hersbrucker-none(happy to have vines survive)  
Liberty-none(vines late but healthy)  
Chinook-poor(vines late but vigorous)  
2nd year crop  
Tettnanger-outstanding(triple the yeild of hallertau)  
Hallertau-good  
Cascade-outstanding+++ (several gallon-size freezer bagfuls of tightly packed dried hops)

I don't use insecticides, fungicides, etc. Only problem thus far are japanese beetles who seem to love Perle, Goldings, and Liberty leaves(some cones) they avoid others in decending order to the point of ignoring Bullion.

I find that drying on screens in the garage is not adequate in humid atmosphere of this area. Placing the screens around the furnace (which runs occasionally for hot water)for 2 to 4 days depending on the size of the cones will dry them consistently and also preserve their color and aroma.

Finally, two questions:

1. Does anyone know a vendor who sells "Northern Brewer" rhizomes? I also have not seen "Challenger" for sale. This would be for the 1993 spring planting.
2. Has anyone had anallergic reaction to picking and drying hops? I have no known allergies but for some reason this year I had naseel congestion during part of the picking season. Coincidence? Are the lupulins powerful enough to necessitate a dust mask?

Thanks...Tom Rush

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Date: Wed, 9 Sep 92 13:01 EDT  
From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
Subject: Request for recipe.

I am setting up for my first all-grain experience and would like to brew a beer similar to Sam Adams (preferably their stock ale). If anyone knows of such an all-grain recipe I would be appreciative.

... Thanks in advance,  
Christopher Lyons  
lyons@adcl.adc.ray.com

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Date: Wed, 9 Sep 92 10:36:36 PDT  
From: gummitch@techbook.com (Jeff Frane)  
**Subject: Kieran Call Home**

Kieran O'Connor: E-mail to your bitnet address bounced. If you want to hear my \$ .02 on Gott, please e-mail me.

Jeff Frane (gummitch@techbook.com)

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Date: Wed, 9 Sep 92 13:46:38 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Cajun Cooker=Toasted Porch**  
Full-Name: "John Cotterill"

I have been using my Cajun Cooker for a couple years now. In the past, I have brewed out in the driveway, generally at night. Well I had a day off yesterday, and decided to brew a batch during the day on my front porch (out of the sun). The porch is cement painted red. Well, as my wort was coming to a boil over the rocket engine (Cajun Cooker), I noticed all the paint on the porch was peeling up! Oooops. My solution was to space a piece of aluminum off the porch with a few small pieces of angle iron. Then, I put the cooker over this heatshield. Note that the legs of the cooker must rest on the porch, not the heatshield, to support 15 gals of H2O.

Sure am glad I didn't try it on the redwood deck!

JC  
johnc@hprpcd.rose.hp.com

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Date: Wed, 9 Sep 92 13:22 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Sterile, Doughin, Pullies etc.

To: Homebrew Digest  
Fm: Jack Schmidling

>From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
>Subject: "Sterile enough"

I think the subject says it all. There seems to be a strong emotional need here to name a cause everytime someoneELSE has a problem. As sterility is difficult to prove, it is one of the old standbys.

>It's kind of funny -- I'm running around paranoid about infection and she's much more casual.

On the other hand, when a batch goes bad, it comes out of your pocket and I will bet she is spending taxpayer's money.

> : mcnally@wsl.dec.com

>If you're doing a single-step mash by heating water and adding the grain to the water, the dough-in step is a pain.

"Nothing great is lightly won." B.F.

> I've had success in breaking up flour by using a big wire whisk vigorously for a couple of minutes after dumping the dry grain into the mash water.

That's a good approach but breaking it up is not the same as getting it into solution and the only way to do this is a thorough and careful doughin.

>From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>

>Just take a chunk of dry ice, and put it in the bottom of your bottling bucket, and allow it to "melt" (actually, sublime.) As the CO2 changes from solid to gas, it will displace the air in the container, and, since it is somewhat heavier than air, it will (hopefully) stay there.

That is a good idea. However, I suspect that dry ice is not all that convenient to come by for most people. Those of us who keg beer accomplish the same thing by squirting a bit of CO2 into the keg prior to filling. You could do the same in the priming bucket and be ready for keggung when you are ready to make the full plunge.

>But, now that I think about it, I wonder if the dry ice might be full of contaminants and nasties. Any thoughts on that?

Doubt that much could survive at that temp to be much of a bother.

>From: hartman@varian.varian.com (John Hartman)

>On a different topic, I plan on motorizing my grain mill. I have a 1700 rpm, 1/4 HP motor which I'd like to use. I'll be attaching it to the mill with what I guess you'd call pulley wheels and a radiator belt. I don't know who sells these pulleys though. Does anyone have a vendor for such pulleys, or at least an idea of what type of vendor sells them?

Ace Hardware stocks a whole series of pullies (they are actually called sheaves) and belts that I have used. You need the smallest you can get and

the largest. I used a two inch on the motor and a ten inch on the mill. That gives you a ratio of 5:1 so your mill will be running at 340 RPM.

This

is much faster than has recently been recommended for the Corona. I have

never even seen one so I have no opinion on the speed. You will also have to

match the bore on the pulley with the motor shaft and the mill shaft.

The

smallest I have seen is 1/2" so you will probably have to get a bushing to

get it down to the right size for the mill.

>From: chuck@synchro.com (Chuck Cox)

>Subject: Re: Electric Corona

>I have only tested it with small amounts of grain. I hope to have my new

brewery finished this week, then I'll run about 20 lbs through it.

Please share with us the thruput when you get it working. I would be interested also in knowing how long it takes to mill a single pound and a 12

lb lot.

>From: Richard.Goldstein@EBay.Sun.COM (Richard Goldstein)

>The reason I am wondering is that I seem to be boiling off more than most of the books/recipes assume.

For what it is worth, Baderbrau claims that one of their secrets to the character of their beer is "firebrewing". What this "boils" down to is a

very vigorous boil. Enough to caramelize part of the beer.

What you are boiling off is only water and what you are looking for in the

character of your beer determines what you do about it.

If you want a heavy beer, boiling it off concentrates it. If you are hungup

and recepies and numbers, you can always put some of the water back to get

the numbers you are looking for.

I prefer to use more sparge water and make more wort to allow for the greater loss.

It's your beer and only you can determine what works best for you.

>But what do you folks do to create light colored beers?

If "you folks" includes Bud, I suspect adding lots of water and sugar  
will do  
the trick.

js

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Date: 9 Sep 92 14:40:00 -0700  
From: BELLAGIO\_DAVID@Tandem.COM  
Subject: RE: Big Bad Wolf and Beginner HOP question

Jack the Wolf,  
I was wondering if you have this effect on everyone you meet?  
Do people that know you quickly turn and run when they see you coming  
down the  
street? I don't know what all the fuss is about, as since I've been  
reading  
this digest nothing you have said, or anyone has said for that matter,  
has  
offended me. I simply read this and all digests relating to brewing beer  
so  
I can become the ultimate beer maker, since I am already the ultimate  
beer  
drinker. Since I have only brewed 5 batches to date, I have a long way  
to go.  
So I need all those more advanced brewers to continue posting their  
advice and experience, good or bad, right or wrong, so I can at least  
have the  
choice to accept it or discard it as I see fit. So, hopefully, no one  
will  
discontinue their participation in this digest simply because they don't  
like  
someone. Although, since this is America, they can do whatever they  
like.

About the beginner Hop question, I use a boiling bag to hold my hops  
while it  
is in the wort. I think this does not give me the same extraction rate  
as if  
I just dumped the hops in. I usually use whole hops and I guess I was  
worried  
that they would clog my siphon after the wort is cooled. Maybe I will  
give  
it a try next time.

Super Dave

Bellagio\_David@Tandem.Com

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Date: Wed, 9 Sep 1992 21:42:43 -0400 (EDT)  
From: Mark Wells Wilson <mw4w+@andrew.cmu.edu>  
Subject: Mail Order Homebrewing supplies

Can anybody give me the address of a reputable Mail Order HomeBrewing Supplier? Here at school (Pittsburgh) I find a lack of good homebrewing stores.

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Date: Wed, 9 Sep 92 22:00:52 EDT  
From: Pierre Jelenc@cunixf.cc.columbia.edu  
Subject: sterile, anaerobic, and carbonic

In HBD # 965

re: sterile enough

I tend to concur with Spencer Thomas's wife: extreme sterility is overdoing it. At home I do my plating in the kitchen, with no special precautions whatsoever but flaming the loops. I even do not quick cool the loops, I use two instead: while one is in use, the other is cooling, and no, it does not attract all the nasties of creation, these things have such a small cross-section!

While it is true that brewing takes longer than the overnight culture of *E. coli*, a good starter will introduce zillions of yeasts, and one or two lone bacteria won't stand a chance in the time it takes for a few percent of ethanol to build up and stop them in their tracks.

re: aerobic vs anaerobic

The CO<sub>2</sub> blanket over a fermenter is a fairly good insulator when it comes to oxygen, but in addition the yeast will gobble up any stray oxygen, maintaining the concentration to a very low level; also, it is not strictly true that fermentation is an anaerobic process: while under anaerobic conditions, only fermentation can provide energy to the yeast, it is also the case that under high nutrient conditions (i.e. wort with lots of sugars) the lazy yeasts will prefer to ferment rather than going to the trouble of maintaining the complicated machinery required for respiration. They will thus produce alcohol even in the presence of adequate oxygenation. This is not true in the case of poor media (apple juice for instance).

re: dry ice

Chuck Coronella worries about contaminants in dry ice. He's right, it's a bit grungy, but the solution is simple: put the dry ice in a bottle, and fit a piece of plastic tubing in the mouth, with a pierced stopper if necessary. Place the open end of the tubing in the bucket or carboy, and wait for the CO<sub>2</sub> to sublime in the bottle and pass into the bucket via the tubing. For extra safety, put a piece of sterile cotton in the mouth of the bottle before fitting the tubing.

Pierre

Pierre Jelenc      pcj1@cunixf.cc.columbia.edu  
Columbia University, New York

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Date: Wed, 9 Sep 1992 22:07:23 -0500  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
Subject: Chimay Yeast & Banana, another data point...

Just another data point for strong banana ester production with Chimay yeast at higher temps. I brewed what started out to be a dubbel, but the FG it ended up at, and the color made it closer to a trippel. Oh well...

Batard de Belgique

6# US 2-row  
3.25# Dexteryne malt  
2# unmalted wheat  
1# light brown sugar  
1C blackstrap molasses  
1.5 oz. 6.1% alpha East Kent Goldings  
2/3C Corn sugar (priming)

Cook 0.5# 2-row malt and the 2# of unmalted wheat in 4-5 qt. of water until gelatinized (about 45 minutes). Mix cooked wheat into main mash water and stir until well mixed.

Mash in: 12 qt. @ 138f  
Protein rest: 30 min. @ 126-131f  
Mash: 2 hrs. @ 148-152f  
Mash out: 5 minutes @ 170f

Sparge 6.5 gal @ 170f

Boil: 2.5 hrs.  
Hops: 1 addition, 60 minutes from end of boil.

OG: 1.070 (5.75 gal)  
FG: 1.011

The long, rather cool mash seemed to break down the dexteryne malt more than I would have liked, and I only had 1.5 oz. of hops around, so the batch is underhopped. I didn't notice a lot of banana ester during the fermentation, and it tasted sweetish and has a somewhat strong molasses note at bottling, with a noticeable, but not too strong, banana component. Underneath was the characteristic woody-spicy accents I associate with Chimay. One week after bottling, the banana seemed to subside, and things \*seemed\* to be going along rather nicely. However, at two weeks after bottling, the banana component came back with a vengeance! I dropped off a 6-pack for one of my brewing comrades, and he called me yesterday to say that it was "rudely banana".

I hope the esters subside with age, as it is overpowering right now. On opening, a bottle almost fills the room with the ripe banana smell. The taste is intensely banana!!! Fermentation was at about 70-75f, for what it's worth.

Only time will tell, I guess...

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

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

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End of HOMEBREW Digest #966, 09/10/92  
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Date: Wed, 9 Sep 92 23:17:10 EDT  
From: localhost!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Re: Christmas Brew

Here's my favorite Christmas Ale, reprinted from an old HBD. I came up with the recipe myself. It was a well-received, all-extract brew. Don't believe any bullsh\*t about brewing with extracts; you can make great beer without ever going to grains! I have found the most important ingredient is the yeast, and only use liquid cultures now.

-----  
This is a composite recipe, designed to mimick Harpoon's 1991 Winter Warmer offering. I started with the spice list, as published in the Beer News (or whatever that fine newsprint rag found in various lobbies is called).

Armed with the spice list, I searched all my HBD back-issues for each spice. Whenever I found one of the spices being used, I looked for its relative weight as compared to all other ingredients in that particular recipe. By doing this for all the spices listed below, I arrived at a statistical "average" for the relative concentrations of all of them together.

Thanks to all the spice-brewers on HBD, from whom I drew my data. Maybe this proves that composite recipes work well? Does that mean that, armed with enough recipes, all other recipes possible can be derived from them? That, and a roomful of typing monkeys?

-----  
BEER NAME: Ersatz Harpoon 1991 Winter Warmer BREW DATE: 08-Feb-92  
1.058 <STARTING GRAVITY 1.014 <FINISHING GRAVITY 5.95% <ALCOHOL  
CONTENT

RECIPE

6 lbs. Laaglander Amber DMEextract  
1/2 oz. Black Patent malt grain  
12 oz. Crystal malt grain  
8 oz. Munich malt grain  
1.5 oz. Chocolate malt grain  
1 lb. Honey (added w/extract)  
1 oz. Clusters pellets (6.5->7.5) boiling hops  
1 oz. Williamette pellets aromatics  
Wyeast British (#1098) yeast  
0.5 tsp. powdered nutmeg (8 min. from end) other  
1.5 tsp. powdered cinnamon (8 min. from end) other  
0.5 tsp. powdered clove (8 min. from end) other  
1 tsp. vanilla (5 min. from end) other  
1 Tbsp. gypsum  
1 Tbsp. 10 minutes from end of boil. Irish Moss  
3/4 cup Corn Sugar

p.s.-Any amber extract will do; the crystal was English, 40 L. Any crystal will do.

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Date: Wed, 9 Sep 92 22:54:05 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: New Al pot / Barleywine yeast

A question and a recipe.

I'm in the process of taking the plunge into mashing: Today I bought myself an 8 gallon aluminum boiling pot (\$65 at Marlinn Restaurant Supply at 73rd & Cicero, fyi south Chicago readers) -- yay! But I forgot to ask about how to prepare the thing for use. Don't I have to cure it somehow, like most metal cookware?

Also, a while ago someone asked about what yeast to use for barleywine. My best beer so far is my first and only barleywine\*\* made about five months ago, using this technique: After chilling the fresh wort, I racked onto a yeast cake of Wyeast German Ale descent. The yeast chewed on this for a while, and settled down. Since I had a mead waiting to be racked for its secondary fermentation, I racked this and then racked the barleywine\*\* onto the mead's Red Star Champagne yeast cake. This produced a vigorous secondary ferment, and a yummy beer, five months later! The recipe is an adaptation of Rob Bradley's Russian Empirical Stout on page 5-6 of \_Meow II\_.

FINE LINE BARLEYWINE\*\*

5.3 lbs Edme Dark SFX  
6 lbs Briess Amber DMX  
1.5 lbs Briess Crystal 60^L  
1/3 lb Briess Chocolate Malt  
1/3 lb Briess Black Patent Malt

2 oz Cluster Pellets (90+ minute boil)  
1.5 oz Northern Brewer Pellets (90+ min)  
1 t Dried Rosemary (30 min) [imperceptible]  
3 T Roasted Chicory Root (30 min)

0.5 cup Corn Sugar for conditioning

SG 1082 -> ale yeast -> 1059 -> champagne yeast -> 1022

I used the standard "bring specialty malts to a boil" method, and boiled only about 3 gallons of wort in my crappy ceramic coated pot which is about to become a bath chiller. If I could do it all over again, I'd add more rosemary and quaff a few with a venison steak. Rob Bradley had a very good idea when he didn't add finishing hops. The chicory and malt alone give a hell of a nose (but Rob didn't use chicory).

By all means let it age a few months! Though it's wonderful after one month, it becomes heavenly, as I'm finding out tonight!

\*\*Okay, okay, I know the original gravity is a little low for a barleywine (and on the roasty side too); so sue me. No matter what it is, this is the first brew I'm confident enough to enter in a competition, if there's enough bottles left by Xmas.

Cheers, etc.  
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

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Date: Wed, 9 Sep 92 20:42:47 PDT  
From: polstra!larryba@uunet.UU.NET (Larry Barello)  
Subject: Re: Follow-up on SG vs Temp.

With regard to adjusting the SG for temperature. Why not play it safe and always read at the calibration temperature? I use a tall drinking glass filled with ice and water (enough water to make it easy to fit my hydrometer tube in). Then just swirl the hot wort in the test glass until it is to the proper temperature. It usually takes just a couple minutes.

BTW, this is the recommended way to do it since cooling in a pan or chilled pot (my earlier method) can evaporate significant amounts of liquid, thus affecting the reading.

I think that measuring at the calibration temperature (near room temp) is also going to avoid any errors from the expansion of the hydrometer itself. I know that if I measure hot wort, correct for temperature and then remeasure when chilled I can get 2-4 points error. Perhaps something else is going on, but I now keep it simple and stupid and just measure at the calibration temperature.

Cheers!

- - -

Larry Barello    uunet!polstra!larryba

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Date: Thu, 10 Sep 92 09:23:28 EDT  
From: tighe@kc.camb.inmet.com (Michael Tighe)  
Subject: re: Skimmin the Skum

Brian Walter (walter@lamar.ColoState.EDU) asks about why one should skim the skum from mead during the boil.

Brian - from my experience, the "skum" is particulate matter which makes the taste of the mead "muddy" or very thick. I've been brewing mead for a while and I once tried a batch without any skimming. The result was only an OK mead with a tendency to leave a waxy aftertaste or coating on the tongue and a "cloudy" appearance and flavor. Normally, if I pay very close attention to skimming the skum, my mead tastes very light and clean - so that even the lightest spicing and flavor is noticable in the mead.

My guess is that when you use raw honey, you have miscellaneous bits of wax, bee-parts, and pollen still in the honey. These are too small for mere "screen" filtering, but they create a foam when you boil the honey. The "skum" is the white foam (later in the boil it's brown foam) that rises to the top of the boil. Skim it off with a slotted spoon or just a wide spoon (and don't worry about losing some of the must, that's normal).

You'll find that skimming improves the taste of the mead quite a bit, no matter what the recipe!

Michael Tighe, Intermetrics, Inc., Cambridge, MA 02138 (USA)  
email: tighe@inmet.camb.inmet.com, phone: 617-661-1840

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Date: Thu, 10 Sep 92 09:47:37 -0400  
From: Paul Matulonis <paulm@sci.ccny.cuny.edu>  
Subject: Krudge Stout is NOT a Lambic...

OOOPS!

My apologies to all who saw my recipe for Krudge Stout in HBD.966; I left out the YEAST! This recipe was part of a series brewed that day and I had split the yeast between three batches.

So, to the recipe for Krudge Stout, please add the following:

After the boil, when the wort has cooled and is in the primary, pitch some Brewer's Choice Irish Ale Yeast.

"beer: not just for breakfast anymore!"

pm

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Date: Thu, 10 Sep 92 09:10:44 -0500  
From: lipkens@ccwf.cc.utexas.edu (Bart Lipkens)  
Subject: Wyeast Belgian (Chimay) and banana ester

Another data point for Wyeast Belgian.  
I brewed a batch of David Line's recipe for Chimay,  
I think it called for pale malt, black patent, honey and brown sugar,  
I forgot the amount of each. I did a regular step mash.  
I fermented at 80 F (yes,80F), because of the summer in Austin and  
a defect AC in the house. Anyway, apparently Belgian brewers don't shy  
away from high fermentation temperatures, so I gave a try.  
There is a notable smell of banana esters but the taste is great and  
hardly (if any at all) taste of banana component. It is been in the  
bottle  
for about three months now and still getting better.  
If I brew this one again I think I might go for the high fermentation  
temp. again.  
Just my \$ 0.02.

Bart Lipkens

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Date: Thu, 10 Sep 92 09:13:42 CDT  
From: Richard Colquitt <RCOLQUIT@UA1VM.UA.EDU>  
Subject: Old Wort

Hello ole ones of knowledge,

I recently decided to try brewing but have not yet started my first batch...  
Have been doing a lot of reading to try to understand the principles in hopes of getting an acceptable first brew. A friend who had brewed a little in the past brought me a Gordie concentrated wort and I thought this might be a good route to go the first time. The problem is he purchased the kit in 1985.  
..  
the yeast packet on top had a small hole in it so I considered it bad , but what about the canned wort...my friend said the storage would have been between no more than 50 to 80 degrees F...should I try this wort.

Thanks  
Richard

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Date: Thu, 10 Sep 92 11:11:17 EDT  
From: Dances with Workstations <buchman@marval.ENABLE.com>  
Subject: Beer stacks

Rich Hogle writes:

A long time ago, I brewed several batches of beer in succession,  
thereby giving me a stockpile of 5-8 cases which now remains more or  
less  
constant. When I bottle a batch, the bulk of it ages for a month or  
two  
or three before it reaches the front of the stack.

^^^^^  
Since your system is operates on a first-in first-out basis, I suggest  
that what you have is a queue, not a stack (which is first-in, last-out ;  
-)

Jim Buchman

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Date: Thu, 10 Sep 92 09:10:57 -0700  
From: lg562@koshland.pnl.gov  
Subject: Dry ice

Date: Wed, 9 Sep 92 12:46:26 MET DST  
From: Kurt Swanson <Kurt.Swanson@dna.lth.se>

Chuck Coronella writes:

>But, now that I think about it, I wonder if the dry ice might be full  
of  
>contaminants and nasties. Any thoughts on that?

Sounds like a good idea, and I doubt you have to worry about any  
contaminants in dry ice, as the extremes in temperature and pressure  
in making the dry ice probably would kill anything...

I wouldn't be so confident. I used to make bicarbonate buffers  
titrating with dry ice. The solution that resulted was cloudy and had  
"floaties" in it. (Filtering removed most of the material. I  
eventually switched to a CO2 cylinder for titration which lead to much  
clearer solutions.) My experience leads to the conclusion that no  
special care is taken to make sure dry ice is clean in any way.

As for killing bacteria... A common method for storing bacteria is  
under liquid nitrogen. (OK, there's also 15% glycerol present too.  
[Imagine a long discussion about ice crystals fracturing cell  
membranes and glycerol preventing this.]) I think it has been  
discussed in previous HBD's that cold is not an effective way to  
sterilize.

Michael Bass  
Molecular Science Research Center, K1-95  
Battelle - Pacific Northwest Laboratory  
Richland, Washington 99352  
lg562@pnl.gov  
n7wlc

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Date: 10 Sep 1992 10:48:19 -0600 (MDT)  
From: SLK6P@CC.USU.EDU  
Subject: Sterility&Yeast/Honey/References

Ok- a little catch up time. The last HBD I read had a few statements I'd like to respond to (or FLAME AT ARDE HAR DE HAR mateys!)

1) Sterile Enough: E.coli culturing more relaxed than we are w/yeast.

I don't know what kind of lab your wife works in, but ALL the molecular labs I've been in are very careful with the treatment of their cultures. If you are doind DNA work you do not want contaminating organisms in your cultures! Sounds like it is not critical, or they are sloppy.

a. As stated, YES: Yeast growth medium (extract) is richer than most E.coli media. Hence is is more likely to develop contaminants.

b. Many of these media contain selective agents (antibiotics) which encourage growth of the specifically desired organism and inhibit the growthy of "growlees", like our friendly fuzzy fungus.

c. Working in a biological laboratory under normal lab conditions should mean a fairly sterile environment to start with. This is not the case for the average homebrewer. We use kitchens, bathrooms, have kids and dogs and puppies romping around kicking up the dust, and sticking noses/fingers in our goodies.

d. I personally do not use a sterile hood, but use the same type of practices I would in the lab. I clean my hands, and the counter top (my desk) before beginning. I use a flame source to sterilize utensils, and YES I DO FLAME MY TUBES! It is VERY SIMPLE and quick. The goal of flaming a tube is to push air out of the mouth of the tube, so fungal spores and bacterial cells are not falling in. The goal is not to HEAT the glass but just push the air. I generally NEVER heat glass (rods, tubes...etc).

e. Glass should be dipped in ethanol, then burn it off the surface. Metal should be heated till it glows. I just let it cool in the air for a second, then touch unused agar, or in liquid, let it sizzle, you'll still get cells. If you use a proper inoculating loop it is designed to cool quickly.

f. I have a surplus at the lab if anyone wants to trade me a homebrew-

I'll send you one.

2) Honey skimming. The way I understood it, it removes proteins/waxes which remain in the honey, and are not desirable to the ferment. It is not the SAME as skimming of blowing off of beer, since it is a product of HEATING, not the fermentation. It won't hurt. BTW the skum will settle back into the honey upon cooling.

A honey packer on the net suggested NOT BIOLING honey, but Pasteurizing it by heating to 150-160 for an hour or two. He said bad things of boiling honey in terms of chemical modifications of the sugars. But all the recipes I've read describe boiling honey. I've done it and enjoyed my meads (so did Jack). so what the hell.

1 pack of yeast per gallon! Geesh. OVERKILL!!!!!!

- a. You will likely have a yeasty taste.
- b. You are spending too much on yeast. (good work on the part of you homebrew supplier! Sucker. (just kidding- we're supposed to trust them.....BUT DON'T!))
- c. Take one packet, and make a starter.

d. Mead- tastes like.....mead! Champagne- when it's sparkled, wine when its not. You can't put a label on it. It's like asking "What does beer taste like". (nothing if we're talking american or canadian pisswater) It depends on what you put in. I've had bubbly effervescent champagnes, to thick rich brandys. TIME will tell. Make me an offer, and I'll send you a sample.

3) HOPS GETTING IN THE WAY. The easiest way is to wrap them up in cheesecloth or get a hop bag. They'll never get into your carboy if you do that. DON'T boil them separate. You need the volume, and a full hour of boil to get all the goodness out. If you use pellets, mix in some leaf

hops in the back and you won't have pellet goo squeezing out. I like pellets for dry hopping. Leaf+ for boiling.

If the hops are both fresh and packaged properly- Leaf should definitely be fresher. It has not be PROCESSED into pellets, so hey- it's right off the plants.

No one seems to have offered up an answer to checking IBU's of fresh home grown hops. I just picked some of unknown type (thanx toot), but am not going to worry about it. I usually guesstimate amounts anyway, so...

I would think that you could send off a sample to a hop supplier to have it tested. I'll look into it.

4) Here are a couple of references on more of a scientific bent discussing

YEASTS.

- a. YEAST TECHNOLOGY G. Reed, and T.W. Nagodawithana
- b. The BIOTECHNOLOGY OF MALTING AND BREWING J.S. Hough
- c. BREWING SCIENCE J.R.A. Pollack

I got them from our campus library. If anyone want more info (or selected xeroxed for educational purposes) e-mail me and we'll chat.

Onward virgin soldiers.....Brew on ye heathens.

John Wyllie (The Coyote) SLK6P@cc.usu.edu

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Date: Thu, 10 Sep 92 12:03:03 cdt  
From: "Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU>  
Subject: Listerman gadget & dry-hopping

To any and all interested and helpful Wizards of Wort:

First question: I am an extract brewer with a little over a dozen batches behind me (well, o.k., they went through me, really). Occasionally I daydream

about going all-grain.

Has anyone tried the "Listerman mash/sparge system" or whatever it's called, available from the Home Brewery? It seems reasonably priced, and since I'm not a tinker-er by nature I'd be willing to spend the money if I

had independent confirmation that it works as well as anything I could tinker up myself.

Second question: I like to dry-hop in the secondary using leaf hops tied up

in a muslin bag. Does anyone think I'd get more hop flavor if I could find

a way to submerge the hops rather than allowing them to float on top? If so, how should I do this? Weight the bag down with something that will

not react with the beer (like what?)?

Are there any dedicated pellet dry-hoppers out there? Seems to me I've read some things about problems with clarity possibly resulting from pellet

dry-hopping (which is why I haven't tried it myself), but if there are folks

out there who can speak to the contrary, I'd like to hear from you.

Jonathan Knight  
(KNIGHTJ@GRIN1.BITNET)

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Date: Thursday, 10 Sep 1992 13:59:49 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Another horror story: let this be an example to you

I had ano interesting experience. I racked to my secondary fermenter, a 5 gallon carboy. I didn't fill it completely, which I don't normally worry about. However, I had this yeast starter that never grew anything just sitting there, so I used it to top off the stuff in the secondary.

Yow! It started foaming and oozing out the top of the carboy through the airlock for about another six hours.

Never give your yeasties more food like that unless you are ready.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131 (sysop of No Tarmac Brewing)

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Thu, 10 Sep 1992 11:17 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Skimmin the Scum from Micah Millspaw

Date: Tue, 8 Sep 1992 09:54:00 -0600  
From: walter@lamar.ColoState.EDU (Brewing Chemist)  
Subject: Skimmin the Skum

>Howdy Folks,  
> I started a batch of mead the other day. While looking for  
>recipes, techniques, etc., I came across Byron Burch's recipe for  
>his "Alberta Frost" mead which won him best of show last June. In  
>his recipe he said that you should skim the scumk that forms on  
>the top of the honey during the boil. And, I believe that I have  
>seen this advice at least one other time.  
> My question is, why? I do remember talk of skimming wort when  
>boiling to prevent boilover. Is this the reason in mead?  
  
>Live Long and Prosper,

The scum that forms on the boiling mead is coagulated albumin. If you don't skim this off, the mead will take forever to clear out. It is not applicable to beer brewing. Also I question whither this mead won Byron that prize, or he won it for some other reason, known only to the AHA.  
Micah

>On a different topic, I plan on motorizing my grain mill. I have  
>a 1700 rpm, 1/4 HP motor which I'd like to use. I'll be attaching  
>it to the mill with what I guess you'd call pulley wheels and a radiator  
>belt. I don't know who sells these pulleys though.  
>Does anyone have a vendor for such pulleys, or at least an idea of  
>what type of vendor sells them?

Orchard Supply hardware has a large selection of pulleys, belts and related equipment.eir prices are okay.  
Micah Millspaw 9/9/92

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Date: 10 Sep 1992 15:25:47 -0400 (EDT)  
From: "Jeff McCartney (919) 541-7340" <FP\$JEFF@RCC.RTI.ORG>  
Subject: "World of Beers" in Raleigh, NC

This message isn't worth reading unless you're in easy driving distance of Raleigh, NC. On Friday, September 18 from 7:00-11:00 at the Raleigh Civic Center will be the "World of Beers" exposition which is a fundraiser for the Raleigh International Festival held in early October. The cost is \$15.00 per person and includes a 14-ounce plastic mug, all the 65 beers you can taste, light food (Italian meatballs, German sausages, finger sandwiches, pretzels, chips), music (the Little Oompah Band and Mickey Mills Steel Drums (reggae/calypso)), and dancing. Most of the 65 beers will be commercial bottles (representing 20 countries) in addition to Raleigh's brewpub entrant, Greenshields. Beer will be served TWO OUNCES at a time. Considering it's a fundraiser, it might be a reasonable value.....

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Date: Thu, 10 Sep 92 14:38 CDT  
From: korz@iepubj.att.com  
Subject: re: sterile enough

Fritz writes:

>In HBD 965, Spencer W. Thomas <Spencer.W.Thomas@med.umich.edu> writes  
>  
>> I've recently been discussion yeast culture with my wife, who cultures  
>> E. Coli almost daily (she's a molecular biologist). She feels that  
>> many of us are being overly paranoid about infection -- she rarely  
>> flames her tubes, etc, nor does she feel that a "sterile box" is  
>> necessary. A fellow in her lab has a term: "sterile enough".  
>  
>Before everybody flames away about what I have to say here, let me  
>stress that my methods work for me personally, and may not work for  
>other people. Also, I don't know anything about yeast culturing; I am  
>talking about simple brewing here.  
>  
>I have been following the discussion about clever ways to start a  
>siphon without touching, and ways to sterilize bottles (soak in  
>bleach, followed by a dishwasher cycle with baking at the end, etc.).  
>In my opinion, a lot of people are worrying way too much.  
>  
>I rinse my bottles with hot water after use and before bottling, using  
>a bottle washer. I suck on the hose to start siphoning. Everything  
>works just fine for me. I have not had any infections since my first  
>few batches.

First, I have a comment about Spencer's post. I think that there's a big difference between E. Coli cultures on (what I assume to be) a selective media and our wort which is loved by many, many wort-spoiling bacteria and funky-flavor-producing wild yeasts.

Regarding Fritz's methods, I agree that they may work for you and Florian Bell too, who reported using such techniques also, years ago in HBD. However, my comment on your procedures is the same as the one I posted on Florian's, namely, that it's an invitation for trouble. If you drink the batch in a month or two, I doubt you will ever know that you've got a bacterial infection. Also, if you are pitching a healthy, attenuative yeast, it may be eating up most of the sugars in the wort, and then subsequently in the bottle, before the infections can make a difference. Note that these two statements are related. Our wort is a mixture of many different types of carbohydrates, some of which are fermentable by our pitched yeasts and some that are not. The dextrins (unfermentable, long chains of glucose) and the non-fermentable sugars that remain in the beer, and this is the most important part, ARE FERMENTABLE BY OTHER MICROFLORA. In some cases slowly, in others quite fast. Some brewers who report "I used to have infections, but now I don't" may only have changed their procedures enough to have killed the fast-growing bacteria and wild yeasts, but still may have problems with slow-growing ones. Only if you leave a few bottles around for a few months will you know. I sometimes use the dregs from my own beers as the yeast source for a starter in another batch. I must note that I only do this with beers that are made from first-generation cultures to minimize chances of mutated strains. Doing this can only be possible if you're POSITIVE that you don't have an infection in the bottle.

Finally, and I must stress that I'm \*not\* implying that this may be true in Fritz's case, but some homebrewers (and commercial breweries) have infection problems, but don't even know it. Some wild yeasts and bacteria make very subtle off-flavors which are hard to detect and identify and often are referred to as "house character." Tuesday, I had a old bottle of Red Tail Ale which had a mild "cabbage" aroma. This is most definately caused by bacterial infection (one of the slow ones I mentioned earlier) and I failed to sense this in a younger bottle of the same beer. Also, obviously, a dopplebock or a stout are going to cover up off-flavors a lot more than a cream ale -- I had a stout that I forgot about in the keg and the last gallon was a dry stout but the first four were a sweet stout only 18 months earlier -- no off-flavors or off-aromas, though.

Al.

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Date: Thu, 10 Sep 92 14:31:43 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: malt (attn: Tim Norris)

>I think Tim Norris deserves a medal for making the Belgium malt  
>available to homebrewers. I was told when I was in Germany a few

I must have missed that digest, tossed it out due to backlog,  
or simply forgotten the article. Can you re-post and address/phone  
number, & maybe prices?

bb

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Date: Thu, 10 Sep 92 12:33:29 PDT  
From: bryan@tekgen.bv.tek.com  
Subject: Baderbrau Pilsner

A little over a year ago at the Oregon Brew Festival, I had a pilsner which I believe was made by Baderbrau. It seems like the guy who started it/ brewmaster had worked for a major brewery in the US, but was from Czechoslovakia.

It was excellent! Very Refreshing! I just bought a used freezer for brewing in and have a Hunter Airstat on the way, so my thoughts are turning to brewing something like it.

Can anyone tell me what style of a beer this is? Referring to Zymurgy I see a "Classic Pilsner" and a "German Pilsner". What beer from a major brewery would approximate it? The idea being it is easier to find out information about a more widely known beer. Anyone have any all-grain recipies for a beer like this one?

This is really reaching, but does anyone know what the OG, SG, bittering units and type of hops used for bittering and finishing are?

This is really my day for questions, but are Saaz hops grown in the US? Is there a "Saaz type" hop grown in the US?

Thanks,  
Bryan Olson  
bryan@tekgen.bv.tek.com

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Date: Thu, 10 Sep 1992 15:54:20 -0400 (EDT)

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

**Subject: beatles and hops**

Tom Rush posted a great list of hops yields in New England, and mentioned that the Japanese Beetles ate some varieties, but not others. I've noticed the same thing; they destroyed a Hallertaur, but barely touched the Cascades just a couple of feet away. Tom, do you have more info you could post on just which varieties the beetles liked, and which they didn't? Sure would make my summers easier if I didn't have to deal with the JB's.

Russ

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Date: Thu, 10 Sep 92 15:27 CDT  
From: korz@iepubj.att.com  
Subject: Breiss DMS

DMS gets produced from its precursors when the wort is above 140F. It's true that different malts have more or less of these precursors, but as Jim suggested, technique can also be a big factor. During a vigorous boil, the DMS gets boiled off, so a non-vigorous boil can increase your DMS levels. When the heat is turned off, is when most of the DMS that remains in your beer gets produced. Cooling quickly with a wort chiller to below 140F is the best way to minimize DMS production during this stage of the process. I'm sure that Micah uses a chiller, guessing this based on the equipment he built and was displaying at the National Conference, so the only factor I can guess, if Micah's boils are vigorous, is tapwater temperature. Perhaps Micah's tapwater is warm and an ice-bath pre-chiller would help cool the wort quickly enough to keep DMS below sensory thresholds?

As a related aside, I recently, reluctantly drank Old Style beer (at a Cubs game) and noted an incredible DMS nose. Jackson writes of Old Style (something like): a weak little beer with corn in the palate. Does G. Heilemann's use Briess?

Al.

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Date: Thu, 10 Sep 92 10:48:28 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: re: DMS and Briess Malt

In digest #966, jim busch <busch@daacdev1.stx.com> makes a very good point:

>I just have a problem with homebrewers claiming such problems since so  
>many micros, pub breweries and mega breweries use the same malt without  
>DMS problems.

I've considered this argument too and must admit that it's a compelling one. Nevertheless, after the first bad batch I was extra careful in every aspect of brewing the following batch. It too suffered problems similar to the first. It has a DMS nose and is quite cloudy. I pitched it with a healthy, adequate starter and gave it plenty of aeration. Fermentation had begun within 12 hours. Both of these beers were ales.

Let me say that I've always used Briess malt. That's probably 30 or 40 batches over the last two years and this is the first time I've had a problem. I've been quite happy with the malt until now.

Mega breweries likely conduct expensive analyses on the grains they use as part of their quality assurance. If anything can be said for the megas, it's that their quality is unquestioned. I.e., they consistently produce their (insipid) products free of defect.

I'm not saying that all Briess malt is bad. I'm saying that the particular lot that I'm currently using likely is. I wish I had the sophistication necessary to prove this. Then I wouldn't feel spooked, as I presently do. Under my circumstances, I found Micah's experiment involving Briess and Great Western malts quite compelling.

Micros who experience a problem such as this will not necessarily make mention of it. Perhaps it's happened and we haven't heard about it. Certainly none would brag. "Say, have you tried our new Campbell's Creamed Corn Ale? Mmmm good. People just can't stop talking about it" :-)

Thanks to all who have recommended ideas about motorizing mills and bay area grain vendors.

Cheers,  
John

hartman@varian.varian.com

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Date: Thu, 10 Sep 1992 14:45:46 PDT  
From: David\_O'Neill.Wbst129@xerox.com  
Subject: HELP

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Date: Thu, 10 Sep 92 12:11 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: Gelatin etc.

To: Homebrew Digest  
Fm: Jack Schmidling  
>From: jeorg@chs.com (Houck)

>could someone send me a quick description of how to use  
gelatin to clear a batch? (jack, i think you do this)

Did... not "do". The last time I did it was the batch I took to  
Milwaukee  
because I was pressed for time. Judging from the reaction to the beer,  
I am  
not above using THAT as an excuse for its lack of character.

However, it really does work and if you want to try it....

Heat 1/2 teaspoon of gelatine in a cup of water or beer to about 180F to  
Pasturize it. Pour this into a clean carboy and rack your beer onto  
this.  
It will clear within a few days.

For what it is worth, I tried it on my dandelion wine and it had no  
effect  
that I could see. It just does not want to clear. I suspect this is a  
problem with raisins and will never use them again.

The "Fall Wine" is in the primary ready to be racked. It is 5 gals of  
apple  
juice and 11 lbs of mixed fruit... grapes, elderberries and mullberries.  
All from the garden. I added 5 lbs sugar to get the gravity up to 1.  
080 and  
will no doubt have to add more to finish it. At this point, the  
mullberries  
seem to dominate the flavor. I used pure cultured RS champagne yeast  
and  
expect a dry, rose colored table wine.

js

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Date: Thu, 10 Sep 92 12:53:09 -0500  
From: melkor!rick@uunet.UU.NET (Rick Larson)  
Subject: Re: Hop Yields

Tom Rush asks about hop yields. Here is my yield for my first year crop in order of yield.

Northern Brewer - about 25 ounces  
Cascade - about 20 ounces  
Willamette - about 9 ounces  
Fuggles - less than one ounce  
Saaz - No cones :-(

All plants very healthy (didn't notice any bugs or eaten leaves) but outgrew my 14' hop poles in July. The Northern Brewer grew to the top and back down and long the garden fence. Next year I'm increasing the poles to 20'.

I got my rhizomes locally at Brew and Grow, (612)780-8191. Don't call before midnight tonight, they stock them in the spring.

I noticed no allergic reactions just sticky fingers :-).

rick rick@adc.com

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End of HOMEBREW Digest #967, 09/11/92  
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Date: Fri, 11 Sep 92 08:25:20 -0400  
From: aew@spitfire.unh.edu  
Subject: Sinking Dry hops in the Secondary

In HBD 967 John Knight says:

Date: Fri, 11 Sep 92 08:25:19 -0400  
Sender: aew  
Subject: Sinking Dry hops in the Secondary

>Does anyone think I'd get more hop flavor if I could find  
>a way to submerge the hops rather than allowing them to float on top?  
>If so, how should I do this? Weight the bag down with something that  
will  
>not react with the beer (like what?)?

Well, I haven't tried dry hopping (only brewed 7 batches so far) but it  
would seem logical that submerging the hops would help. Why not throw  
a few sanitized glass marbles in the bag with your hops? That should  
weight it down enough, not react with any beer stuff and fit through  
the neck of the carboy.

-Al =====  
=====

Allan Wright Jr. | Pole-Vaulters Get a Natural High! | GO Celts!  
University of New Hampshire +-----

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Research Computing Center | You keep using that word. I do not think it  
means

Internet: AEW@UNH.EDU | what you think it means. -The Princess Bride  
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Date: Fri, 11 Sep 92 13:30 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Wyeast Belgian (where's my bananas?)

While I don't want to be in the position of defending Wyeast's Belgian yeast strain, I'm fascinated by the reports we've been receiving about people smelling giant Chiquita bananas in their fermenters? Here I am, probably one of the few people here who WANTS large quantities of esters, and I get absolutely nothing!

I previously posted a note on my first experience with Wyeast Belgian, and the batch referred to is now carbonating nicely and has a cognac-like flavor and aroma. No bananas.

I can now offer a preliminary report on the second batch using this yeast. This is a 3-gallon partial mash which includes 1/2 pound of Belgian candy sugar as well as some glucose, with an OG of 1.076. I brewed this on Monday (Labor day), and racked it to a secondary on Wednesday. In fact, the stuff was practically done fermenting, and had a gravity of 1.013. Today (Friday) I'll actually be bottling it--four days after brewing.

As I noted before, this yeast is an incredibly fast, effective fermenter, but even this surprised me. While my house is indisputably warm (varies from 74 to 80 or so), I have another batch made with Wyeast European that's been in the secondary for two weeks and is still perking along. These are in the same room, so the difference in fermentation speed is obviously the yeast. Both batches were pitched in a 1-pint starter, by the way.

As for batch #2--no bananas. Either I'm doing something wrong or doing something right. Anybody who wants to see what I'm doing is welcome to come over--these beers have so much alcohol that I'll never be able to drink it all myself. Finally, I can say that on Wednesday Bill Ridgely was over and tasted these beers, so I have a witness.

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Date: Fri, 11 Sep 92 08:06:58 MDT  
From: abirenbo@rigel.cel.scg.hac.com (Aaron Birenboim)  
Subject: Re: Wyeast Belgian (Chimay) and banana ester

Bart Lipkins, lipkens@ccwf.cc.utexas.edu (Bart Lipkens) mentioned that wyeast belgian produced banana esters at 80F, but no noticable banana flavor. I WANT banana flavor for a Paulaner Hefe-weizen knock-off. Does this mean that banana ester and banana flavor are from different yeast by-products?

aaron

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Date: Fri, 11 Sep 92 10:23:50 -0400  
From: trush@mhc.mtholyoke.edu (Thomas P. Rush)  
Subject: Hop Yields Revisited

I am surprised by the amount of email received on the very informal report of my hop growing efforts. Thanks to all for yours concerns, advice and questions. I will try to address the above with one follow-up article since the volume of mail is so large.

I agree with your suggestions that my sniffles were caused by a head cold or a high mold spore count during this rainy summer. I am an admitted "hophead" who has been getting high on bags of hops for years[as in ether sniffing ha-ha].

As to the question of vigorous growth for 1st year vines, I should tell you the almost total disaster I encounterd during the spring of 1991. I decided in LATE spring (May) to start a hop garden and purchased Mt. Hood, Chinook, and Tettnanger from my local supplier. Mt. Hood and Chinook never came up and Tettnanger struggled up about five feet. In desperation I visited a small winery in Hatfield Ma. who I knew had an established hop yard. He generously gave me growing off shoots of Cascade and Hallertauer which promptly grew to about 10 feet before the season ended.

My conclusion, solution and suggestion(this has worked for me but your on your own) is:

1. Buy and plant your rhizomes in EARLY spring, prepare your soil this fall.
2. If your afraid of hard late frosts, start in large flower pots in sterilized potting medium. Its a pain but its worth it.
3. Follow the directions which come with the hops. I have purchased from Marysville Oast, MCC, and Freshops and they all sent large, healthy, well packed rhizomes.

I believe temporary refrigeration shocks them back into dormancy, small shoots rot and the rhizomes gives up and rot as the cold spring turns hot.

I built a Beach/Marysville Oast-type support system, it needs to be higher than its present 12 feet (100 feet long) but I don't have time to apply for a pilot's license.

By far the most asked question is "How do you know when to pick?". Again, this works for me take it for what its worth. I think if I were a commercial grower I would develop ulcers, because I believe there is a very small "window" when hops peak in their potency. Crushing and smelling, in my opinion, play a very small part in deciding when to pick. When the lupulin glands rupture and the yellow powder is exposed your entering the critical phase, it is ripening and oxidizing at the same time. Coloration cannot be trusted since each variety matures with different shades of green.

I put all my trust in the feel of a mature cone, it should be papery yet tight and springy not cold, damp and hard(immature). If the cones are wide open and turning brown(even slightly) you've overshot the picking. Err on the side of picking early, there is nothing worse than musty,cheesy old hops--at the most there is a five day window. On the other hand good home grown hops will beat commercial hops every time.

Finally, the question of "Liberty" hops. According to Marysville  
coasts it is a triploid, aromatic Hallertau-AA5% developed by  
Al Haunold. Al also developed the virus-free Saazer clone for  
Anheiser-Busch. Its gaining in popularity around here.

Hoppy Brewing...Tom Rush

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Date: Fri, 11 Sep 1992 09:53:24 EDT

From: connell@vax.cord.edu

Subject: Kriek

Has anyone tried to produce a cherry-flavored beer by adding a Danish cherry wine to batch of already fermented beer? The basic idea is similar to the process by which port is made - a high alcohol distillate is added to a fermenting wine must. In the case of a cherry-flavored beer, I'd assume one would allow a low-hopped wort to ferment out and then add some as yet to be determined amount of the cherry wine. The main problem I would anticipate with this would be carbonation since any sizable addition of cherry wine would raise the alcohol level beyond the point at which ordinary yeast shuts down. Perhaps one could get around

this problem by adding champagne yeast at bottling time, or by trying to brew a low alcohol beer into which to add the cherry wine (but this might produce a thin beer) or by mechanically carbonating in a keg. Any suggestions or experiences along these lines would be appreciated.

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Date: 11 Sep 92 10:50 EST  
From: HOGLE RICHARD A <HOGLE@CRDGW2.crd.ge.com>  
Subject: some more stuff

Jim Buchman writes:

Since your system is operates on a first-in first-out basis, I suggest that what you have is a queue, not a stack (which is first-in, last-out ;-)

Well, actually, a queue with random re-prioritization, depending on my mood :-)

On Kettles:

I use a 5-gal Anodized aluminum pot - you know, the ones that are black. They're a bit cheaper than SS, but I got it as a gift so that wasn't a real concern. Works great.

On Aged Beers:

Just last nite I visited a brew partner of some years ago. He pulled out a couple of red bitters and steam beers we had brewed way back (can you believe it!) in January of 1988! The beers were excellent, with no off-flavors or aromas that my admittedly untrained senses could detect. They were also very nicely carbonated. These beers would never have been around my house this long (and I don't understand how they survived at his place either!, I'll have to have a talk with that boy). Just another data point.

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Date: Fri, 11 Sep 1992 08:01 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Sam Atoms recipe

Here is a recipe for an amber lager that was recently requested. I call it Sam Atoms. This beer does not really fit any common style categories except maybe American Pilsener. The bottom line is it was an excellent beer and I'll make it again some day.

Batch size 10 gals  
21# - pale malt (adjust to get specified OG)  
2# - crystal malt (40l) added in mashout  
1# - cara pils  
1# - wheat malt  
3oz - Tettanger (AA 4.5)  
1oz - Perle (AA 7.6)  
2oz - Cascade (for dry hop)  
1t - Gypsum (in mash)  
2t - irish moss (last 15 mins of boil)  
Wyeast 2206 lager yeast (repitch from previous batch)

Mash schedule :  
Mash grains at 154 deg f for approx 60 mins  
mashout at 170 for 10 mins

Hop Schedule:  
Boil 2oz Tettanger for 75 min  
Boil 1oz Tettanger for 50 min  
Add 1oz Perle at end of boil and steep for 10 mins

Total boil time 90 mins

OG 1054      FG 1016

Fermentation Schedule:  
2 wks at 55 deg f  
Rack and dry hop with Cascade  
Lager for 2-3 wks at 45 deg f with dry hops

Filtered, kegged and artificial CO2 to approx 2 vols

This beer is a very close clone of Sam Adams. There is some sort of synergy between the cascade hops and kettle hops used here that is hard to explain. The flowery cascade nose is not present as you would expect. The nose is a more complex blend of malt and hops, sort of a spicy quality.

I hope you all make as good a beer as this recipe made for me.

Bob Jones

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Date: Fri, 11 Sep 92 10:12:56 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: belgian malts, description and suppliers

George Fix's posting (welcome back, George!) and recent queries on availability lead me to re-post a summer posting on Belgian malts. I've modified it slightly to reflect new information. Also, I post it with the usual disclaimer about no commercial interests...

De Wolf-Cosyns Maltings is one of Belgium's oldest and largest floor malting plants. They supply many of Belgium's lambic brewers along with more conventional breweries in Northern Europe. Only the finest European barley and wheat are used. The barley (all two-row) and wheat berries are larger than domestic malts. The dark grains are flavorful and not in the least harsh or astringent.

Here is a listing of the available malts along with color ratings:

Base Malts

pale ale	3.5	-	4.5L
pilsen	1.5	-	2
wheat	1.4	-	1.8

Color Malts

Munich	7	-	8
Aromatic	23	-	28

Caramel Malts

Caramel-Pils	5	-	10
Caravienne	15	-	30
CaraMunich	70	-	80
Special B	150	-	250

Roasted Malts

Biscuit	23	-	33
Chocolate	450	-	550
Black Malt	700	-	800
Roasted Barley	700	-	800

Here are some comments on the malts. Note that Pierre Rajotte's Belgian Ale book mentions some of these. The color ratings given above differ a bit from those in Rajotte's book, but the ones listed above are from the supplier.

The pilsner malt rivals the finest pilsner malt available. It should be used instead of U.S 2-row or 6-row for such styles as Trippels, wit beers, and various Specials. Note that George and Laurie Fix's Vienna book also argues that Pilsner malt should be the base malt for the Vienna-Marzen-Fest style. You might also use it in your best Pilsner.

The Munich and Aromatic malts provide malt aroma, body, and color. The Aromatic is slightly darker than a dark Munich, and its name says it all so far as aroma and taste are concerned.

The CaraPils (not to be confused with American Cara-Pils!), CaraVienne, and CaraMunich are basically very fine crystal malts comparable to 10L, 20L, and 80L crystal malts you might use. The Special B is a highly colored caramel malt that, in Rajotte's words, "...Gives a rich caramel-malt taste. It is used in Scotch ales and stouts brewed under license in Belgium. Darker Specials

and Abbey beers at times use this type of caramel malt. Its effect is noticeable in beers, giving lots of additional body and coloring. Beers using Special B have more well-rounded malt character than beers colored with only candi sugar." Again, George Fix in his Vienna book argues for using the finest crystal malts to avoid astringency in the beer, especially for that style. Note from George Fix's posting his substitution of Cara-Vienne and Cara-Munich for the German and British crystal malts cited in his recipes. If I read him correctly, use Cara-Vienne in place of "German Light" and "British Crystal," and Cara-Munich in place of "German Dark."

Question/challenge for George and Laurie Fix and anyone else: George and Laurie Fix settled on crystal malt as the coloring malt for Vienna beers in part due to dissatisfaction with available Vienna and Munich malts. Now, with Belgian Munich and Aromatic malts available, Vienna and Bock recipes ought to give these a try in addition to the crystal malts.

At homebrew club meetings, those of us in the Chicago Beer Society have been able to sample these malts, as the local Siebel Institute's retail branch had them. NOTE, however, that Siebel Institute is not a supplier of these malts. Siebel has split into two parts, one of which handles the brewing courses, and the other of which supplies the commercial brewing industry.

Here are a few suppliers:

- Tim Norris, Chicago, IL 312-545-4004--Tim runs a basement homebrew shop. He suggests that homebrew clubs get a collective order together, but is willing to ship small orders. Tim also has a fax number: 312-545-0770.

Address: 3717 N. Kenneth, Chicago, IL.

Recent prices were:

50 pound bag	\$32.50
5 pound bag	\$ 3.75
1 pound bag	\$ 0.95

To these prices, add shipping and packaging, I assume.

- North Brewery Supplies, Franklin, WI 414-761-1018--Brian North runs a basement homebrew shop located between Milwaukee and Kenosha. For those of you thinking of getting into kegging, Brian has all sorts of stuff, and can service and refurbish equipment.

- Chicago Indoor Garden Supply, Streamwood, IL--Don't have their phone number, but their ad is in Zymurgy. Owner Dave ITEL (Ittel?) runs a very complete homebrew and gardening shop. As of this writing, they either have the grains or will be getting them shortly. Rumor has it that Dave will be opening a shop in the 1800 N. Clybourn building, which also houses the Goose Island Brewery. This will be a boon to Chicago-area homebrewers, as that part of town is very accessible and there will be two reasons to visit!

- Great Fermentations of Santa Rosa: I don't have their catalog with me, but I recall seeing some of the Belgian malts mentioned.

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Date: Fri, 11 Sep 92 10:22:25 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: Chicago Oktoberfests

The Berghoff Restaurant at State and Adams  
Sept. 16-19

serves Berghoff Light, Berghoff Dark, and lately, Berghoff Oktoberfest,  
along with various foods.

The Midwest Brewers' Oktoberfest  
Sept. 25-27  
hosted by the Goose Island Brewing Co., 1800 N Clybourn

will feature over a dozen midwest microbreweries, \$10 admission includes  
6 tickets good for food and beverage.

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Date: Fri, 11 Sep 92 10:33 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: additives

Dear Brewers,

Quite some time ago (maybe a few months) I purchased some ingredients that I never used. Actually, they're additives: Irish moss, yeast energisers and some gypsum. I don't really have a need to use any of these in my next batch (I'm planning to brew up a Weitzen - Papezian's recipe) except for the gypsum, which I plan to add to the distilled water I'll get from the grocery store (...unless I really shouldn't do this. My thought is that I can reduce the lime with distilled water, but maintain the "hardness" of the water with a small amount of gypsum. If I'm off on this point, please someone fill me in, 'cuz I'd hate to ruin a batch unnecessarily...especially when it's my first attempt with liquid yeast.)

And that brings up another question. I've already received alot of very useful help and advise on how to use liquid yeast and make a starter. None of that advise, however, mentioned using a yeast energiser to boost it along. My feeling is that I don't need it. But I've got some (purchased a while back with the rest of the stuff) just sitting around... Should I toss some in, or leave it for when I brew a high-gravity something.

Finally, about the irish moss. I have absolutely no planz to add any of this to my weitzen. I'm just wondering how to store it. Will this stuff get stale if not refridgerated/frozen like old hops? Or can I leave it in the un-opened, as yet unrefridgerated pouch indefinitely? Which brings me to my post-final question ;-) About the hops.... I have about an ounce each of pelletized and leaf hops that are about three months old, but I've kept them both refridgerated - later freezing them - but not in air-tight bags. Should I simply toss 'em out and get some that are fresher? I'm not planning to use them in my plans for the weitzen (I've already got fresher hops of a different variety), but I'm wondering if they're still worth keeping.

Thanx for any and all direction.

Cheers!

John (always the novice, so don't flame me!)

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Date: Fri, 11 Sep 92 10:47:49 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: ersatz baderbrau recipe

Many German light lagers are brewed using only pale malts, and using a decoction mash. Most all-grain homebrewers, I assume, use an infusion mash. So, to get color, use some color malts. Baderbrau is certainly a pilsner, but its color is almost too dark for the style. Other than that, it's a fine beer.

Here's a stab at a recipe:

8.5 pounds pilsner malt  
1 pound light Munich malt  
0.5 pounds crystal malt (40L)

2 oz Saaz (alpha 3.1) at 60 minutes until end of boil  
1 oz Saaz at 30 minutes until end of boil  
1 oz Saaz at 10 minutes until end of boil

Wyeast Bavarian Lager yeast

Conduct step infusion mash with starch conversion temperature around 152/3 degrees F.

Comments: the grain bill assumes 70% extraction efficiency, and will produce about a 1.048 starting gravity. You might substitute 0.5 pounds U.S. cara-pils for an equal amount of pilsner malt if you desire a bit more body. The combination of Munich and crystal malt will make the beer gold to light amber in color. The Saaz hops, assuming the alpha acid rating of recent Crosby and Baker compressed foil packets, will produce an IBU rating of about 37. Pilsners, and Baderbrau in particular, are hoppy. Wyeast Bavarian lager yeast is said to be used by a lot of German commercial breweries, and will produce that German lager character. Overall, it is important to use good ingredients, conduct the primary fermentation at around 50 degrees F, and cold-condition the beer in secondary.

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Date: Fri, 11 Sep 92 08:48:33 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: christmas beer

My christmas beer has been sitting in the secondary for six days now. (Since Sept. 6). The OG was about 77, and now it is down to about 18. I tasted it last night and the spices were not very prevalent, it was not too bitter, but it was very alcoholic tasting. Will this mellow out between now and christmas?

I decided to add some Cascade yesterday. How long should I let it sit now before bottling? I see many people let their barleywines sit for months in the secondary. I figure another week. What are the advantages and disadvantages of aging in the secondary versus the bottle?

I saved some sparge runnings (SF = 33) to prime with. Charlie gives the formula in an appendix somewhere. Is this formula right? Any advice for a first-time krausener?

Thanks.  
- Bryan

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Date: Fri, 11 Sep 92 10:50:38 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: **Attacking Briess malt**

This may be strictly coincidence but it occurred to me anyway. I wonder how much of this recent Briess malt bashing is related to their decision to stop selling directly to homebrewers. I seem to recall several posts of complaints about this decision. Just a thought.

Re: "beatles and hops" from Russ Gelinis:

The secret is out! If you listen (and more importantly, let your beer listen to) Beatles music while brewing, it increases hop utilization, brewing efficiency, and the quality of the end product. O.K., maybe not, but it sure makes \*me\* enjoy brewing even more.

- - -  
Guy McConnell guy@mspe5.b11.ingr.com  
"Drinking homebrew from a wooden cup"

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Date: Fri, 11 Sep 1992 08:31:19 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Hop yeild in N.W. Washington

When people are reporting their yeilds, it would be very helpful to know how many plants they were harvesting. My pico-hopyard is two years old. I have only two varieties, Willamettes from Freshops (all two yrs old) and Cascades from a local garden and Freshops (three plantings). I have 21 plants in four rows, The rows are five feet apart and the plants spaced about three feet. This is too close, and if I was going to replant, I would space everything on a six or seven foot grid. I grow on 15-18 foot alder poles. All of the Willamettes could have used taller (20') poles, as they became very topheavy. The Cascades have not done as well, only three of the plants did as looking as good as the Willamettes, and the Cascade cones were uniformly smaller. The Willamettes yeilded 8 7/8 lbs and the Cascades gave 5 1/4 lbs.

When we were picking the Willamettes, everyone got itchy red rashes on our forearms and back of the hands. It felt like the irritation you get from handling fiberglas insulation. It went away the next day, and nobody had a problem with the Cascades. I can't decide if it was from the little spines or some chemical irritant. No insecticides were used other than some soap spray in the late spring.

One reason that homegrown hops may have more zip than commercial hops could come from the picking. The picking machines knock the stuffing out of the hops. They litterally rip the cones and leaves off the vines, and then bounce the cones on a series of sloping cloth belts to separate the cones from the leaf and stem trash. This may shake off a significant amount of the lupulins.

It does come off the ripe hops fairly easily. I took extra precautions to capture the powder that came off of mine during drying and packing, and now have about a half ounce of yellow powder from each of the varieties. Has anyone every used the powder? I think I remember that the powder is 30 - 40% alpha acid, but I can't find the reference.

Paul de Armond

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Date: Fri, 11 Sep 92 09:51:16 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Why Should I Buy a Grain Mill?

I picked up twenty pounds of pale malt yesterday, and while I was waiting for them to grind it and bag it, I noticed a Corona mill for sale for \$60. At first I thought, "that's not a whole lot of money", but then I tried to figure out how cost-effective it really is.

I buy grains twenty or forty pounds at a time, for \$0.64 per pound. For an extra \$0.04 per pound, they grind the grain for me. So to get that Corona mill to pay for itself, it would take 1500 pounds of grain; three-quarters of a ton! At about eight pounds per batch, that's about 187 batches of beer, and at roughly thirty batches per year, I'm looking at over six years for a \$60 investment to pay off. That doesn't strike me as very good economics.

(Maybe \$60 is too expensive...I don't know. Let's say for the sake of argument that I found one for \$20. That still comes out to 500 pounds of grain, 62 batches, and two years to pay for itself.)

Now I realize that many people aren't in that situation, and need to be able to grind their own. That's different. My question is: am I getting a good deal as it is, or am I overlooking something that would convince me to buy a grain mill?

gak

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Date: Fri, 11 Sep 92 13:53:06 EDT  
From: CW06GST <CW06GST@SJUMUSIC.bitnet@CUNYVM.CUNY.EDU>  
Subject: Corsendonk, Gammel Brygd

Hello,

Recently someone posted an article about Corsendonk saying that they thought it should have been poured down the drain. All I can say is that I have had many Corsendonks and have thoroughly enjoyed them; all except one. One time I was in a bar where I had drunk Corsendonk before and found it be disgusting, with little chunks of nastiness in it and a foul taste. I returned it and ordered something else, but I have had Corsendonk since then and it has been delicious. Has anyone else had this problem? Anyway, sometimes you can't judge a beer from just one bottle.

Also, on a totally different subject, my favorite beer in the whole world is a Swedish beer from the Falcon brewery called Gammel Brygd. Unfortunately I don't think it is available in the U.S. If anyone knows anything about this beer, how it is made, recipes, etc. please post.

Thanks,  
Erik

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Date: Fri, 11 Sep 92 13:06:32 CDT  
From: pmiller@mmm.com  
Subject: Scuttling hop bags

Jonathon Knight asks:

> Second question: I like to dry-hop in the secondary using leaf  
> hops tied up in a muslin bag. Does anyone think I'd get more hop  
> flavor if I could find a way to submerge the hops rather than  
> allowing them to float on top? If so, how should I do this? Weight  
> the bag down with something that will not react with the beer (like  
> what?)?

How about marbles? They're glass (so they should sterilize easily),  
readily available, cheap, and they'll fit through the neck in a carboy.

Phil Miller  
pmiller@mmm.com

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Date: Fri, 11 Sep 1992 14:52:15 -0400 (EDT)  
From: "Stephen J. Vogelsang" <sv0k+@andrew.cmu.edu>  
Subject: Hopped malt extract syrup

Howdy,

I am a beginner homebrewer. For my first batch I basically did the following: Used 1 can (3.3 lbs) M&F Hopped amber malt extract + 1.5 lbs of M&F light DME. I boiled the extracts in water for 30 minutes then added 1/2 oz cascade hop pellets and boild another couple of minutes. Then I cooled the wort, added pre-boiled water to make 5 gallons (I think I actually only ended up with 4.25 gallons). I sanitized my fermenter (big plastic bucket w/lid), bottles, and everything else that touched the beer with a bleach soln.

The beer had good carbonation after about 1 week in the bottles. The head is nice and creamy. I honestly don't like the stuff, but it's certainly not "undrinkable." It has a strong bitter taste that was not quite the right type of bitter. The beer was also not very well balanced. As a novice, I couldn't tell whether this bitter flavor was tainted by infection thus making it sour-bitter, or if it was just the type of bitter flavor the cascade hops and the hops used in the M&F extract are supposed to have.

Before I begin my next brew, I have the following concerns:

- 1) What kind of hops are used in the M&F extract syrup?
- 2) I did not strain the hops out of the beer before fermentation, could this have caused the unbalanced bitter flavor?
- 3) Is it likely that i just don't like the taste of cascade hops? And, can someone tell me of a beer that uses cascade hops so that I can see if it has the same flavor as my beer?
- 4) In my next brew, should I add my own hops and use unhopped extract?  
note: unfortunately I already have another can of hopped extract.
- 5) Should I use a different kind of finishing hops, or no finishing hops?

I'm not overly concerned about these issues since I figure that within 2-3 more batches I'll have adjusted the beer to my liking. I currently plan to do the following for my next batch. I'll use 1 can (3.3 lbs) of M&F hopped amber extract syrup (since I already have it), 3 lbs of M&F light DME, 1/2 lb of crystal malt. I also plan to use 1/2 oz of fuggles hops (hop plug) for finishing. I will add the hops after the boil, and remove them before I pitch the yeast. I'm also using whitbread yeast this time (can't remember off hand what yeast I used the last time). I will also try to be more sanitary (it took forever to cool the wort last time. This time I will probably buy a couple of bags of ice, and immerse the brew kettle in ice water to cool the wort.) I also went out and bought a 5 gallon carboy for fermenting. Actually, this leads to another concern. Is a 3/8" blow off tube sufficient? After all of the horror stories about exploding carboys, I'm somewhat concerned.

Well, I just wanted to get some opinions and suggestions about my plans. I'm not terribly concerned. I'm sure all of you went through similar dilemmas when you started and you somehow managed to figure them out. As

we all know, practice makes perfect.

Thanks,  
Steve

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Date: Fri, 11 Sep 1992 15:09 EST  
From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>  
Subject: Kegging beer in soda kegs

Hello to all,

This is my second post to the digest. I had such a great response to my previous questions I do not feel scared to post anymore. First some background. I am on my 5th batch of beer. I am an extract brewer who is afraid of grains (I'm sure this will change). I now know how to use hops correctly (boil them in the wort, not seperately), and not to be so impatient when waiting for the bottled beer to carbonate fully. Face it, novices can't wait to taste the first fruits of their labours.

Here is a question probably asked a thousand times. But, I have not been reading the digest long enough to hear the answer. I would like to try kegging my beer in soda kegs. There is a Coke bottling company only a few blocks from my apartment. I found out that I could get soda kegs from them by paying the \$20 deposit. By the way, I am in Canada (specificly Sudbury in Norther Ontario) and I don't know if the soda kegs used here are different than in the US. I am pretty sure that the kegs are 3 gallons and made from aluminium. Here are my questions:

- 1) Do I have to do anything to the keg before using it, other than sanitize it?
- 2) If beer is left in the keg for any lenght of time will it take up a metal taste that you sometimes get from canned commercial beer?
- 3) What else would I need besides a CO2 tank, regulator, hose from regulator to keg, and a hose from keg to tap? Where can I get these things cheap in Canada?
- 4) Is there anything else I should know before trying this? (I seem to remember something about adding pressure to the keg to get a seal?)

Thanks for any advice you can give. Also, thanks for the digest I am learning a great deal about homebrewing.

Carlo Fusco  
g1400023@nickel.laurentian.ca  
Biology Dept., Laurentian Univ., Sudbury, Ontario, Canada

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Date: Fri, 11 Sep 92 14:18:47 CDT  
From: pmiller@mmm.com  
Subject: Maintaining flames (the real kind)

Greetings!

I've been pondering the problem of the Monster Burners getting blown out easily when throttled down to idle. Here's a trick that's used to maintain secondary combustion in some funky hi-tech wood burning stoves:

Wrap some high temperature wire (nichrome?) around your burner in such a way that a portion of the wire is suspended in the flame. Once the flame is lit, the wire glows red hot. If the flame is momentarily blown out, the hot wire will automatically re-ignite the gas.

I've never tried this (and I don't know how well this technique works in wood burning stoves either), but it sounds like it should do the job.

Any comments?

Phil Miller  
pmiller@mmm.com

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Date: Fri, 11 Sep 1992 15:21:19 -0600  
From: walter@lamar.ColoState.EDU (Brewing Chemist)  
Subject: Breiss Malt

Just a some more information on the Breiss malt situation. John Jungers of Appleton Brewing Company (Adlerbrau) uses entirely ground Breiss malt with much success. In fact, his beers took five medals at the GABF last fall. I have tasted all his beers and have never had a DMS experience. He makes some wonderful beers. If you are ever near Appleton, WI it is worth your effort to stop in.

Live Long and Prosper,

Brian J Walter |Science, like nature, must also be tamed| Relax,  
Chemistry Graduate Student|with a view towards its preservation. |Don't  
Worry  
Colorado State University |Given the same state of integrity, it | Have  
A  
walter@lamar.colostate.edu|will surely serve us well. -N. Peart |  
Homebrew!

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Date: Fri, 11 Sep 92 16:25:15 CDT  
From: tclar@baddog.cca.cr.rockwell.com (Thomas G. Clark)  
Subject: Does the LAMBIC-LIST still exist?

I've been trying to get subscribed to the Lambic-list for a couple of weeks with no success. Does anyone know if it still exists? Has it moved?  
Any information will be appreciated. Feel free to E-mail your replies to save bandwidth. Thanks!

Tom

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Date: Fri, 11 Sep 92 16:25 CDT  
From: korz@iepubj.att.com  
Subject: Hop yields Midwest (with caveat)

These hop yields that people have been posting lately, are these pre- or post-drying?

My four, 2nd-season plants had these yields after drying:

Nugget -- 2 ounces  
Wilamette -- 1 ounce  
Hallertauer -- perhaps 1/4 ounce  
Hersbrucher -- perhaps 1/8 ounce

These are not a good data point for the Midwest. My growing conditions are a lot less than they could be -- mostly because of #5 below. Here's why I suspect I got low yields for a 2nd season harvest:

1. Last year was a complete wash -- no harvest at all -- because I got an aphid infestation, which I wanted to avoid using pesticides on, so I prayed and prayed till the plants completely dried up, virtually leafless, less than 5 feet tall in late July. This year I blasted em with Sevin till I saw the beginnings of hop buds. From then on, no pesticides.
2. Last year I only gave the plants about a gallon each of water and no fertilizer at all. This year I give each plant 6.5 gallons of water via electronic-timered soaker hose each day and started giving them a blast of fertilizer once a week from June till the end of August.
3. I seem to have a severe Magnesium shortage in my soil. The oldest leaves begin to turn yellow between the veins, which spreads throughout the leaf, after which the leaf turns brown and withers. I started giving each plant a tablespoonful of Magnesium Sulfate (Epsom Salts -- see your neighborhood drug store for some BIG boxes of food-grade variety) weekly, and they stopped yellowing. However, I don't think that I should be needing so much of the stuff. My Argricultural Extension people were of no help -- I'm going to call some AG experts in the Pacific NW for hop info -- the people here in the Chicago area had no data on Humulus Lupulus. If I stop giving them the MgSO4, they begin yellowing again. I must have something in my soil that is blocking uptake of Magnesium. I will get a soil analysis before next year.
4. The Hallertauer and Hersbrucher were at the end of the soaker hose and the Wilamette and Nugget were at the beginning of it. The difference in size in July got me thinking and I rearranged the hose to put more loops around the far end hills and less on the near-end hills. The height of the plants almost evened out by the end of July, but they never quite got even in size of leaves, vines, etc.
5. And this is the big one: not enough light. My plants only get filtered sun from July onwards and it's too cold for them to start in March, so they don't grow as much as they could in July and August. I've got LOTS of 200 year old oaks and some very tall hickorys all over my lot and the hops just don't stand much of a chance. I've even considered grow lights!

Al.

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Date: Fri, 11 Sep 92 16:27:04 PDT  
From: klein@physics.Berkeley.EDU (David Klein)  
Subject: Xmas and bay area

Well, since it seems that the topic of xmas brews has been breached, I though I would fan the flames and give my recipe from last year, for ideas of those who want.

BEFORE i give it, I am interested in bay area brewing info, like clubs, for I am new to the area and want info. Could local brewers respond, and tell me the deal?

Recipe:

2 # munich  
.25 # dextrin  
1 # xtal  
1 # 2 row toasted @350 15 min  
3/4 cup R barley  
1/2 cup Bl patent

low T mash (145) 4 hours 2 gal h20 with 2 t gypsum  
I didn't write down the sparge water amount...

brought ~7 gal to boil, once at boil added

6 # aussie amber  
3 bags of spicy duck spices (cinn., anise, fennel, fenubar, clove)  
4 sticks cinn.  
2 t crushed cardamon

after 45 min

(oh yea, I forgot 1 oz chinook at the beginning)  
another 1 oz chinook  
irish moss

after 1 hour, turned off heat, added:

2 # dark honey  
zest of 5 oranges  
2 t cloves  
2 sticks cinn.  
1.5 t allspice  
dash nutmeg  
1.5 oz fresh grated ginger

Use Wyeast Brav. ale

OG 1.1  
FG 1.028

secondary had 2 oz hops (did NOT write down the kind)

3/4 corn sugar to prime

This won 2 awards (small pools though) I would recomend not using Chinook (this was my first time using them, and I discovered I did not like them) less oranges, more spicing. Unless you feel like boiling a long time or like wasting alot of your potential sparge, I would recoment at least

using 3 lb of extract to bump the gravity.

Dave

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Date: Fri, 11 Sep 92 19:24:39 CDT  
From: Darren Evans-Young <DARREN@ualvm.ua.edu>  
Subject: Listermann Sparger / Dry Hopping with pellets

On Thu, 10 Sep 92 12:03:03 cdt, "Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU>

asks about Listerman gadget & dry-hopping:

Listsermann Sparger:

I have a Listermann Sparger and am pleased with it. I'm sure Jack will chime in with his opinions. I tend to agree with what he has said before about it. I like the sparger but feel the sprinkling arm is unnecessary. I keep my water level at least 2" above the grain bed...sometimes as high as 4" if I get distracted. :-)  
It does allow the hot sparge water to enter the grain bucket gently. I take a full hour to sparge 7+ lbs of grain. My extract efficiently went up significantly when I sparged for an hour instead of 20 mins.

The other thing I changed about it was replacing the hose clamps with a plastic inline tubing valve. It was far too difficult to adjust the flow rates with the standard hose clamps. With the inline tubing valves I got from Williams Brewing, I have absolute control over the flow rates.

Dry Hopping with Pellets:

I've heard somewhere that a brewer used marbles (easy to sanitize) to weigh down a muslin bag.

Clarity problems with dry hopping with pellets? Quite the opposite. I dry hopped two German Pilsners with 1 oz Saaz pellets each. The hops break up and float so you have to gently swirl the carboy to get the hops to mix in the beer. The hop bits will float again. I do the carboy swirl at least twice a day for about a week. Eventually, more and more of the hops will sink. After a week of swirling, I let the carboy sit for another week. At the end of the two week period in the secondary, all the hops have sunk. The addition of the hops also helps clear my beer. It's almost crystal clear by this time too. When you siphon for bottling, place a sanitized muslin bag over the end of the racking tube to keep the hop bits out. This is necessary! The hop bits trap some CO2 underneath the sediment and as the weight of the beer is removed, the bubbles escape churning up the hop particles. I've been very happy dry hopping in this manner.

Darren

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Date: Sat, 12 Sep 92 05:06 GMT  
From: Peter Nesbitt <0005111312@mcimail.com>  
Subject: Questions before I start...

Hello all,

I've been a beer drinker for around ten years, but have just been introduced to brew-pubs and micro-breweries since I moved to California last August.

After visiting several brew-pubs in California, Oregon and Washington, my interest in attempting to make my own brew is pretty high. I've contemplated this venture for the last three months, and I am ready to take the plunge.

The books available at my local library are late 1970 to early 1980 type books on brewing. Can some of you recommend a couple of good books/authors to start out with?

I have about seven catalogs and price sheets fro various homebrew suppliers. Which suppliers do you recommend I use or not use? Name, number and address appreciated in case I do not have any info on/from them.

What about these starter kits that are offered for sale? Is this an ok way to get started for my first few batche

Looking forward to my first batch, and to asking intelligent questions about home brewing in the future!

PNESBITT@MCIMAIL.COM

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End of HOMEBREW Digest #968, 09/14/92  
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Date: Fri, 11 Sep 92 23:09 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: SG, Baderbrau, Bottles

To: Homebrew Digest  
Fm: Jack Schmidling

>From: polstra!larryba@uunet.UU.NET (Larry Barello)

>With regard to adjusting the SG for temperature. Why not play it safe and always read at the calibration temperature? I use a tall drinking glass filled with ice and water.....

I can not conceive of dropping a hydrometer in boiling or even hot wort but I guess people do it. It just seems intuitive that it would explode.

Your method certainly is the scientific way to do it but I doubt that anyone can read or trust the cheapo homebrew hydrometer to within 2 points and that is the difference between 60 and 80F. So cooling in tap water is my lazy man's alternative and good enough for practical purposes.

>From: bryan@tekgen.bv.tek.com  
>Subject: Baderbrau Pilsner

>A little over a year ago at the Oregon Brew Festival, I had a pilsner which I believe was made by Baderbrau. It seems like the guy who started it/ brewmaster had worked for a major brewery in the US, but was from Czechoslovakia.

He is just a good salesman. Born in the US and visited there several times.

>Can anyone tell me what style of a beer this is?

I wouldn't begin to tread on such hallowed ground without the proper credentials.

>What beer from a major brewery would approximate it?

ARF Generic Lager, of course.

>Anyone have any all-grain recipies for a beer like this one?

This is my synthesis of their recipe from conversations with the owner during the shooting of my video.

12 lbs pale malt (they use Briess)  
1 lb caramel malt (source unknown)  
3 oz SAAZ hops  
lager yeast

"Firebrew", vigorous rolling boil.

Ferment and age at 45F for 35 days.

>This is really reaching, but does anyone know what the OG, SG,  
bittering  
units and type of hops used for bittering and finishing are?

The only hops used is imported Saaz. Gravity, BU's and ratio of crystal  
to  
pale malt, he would not reveal. Actually, he didn't even know but when  
I  
pressed him to find out, he declined.

The numbers in my recipe are just a guess but the ingredients and  
lagering  
temp/time are correct.

He claims adherence to Reinheitsgbot and that absolutely nothing else  
is  
added.  
.....

The following was posted to usenet and I thought I would share it with  
the  
Digest....

> cscil80b@cl2.cl.uh.edu (Bill Fay) writes:

>1) How much care should I give in sterilizing my bottles while  
bottling?

>I've tried the standard bleach solution but its kind of a pain finding  
a  
>place to soak 50+ bottles at one time.

Let me lay out a procedure that has always worked well for me.

Rig up a short length of plastic hose to your water tap with the usual  
adapter readily available at any hardware store. The length of the hose  
should reach only to about one inch above the bottom of your sink.

Line up some clean bottles on the sink.

Fill the first one with bleach and stick a funnel into the next one and  
pour  
the bleach from the first into this one.

Set the empty one in the bottom of the sink and poke the hose into this  
and  
run the tap.

Pour the bleach from number two into number three and stick the hose  
into  
number two.

Pour the water out of number one and it is ready to fill. Everytime you  
fill  
one, you move the others down the line.

The process is continuous and you only sanitize what you need, as you  
need  
them. The straight bleach requires almost no resting time to do its job  
and  
the sanitized bottles are exposed to the air for the bare minimum.

Try it, you may like it.



js

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Date: Sat, 12 Sep 92 13:41 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Oops--spoke too soon!

The debate on Wyeast Belgian has been going on for some weeks, and just yesterday I sent in a comment suggesting that all this banana stuff might be a bit exaggerated. This was based on the two brews I've made with it, the second of which was sitting at home while I wrote the message, waiting to be bottled.

Well, unbeknownst to me, at the same time as I was writing the message, someone broke into our house, chloroformed the dog, and (\*gasp!\*) put a banana in my beer.

So far at least the taste and smell are discernable but not overwhelming, and since it was meant to be a Belgian beer in the first place the flavor doesn't seem that weird (I'm sure my Belgian friends wouldn't object). On the other hand, I certainly wouldn't want ALL my Belgian beers to taste that way.

So, I will eat crow and offer apologies to all. In memory of the event, I have even re-named the beer. Anyone want a glass of Bananabrau?

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Date: 13 Sep 1992 12:54:55 -0400 (EDT)  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: Liberty clone

About six months ago, someone asked for a Liberty Ale clone. Rick Larson responded with an all-grain recipe for "Taking Liberty Ale," based on Quentin Smith's Zymurgy winner. I took Rick's recipe and came up with this extract version:

Taken Liberties Ale

1/2 lb. crystal malt, 60L  
1 c English 2-row pale malt  
7 lbs. light Munton and Fison dried malt extract  
1/2 oz. Galena pellets (alpha = 12.0; 60 minutes)  
1/2 oz. Irish Moss (15 minutes)  
1 oz. Cascades pellets (alpha = 5.5; 12 minutes)  
Wyeast American Ale 1056 (dregs of secondary, previous batch)  
1 oz Cascades pellets (alpha = 5.5; dry hop)  
1/2 c. corn sugar for priming (with a keg; more if bottles)

Cracked grains and steeped in 2 (U.S.) quarts 150-155F water for 45 minutes. Collected runoff and sparged with an additional 1 and 1/2 gallons 170F water. Added to brew kettle with enough additional water to make 5 and 1/2 gallons. Dissolved extract and boiled 65 minutes, adding hops and Irish Moss as shown. Chilled with an immersion chiller down to 70F. Racked off break and pitched onto dregs of the secondary of a previous batch, a la Father Barleywine. Active fermentation in under 12 hours. O.G. = 1.056; IBU = approximately 33 (not counting the dry hopping which would have added a point or two). Single-stage blowoff fermentation in the low 70's. Primary was 4 days, after which I attached a fermentation lock and dumped in the dry-hopping hops. After another 19 days of secondary, I racked to a Cornelius keg primed with 1/2 c. of corn sugar. After waiting a week or so, I tapped, keeping 20 psi on the keg at all other times. (Keg stored at room temp, dispensed through a jockey box.)

Comments: Two weeks after priming, I did a side-by-side with a bottle of Liberty Ale. The beers were of a similar clarity and hue, although Liberty Ale is slightly lighter in color. Liberty is also more aggressively carbonated, but the heads are similar. Liberty Ale is slightly more bitter, but, paradoxically, it also has a slightly maltier taste. (Incidentally, my Anchor Steam clone has the same difference in malt taste. I use M&F for it, too.) The cascade aroma of the two beers is similar, but Liberty Ale has a more pronounced Cascade flavor, and definitely a more pronounced Cascade aftertaste. My beer is smoother and has more body. The brews are similar enough that if you served mine to someone who was expecting Liberty Ale, they probably would not be able to tell the difference, although a side-by-side comparison would reveal the imposter. Next time, I'm going to decrease the lovibond of the crystal a little bit (to get a lighter color), and also use a little more Cascades for finishing and dry hopping (say on the order of a quarter ounce).

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Date: Sun, 13 Sep 92 10:43:15 MDT  
From: stevel@chs.com (7226 Lacroix)  
Subject: Stout to Porter Alchemy

The other week, I decided to try one of the Cat's Meow recipes. I was trying the Mackeson Clone, with a few changes...therein lay the problem. After a Woody Allenesque episode (no, not that) with a yeast starter the night before, everything went rather smoothly during the boil. I added a pound of rolled oats on the front of the recipe (steeped until the H2O boiled, then removed) and didn't really notice anything odd about the wort until I racked it into the primary. Then, almost right before my very eyes, the oddest protein formations started to form in the carboy! I left about 3/4 inch of trub in the brewkettle so I was somewhat surprised

when this occurred. The wort was about 77F going into the carboy, but wow!

After a couple of hours there were "sludge separations" at various levels in the carboy separated by layers of clear wort. Any way, after fermentation started, and about a gallon of liquid blew out of the tube/bottle

it settled down (all in less than 24 hours). As the vigorous fermentation

stopped, a fair amount of sludge (1 inch) began to settle at the bottom of

the carboy. I racked into a secondary and found the sludge to be sort of a gelatinous (probably the oats) substance and yeast bodies. Almost immediately after the "Stout" (now a mere 3.5 gallons of its former self.

I started with a 5 gallon batch) stopped fermenting and yeasties dropped to the bottom of the secondary. By the time I bottled, leaving another inch

of sludge in the bottom of the secondary, I ended up with about 3 gallons!

Interestingly enough, the "Stout" tasted more like a nice Porter...not so strange but certainly unexpected. So, to answer some questions before posing my own...1) The oats were not boiled, but were "Quick Oats" 2) The

Secondary was VERY clean and sterile (read borderline anal on this point) 3)Wort was cooled with an immersion chiller prior to racking into the primary 4)I underused the black patent by 1# 5)It's still in the bottle, my

sample came during bottling, so I don't have a final final result. Now the

questions...1) Where did all of those "protein" formations come from? (Answers like "From God" will be silently disregarded) 2)Since the fermentation was so vigorous could it complete itself in 24 or so hours? 3) Would fermentation at say 65 degrees limited the blowoff volume (I fermented it at about 70-75F)? 4) When using oats, can I expect to lose so

much in the first racking to the "sludge factor"?

I realize that I've omitted some of the facts, and that this note rambles a little, and I'm not panicky about the whole thing, but damn has this thing piqued my curiosity?? (above reference to cinematic genius..

see "Sleeper"...kitchen scene) Comments????

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Date: Sun, 13 Sep 92 16:59:47 PDT  
From: Dave Suurballe <suurb@dumbcat.sf.ca.us>  
Subject: lagering temps

After 205 ales, I've decided to brew my first lager, and yesterday I bought a packet of Wyeast Munich #2308. I have no idea what temperatures to ferment and lager at. Would those of you who have experience with this yeast please send me some advice? Thanks.

Suurb

suurb@dumbcat.sf.ca.us

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Date: 14 Sep 1992 17:14 -0500 (EST)  
From: David Taylor RMIT Bundoora <DAVID@phillip.edu.au>  
Subject: Re-using CO2

Gooday!

Re: collecting and re-using CO2

I recently met a fellow homebrewer, Alan, (via a mutual acquaintance) who has been brewing for some time in relative isolation as he lives in a country town.

He's been grain brewing for some time and has become quite accomplished, brewing large batches and dispensing from kegs. One advantage he has is that he is close to a northern Victorian hop farming district and knows some of the growers.

I told him about HBD and discussed the many gems of HBD lore and net-wisdom! Alan has been working on getting his conditioning gas levels right for various styles and has tried to develop a relationship between beer volume, gas pressure and temperature. Recalling discussion on HBD I searched the archive and FTP'd the CO2 tables. I sent them to him along with CM2, 6 weeks of HBD's various collected notes and recipes. Alan was pleased to put it mildly!

I was impressed when Alan told me that he has been experimenting with re-using CO2 given off during fermentation, just like the big brewers! Transport costs force up the price of CO2 refills where he lives, so he started by collecting the gas in another keg attached by blowoff tube. Alan then runs a small 12V diaphragm car tyre pump to raise the pressure into a cylinder. Details are sketchy.

The collected gas has been used to successfully condition beer and to push it around. I asked Alan whether he had equipment to dry (or filter) the gas before compressing it but he said he hadn't addressed that issue as yet.

Alan and I would be interested in any comments netbrewers may have on re-using CO2?

Cheers... David

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Date: Mon, 14 Sep 92 08:24 EDT  
From: "C. Lyons" <LYONS@adcl.adc.ray.com>  
Subject: Question on yeast ...

I've brewed several batches of beer recently with Whitbread and Vierka yeast (4 batches each). I believe I see a definite difference. All batches with the Whitbread yeast had gentle fermentations with a relatively thin Kraeusen lasting approximately two days. In a 6.5 gallon carboy no blow-off setup is needed, as the kraeusen doesn't rise high enough to warrant it. However, for the Vierka yeast the primary fermentation was much more violent, with a blow-off setup recommended (or, since I didn't bother, plenty of rags to pick up the overflow). The primary fermentation with Vierka lasts 3 days, 1 day longer than with Whitbread. Some additional specifics include: all brews are of the pale ale style, most were extracts (although a partial mash and an all-grain behaved the same), all were fermented at 65F (basement temp.), and all worts were quickly cooled to 60F before pitching yeast. After 8 batches, I'm convinced that the difference is with the yeasts. These two yeasts act considerably different. I am concerned with the final alcohol content of my beers. Would a yeast such as Vierka, which results in high kraeusen give a higher alcohol content, or does the kraeusen have any bearing on the actual fermentation? Is it possible that the Whitbread is doing an equivalent job of fermenting in a shorter period with a thinner kraeusen? What characteristics do people look for in their yeasts (i.e. what is desirable?). I'm very confused and concerned (but not worried YET), and would appreciate any comments on what type of yeast activity is preferable (and why).

... Christopher Lyons  
lyons@adcl.adc.ray.com

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Date: Mon, 14 Sep 1992 08:38:56 -0400 (EDT)  
From: Shaun Vecera <sv11+@andrew.cmu.edu>  
Subject: hard cider query

Any good (and relatively easy) hard cider recipes out there? Any responses will be appreciated!

Shaun

\*\*\*\*\*

Shaun P. Vecera  
Department of Psychology  
Carnegie Mellon University  
Pittsburgh, PA 15213-3890

email: vecera@cmu.edu  
sv11+@andrew.cmu.edu

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Date: 14 Sep 1992 08:53:49 -0400 (EDT)  
From: "Jeff McCartney (919) 541-7340" <FP\$JEFF@RCC.RTI.ORG>  
Subject: Is a Grain Mill Necessary?

>>>

>>>-----

>>>

>>> Date: Fri, 11 Sep 92 09:51:16 PDT  
>>> From: gak@wrs.com (Richard Stueven)  
>>> Subject: Why Should I Buy a Grain Mill?

>>>

>>> I picked up twenty pounds of pale malt yesterday, and while I was  
>>> waiting for them to grind it and bag it, I noticed a Corona mill for  
>>> sale for \$60. At first I thought, "that's not a whole lot of  
money",

>>> but then I tried to figure out how cost-effective it really is.

>>>

>>> I buy grains twenty or forty pounds at a time, for \$0.64 per pound.  
>>> For an extra \$0.04 per pound, they grind the grain for me. So to  
get

>>> that Corona mill to pay for itself, it would take 1500 pounds of  
grain;

>>> three-quarters of a ton! At about eight pounds per batch, that's  
about

>>> 187 batches of beer, and at roughly thirty batches per year, I'm  
>>> looking at over six years for a \$60 investment to pay off. That  
>>> doesn't strike me as very good economics.

>>>

>>> ..... My question is: am I

>>> getting a good deal as it is, or am I overlooking something that  
would

>>> convince me to buy a grain mill?

I'm still an extract brewer but my grain brewing friends purchase their  
grain from brewpubs ALREADY CRACKED. Most U.S. brewpubs buy their grain  
ALREADY CRACKED! The reason is simple- most brewpubs are relatively  
small and  
if they cracked their own grain in a brewing or food area, flour would  
make a  
MESS of the place! And you can bet that the 100# bags of grain the  
brewpubs  
get are cracked CORRECTLY for the specific type of grain.

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Date: Mon, 14 Sep 92 10:06:59 EDT  
From: hamilton@roadrunner.pictel.com (Charlie Hamilton)  
Subject: water chemistry question

Hi gang,

I have a question about water chemistry. I called my town's water department to request info on the mineral & ion content, etc. of my water. They gave me the amounts in milligrams/liter. I want to compare them against the recommended numbers in Dave Miller's book. The only problem is that Miller measures in units of ppm.

Is there an easy way of converting from mg/l to ppm, or do I have to figure out the molecular weight of each ion and compare it to the number of H<sub>2</sub>O molecules in a liter. If I have to do that I won't. I'm not even sure its worth it at all, because my town gets water from 5 different sources, and the guy claims that these numbers are correct for all of them. He can't be right, because I used to live on the other side of town, and the water there is brown, and my water is now clear.

Has Nybody taken their water to a lab to get the mineral/ion content? If so, how much does it cost.

Thanks,

Charlie (hamilton@pictel.com)

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Date: Mon, 14 Sep 1992 07:08 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Visit to Rochester, NY

I'll be on business travel next week, and would like to know of places I shouldn't miss while in Rochester, NY. Are there any good brew pubs there?

Thanks in advance for any help.

Bob

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Date: Mon, 14 Sep 92 09:23:06 CDT  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: Belgium Malt

I want to thank Tony Babinec for his excellent post in HBD #968. The data he supplied is going to be very useful.

In our book, Laurie and I expressed the wish that "... color malt problem may simply go away ..." with the malts Siebels was about to import from Belgium. It has indeed gone away, and emerged again in a different form; namely, with all the sensational color malts available which ones should we use? We selected the Cara-Vienna and Cara-Munich in our Vienna since this was the closest to our original recipe. We have been hearing some really good things about the Munich, Aromatic, Caramel-Pils, and Special B. We plan to try these for various beer styles in the future as well. Boy, there is a lot of brewing that needs to be done!

The Biscuit malt is the most unusual malt I have ever seen. Has anyone brewed with it? I personally would love to hear about other people's experiences with it. I bet someone could create an entirely new beer style with this malt.

George Fix

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Date: Mon, 14 Sep 92 10:28:01 EDT  
From: jim busch <busch@daacdev1.stx.com>  
Subject: Briess malt for ales

About the recent thread on Briess malt: I think most of us who have used different malts realize that Briess is not the highest quality malt available, it is what it is, cheap. That said, I repeat my claim that good ALES can be made using this malt. I am not as convinced about quality lagers created with this malt, although several breweries do (as noted previously, Old Dominion and Adler Brau). I am convinced that the beer quality from these breweries would get even better if a higher quality malt was used.

I think the consensus here is that for consistent high quality lager beer, Briess is probably the worst choice. I am now switching back to Froedterts malt since my supplier and price have returned. I am also going to try out this Belgium malt, since for homebrewers cost shouldnt be a big issue.

Jim Busch

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Date: Mon, 14 Sep 92 10:45:52 EDT  
From: card@apollo.hp.com  
Subject: Racking during primary fermentation

In Miller's new book, for certain top fermenting yeasts Wyeasts, such as 1007 he recommends racking off the krausen, just as the head starts to recede. He claims that if the yeast is allowed to fall back into solution, the beer will take months to clear?

If I remember correctly, Miller was always against the blow-off method claiming it to be wasteful, as well as possible source of contamination, caused by back-ups. Sounds like his new, (?) racking at high krausen method, is a lot riskier than blow-off tubes.

Any thoughts?

/Mal Card

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Date: Mon, 14 Sep 92 11:29:58 EDT  
From: card@apollo.hp.com  
Subject: CANNING JAR SAFETY VENTS!

re: yeast starters

>> note: Miller "specifies" pint bottles but I've found if you use 1  
quart  
>> bottles, you can add the yeast directly into the bottle since there  
is now  
>> adequate head room. This has worked successfully for me for about 6  
batches  
>> but I'd be interested to hear if anyone has had problems with this.  
>> IE. exploding bottles.  
>>  
>> IN ANY CASE, ONCE THE YEAST HAS BEEN ADDED, CARE SHOULD BE TAKEN, AND  
IF THE  
>> LID SWELLS, SIMPLY RELEASE THE PRESSURE WITH A QUARTER TURN OF THE  
COVER AND  
>> RETIGHTEN.

A recent batch of very active wyeast 1028, actually deformed (buckled)  
the canning lid about 12 hrs after I added to my starter. I feel lucky  
it didn't explode.

I liken the deformed lid to a safety valve in electrolytic capacitors  
that prevents the can from exploding. A portion of the pre-formed top  
simply opens releasing the pressure.

From now on I'll use the conventional air-lock method. BTW, Miller  
advocates sterile cotton balls jammed into the air-lock, instead of  
liquid, for yeast starters. This allows one to swirl and oxygenate  
the starter without liquid from the air lock dripping into solution.  
I tried it after the my dented lid incident. Seemed to work great.

/Mal Card

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Date: Mon, 14 Sep 92 12:27:35 -0400  
From: trush@mhc.mtholyoke.edu (Thomas P. Rush)  
Subject: More on Hop Bines

I also had the same experience as Paul, while picking Centennial I had a prickly, burning sensation on my arms and face. It happened on only one day and didn't reoccur picking Centennial again or any other variety. This was one of the reasons I thought I may have had an allergic reaction to the resins. I now think it may be due to picking on a hot, humid day where the skin moisture may trigger a reaction to the loose resin. Ever notice old photos of hand pickers dressed in long sleeved shirts?

Also, I agree about rough handling of the cones can cause excessive powder loss. When a hop cone is pulled off the bine instead of snipped off with my thumbnail I notice a small shower of fine powder. Incorrect picking could aggravate the deposit of powder on the picker(s).

Regarding follow-up questions on the Japanese Beatle problem-- you're correct Russ, J.B.'s do avoid the Cascades. Generally, they prefer all the "noble" varieties(real class) this includes all the Hallertauers. This is followed by the English aromatics. They are particularly fond of Perle(German of English parentage?), Liberty, and Goldings.

They're out there now a-munching and a-mating...a-munching and a-mating... I can understand why they a so detested. Not only am I giving them a free lunch, they shamelessly flaunt their sexual prowess of dual mind control.

Keep a-brewing and a-pouring,

Tom Rush

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Date: Mon, 14 Sep 92 10:02:59 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: 1056 and Slow Fermentation**  
Full-Name: "John Cotterill"

I currently have a batch of IPA in the primary. I am using 1056 yeast and the starting gravity of the brew was about 1.060. The fermentation took off like gangbusters to about 1.040. Now it is creeping along at 1 SG per 3 days or so.

It seems that whenever I use 1056 yeast in higher gravity beers, the fermentation really slows down after the first few days of fermentation. Has anyone else ever noticed this?  
John  
johnc@hprpcd.rose.hp.com

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Date: Monday, 14 September 1992 2:01pm CT  
From: Koehler@utxvm.cc.utexas.edu  
Subject: Homebrew Digest #968 (September

Please take me off your mailing list. I don't know how I got on in the first place. The e-mail addresses you might have for me are:

Koehler@utxvm.cc.utexas.edu and jay@psych.stanford.edu

Thanks.  
- J. Koehler

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Date: Mon, 14 Sep 1992 12:03 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: DMS rebutts from Micah Millspaw

Micah rebutts about DMS

>DMS gets produced from its precursors when the wort is above 140F. It's  
>true that different malts have more or less of these precursors,

The sulfur content of the barley malt can be greatly effected during the  
malt process. So I say its the malt.

>as Jim suggested, technique can also be a big factor. During a vigorous  
>boil, the DMS gets boiled off, so a non-vigorous boil can increase your  
>DMS levels.

Not only do utilize a vigorous and long boil (I've a 375,000 btu blaster)  
but I have a forced draft on the kettle as well. If this set up can't  
evaporate normal DMS I don't know what can. So I say its the malt.

> When the heat is turned off, is when most of the DMS that  
>remains in your beer gets produced. Cooling quickly with a wort chiller  
>to below 140F is the best way to minimize DMS production during this  
>stage of the process.

The is more or less true.

>I'm sure that Micah uses a chiller,  
>so the only factor I can guess, if Micah's boils are vigorous, is  
tapwater  
>temperature. Perhaps Micah's tapwater is warm and an ice-bath pre-  
chiller  
>would help cool the wort quickly enough to keep DMS below sensory  
thresholds?

I live in the sierra foothills and my tap water is in the summer 50F max.  
Also this is the same wort chiller that I have been using for the last  
few years and no problems there. I say its the malt.

Also, this happened to others in my club who bought malt from this same  
lot  
we each got several 50# sacks. So I say that its the malt.

Micah Millspaw  
9/11/92

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Date: Mon, 14 Sep 1992 16:58 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: Price of Corona Mills

Richard Stueven writes:

>Subject: Why Should I Buy a Grain Mill?

>I picked up twenty pounds of pale malt yesterday, and while I was  
>waiting for them to grind it and bag it, I noticed a Corona mill for  
>sale for \$60. At first I thought, "that's not a whole lot of money",  
>but then I tried to figure out how cost-effective it really is.

I doubt this does much to the rest of your argument about cost-  
effectiveness  
but Alternative Beverage in Charlotte (1-800-265-2739) sells Corona Mills  
for \$41.95. That might get you down to having to buy, say, only 1000  
pounds  
of grain before you get a return on your money. :-)

Cheers!

-----  
| Kinney Baughman |  
| baughmankr@conrad.appstate.edu |  
| / / / / |  
"Beer is my business and I'm late for work"

-----

Date: Mon, 14 Sep 1992 13:49:57 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: RE: Sinking hops

If you have much fermentation going on, it can take a lot of weight to sink hops. My friend Perry [the notorious Rev. Perry 10X Mills] frequently dry hops in his open fermentor. For a ten gallon batch he will use 2 - 4 oz of hops in a cheesecloth bag. He started out using a rock the size of a large egg. It floated! Now he uses a rock the size of a baking potato[e]. That keeps the herbs down with Davy Jones...

Marbles sound like a good idea, but it will take a lot. I know Perry's rock won't fit through the neck of a carboy. Myself, I use pellets and shake the carboy every once in a while. The pellet duff will sink eventually, but it doesn't stick to the bottom.

Lastly, using a bag may slow down the diffusion into the beer, so loose leaf vs. pellets vs. bagged leaf may all give different results with similar amounts.

Yo ho ho. Make them hops walk the plank, matey! -- Paul

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End of HOMEBREW Digest #969, 09/15/92  
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Date: 15 Sep 1992 00:40:43 -0700  
From: Mike Topliff <MTOPLIFF@pimacc.pima.edu>  
Subject: Out of town

I am currently on vacation and will not be able to read my mail until I return on August 03.

This reply has been generated automatically and I have not yet seen your mail.

If you have an urgent problem, please contact:

Layton Cutforth  
e-mail: LCUTFORTH  
Internet: lcutforth@pimacc.pima.edu  
Telephone: 602 884-6809

Thanks

- Mike Topliff  
Pima Community College, District Computer Services  
Internet: mtopliff@pimacc.pima.edu Voice: 602 884-6809  
Paper: 2202 West Anklam Road, Tucson, Arizona 85709 USA

Note: Only one copy of this reply will be sent. You will not receive another notice if you send additional messages from the same address.

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Date: Tue, 15 Sep 92 06:25:23 PDT  
From: cole%nevis.hepnet@Lbl.Gov  
Subject: Steeping rolled Oats

Concerning yesterdays post about rolled oats which went as follows:

>The other week, I decided to try one of the Cat's Meow recipes. I was  
>trying the Mackeson Clone, with a few changes...therein lay the problem.  
> [stuff deleted]  
> I added a pound of rolled oats on the front of the recipe (steeped  
until  
> the H2O boiled, then removed) ..... Then, almost right before my  
> very eyes, the oddest protein formations started to form in the carboy!  
> I left about 3/4 inch of trub in the brewkettle so I was somewhat  
surprised  
> when this occurred. The wort was about 77F going into the carboy, but  
wow!  
> After a couple of hours there were "sludge seperations" at various  
levels  
> in the carboy seperated by layers of clear wort.  
> [stuff deleted]  
> As the vigorous fermentation stopped, a fair amount of sludge (1 inch)  
> began to settle at the bottom of the carboy. I racked into a secondary  
> and found the sludge to be sort of a gelatinous (probably the oats)  
> substance and yeast bodies. Almost immediately after the "Stout" (now  
> a mere 3.5 gallons of its former self.. I started with a 5 gallon  
batch)  
> [more stuff about oats etc...]  
>  
>Now the questions...1) Where did all of those "protein" formations come  
from?  
>

I too had a similar experience when STEEPING rolled oats for use in an  
oatmeal  
stout. I was afraid of getting oatmeal from the oats so I didn't even  
bring the  
water to a boil, only to about 160 f. Nonetheless I too found what I  
think was  
basically oatmeal at the bottom of my primary fermenter. All the Oatmeal  
I've  
ever eaten has a thick clear-to-whitish paste that accompanies the actual  
oats  
and I think this is what you end up with in your primary fermenter. I  
assume  
that this paste is made up mostly of starch and glutens. Unfortunately,  
it also  
has incredible capacity for absorbing water or beer :( . I too lost a  
half  
gallon or so of beer to the oatmeal sitting in the bottom of my  
fermenter. Had  
I been thinking more quickly, I might have saved it for my morning  
breakfast.  
Somebody could probably market oatbeermeal or oatstoutmeal :).

I posted this experience of mine earlier this summer, but I think the  
point  
got lost in the discussion of mashing/steeping of specialty malts and  
adjuncts.  
As my stout was only my third batch, there are clearly more people out  
there

with much more experience, but I myself will NEVER, EVER, steep rolled  
oats  
again. I would advise all other extract brewers like myself to put out  
the  
extra effort to find steel-cut oats. I found some (only after my stout  
was  
history) in a local health-food store. Since these have not been  
gelatinized,  
I don't think they will produce the oatmeal-in-the-primary problem.

Regarding the noticed similarity between the attempted stout and a  
porter.

There was no mention of roasted barley in the posting. Did you use  
roasted  
barley ? It seems to be the ingredient (aside from difference in gravity  
and  
hopping rate) that makes the difference between a porter and a stout.  
Though  
since Mackeson is more of a sweet stout, maybe it shouldn't have the  
roasted  
barley bite.

Cheers,

Brian Cole

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Date: Tue, 15 Sep 92 09:36:52 EDT  
From: hplabs!nsc!thoreau.nsc.com!todd ( Todd Vafiades)  
Subject: request for listing of brewpubs

Hi out there in tera-biera land,

I live and work in Southern Maine and I brew like a madman up here (long, cold winters).  
I enjoy visiting brewpubs and sampling all fare at these establishments.  
..BUT, I find  
that nearly all of the micro-pubs in the Boston/NH/ME area serve 90%  
traditional English  
type stuff...Oh there is the occasional Weizzen ... but how I long for a  
real DoppleBock  
or an Octoberfest with some real FEST to it! I will be traveling soon,  
actually the last  
week in OCT to San Fran and I've only been to one place there.... Tank 20  
(?!?) right?  
It's been a couple of years but I recall them having a pretty decent  
assortment. Anyhow,  
If any of you know of ANY other places and can give me addresses and a  
quick review of  
the brew (no matter how 'hole-in-the-wall` the place(s) may be), I would  
be forever  
indebted (or atleast reasonably appreciative). I have seen some listings  
before here in  
the digest, but they were more general to the BAY-AREA and I need  
something more San  
Fran specific. I'm sure there has to be more than just ol' Tank 20. So  
please feel  
free to flood me with all possibilities.

As a side note I plan on brewing, what I will call, a Colonial  
Thanksgiving Ale. Although  
I haven't completely formulated my recipe (I love to create and rarely  
follow any recipe  
to the letter) I would be very interested in anything like this that any  
of you may have  
tried before. I know there will be pumpkin and brown sugar and cinnamin  
and crystal malt  
and fresh well water from S. Maine (really quite excellent) and wyeist #?  
??? but thats  
about it for now.... I know I want more so feed me seymore...

thanks in advance ..... true brew for me and you. TSV (Todd@Thoreau)

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Date: Tue, 15 Sep 92 09:35:53 EDT  
From: Andrew Patti <patti@ee.rochester.edu>  
Subject: Visit to Rochester NY

To Bob Jones' question about brew pubs in Rochester, I know of two:

- 1) The Rochester Brew Pub, Jefferson Rd. between Rts 15 and 15a
- 2) The Rohrbach Brewing Co., Gregory Rd.

Of the two, the Rochester Brew Pub is much better.

Andy

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Date: Tue, 15 Sep 92 09:43:57 EDT  
From: "r. j. harvey" <HARVEYRJ@VTVM1.CC.VT.EDU>  
Subject: honey brews

dear list:

as a relative newcomer to this list, I'll pose a question that perhaps has been addressed in back issues; if so, I'd appreciate any guidance in that direction.

the question is: I've been experimenting with brewing batches using a high percentage (50% and up) of honey substituting for malts, and have been generally pleased with the results, especially if the OG is not too high (e.g., 50-55 or less). however, I have yet to find a choice of hops that seems to work well (I've been using 1-2 oz of Cascade pellets). in particular, my wife claims they are too bitter (I don't agree, but that's largely irrelevant). for malts, I use light extracts primarily (either cans or powdered).

I add 1/2 - 3/4 of the hops at the start of boil, and rest as finishing, and strain out as much of the hop solids when sparging to primary fermenter.

I realize this is pretty low-tech, but any suggestions would be gretly appreciated.

r. j. harvey

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Date: Tue, 15 Sep 1992 09:12:39 -0600

From: flowers@csrd.uiuc.edu

**Subject: Bleach concentrations revisited**

> The straight bleach requires almost no resting time to do its job and  
> the sanitized bottles are exposed to the air for the bare minimum.

So, your saying higher bleach concentrations need less contact time for  
good sanitation.

-cf

flowers@csrd.uiuc.edu

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Date: Tue, 15 Sep 92 10:05 CDT  
From: korz@iepubj.att.com  
Subject: Re: Bananabrau

Over the last few weeks, we have heard from many, who have reported mixed results with Wyeast Belgian yeast. I haven't been keeping track but I know that several have said that they \*did not\* get the banana esters that many (including me) have gotten. So, in the interest of finding the correct fermentation temperature for this strain of yeast, I am announcing a...

CALL FOR TEMPERATURES:

All brewer's who have used the Wyeast Belgian strain, please send me email which includes the temperature at which you fermented and whether or not you got the banana esters. Please send to:

korz@iepubj.att.com

I'll collect responses for a week or so and then post the results. Hopefully, we can thus find the right temperature and finally get that elusive Chimay flavor, sans the bananas.

Al.

P.S. Regarding aromas and flavors -- technically, there exists no such thing as "banana taste" nor "strawberry taste" nor "chocolate taste." Our tongues only discern four tastes: sweet, salty, bitter and sour. Our nose, on the other hand, can discern thousands of smells and it is the combination of smell and the four tastes that we attribute to a flavor. You should breathe as you taste, so if you smell the banana ester, you should be tasting the "banana flavor." The two are inseparable.

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Date: Tue, 15 Sep 1992 09:10 CST  
From: Robert Schultz <SCHULTZ@admin1.usask.ca>  
Subject: Apple Cider

Does anyone out there have a recipe for "APPLE CIDER"? I've looked through all of my info and have found recipes for 'hard cider' and 'apple wine', but no apple cider.

Thanks.

Robert Schultz

p.s. would appreciate email

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Date: Tue, 15 Sep 1992 8:32:27 -0700 (MST)  
From: JLIDDIL@AZCC.Arizona.EDU  
Subject: cookers

I was wondering if anyone out there knows anything about the efficiency of these so called "cajun cookers" . It seems to me that 115k or > BTU is a lot more heat than can be absorbed by the pot. Is a lot of heat being wasted to the air? And what about the fuel efficiency of these burners? It seems to me that a 15 or 30K BTU burner would be more fuel and thermal efficient than a blow torch burner or am I full of Hot air :-)

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James D. Liddil Voice (602) 626-3958  
Arizona Cancer Center  
Tucson, AZ

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===  
"There is no heaven that is why we drink beer here"  
=====  
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Date: Tue, 15 Sep 92 10:57:25 EDT  
From: mm@workgroup.com (Mike Mahler)  
Subject: water quality

A call to my water department yielded some very interesting results:

Ph in our area is about 6.2-6.3 but has been down to 4.0! Sheesh, acid baths in the morning. No wonder our pipes are leeching copper into the fixtures.

We have soft water at 24 ppm of calcium carbonate (what's recommended for amounts of BWS to be added for Pale Ale brewing with this soft water?)

We have a sodium level of about 8ppm.

I also found out that the EPA has enforced our city to build a 3 million dollar water treatment facility which the dep't of health thinks is bullshit considering that water in our area is very good quality. At least they can give us a less aggressive ph when it's finished...

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Date: Tue, 15 Sep 92 10:42 CDT  
From: korz@iepubj.att.com  
Subject: Re: Wyeast Munich #2308 (was lagering temps)

Suurb asks what is the right temperature to ferment and lager a batch made with Wyeast #2308 Munich Lager yeast.

Well, I can tell you what temperature to \*NOT\* ferment and lager at, lest you want the Chicago Tribune to report you brew home perm solution.

I used this yeast to make a borderline bock/dopplebock (1075 OG) and here were my temperatures (I did not use a starter -- date code Dec 91, incubated package 48 hours before brewing on April 18th -- package swollen to about 1.5 inches):

Pitched at 68F  
32 hours at 62F (till tiny bubbles were just beginning to rise in fermenter)  
24 hours at 50F  
2 weeks at 45F (wonderful yeasty smell in fridge -- no sulfur or perm smells)  
racked to secondary  
4 weeks at 45F  
bottled (perm smell very prominent)  
2 months at 45F

Good, clean beer with faint off smell -- only identifyable as perm solution if the brewer foolishly volunteers the information and draws attention to it! Perhaps a few more months at 40F (which is where it is now) will drop the aroma below perception threshold level.

This was my very first lager, so let me ask the lager experts a question:

When I noticed the off smell at bottling time, should I have left it to lager for several more weeks?

Al.

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Date: 15 Sep 1992 12:07:10 -0400 (EDT)  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: Liberty Clone (correction)

Sorry, folks. You probably already figured this out, but just so there's no confusion: The Irish Moss for the Liberty Ale clone I posted yesterday should be 1/2 TEASPOON, not 1/2 ounce. Sorry.  
- --frank

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Date: Tue, 15 Sep 92 11:14 CDT  
From: korz@iepubj.att.com  
Subject: Pre-cracked grain

I've checked all the back articles that I've saved and I guess I threw out the one I'm thinking of. It gave some figures about a microbrewery that changes their recipe based on how long it's been since they crushed their grain. Although I wish I had the actual figures (perhaps someone still has this article saved) suffice it to say, that they increased their grain some percentage (it was 10 or 20%) if, for some reason, they could not brew the day they crushed the malt. This was done to get the OG they were shooting for.

I haven't done any experiments to back this up (I use my grain minutes after crushing), but if it indeed is a 10 to 20% yield difference in one day, it certainly is a case for owning your own grain mill. I would suspect that crushed grain, a few months old would be quite a bit worse. I've purchased these black and gray, locking, plastic storage containers that hold about 100 lbs of grain and they really make storing bulk grain easy. I know that they are air- (and mouse-) tight because when I open one, the whole room fills with a wonderful fresh grain aroma. I got mine at Builder's Square, but I've also seen them at True-Value Hardware for about \$25 each. I think they are made by Rubbermaid.

My point is, that with the added savings of buying grain in bulk and the increased yield with freshly-crushed grain, I think the benefits of owning your own mill outweigh the cost. And let's face it, when compared to hobbies/sports like model-aviation or golf, brewing is a bargain and you get to drink your results!

Al.

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Date: Tue, 15 Sep 92 11:21:42 CDT  
From: jeq@i88.isc.com (Jonathan E. Quist)  
Subject: Pre-cracked grain

Date: Tue, 15 Sep 92 11:02:54 CDT  
From: jeq@i88.isc.com (Jonathan E. Quist)  
Subject: Is a Grain Mill Necessary?

In HBD #969:

>From: "Jeff McCartney (919) 541-7340" <FP\$JEFF@RCC.RTI.ORG>  
>Subject: Is a Grain Mill Necessary?

>

>>>> Date: Fri, 11 Sep 92 09:51:16 PDT  
>>>> From: gak@wrs.com (Richard Stueven)  
>>>> doesn't strike me as very good economics.

>

>>>> ..... My question is: am I  
>>>> getting a good deal as it is, or am I overlooking something that  
would  
>>>> convince me to buy a grain mill?

>

> I'm still an extract brewer but my grain brewing friends purchase their  
>grain from brewpubs ALREADY CRACKED. Most U.S. brewpubs buy their grain  
>ALREADY CRACKED! The reason is simple- most brewpubs are relatively  
small and  
>if they cracked their own grain in a brewing or food area, flour would  
make a  
>MESS of the place! And you can bet that the 100# bags of grain the  
brewpubs  
>get are cracked CORRECTLY for the specific type of grain.

The reason may be even simpler: In any large scale milling operation,  
there  
is a significant explosion hazard. Even if the pub manages to keep the  
milling isolated from the customer area (who wants to sample good beer  
with a nose full of flour?), the risk is great enough that I suspect  
the insurers wouldn't allow it.

My father repaired office machinery for a living - one of his clients  
was a flour mill in the Chicago area. He described some fairly elaborate  
measures they took to avoid explosions. Sealed switches. If a piece of  
equipment is being unplugged, the power to the circuit is cut first to  
avoid a spark. Membrane covers over anything with pushbutton switches.  
Telephones with double-walled housings to avoid exposing the spark when  
the handset is lifted. For a small scale operation, no problem. For  
a large operation, running continuously for long periods, flour dust in  
the air is as explosive as a natural gas leak. I won't insist that  
a small brewpub is milling on that scale, but who's going to risk it.

Of course, for a pub located in an urban area, they may not be willing  
to sacrifice expensive floor space for an operation that can easily be  
done elsewhere...

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Date: Tue, 15 Sep 1992 09:02:25 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: RE: hop rash/irritation

Tom Rush pointed out something that I had ignored about the irritation on my arms when picking hops. He says that it happened to him on a warm day and not on a cool one. It was the same for us. I was sweaty the day that I got the red irritation and itching on my arms and backs of hands.

I tend to think that the irritant is related to the vines and leaves, not the cones. I picked around 4 pounds (dry weight) that day and my fingers were sticky with resin. But the rash was worst on the inside of my forearms.

Later, when I was packing the dried hops in heat-sealed bags, I was getting covered with sticky, yummy, yellow resins. It was particularly thick on the back of my hands (where I had the irritation when picking). I had no reaction to the resins, other than sniffing my hands a lot and being more prone to naps than normal. I'm going to make some hop pillows!

Tom's speculation about pickers wearing long sleeves makes me think that its the little stickery things on the vines and leaves (physical rather than a chemical irritant). In the 1990 Zymurgy Hops and Beer special issue, there are some pictures.

p.29: Hop yard workers, six with rolled up sleeves. One woman with long dark hair is wearing gloves.

p.51: Two women picking hops. The woman in right foreground is wearing a long sleeved sweater. The woman in the center appears to be wearing some sort of forearm protector and a short sleeved dress.

p.56: Indian hop pickers. Only one man (far right) has his sleeves rolled up, but the man holding the pole is wearing gloves.

p.27: Two oast house workers. Both have their sleeves rolled up, no gloves visible, though the man on the right only has a small part of one hand showing.

If the resins were irritating, I would think that the oast house workers would be the most likely to be protecting themselves. My dad grew up near Yakima and remembers hop picking season. He says that some people wore gloves because their hands got sore, but it was looked down on because it slowed down picking.

I'm still not sure. But if the pillows cause any irritation, I'll have some real "hop head hops".

Paul

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Date: Tue, 15 Sep 92 11:29 CDT

From: korz@iepubj.att.com

Subject: mg/l vs ppm

It's probably not worth it to take your water to a lab yourself. The Zymurgy special issue on Water and Beer gives adjustments for almost every beer style so you can custom-match your water to the style you're brewing. Some styles, like Burton Ales or Dortmunder cannot be accurately reproduced (not even close) without adjusting your water. Sulfate ions, for example, accentuate hop bitterness and give the Burton ales thier dry finish. Regarding conversion from mg/l to ppm, this question came up a year or two ago and a lot of people were unsure about it, but my favorite answer from that discussion was: multiply by 1 to convert from mg/l to ppm and divide by 1 to convert back (actually, I had to think for a moment to make sure the two are one-in-the-same ratio).

Al.

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Date: Tue, 15 Sep 92 11:49:27 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: wyeast #2308 temps

>After 205 ales, I've decided to brew my first lager, and yesterday  
>I bought a packet of Wyeast Munich #2308. I have no idea what  
>temperatures to ferment and lager at. Would those of you who have  
>experience with this yeast please send me some advice? Thanks.

I've made my only (true) lager (after 34 ales) to date with Wyeast  
Munich #2308, in my food fridge, in 3-1gal jugs @ 32-35F. 3 months  
got the SG down to mid-20's from 1.075. I then left it at basement  
temps (60F) for a few more weeks to make sure it fermented out that  
last little bit, so I wouldn't get glass grenades (plus miller says  
when you ferment at extremelty low temps, you should raise the temp  
towards the end - was it for diacetyl reduction?). Anyway, you can  
almost freeze the yeast and it will still ferment.

bb

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Date: Tue, 15 Sep 92 14:16:08 EDT  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: 1056 and Slow Fermentation; Xmas ale

John Cotterill asks about slow fermentations with 1056 yeast. I have had similar experiences - one brew started at 1.042, fermented vigorously for three days but was only down to 1.036. I racked to secondary, where it took 40 days to ferment down to 1.017, at which point I bottled it. It took a long time (about another 40 days) to carbonate well. My suspicion is that I may not have aerated it well enough, and never really built up a large enough yeast population (?).

Regarding the recent interest in Christmas ales. My third batch of beer (brewed last December 1) was a Christmas ale, and is getting pretty good, if you like ginger (I've found several members of our homebrew club who LIKE ginger, as does my wife). This one takes a long time to mellow out so it is too late for this year....

"Christmas in July" Spiced Holiday Ale

8 lbs. light DME (I used American Eagle)  
3/4 lb crystal malt  
3 oz. roasted barley  
3 lbs wild clover honey  
1 oz. Northern Brewer hops (boil)  
1/2 oz. Northern Brewer hops (finish)  
6 oz fresh ginger, peeled and grated (1/2 boil, 1/2 finish)  
grated peel of 4 tangeloes (1/2 boil, 1/2 finish)  
1 stick cinnamon  
1.5 tsp. nutmeg  
1.5 tsp Irish Moss  
Whitbread Ale Yeast

The crystal and roasted barley were steeped in six gallons of water while it was heating. They were removed at 190 degrees and the DME, honey, boil hops, half of the ginger, half of the tangelo peel, the cinnamon stick and the nutmeg were added. The Irish Moss went in 40 minutes into the boil, and the rest of the ginger, tangelo peel and hops went in at 50 minutes. At 60 minutes, cooled quickly (counter-flow chiller) and let sit for 3 hours. Racked off the copious trub, aerated and pitched with a pint of starter from two packages of Whitbread Dry Ale yeast (my all time favorite dry yeast). OG 1.085

It fermented slowly but steadily with daily rousings for 30 days, at which point it stalled at 1.040. I added 1/2 tsp of amylase enzyme, which started it back up. On January 24, I bottled it with 3/4 cup corn sugar priming. The F.G. was 1.032. After about three months in the bottle it was interesting, but not what I was looking for -- Steve Russel's comment was "Well, it's a very interesting ginger beverage, but I'm not sure I'd call it beer!". Now, it has matured quite nicely, and has a couple of real fans. It is still VERY gingery, so unless you really like ginger I'd cut the ginger back by 1/2 or 2/3.

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Date: Tue, 15 Sep 92 15:17:48 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Carboys and Casks for sale

There is a store in Pittsburgh which sells carboys and casks of various sizes:

Pennsylvania Macaroni Co.  
2010-12 Penn Avenue  
Pittsburgh, PA 15222  
phone (412) 471-8330

(for natives, this place is on The Strip)

For glass containers, they have 4,8 and 14 gallon carboys ('demijohns'). The 8g is \$60, the 14g is \$80, both include plastic carry baskets and metal spigots near their bases.

The oak casks are available both wax-lined and charcoal-lined in sizes 5,10,15 and 20 gallons. The prices for the wax-lined barrels are: (5g,\$50) (10g,\$60) (15g,\$74) (20g,\$82). One must 'inquire' about charcoal barrels, but there was a 10g on display for \$87.35. There were also full-size bourbon aging casks available, empty (and stencilled with distillery information) but still smelling sweet; no prices given. I don't know what size they are; 30g? 40g?

THEY MIGHT NOT MAIL-ORDER! I didn't have time nor presence of mind to ask. Perhaps somebody might be able to fill in this data-point -- in the mean time, ask nicely if you're phoning long-distance.

This place is primarily an Italian grocery with bargains on cheese, bread, pasta, oils, etc., and these containers seem to be a sideline. However, they also carry cider and grape presses in various sizes (I didn't check prices on them). I have no affiliation with this store, etc. etc.

AjD

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Date: Tue, 15 Sep 92 15:20:42 EDT  
From: leno@grumpy.cray.com (Scott J. Leno)  
Subject: New Club in Albany, NY

Jamieson  
Leno  
email  
grumpy.cray.com  
leno

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Date: Tue, 15 Sep 92 15:30:06 EDT  
From: leno@grumpy.cray.com (Scott J. Leno)  
Subject: New Club in Albany, NY

Sory about the last posting, I must have screwed something up.

This is to announce a new club in the Albany, NY area  
The first meeting will be in the first or second week of  
October. The exact date has not been set yet. If you are  
interested in joining please send me email and pass the  
word to friends in the area. We currently have a small  
place so we will need to know how many people plan to  
attend. I will get back to all who respond to this with  
more information. Right now the club has no name, or  
officers so this is your chance to shape the club.

peace, love and good karma,  
Scott

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Scott Leno leno@grumpy.cray.com  
Programmer Analyst Home Brewer  
Cray Research, Inc. Jamieson Brewery  
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Date: Tue, 15 Sep 92 21:42:26 BST  
From: Kurt Swanson <Kurt.Swanson@dna.lth.se>  
Subject: Gammel Brygd (Vienna/Marzen/Oktoberfest)

Erik (CW06GST@SJUMUSIC.bitnet) wrote:

> Also, on a totally different subject, my favorite beer in the  
>whole world is a Swedish beer from the Falcon brewery called Gammel  
>Brygd. Unfortunately I don't think it is available in the U.S. If  
>anyone knows anything about this beer, how it is made, recipes, etc.  
>please post.

Being in a virtual beer hell (Sweden), where I have yet to taste a low-cohol (l[tt|l] beer not exhibiting strong amounts of DMS, I couldn't resist this quest. So off I went to the state-run liquor store, Systembolaget, the only place one can buy anything stronger than 3.5% by volume. I was able to procure a bottle of '90 Gammel Brygd - yes it is vintage dated.

Gammel Bryggd is "bryggd" only once a year by Falcon, one of six Swedish breweries, and comes in a special green bottle that has been spray painted matte-black, a la Simpatico. Each bottle comes with its own metal bottle opener, with the "vintage" stamped on it.

The label says: "Bryggs endast en g[ng] per [r]. Sedan den h[r] tappningen bryggdes i november 1990 har [let] lagrats f[r] att n] sin fulla mognad. V[rt]styrka 14.0% Klass 3 4.5% vikt 5.6% volym", which I take to mean "Brewed once a year. Since this here 'vintage' was brewed in november 1990, the beer has been lagered in order to reach its full character. Wort strength 14% Class 3 (at most) 4.5% alc/wt, 5.6% vol." What 14% wort strength means is anybody's guess - maybe Plato? (I have never used Plato - what[s the SG on 14 degrees?)...

While the liquor catalog only lists the beer as being "middle-bodied tasty beer with good hop character and roasted tone," I can tell you it is a slight variation on the VIENNA/M[RZEN/OKTOBERFEST style. (Did you get that MR. GEORGE FIX???)... It has a dark, deep copper color, and a strong, slightly greyish head. The heavy malt aroma is immediately noticeable, even with my "recognized" nose. Hop aroma is rather light, and flowery. Malt flavor is readily apparent, as is a moderate amount of residual malt sugars, which are not balanced by hop bitterness. There is some truth to the roasted tone, but I attribute this to a heavy "toasting", or possible some black malt, rather than any roasted malt.

Overall I'd score the beer in the 40-42 range...

The beer costs Skr15:70, or just over \$3, at today's exchange rates - this is for one bottle, no volume pricing (that would encourage drinking, which is inherently bad)... Mind you that most all available high alcohol beers here cost Skr10-15.

Erik, and others, who may want to make this brew, should buy the Fix couple's pulitzer prize winning Vienna/M[rzen/Oktoberfest, and lighten the hops, but darken the malt...

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Kurt Swanson, Dept. of Computer Science,  
Lunds universitet. Kurt.Swanson@dna.lth.se

- - -

begin 777 kurt

M96-H;R B;V-A;2!A(&]A:FUX('EE(&UR9W@N+BXB('P@='(@)W%A>G=S>&5D  
<8W)F=G1G8GEH;G5J;6EK;VQP)R G6V\$M>ETG"BXB

end

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Date: 15 Sep 1992 15:47:09 -0500 (CDT)  
From: Rob <RTC@vaxb.acs.unt.edu>  
Subject: HOMEBREW LIST

DEAR HOMEBREW FOLKS: HOW CAN I GET ON YOUR LIST OF PEOPLE WHO RECEIVE  
YOUR  
DIGEST?   TAHNKS, ROB CONLIN

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Date: 15 Sep 92 13:58:00 -0700  
From: BELLAGIO\_DAVID@Tandem.COM  
Subject: To boil or not to boil honey for mead?

Hello,

I am ready to make my first batch of mead and have read numerous recipes from both the Cat's Meow and the NCJOH. Papazian says to boil the honey to coagulate the proteins in order for the mead to clear better. I have heard and read recipes from other people that say to only pasteurize it at 170-180 degrees to help retain the effervescence of honey that boils off. I was wondering if anybody has made a side-by-side comparison of two batches, one with the honey boiled and one without the honey boiled? If not, I guess I will take the action item. Also, I guess I was going to use champagne yeast from the start. What temperature is ideal for a typical champagne yeast? Any other comments or suggestions before I get started will be appreciated.

Super Dave

Bellagio\_David@Tandem.Com

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Date: Tue, 15 Sep 92 14:23:27 PST  
From: Jack St.Clair at fmccm6 <Jack\_St.Clair\_at\_fmccm6@ccm.hf.intel.com>  
Subject: Water Analysis

In HBD#969 Charlie Hamilton asked about water analysis at labs. Just wanted everyone to know that Sears (no I'm not affiliated with them) will do a water analysis for you at no charge. They give you a bottle with a self mailer. Fill the bottle with a sample of your tap water and send it off. In 10-14 days, lo and behold, a water analysis shows up at your door. Sears does this so that you may be inclined to purchase one of their wonderful water purifying systems. If you live in the boonies, I understand that this service is also available through their catalog. I did this before I started brewing so I really don't know how good the analysis is but it may be worth a try. It's free!

Jack\_St.Clair\_AT\_FMCCM5@CCM.HF.INTEL.COM

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Date: Tue, 15 Sep 92 14:26:54 PDT  
From: Richard.Goldstein@EBay.Sun.COM (Richard Goldstein)  
Subject: Wyeast #1007 (was Racking during primary fermentation)

Here is a recap of my experience with this yeast, and then some questions.

Mal Card said:

> In Miller's new book, for certain top fermenting yeasts Wyeasts,  
> such as 1007 he recommends racking off the krausen, just as the head  
> starts to recede. He claims that if the yeast is allowed to fall  
back  
> into solution, the beer will take months to clear?

Now you guys tell me?! I'd been wanting to use this particular Wyeast (#1007, German Ale) for a long time, and I finally did over the Labor Day weekend. This stuff produces a wild fermentation. The recipe was a basic Kolsch of 7.5 lbs of Klages, 1.0 lb of Vienna malt, and Saaz hops for bittering and flavoring. The OG was about 1.048.

I pitched a 750 ml starter (after 24 hours) into 5 gals of wort in a 7 gal carboy. 20 hours later I had about 2-3" of krausen. My wife and I went to a movie, and when we came back 2 hours later it looked like the Sta-Puft Marshmallow Man was trying to squeeze his way through my airlock. I quickly switched to a blow-off, and things subsided enough to put the airlock back on after another 24 hours.

This krausen was thick, firm, shiny and creamy looking. It has now been 10 days in the primary, and the krausen is now just a 1/8" film, but still looks almost stiff, and has big bubbles imbedded in it. For the last 2 or 3 days, I have gently shaken the carboy a few times a day, and have observed the chalky looking yeast quickly descending to the growing yeast layer on the bottom of the carboy.

During the active fermentation the whole thing was one huge churning blizzard of wort, trub, and yeast: pretty typical of most of my fermentations. Today it is still bubbling about once every 10 seconds, and the beer itself still looks like an incredible murky turbid mess, like iced tea with a pound of flour stirred up and in suspension.

So should I have really racked under the krausen before now? If racking is to get the beer off of the trub and dead yeast, then until yesterday it didn't seem worth it given the amount of stuff still in suspension. I have always been a little uncertain as to when to rack into the secondary. I can definitely believe that it may take months for this beer to clear.

As an aside, I've wondered for a while whether the size and stability of the krausen is directly related to head POTENTIAL. I know that the amount of sugar/gyle/etc will affect carbonation, but are the krausen's properties an indication of the future head properties of the beer?

As usual, thanks for your thoughts/comments/theories/experiences.

Rich Goldstein  
richardg@cheesewiz.sun.com

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Date: Tue, 15 Sep 92 16:36:07 PDT  
From: bryan@tekgen.bv.tek.com  
Subject: Cracked Grains Folklore

I heard from my local homebrew store that grains should not be cracked more than 3 days or so before use. They were somewhat vague, but managed to give the impression that doing so would allow the grain to pick up "off" tastes and might affect enzyme content. They recommended storing the grains in the refrigerator after they had been cracked.

Anyone have any hard data?

Bryan Olson  
bryan@tekgen.bv.tek.com

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Date: Tue, 15 Sep 1992 20:14 EDT  
From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
Subject: Alternative Beverages REAL number

Sorry folks. I mis-typed Alternative Beverages number yesterday. It should  
be: 1-800-365-BREW  
365-2739

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| Kinney Baughman |  
| baughmankr@conrad.appstate.edu |  
| / / / / |  
"Beer is my business and I'm late for work"

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Date: Tue, 15 Sep 92 15:24  
From: BBAKER1@Novell.tis.tandy.com (Bryan Baker TTC-7262)  
Subject: submission

>Date: Mon, 14 Sep 92 10:06:59 EDT  
>From: hamilton@roadrunner.pictel.com (Charlie Hamilton)  
>Subject: water chemistry question  
>.....Stuff Deleted...^.....  
>Is there an easy way of converting from mg/l to ppm, or do I have  
>to figure out the molecular weight of each ion and compare it to  
>the number of H2O molecules in a liter.  
.....More stuff deleted.....  
>Thanks,  
>Charlie (hamilton@pictel.com)

Yes it's a 1 to 1 ratio because they're the same (at least according to the person I talked to at the Ft. Worth water department.) He said they used to use the term ppm, but it has fallen out of favor and they now use the term mg/litre, but they are equivalent.

Bryan Baker  
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Date: 16 Sep 1992 01:00:17 -0600 (MDT)  
From: SLK6P@CC.USU.EDU  
Subject: ppm to mg/L You're there babe!

In HBD 965 Charlie (hamilton@pictel.com) writes:

>Is there an easy way of converting from mg/l to ppm, or do I have  
>to figure out the molecular weight of each ion and compare it to

ppm = mg/L That is the definition of ppm. Parts per million.

J. Wyllie (The Coyote)

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End of HOMEBREW Digest #970, 09/16/92  
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Date: 16 Sep 1992 8:16 EDT  
From: dab@blitzen.cc.bellcore.com (dave ballard)  
Subject: dry beaning

Hey now- I saw someone's posting of a x-mas brew recipe that had some vanilla extract in it. That got me thinking about doing a porter with some form of vanilla in it. I'm assuming that alot of the aromatics of vanilla extract would get scrubbed away either in the boil or primary fermentation so I figured on putting a tablespoon or two into the secondary. A little more pondering led to the thought of tossing a vanilla bean or two (or three) into the secondary as a sort of dry hop process.

So what do you think? I've never really used whole vanilla beans for anything so I'm not too sure about their characteristics. I know you have to slit them open and scrape out the guts, but that's about it. Is 2 or 3 beans too much? Any head-reducing oils involved? Anyone? Anyone?

thanks  
dab

=====  
=  
dave ballard  
dab@cc.bellcore.com  
=====  
=

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Date: Wed, 16 Sep 92 09:45:02 EDT  
From: Hal Laurent <laurent@tamdno.ENABLE.com>  
Subject: Brewpubs in SF

In HBD #970, Todd Vafiades asked about brewpubs in San Francisco. For the most varied and extensive collection on draft, I recommend that he head across the bay to the Pacific Coast Brewing Company in downtown Oakland. You can take BART there from S.F. (I think it's near the 12th St. station). PCBC carries around 30 different beers on tap at a time, five or so that they make themselves. They have quite a variety of styles. You'll have no trouble finding something different than you're used to.

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Date: Wed, 16 Sep 1992 9:27:23 -0500 (CDT)  
From: SMITH@EPVAX.MSFC.NASA.GOV  
Subject: really low O.G. question

greetings humans.

I've got a troubleshooting question for you folks. Last night I brewed up a Christmas ale-type wort, using the below recipe:

Woolypate Christmas '92

Steep in 1 1/2 gal water at 155 degF for 30 min: 1 lb 10 degL crystal malt, 1/4 lb chocolate malt, 1/4 lb cara-pils, 1/4 lb flaked barley  
Add 6 lb Breiss pale extract, 6.6 AAU Fuggles, 1 cup blackstrap molasses, 6 oz. diced/peeled ginger; boil 45 min.  
During last 10 min. of boil, add: 10 1" cinnamon stix, 15 cracked cardamom pods, 1 tsp nutmeg, 12 cracked allspice, zest of 4 oranges  
Cool, add to carboy to make 5 gal, and pitch Wyeast Irish Ale at 78 degF.  
Future: maybe dryhop with 1/2 oz Saaz if I feel like it.

However. Upon measuring O.G. of this mixture, it read only 1.020! (yes, I remembered the temperature conversion.)

I see several possibilities:

- 1) my hydrometer is seriously ill
- 2) this liquid extract was diluted by the supplier in the store (I bought bulk by mail order). \*\*
- 3) the 5-gal mark on a 5-gal carboy is not where I think it is. I'm using a 7-gal for the first time and marked the 5-gal point by filling up a 5-gal carboy, pouring this into the 7-gal, and marking the level.
- 4) IT'S ALL BREISS' FAULT! (sorry, couldn't resist)
- 5) the ever-popular "other"

\*\* I thought it seemed a little thin. I won't say where I got it unless the other two 6-lb jars turn out to be thin.

2) seems a little outrageous, as does 3) and 4). 1) would require a sudden change in my hydrometer, it used to work fine.

Could anyone suggest a way to find out what happened? And a way to add some oomph to this brew if it's actually as thin as it seems?

| James W. Smith, NASA MSFC EP-53 | SMITH@epvax.msfc.nasa.gov |  
| I'm so depressed. If I didn't have so much to do, I'd be a  
nihilist. |  
| Neither NASA nor (!James) is responsible for what I say. Mea culpa. |

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Date: Wed, 16 Sep 92 10:05:43 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: wyeast "munich" #2308

Here is the description from Wyeast of their "Munich" #2308 strain:

"Munich Yeast from Wissenschaftliche in Munich #308. One of the first pure yeast available to American homebrewers. Sometimes unstable, but smooth, soft, well-rounded, and full-bodied. Medium flocculation, apparent attenuation 73-77%. Optimum fermentation temperature: 50 degrees F."

Homebrewers should not be discouraged from using this yeast, as it produces great lagers. It is often described as "unstable," and I think what is meant by that is that it can produce sulphury aromas and flavor notes.

I'm not sure what is meant by "optimum fermentation temperature" in the Wyeast description, but I'll guess that it means this: if you ferment colder, you're needlessly slowing down the primary fermentation; if you ferment much warmer, you'll speed up the fermentation at the expense of true lager flavor (for example, undesired "fruitiness").

What has worked well for me is this: ferment for 3 to 4 weeks at 48/50 degrees F. When you sense that fermentation is dramatically slowing, which is evident both from the drop in krausen and the slowing of the fermentation lock, step the temperature up to 60 F to encourage diacetyl reduction and the completion of fermentation. See Byron Burch's comments on this yeast in his article in the Yeast Special Issue of Zymurgy.

Also, in the latest Zymurgy, George Fix has an interesting article on sulphur flavors in beer. At one point, he talks about experimenting with this yeast and conducting a 3-step fermentation that starts cold (mid-40s) versus a constant temperature fermentation.

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Date: Wed, 16 Sep 92 10:02:15 CDT  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: Gammel Brygd

Thanks to Kurt Swanson for giving all of us the tip about the Swedish beer Gimmel Brygd. Neither Laurie or I have had the pleasure of tasting this beer. The black malt tones suggest something along the lines of the late but not forgotten Noche Bueno. We will send out requests to see if someone will send us some. (Kurt??? We will be glad to exchange, and send you some of ours.)

George Fix

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Date: Wed, 16 Sep 92 10:37:10 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: wyeast "belgian" ale experiences

I've made a few beers with Belgian yeasts. When I was making the first one, I didn't know at what temperature to ferment the beer. Some brewers advised cold, and others advised warm. Since then, I've read Pierre Rajotte's superb "Belgian Ales," and he has settled the question for me. Rajotte says that Belgian brewers will ferment their beer warm, up to 86 degrees F. If you think about it, in using Belgian yeasts, you are looking for flavor notes from esters, phenols, and the like, imparted by these yeasts, and warm temperatures will encourage exactly this.

The first Belgian-style beer I made was with bottle-cultured Chimay yeast. I bought the freshest Chimay Red I could find, drank it (yum!), and pitched the dregs into some starter wort. I plated out some yeast, and isolated and built some up. The beer made with this yeast was fermented at a winter basement ambient temperature of 60/62 degrees F. The resulting beer had that Chimay character, although it was no rival for the real thing, and it did have some banana-ester and "bubblegum" flavors. I don't know what effect the temperature had, although I believe a warmer ferment would have led to more pronounced flavors. I also don't know how healthy the yeast were, although to all appearances they performed well. The good news is that over time the banana and bubblegum flavors have receded and a phenol flavor, sort of spicy like cinnamon on the tongue, has come forward. All in all, it's an enjoyable Abbey-style beer. So, I'd say give the beer some time in the bottle, especially as these beers tend to be high gravity beers.

I've used Wyeast "Belgian" on a couple occasions. In one instance, I moved the carboy to a relatively warm room, and fermented at about 76 degrees F. The resulting beer was recently bottled, and tasted great at bottling time. I don't know whether Wyeast "Belgian" is Chimay, but they produce similar flavors. The net effect is a big plus to homebrewers. The homebrewer doesn't need to go through the effort of bottle-culturing Chimay, as Wyeast "Belgian" is readily available. This opens up a whole range of styles. See Rajotte's book for many recipe ideas. By all means, obtain bottled beers and try to isolate their yeast, but know that the "Belgian" yeast is available.

The above experiences are anecdotal and don't really prove anything. But, again, my sense is to ferment warm or at ambient temperatures, and make no special effort to ferment cool.

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Date: Wed, 16 Sep 92 08:47:37 -0700  
From: mcnally@wsl.dec.com  
Subject: re: oats in extract brews

What exactly is the point of adding oats to an otherwise all-extract beer? I can't imagine it's possible to get any oat flavor without really boiling and mashing the oats.

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

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Date: Wed, 16 Sep 92 10:28:19 -0600  
From: 105277@essdp1.lanl.gov (GEOFF REEVES)  
Subject: Byron's Mead and Micha's comment

> From: walter@lamar.ColoState.EDU (Brewing Chemist)  
>  
> Also I question whither this mead won Byron that prize,  
> or he won it for some other reason, known only to the AHA.  
> Micah

I probably shouldn't but I take offence to this comment for two reasons. Whatever other complaints one might have about the AHA, how it is run, or how it handles various activities, the judgings are run as fairly as possible. Since I'm a judge myself I have personal experience and am probably inclined to take the comment more personally than intended. Furthermore a friend of mine (and member of our club), Gordon Olsen, judged the meads in the finals. He was once meadmaker of the year and knows his meads. Not only did he come back raving about this mead but he would never take part in any 'fixing' of the competition.

I'm the first to admit that the quality of judging isn't as consistently high as I would like but no one who is thinking about submitting a beer to the competition should be discouraged by any thoughts that they don't have as good a chance of winning as anyone else.

Geoff Reeves  
Atomic City Ales

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Date: Wed, 16 Sep 92 09:03 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Hops, PPWhat?, Mills

To: Homebrew Digest  
Fm: Jack Schmidling

>From: korz@iepubj.att.com  
>Subject: Hop yields Midwest (with caveat)

>My four, 2nd-season plants had these yields after drying:

Nugget -- 2 ounces  
Wilamette -- 1 ounce  
Hallertauer -- perhaps 1/4 ounce  
Hersbrucher -- perhaps 1/8 ounce

Just for reference... my four, 1st season plants (all Chinook) produced 1.5 oz after drying. Just enough for a batch to compare with commercial.

All of the hops came from one plant. Two of them were the original plants I bought in mid-Winter and the other two, I propagated from stems off these two.

The original plants are both about 15 feet tall but one is completely barren. The freebees are about 5 feet tall with no flowers either.

>From: gjfix@utamata.uta.edu (George J Fix)  
>Subject: Belgium Malt

Just a note for the health nuts..... I had a chat with Siebel's yesterday to learn more about their malt. I would love to find a local source instead of having to have it shipped from Minnesota.

My first question was, "is it direct or indirect kilned?" He was a bit flustered at first and the upshot was that he really didn't know. He stated emphatically that the nitrosamine level was 4 PPB. I think what he meant to say was that it is less than 4. This is the FDA standard and was arrived at by asking the maltsters how low they could get it without converting to the indirect method. So, when someone says 4, you can pretty well bet it is not indirectly kilned, which results in less than one or undetectable levels.

That point aside, my question is, are we talking PPB or PPM? In conversations with Bries, the limit was stated as 4 PPM. It doesn't make much difference from a practical standpoint but it is hard to sound convincing when one could be off by a factor 1000.

>From: Kinney Baughman <BAUGHMANKR@CONRAD.APPSTATE.EDU>  
>Subject: The cost of a Corona

>Richard Stueven writes:  
>Subject: Why Should I Buy a Grain Mill?

It is most interesting that, with almost 200 MALTMILLS and tens of thousands of Coronas out there, all we have heard so far are reasons NOT to own a grain mill. So to balance the discussion, I will offer my totally unbiased opinion.

Clearly, the reason is not to save money. I built my first mill because the only source for nitrosamine-free malt (that I am aware of) does not crush it. I was left with taking it the local brew shop to be pulverized on his "modified" coffee grinder.

I suspect that everyone who makes the plunge can supply his own reason but I would guess that the major reason is that it just makes brewing that much more fun to have all the right equipment. Once a person decides to have the right equipment, the cost (within reason) is not all that important. This is probably also the reason why many folk opt to spend even more money for a roller mill.

Although they both do an excellent job at what they were designed to do, one was designed to crush malt for homebrewers and the other was designed to grind corn for tortillas.

I make tortillas, BTW and wouldn't mind having a Corona. Grinding corn in a blender is another good example of not having the right equipment but then, I don't take tortillas as seriously as I do beer.

js

p.s. The above was written before reading this mornings Digest and I was glad to see Korz bring up that old article. My recollection is that the pub crushed it to start the brew at night but if something came up that put it off till the morning, they had to increase the grain my 10%. Mighty hard to believe but great for mill promotion.

I have made the last last two batches in a manner that simulates the \$5000 machines with multiple rollers and screens and it made absolutely no difference. I ran the malt through with the spacing set at about .075 and then again at about .030. I still get that boringly consistang yield of 28 pts/lb/gal.

jjs  
Z.

Oops.. looks like I did it again. Dont know how to fix it.

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Date: Wed, 16 Sep 92 10:49:16 PDT  
From: Richard Childers <rchilder@us.oracle.com>  
Subject: Re: hard cider query

> Date: Mon, 14 Sep 1992 08:38:56 -0400 (EDT)  
> From: Shaun Vecera <sv11+@andrew.cmu.edu>  
> Subject: hard cider query  
>  
> Any good (and relatively easy) hard cider recipes out there? Any  
> responses will be appreciated!  
>

I picked up a pamphlet this last weekend, after having the opportunity of tasting some hard apple cider at a local bar in San Francisco ...

Picking my way carefully through the maze of options I was cognizant of in the realm of apple cider production, I arrived at the following recipe.

purchase 1 gallon of unfiltered cider  
1 packet of champagne yeast ( or white wine )  
1 size 9-1/2 rubber plug with hole  
1 vapor lock of your favorite variety

heat 1 gallon of cider, in jug, to 160 F, using candy thermometer, water bath ( large pot ) and wooden spoons ( as insulators from the bottom, for jug ), to 'terminate' any infectious agents, with cap loosely attached to top of jug, for @ 30-60 mins.

Tighten cap, allow to cool to room temperature.

Add ( re-hydrated ) yeast to apple juice, attach vapor lock.

This brings us up to the present. The apple juice is fermenting nicely. It took a day or two to start, but now it's quite productive, foaming up and into the vapor lock, which I'm changing about twice a day.

Next time, I'll insert a short plastic piece of pipe into the stopper, and attach a piece of tubing, guided into an overflow container, to avoid this messy business, and attach a real vapor lock later in the sequence, after fermentation has mellowed out a bit.

A few caveats :

- (1) I have no idea where this will end up. (-: I'm making a guess that from here on, it will conform to regular ways of dealing with fermented solutions, including the option of multiple fermentations, and a precipitate on the bottom that will include living yeast cells that can be recycled.
- (2) There seem to be several ways to approach this business of 'pasteurization'. First off, when you buy it, it is most likely already pasteurized, to extend shelf life, even if you buy it from an organic food store, as I did.

Methods include the addition of various chemicals, as well as slow heating over a long period of time, and a quick heating to a precise temperature for no more than fifteen seconds. The tradeoff is between changing the flavor versus entertaining an infective agent which will

ruin the batch. Experimentation is indicated. Keep the temperatures low. ( One interesting approach was to do the pasteurization after the bottling !! )

(3) There seem to be several schools of thought regarding the proper yeasts. As has been noted here by several others, the 'real' cider yeasts exist on the skin of the apple and are a part of the ecology, not easily isolated, best dealt with as a synergy. This school of thought regards the above sequence of pasteurization and the addition of foreign yeast colonies, I suspect, as an abomination. They might be right. But this was once true for every drink brewed on the planet, and is no longer, and we seem to be coping OK. (-:

(4) There is considerable agreement that the type of apple is important, and that blending gives the best results. For this reason, I chose my apple juice with care, selecting one that named the species used. 'Delicious' apples are not inappropriate, but should be modified by the addition of some crab, pippin, or other small apples, for acidity.

- -- richard

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- -- richard childers rchilder@us.oracle.com 1 415 506 2411  
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

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Date: Wed, 16 Sep 92 13:04:05 -0500  
From: yoost@judy.indstate.edu  
Subject: Coors & Civil War era Brewerys

These aren't related !

First Coors takes a real bashing and rightfully so but .....

Don't bash them too hard until you've tried Coors Winterfest.

Only brewed at Christmas time and difficult to get.

This beer has a lot of character and can be ranked right up there with some of the Micro Brews.

Next , while visiting Terre Haute, IN . I got drug into an antique store by my wife only to find that the antique mall was an old Civil war era Brewery at one time and the owner had researched the history and found that

the brewery is underground about 30 ft. for lagering. and they actually brewed

underground.

He hopes to find some old equipment while excavating the underground I'll keep the HBD posted.

-John W. Yoost

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Date: 16 Sep 1992 12:27:57 -0600 (MDT)  
From: SLNDW@CC.USU.EDU  
Subject: beer

Super Dave writes:

>BTW... Who invented beer??

well,.....

YEAST!!!!

-toot

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Date: Wed, 16 Sep 92 14:29:28 EDT  
From: johnc@das.harvard.edu (John Chervinsky)  
Subject: Papazian's Propensity Pilsner Lager

Hi,

Does anyone have any experience with the Propensity Pilsner Lager recipe in Papazian's book?

The recipe calls for "light" clover honey but I have been unable to find anything labeled as such. Is this just a subjective reference to color?

I would like to lager this beer. What would be a good starting point for primary and secondary fermentation temperatures and conditioning temperatures?

How does this recipe compare to Budvar?

Thanks very much for your help!

John Chervinsky

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Date: Wed, 16 Sep 92 11:50:25 PDT  
From: tinsethg@ucs.orst.edu (Glenn Tinseth)  
Subject: Adjunct Clarification (Get it?)

Sorry about the pun in the subject line, but I couldn't resist. It seems that there is still a little confusion about which adjuncts need to be mashed and which don't. Adjuncts high in unconverted starch need to be mashed. This includes any form of unmalted (and unroasted) cereal grain such as oats (any form: steel cut, flakes, powder, extruded pellets), wheat, rice, barley, potato, cat tail roots, you name it. The yeast can't eat starch, and prefers maltose, but will settle for other simple mono, di, and tri saccharides.

The starch can be converted to simple sugars by beta and alpha amylase enzymes which you can get from malted barley, malted wheat (a little), diastatic malt extract, and from Enzyme-in-a-Drum (TM). Most homebrewers use the excess enzymes present in most of today's American 2 or 6 row malted barley to convert the starch in their favorite adjunct by doing a partial mash, usually 50:50 malted barley to adjunct.

Adjuncts that don't need mashing, i.e. can easily be used by the extract brewer, include most of the color malts (most of the starch has been burnt) and crystal/caramel malts (kind of premashed by the maltster). For both of these, a simple steeping will extract all the goodies from the crushed grain. Malted wheat and rye as well as plain old malted barley \*do\* need to be mashed.

Hope this didn't cloud things further;^)

Glenn

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Date: Wed, 16 Sep 92 11:34:46 PDT  
From: Pat Lasswell <patl@microsoft.com>  
Subject: Beer and Food; ppm <--> mg/l

Recently somebody requested references on what foods go well with what beers. Last night my wife gave me a book entitled, REAL BEER AND GOOD EATS; it describes the history of brewing both in Europe and America, the state of beer today, and has chapters for California, the Northwest, the Midwest, the Northeast, the South and for the region from Texas to Montana (which it calls "North of the Border"). Each of the regional chapters contains some history, some beer travelogue, and lots of recipes that both use beer as an ingredient, or are intended to be eaten with beer. The book contains numerous suggestions as to which beer styles go well with what kind of food, but poses no pretense of correctness:

But above all, feel free to experiment. Any writer on beer and food is just giving you his or her educated guess based on individual tasting experiences. You might prefer something entirely different. Have a potluck beer and food party with your friends: Line up a bunch of different beers, set out some delicious foods, and taste away. Experiment, enjoy, and put together your own favorite combinations. As the bishop said to the actress, it's an intrinsically pleasant experience any way you choose to do it.

The details:

REAL BEER AND GOOD EATS, Bruce Aidells and Denis Kelly. Alfred A. Knopf, New York, 1992. ISBN 0-394-58267-5. In Canada, the book is published by Random House of Canada Limited. Hardcover, 355 pages, price unknown.

Usual disclaimers....

1 ppm = 1 mg/l. Parts per million is a ratio of weights of solvent to solute.  
1 liter of water is 1,000,000 mg\*, therefore 1mg of solvent in 1 liter of water gives a concentration of 1 ppm.

\* at 3.98degC to be exact.

Pat Lasswell

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Date: Wed, 16 Sep 1992 13:30:04 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: RE:cookers BTU

JLIDDIL wonders about the relative merits of different size propane cookers:

I have two propane cookers, one "American Cooker" [made in USA] rated at 135K Btu and one "American Camper" [made in Taiwan] rated at 35K Btu. The big one is a "blowtorch" type burner and the little one is a ring burner, like on a kitchen stove. Both burners gain efficiency when surrounded by a sheet metal enclosure to hold the heat to the kettle. The larger burner does not heat water 4 times faster than the small one, it is maybe twice as fast.

I speculate that the blowtorch type of burners entrain much more air, and thus have less concentrated heat and lower efficiency. It is easier to scorch the bottom of th kettle with the ring burner.

It should be noted that Btu rating for burners only refers to their gas consumption (i.e. the size of the orifice). Heat transfer to worty fluids is usually not marked on the box. Bigger is faster, but not more economical. Another blow against the myth of economy of scale.

- --Paul

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Date: Wed, 16 Sep 92 13:50:18 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
Subject: Re: 1056 Slow Fermentation  
Full-Name: "John Cotterill"

Thanks to all who have replied on my problems with a slow 1056 yeast fermentation. To recap I have a batch of IPA where the fermentation was vigorous for a few days from a starting gravity of 1.058 to about 1.040. Once the SG hit 1.040, the fermentation has slowed dramatically. I would now estimate the SG is dropping by .001 every 5 days. Some more data: the beer is extract based, I used a 16 oz starter, and aerated the cooled sweet wort for 3 hours using an aquarium pump (with filter). Some suggestions that I have gotten from the HBD readers are:

- 1) Not enough O2 in wort (probably not the cause for this one)
- 2) Not enough nutrients in malt extract for healthy yeast
- 3) The yeast flocculated (sp?) too soon and is sitting on the bottom of my vessel
- 4) Rumor has it that Wyeast has had some problems with mutant 1056 yeast this year (may be related to 3 above)
- 5) Try another starter

So what I have done you ask? The first thing that I did was prepare a sterile batch of yeast nutrient (1/4 tsp of yeast nutrient boiled in 20cc H2O). I added this to the fermenter. Next I agitated the beer by shaking the heck out of the fermenter (a keg - watch out for that liberated CO2!). I hope this gets the yeast back into suspension. I realize that I have done two things here, and won't really know which one helped if the fermentation starts up again. I have also called Wyeast to see if they know of any current problems with 1056. I'll let everyone know what happens.  
JC  
johnc@hprpcd.rose.hp.com

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Date: Wed, 16 Sep 92 16:51:11 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: Miller Reserve Draft

As has been mentioned a number of times before, Alabama is not a mecca of good beer. With the opening of the microbrewery in Birmingham, the soon to open brewpub in Mobile, and the number of decent beers beginning to show up on the shelves here in Huntsville, that may be changing. I saw Miller Reserve All Barley Draft in a local Brunos store the other day. While I don't expect it to be the best beer I've ever had, I intend to try it. Anyway, I saw a commercial for in on TV the other night which I found quite amusing.

They start out saying "In 18something Frederick(?) Miller created an all barley draft beer and held it in reserve because he knew it was something special. Now Miller is bringing it back in Miller Reserve All Barley Draft. It's an idea whose time has come around again" or something to that effect. So now they're taking credit for "reviving" beer made the way God intended. I'm sure this move has nothing to do with the continued decline in sales of the mega-brewers over the past few years.

- - -  
Guy McConnell guy@mspe5.b11.ingr.com  
"All I need is a pint a day"

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Date: Wed, 16 Sep 92 17:27:00 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
Subject: Wyeast 1056 Info (Was: 1056 Slow Fermentation)  
Full-Name: "John Cotterill"

I just got off of the phone with Dave at Wyeast. I described my problem to

him and he offered the following help and information:

- 1) Make sure that the wort is WELL aerated. (In my case this is not a problem)
- 2) 1056 is VERY susceptible to mutation. They recommend that the yeast be used within one month of the date on the package. They expect mutations to occur within 30 to 90 days after the date on the package. How does one culture this stuff without mutations? I should have asked. Anyone know?
- 3) My notes are not good on this one, but..... If your starting gravity is 1.048, no problem. If you get 8 points above this, Dave said that the pitching rate should be doubled (I started with 16oz, so that means a 32oz starter with my starting gravity of 1.058). For every 8 points above 1.056 double the rate again.

Bottom line for me. Dave suggested that, since my beer is at 1.040 right now, that I repitch with a 16oz starter, aerate as before, and I should be in good shape. He also said that they would credit the store I bought my original yeast from, so the store can give me a free package to get me going. Pretty good of them I'd say!

By the way, I went home at lunch and it still looks like nothing is happening even after trying the things I mentioned in my previous message, so I will re-pitch and hope for the best.

JC  
johnc@hprpcd.rose.hp.com

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End of HOMEBREW Digest #971, 09/17/92  
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Date: 16 Sep 92 17:14:00 PST  
From: John Fitzgerald <johnf@ccgate.SanDiegoCA.NCR.COM>  
Subject: converting old water heaters for cooking brew

I remember a long time ago (maybe a year or two) there was a thread covering the conversion of old water heaters to brew cookers. I was wondering if somebody with one of those fancy hbd-searching-utilites-for-DOS could check and see what issues covered this. I have saved a lot of old hbd issues, but have no intelligent way of searching through them. And I don't have ftp access to pick up a copy of the nifty searching programs mentioned recently.

Any info would be greatly appreciated.

John Fitzgerald  
johnf@npg-sd.sandiego.ncr.com

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Date: 17 Sep 1992 09:02:53 -0500 (EST)  
From: CSGARDNER@gallua.gallaudet.edu  
Subject: change of address

Good Morning All! I tried to send this directly to the list manager but apparently I haven't a clue as to how. Sorry for the non-brewing content.

Please note my change of address as follows:

change from: CSGARDNER@GALLUA.BITNET

change to: 11CGARDNER@GALLUA.BITNET

This change is effective immediately. Thank you!

Cherisse

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Date: Thu, 17 Sep 92 08:29:52 -0500  
From: j\_freela@hwking.cca.cr.rockwell.com (Joe Freeland)  
Subject: Extract Brewing - Camping Stoves

Reading about cookers and BTUs I just couldn't help post an idea that's worked real well for me so far. We have a camping stove that I think puts out around 20000 BTUs. It has two burners but only one is used. I put this on a tool cart out in the garage (the floor would work too I'm sure) and do my extract boil there. This beats my electric stove by about 3 times as fast as far as heating goes.

I use an immersion chiller so the hose is convenient for chilling, etc. The best thing is that a boil over causes no real harm, since camping stoves are supposed to get dirty. Of course, I have not had one yet, go figure.

Joe

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Date: Thu, 17 Sep 92 09:47:54 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Reducing sugar?

I started reading Belgian Ale last night, and came across a term in the "profiles" that is not explained (as far as I can see) anywhere in the book (yes, I looked in the glossary, but I can't remember if I consulted the index, so be gentle if it's in there). The term is "Reducing sugar" (or sugars?), as in  
Reducing sugar (as maltose): 1-2.5%

What the heck is he talking about?

Yours in confusion,

=Spencer W. Thomas | Info Tech and Networking, B1911 CFOB, 0704  
"Genome Informatician" | Univ of Michigan, Ann Arbor, MI 48109  
Spencer.W.Thomas@med.umich.edu | 313-747-2778, FAX 313-764-4133

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Date: Thu, 17 Sep 1992 07:17 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Wyeast 2308 from Micah Millspaw

Use of 2308 yeast

>After 205 ales, I've decided to brew my first lager, and yesterday  
>I bought a packet of Wyeast Munich #2308. I have no idea what  
>temperatures to ferment and lager at. Would those of you who have  
>experience with this yeast please send me some advice? Thanks.

I got some tips on using this yeast from Steve Daniels and they have worked well for me. It is necessary to build up a very large starter culture, at least a quart of slurry for five gallon batches. Cool the wort down to 60F or cooler if possible, pitch the yeast, then you will have to refrigerate to carboy of wort to get the temp down to the 48-52F range as soon as possible. At this low temp it will take at least 3 weeks to ferment out. But it is worth it, I've made my cleanest lagers in this manner.  
micah 9/15/92

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Date: Thu, 17 Sep 92 08:31:18 -0600  
From: John Adams <j\_adams@hpfcjca.sde.hp.com>  
Subject: Papazian's Propensity Pilsner Lager

> Does anyone have any experience with the Propensity Pilsner Lager  
> recipe in Papazian's book?

I brewed this recipe with one exception, without the aid of a refrigerator I was only able to brew it as "stream".

> The recipe calls for "light" clover honey but I have been unable to  
> find anything labeled as such. Is this just a subjective reference  
> to color?

I used a light in color honey since this recipe intends to also be light in color as traditional pilsners.

Most homebrew shops carry many of the higher quality brands as you can find in the supermarket except they charge more.

> How does this recipe compare to Budvar?

Having never tried Budvar I cannot say but I was very pleased with the results. Mine had a great deal of the character of Pilsner Urquell but fruitier and full bodied as I would have expected from a steam.

As soon as I locate a old refrigerator I plan on redoing this recipe as a true lager.

John Adams

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Date: Thu, 17 Sep 92 10:52:44 EDT  
From: jim busch <busch@daacdev1.stx.com>  
Subject: "Right equipment" and yeast

In the last HBD JS writes:

Clearly, the reason is not to save money. I built my first mill because the

...  
I suspect that everyone who makes the plunge can supply his own reason but I would guess that the major reason is that it just makes brewing that much more fun to have all the right equipment. Once a person decides to have the right equipment, the cost (within reason) is not all that important.

If this is the way jack feels, I suggest he invest (well spent money) in a stainless steel perforated sheet false bottom for his lauter tun. These are commercially available in 16 gauge thickness, I forget the hole size. I got mine in Portland for \$50 and had a local shop spot weld legs on it. This screen with a bottom outlet will increase the yield per pound significantly over the double bucket method and I suspect the easy mash through a screen method. Of course, you will have to recirculate the runoff for 10-15 minutes to clarify. If your kettle is the same size as the lauter tun (mine is), you can also use this as a hop back in your kettle. It even supported the entire hop bed when I lifted it off the kettle bottom.

On another note, tony@spss.com (Tony Babinec) writes,

What has worked well for me is this: ferment for 3 to 4 weeks at 48/50 degrees F. When you sense that fermentation is dramatically slowing, which is evident both from the drop in krausen and the slowing of the fermentation lock, step the temperature up to 60 F to encourage diacetyl reduction and the completion of fermentation.

I would suspect that if it take 3-4 weeks to primary ferment a 1.050 lager at 48/50 F, you did not pitch enough yeast and/or oxygenate the wort enough. Primary should be complete in less than 2 weeks at this temp. Also, I would recommend a lower Diacetyl rest temp, I personally dont like to get my lagers this warm. This is certainly a topic for debate but I do a diacetyl rest at 42F prior to rduction to 31F. Three days works for me. I completely agree with the 48F primary temp.

On another note, "John Cotterill" <johnc@hprpcd.rose.hp.com> writes,

My notes are not good on this one, but..... If your starting gravity is 1.048, no problem. If you get 8 points above this, Dave said that the pitching rate should be doubled (I started with 16oz, so that means a 32oz starter with my starting gravity of 1.058). For every 8 points above 1.056 double the rate again.

The rule of thumb is 12 million cells per ml. This is good for a 1.048 (12 degree) wort. For each increase of one degree, add a million cells. Of course, you need to count cells to know this, but the idea is valid. The point is to NOT double pitch per 2 degrees plato although this

doesn't really hurt much, ie: yeast bite. A good rule of thumb is 1lb. of slurry per Bbl of wort. Also, the recommendation to re-aerate is a double edged sword: you have already created Ethanol and by adding O<sub>2</sub>, you will oxidize Ethanol into nasty aldehydes (see Dr. Fix's book). If you get enough healthy cells growing, get them past the aerobic stage, then pitch, you MAY get away with kick starting the batch without adding O<sub>2</sub>. I had a Barley wine go from 26 degrees to 12, then jump started it with 200 grams of Narragansett Ale yeast. Finished at 5 degrees, with no additional O<sub>2</sub>!

Someone asked about yeast culturing, email me and I can refer you to a supplier.

Jim Busch

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Date: Thu, 17 Sep 1992 10:42:28 -0400  
From: mgx@solid.ssd.ornl.gov (Galloway M D)  
Subject: mashing (&more)

I have been toying with the idea of going all grain but after reading Miller's chapter on water in TCHOHB I am beginning to worry. My water is quite similar to the example of 'London Water' that Miller uses near the end of the chapter: the alkalinity of my water will "doom" a pale mash due to the high bicarbonate level and the low calcium level (hence the inability to decarbonate by boiling). My problem is that I am a little uncertain on the proper use of acids to acidify (acidulate?) the mash. I have access to 88% lactic acid via my local homebrew shop. What I think I should be doing is to use a dilute solution of lactic acid (Miller suggests 2 teaspoons of 88% lactic in 3 cups H2O) to adjust the pH mash to an appropriate value (say 5.3). What quantity of this dilute solution should I start with? Is all this really necessary or am I just being a worry wort (sorry for the pun).

As an aside, has any of you closet wine makers out there had any experience with wine grape juice supplied in 'aseptic, nitrogen purged bags'. What is the shelf life of one of these creatures. Also, never having actually made wine, is there enough head space in a 6.5gal carboy to conduct primary fermentation of 5-6 gal of grape juice?

Thanks in advance!

Micheal  
mgx@solid.ssd.ornl.gov

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Date: Thu, 17 Sep 92 09:01:22 PDT  
From: Mark Hurwitz <markh@ssl.Berkeley.Edu>  
Subject: Not-a-brewpub-but-well-worth-a-visit near SF

For the visitor seeking microbreweries in the San Francisco Bay Area: Hop on the BART. Ride to the Rockridge station. Exit the station, walk about 6 blocks north on College Ave. On the right hand side you will find Barclay's, a relatively new establishment with about 15 beers on tap at all times, mostly the products of local microbreweries. The food is good too. Nice place to sample a wide range of products.

(And speaking of recommendations, I give 5 stars to the Sudwerk, a brewpub in Davis, CA, just off I-5 between SF and Sacramento. Beers brewed in the German style, and served in suitably enormous mugs. By far the best lager, pils, and wheat beer I've found this side of Muenchen...)

-Mark

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Date: Thu, 17 Sep 1992 10:16 PDT  
From: ALTENBACH@CHERRY.llnl.gov  
Subject: Micah's Mead

In HBD 970 Micah made a comment concerning his mead and the AHA National Competition, which was further discussed in HBD 971 by Geoff Reeves.

Micah

did not state the facts behind his comment, so Geoff got the feeling a contest "fix" was being insinuated. Here are the facts. Immediately after the

best of show (3rd round) mead judging in Milwaukee, I had a conversation with one of the judges, Brian North, who told me that there had been a "problem" with the mead judging from the second round. We didn't get into the

details of what the problem was. However, the 3rd round judges took the top

3 meads from each class and REJUDGED them all, instead of just picking between the 1st place winners to decide best of show. Brian told me that this

resulted in a switch of the 1st and 3rd place meads in one of the classes.

Examination of the returned scoresheets shows that Micah's mead was judged

1st in his class by the second round panel, and his scores were higher than

those given to Byron's mead. These two were the ones switched between 1st and 3rd places by the 3rd round panel. Note, no further written comments or scores were given in the 3rd round. So Micah has a 1st place score and a third place ribbon, and no explanation as to why this happened. It would

be nice to hear first hand from the judges involved and the competition director, to understand their reasons for these actions. BTW, I'm a Certified Judge, and judged at the 1st round in SF and the 2nd round in Milwaukee (in beer classes) and have never come across any inappropriate judging procedures in national or large regional competitions.

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Date: Thu, 17 Sep 1992 10:23 PDT  
From: ALTENBACH@CHERRY.llnl.gov  
Subject: Micah's Mead P.S.

Sorry, I forgot to leave my clever closing signature on the mead judging report.

Tom Altenbach, Tracy CA

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Date: Thu, 17 Sep 1992 10:25:35 -0700 (PDT)  
From: LIETZKE@UCRPH0.UCR.EDU (Chris Lietzke - Nickel's Lab @ UCR (714)  
787-3884)

**Subject: fast fermentation**

question:

I brewed my first batch of ale last saturday, I got it into the fermenter about 1 pm and it was bubbling away by 6pm. By the next morning it had a good foam head approximately 2 inches high and was just looking good. By the early evening it slowed way down and by monday morning the foam was

gone and the bubbling had ceased. It has been settling since then. I pitched the yeast at 80 deg f and kept it at about 70 deg f throughout the

fermenting process. Now to my question, everything I have read says that the fermenting takes 5-7 days, mine took two, maximum. I am kind of nervous

to open it up until settling finishes, say saturday to measure the gravity.

Should I be concerned with the "fast" fermentation?

Chris

lietzke@ucrph0.ucr.edu

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Date: Thu, 17 Sep 92 10:38 PDT  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: Re: Is a Grain Mill Necessary?

In HBD #969:

> I'm still an extract brewer but my grain brewing friends purchase their  
> grain from brewpubs ALREADY CRACKED. Most U.S. brewpubs buy their grain  
> ALREADY CRACKED!

I'm assuming you have the facts and figures to back up this statement. IMO, the additional space and equipment necessary to crack the grains is inconsequential compared to the benefits of having a fresher product. I would suspect that once the grain is cracked, the malt begins to lose its freshness at an accelerated rate. Who knows how long that cracked grain has sat around? They don't nitrogen flush the bags once they crack the grain, do they? It is true that the effects due to the cracked grain "spoilage" (oxidizing) will probably be masked by other flaws in the brewing process - such as the rampant infection problem that many of the brewpubs seem to have.

Guess I need to take some tours of more brewpubs to find out what their grain-cracking process is. Purely in the interest of science, of course! :-). The one brewpub I have toured was in Munich (yes, I'm working on my notes and will post when done!) and the cracking and de-flouring was done in the same room in the basement in which the bags of malt were stored. No big deal.

> The reason is simple- most brewpubs are relatively small and  
> if they cracked their own grain in a brewing or food area, flour would  
make a  
> MESS of the place! And you can bet that the 100# bags of grain the  
brewpubs  
> get are cracked CORRECTLY for the specific type of grain.

I'd expect they are 50# bags of grain. They might be 50 KILO (110#) bags in Europe - that's what the Belgian Malts (which have had so much press) come in. [BTW- anyone in the South Bay (San Jose, CA) want to split a bag or two of the Belgian Malt? e-mail me.-dougd]

- - -

Douglas DeMers, | (408-746-8546) | dougd@uts.amdahl.com  
Amdahl Corporation | | [sun,uunet]!amdahl!dougd  
[It should be obvious that the opinions above are mine, not Amdahl's.]  
[Amdahl makes computers, not beer.]

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Date: Thu, 17 Sep 92 10:49:48 PDT  
From: tinsethg@ucs.orst.edu (Glenn Tinseth)  
Subject: Addition to adjunct post

In my post yesterday about which adjuncts need mashing, I neglected to mention additional important info (thanks Jim). There are a few different forms of common grains which can be divided into two groups: those that need precooking, and those that have been cooked already. Remember-both groups need to be mashed!

The important factor here is whether the starch is easy for the enzymes to get to. Any grain that has been precooked e.g. flakes, puffs, what have you, has its starch already gelatinized and can be added to the mash as you get it from the store. Raw grains like corn, rice, whole or crushed oats, need to be cooked in order to gelatinize their starches. The minimum cooking temp varies with the grain used; I think Papazian has a chart on this. The cooked grain is then added to the mash.

Malted adjuncts don't need precooking and are added directly to the mash.

Hope that's all,

Glenn

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Date: Thu, 17 Sep 1992 13:59:18 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: 1007 head

Wyeast 1007 (German Ale) makes for a great brew. It makes a terrific thick krausen in the primary. Unfortunately, this didn't translate into a terrific thick head on the final beer, at least not in the last 2 batches I made with it. Both batches were racked to secondary after the primary krausen was well gone, both were (mostly) clear going into the keg, and both would not hold a head for more than 1 minute after conditioning in the keg. But, both brews were very clean and tasty, and they didn't last much more than 1 minute in the glass anyway.(!)

Obviously, lack of head could be caused by any number of other reasons, but here's 2 data points that say that the thick 1007 krausen does not necessarily lead to a thick head. FWIW, I've had no head stability problems with previous similar batches fermented with other yeasts such as 1056 or Whitbread dry.

Russ

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Date: Thu, 17 Sep 92 10:58:48 PDT  
From: Richard.Goldstein@EBay.Sun.COM (Richard Goldstein)  
Subject: Free Beer

Geez, I hate using such lame and deceitful tactics to get your attention.

I got absolutely no response to my question about kraeusen characteristics and head retention. So, I am going to state this in an inflammatory manner and hope for the best :).

OBVIOUSLY the larger and thicker and richer and creamier the kraeusen during primary fermentation, the larger and thicker and richer and creamier and longer lasting will be the head on your beer after priming. This relationship MUST be true. I DARE someone to give me examples/experiences to the contrary (or, uh, to support it).

And I still want to hear anyone's experiences with Wyeast #1007 (German Ale); someone out there must have tried it.

Rich Goldstein richardg@cheesewiz.sun.com

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Date: Thu, 17 Sep 92 12:59 CDT  
From: korz@iepubj.att.com  
Subject: Re: really low O.G. question

James writes:

>Woolypate Christmas '92

>

>Steep in 1 1/2 gal water at 155 degF for 30 min: 1 lb 10 degL crystal

> malt, 1/4 lb chocolate malt, 1/4 lb cara-pils, 1/4 lb flaked barley

>Add 6 lb Breiss pale extract, 6.6 AAU Fuggles, 1 cup blackstrap  
molasses,

> 6 oz. diced/peeled ginger; boil 45 min.

>During last 10 min. of boil, add: 10 1" cinnamon stix, 15 cracked

> cardamom pods, 1 tsp nutmeg, 12 cracked allspice, zest of 4 oranges

>Cool, add to carboy to make 5 gal, and pitch Wyeast Irish Ale at 78  
degF.

>Future: maybe dryhop with 1/2 oz Saaz if I feel like it.

>

>However. Upon measuring O.G. of this mixture, it read only 1.020! (yes,  
>I remembered the temperature conversion.)

First of all, that's a lot of ginger! I used 2 ounces fresh, peeled,  
grated

in last year's X-mas brew and it was just about right. The 10 minute  
boil

of all the spices is probably boiling-off a lot of their goodness -- I  
suggest just plunking them into the wort after turning off the heat and  
leaving them there until you cool and are ready to go to the fermenter.

Now, back to your question. Either you do have a very sick hydrometer,  
or

(more likely) as John D. recently posted in the Brewer's Forum, you did  
not mix your hot wort well enough with your cool water. If the wort at  
the top of the carboy feels cooler (or warmer) than the wort at the  
bottom,

then you haven't mixed it enough. The heavy wort will just sit there in  
the bottom and any samples you take from the top can be off by a lot!

Notice that also, as you say, some malt extracts are quite thin. Although  
I haven't used it in a batch \*by itself\*, but although Alexander's Sun  
Country

Extract is very light, it doesn't add a lot of points to your wort -- I  
believe only about 28 or 29 points/lb/gal (i.e. 1 lb of extract in 1  
gallon

will give you 1.028 or 1.029 wort).

Al.

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Date: Thu, 17 Sep 1992 13:34:46 -0500 (CDT)  
From: SMITH@EPVAX.MSFC.NASA.GOV (The Ice-9-man Cometh)  
Subject: uh...oops

fellow brewers:

It has been brought to my attention that my last post was pretty insulting to the supplier who sold me my Breiss extract (who reads the HBD). I'd like to apologize to them for any aspersion on their character; I was just listing all the possibilities I could think of for low o.g. without regard to how silly they were. So I'll come out and say that the supplier does not stand accused of fooling with their stock; I'm quite satisfied with my order from them. Good prices, too. So that's a recommendation for those of you who figured out who the supplier is. :)

Things I've learned from responses:

- 1) Extract viscosity is not a good indicator of its extract potential; Breiss is indeed thinner than many extracts, but according to the supplier it consistently gives about 1.036 for 1 lb/1 gal. Apparently, viscosity is partly a function of vacuum-chamber temperature when the extract is being concentrated; lower temperatures (which are better) give lower viscosity.
- 2) My problem was probably failure to stir up the mixture in the carboy sufficiently before drawing off a sample (from the top). O.g. for this batch is probably 1.040-1.050.

As always, feel free to email me shoehorns with which to extract my feet from my mouth....

James W. Smith, NASA MSFC EP-53 | SMITH@epvax.msfc.nasa.gov |  
"I'm looking California, and feeling Minnesota" -- Soundgarden |  
Neither NASA nor (!James) is responsible for what I say. Mea culpa. |

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Date: Thu, 17 Sep 1992 12:46:19 -0700 (MST)  
From: JLIDDIL@AZCC.Arizona.EDU  
Subject: hops

Has anyone tried to grow hops in the desert. I am in Tucson, Arizona.  
Any  
help would be appreciated.

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James D. Liddil Voice (602) 626-3958  
Arizona Cancer Center  
Tucson, AZ

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Date: Thu, 17 Sep 92 12:40:32 PDT  
From: florianb@chip.cna.tek.com  
Subject: Wyeast #2308

Have I been asleep \*that\* long?

I normally ferment this yeast at 55 F in the primary, usually about 4-5 days. Then I rack it off into the secondary and let it come back to life--about 2 days. Then I start lowering the temperature about 2 degrees every other day. Upon reaching 45 or so, I let it completely bubble out. I then keg it and gradually lower the temperature to 35. It stays at 35 for 4-6 months. I get super clean, clear, brew with this one.

Florian

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Date: Thu, 17 Sep 92 16:24:33 -0400  
From: mccamljv@ldpfi.dnet.dupont.com  
Subject: George Washington Porter

Brew Brothers and Sisters,

What a crazy summer, I have a three (3) month backlog of HBD's to catch up on. Anyway, I find that I now have a little time on my hands and would like to pose a few questions to the digest.

- 1) Has anyone out there in net land ever had the priviledge of trying the George Washinton Porter brewed by the Samuel Adams Brewhouse in Philadelphia ??? This stuff is incredible. I think it is probably a little too sweet for the style, but I can't get enough of it. With that in mind, does anybody have an approximate recipe. I suppose I could force myself to go there, drink a few pints, and try to pry it out of the brew master (I think I'll do that anyway) but if he is a true brew guru he probably wouldn't divulge the entire recipe to little old me.
- 2) I have a dunkelweizen that has been sitting in the primary for about six months (looong story). Any hope of recovery?? I am planning on bottling some of it and using the rest as an organic fertilizer. I'll keep you posted.
- 3) I would like to use a touch of licorice in my next pale ale. I plan to use 1 1/2" in the last 15 minutes of the boil. I would wait for advice and pointers from the net, but I'm brewing tonight. The info would do me and I'm sure others good though. Any pointers, hints, tips etc...???

Yours in Brewing

Joel McCamley - "Constanly Relaxing, Not Worrying, and Having a Homebrew"  
- "Help!! I've fallen and I can't reach my homebrew."

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Date: Thu, 17 Sep 1992 12:53:24 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: RE: milling grain/preground malt

Crushed malt that has absorbed moisture from the air is called "slack" malt, or is said to have "become slack". This is mentioned in two of my old references from the 1800's. The odd part is that there appears to have been a controversy [some things never change] about whether slack malt was preferred or not. Some said yes, some said no. If allowed to become slack, the strike heat for mashing in can be very difficult to predict. The more slack [slacker?] the malt is, the higher a strike heat [initial water temperature] is needed to hit the chosen mash-in temp. There is a brief discussion of this in Brewing and Malting Science, but I didn't understand it...

I wonder if the brewpub mentioned previously was trying to adjust the mash temp? What was the digest #?

As a sidelight to brewpubs crushing their own malt, it needn't take much space and safety/insurance/codes needn't be a problem. Twenty years ago, I helped install a flour mill in the local organic food co-op. Building and codes gave us merry hell over explosion proof motors, switches, lights, conduit connections, etc... They had never approved a new mill and were positive that a bunch of long-hairs would screw things up. It took a lot of hassle, but it was allowed by the zoning, so we got to do it.

We did a crackerjack job, including building a room within a room with air-lock, and dust filters on the air. The whole area was only 8x8 feet, so space and safe construction is no big deal. That co-op mill, BTW, is now the largest organic grain mill in the Pacific NW. It is bigger than 8x8 feet, though...

Flour dust is MORE explosive than natural gas. Natural gas isn't very explosive, you have to get the fuel/air mix just right. Propane, now that's REAL explosive, it has a very wide explosive range.

The plus of having your own mill is that it's just one more variable you get to control/goof up. How much is that worth? -- Paul

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Date: Thu, 17 Sep 92 15:52:42 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: miller reserve

> They start out saying "In 18something Frederick(?) Miller created an  
all  
>barley draft beer and held it in reserve because he knew it was  
something  
>special. Now Miller is bringing it back in Miller Reserve All Barley  
Draft.  
>It's an idea whose time has come around again" or something to that  
effect.  
>So now they're taking credit for "reviving" beer made the way God  
intended.  
>I'm sure this move has nothing to do with the continued decline in sales  
of  
>the mega-brewers over the past few years.

But it still tastes like pisswater. Which leads to 2 (or more)  
possibilities:

- 1) Miller is trying to get to the segment of the beer-drinking population  
which has never tried beer. They drink Miller Reserve, and say  
"It's good, but it's not that much different", and promptly go back  
to drinking their regular beer. When someone offers them what we  
consider a "real" beer, they turn up their noses and say "I've had  
an all-barley beer before and it's no big deal."
- 2) They started out with good intent, but the marketing analysts made  
them  
dilute the product to make it taste more like american ultra-light.

Anyway, they remembered to leave out the corn, but they forgot to  
replace it with extra barley...

bb

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Date: Thu, 17 Sep 92 18:45:50 -0400  
From: jxs58@po.CWRU.Edu (John Stepp)  
Subject: Re: WYEAST 1056

t'sup?

I used 1056 for the first time in my last batch, an extract pale ale. The fermentation went fine: firm yet steady for ~5 days then slowed. I dry hopped it at 7 days with 1 oz of Saaz plugs and let it go for another week, then bottled. After 2 weeks in the bottle the carbonation is great, but the flavor was quite "watery". After 3 weeks in the bottle, it has gotten better but it's still not what I aimed for. I normally brew heavier beers, and have only recently switched to liquid yeast cultures. My question is: Is it "normal" to let this type of brew bottle-age longer than other, heavier brews? There's plenty of malt in the recipe (at home unfort.) so that's not the problem. Thanks in advance for comments.

- - -  
Dave Stepp  
Dept. of Molecular Biology and Microbiology  
Case Western Reserve University  
Cleveland, OH

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Date: Thu, 17 Sep 92 16:28:28 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: sparge temperatures

I understand that too hot of sparge water is bad in that it extracts tannins from the grain husks.

My uninsulated bucket loses a lot of heat though. Especially with some recirculation. What is too low of a temperature? What is the problem with too low temperature sparges?

Also, is it possible to use distilled water to mash with and adjust the ion concentrations? (assuming distilled water is 0 ppm of everything). Can you get the right levels of anything? If so, it seems this would be the easiest way to get "Munich water" or "London water". Or "St. Louis Water".

- Bryan

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Date: 17 Sep 92 14:14:00 +1700  
From: SHERRILL\_PAUL@Tandem.COM  
Subject: Using Iodopher for sanitizing

- ----- ORIGINAL ATTACHMENT -----  
SENT 09-17-92 FROM SHERRILL\_PAUL @CTS

Hi all,

I bought a little bottle of the above and was told to use 1 TBS per 5 gallons and a 2 minute contact time. Does this sound right. I don't have a breakdown of the ingredients of the stuff with me but if need be I'll bring them in.

Other questions:

1. Should I rinse? I have been only out of worry. I was told to not rinse.

2. Is this stuff ok for my plastic hoses?

3. How long would a bucket of this diluted in water still hold it's magical cleaning powers?

pablo  
sherrill\_paul@tandem.com

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Date: 17 Sep 1992 22:23:07 -0400 (EDT)  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: hanging with the famous HBD crowd

Got my latest Zymurgy today. Gosh, I'm hanging out with a famous crowd here at the HBD. Jack's MALTMILL got a good review, Charlie P. stole Kinney Baughman's sig file, and they printed Micah's 2nd place AHA barleywine recipe. Also, George fix talks about sulfur compounds (but we already knew he was famous...). And I've only flipped through the magazine--so maybe there are more of us in this issue!

Good work, guys.

- --frank

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Date: Fri, 18 Sep 92 05:00 GMT  
From: Peter Nesbitt <0005111312@mcimail.com>  
Subject: Questions part II

Homebrewers,

Thanks to all of you who replied to my first set of questions.

Here are a few more while I anxiously await for my books to arrive and backissues of Zymurgy:

- I'm having trouble finding true long-necks. Should I absolutely not use twist off bottles? I've asked almost every eating establishment in town, but they will not give up their returnables.
- What is the purpose of a secondary fermentation tank. My first batch uses this method, but doesn't require me to add anything, and doesn't give a reason for doing this.
- I am writing from MCI Mail, and tried to use the PUCC MailServer. They have recently changed to allowing BITNET users only. Is there another Server that I can use to access the HBD site through Mail FTP. I do not have access to Telnet or FTP at this time.
- I live in Suisun, CA. North of the San Francisco Bay Area, near Fairfield, Vacaville, Vallejo. Do any of you homebrewers live nearby? Any homebrew clubs near me?
- When my fermentation is nearing completion, does the yeast go into a dormant state or just die?
- When the priming sugar is added at bottling time, does this "revive" the yeast, or just cause some sort of chemical reaction to cause carbonation?

Thanks again for helping a new guy out!

pnesbitt@mcimail.com

Air Traffic Controller  
Bay TRACON  
Oakland, CA

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Date: Thu, 17 Sep 92 10:25:03 CDT  
From: whg@tellabs.com  
Subject: Re: Coors

>Don't bash them too hard until you've tried Coors Winterfest.

I agree Winterfest is a wonderful beer, I have this problem with supporting facists (Adolph Coors that is) so you'll never catch buying it again.

Walter Gude     ||     whg@tellabs.com

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End of HOMEBREW Digest #972, 09/18/92  
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Date: Friday, 18 Sep 1992 08:52:24 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Questions part II

>Date: Fri, 18 Sep 92 05:00 GMT  
>From: Peter Nesbitt <0005111312@mcimail.com>

>- I'm having trouble finding true long-necks. Should I  
>absolutely not use twist off bottles? I've asked almost every  
>eating establishment in town, but they will not give up their  
>returnables.

Some people use twist-off bottles without problem. Still, I wouldn't unless I got desperate. Do you know anyone who drinks beer of the type that doesn't come in twist-offs? Like Sam Adams or Bud Dry? You could also consider using plastic soda bottles or American champagne bottles--you can usually get the latter from champagne brunches at restaurants. Not to mention the ever-favorite IBC root beer bottles.

>- What is the purpose of a secondary fermentation tank. My  
>first batch uses this method, but doesn't require me to add  
>anything, and doesn't give a reason for doing this.

Here are my favorite reasons:

- 1) Gets the fermenting beer off of the trub. I get a fair amount of dead yeast and other things at the bottom of my primary and I don't use blow-off. Thus, I want the beer off that quickly.
- 2) Gives the beer an extra settling or clearing, leading to much less sediment in the bottle than if you went directly from the primary to the bottling bucket (at least in my case).
- 3) Allows more flexibility in scheduling the bottling session. With small children and travel for work/vacation, I have often left beer in the secondary for months at a time before finding time to bottle. Since it isn't sitting on all that trub in the primary, it doesn't get hurt by this.

>- I am writing from MCI Mail, and tried to use the PUCG  
>MailServer. They have recently changed to allowing BITNET users  
>only. Is there another Server that I can use to access the HBD  
>site through Mail FTP. I do not have access to Telnet or FTP at  
>this time.

Have you tried the instructions that start every HBD?  
Here is a quote:

Archives are available via anonymous ftp from sierra.stanford.edu.  
(Those without ftp access may retrieve files via mail from  
listserv@sierra.stanford.edu. Send HELP as the body of a  
message to that address to receive listserver instructions.)

>- When the priming sugar is added at bottling time, does this  
>"revive" the yeast, or just cause some sort of chemical reaction  
>to cause carbonation?

I don't know the technical terms for what the little yeasties in your beer are doing when they aren't fermenting, but not all of them die, that's for sure. So when you add more fermentables,

for example at bottling time, all the live yeasties start fermenting again happily. Of course they start giving off all that CO2 during this process, which will carbonate your beer under the right conditions.

Internet: [jdecarlo@mitre.org](mailto:jdecarlo@mitre.org) (or [John.DeCarlo@f131.n109.z1.fidonet.org](mailto:John.DeCarlo@f131.n109.z1.fidonet.org))  
Fidonet: 1:109/131

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Date: Fri, 18 Sep 92 09:00:21 EDT  
From: berthels@rnisd0.DNET.roche.com  
Subject: Reducing Sugars

For those interested in the technical discription of the antiquated term "reducing sugar" read the textbook extract below, simply speaking it refers to a monosaccharide (glucose for example) rather than a di or polysaccharide

>From "Principles of Biochemistry" by A.L. Lehninger  
Monosaccharides readily reduce such oxidizing agents as ferricyanide, Hydrogen peroxide, or cupric ion ( $\text{Cu}^{2+}$ ). In such reactions the sugar is oxidized at the carbonyl group, and the oxidizing agent becomes reduced. (Remember that reducing agents are electron donors and oxidizing agents are electron acceptors.) Glucose and other sugars capable of reducing oxidizing agents are called reducing sugars. This property is useful in the analysis of sugars. By measuring the amount of an oxidizing agent that is reduced by a solution of a sugar, it is possible to estimate the concentration of the sugar.

I hope this is helpful-S.J.Berthel

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Date: Fri, 18 Sep 92 9:38:10 EDT  
From: "Justin A. Aborn" <jaborn@BBN.COM>  
Subject: Keeping Warm

An old water heater for brewing! What a concept. Can you say "volume production". Unfortunately, they usually die by developing a leak.

I saw a note about someone's lauter tun cooling too fast. I wrap an old insulite camping pad around my two bucket tun and clip it in place using clothes pins. You could use any insulating wrap though.

I do a similar thing when I mash. After getting my brew pot up to conversion temperature, I set it on the floor on the aforementioned insulite pad and wrap an old electric blanket around it. The five gallons of liquid gold drops only about two degrees over two hours!

Justin  
Brewer and Patriot

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Date: Fri, 18 Sep 1992 8:43:20 -0500 (CDT)  
From: SMITH@EPVAX.MSFC.NASA.GOV (The Ice-9-man Cometh)  
Subject: longnecks'n'yeast

>From: Peter Nesbitt <0005111312@mcimail.com>  
>Subject: Questions part II  
> - I'm having trouble finding true long-necks. Should I absolutely not  
use  
> twist off bottles? I've asked almost every eating establishment in  
town,  
> but they will not give up their returnables.

I've never found a place that would just give me their bottles, but (at  
least in the states I've lived in) most places will sell you a case of  
longnecks for the deposit money (\$1.10/case in AL).

> - When my fermentation is nearing completion, does the yeast go into a  
dormant  
> state or just die?

They go dormant. If you wait too long before priming you won't get  
carbonation, because once the yeast go dormant, they need things that  
finished beer lacks in order to wake back up. Carbonation is done by  
the yeasties that haven't gone dormant yet at bottling time; there are  
still a bunch of them in suspension even when the beer looks clear.

| James W. Smith, NASA MSFC EP-53 |SMITH@epvax.msfc.nasa.gov |  
| "Come with us, we'll sail the Seas of Cheese!" -- Les.  
Claypool@Primus |  
|Neither NASA nor (!James) is responsible for what I say. Mea culpa. |

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Date: Fri, 18 Sep 92 09:17:12 CDT

From: pmiller@mmm.com

Subject: Re: reducing sugars

Spencer Thomas asks about reducing sugars:

> I started reading Belgian Ale last night, and came across a term  
> in the "profiles" that is not explained (as far as I can see)  
> anywhere in the book [snip] The term is "Reducing sugar" (or  
> sugars?), as in  
> Reducing sugar (as maltose): 1-2.5%  
> What the heck is he talking about?

Reducing sugars are the additives that are put into sweets to help people lose weight. I'm sure you've seen tabloids tout diets such as the "Ice Cream Diet" with claims like "eat all you want and still lose weight". Well, now you know how these diets work: reducing sugars.

i-) i-) i-)

Phil Miller

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Date: Fri, 18 Sep 1992 10:25:23 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: nice timing, liquid yeast

Hmmm, interesting placement of articles about Wyeast #1007 in the last digest, dontcha think?

Someone mentioned that their brew fermented with Wyeast 1056 tasted thin. I've noticed that any brew fermented with Wyeast \*seems\* thinner than those done with other (ie. dry) yeast. First, the Wyeast is usually going to be more attenuative, leaving a dryer beer, which can seem thinner than what you're used to. But I think more importantly, the Wyeast will ferment \*cleaner\*, meaning there are a lot less Funky Flavors(tm) and a much smoother feel and taste, so the beer might seem watery (that's the word) again compared to what you're used to. Drink a few liquid yeast fermented brews, then go back to a dry yeast brew, and compare. What was once "watery" will now be "smooth".

Russ

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Date: Fri, 18 Sep 92 09:38 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Bud ads

Dear Brewers,

Has anyone seen the latest series of (Oh, no! they're going to be made into "Info-Soaps"... to-be-continued types) advertizements from Bud? They almost seem to be taking their cues from Miller light (admirable product that it is...NOT!) It starts with a "tastes great / less filling" type of psudo-debate, only they're arguing over whether "its the rice! / It's the hops!"

When I saw this, I gaffawed! RICE?! And they're advertizing it?! I've always thought that rice was added to beer to stretch it - "cut" it, if you will. I think I remember Papezian addressing this as well in reference to the history of Beer in America, especially in post-WWII modernity. (Sit tight, critical theorists, this is the HBD, not the PSN :-)

Just an observation...

John

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Date: Fri, 18 Sep 92 08:56:32 -0700  
From: mcnally@wsl.dec.com  
Subject: re: keeping lauter buckets warm

Here are two techniques I use to keep my grain warm in the lauter bucket:

- \* I bought some nifty "insulation" stuff at a local hardware store (Minton's for those in the South Bay or Mt. View). It's composed of two layers of plastic bubble wrap---the stuff you use to pack fragile things for shipping if you can resist popping all the bubbles---coated on both sides with reflective mylar film. It's very light and reasonably cleanable. A layer of that stuff wrapped around my lauter bucket works great.
- \* I have one of those little Rival electric burner elements. I keep it on "high" and rest the collection pan for recirculation on top of it. Thus, the wort does not drop in temperature during the recirculation phase. These burner elements cost about \$15 and are available at any "drug store" (Walgreen's, Long's, Pay Less, etc.).

With these two additions to the normal setup, I can easily keep the grain bed at about 165 degrees. Neither the insulation nor the burner were (what I consider) expensive.

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Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Fri, 18 Sep 1992 11:10 EST  
From: STROUD <STROUD%GAIA@leia.polaroid.com>  
Subject: Reducing Sugars

In HBD 972 <Spencer.W.Thomas@med.umich.edu> asks:

>I started reading Belgian Ale last night, and came across a term in  
>the "profiles" that is not explained (as far as I can see) anywhere in  
>the book (yes, I looked in the glossary, but I can't remember if I  
>consulted the index, so be gentle if it's in there). The term is  
>"Reducing sugar" (or sugars?), as in  
> Reducing sugar (as maltose): 1-2.5%  
>What the heck is he talking about?

Chemically speaking, reducing sugars are carbohydrates that reduce Fehling's reagent (alkaline cupric ion solution complexed with tartrate ion) or Tollens' reagent (a solution of silver ammonia ion).

The important thing here is that all monosaccharides are reducing sugars and most disaccharides (including maltose) are reducing sugars. Sucrose (table sugar) is a notable exception. It is a non-reducing sugar.

Looking at Rajotte's "Belgian Ale" book, it is not clear to me whether the line

Reducing sugar (as maltose): 1-2.5%

means that 1-2.5% of the reducing sugars left are maltose or whether the final composition of the beer contains 1-2.5% reducing sugars. I suspect the latter.

Just another example of where a little better editing could help this book.

Isn't it too bad that Pierre isn't connected to HBD like George Fix is? :  
-)

- --

Steve Stroud <stroud%gaia@polaroid.com>

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In heaven there is lots of good beer, but that won't stop me from getting a

head start as long as I'm here

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Date: Fri, 18 Sep 1992 08:59:27 -0700  
From: Bob Konigsberg <bobk@NSD.3Com.COM>  
Subject: Wine Questions

I'm posting because all mail to mgx@soild(or solid).ssd.ornl.gov is bouncing. If you'd like to "talk" more, email me @ bobk@nsd.3Com.com.

No experience with aseptic grape juice in bags, since we make ours starting with grapes.

As for fermentation, we do the wine fermentation in covered plastic barrels,

but not airtight. I'm not sure what analogy to draw, since ours has grape skins (red wine) and seeds in there. My neighbors do Chardonnay in carboys, but they're in an ice water bath to slow the fermentation down. My guess is that at ambient temperatures in the 70's a 6.5 gallon carboy would safely hold 5 gallons, but much more and you're pushing your luck. It would be better to buy and sterilize a covered plastic garbage pail of about 10 gallons capacity. Prior to using it, wash it very thoroughly with chlorinated TSP for both sanitation, and to remove any oils left from the manufacturing process.

Wine yeasts are more robust than their beer cousins, and will do just fine.

You would also need to do at least a 1 quart starter prior to pitching or breaking the seal on your bag of grape juice. A 1 day start is ok, 2 days is better. Use concord grape juice for red wine, apple juice for white wine. The frozen concentrates in the grocery store are fine. By the way, some stores carry a RED concord, so you get a better color match in that respect.

Peter Nesbitt asks questions regarding:

1) Longneck Bottles => Don't use twist-offs; The thin lip is fragile, and can break during capping. In addition, if you don't have the right capper, you may not get as good a seal on the bottles. As far as obtaining them, around here, some liquor stores will "sell" you cases of longnecks.

2) Secondary Tanks => the purpose of a secondary is to allow the initial fermentation to finish gracefully while not on the trub from the fermentation. Allowing the beer to sit on the trub can allow autolysis (east digesting its spent cousins), and does terrible things to the flavor of the beer. It is really not a "second" fermentation per se, since there has been no added sugar at this point. The bottle priming is a true second fermentation.

3) Fermentation Completion => The yeast go dormant, but there are enough of them in suspension to do the second fermentation for bottle conditioning.

BobK

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Date: Fri, 18 Sep 92 11:13:12 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: draft pilsner urquell arrives in chicago!

Yes, it's true. A number of us were sampling the beer lineup at Berghoff's Festival, and we were discussing rumors we had heard. We headed to O'Callahan's, in the River North area, and sure enough it was on tap. Needless to say, we drank a few rounds. My need to catch a train saved me from a long night :-)! Of course, I'll be back.

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Date: Fri, 18 Sep 92 12:21 CDT

From: korz@iepubj.att.com

Subject: Milling on-site

I don't know what percentage of brewpubs buy their grain pre-milled, but of the four in the Chicago area that I know do all-grain, the two Winekeller's buy their grain pre-milled, Berghoff's has a mill (Seiben's used to mill their own, but I don't know for sure if Berghoff's, who bought Seiben's, still does) and I don't know if Goose Island mills their own (Tony? Steve?).

I'd like to point out that simple square footage is not the issue in whether a brewpub has a mill or not. Milling should be done in a room set aside for milling, which is isolated from the rest of the brewery (for sanitation reasons -- grain dust is a great source for lactobacillus -- this is true for us homebrewer's too!) and equipped as an explosive environment.

Al.

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Date: Fri, 18 Sep 1992 10:44:58 -0700 (MST)  
From: JLIDDIL@AZCC.Arizona.EDU  
Subject: re iodophor

Sherrill writes:

> % Date: 17 Sep 92 14:14:00 +1700  
> % From: SHERRILL\_PAUL@Tandem.COM  
> % Subject: Using Iodopher for sanitizing  
> %  
> % - ----- ORIGINAL ATTACHMENT -----  
> % SENT 09-17-92 FROM SHERRILL\_PAUL @CTS  
> %

> % I bought a little bottle of the above and was told to use 1 TBS  
per  
> % 5 gallons and a 2 minute contact time. Does this sound right. I  
> % don't have a breakdown of the ingredients of the stuff with me but  
> % if need be I'll bring them in.  
> % Other questions:  
> % 1. Should I rinse? I have been only out of worry. I was told to  
> % not rinse.  
> %  
> % 2. Is this stuff ok for my plastic hoses?  
> %  
> % 3. How long would a bucket of this diluted in water still hold  
> % it's magical cleaning powers?

The iodophor you bought should list the percent "available" iodine" .  
Typically it is 1 %. This is 1 gram/ 100 milliliters. 10000mg/L or  
10000  
ppm

You want to use a solution of 12.5 ppm. This is a dilution of 1:800.  
This  
is

1.25 ml/L. A gallon is equal to 3.785 liters. So you add 4.73 ml/  
gallon or  
23.7 ml/5 gallons. A tbs is equal to half an ounce. An ounce is  
typically  
about 30 ml so maybe your solution is more than 1% available iodine.

You should not rinse the level of 12.5 ppm is the recommended  
concentration  
for  
bars and restaurants to use to rinse dishes and glasses with no rinsing.  
I  
use  
this amount or even 25 ppm to be safe and notice no taste problems. The  
FDA  
allows up to 25 ppm in food. After things drain you have even less  
present.

It is safe for all your brewing equipment though your plastic may take  
on a  
brown tinge with time. If you find it aesthetically displeasing soak your  
stuff  
in bleach and the color will be gone.

I only make a gallon at a time. I did a test and found a 15.5 ppm solution to be stable for only 30-40 hrs. I make it fresh each time I use it. You can get

iodine test paper through a pharmacy sometimes or Williams Brewing in California (510)895-2739 carries it. Also the hardness of your water affects stability. If you have more questions e-mail me.

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James D. Liddil Voice (602) 626-3958  
Arizona Cancer Center  
Tucson, AZ [jliddil@azcc.arizona.edu](mailto:jliddil@azcc.arizona.edu)

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Date: Fri, 18 Sep 92 12:44 CDT  
From: korz@iepubj.att.com  
Subject: Mill control

Paul writes:

>The plus of having your own mill is that it's just one more variable you  
>get to control/goof up. How much is that worth?

It can also be one less variable that your suppliers can goof up. Of the  
seven or so homebrew supply shops that I've bought from, one owner is  
more experienced than I am (it's Tim Norris, btw), one has been a  
homebrewer

longer than I have, but he brews all extract and he always asks me for my  
advise on how to improve his beers, and all the rest had little or no  
brewing experience. I wouldn't trust them to mill grain for my bread let  
alone my beer. Quality control is worth a lot.

Al.

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Date: Fri, 18 Sep 92 16:03 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Why crush your own grain?

There's been a good bit of discussion regarding the necessity of having one's own grain mill, and as a (lame) beginner in the mash department I've noticed one factor that hasn't been mentioned yet.

I've done two partial mashes so far. For the second one I ordered my grain pre-crushed at a very reasonable price from a leading East-Coast homebrew supply house. The problem was that even a beginner like me could tell that the crush was much, much too coarse. Having read that it's better to go too coarse than to turn the stuff to flour in a blender, I decided to brew anyway. Well, the yield was about 30%, and if I hadn't had lots of DME and candi sugar it would have been a total loss. Fortunately a friend with a Corona mill helped me grind the remaining malt to the proper consistency.

While it's obviously going to take a long time to pay for a mill at \$0.10 per pound, and on the other hand it's nice to have the equipment, the fact is that one reason to have the mill is to have the control you need. Have I bought one yet? No--I'm trying one more supplier, and if this doesn't work out, I'll take the plunge.

By the way, I don't mention the name of the poorly-crushed grain supplier because I've yet to call them to complain; this may have been an aberration, and I hate for anybody to get a bad rep if they don't deserve it.

Anyway, my new motto is: LAME, AND PROUD OF IT!

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Date: Fri, 18 Sep 92 11:27:35 PDT  
From: Richard Childers <rchilder@us.oracle.com>  
Subject: Answers

> Date: Fri, 18 Sep 92 05:00 GMT  
> From: Peter Nesbitt <0005111312@mcimail.com>  
> Subject: Questions part II  
>  
> - I'm having trouble finding true long-necks. Should I absolutely not  
use  
> twist off bottles? I've asked almost every eating establishment in  
town,  
> but they will not give up their returnables.

Twist tops work for me, in emergencies. Others ( Jack Scmidling ) have  
used  
plastic bottles. Experimentation is indicated, your mileage may vary,  
etc.

> - What is the purpose of a secondary fermentation tank. My first  
batch  
> uses this method, but doesn't require me to add anything, and doesn't  
> give a reason for doing this.

The transfer of liquids leaves a lot of sediment ( trub ) behind, making  
for  
a clearer, cleaner beer. Also, beer in a secondary fermenter can be left  
there  
and will be fairly stable, for lack of these aforementioned sediments.

> - When my fermentation is nearing completion, does the yeast go into a dor-  
dor-  
> -mant state or just die?

Both. There will always be living yeast cells in your solution, unless  
you  
boil it or filter it. These cells can be recovered and recycled into your  
next batch, incidentally.

> - When the priming sugar is added at bottling time, does this "revive"  
the  
> yeast, or just cause some sort of chemical reaction to cause  
carbonation?

It revives the yeast. They eat it, excrete CO2 and ethanol, and multiply.

> Thanks again for helping a new guy out!

Welcome to the peerage ... (-:

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411  
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

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Date: Fri, 18 Sep 92 11:07 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: preground vs pre-preground

There's alot of discussion about preground malt versus whole malt. Obviously there are advantages and disadvantages to both, some trivial, some not so trivial. I think your decision should be based on which type of malt fits into your brewing procedure best. Some people prefer preground while others prefer to grind their own. What ever flips up your skirt. I have had great beers from both.

I feel the more pressing issue is not which form of malt to purchase but how to store the malt. Long term shelf life will adversely affect malt regardless of form yet preground suffers sooner.

An air-tight container, in conjunction with some form of desiccant, is probably the best way to go. For small amounts, I have found that old plastic containers are great for the 1 - 5 lb range. Clorox bottles, milk and water jugs all work great. A recent addition has been the new type of cat litter containers. They hold about 5 lbs and have wide mouths.

For larger amounts of malt some homebrewers prefer containers large enough to hold 100 lbs. Myself and other indolent ectomorphs prefer smaller containers. I have found that the 5 gallon plastic buckets with snap-on lids answer the call with gusto. They are designed to be stacked and 100 lbs of malt can be split up into 4 or 5 buckets so that while using one bucket of malt, the other portions of malt stay sealed. These buckets are usually free for the asking and can be obtained through numerous sources.

Extract breweries are a good place to start as their buckets are the most prized. Their extract comes in buckets with notoriously tenacious snap-on lids that have built-in o-ring seals. They hold 25 lbs of grain and have no residual odors.

The local bakery. Most wet ingredients a bakery uses are shipped in buckets. My local bakery, small by comparison, generate about a dozen buckets a week. Slightly smaller, these buckets hold 20 lbs of grain and sometimes have rather pleasant residual odors. Of the buckets I have received, one smelled of chocolate as it held chocolate filling, another smelled of raspberries as it held red raspberry preserves and another smelled of marzipan (yum!). These smells didn't scrub out, bleach out or dissipate in sunlight so I reserved the stronger smelling buckets for dark malts. It's kind of a game to try to marry malts with buckets that have complimenting smells. Chocolate malt and the chocolate filling bucket. You get the picture.

Lastly, restaurants are a good source but at times supply can be spotty. They are similar to the malt extract buckets. And talk about residual smells. I've received a bucket that smelled of kosher pickles, another of sauerkraut and another of squid (blech!). As these odors didn't come out with conventional chemical weapons and I obviously had no malts of a complimenting aroma, these buckets now hold tomato(e) plants.

Gee honey, I haven't a clue why that cats hang around that one tomato plant.

chris campanelli

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Date: Fri, 18 Sep 92 11:08 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
**Subject: cider/mead forums**

I understand there are forums for cider and mead. Could someone please email me the addresses? Thanks in advance.

chris campanelli

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Date: Fri, 18 Sep 92 13:39:26 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Dallas Brewpubs?

Can I have a Brian Treat?

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Date: Fri, 18 Sep 92 16:51:15 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Yield

Yield as it is normally defined is the percent of a grains weight that is converted into wort sugars (both fermentable and nonfermentable)

Most barley malt familiar to me typically has a carbohydrate concentration which ranges from 80 to 85% of its weight, with the lower end being more common. This means that using a malt rate of 1 lb. per gallon would result in at most .8 to .85 lbs. of wort sugars per gallon of wort. Converting to metric, this is equal to 9.6 to 10.2 grams extract per 100 ml. of wort.  
>From the Balling Tables we see that this is equivalent to 9.3 to 9.8 grams extract per 100 grams of wort (i.e., percent by weight or degrees Plato if you like). The Balling Tables also show that this is equivalent to a specific gravity of 1.037 to 1.039. Thus, it would appear that a malt rate of 1 lb. per gallon could give at most 37 to 39 gravity points, and that this is equivalent to a 80 to 85% yield.

In my system I get nowhere near the maximum rate. In a step infusion mash I typically get around a 65% yield, or what is the same, 30 gravity points per unit malt rate . I am getting a bit more with the Belgium malts. By the way, this drops to a 60% yield (or 28 points) in a single stage mash. I believe the difference lies in the action of alpha-amylase enzymes in their role as liquifying enzymes, which is to be distinguished from their role as starch converters. In particular, they seem to do better in the former role at temperatures below 60C (140F), and this leads to better yields. Having said this I have seen no other differences between the these two mashing techniques vis-a-vis beer quality, assuming of course that everything else is equal.

I have often been asked about the yields reported in Dave Miller's books. I consider him a good friend (we have each dedicated books to one another), but I must say that Dave's mashing procedures are unorthodox. In particular, as a homebrewer he did a massive amount of mash recycling (to use Micah's term), and that with a step infusion mash will give the high yields he quotes. He is now a commercial brewer using a BRD system, a company for which I consult. He uses a single step mash in his St. Louis brew pub, but retains his preference for high extraction rates through extensive recycling. In fact, in a company site visit last April, he wowed one and all with a full 2 hrs. of recycling.

I do not happen to brew this way, and my ideas about these matters are much closer to Micah's. However, this is Dave's style, this is the way he likes to brew beer, and I feel that each of us get to call our own shoots about such matters. The brew pub (St. Louis Brewing) is doing very well by the way.

George Fix

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Date: Fri, 18 Sep 92 11:43:01 CDT  
From: whg@tellabs.com  
Subject: Wyeast #1007

My limited experience with 1007 was definatley similar, thinkkk kraeusen that floated on top forever. I racked off this after a week o a little less. Both beers I made with this yeast cleared quickly after racking. The beers were clean but frankly boring. This is the "cleanest" fermenting yeast I've every used. So clean that it IMHO beats all the character right out of the wort. I've been told the same thing by other very reputable sources (tony@ssps.com (can't say I personally know of any more reputable source)). FWIW the #1338 European is my yeast of choose for Kolsch and Alt's.

Walter Gude     ||     whg@tellabs.com

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Date: Fri, 18 Sep 92 19:51:51 PDT  
From: Mark N. Davis <mindavis@pbhya.PacBell.COM>  
Subject: Questions about hop vines

Greets Brew-brethen,

I've been reading quite a bit about all of you hop vine growers and your experiences in the past 10 or so HBD's. It wouldn't happen to have anything to do with harvest season, now would it? But it got me to thinking...

There's a spot at my house on the way to the front door, where the previous owner, for some unknown reason, erected a sort of awning frame, which extends over the walkway. It occurred to me that if I could find some sort of vine (see the connection?) to grow up from the planter next to the house, up the wall, and across the framework, it would make sort of a vegetation tunnel.

The questions are:

- 1) Do hop vines make for attractive plants? Are different species more or less attractive than other?
- 2) My planter is just a 1' wide strip of dirt next to a concrete walkway. Its about 15' long. Is this enough ground to support enough hop vines to form a nice wall o' cones?
- 3) How will hop vines react to being corralled horizontally once they reach the framework, which is about 10' high?
- 4) Do the fresh cones give off such an aroma that guest walking into my house will demand at gunpoint that I serve them homebrews until they drop?

Thanks in advance for any answers. Hoppy harvest to all of you farmers.

Mark

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Date: Sat, 19 Sep 1992 00:31:15 -0500  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
Subject: Chimay & banana update...

Well, the latest sampling of the banana trippel is most promising! The banana flavour and aroma is subsiding nicely, and the spice and some bubblegum are coming through after 4 weeks in the bottle. Another month or two, and it'll be so good I'll hardly be able to stand it! :-) I suspect that one has to have Benedictine patience to wait for something brewed with Chimay yeast to come around. :-)

One thing, though... I think the banana ester production is highly dependant on the SG of the brew. I didn't notice any high levels of esters in my starter (about 1.025 OG). A dubbel at about 1.060-1.065 will come together faster than a trippel starting at 1.070+ I don't know just how long they condition Chimay in the bottle before they ship it, but I suspect it's longer than 4 weeks.

So my personal advice is not to worry alot about the banana ester level at bottling or shortly (1-2 weeks) thereafter. It just takes time for a strong brew to come together. Brew it and stash it away for a couple months or so, and prepare to be rewarded! :-) IMHO, Chimay yeast, obtained from whatever source, does a fine job, and the taste is worth waiting for! :-)

Now, if I can isolate the proper strain from the 5 strain melange that is Orval...

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Todd Enders - WD0BCI ARPA: enders@plains.nodak.edu  
Computer Center UUCP: ...!uunet!plains!enders  
Minot State University or: ...!hplabs!hp-1sd!plains!enders  
Minot, ND 58701 Bitnet: enders@plains

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

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Date: Fri, 18 Sep 92 09:19:51 EDT  
From: joseph@joebloe.maple-shade.nj.us (Joseph Nathan Hall)  
Subject: That Yummy Malt Flavor

This is a thread I've been pushing on r.c.b for a while now. I thought that some of you Digest readers, in particular George Fix, might have some more authoritative answers for me, considering the thread on Belgian malts etc. that has gone on here for a while.

I'm looking for the right combination of ingredients needed to produce the BIG, round, caramely, yummy malt flavor found in (for example) MacAndrews Scotch Ale, Ayinger Celebrator, Ayinger Oktober-Fest, even Pilsner-Urquell. I believe that the missing ingredient is British or Continental 2-row pale and/or crystal malt.

I've gotten replies from brewers in the UK and Europe who have said, "What's the big deal?" and have given me recipes that use 10-15% crystal .. just like my recipes. Sorry, but the malt I've used (with at least 1/2 dozen different ale yeasts, and several lager yeasts) just doesn't work the same! This includes British 2-row, some British crystal, lots of Klages, American crystal, etc.

I tried a friend of a friend's brew that used 30-40% crystal (!). It was indeed round and caramely, but had some other troubles.

I don't believe that the yeast is directly responsible for this character. Certainly the choice of yeast can affect body, dryness, fruitiness, etc., but I don't think that yeast makes or removes much of the deep caramely flavor that I am looking for. Those of you with some sophisticated knowledge of sensory perception are welcome to agree with or correct me.

If someone out there has made, say, a MacAndrews clone that tastes truly similar to the real thing, I'd appreciate a recipe, along with the name of the maltster, mashing details, yeast used, etc.

My next step will be to get my hands on some more British crystal (which Fred Eckhardt claims affects the flavor of beer much more than American crystal), and some German Pilsner malt, and try brewing with that. Unless, of course, some of you have better ideas. (Please?)

uunet!joebloe!joseph (609) 273-8200 day joseph%joebloe@uunet.uu.net  
v v ssss | Certified Guru: all-grain brewing, | 2102 Ryan's Run East  
v v s s | C, synthesizer comp & arranging, | Rt 38 & 41  
v sss | photography. Also not a bad cook. | Maple Shade NJ 08052  
- -----My employer isn't paying for this, and my opinions are my own-----  
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Date: Sat, 19 Sep 1992 07:44:22 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: Re: re premilling (slack vs strike temp)

On Fri, 18 Sep 1992, Chip Hitchcock wrote:

> slack grain has a higher mass due to absorbed water, hence you need  
more  
> energy to raise this mass from room temp to mashing temp, hence higher  
> strike temp. (you might need even higher strike temp in order to use  
less  
> water at mash-in, since there's already more water in the grain than  
> expected by standard recipes).

Absolutely. The part I don't get is on p. 259 in *Malting and Brewing science*, where "slaking heat" (gram-cals/degree) is used to figure strike heats. I don't get it, so here's the formula and table:

Paraphased from *\_Malting and Brewing Science\_* by Hough, Briggs and Stevens

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$$\text{Initial heat} = \frac{St + RT + 1/2H}{S + R \quad S + R}$$

S - Specific heat of malt  
t - temperature of malt  
R - ratio of liquor to grist by weight  
T - temperature of the liquor (strike heat)  
H - slaking heat of the malt in gram-cals/degree temperature

The expression is applicable to both centigrade and fahrenheit providing terms are expressed in the appropriate units.

Table 10.1:

Specific heat and slaking heat of a malt at various moisture contents

% moisture	slaking heat (gram-cals) at specific heat mashing temp of 150F
0	0.3833.5
1	0.3829.0
2	0.3925.0
4	0.4018.8
6	0.4114.5
8	0.4212.4

[from the accompanying examples, it appears that these figures are appropriate for degrees F.]

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-end of plagiaristic paraphrase

I still don't get what going on, nor do I see why slack malt should have a huge effect on yeilds. There is no mention of reduced yeilds for slack

malt, either here or the other places I've looked. I frequently grind the day before, or sometimes earlier, so this enquiring mind would like to know.

paul

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Date: 19 Sep 1992 15:40:08 -0400 (EDT)  
From: homebrew@tso.uc.EDU (Ed Westemeier)  
Subject: Novice hop farmer's report

Hop Farming for Fun

Let me start off by explaining that I'm nowhere even close to thinking of myself as an expert. In fact, I really don't know beans about hops, except that I like 'em in my beer -- lots of 'em!

Anyway, on the Saturday pub crawl through Boston after the 1991 AHA conference, my group got the grand tour of the Boston Brewing Co. from none other than Jim Koch himself (Mr. Sam Adams). Jim also likes hops, and he talked a lot about the benefits of fresh hops as well as (much to my surprise) the benefits of aged hops (that's another story). So I started taking a more serious interest in them.

I had called Freshops in Oregon early last spring and ordered four rhizomes: Cascade, Hallertauer, Northern Brewer and Saaz. The rhizomes came through in fine shape, well packed and marked: four slightly damp scraggly roots, each about five inches long and the thickness of a pencil.

I planted them according to directions, and waited.

Last year they all grew pretty well, and I just let them go pretty much where they wanted. I actually harvested about 1/3 of an ounce (dried weight) from the Cascade, about a dozen cones from the Hallertauer, and nothing from the others.

This year, I did it somewhat closer to right. First, I trimmed off all but two shoots from each variety (the trimmings were delicious, but that's another story). I planted poles and let the vines climb up some twine. I got over four ounces (dried) from the Cascade, a little over an ounce from the Hallertauer, about a dozen cones from the Northern Brewer, and nothing from the Saaz. Th Cascade and Hallertauer grew to almost 20 feet, the Northern Brewer 12 feet, and the Saaz less than 10 feet.

OK, some varieties do better than others. I can handle that. But nothing from the Saaz two years in a row? I asked a couple of people at the AHA conference in Milwaukee this year about them, and one person told me that I shouldn't expect anything from the Saaz before the third year. Well, maybe so, but I decided that I knew better. Since the Saaz vine gets a bit less sun than the others, I decided that was the problem so I resolved to dig it up and transplant it to another location. After digging down a little, I got a real surprise. The Saaz main taproot is now as thick as my wrist! Obviously, it's putting all its energy into growth below ground level, and I have high hopes for it next year.

By the way, I should mention that I haven't fertilized any of them, just dumped a little compost around the roots from time to time. The conventional wisdom is that hops don't grow very well below 40 degrees of latitude (I'm at 39) but some of them seem to like this area just fine. I don't know what the alpha acid percentage is in my homegrown hops, but then I don't really need to know. I can buy hops for bittering and the supplier will tell me down to a tenth of a percent. I can use my own for dry hopping where the percentage doesn't matter much, and I'll know that

I'm using the freshest hops around.

- -- Ed Westemeier Cincinnati, Ohio

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Date: Sat, 19 Sep 92 14:37:24 PDT  
From: mdcsc!gdh@uunet.UU.NET (Garrett Hildebrand)  
Subject: Re: Apple Cider

Hard apple cider is not particularly hard to make. I have been using the following simple method with great success. Beer making veterans may be aghast at the lack of controls, but it does work just fine.

1 Gallon bottle of pure apple cider, no sugar added.

1 small can of apple cider or apple juice concentrate, frozen

1 packet of champagne or ale yeast.

- square of saran wrap
- rubber band

Open the apple cider and pour out enough to leave headroom down to where the bottle is no longer curved in. Drink what you pour out or save it for something else.

Add in 1/2 of the frozen concentrate. If you have lost the headroom, you did not pour enough out, so pour out some more.

Shake it up real good, then add in the yeast and shake it up some more.

Put the saran wrap over the bottle mouth, wet, so it slips around a bit and is not making an air-tight seal. Place a rubber band around the neck near the top. The idea is to keep things from getting into the bottle, but act like an air-lock thus letting blow-off out. Don't make a big deal out of this step.

Put the bottle in the sink or on a place on the countertop and let it sit out for two to three days, then put it in the refridgerator.

\*\*\* At no time should you cap the bottle or it will explode \*\*\*

Beginning with the third day you can start drinking the stuff. It will change in character from day to day. The longer you let it sit the less sweet and the more alchoholic it gets. If you leave it long enough it will clarify.

Mine never lasts that long.

You can play around with sterilization and pasturization and air-locks and what-not, but it never made mine taste any better. Stay loose.

Garrett

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Date: Sun, 20 Sep 1992 13:06 CST  
From: Robert Schultz <SCHULTZ@admin1.usask.ca>  
Subject: mass of DME

I'm sure this has crossed the HBD, but I can't seem to find it ....

Can anyone tell me the weight of 1 cup of DME?  
Is there any/much weight difference in light to dark DME?

Thanks, please email replies.

Robert Schultz.

p.s. Thanks to all who responded wrt to my posting on cider information,  
the wealth of information and those willing to share it are an  
invaluable resource! How can people brew without the HBD???

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"I'm going off half-cocked? I'm going off half-cocked? ...  
Well, Mother was right - You can't argue with a shotgun." - Gary Larson

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End of HOMEBREW Digest #973, 09/21/92  
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Date: Sun, 20 Sep 92 15:36:03 CDT  
From: mjbtn!raider!theporch.raidernet.com!root@uunet.UU.NET (Phillip  
Porch)  
Subject: Barley Wine

A group of intermediate brewers is getting ready to make a batch of  
barley wine. In the recipe in Dave Miller's book calls for the addition of  
1 pound of brown sugar to bring the sugar content up. We would like to  
know from you out there who brew barley wine if this is the best thing to  
add  
or would something else be better.  
The recipe calls for :  
7 lbs pale ale malt  
8 oz. British crystal malt and  
1 lb light brown sugar

This makes 2 gallons.

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Phillip Porch	voice: (615)297-4256	root@theporch.raidernet.com	
Nashville, Tn	modem: (615)297-7951	Compuserve 70206,572	
MacInteresteds	The Macintosh User Group of Nashville	Genie PPORCH	

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Date: Sun, 20 Sep 92 14:23:43 CDT  
From: mjbtn!raider!theporch.raidernet.com!swoolve@uunet.UU.NET (Stephen Woolverton)  
Subject: Malt Beverage

Have you seen those non-alcoholic beers? Well I tried each one with open mind and mouth. ...and to my surprise they were all about as good as Coor's Light, maybe better!

I have found a non-alcoholic beer (malt beverage) that is worth a try:  
MALTA INDIA  
"Brewed from water & the choicest barley malt. corn sugar. corn & hops."  
" 'Non-alcoholic-contains less than 0.5% alcohol by volume.' "  
produced for Cerveceria India, Inc. of Puerto Rico by The Lion Inc.

Malta India is very malt and almost too sweet.  
If you can find it, try it.

Stephen Woolverton      WoolveSR@ctrvax.Vanderbilt.edu  
SWoolve@thePorch.raidernet.com  
3210 Overlook Drive, Nashville, TN 37212    615/297-2705

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Date: Mon, 21 Sep 92 11:08:46 +0200  
From: Stefan Karlsson <stefank@math.chalmers.se>  
Subject: Styrian hops - how are they?

I went to my brewshop the other day buying ingredients for some sort of Altbier. As they for the moment was out of Hallertauer hops I was recommended Styrian as a substitute. Is there somebody out there who has experience, alpha-content information, opinions, et.c. please let me know. A good Alt recipe may make me change my own presumptive one (it's just some vague idea in my head for the moment, but it'll be mostly extract with some crystal and perhaps some of my stocasticly experimentally made not-malt-but-slightly-malted-and-then-roasted wheat.)

Stefan Karlsson  
stefank@math.chalmers.se

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Date: 21 September 1992 07:03:31 CDT  
From: "Roger Deschner 6-9433" <U52983@UICVM.UIC.EDU>  
**Subject: Hunter Instructions Needed**

I got what was apparently the last Hunter Energy Monitor from American Science Center on Saturday. It came completely without instructions. Does anybody out there have the instruction sheet which they could photocopy and mail? Send e-mail directly to me if you've got it.

Thanks!

Roger Deschner, u52983@uicvm.uic.edu

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Date: 21 Sep 1992 09:21:27 -0400 (EDT)  
From: "Jeff McCartney (919) 541-7340" <FP\$JEFF@RCC.RTI.ORG>  
Subject: I Need the Opinion of Certified Homebrew Judges

HELP! I need some advice from certified homebrew judges!!!

I'm entering a beer of mine into a local homebrew competition. My recipe approximates Old Peculier. A similar batch I brewed in 1987 but entered in last years's competition took first place in the stouts as a sweet stout. Thus, I feel compelled to enter this one (which in my opinion is better than the one I entered last year). I recently told a friend I had a sweet stout for him to try and he tasted it and said "it tastes just like Old Peculier to me!" I then decided to examine my books and back issues of Zymurgy.

Papazian, in The New Joy of Home Brewing (p.142) classifies Old Peculier as a Brown Ale. The Special 1991 (Vol. 14. No.4) issue of Zymurgy classifies it as an English Old Ale or English Strong Ale. Michael Jackson's Pocket Guide to Beer (first printing 1982) classifies it as a strong ale. Here is my problem: if I enter it according to the National Homebrew Regulations as a class 7a (English Old Ale/Strong Ale), the definition says "light amber to deep amber/copper". Old Peculier is dark brown! Will the judges take off points and say "color not appropriate for style"? Our competition is such that each category will have at least one certified judge per category working with other non-certified judges. I know from experience that when in doubt, the judges consult the guidelines and if they don't know from experience that Old Peculier is a dark brown English Old Ale/Strong Ale, they will read the blurb and say "color not appropriate for style". Because this is a local competition which helps my brewclub, I'm not writing this to get a leg up for a prize. I'm more interested in how this might be dealt with in a national competition by all certified judges. Any comments?

Similarly, because I'm an extract brewer, my light lagers don't turn out as light as the style suggests. For example, I've brewed several quality pilsners but because they are amber in color, I've had to enter them as Vienna! Now if I were a commercial brewer and I produced an amber pilsner, the critics would say I had an amber pilsner. This would then be documented as an "acceptable" (although not preferred) exception to the color code for a pilsner. Then, if a

homebrewer entered his beer as an amber pilsner the judges could say  
"well,  
yes, because Brewery ABC brews a pilsner similar in color to this guy's  
pilsner, I won't take off points".

This message has taken up plenty of space. I'd advise writing me with  
comments  
directly at INTERNET::"FP\$JEFF@ZEUS.RTI.ORG" or FP\$JEFF@RTI for BITNET.

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Date: 21 Sep 1992 9:13 EDT  
From: dab@blitzen.cc.bellcore.com (dave ballard)  
Subject: old bay

Hey now- Just wanted to turn you all on to some upcoming happenings at The Old Bay restaurant in New Brunswick, NJ.

October 3rd- Octoberfest Celebration, Noon - 4 PM  
\$3 Admission, Free German buffet

October 7th- Stoudt's Night with special brewery guests

October 17th- Red Bank Homebrewing talk and mashing demo  
Noon - 4 PM, announcement of holiday brew competition

Please note that I have no financial interest in Old Bay (I wish I did), it's just a cool place to hang. Now that Rutgers is back in session it gets a little crowded with bud-swilling students (hey, we were all young once) but there are usually some homebrewers hanging around as well as the guys from Red Bank Brewing Supply. I understand they're getting Stoudt's Octoberfest, Anchor 1992 Holiday Ale and Old Foghorn, and Sierra Nevada Celebration Ale on tap towards the end of the year.

see you there  
dab

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=  
dave ballard  
dab@cc.bellcore.com  
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Date: Mon, 21 Sep 1992 9:53:04 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: 1007,crystal

For those asking about a 1007 timeframe: brewed on 8/28, kegged on 9/6, gone on 9/18. The brew (a brown porter) was clear on about 9/11. So it cleared in about 2 weeks. I agree with Walt(?) that 1338 would be better for Alt/Kolsch; 1007 left the beer just a little too dry. \*Very\* clean though.

I've run across a source of M&F crystal (British) and won't go back to US crystal. The difference is like Bass vs. Pabst, well maybe not, but the M&F has much more character.

RG

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Date: Mon, 21 Sep 92 13:45 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Brewing in Belgium/Bananabrau

On October 1 I'll be taking off on a trip that will include a week in Belgium. This will be my sixth trip there, but all the previous tours took place in a former life (i.e., before I started brewing). On the itinerary are tours of several breweries (probably Brasserie de Bocq and La Bincheoise), and in addition to this my Belgian friends are setting up a brewing session with a friend of theirs who is establishing a brewpub.

As you might imagine, I plan to gather as much information as possible without actually stealing trade secrets. I'm therefore making up a list of things to ask about, and would be happy for any help from the HBD community. The question list so far:

- Use of candy sugars (particularly relating to quantity)
- Availability of yeasts
- Use and handling of unmalted grains
- Fermentation temperatures
- Mashing procedures
- Bottle-conditioning procedures
- Use of fruits

These are quite general, of course. I therefore welcome questions from anybody who's interested, which I will compile and take with me, and I will be happy to post anything I learn as a result of this. I should offer the disclaimer that I haven't sampled the brew pub wares yet, and have no idea whether the people I'll be seeing will be able to answer everything. I should also add that any info gathered will be limited by my own ignorance. Still, I'm hopeful.

I do speak French, and will probably be focusing on breweries in Wallonie. However, my French-language brewing vocabulary is limited at the moment to basic brewing ingredients. If there's anybody out there who can help me out I'd be most appreciative (Pierre Jelenc, vous etes la?).

Lastly, I read Todd Enders report on Wyeast/Banana with some interest. I've just sampled my (very young) Bananabrau, and found that the banana flavors were quite pleasant and not out of line at all. The yeast provides several different tastes, and the banana is just one of them. Overall I'd say the predominant yeast flavor is more caramel/cognac, similar in a way to Chimay Bleu (Grande Reserve). I don't think I have any qualms about using it again.

Phil Seitz (PSEITZ@MCIMAIL.COM)

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Date: Mon, 21 Sep 92 10:14:02 EDT  
From: mm@workgroup.com (Mike Mahler)  
Subject: Wyeast #1056

I used this used in about 5 batches, starting with a steam and I concur that it starts off smoothly and ferments over the course of a week in the primary and also it seems to leave very little behind. The beers are usually drier than most and crisp and SEEM less filling, but it could be the recipes I've used it in since they've all bent towards lighter beers. I've also used Wyest Bohemian in another batch and it had the same characterstics.

My fav yeast with regards to little lag time and nice finish is WHitberead Ale yeast. I've heard a rumor that they are not going to make it anymore, does anyone know if it's true? It works great on some stout recipes I've made.

Michael

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Date: Mon, 21 Sep 92 09:28 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: priming

Dear Brewers

Just a quick question: is there an advantage to using dry malt extract as priming before bottling, rather than sugar? My (limited) experience has been that corn sugar can produce an off flavor - cidery? - but that has been when I've used it as part of the boil. Any reactions?

Cheers!

John

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Date: Mon, 21 Sep 92 11:11:20 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Mill control

I had a chance yesterday to directly compare grain milled with a MaltMill(tm) to grain "professionally" milled. We were giving a brewing demonstration at the Renaissance Festival in Holly, MI (still going for one more weekend). Pale malt was supplied by the sponsor, Frankenmuth Brewing Co. I am not sure whether they mill their own, or have their supplier (Briess) do it for them. We brought some crystal malt that one of us had crushed using a MaltMill(tm) at the shop. The grain from Frankenmuth had a very nice crush, with basically unmangled husks (as desired). So did that from the MaltMill(tm). However, the particles in the MaltMill(tm) crush were about twice as large (in "width", so 8 times the volume). Whether this makes a real difference, I am not competent to say. As far as results go, we used 16# pale malt and 1.25# crystal, with a total extract efficiency of about 32pts/lb/gal (in 10 gal).

=Spencer W. Thomas | Info Tech and Networking, B1911 CFOB, 0704  
"Genome Informatician" | Univ of Michigan, Ann Arbor, MI 48109  
Spencer.W.Thomas@med.umich.edu | 313-747-2778, FAX 313-764-4133

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Date: 21 Sep 1992 11:31:58 -0400 (EDT)  
From: FWALTER%RULUPI@ccmail.sunysb.edu  
Subject: the world's greatest beer

I've been ruminating about some of the editorial comments that have passed through this digest over the past few months. I fear that some beginners may be getting the wrong message. There is no single best way to make beer, and even with relatively simple techniques one can brew a good, nay, great beer.

Does it really matter whether you go all-grain, extract, or kit?  
Does it really matter whether you use liquid or dry yeast?  
Does it really matter whether you bottle or keg?  
Does it really matter whether your beer is enough of a clone of a defined style to win a prestigious competition?  
Clearly to some it does matter, but to me and my more relaxed bretheren, what matters is:

- 1.) Do you enjoy making the beer?
- 2.) Do you and your friends enjoy drinking the beer?

If you can answer yes to both, then why worry?

Every homebrewer can honestly say "I BREW THE WORLD'S GREATEST BEER".

Fred

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The author has been an extract/specialty grain brewer for 9 years, with about 60 batches to his credit. All have tasted great and been more filling. The author uses dried yeast (ale in the summer, lager in the winter), relies on the thermal mass of a concrete basement for temperature control, bleach for sanitation, a rolling pin for cracking grains, and elbow grease to remove old bottel labels.

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Date: Mon, 21 Sep 92 10:57 CDT

From: korz@iepubj.att.com

Subject: Wyeast vs. Dry

I've found just the opposite of what Russ posted -- In general, I've found that the dry yeasts that I've used (Muntona, Bierkeller, Geordie, Old Danish, and Doric Lager) are more attenuative than most Wyeast strains. Secondly, I've found that the liquid yeasts are very predictable and bacteria-free, whereas the brews made with dry yeasts have invariably eventually become gushers. Mind you, these were not pure-cultured versions of the dry yeasts, rather simply rehydrated straight from the package and then pitched. Although I've never used it, I've read that Edme Ale yeast is one of the most attenuative yeasts you can buy. Whereas with Wyeast #1028, London Ale yeast, I've been able to brew beers with a relatively high residual sweetness, without adding any non-fermentable sugars (like lactose).

Al.

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Date: Mon, 21 Sep 92 11:39:11 -0500  
From: lipkens@ccwf.cc.utexas.edu (Bart Lipkens)  
Subject: invert sugar

Hi brewers,  
I was going through David Line's recipe book, and noticed that a lot  
of the recipes call for invert sugar. I have looked it up but did  
not find an answer. What is it? Can we buy it in the States or  
substitute for it with another sugar?  
Thanks for your help.  
Bart Lipkens

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Date: Mon, 21 Sep 1992 13:22:02 -0400 (EDT)  
From: Mark Wells Wilson <mw4w+@andrew.cmu.edu>  
Subject: Re: Questions part II

Peter Nesbitt writes:

> - I'm having trouble finding true long-necks. Should I absolutely not  
use  
> twist off bottles? I've asked almost every eating establishment in  
town,  
> but they will not give up their returnables.

Just go to your friendly neighborhood beer distributor (look 'em up in  
the yellow pages) and ask for X cases of returnable bottles. They'll  
probably charge you a ten cent deposit. It's not a good idea to use  
twist-offs because a) you can't cap them with a hand capper and b) the  
walls are thinner than on returnables and thus more likely to explode  
under the pressure of over-carbonation if you screw something up in your  
beer. By the way, I've found Coors light and Stroh's labels to be the  
easiest to get off (It's your beer, remember?) and Miller Lite all but  
impossible. High Life and Genuine draft come in clear bottles, which  
you don't want, either.

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Date: Mon, 21 Sep 92 09:01 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: PPM, God, Right

To: Homebrew Digest  
Fm: Jack Schmidling

>From: korz@iepubj.att.com  
>Subject: mg/l vs ppm

>Regarding conversion from mg/l to ppm, this question came up a year or two ago and a lot of people were unsure about it, but my favorite answer from that discussion was: multiply by 1 to convert from mg/l to ppm and divide by 1 to convert back (actually, I had to think for a moment to make sure the two are one-in-the-same ratio).

This is getting a bit overworked but another way of looking at it is: one in a million is the same as a thousandth (mili) of a thousand (liter=1000 ml).  
Hmm, this always made sense till I tried to spell it out. Oh, well... I think we have enough opinions on this erudite subject already.

>From: guy@mspe5.bll.ingr.com (Guy D. McConnell)  
>Subject: Miller Reserve Draft

>I saw Miller Reserve All Barley Draft in a local Brunos store the other day. While I don't expect it to be the best beer I've ever had, I intend to try it.

You can save yourself the trouble. It is not only NOT the best beer you have ever had but it is just about indistinguishable from all the other rubbish they call beer.

>Now Miller is bringing it back in Miller Reserve All Barley Draft. It's an idea whose time has come around again" or something to that effect.

So now they're taking credit for "reviving" beer made the way God intended.

Not sure how your god makes beer but mine would send them straight to hell after washing their mouth out with soap for lieing.

The only way one could make all barley beer that tasteless is to dilute it about 10:1 with water and fortify it with alcohol.

>From: jim busch <busch@daacdev1.stx.com>  
>Subject: "Right equipment" and yeast

>If this is the way jack feels, I suggest he invest (well spent money) in a

stainless steel perforated sheet false bottom for his lauter tun. These are commercially available in 16 gauge thickness, I forget the hole size. I got mine in Portland for \$50 and had a local shop spot weld legs on it. This screen with a bottom outlet will increase the yield per pound significantly over the double bucket method and I suspect the easy mash through a screen method. Of course, you will have to recirculate the runoff for 10-15 minutes to clarify.

Not sure how to respond to this without being accused of commercialization again. I guess if I leave out the upper case letters, that will have to do.

My very first batch of all grain was made (attempted) with exactly such a device. A 16 inch SS plate with a zillion holes punched in it and copper feet screwed into it. Not sure what 16 gauge is but I could stand on mine.

To make doubly sure there could be no problems, I built the screen gizzmo (described elsewhere) to keep anything, that got through, out of the spigot.

It created no end of problems on the very first batch. Mash got under it and scorching was just about impossible to control. So in disgust, I pulled it out, continued the mash and assumed a disaster was at hand.

Much to my incredulous delight, when I opened the spigot, the wort ran clear after about 3 oz of turbid runoff. I have since made about 30 batches using only the screen gizzmo and get very consistent and respectable extract yields.

What I ended up with is a complete system in a single kettle. I mash and sparge in the same kettle with no need to transfer anything, anywhere and have total control over the temp during the entire process.

One can boil and later ferment in the same kettle without having to hassle with hops and grain getting stuck in the spigot or siphon. I now have a 16 gallon kettle for boiling so I don't have to store wort while cleaning out kettles.

So, the bottom line is, the "right" equipment is not always obvious and is the reason we all read these fora to get new ideas. If anyone wants more info on this process, email to me. Yes, there is a teeny commercial at the end but the process is detailed and a parts list is furnished so you can get

the stuff at a hardware store.

js

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Date: Mon, 21 Sep 92 13:34:16 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: pre-ground malt

Another thing to watch out for:

If you buy your malt pre-ground in large quantities, the husks can sift to the top while the cracked grain/endosperm settle to the bottom. You then take enough from the top for the first batch, and you get no problems with runoff because of the large amount of intact husk material, but your efficiency seems low since much of the goddies settled to the bottom of the bag. toward the bottom, there will be a higher percentage of finely-cracked grain, with few husks intact. Your sparge will be much slower, but your efficiency seems better (assumming that you get the sparge to work at all.)

bb

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Date: Mon, 21 Sep 92 14:40:42 EDT  
From: CW06GST <CW06GST%SJUMUSIC.bitnet@CUNYVM.CUNY.EDU>  
Subject: Swedish beers

Recently, I asked about a Swedish beer called Gammel Brygd made by the Falcocon Brewery. Thanks to those of you who answered some of my questions. What I would like to do now is try to formulate a recipe that might approximate Falcon Gammel Brygd. The last time I had it I remeber it being dark and sweet and very malty without much hoppiness (Kurt?). Here's my idea for making Falcon Gammel Brygd:

#### Fakin' Gammel Brygd

6-7 lbs German? dark malt extract syrup (Bierkeller maybe?)  
1 lbcrystal malt  
1/2 lb chocolate malt  
0-2 cupsbrown sugar (just guessing)  
1 oz Hallertaur hops (boiling)  
1/2 oz Goldings hops (finishing)  
lager yeast (any suggestions)

I do not have much experience with lager yeast, so any help in this area would be greatly appreciated, i.e. brand, type, fermenting temperature, lagering time.

For a dark beer I would figure on a fairly long boil, say at least 45 minutes.

Also, there has been a lot of talk lately about Christmas beers (I guess it's time to get busy). I have an idea for a Christmas ale that I would like to run by everyone.

#### Gl:gg Beer

5lbs light American malt extract syrup (brand?)  
up to 1lb crystal malt  
up to 1lb light honey  
1 oz mild hops - fairlylow bittering (suggestions please)  
some type of ale yeast

Right about now you should be saying: "what is this guy thinking? Why is this a Christmas beer?" This is where I need some help.

My bright idea is to add glogg essence. In Sweden, at Christmas time, they make a soiced wine that is served warm with almonds and raisins and is given to guests when they come in from the cold. Glogg can be bought at the liquor store or you can buy the essence and add it to red wine with sugar and vodka (vodka is optional). I have in my possession several bottles of glogg essence and would like to spice my beer with it.

When you open a bottle of this stuff and take a whiff you can just about hear Bing Crosby sing "White Christmas". It contains cardamom, cinnamon and several other spices that don't translate well, in a 65% alcohol base. When I use it to make glogg I use about 25ml for 1 gallon of red wine. It comes out very heavily spiced, a little to spiced for beer. What I was going to try was to add 45ml (3 bottles) to a 5 gallon batch of beer at the end of the boil. I figures if I boiled it too long I would lose a lot of the aromatics and flavor. I thought about adding

it after the boil but I'm worried about contamination and figured I would boil it for a couple of minutes for sanitary reasons, plus I dont know if the alcohol present in the essence will have a detrimental effect on the yeast.

Please, everyone, feel free to comment, suggest, agree, vary, modify or trash. Nothing is written in stone, and it will be at least a week before I brew again.

Yours in brew,  
Erik

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Date: Mon, 21 Sep 92 14:41 PDT  
From: Paul AndersEn <ECZ5PGA@MVS.OAC.UCLA.EDU>  
Subject: All about Beer, Hoegarten wheat

Hi Yawl, Do any of you subscribe to the publication "All about Beer" or "Suds 'n Stuff"? If you do, is it worth the twenty bucks to subscribe or would you discourage it? For those of you who do not know what they are, they are publications from Oceanside California on the subject of beer from

all over the world. A friend gave mine gave me an old edition and it was pretty interesting to read, and I got a few more catalogue for homebrew merchandise distributors sent to me from numbers I got out of it.

Eventhough

the 16 page magazine comes from california, it does not only talk about beer in california. It gave all the results from the the Great American Beer Fest, and a bunch of short paragraphs ranging in topics. The one downfall to the 16 page paper mag is that it costs 15 bucks to subscribe for a year (there are 6 mags a year). I don't think I will join, but the "All about Beer" publication is supposed to be a bigger mag with more information. Again, if anyone has seen it or subscribes, I would be interested

to hear what it is like.

If anyone out there is interested in these publications:

Beer Drinker's Int'l  
P.O. Box 586402  
Oceanside, CA.  
92058

By the way, I am in no way affiliated with this magazine, so please do not take this as an advertisement.

Side note: If you haven't tried a beer called Hoegarten from Belgium I highly recommend it. If you live in the Los Angeles area, the only place where you can get it is at The Wine House on Cotner st. just north of Pico in West L.A.

Prost!

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Date: Mon, 21 Sep 92 15:13:26 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Boston Visit

So there I was at the Wind River Systems booth at BusCon '92, in my official capacity as Wind River's Technical Support Manager (insert appropriate fanfare here), when I saw a marginally familiar name on this attendee's name tag: "Charles Cox".

"Hmmm," says I, "that's certainly a marginally familiar name...where have I heard it before." The wheels spin.

Further down on the name tag is his company name: "Synchrosystems".

"Holy cow," says I! "You're Chuck Cox, the World's Fastest Homebrewer!"

"The same," says he.

It's amazing who you can run into three thousand miles from home.

Our schedules didn't permit me to buy him a beer, but Chuck gave me pointers to all of the Boston brewpubs, and I drank some amazing beers that night. Watch for my upcoming article, "The T Tour", which will probably be finished before my "Beer Odyssey from Hell" article, unfortunately.

Thanks, Chuck! If our paths cross again, it's my treat!

Richard Stueven   gak@wrs.com   attmail!gakhaus!gak   107/H/3&4  
To sight it must ring clear as a bell, it must snap  
in the ear, feel pleasantly sticky between the fingers,  
smell fresh and tempting and taste heavenly.

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Date: Mon, 21 Sep 92 16:12:15 PDT  
From: Robert Pulliam <pulliam@monty.rand.org>  
Subject: Kegs

Greetings fellow homebrewers,

Although this is my first post and I have numerous questions, I'll keep it short and only ask one today.

I was cleaning out a couple of old kegs (cornellius and firestone) and wanted to replace the gaskets on top of the springs in the stems but cannot seem to disassemble the stems to get at the spring mechanisms. How does one go about getting to these gaskets.

Thanks in advance,

RJP

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Date: Mon, 21 Sep 92 23:35 GMT  
From: Peter Nesbitt <0005111312@mcimail.com>  
Subject: Carboys and plastic water jugs

Thanks again to all who have been helping me along.

I just finished calling up all the local water distribution companies in my area. I was trying to find a less expensive way of purchasing the glass carboys. Not a single company here uses glass any more. They did assure me that the plastic used is a \*\*\* non-porous plastic \*\*\*\*.

What is the HBD net wisdom on this? Could I safely use plastic water jugs as my carboy? At \$6.00 a pop, this would sure beat paying \$18 for a glass one when the need arises!

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Date: Mon, 21 Sep 92 20:18:18 EDT  
From: jdg@grex.ann-arbor.mi.us (Josh Grosse)  
Subject: Incredibly good extraction rate

Spencer Thomas and I brewed a Vienna Lager this Sunday at the Renaissance Festival (Holly, MI) as he described in an earlier post. He calculates that we got 1.032/lb/gallon, but I think we did a little better than that, as we used slightly less malt than he noted. Also, we did not add our crystal malts until mashout.

The two of us were able to obtain extractions at 1.032 - 1.033 /lb/gallon through the use of a mash tun with a recirculating pump. This pump pulled wort from below the false bottom, and had an outlet at the top of the tun. During the mash, we watched the wort at the outlet become absolutely clear. The mash itself created an impressive and recirculated filter bed, and we recirculated throughout the entire mash, to be sure of even heat and an extremely effective filter bed.

We used a 15 gallon pilot brewery designed and built by Dave West and Mike O'Brien, a system which Spencer described in the HBD about a year ago. The key to its effectiveness is the pump, which we used three times. The first time was during the mash, as described. The second time was during wort cooling, when we attached the pump to the boiling kettle to improve the effectiveness of an immersion chiller. The third time was to rack the cooled wort into carboys to take home.

We now have a data point that corroborates Dr. Fix and Mr. Miller on the effect of recirculation on mash efficiency.

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Josh Grossejdg@grex.ann-arbor.mi.us  
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End of HOMEBREW Digest #974, 09/22/92  
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Date: Tue, 22 Sep 92 13:33 GMT  
From: Phillip Seitz <0004531571@mcimail.com>  
Subject: Sugar in barleywine

Phillip Porch asked about Dave Miller's instructions for putting sugar into barleywine.

In Belgian Ale Pierre Rajotte opines that using additional malt after obtaining a gravity of 1.075 or so is unnecessary and wasteful. While I wouldn't go that far myself I have just finished the third of three high-gravity beers using sugar and have no intention of going back. What you get is all the intoxicating aspects (speaking both physiologically and gastronomically) but with a "lighter" body. I.e. if you want crankcase oil, go all malt. If you want a refreshing, strong beverage, use sugar. (Not that I'm prejudiced or anything. . .).

While you should DEFINITELY make your own decision, my own advice would be to add ANOTHER half pound of sugar, and cut back on the corresponding quantity of malt.

Yes, I know, now everybody's going to be horrified. . .

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Date: Tue, 22 Sep 1992 10:36:50 -0400 (EDT)

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

Subject: corrected, dry vs. smooth

Ok, I stand corrected. Most dry yeast will be \*more\* attenuative than Wyeast. I guess I was thinking back to days of underaerated extract batches, fermented with dry yeast, that finished very sweet. Somehow I forgot about the super-dry gushers.

The real topic is why Wyeast fermented beer might seem "watery" to someone used to dry yeast ferments. I feel the reason is that the dry yeast produces many of the components usually considered "harsh" - higher alcohols, etc. The Wyeast-ferments produce less, leaving a cleaner, smoother brew (less harsh). This smoothness can be perceived as "watery" when one is used to the "bite" of the harsh components.

Obviously, this doesn't hold true for all dry yeast and there are other factors which can affect harsh/watery/smooth etc.....

RG

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Date:22 Sep 92 10:35:55 EDT  
From: "Robert Haddad" <RHADDAD@bss1.umd.edu>  
Subject: Help with first partial mash...

This past weekend, I decided to take the plunge towards mash brewing with a partial mash recipe from Papazian. "Sayandra Wheat Beer". It calls for a 3.3 lb can of DME extract and 1 lb of malted wheat.

I followed directions for the mash closely, did several iodine tests (which showed starch-sugar conversion was taking place). Yet when I placed the wort in the carboy for primary fermentation, O.G. was a pityful 1.015 !!! I had to scavenge around to find some corn sugar, boil down a concentrated solution and top off the carboy.

Papazian writes that Sayandra is a low alcohol wheat, but his is 1.030.

P.S. my wheat was milled at the store, and seemed fine enough.

Any thoughts about what went wrong?

Thanks,

Robert Haddad  
rhaddad@bss1.umd.edu

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Date: Tue, 22 Sep 1992 08:48 CST  
From: Robert Schultz <SCHULTZ@admin1.usask.ca>  
Subject: Adjuncts - steep or mash

Some extract recipes call for one to steep the specialty malts (e.g crystal malt, toasted malt, choc. malt etc.from a cold water start) whereas other seem to imply that one should mash the specialty malts prior to adding the extract & boiling. In all grain I assume that all the grains go through the mashing process.

My question relates to extract brew and the addition of specialty malts. Does one get more goodness from the specialty malts if they follow the mashing process or do you get enough (for the specific recipe) if you simply steep the specialty malts to boiling point?

Relaxed and wondering ????

Robert Schultz.

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~~~~~  
"I'm going off half-cocked? I'm going off half-cocked? ...  
Well, Mother was right - You can't argue with a shotgun." - Gary Larson  
~~~~~  
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Date: 22 September 1992 08:40:13 CDT  
From: "Roger Deschner 6-9433" <U52983@UICVM.UIC.EDU>  
Subject: Old Peculier without a category

Jeff McCartney wrote concerning his difficulty in getting his Old Peculier immitation judged correctly. After analyzing his dilemma with the references I had at hand, I can only conclude the same as he has - that there is a deficiency in the AHA Contest Style descriptions. This is not the first time this has happened, but this is one of the best defined cases of a problem.

Jeff noted that the Zymurgy Special 1991 (Vol 14 No 4) issue listed Old Peculier as a English Old/Strong Ale - a classification which makes sense. However, that same article states that color will be 10-16 SRM, and Old Peculier does not fit that range. Fred Eckhardt, in "Essentials of Beer Style" states "Color ... 8-13 SRM (but up to 45 in Old ales)." SRM 45 is the low end of the black range. The AHA Contest descriptions are said to have been extracted from this issue of Zymurgy, and picked up this incomplete color range indication.

I hope that future AHA Contest descriptions will note this exception for Old Ales, something like: "Typically light amber to deep amber/copper, but Old Ale can range to black."

You could go through a whole rigamarole of negotiating with the contest coordinator, etc., but why not just try entering it as 8b) Scotch Strong Ale? It ain't one of those, according to more detailed references, but the AHA style description for 8b, if that's what the judges are following, could fit your beer.

(Fit the category to the beer? No. I didn't say that. Wash my mouth out with Bud Light.)

Roger Deschner, AHA/HWBTA Recognized Beer Judge

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Date: Tue, 22 Sep 92 11:17:46 EDT  
From: garti@mrg.xyplex.com (Mark R. Garti)  
Subject: solder

I wanted to solder some spacers onto my immersion  
wort chiller. What is safe? Do I need pure silver,  
silver/tin? Obviously anything with lead is out.  
Where can the correct type of solder be purchased?  
Thank you.  
Mark mrgarti@xyplex.com

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Date: Tue, 22 Sep 1992 11:09 EDT  
From: KIERAN O'CONNOR <OCONNOR%SNYCORVA.bitnet@CUNYVM.CUNY.EDU>  
Subject: Headaches and Homebrew?

Hi,

i seem to be gettign a lotof headaches lately-like within the last year. My wife seems to think it might be homebrew. Has anyone had this similar reactions?

Thanks,

Kieran O'Connor

oconnor@snycorva.bitnet

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Date: Tue, 22 Sep 92 11:23:56 EDT  
From: garti@mrg.xyplex.com (Mark R. Garti)  
Subject: London Ale Yeast

I recently made (conditioning in bottles now) an Old Peculiar type ale. For fermentables there was 6.6#'s dark extract, 2 #'s brown sugar, and 1/2 # crystal. I had an OG of 1.058, which seemed pretty good. But I had an FG of 1.008 which seemed way too low. Does this yeast have an unusually high tolerance to alcohol? Does anyone else have any experience with this variety of Brewers Choice Yeast? Just looking for some data points.

Thank you.

Mark mrgarti@xyplex.com

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Date: Tue, 22 Sep 92 10:49:42 EDT  
From: tmc!david@uunet.UU.NET  
Subject: Christmas brews

Jay marshall and rein@stat.berkeley.edu asked for Christmas recipes recently. I'd like to add one more recipe that appeared last year in the HBD, but which I haven't seen in the Cat's Meow (It may have made to a recent edition: I have an older copy.. .) My hard copy of this post is dated 08/02/91. I am attempting to copy last year's post verbatim, since there is some confusion.

\*\*\*\* Old post \*\*\*

Following is Phil Fleming's recipe for Christmas Ale that I posted last fall in these electronic pages. The recipe is in the latest special issue of Zymurgy. I judged this beer in Oakland at the AHA competition. All I can say is that after the first sip I was singing "Jingle Bells"! It finished runner up in Best Of Show.

Ingredients for 5 gallons

3 1/2 pounds Munton and Fison Stout Kit  
3 1/2 Pounds Munton and Fison amber dry malt extract  
3pounds M & F amber dry malt extract ] ?? Typo??  
1/2 ounce Hallertauer hops (60 minutes)  
1/2 ounce Hallertauer hops (5 minutes)  
3/4 pound honey  
5 3-inch cinnamon sticks  
2 teaspoons allspice  
1 teaspoon cloves  
6 ounces ginger root  
6 rinds from medium size oranges (scrape the white insides of the rind away)  
Wyeast 1007 German ale yeast  
7 ounces corn sugar for priming

\* OG: 1.069

\* TG: 1.030

Primary fermentation: 14 days @ 61 degrees FG.  
age when judged: six months.

Brewer's specifics:

Simmer spices and honey (45 minutes) Boil malt and hops (50 minutes)  
Add finishing  
hops and boil (5 minutes) Cool, strain and pitch yeast.

MY COMMENTS:

The second call for 3 pounds of M & F Amber dry is probably a type in the magazine. 7

pounds of extract + 3/4 lb. of honey should give you around 1.069 OG.

....

This was THE best Xmas ale I've ever tasted.

....

\*\* END of old post \*\*

I did not save the author of this post when I printed it out, so I don't know to whom the "I" refers.

I brewed this recipe in late August last year, and had to exercise tremendous self discipline for it to last until Christmas. It was DELICIOUS. I compared it to several of the microbreweries' offerings, and it was just as good. This was my 7th batch.

I made a variation of the same yesterday, so that I'll have a reasonable amount left for new years partying. It's a little late to brew it this year, but if anyone is planning to brew this coming weekend, I highly recommend this recipe.

Dave Adams  
Monitor Company Information Engineering  
david@monitor.com

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Date: Tue, 22 Sep 92 9:07:26 PDT  
From: Bruce W. Lowther <lowther@silver.cs.uidaho.edu>  
Subject: Bottles -n- stuff

> From: Mark Wells Wilson <mw4w+@andrew.cmu.edu>  
> Subject: Re: Questions part II  
>  
> Just go to your friendly neighborhood beer distributor (look 'em up in  
> the yellow pages) and ask for X cases of returnable bottles. They'll  
> probably charge you a ten cent deposit. It's not a good idea to use  
> twist-offs because a) you can't cap them with a hand capper and b) the  
> walls are thinner than on returnables and thus more likely to explode  
> under the pressure of over-carbonation if you screw something up in  
> your  
> beer. By the way, I've found Coors light and Stroh's labels to be the  
> easiest to get off (It's your beer, remember?) and Miller Lite all but  
> impossible. High Life and Genuine draft come in clear bottles, which  
> you don't want, either.  
>

Actually, I've seen no observable / tasteable difference between clear  
and  
dark bottles...In fact clear bottles are easier to fill. I think if  
there  
not in the sunlight, it doesn't matter what color the bottles are.

What are the alternatives to using bottles? I've heard that you can  
bottle  
in Coke (or Pepsi) syrup containers... Is anyone doing that, and how much  
would it cost to get the equipment? (a container, and a co2 system for  
it.)

- - - -  
Bruce W. Lowther  
University of Idaho  
lowther@silver.cs.uidaho.edu

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Date: Tue, 22 Sep 92 11:13:19 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Yield2

Rich Goldstein asked via private e-mail (thanks Rich!) what volume I used to determine yields, something I neglected to mention in my recent post. The one I was referring to was the volume of the chilled wort delivered to the fermenter. This is somewhat common since it takes into account the loss of extract that occurs throughout the wort production process.

When debugging new systems, or trying out new malt, it is sometimes useful to estimate the total amount of extract present at any particular point, and hence get a handle on the "yield" that is achieved at various points. The following is data obtained from a recent brew using the Belgium pale ale malt in a single step infusion mash.

MASH:

Vol. of Mash= 32 l. (8.5 gals.)  
Wt. of Grains = 10 kg. (22 lbs.)  
% Extract at End = 19.5 g/100g (measured)  
SG= 1.081 (tables)  
% Extract-vol. =  $19.5 \times 1.081 = 21.08$  kg/hl  
Extract at End =  $21.08 \times 32 / 100 = 6.75$  kg (14.8 lbs)  
Effective Yield =  $(6.75 / 10) \times 100 = 67.5\%$   
(31.2/lb/gal)

START of BOIL:

Vol. Collected from Sparge = 56 l. (14.8 gals.)  
% Extract = 11.3 g/100g (measured)  
SG= 1.046 (tables)  
% Extract-vol =  $1.046 \times 11.3 = 11.82$  kg/hl  
Extract=  $11.82 \times 56 / 100 = 6.62$  kg (14.6 lbs.)  
Extract loss in Sparge=  $6.75 - 6.62 = .13$  kg (~2%)  
Effective Yield = 66.2 %  
(30.9/lb/gal)

WORT in FERMENTER:

Vol. = 50 l (13.3gals)  
% Extract = 12.5 g/100g (measured)  
SG= 1.051 (tables)  
% Extract-vol =  $12.5 \times 1.051 = 13.13$  kg/hl  
Extract=  $13.13 \times 50 / 100 = 6.57$  kg (14.45 lbs.)  
Extract loss in Boil =  $6.62 - 6.57 = .05$  kg (<1%)  
and Cooling  
Final Yield = 65.7%  
(30.8/lb/gal)

This, by the way, is higher than the usual 60-62% yield I get with a single step infusion. Is anyone else noticing higher yields with the Belgium malts?

Following a tip from Rodney Morris I obtained a used refractometer for extract readings. Only a drop of solution is needed to get a reading, and temperature corrections are not necessary. The model I got was from Cole-Palmer (1-02940-20; see page 937 of their catalog). They cost \$175 new, and 1/3rd that used. The Brix scale used is exactly the same as degrees Plato (i.e., % extract by weight). Rodney has one that reads the equivalent SG. He got new it on sale for about the same price I paid for the used one.

P.S. Kurt Swanson> Did you get my e-mail? Our mailer sends messages meant to go the the UK to Mars. I hope those for Sweden stay on this planet.

George Fix

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Date: Tue, 22 Sep 1992 17:45:45 +0000  
From: G.A.Cooper@qmw.ac.uk  
Subject: Barlet Wine, Styrian hops

Phillip Porch asks about barley wine:

> ... the recipe ...calls for the addition of 1 pound of brown sugar to  
> bring the sugar content up. We would like to know from you out there  
> who brew barley wine if this is the best thing to add or would  
something  
> else be better.

Experience of making, drinking and judging (both local and UK national) and of discussions with numerous UK beermakers over many years, the best all-grain (mashed) barley wines are those that use only grain - no sugar. (OK, I know a lot of you will have counter-examples. Perhaps we might get some discussion on that point!) So, omit the sugar and increase the pale malt. To get the high OG, say 1.100, you will have to take only the 'first runnings' from the sparge (2+x gals where x is the amount of boil-off in your system). You will also find you need a fairly stiff mash (rather than runny) and no excess water under or over the grain bed unless you are prepared to boil for a long time to reduce the volume. Stopping the sparge early means not all fermentables will find their way into the barley wine, so your estimate of how much grain you need must be correspondingly higher. (If you normally expect 30 per lb then guess at 25 or even a bit less). Of course, you don't waste the fermentables left in the grain, continue the sparge as normal and use these 'second runnings' as the basis of an extract brew. Party gyle re-visited. I frequently make two beers this way.

These suggestions obviously increase your work so if you want a simpler answer then: if I find I need to increase the OG of a barley wine I do so by adding extract (EDME DMS usually) into the boil.

All this was IMHO of course. (BTW what does MOMILY mean?)

Also, on barley wines, someone (can't remember who) made comments on the way they used multiple yeasts. I add two strains at the beginning an ale yeast (usually Truman's dried) and a high alcohol tolerance wine (usually a S. Bayanus, 'champagne' yeast) both at the same time. The wine yeast seems quite capable of 'taking over' and, empirically, I find that I have no difficulties in getting complete fermentation. But I am aware that the yeast will probably be all pooped out so I often add a fresh culture at, or shortly before bottling. I was surprised, though, to find that his final gravity was 1.004. I think (IMHO of course :-)) that this is a bit low for a barley wine. I find that plenty of body and high residual dextrins are needed to balance (that word again!) the high alcohol. That in turn needing a firm hop. I would target a final gravity below 1.020 but not much below.

From: Stefan Karlsson, Styrian hops - how are they?

Styrian, aka Styrian Goldings, are an attractive low alpha (the highest I

have had was 4.8% but they are usually nearer 4% and often less) aroma hop.  
Not normally used in large quantities in the copper (kettle tee hee) but as a late addition (last few minutes) or dry hop. I have used them for aroma in a few lager styles and liked them. I have also used them to good effect in pale ales. They might be a little different but well worth trying.

>From Bart Lipkens

> I was going through David Line's recipe book, and noticed that a lot  
> of the recipes call for invert sugar.  
> What is it?

Invert sugar is sucrose that has been broken down into glucose and fructose.  
You can do this yourself by heating sucrose in solution with an acid such as citric, but don't bother. Ale yeasts are quite capable of 'inverting' sucrose by producing the enzyme invertase. So just use some form of sucrose, you could try some variety by choosing brown instead of white - have a bit of fun experimenting. The original idea was that invert sugar would be easier for the yeast to work on and less likely to cause fermentation problems (as in stuck ferments). This is different from 'brewing sugars' that add flavour, colour and some higher sugars.

From: STROUD <STROUD%GAIA@leia.polaroid.com>

> Looking at Rajotte's "Belgian Ale" book, it is not clear to me whether  
> the line

>Reducing sugar (as maltose): 1-2.5%

> means that 1-2.5% of the reducing sugars left are maltose or whether  
the  
> final composition of the beer contains 1-2.5% reducing sugars.

This does have a clear meaning. If a beer is said to have 2% reducing sugar as maltose, it means that it contains (unspecified) reducing sugars that have the same effect as if 2% maltose were present. Note there need not be any maltose present. Put another way, the amount of reducing of the cupric ions that has just occurred in my test is the same as if I had done it on a 2% solution of maltose.

A similar statement occurs in home winemaking where we talk of the amount of acid present 'as tartaric'. If a wine has 6ppt acid (as tartaric) it might not have any tartaric acid in it, but whatever acids they are (citric or malic for example) they have the same effect as if it contained only 6 ppt of tartaric and no others. This value is approx the same as 4 ppt 'as sulphuric' which is the measure some people (still) use. This is because the amount of NaOH needed to neutralise sulphuric acid is about 1.53 times greater than needed for tartaric. That is 1 part sulphuric is equivalent to 1.53 parts tartaric.

I hope that is clear rather than confusing. BTW I liked the descriptions  
of  
what a reducing sugar was.

Sorry for the long posting

Geoff

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Date: Tue, 22 Sep 92 12:10 CDT  
From: korz@iepubj.att.com  
Subject: Old Peculier

I agree with Jeff that Old Peculier is a strong ale and that the AHA style description should extend the acceptable colors into the dark brown region. I have made a note of it and will propose the change if I'm asked to be on the 1994 National Homebrew Competition Committee (the 1993 Style Descriptions have already gone to the printer).

Al.  
AHA/HWBTA BJCP Certified Judge

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Date: Tue, 22 Sep 92 12:51 CDT  
From: korz@iepubj.att.com  
Subject: Re: the world's greatest beer

First of all, I don't mean to sound argumentative, so I hope this post doesn't turn out that way. I just want to express my opinion on the subjects that Fred brought up.

Fred writes:

>Does it really matter whether you go all-grain, extract, or kit?

You can brew great beer both ways, but some styles need all-grain to have all the appropriate characteristics (specifically malt nose and flavor). To brew an excellent Munich Helles, I (personally) feel you need to go all-grain.

>Does it really matter whether you use liquid or dry yeast?

I really think so -- for my beers I would not use dry again. You should try liquid yeast and see if you like it. I did and never went back.

>Does it really matter whether you bottle or keg?

No.

>Does it really matter whether your beer is enough of a clone of a defined

>style to win a prestigious competition?

No, but I enter competitions for two reasons: 1) to get feedback on my beers so I can make them better and 2) awards make me feel good -- I consider them an honor and a reward for the work I put in to my beers. Note that you don't need to win 1st, 2nd or 3rd at the Nationals to win something -- if you brew a beer that doesn't have an infection, you will probably get at least a Bronze Certificate no matter what category you enter your beer in - -- call it a pat-on-the-back.

>Clearly to some it does matter, but to me and my more relaxed bretheren, >what matters is:

> 1.) Do you enjoy making the beer?

Yes.

> 2.) Do you and your friends enjoy drinking the beer?

Yes.

>If you can answer yes to both, then why worry?

Agreed.

>

>Every homebrewer can honestly say "I BREW THE WORLD'S GREATEST BEER".

Yes, but I want to continue to improve my beers and I know that I'm not objective about my own beers -- I tend to be too critical and miss areas of improvement -- one needs to push oneself for excellence and listen to experts' advice for a reality check.

>



>Fred

All in all Fred brings up some good points, but perhaps the most important one is that homebrewing is different things to different people. To me, it is: 1) a source for great beer, 2) fun, 3) pride in workmanship, 4) 75% of my waking hours ;^), 5) a topic for hours of conversation at homebrew club meetings, and 6) safer than skydiving.

Finally, judging at this years' Nationals, I confirmed my theory that the best beers in the world are found at homebrew competitions -- no doubt! We all have the added benefit of seeing the recipes for the National Homebrew Competition winners for the price of a Zymurgy subscription. I'm not positive, but I'll bet that you can get the recipes for the winning beers in this years' Dixie Cup with a subscription to the appropriate club's newsletter...

...and the IBU competitions and CBS and Maltose Falcons and Foam Rangers and Wort Processors and BOSS and Beerocrats and Hop, Barley and the Alers...

Al.

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Date: Tue, 22 Sep 92 13:03 CDT  
From: korz@iepubj.att.com  
Subject: Glogg

Erik asks about adding glogg essence.

Since nothing will live in 65% alcohol, you can safely add it at bottling time, with the added benefit of being able to know exactly how much is enough. This idea, as far as I know, was introduced by Randy Mosher, CBS member, Hoppenings Newsletter editor, brewer of some very weird beers (mushroom beer???? -- yes, soaked Chantrell (sp?) mushrooms in vodka, added liquid at bottling) and all-around good guy.

Al.

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Date: Tue, 22 Sep 92 13:53:17 EDT  
From: chuck@synchro.com (Chuck Cox)  
Subject: Best of Show

Howdy-

Over on JudgeNet we are having a lively discussion about the validity of Best of Show competitions.

To paraphrase the arguments:

Con:

Best of Show tries to compare apples to oranges, so the results are meaningless.

Pro:

The competitors know Best of Show is highly subjective, but they like it anyway.

I'd like to hear from the competitors. Should homebrew competitions include a Best of Show judging? I am particularly interested in the opinions of homebrewers who have entered at least one competition and are not beer judges.

I recommend sending your opinions directly to me instead of cluttering the digest.

- - -

Chuck Cox <chuck@synchro.com>

In de hemel is geen bier, daarom drinken wij het hier.

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Date: Tue, 22 Sep 92 09:42:09 PDT  
From: Darryl Richman <darrylri@microsoft.com>  
Subject: Carboys and plastic water jugs

The plastic 5 gallon water jugs now in use are made from polycarbonate, are impervious to ethanol, reasonably unbreakable, and of course, are very light. You can sanitize them with boiling water if you like, eliminating wor^H^H^Hconcerns about rinsing, as well as being far more effective at getting bugs that may be hiding in scratches. They are slightly permeable to air, so they may not make the best lagering vessels.

--Darryl Richman

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Date: Tue, 22 Sep 92 16:39:30 EDT  
From: "Mark Rich-mpr8a@acadvm1.uottawa.ca" <MPR8A@acadvm1.uottawa.ca>  
Subject: Mead Forum

Hey there hopslinging buddies,

I seem to recall hearing of a digest dedicated to mead-making; I am really interested in this. Anyone know about this??

Merci

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Date: Tue, 22 Sep 92 17:17:43 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: All about Beer, Hoegarten wheat

Paul AndersEn writes:

> Side note: If you haven't tried a beer called Hoegarten from Belgium  
> I highly recommend it. If you live in the Los Angeles area, the only  
> place where you can get it is at The Wine House on Cotner st. just  
north  
> of Pico in West L.A.

There is a close facsimile of this available from Austin Texas, called  
"Celis White". The brewmaster at the Celis brewery is Peter Celis,  
who revived the "Wit" style in Hoegarten a few years back. He (had  
to) sell his brewery to a conglomerate, so he moved to Texas and  
started over. It's a real nice beer; a little watered down "for  
American tastes", but definitely not to be mistaken for BudMilLob.

=S

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Date: Tue, 22 Sep 92 14:40:21 PDT  
From: b\_turnbaugh@csc32.enet.dec.com  
Subject: Reusing plastic petri dishes

I have a question for all of you knowledgeable "streakers" out there. Can we reuse the plastic petri dishes?? Does anyone have a process they would like to share on sterilizing and reusing?? Also can we reuse the plastic slants?? Thanks: Bob T.

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Date: Tue, 22 Sep 92 19:15:14 -0500

From: dbreiden@dsuvax.dsu.edu

**Subject: All About Beer**

I do subscribe to All About Beer. It was a gift, and I plan to renew soon. I find the magazine interesting, fun, informative. My biggest trouble is to read about all sorts of fabulous beers, and then realize that none are available to me. Arg.

Insert for favorite disclaimer here. The only interest I have in the Bostics (they do the magazine) is that they live long, prosperr, and continue to put forth their product.

- --Danny

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Date: Tue, 22 Sep 92 17:30 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: mead forum (?)

After my recent request for the addresses of the mead and cider forum I've been SWAMPED with requests for the address of the mead forum. BTW, special thanks to Mike Hall. Ironically there is no address for the mead forum as there is no mead forum (as far as I can tell).

Due to the overwhelming number of people looking for a mead forum, maybe its time to start one. Afterall, there is a forum for lambics. Lambics?

What this calls for is a mead-making, honey-lovin', sticky-fingered, beehive-robbin' take-it-upon-yourself type of Unix geek. I'm all of the above except for the Unix part. Well, and maybe the take-it-upon-yourself part as well.

Anyone up to answering the call to start a mead forum?

chris campanelli

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Date: 23 Sep 92 00:49:00 GMT  
From: gak@gakhaus.attmail.com  
Subject: Second Annual Brewmaster Oktoberfest

(Probably of interest only to brewers in the SF Bay Area...)

Second Annual Brewmaster Oktoberfest

Homebrew Competition - HWBTA Sanctioned

Entry Deadline: Saturday, October 10, 1992 (NLT 5pm)

Entry Fee: \$5.00 (payable to Brewmaster)

Entry Requirements: 3 bottles; 12-14oz brown or green with caps  
blacked out with a marker. No labels. Attach to each bottle  
(with a rubber band) the following information: name,  
address, phone number, and category. One entry per category.

Categories: Ales - Pale Ale, Brown Ale, Porter, Stout, Barleywine  
Lagers - Pilsner, Amber/Oktoberfest, Bock  
Mixed - Wheat Beer, Fruit Beer, Mead

Refer to AHA/HWBTA Guidelines for Category Descriptions

Closed session judging takes place on October 18, 1992.

Prizes for 1st Place winners and best of show.

Send or deliver entries to: Brewmaster  
2315 Verna Court  
San Leandro CA 94577

For entry information call Brewmaster - 510-351-8920

FEST DAY Beer tasting, open house, and competition awards ceremony  
Saturday October 24, 12 noon to 5pm at Brewmaster  
Come and enjoy sauerkraut and sausages along with your home-brewed  
beers!

(The above was copied from Brewmaster's flyer. No commercial  
endorsement blah blah etc.)

have fun  
gak

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End of HOMEBREW Digest #975, 09/23/92  
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Date: Wed, 23 Sep 92 13:27:22+020  
From: fred@dipl.ee.uct.ac.za (Fred Hoare)  
Subject: South African Homebrewers?

I am interested in hearing from any people living in South Africa who are homebrewers.

Frederick Hoare email: fred@dipl.ee.uct.ac.za  
Image Processing Laboratory  
Department of Electrical and Electronic Engineering  
University of Cape Town, South Africa

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Date: Tue, 22 Sep 1992 14:39:11 -0500  
From: adiron!scott@uunet.UU.NET (Scott Barrett)  
Subject: Another hop harvest data point

First year Freshops rhizomes, planted in April in central New York.

Variety	Dried weight (oz)	Comments
Cascade3	1/2	Strong plant, nicely coned.
Mt. Hood	6	Abondanza!
Tettnanger	3/8	Good plant, sparsely coned.
Willamette	2 1/4	Strong plant, sparsely coned.
Chinook2	3/4	Single vine, nicely coned.

The Mt. Hood grew to about 17 feet, the others grew to 13 or 14 feet. All of the vines were healthy, though the Chinook was late to appear. All were grown up 20 foot cut saplings with all but 4 inches of each branch removed.

Each sapling was tied to a 5' metal fence post that was driven 1 1/2 feet into the ground. There were a couple of ladder harvests for most varieties, followed ultimately by a lower-the-pole harvest. Some of the cones (Chinook particularly) were larger than my thumb -- it blew me away! There's nothing like pulling out a fresh bractiole and rubbing it against the roof of your mouth with your tongue. Wonderful aroma as you breath through your nose, followed by mouth-watering bitterness that washes down your throat. I'm hooked!

I had some aphid problems on the Willamette, but no Japanese beetles. Some invisible beast was making the lower Cascade leaves look like Swiss cheese, though frequent inspections turned up no suspects. The only real annoyance was a thin, 1/2" long green worm that liked to bore through the cones of all varieties (avoiding the lupulin) and weave filmy weblike material.

I was also able to find people in the area who grow (for mostly historical reasons) an unidentified variety of hops. I was able to harvest 19 ounces and some root stock. The hops are pretty bitter, but not very aromatic. My first guess at the variety is Clusters, since I've seen references to it being the predominant variety grown in the area (Madison County, NY) back when it was a flourishing hop farming region. There is also a resemblance to the photos shown in the Zymurgy hop issue and it seems to fit the highly analytical roof-of-the-mouth characteristic profile.

If anyone would like to trade root stock or potted growing tips in the spring, please let me know by email. Any identification of my favorite pest is also welcomed.

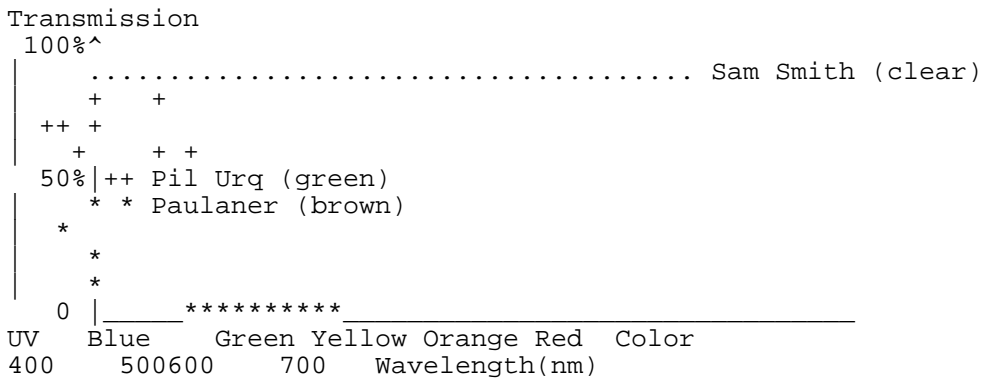
Two pounds of fresh hops in the freezer and looking forward to some IPAs (and other lupulomania),  
Scott Barrett

scott@partech.com  
uunet!adiron!scott

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Date: Wed, 23 Sep 92 10:13:35 EDT  
 From: strasser@raj3.tn.cornell.edu (Tom Strasser)  
 Subject: Clear/Green Bottles and Lightstruck Beer

Before the discussion about clear or green bottles vs. brown gets off the ground I wanted to point everyone back to the discussion about 1 year ago here about these issues. For the most part the discussion centered around whether the lightstruck flaw in beer was caused by 520 nm light only or sub 500nm light (there are references claiming both of these to be the case, I believe the 520 nm reference was from the AHA conference transcripts in 88 or 89, and the <500nm reference was an article published by a Louisville(?) University publication entitled "The Photochemistry of Beer" which was written by some Belgians (if I rememeber right)). While perhaps this was left up to individual people to decide, one thing which was discussed was that for *\*either\** case, brown bottles protected the beer much better than green or clear bottles. I direct people back to last November's HBD's to follow the discussion, but the result I contributed was a measurement of the relative transmission of various bottles as a function of wavelength. I will include the ascii graph again here (as it is likely the thing I spent the most time on ;-). The transmission looks like:



The above are three individual bottle measurements, however I measured 2 or 3 different bottles from different breweries, both import and domestic, and found *\*very\** similar behaviour to the above for bottles of the same color.

You can see from the above transmission plot that the brown bottles transmit significantly less UV light than the clear or green ones (regardless of which region causes the lightstruck flaw). This would be the difference between brown and clear (or green) bottles. Another thing worth mentioning here is that in the wavelength regime of interest there is little difference between the green and clear bottles.

Perhaps Dr. Fix might want to comment on the most important regimes on the above chart ;-).

Auf ein neues,

Tom Strasser...strasser@raj5.tn.cornell.edu...strasser@crnlmsc2.bitnet

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Date: Wed, 23 Sep 92 11:41:02 EDT  
From: gdt@garlic.LCS.MIT.EDU (Greg Troxel)  
Subject: Re: Help with first partial mash... and OG samples

I just did my second partial mash. While it isn't bottled yet, I feel that it was successful.

I did a partial mash with 2 lbs pale ale malt, 2 lbs mild ale malt and 1 lb crystal, and got 20 pts/lb/gal extraction as a rough estimate (I didn't measure the volume very carefully). I think that my crush wasn't fine enough, and I think sparged way too fast. But I think I got significant character/body from this, as I mashed at 158 (intending to get a dextrinous wort). I was intending to make something that falls somewhere in between the styles between pale ale, Scotch Ale, and ESB (depending on my extraction and how dextrinous the wort was, which I knew I couldn't yet control precisely). This isn't bottled yet, but the bit I tasted when racking to secondary seemed good, as did the OG sample (more on this at the end).

What I did:

5 gallon batch:  
6.5 lbs light liquid extract  
2 lbs pale ale malt  
2 lbs mild ale malt  
1 lb crystal  
a small amount of gypsum calculated to raise the Ca content of the  
3 gal mash water to 60 ppm (from the 0 ppm it was from the tap).  
~60 ibus bittering (~1.5 oz eroica 9.1% for 45 minutes at boil gravity of  
1065)  
2 oz cascade leaf at boil end  
1.5 oz cascade leaf in secondary  
Wyeast 1056 American Ale yeast (750 ml starter)

I mashed the grains for 45 minutes at 158, and did starch tests. I got an OG of about 1065. 20 pts/lb/gal is 66% of what homebrewers can get (more or less - I'm not trying to pick a fight about theoretical maximums) when they basically do everything right (30 pts/lb/gal). I estimated that I would be between 33% of that (10) and 100% (30), and adjusted bittering for the middle, hoping I would get something reasonably balanced (according to my hophead tastes) either way.

As far as your experience, I have a few comments:

1) if you used 3.3 lb (liquid??) DME and 1 lb malted wheat, and were supposed to get 1030, shouldn't you have had  
 $3.3 \text{ lb} * 35 \text{ pts/lb DME} = 115 \text{ pts}$   
 $1 \text{ lb wheat} * 25 \text{ pts/lb} = 25 \text{ pts}$   
140 pts  
in 4 gallons = 1035 (you didn't give your batch size).  
in 5 gallons = 1028 (but I'll assume 5 gallons)

I just guessed on the 25 pts/lb for wheat, but the point I am trying to make is that final gravity isn't overly sensitive to the wheat extraction efficiency. If the wheat gave you 0, then  $115/4$  is 1029 and  $115/5$  is 1023. So I think something else is wrong besides your mash if the gravity was 1015. Perhaps the wort was not uniform and you took a gravity reading from the top.

2) Another thing you should check is the mineral content and pH of your water. My water is extremely soft, and I added a small amount of

gypsum (about 1 tsp/gallon, I think). My mash pH was 4.9, which is below the range usually quoted. Next time I won't add gypsum until taking a pH reading. If your water has bicarbonate hardness, though, your mash pH may have been too high.

3) I would recommend that you try another partial mash and plan it so that it will come out reasonably if your extraction rate is anywhere between 0 pts/lb/gal and 30 pts/lb/gal. A generic ale recipe with 6 lbs of extract, 1 lb of crystal, and trying to mash 2 lbs of pale malt, with the hopping rate adjusted for 15 pts/lb/gal extraction will give you something that will be good no matter what your extraction rate is, and you can then not worry while mashing. My first partial mash was like this and it is one of the best beers I've made (until the next one, of course :-).

When I take a sample to measure the OG, I try to do so after agitating and aerating the cooled wort. I then place the sample in a clean small glass, and either dribble a small amount of the yeast starter into it, or have already added yeast before aeration/agitation. I then cover the glass with plastic wrap, and taste it after 4 or 5 days. I am quite careless with sanitation of the sample, and view it as an 'early-warning' system --- if that sample tastes infected after a few days, I'll try harder on other things, with any luck before I lose a batch.

Greg Troxel  
<gdt@nldam.lcs.mit.edu>

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Date: Wed, 23 Sep 92 10:44 CDT  
From: korz@iepubj.att.com  
Subject: Dry vs Wyeast

I think Russ makes a good point:

> The real topic is why Wyeast fermented beer might seem "watery" to  
> someone used to dry yeast ferments. I feel the reason is that the dry  
yeast  
> produces many of the components usually considered "harsh" - higher  
alcohols,  
> etc. The Wyeast-ferments produce less, leaving a cleaner, smoother brew  
(less  
> harsh). This smoothness can be perceived as "watery" when one is used  
to the  
> "bite" of the harsh components.

I think this may be a very valid difference between dry and liquid  
yeasts.

Perhaps the small numbers of wild yeasts present in dry yeast packets,  
produce some added complexity -- the bacterial problems I've encountered  
with dry yeasts keep me from going back, though. Flavor preferences \*  
are\*  
very dependent on what one is used to and this is why it's important to  
keep an open mind and keep tasting -- especially other brewer's homebrews  
-- they tend to be farther "off the beaten path."

By the way, I recently tried a batch made by a friend from a Cooper's  
Real Ale Kit with the dry yeast included. Excellent beer! I wonder if  
they sell the yeast that comes with the Cooper's kits separately --  
it seems to be a good one, at least in terms of flavor cleanliness. I've  
got no data on bacterial counts for it, however.

Al.

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Date: Wed, 23 Sep 92 11:03 CDT  
From: korz@iepubj.att.com  
Subject: London Ale Yeast

Mark asks about the attenuation of Wyeast London Ale yeast (#1028):  
>6.6#'s dark extract, 2 #'s brown sugar, and 1/2 #  
>crystal. I had an OG of 1.058, which seemed pretty  
>good. But I had an FG of 1.008 which seemed way too  
>low.

I agree it's too low. What you got is  $1 - (0.008/0.058) = 0.86 = 86\%$  attenuation. That's too much attenuation compared to what I've been getting with #1028, namely 65% to 67%. The brown sugar is roughly 95% fermentable, so it's bringing down your FG, but IMHO, not all the way to 1.008. Perhaps it's an infection problem. I've found that dry yeast starts about twice as fast as Wyeast and thus the sanitation techniques that worked for dry yeast may be not good enough for Wyeast. Re-evaluate your techniques and spruce-up the weak links. Using a starter will shorten lag time and thus may give the yeast enough of an advantage on the bacteria to make them insignificant.

Al.

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Date: Wed, 23 Sep 1992 09:25:46 PDT  
From: Alan\_D.\_Thomson.LAX1B@xerox.com  
Subject: Hydrometers

Maltose-mates,

After about two years of brewing, I've decided to go all grain. The problem is that I have a vision problem making it VERY hard to read my (yet unused) hydrometer. While brewing extracts, this has not been much of a problem (in fact no problem at all), but what I've read about all grain brewin', it's necessary to read the big H (with very small lettering) to determine when the runoffs SG has dropped to a cretin point. Now to my point: How can I get an SG reading without "reading" a hydrometer?

Now, I can't be the only HBDer in the dark?  
AT

PS: Just to shed some light on the subject, I do have some vision (enough to get myself in trouble with C). But, not enough to read small print (phone books, newspapers, boring manuals, etc...)

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Date: Wed, 23 Sep 1992 13:21 EDT  
From: HULTINP@QUCDN.QueensU.CA  
Subject: Invert Sugar and other stuff

Hi there, this is my first posting to HBD. I am an all-mash homebrewer with about 7 years experience. My stuff comes out under the aegis of the "Brown Mouse Brewery" (strictly in fun!).

Anyhow, in HBD #974, Bart Lipkens asks about INVERT SUGAR. Invert sugar is simply a mixture of glucose and fructose resulting from the hydrolysis of sucrose aka cane sugar aka table sugar. It is sometimes known as "high fructose corn sugar". A cheap and available substitute therefore is simply the ordinary corn sugar sold in homebrew stores, although invert sugar is somewhat sweeter. Invert sugar is NOT the same as table sugar, as a result of the hydrolysis step.

Also in HBD #974, Peter Nesbitt asks about plastic carboys. I used plastic for several years with success, but discovered a big problem which has caused me to abandon this material. Plastic can be easily scratched during cleaning, and once scratched, can be next to impossible to sterilize due to bacteria getting hidden in deep grooves. I spent quite a while trying to locate the source of off flavours in a year-long series of brews, until I ditched the carboys and got glass ones. Stick to glass, the higher cost initially is worth the saved anguish of spoiled brew!

Finally, Josh Grosse told about using a pump to recirculate during mashing. What sort of pump was this, and how did you protect it from clogging, and how was it cleaned for use?

All the best to all out there. Phil Hultin.

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Date: Wed, 23 Sep 92 10:33:12 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Solder

I have recently checked this out in some detail so I will offer some advice.

Use a plumbing grade solder that has some silver in it (often called silver bearing). All modern plumbing solder is lead free, the make up for silver bearing solder is:

- 90% Tin
- 5% Silver
- 5% Antimony

This type of solder is approved of use in drinking water systems both hot and cold and should safe in any brew use. In order to solder with this you have to make sure everything is very clean and you must use an approved flux. The flux but me designed for use with water pipe so it will wash away with water. You can get all this stuff for a plumbing supply store.

If the make up of the solder is not printed on the package ask for a material safety sheet. These are required for most industrial materials.

Hope this helps,

Tom Feller

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Date: Wed, 23 Sep 92 13:48:28 EDT  
From: mm@workgroup.com (Mike Mahler)  
Subject: Homebrew Headaches

Yes, it's possible. If you are creating alot of ketones during your brewing, you could get some nasty headaches.

Michael

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Date: Wed, 23 Sep 92 16:03:00 -0400  
From: mccamljv@ldpfi.dnet.dupont.com  
Subject: Seattle Info, 6 Month Primary

Brew Brothers and Sisters,

I'll be travelling to the Seattle area for a wedding at the end of Oct. I used to live there (Olympia), but that was 6 years ago and I'm sure things have changed.

Could someone post here or e-mail to me directly a listing with all of the must see/go to Brewpubs/Micros in the Sea-Tac/Olympia area. I would greatly appreciate it. Thanks in advance.

Wheat Beer with six(6) month Primary update:

This is a follow up to a post I had a couple of issues ago where I told yawl about a wheat beer I brewed that had been in the primary for 6 months. Well I bottled a case worth (~2.25 gals.) and used the rest for fertilizer (as promised).

Believe it or not, it is not too bad...The FG was 1.004 (OG 1.048) which is way too low, but overall it tasted like a wheat beer. I only siphoned out the top half of the carboy, maybe that had something to do with it ??? I was really expecting some pretty nasty stuff. Anyone out there with a similar experience???

Yours in Brewing

Joel McCamley - "Constanly Relaxing, Not Worrying, and Having a Homebrew"  
- "Help!! I've fallen and I can't reach my homebrew."

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Date: Wed, 23 Sep 92 14:22:08 MDT  
From: Bob Green <green@hpmtaa.lvld.hp.com>  
Subject: Need more kegs !!!

Does anyone in Northern Colorado have any soda kegs they want to get rid of ?

I just tapped my first kegged stout, and it's as close to a cask conditiond ale I've had this side of the pond.

Bob "Bottles? We don't need no stinking bottles" Green

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Date: Wed, 23 Sep 92 13:27:27 -0700  
From: Dave Gilbert <solomon!dave@yoda.eecs.wsu.edu>  
Subject: yards

So, does anyone out there have addresses or phone numbers of catalogs that carry those spiffy "yard" glasses? I saw some of them while trying out the SLO Brewery in San Louis Obispo(sp?), and decided that my glass collection was seriously suffering by not having any. Unfortunately my wife and cousins were in much to big of a hurry and the place was a little to busy for me to get a chance to ask the bartender where they get theirs.

BTW, SLO's porter is very good and the food was good also. If only I'd had time to sit and try out their other brews (deep sigh of regret).

Thanx in advance

Dave Gilbert  
dave@aha.com

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Date: Wed, 23 Sep 92 18:56:59 EDT  
From: chuck@synchro.com (Chuck Cox)  
Subject: Beer Judge Study Guide

Howdy-

As many of you probably know, I recently released the second edition of the Beer Judge Exam Study Guide. Since it is over 30k long, I decided not to post it to the digest. Thanks to the efforts of Stephen Hansen and Michael Hall, it has been added to the HBD archives.

The file name is 'beerjudgeguide'. See the digest header for details on accessing the archives.

- - -

Chuck Cox <chuck@synchro.com>  
In de hemel is geen bier, daarom drinken wij het hier.

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Date: Wed, 23 Sep 92 15:30:44 pdt  
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>  
Subject: Thanks for the importing info

I'd like to thank all of you who replied to my request for info on bringing beer home from Belgium. I didn't have nearly as much time in Belgium as I thought I would, so I didn't have a chance to tour any breweries or try any bars.

But I did manage to bring back 13 liters of wonderful fluids. I had hoped for more. But I was traveling by train instead of car, so I couldn't buy more than I could carry. The customs guy at LAX raised his eyebrows when I told him how much beer I had, but he waved me through.

When I started buying this stuff I got carried away and started picking up any bottle within reach. ( It was a wonderful feeling! ) I'm going to need some help figuring out what some of this stuff is.

What I've got is:

Chimay blue label, '91 and '92 ( couldn't buy only lambics! )  
F. Boon Kriek Marriage Parfait  
F. Boon Lambic Marriage Parfait  
Cantillion Kriek  
Cantillion Gueze  
Cantillion Rose de Gambrinus  
Cantillion Gueze Vigneronne ( OK, I figured out what this was, lambic with raisins. But I've never seen a sensory profile for this stuff. What should I expect? )  
\*\*\* Cantillion Bruocsella 1900 ( label says "old lambic", cork says 1992 )  
\*\*\* Cantillion Brabantiae

So, what are these last two?  
How long are these beers aged before they leave the brewery?

To my questions, C.R. Saikley said:  
>The best place I found to purchase beer for carry-out is in Brussels.  
>It's called Biers Artisinals, and has a huge selection of beers and glassware. I don't have the address handy, but can email it if desired.  
>If you go there, talk to the proprietor, Nasser Ektaferi. Nasser is full of info about the Belgian beer scene, and enjoys meeting beer freaks from other parts of the world. His recommendations were excellent, and as I was leaving his store, he gave me a couple more bottles of his favorites. Try doing that in the states!

This was indeed the Mecca of the Belgian beer scene. I talked to a man who seemed to be the proprietor. I didn't get his name, but the sig on the receipt doesn't look at all like Nasser. Whoever it was had some very good news. He

said that he was going to be in Los Angeles next week in order to work on opening a branch of Biers Artisinals there!! He was shaking a stack of federal paper work at me, and questioning me about why Americans are so stupid that they have to have warning labels on beer telling you that it will get you drunk. Just wait until he sees the paper work he'll have to do for California.

He did give me a free bottle of some stuff named Delerium Tremens. Nasty kick in that bottle -- very alcoholic. They have cute t-shirts and glasses with their pink elephant logo.

And later CR said:

>A couple of folks have requested the address of Biers Artisanales in  
>Brussels, so here it is.  
>  
> Waverse Steenweg 174  
> 1050 Brussels  
> Tel 02/512.17.88  
>  
>The nearest subway stop is St. Gilles

Of course being a bilingual country everything in Belgium has two names. The name of the street as it appears on their letterhead, the street signs and the Michelin map is Chaussee de Wavre.

If your travel companion doesn't want to go to Belgium just to drink beer, don't despair. When in Paris look up the Taverne de la Biere at 15 rue de Dunkerque. They are conveniently located across the street from Gare d'Nord. They have 109 beers from Belgium alone! ( 103 bottled, 6 on tap ) If you're really homesick, they even have Michelob for 38 Fr per bottle. I spent four evenings in this place, having about four beers per night. Not only was the beer always served in the proper glass style, the glass almost always had the brewer's logo on it. Their glassware storage room must be HUGE!

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Date: Wed, 23 Sep 92 19:19:33 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Competition Level

In HBD # 975, Al K. makes some good points about the merits of entering competitions. There was one point, however, that went off like a landmine in my mind when I read it.

>Note that you  
>don't need to win 1st, 2nd or 3rd at the Nationals to win something --  
if  
>you brew a beer that doesn't have an infection, you will probably get at  
>least a Bronze Certificate no matter what category you enter your beer  
in  
>- -- call it a pat-on-the-back.

This will vary considerably depending on your location, size of competition, ability of other brewers in your area, etc. If you live in CA, this is definitely not true. Larger competitions generally have preliminaries, and infected brews don't make the cut. As a judge, it's not uncommon to be faced with 12 Pale Ales that are all free of infection. I've tasted many a good brew that finished 4th, 5th, 6th....

The overall quality of homebrewed beers has improved drastically over the last few years, which is a truly wonderful trend. Having a tougher time winning awards seems like a small price to pay.

CR

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Date: Wed, 23 Sep 92 22:49:49 EDT  
From: localhost!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Re: headaches

I've had headaches periodically when I have a couple of homebrews as well. I find it a sort of forced moderation. Mine may be caused by other bad habits in concert with beer, like smoking. Does anyone know of homebrew contents specifically linked to headaches, besides (the obvious) alcohol?

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Date: Thu, 24 Sep 1992 01:32 EST  
From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>  
Subject: archive questions

Hello,

I have just been looking through the archive for the homebrew digest. I found some files titled homebrewstax.sit.hqx. Are these files for the Macintosh? If yes, are they for HyperCard? What do they contain? How do I download them?(I tried downloading them using FTP binary to get them to the VAX and used Zmodem to get them to my Mac, then used Stuffit Classic to de'binhex them and unstuff them, but it did not work, the machine got caught in a loop)I guess all I want to know is: What are these files and how do I get them? Is there a list of abstracts for the entries in the archive?

How do I use the archive?

Thanks to all those who reply.  
Carlo Fusco  
g1400023@nickel.laurentian.ca

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End of HOMEBREW Digest #976, 09/24/92  
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Date: Wed, 23 Sep 92 23:05 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: Crush

To: Homebrew Digest  
Fm: Jack Schmidling

>From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>

>However, the particles in the MaltMill(tm) crush were about twice as large (in "width", so 8 times the volume).

First of all, feedback from such comparisons is not only useful but hard to come by. The only other input was from George Fix who said he saw no such difference BUT he had an adjustable mill and this might have made a difference.

Having said that, I am not surprised that there is a difference in the largest particle size for the following reason:

Proper commercial mills use multiple sets of rollers with progressively closer spacing and screens to sort out anything that has not gone through the last set of rollers. The result is that largest particles will not exceed the narrowest spacing. They also cost many thousands of dollars.

On a mill with a single set of rollers, a compromise is necessary. If too close, the grain will not be grabbed and the starting torque is excessive.

If too far apart, the grain is not properly crushed. With the optimum spacing, a reasonable approximation of what comes out of an expensive commercial mill can be achieved. This will also vary slightly with different types of grain.

> Whether this makes a real difference, I am not competent to say.

I guess that is the real question and to find out, I simulated multiple rollers on my last batch. I ran the grain through at a wide spacing and again at the narrowest spacing used on a commercial mill. The extract yield was no different from previous batches run through with the standard spacing.

.....

BTW, just for the record, the review in Zymurgy incorrectly states that the MALTMILL rollers are stainless steel. They are cold rolled steel as the cost of ss rollers would exceed the selling price of the mill.

js

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Date: Thu, 24 Sep 92 11:24:19 +0200

From: rzy@eel.sunet.se

**Subject: Stout from Pilsner Malt???**

I have just recieved 40 kg Pilsner malt from a friend (well, he is now!)

The problem is that I'm mainly a stout/porter brewer. I've been told that

it merely requires a mashing rest at 47 C or something to increase lacking

enzyme activity. Could someone fill me in on this???

Thanks in advance

Rick Zydenbos  
(Stockholm, Sweden)

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Date: Thu, 24 Sep 92 08:14:25 CDT  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: Stout from Pilsner Malt???  
Subject: Yummy Malt Flavor

I somehow missed Joseph Hall's original post concerning beers with a very high malt profile. The following was sent to him via private e-mail, but it bounced.

Clearly the malt types used is a matter of the utmost practical import. However, I have found that to get a very high malt flavor the sparge must be omitted as well. This is an expensive way to brew since the amount of grains needed must be increased by a factor  $\sim 4/3$ . Nevertheless, some of the world's great ales and lagers have been brewed this way, and I have found it works in homebrewing as well for special beers. Clearly this is not the way to brew our standard beers.

The following is offered as an illustration. You clearly may want to modify things to suit your environment. The control batch is more or less my standard procedure, and the experimental batch is the no sparge version. A three step infusion (135F, 152F, and 162F) was used for both along with a 1 1/2 hr. boil. Hopping is according to your preferences, but I have found for these beers more is better than less.

#### CONTROL BATCH

Brew Size = 50 liters (13.3 gals.)  
Grain Bill = 11.5 kg. pale malt (25.3 lbs.), 1 kg. crystal (1 kg.)  
Mash Water = 32 liters (8.5 gals.)  
Sparge Water = 32 liters (8.5 gals.)  
Vol. at the Start of Boil = 56 liters (14.8 gals.)  
Starting Gravity = 1.060 (15 deg. Plato)

#### EXPERIMENTAL BATCH

Brew Size = 50 liters (13.3 gals.)  
Grain Bill = 16.5 kg. pale malt (33.75 lbs.), 1.25 kg. crystal (3 lbs.)  
Mash Water = 44 liters (11.5 gals.)  
Water Directly Added to Kettle = 20 liters (5 gals.)  
Vol. at the Start of Boil = 56 liters (14.8 gals.)  
Starting Gravity = 1.060 (15 deg. Plato)

Note that the mash thickness is just about the same in both batches. In the experimental batch the extra water not used in the mash is directly added to the kettle.

Note: If you have the extra vessels, sparge, boil, and then pasteurize the dilute wort that normally be left in the grains in the experimental batch. I have found it useful for yeast storage and yeast propagation.

George Fix





Date: Thu, 24 Sep 92 9:52:59 EDT  
From: roman@tix.timeplex.com (Daniel Roman)  
Subject: Kegging pressure tables?

Does anyone know of a table or chart which may exist (preferably electronically) which lists recommended pressures for a wide range of kegging activities? Though far from a complete list some items that I would expect to find on it would be counter flow filling pressure, artificial carbonation of ales/lagers (or other styles which may have other CO2 concentration requirements), cider, soda, and the recommended delivery pressures for all of the above.

Please let me know (direct email) if such a table exists, and if one does not exist I'll take responses and create a table and post it to the Digest.

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Dan Roman |/// Internet: roman@tix.timeplex.com  
Ascom Timeplex Inc. |///// GENie: D.ROMAN1  
Woodcliff Lake, NJ | /XX/ Only AMIGA!Homebrew is better brew.

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Date: Thu, 24 Sep 92 08:34:11 MDT  
From: abirenbo@rigel.cel.scg.hac.com (Aaron Birenboim)  
Subject: Hops as preservatives

I love spicy food, and wish to do more experimentation with using herbs OTHER than hops for flavor and aroma. I have had some excellent experiments with coriander, cardamon, fennel, and licorice. My question is, how much hops would be recommended as preservative?

Do hops need a long boil for the preservative, or do the later additions help as well?

BTW: A wide variety of herbs will provide bittering if boiled for an hour. There is such potential for a homebrewer to explore here! I'd just like some guidelines for preserving my stability.

aaron

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Date: Thu, 24 Sep 92 10:50:19 EDT  
From: neilm@juliet.ll.mit.edu ( Neil Mager )  
Subject: Re: yards

Dave Gilbert writes:

> So, does anyone out there have addresses or phone numbers of catalogs  
> that carry those spiffy "yard" glasses? I saw some of them while  
> trying out the SLO Brewery in San Louis Obispo(sp?), and decided that  
> my glass collection was seriously suffering by not having any.  
> Unfortunately my wife and cousins were in much to big of a hurry and  
> the place was a little to busy for me to get a chance to ask the  
> bartender where they get theirs.  
>  
> BTW, SLO's porter is very good and the food was good also. If only  
> I'd had time to sit and try out their other brews (deep sigh of  
regret).  
>  
>  
> Thanx in advance  
>  
> Dave Gilbert  
> dave@aha.com

Beer and Wine Hobby  
Woburn, MA  
617-933-8818

half yard ~\$50  
double half ~\$100 (2 halves, one stand as I understand it)  
full yard ~\$70

All come with stands. Prices are approximate.  
Shipping is additional.

They also have a mailing list and will send you a copy of their  
recipe of the month. If you order the ingredients for the recipe,  
you get a 10% discount.

Standard disclaimers of any affiliation apply.  
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Neil Mager  
MIT Lincoln Labs Lexington, MA  
Weather Radar - Group 43

Internet<neilm@juliet.ll.mit.edu>  
Voice (617) 981-4803

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Date: Thu, 24 Sep 1992 07:34:24 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: RE: headaches

There are several causes for headaches, none of which are specific to homebrews, though some homebrews can have these causes. I have suffered most of my life from severe migraine headaches. Many people are vulnerable to "triggers" for headaches which may be associated with food or drink: 1) low level allergic reactions; 2) specific allergic or toxic reactions.

Low level allergic reactions are very common and also very hard to pin down. They are typified by a (2-12 hour) delay between the allergen and the headaches.

The specific reactions (these are the ones that I suffer from) are almost instantaneous. I have reactions to many higher alcohols and aldehydes, (paints, solvents, diesel oil and exhaust, cheap perfumes) and have had this reaction from some beers (both commercial and homebrew). For this reason, I use blowoff for my own beers, and have never had a reaction to them. The homebrews that have given me headaches were all fermented in open primaries.

Many of the mega-brew otter-water brands will give me a headache, so I feel safer with micros and homebrews. This makes me wonder if the use of raw (non-malted) grains may produce more higher alcohols. I know that many grain distillers intentionally produce fusel oils as a commercial byproduct of rapid fermentation.

Paul

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Date: Thu, 24 Sep 92 10:09:02 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: BOS Mead Judging at the Nationals

There has recently been a discussion in the HBD about the BOS Mead Judging at the Nationals. Let me summarize with some excerpts:

Micah Millspaw wrote:

> Also I question whether this mead won Byron that prize,  
> or he won it for some other reason, known only to the AHA.

Geoff Reeves responded:

> Whatever other complaints one might have about the AHA, how it is run,  
> or how it handles various activities, the judgments are run as fairly  
> as possible. [...]  
> Furthermore a friend of mine (and member of our club), Gordon Olson,  
> judged the meads in the finals. He was once meadmaker of the year  
> and knows his meads. Not only did he come back raving about this mead  
> but he would never take part in any 'fixing' of the competition.

Then, Tom Altenbach said:

> Here are the facts. Immediately after the best of show (3rd round) mead  
> judging in Milwaukee, I had a conversation with one of the judges,  
> Brian North, who told me that there had been a "problem" with the mead  
> judging from the second round. We didn't get into the details of what  
> the problem was. However, the 3rd round judges took the top 3 meads  
> from each class and REJUDGED them all, instead of just picking between  
> the 1st place winners to decide best of show. Brian told me that this  
> resulted in a switch of the 1st and 3rd place meads in one of the  
> classes. Examination of the returned scoresheets shows that Micah's  
> mead was judged 1st in his class by the second round panel, and his  
> scores were higher than those given to Byron's mead. [...]  
>  
> It would be nice to hear first hand from the judges involved and the  
> competition director, to understand their reasons for these actions.

Well, I thought that things should be clarified a bit, so I sent complete copies of all the postings to Gordon Olson, one of the BOS judges and a member of our local homebrew club (Yea HillHoppers!). He wasn't able to post directly to the HBD, so I'm including his posting for him.

Mike Hall  
hall@lanl.gov

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Gordon Olson responds:

This is my first posting to the HBD, so I hope it gets there OK.

In response to HBD 970 and 971, I was one of the mead judges at the AHA National Competition held in Milwaukee. My opening remark is to remind everyone that until the winners were announced, none of the judges knew who brewed which mead. We judged each mead solely on its own merit.

In the second round I judged traditional meads. We had many excellent brews, with four of them getting more than 40 points for an average score. One mead was made from wild honey and became

controversial. I thought it was too stongly flavored and too wild tasting, almost medicinal. Another judge thought that it was wonderfully complex and flowery. The one mead we all agreed on was a simple mead that was clean and well balanced. It was assigned first place. The wild honey mead was given second place as a compromise. Third was given to a sparkling champagne-style mead that was deemed to be perhaps too appley in its nose.

Dave Welker, the competition organizer, had been called in to give his advice on the discussion of the wild honey mead. He carefully did not express his opinion, but encouraged us to reach a compromise. Later Dave asked two of us who judged the traditional meads and two from the non-traditional table to get together the next day to judge best of show.

Probably due to the controversy about the wild honey mead, Dave brought the top three finishers from each category to the BOS judging. This surprised all of us, but we said: Why not, let's taste six good meads instead of two. We quickly found that the melomels and metheglins this year were not as good as the traditional entries. To my surprise, the mead we had placed first the day before, now tasted more mediocre than I had remembered and the other judges quickly set it aside as good but not great. The other judge from the traditional category did not recognize it as the same mead. It appears that there was significant bottle-to-bottle variation! Which bottle should be judged? The decision as to what to do was not lightly made. We decided that the four assembled judges were the best qualified, unbiased (we had no entries of our own, of course) judges available and we had to judge the merits of the mead in the bottles in front of us.

Then the discussion quickly narrowed down to the merits of the wild honey versus the sparkling champagne-style mead. We split two against two on which was best. After much discussion, the sparkling mead was given a very narrow victory.

With that done, the question arose as to what to do about the previous day's judging and results. It was decided to make the second round consistent with the BOS judging. I modified my previous day's scores by one point on one sheet and by two points on another sheet. The scores were so close that that was all that was required to give numerical victory to the sparkling mead.

So the "problem" that Brian North was referring to was what to do when there is significant variation between the bottles that are judged. Another "problem" was what to do when an unusual mead with wild honey shows up in the competition.

I have judged best-of-show at our state fair competitions. None of them were as tough as the AHA mead BOS this year. Be assured that the judges do not take their jobs lightly and the judging is truly a "blind" tasting.

I hope that this message clarifies what happened.

Two years ago my sack mead was first place in the traditional category, but I did not make it as Mead Maker of the Year. Next year, I want to be winning BOS rather than judging it.

Gordon Olson

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Date: Thu, 24 Sep 1992 09:25:11 PDT  
From: Mark\_Davis.osbu\_south@xerox.com  
Subject: re:London Ale Yeast

>From: korz@iepubj.att.com  
>Subject: London Ale Yeast

>Mark asks about the attenuation of Wyeast London Ale yeast (#1028):  
>>6.6#'s dark extract, 2 #'s brown sugar, and 1/2 #  
>>crystal. I had an OG of 1.058, which seemed pretty  
>>good. But I had an FG of 1.008 which seemed way too  
>>low.

>I agree it's too low. What you got is  $1 - (0.008/0.058) = 0.86 = 86\%$   
>attenuation. That's too much attenuation compared to what I've been  
>getting with #1028, namely 65% to 67%. The brown sugar is roughly  
>95% fermentable, so it's bringing down your FG, but IMHO, not all the  
>way to 1.008. Perhaps it's an infection problem. I've found that dry  
>yeast starts about twice as fast as Wyeast and thus the sanitation  
>techniques that worked for dry yeast may be not good enough for Wyeast.  
>Re-evaluate your techniques and spruce-up the weak links. Using a  
>starter will shorten lag time and thus may give the yeast enough of an  
>advantage on the bacteria to make them insignificant.  
>  
>Al.

Interesting, I just finished a batch of beer where I used Wyeast #1028  
and also  
came up with about the same results. I have been using Wyeast for  
sometime now  
and am very cautious about bacterial infection. I use a starter of about  
500ml  
and have activity within the first eight hours(probably less time, but  
after  
all the homebrew that was consumed during brewtime it takes me about  
eighth  
hours to get going ;-). Anyway, the last batch was a maple ale (turned  
out real  
good, I will post the recipe later). The main ingredients where:

5lbs. Amber Malt Syrup  
0.5lbs. Scottish Crystal Malt  
0.5lbs. Wheat Malt  
1 Qt. Dark Maple Syrup(the pure, expensive stuff)

OG of 1.054  
FG of 1.008

By the figures given above I get  $1 - (0.008/0.054) = .851 = 85\%$ . Well I  
wonder if  
anyone else is getting an attenuation with #1028 that is equally as low?  
Anyway  
my Maple Ale came good, but a little dry, could have had a little more  
sweetness to it.

Mark\_Davis.osbu\_south@Xerox.com

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Date: Thu, 24 Sep 92 12:33:39 -0400  
From: Dave Coombs <coombs@cme.nist.gov>  
Subject: Re: garden pests (was: Another hop harvest data point)

Scott Barrett has pests in his hops.

I'm not sure what the green worm is, but when I find that sort of thing in my garden, I just pick it off the plants and destroy it.

The mystery pest that munches the lower leaves may be slugs. I never had big slug problems in Rochester NY, but since I moved to the Washington DC area, I've become much better acquainted with them. If you don't see the varmint in daylight, try looking a couple hours after sunset. If there are slugs, I'd expect to see them crawling on the leaves and the ground nearby. If you've had a hard frost (and you just did, right?) I don't know if you'll be able to see any more this year.

There are several common methods for controlling slugs (ie, capturing and indisposing them). I have always used the passive method of laying out a shallow pan of beer into which the creatures crawl. They subsequently fail to crawl out. ("Help! I've fallen into a vat of beer, and I can't get out!") However, I discovered one evening that 90% of my slugs were ignoring the beer (maybe I shouldn't have bought the cheapest beer I could find for them...) and were munching away on my green bean plants. So I went out early one overcast morning, rolled up my sleeves, and picked them off the plants and soil. I pitched them in the handy beer receptacles to drown. (Good luck washing the slime off your fingers!) Another common method is to lay a shingle on the ground near the crop. Slugs are said to crawl under them to hide. Simply check these traps in the morning and destroy the pests. I haven't tried this yet.

dave

-----

Date: Thu, 24 Sep 92 11:46:53 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Yeast culturing question

I streaked out the dregs from a batch that I bottled over a year ago.

One of the `plates' had a thin grey `fog' on it and five colonies of yeast alone in the corner (it smelled marvelous).

[The other `plates' had only grey-green or black beasts on them, my kitchen isn't as clean as I'd like].

I picked the three colonies furthest from the grey stuff and put them in ~2oz of sterile unhopped wort (pressure cooked, last spring), put a trap on it and stuck it in the corner of the heated waterbed (~83F).

Bubble, bubble, bubble.

A day or so later I added enough sterile unhopped wort to double the volume.

Bubble, bubble, bubble.

A day or so after that, the wort began to clear, so I moved the whole meghilla (sp?) to a sanitized bottle and doubled the volume again with sterile unhopped wort. I tasted the remains in the first bottle, no `off' flavors but very estery. (big surprise! esters at 83F! :)

Bubble, bubble, bubble.

I now have ~10oz of yeasty wort that I'd like to use as a starter for a three gallon batch, my first since January (Oy! such busyness!).

\*\*\*\*\*

THE QUESTION:

How safe am I in assuming that there's nothing living in there but yeast?

\*\*\*\*\*

This yeast was originally cultured from a bottle of Sierra Nevada Pale Ale. The resulting beer was bottled early last August. This last spring I discovered that a few bottles had been left in a cooler in the (separate and unheated) garage over the (New England) winter. I brought the bottles in the house where they sat in a dark cupboard through the summer (some got put in the fridge). The beer's still good. I figure that the yeast that I've got now is some tough stuff.

It might even make good beer.

Carl West

When I stop learning, bury me.

-----

Date: Thu, 24 Sep 92 13:05:46 -0400  
From: trush@mhc.mtholyoke.edu (Thomas P. Rush)  
Subject: Collecting Bottles

I hope the following is helpful to anyone in choosing bottles,  
I have taught myself thru trial and error.

1. Avoid using twist-off cap or one filling bottles they're not as sturdy as a true "bar bottle" which is returned, washed, and reused. I've had the one-shot returnables chip while washing and capping.
2. In my state (Massachusetts) all bottles are returned for deposit. A true bar bottle is heavier than a one time bottle, its packed in a heavy cardboard 24b. case and comes in 12 or 16oz.-I prefer the 16oz., you pour once off the yeast sediment, there is less air space ounce for ounce in the neck--it just seems to have a better quality coming out of a pint bottle.
3. They're difficult to get UNLESS you are willing to do the following. A. Find a large package store, they should have stacks of FILLED cases of bar bottles. B. Ask permission of the manager to pick thru a certain brand of bottled bar bottles (never had a problem). C. Pick the newest, cleanest case, some can be very crummy. D. Pick over the best bottles from several cases, there is something about an old reused bar bottle with white rings and scratches that really turns me off and probably my guests. There are about 10% to 20% new bottles mixed into a case due to loss, breakage, etc. E. Return home and enjoy the commercial brew, some of the stuff isn't that bad-I think the fact that they are 16ozers and in glass makes a difference.

The fact its such a pain to gather good bottles is one reason I don't like to give away my beer. It breaks up full cases and nonbrewers treat them as throwaways as in, "Gosh, that was great beer--whadya mean where are the bottles?"

Good hunting,

Tom Rush

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Date: Thu, 24 Sep 92 12:24:14 EDT  
From: joseph@joebloe.maple-shade.nj.us (Joseph Nathan Hall)  
Subject: Cheap Carboys, etc./MacAndrews recipe

Frequently, food co-ops can order brewing equipment and supplies for you. Some will even have them on hand. Some even have lots of stuff on hand.

A friend of mine has bought 5 gallon carboys for about \$13 each, 3 gallon for \$8 each, Coronas for \$30, domestic and imported malt at \$30-\$40 per 50lb bag, etc. I usually just ask him to "get one for me, too" whenever he's placing an order. :-)

Of course, you may also encounter 3 month delays in ordering when you deal with the overly laid back folks that tend to run co-ops.

- - - - -

Doesn't \*anyone\* out there have a MacAndrews recipe, along with detailed info about ingredients, he/she is willing to share with me? I'm still looking for a more or less authentic recipe using authentic ingredients. Apparently, so are a number of folks who sent me mail asking for copies of any recipes I might receive.

uunet!joebloe!joseph (609) 273-8200 day joseph%joebloe@uunet.uu.net  
v v ssss | Certified Guru: all-grain brewing, | 2102 Ryan's Run East  
v v s s | C, synthesizer comp & arranging, | Rt 38 & 41  
v sss | photography. Also not a bad cook. | Maple Shade NJ 08052  
- -----My employer isn't paying for this, and my opinions are my own-----  
-

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Date: Thu, 24 Sep 1992 13:12 EST  
From: "JOSEPH V. GERMANI" <GERMANI%NSLVAX@Venus.YCC.Yale.Edu>  
Subject: Seattle beer--ah, heaven!

Greetings,

In response to Joel McCamley's request for info on Seattle drinking, let me refer you to HBD #894 in which Don Scheidt gave a great summary of places to visit. I was in Seattle last week and found that his advice was excellent. By the way, thanks Don, even though I wasn't the person who asked for the info originally.

Now let me add my own two cents. My two favorite places that Don mentioned are the Trolleyman Pub at the Red Hook Brewery, and the Big Time Brewpub. I had a chance to sample Red Hook's original ale (they had a \$1/pint special for their 10th anniversary) which seems to be infrequently brewed. It was a very interesting beer with lots of esters. I was a little confused until I found out that they use a Belgian yeast for it. And then there is Red Hook ESB, one of the best beers in the world, IMHO. Big Time has a rye beer they call a Hefe-ryezen that is wonderful. Both places have what I consider to be great atmospheres for drinking great beer. Pikes Place, a real micro micro, near the market of the same name, makes a very nice ale that you can sample just down the street at Liberty Malt (a fun brew supply store to visit) as well as at many local bars. Also of note are two porters that I had a chance to try: Night watch (not too sure of the name) was pleasantly nutty, and Blackhook (by Red Hook) was like a great cup of coffee. I also recommend anything by Grants, in Yakima, especially if you like hops. This is just a small sampling of the great beer in Seattle. I liked it so much that I'm on the verge of forgetting my PhD in physics and moving to Seattle to try to get a job at Red Hook or Big Time.

Enjoy,  
Joe

Internet: GERMANI%NSLVAX@VENUS.YCC.YALE.EDU  
Bitnet: GERMANI@YALEVMS  
Decnet: 44421::GERMANI

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%  
What care I how time advances:  
I am drinking ale today. Poe  
%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

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Date: Thu, 24 Sep 92 13:27 CDT

From: korz@iepubj.att.com

**Subject: Bronze Awards**

Oops! I guess I wasn't clear about the Bronze Certificates. What I was referring to was the AHA National Competition, in which, besides the 1st, 2nd and 3rd place, there are also Certificates given out for quality beers whether they placed or not. A score of 25-29 earns you a Bronze Certificate (they may be called "Awards" I don't recall), a score of 30-39 earns you a Silver and a score of 40-50, earns you a Gold. To restate my comment: if you brewed a infection-free weizen and entered it in the stout category, you probably would still get 25 points, a Bronze Certificate and a few comments like: "too bad you didn't enter this in the wheat beer category..."

Al.

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Date: Thu, 24 Sep 92 11:27:27 PDT  
From: Richard Childers <rchilder@us.oracle.com>  
Subject: Re: Invert Sugar

> Date: Wed, 23 Sep 1992 13:21 EDT  
> From: HULTINP@QUCDN.QueensU.CA  
> Subject: Invert Sugar and other stuff  
>  
> .  
>  
> Anyhow, in HBD #974, Bart Lipkens asks about INVERT SUGAR. Invert  
sugar  
> is simply a mixture of glucose and fructose resulting from the  
hydrolysis  
> of sucrose aka cane sugar aka table sugar. It is sometimes known as  
> "high fructose corn sugar". A cheap and available substitute therefore  
> is simply the ordinary corn sugar sold in homebrew stores, although  
> invert sugar is somewhat sweeter. Invert sugar is NOT the same as  
table  
> sugar, as a result of the hydrolysis step.

Invert sugar can be simply described, I have been told, as the mirror  
image  
of a conventional cane sugar molecule, IE, laevo ( left-handed ) versus  
dextro ( right-handed ) structure.

All of the taste, allegedly, but none of the consequences, as the  
molecule  
does not 'fit' into reserved niches where normal sugars will, and passes  
out  
of the body without influencing tooth decay, obesity, or any other  
concerns.

It was first refined in the late 1940s, I believe, but - for obscure  
reasons  
associated with a supposed bad taste that was later found to be  
unduplicated  
by scientists reproducing the solution, decades later - it never made it  
to  
the market, until recently. ( My guess is that the sugar industry paid  
big  
bucks to suppress it. )

I'm wondering if the purpose of its addition to beer brewing is to  
sweeten the  
beer without providing sustenance for those little yeastie beasties ... I  
kind  
of prefer honey, myself, but I may give invert sugar a try, now.

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411  
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

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Date: Thu, 24 Sep 92 14:41:47 -0400  
From: trush@mhc.mtholyoke.edu (Thomas P. Rush)  
Subject: Re: Collecting Bottles

>you pour once off the yeast sediment...

After reading my outgoing file, I hope the above is not read to mean "once you pour off the yeast sediment"- the bottle is slowly poured into a mug or glass in one continuous act to avoid the yeast sediment. Sorry...

Tom Rush

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Date: Thu, 24 Sep 92 12:08:03 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Welcome Back Brian

Welcome back, Brian.

>I'd like to thank all of you who replied to my request for info on  
bringing  
>beer home from Belgium. I didn't have nearly as much time in Belgium as  
I  
>thought I would, so I didn't have a chance to tour any breweries or try  
any  
>bars.

Now that's a shame. It sounds like you'll just have to return there and  
rectify this :-)

>But I did manage to bring back 13 liters of wonderful fluids. I had  
hoped for  
>more. But I was traveling by train instead of car, so I couldn't buy  
more  
>than I could carry. The customs guy at LAX raised his eyebrows when I  
told  
>him how much beer I had, but he waved me through.

Interesting. No duties??

>When I started buying this stuff I got carried away and started picking  
up  
>any bottle within reach. ( It was a wonderful feeling! ) I'm going to  
>need some help figuring out what some of this stuff is.

>What I've got is:

> Chimay blue label, '91 and '92 ( couldn't buy only lambics! )  
> F. Boon Kriek Marriage Parfait  
> F. Boon Lambic Marriage Parfait  
> Cantillion Kriek  
> Cantillion Gueze  
> Cantillion Rose de Gambrinus  
> Cantillion Gueze Vigneronne ( OK, I figured out what this was, lambic  
>with raisins. But I've never seen a  
>sensory profile for this stuff. What  
>should I expect? )  
> \*\*\* Cantillion Bruocsella 1900 ( label says "old lambic", cork says  
1992 )  
> \*\*\* Cantillion Brabantiae

>So, what are these last two?  
>How long are these beers aged before they leave the brewery?

The blue is my favorite from the Chimay family, nice choice. As much as I  
love Chimay, I've always felt that its flavors were somewhat in conflict.  
The  
carbonation is overdone, which detracts from the malty sweetness, which  
doesn't meld with the crazy yeasty by-products. If these flavors could be  
brought more into balance, what an exceptional beer would result!

My favorite Trappiste ale is Rochefort 10, which is somewhat rare, even  
in  
Belgium. Its carbonation is lighter and its flavors are generally more

harmonious. It still has flavor peaks which tug and pull at each other, but less so than Chimay. It's a shame that Rochefort will probably never be available in the US, and I'll probably never become a monk at Rochefort : -)  
Anybody out there know this beer??

>From the Cantillon clan, the Vigneronne is my favorite. As I've mentioned before, I've come around to believing that Cantillon brews lack balance and could be improved. They use more fruit than most (300g of cherries/liter of Kriek, FBoon uses 200g/l, Timmerman's 100g/l), yet the fruit is overwhelmed by the lambik hardness. In the Vigneronne, the fruit actually makes a sizable dent in the other flavors. JP Van Roy, the brewmaster there, told me that Vigneronne was made with white grapes. He mentioned nothing about raisins, but his English wasn't as developed as his beers, so it's possible that I misunderstood him.

The Bruocsella is a straight Lambik, not a Gueuze. Gueuze is a blend of Lambiks of different ages, which is refermented in the bottle ala Champagne. Bruocsella, whose name is Latin for Brussels, is an unblended, three year old Lambik. As such, it is often entirely lacking carbonation. Since it spent three years in a barrel, it's pretty well fermented out by bottling time. I did run across a sample with a slight sparkle, but this had been bottled in 1990. The 1992 on yours is the year it was bottled.

I'm less certain about the Brabantiae, but I believe that it's an unblended Lambik as well. Don't know what distinguishes Brabantiae from Bruocsella.

>This was indeed the Mecca of the Belgian beer scene. I talked to a man who >seemed to be the proprietor. I didn't get his name, but the sig on the receipt >doesn't look at all like Nasser. Whoever it was had some very good news. He >said that he was going to be in Los Angeles next week in order to work on >opening a branch of Biers Artisinals there!! He was shaking a stack of >federal paper work at me, and questioning me about why Americans are so stupid >that they have to have warning labels on beer telling you that it will get you >drunk. Just wait until he sees the paper work he'll have to do for California.

I'm sure that Nasser isn't the only one who runs the shop, especially since there are two shops. Their opening a branch in LA is great news. Any idea where in LA??

CR

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Date: Thu, 24 Sep 92 12:30:44 -0700  
From: jason@beamlab.ps.uci.edu  
Subject: Interstate beer

I will be driving from New York to Southern Cal along I-80 and I-15  
does anyone know of any Micro's or other happenin' spots off these  
highways. Please e-mail me as soon as possible. The last time  
I will read mail before going will be friday (the day this digest  
comes out).. Thanks .

Brewinscum

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Date: Thu, 24 Sep 92 15:43:17 CDT  
From: "Regan Fulton" <fulton@molbio.cbs.umn.edu>  
Subject: old peculiar recipe request

With all this talk about Old Peculiar, I'm getting a powerful  
thirst! Would some kind soul direct me to an extract recipe for  
this delicious variety? I would be very grateful.

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|  
Regan Fulton Email: fulton@molbio.cbs.umn.edu |  
5-110 Moos Tower Phone: (612) 624-9663 |  
University of Fax: (612) 626-7031 |  
Minnesota |  
515 Delaware St. S.E. |  
Minneapolis, MN 55455 |

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Date: Thu, 24 Sep 92 15:48 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Keytones?

Dear Brewers,

I'm interested in this headache stuff, as I'm sure alot of others on the forum are. What are keytones, and how do I keep 'em out of my beer? Please don't email me personally, as I think this might interest all.

Cheers,

John

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Date: Thu, 24 Sep 92 17:37:35 -0600  
From: 105277@essdp1.lanl.gov (GEOFF REEVES)  
Subject: Headaches and Homebrew

> i seem to be gettign a lotof headaches lately-like within the last  
> year. My wife seems to think it might be homebrew. Has anyone had  
> this similar reactions?

>  
> Thanks,  
>  
> Kieran O'Connor  
>

I have a friend here at work who clamis homebrew/microbrew always gives him headaches. He asked me about it and I have no clue. He didn't remember having headaches with authentic German beers so it can't be a problem with malt. I suspected he may have had trouble with one or two brewpubs and developed the idea that all good-tasting beer gave him headaches ;- ) I dismissed the whole thing until your post. Now I'm not so sure. Personally though, I've never had any problems with homebrew that I didn't have with the same consumption of commercial beer.

Geoff Reeves  
Atomic City Ales

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Date: Thu, 24 Sep 92 20:39:56 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Yards of ale availability

Dave Gilbert <solomon!dave@yoda.eecs.wsu.edu> asks about the availability of yard ale glasses.

Mine was given to me as a gift, and was purchased near Albany at a Corning Glass factory outlet. They have other outlets, so if you have one near you it may be worth a visit. The package for mine has a \$30 price tag on it, but as my friend mentioned that it was a display model, i don't know if this was the store's regular price or its display model discount.

Nightwing Enterprises sells "Coachman's glasses" in three sizes; foot, half-yard, and yard. Each includes a stand (as does the corning glass) and "competition sets" are available (a double stand with two glasses). Each competition set is roughly half again the price of a single set. The price for a yard is \$69.95 plus s&h. I haven't tried nor seen these glasses, but they advertise in All About Beer and Zymurgy. Their phone number is 607-723-5886. Nightwing also sells a brush for cleaning the glass and a wooden cap to keep dust out. I'm contemplating getting the brush, which is \$5.

Incidentally, we measured my yard glass at three pints even. Nightwing claims its glass is forty ounces, which probably means they measure by filling to the lip (we allowed some room for a head/spillage prevention when we measured ours).

AjD

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Date: Thu, 24 Sep 92 19:37:10 CDT  
From: hopduvel!john@linac.fnal.gov (John Isenhour)  
Subject: help with glassware

My SO finally found some real nice mugs which met my stringent criteria -

flat bottom so if they get in the dishwasher it doesn't catch dishwasher drool (not the normal way I wash em, but ya\_know)

a 'manly' (read my size) handle so's ya can get yer whole hand in it

Optic perfection for the body, for evaluation purposes.

So, I get a batch of these guys and the rim is nicely beveled on the outside, but the inside is a sharp edge of glass. I figure I can live with that, but it is getting chipped from very mild use.

What I really need is some advice on how to bevel the inside edge of the mugs.

Can I use something like 800 grit wet/dry sandpaper?

I really appreciate any advice, as if I whine about this, after the effort gone to to get them, I may loose all my brewing appendages, and maybe more!:-?

Tnx!

- - -

John, The Hop Devil  
renaissance scientist and AHA/HWBTA certified Beer Judge  
home: john@hopduvel.uucp work: isenhour@lambic.fnal.gov

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Date: Thu, 24 Sep 92 15:01:46 PDT  
From: mdcsc!gdh@uunet.UU.NET (Garrett Hildebrand)  
Subject: Request Source for hops rhizomes

Would someone with a list of good  
suppliers of hops roots or rhizomes  
please post the names/address and/or  
names/phone numbers ?

Thanks,

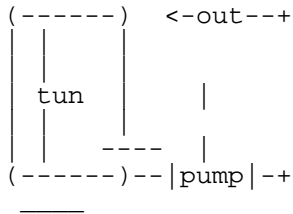
Garrett

---

Date: Thu, 24 Sep 92 20:29:04 EDT  
From: jdg@grex.ann-arbor.mi.us (Josh Grosse)  
Subject: Recirculating pump details

Earlier this week, I posted an article entitled "Incredible extraction rate" in which I described a pump that recirculates the mash from below the screen back up to the top of the mash. It was also used to recirculate the boiled wort to facilitate immersion chilling.

I received a number of requests for information about that pump. It's a Teel (sp?) brand pump, rated to 230 F, available from W.W. Grainger's catalog. It was not self-priming, but that didn't matter, as the pump was attached to the bottom of the tun or kettle, so it's gravity primed. We were able to detach it and move it to the kettle, as there were valves and standard union joints to facilitate this.



-----  
Josh Grossejdg@grex.ann-arbor.mi.us

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End of HOMEBREW Digest #977, 09/25/92  
\*\*\*\*\*  
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Date: Fri, 25 Sep 92 08:43:59 -0400  
From: ryan%phmms0.mms.smithkline.com@smithkline.com (Dominic Ryan)  
Subject: Invert sugar, the true story.

Bear with me on this, this is a tad long because I included two posts.

```
]From: Richard Childers <rchilder@us.oracle.com>
]Subject: Re: Invert Sugar
]
]> Date: Wed, 23 Sep 1992 13:21 EDT
]> From: HULTINP@QUCDN.QueensU.CA
]> Subject: Invert Sugar and other stuff
]> .
]> .
]> Anyway, in HBD #974, Bart Lipkens asks about INVERT SUGAR. Invert
sugar
]> is simply a mixture of glucose and fructose resulting from the
hydrolysis
]> of sucrose aka cane sugar aka table sugar. It is sometimes known as
]> "high fructose corn sugar". A cheap and available substitute
therefore
]> is simply the ordinary corn sugar sold in homebrew stores, although
]> invert sugar is somewhat sweeter. Invert sugar is NOT the same as
table
]> sugar, as a result of the hydrolysis step.
]
]Invert sugar can be simply described, I have been told, as the mirror
image
]of a conventional cane sugar molecule, IE, laevo ( left-handed ) versus
]dextro ( right-handed ) structure.
]
```

I feel that as a chemist I have to stop this one before it grows into another myth.

The first poster got it right. Invert sugar is the product of breaking apart sucrose into its two constituent parts, glucose and fructose, via a process called hydrolysis. Another issue is raised here, that of handedness or what is called chirality in chemistry. Sucrose does indeed have a handedness to it. Molecules that have this property also have the property of rotating plane polarised light (Polaroid lenses will polarise light into one plane by only letting that one through and this is why you get no transmission if you hold two such lenses in front of each other at the right rotation with respect to each other). The direction of rotation is not related in a simple way to the handedness of the molecule. Sucrose is dextrorotatory -it rotates light in a right handed screw direction. Dextrose is also dextrorotatory and fructose, also called levulose, is levorotatory - it rotates light in a left handed direction. Fructose rotates light to the left slightly more than dextrose does to the right, and the invert sugar mix is therefore slightly levorotatory as a result.

```
]All of the taste, allegedly, but none of the consequences, as the
molecule
```

]does not 'fit' into reserved niches where normal sugars will, and passes out  
]of the body without influencing tooth decay, obesity, or any other concerns.

I am sorry to have to say this, but this is utter nonsense. Sucrose is processed by your digestive system into glucose and fructose. Glucose is the fuel for all energy processes in the body, the only thing you brain actually uses as 'food' is glucose.

]It was first refined in the late 1940s, I believe, but - for obscure reasons  
]associated with a supposed bad taste that was later found to be unduplicated  
]by scientists reproducing the solution, decades later - it never made it to  
]the market, until recently. ( My guess is that the sugar industry paid big  
]bucks to suppress it. )

Here again, invert sugar has been know for a long time. It is actually slightly sweeter than cane sugar. It is used commercially in confections and brewing and processes that require retaining moisture.

]I'm wondering if the purpose of its addition to beer brewing is to sweeten the  
]beer without providing sustenance for those little yeastie beasties ...  
I kind  
]of prefer honey, myself, but I may give invert sugar a try, now.

<sig. del.>

If there are any questions as a result of this I will try to answer them.

M. Dominic RyanSmithKline Beecham Pharmaceuticals  
(215)-270-6529 internet: ryan%phmms0.mms@smithkline.com

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Date: Fri, 25 Sep 92 10:09:21 EDT  
From: Peter Bartscherer <BARTSCHP@DUVM.OCS.DREXEL.EDU>  
Subject: Ketone Headaches

After Kieran O'Connor's post regarding headaches, I e-mailed him with my thoughts and then the next day read Mike Mahler's post suggesting that a high level of ketones might be the reason. Now here are my questions:

- \* what causes the creation of ketones?
- \* is there some indication of a high level of ketones (eg heavy kreusen in the primary...)?
- \* will inadequate rinse of chlorine bleach create high ketone levels?
- \* will inadequate rinse cause chlorine headaches? :-)
- \* does using a blow-off tube help reduce headaches (whatever their cause)?
- \* what else might be the cause? dry yeast? infection? sediment?

---

Peter Bartscherer 215.626.7714 Design & Imaging Studio  
BARTSCHP@DUVM.OCS.DREXEL.EDU Drexel U / Philadelphia, PA

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Date: Fri, 25 Sep 92 10:28 EDT

From: mpl@pegasus.att.com

**Subject: Labels**

So far I have been marking my brews by putting marks on the caps, but this is not a very elegant solution. I'd like to use labels on the bottles, but I don't want to have to soak them off after each use. Other than resorting to masking tape, are there labels available that peel off easily?

Mike Lindner

mikel@attmail.att.com

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Date: 25 Sep 1992 10:38:57 -0400 (EDT)  
From: FWALTER%RULUPI@ccmail.sunysb.edu  
Subject: headaches caused by yeast?

Greetings,

I fortunately do not suffer from headaches, but my wife does. One of the things that seems to bring them on is yeast. She often gets headaches after drinking homebrew OR commercial beers with yeast still in the bottle (like the old Boulder Beers). Other beers do not seem to cause this problem.

Fred

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Date: Fri, 25 Sep 92 10:52:50 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Welcome Back Brian

C.R. Saikley writes:

> JP Van Roy, the brewmaster there, told me that  
> Vigneronne was made with white grapes. He mentioned nothing about  
raisins,  
> but his English wasn't as developed as his beers, so it's possible  
that I  
> misunderstood him.

The French word for grape is "raisin". Therein may lie the confusion.

=S

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Date: Fri, 25 Sep 92 11:18:55 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Yard of ale correction

I wrote:

]Incidentally, we measured my yard glass at three pints even.  
]Nightwing claims its glass is forty ounces, which probably means  
]they measure by filling to the lip

My error in measure has been pointed out to me. Three pints is  
forty eight ounces, so perhaps the corningware glass is larger.  
Perhaps i ought to proofread my posts before mailing them.  
[blush]

AjD

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Date: Fri, 25 Sep 92 11:42:11 EDT  
From: Andre Vignos <andre@Think.COM>  
Subject: pheonix brew

I'm headin for Pheonix for the last two weeks in october and figured I'd have plenty of time to frequent prewbubs. Anybody know of any in the area,  
or some good local bottled stuff. By the way, I picked up a six pack of Red  
Tail Ale, brewed in hopland, CA by Mendacino brewery and it is damn good.  
Exactly how I want my Amber ale to come out like.

-Andre

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Date: Fri, 25 Sep 92 08:52:28 pdt  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: re: Yards of ale availability**  
Full-Name: Ted Manahan

> Nightwing Enterprises sells "Coachman's glasses" in three sizes;  
> foot, half-yard, and yard.... Their phone  
> number is 607-723-5886.

I want to put in a short pitch for Nightwing Enterprises. I had a chat with the fellow who runs this business at the AHA conference last June. He is interested in beer history, and is thinking of doing some field research and writing a book on traditional beers of Africa.

His beer glasses look pretty good too.

Ted Manahan  
tedm@cv.hp.com  
503/750-2856

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Date: 25 Sep 92 08:54:00 -0700  
From: BELLAGIO\_DAVID@Tandem.COM  
Subject: Cheaper Yards of Ale

Hold on! I too was yearning for those Yard glasses after seeing them in Denver for the first time. I noticed them in Zymurgy and other brew type catalogs for about \$49.00 for a half yard and more for yards. Then I went to the outlet mall in Gilroy California and ventured into the glass outlet store ( which is now being merged with the Corning outlet store ) and lo behold they had yards, half yards, and foots of Ale! The great thing is that the prices were \$29.00 for a yard, \$19.00 for a half yard, and \$11.00 for a foot! These are the exact same as the ones I've seen in the catalogs. I got a half yard which holds 32 oz to the brim. This is great for a big brew of 22 oz or 25 oz. I was told the yards hold 60 oz. If anyone wants the phone number to this store I have it at home. I don't think they mail order but maybe they can do something.

Super Dave

Bellagio\_David@Tandem.Com

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Date: Fri, 25 Sep 92 11:33:31 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: help with glassware

Yep, you can use #800 wetordry, use it wet, (the dust would be bad to breath). This will leave you with a `ground glass' finish. Actually, depending on how much glass you wish to remove, you might want to start with some #400 or #600, then go to #800, then maybe even #1200 or #1600. If you have access to jewelry polishing equipment, you might be able to get it down to a smooth, shiny surface again. Watch out for heat buildup if you're using machines, it'll crack the glass. Lots o' work.

Good luck.

Carl

WISL,BM.

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Date: Fri, 25 Sep 1992 11:04:42 -0500  
From: adiron!scott@uunet.UU.NET (Scott Barrett)  
Subject: The King of Slugbait

In HBD 977, Dave Coombs posited that slugs were my unseen hop nibblers and wrote:

>There are several common methods for controlling slugs (ie, capturing and  
>indisposing them). I have always used the passive method of laying out a  
>shallow pan of beer into which the creatures crawl. They subsequently fail to  
>crawl out. ("Help! I've fallen into a vat of beer, and I can't get out!")  
>However, I discovered one evening that 90% of my slugs were ignoring the beer  
>(maybe I shouldn't have bought the cheapest beer I could find for them.  
..)

Perhaps you should have bought The King of Slugbait, Budweiser. An issue of Zymurgy last year noted that in a study done at a university in Colorado (I think), Budweiser was preferred by 5 out of 6 slugs!

The advertisement potential is staggering! What better endorsement could a brewer ask for? Swedish bikini team move over. Here come the Bud Slugs!

"When you want a slug of beer, reach for 'The Beer of Slugs'."

What an apt indictment of American popular taste in beer!

Yours in brewing,  
Scott Barrett (the sixth slug)

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Date: Fri, 25 Sep 92 9:35:33 PDT  
From: gummitch@techbook.com (Jeff Frane)  
Subject: Cooper's Extract & Yeast

Al Korzonas mentions good results from Cooper's kit yeast. I have to had my agreement. If I was absolutely unable to find a clean liquid yeast and had to use dry yeast, Cooper's is the only strain I'd risk. I made a couple of batches with it a few years ago (with two cans of Cooper's extract, no sugar, and some finishing hops) and made an amazingly good ale. I also had WYeast clean up the yeast and brewed with it as a pure culture and it was a bang-up strain. I think the primary brewing yeast is very vigorous and this makes up for the slight contamination (yes there was some).

Jeff Frane

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Date: Fri, 25 Sep 92 11:39:24 -0500  
From: oconnor@ccwf.cc.utexas.edu (donald oconnor)  
Subject: AHA mead competition

This is a commentary on the BOS judging at the AHA nationals in Milwaukee. I base my comments entirely on facts outlined in Friday's HBD by Gordon Olson (thru Michael Hall). Based on those facts and the Rules and Regulations governing the AHA competition, it is clear that the first and third place awards in the Traditional Mead category and the BOS award, Mead Maker of the Year, and perhaps top club award should all be changed.

First let me say that I know none of the principals involved personally. Neither Byron Burch, Micah Millspaw, Gordon Olson, David Welker, ... Nor do I question in any way the integrity or sincerity of any of the people involved. In fact, it is transparent by Gordon's post that he is conscientious, sincere, honest and well-intentioned. He should be respected and commended both for the integrity he brought to the competition as well as the candidness of his post.

However, the Rules and Regulations of the competition were not followed on the last day of judging and this directly affected the outcome in both the traditional mead class as well as BOS. The rules clearly state that the BOS judging will involve the 1st place winners from each class. A mistake was made, apparently by David Welker, in bringing the 1st, 2nd, 3rd place to the BOS judging. The judges then erred in judging the 6 meads although this is quite understandable considering the organizer presented them for judging. Finally, score sheets from the previous round were altered in order that the BOS judging appeared to be within the rules and regulations. In other words, the judges were aware of the fact that they could not award the BOS award to the 3rd place mead in a class.

These series of mistakes, however honest and well-meaning they were, have seriously diminished the integrity of the competition. Fortunately, I believe all of the data is available to correct these errors and restore the credibility of the competition. The rules and regulations were followed through the finals of each class judging. It is a simple matter to award the proper award to Micah Milspaw and Byron Burch based on those results. The BOS award should properly be awarded to either Micah's mead or the 1st place mead from the other category based on the scoresheets of the final day of judging as the rules clearly suggest. That is easily done if the AHA retains copies of the scoresheets. If the AHA does not retain the scoresheets, it is not which of those 2, and only those 2, should get BOS. I would suggest it be awarded jointly in that case. (i meant to say it is not CLEAR which of those, and only those 2 should get BOS). Finally, it is my understanding that the club competition was very close this year and i suspect that a proper amendment of the results inthe mead competition might well affect that as well.

I am not a judge nor a member of a club (except D.U.M.B., donalds united making beer) nor have i entered a competition for several years. But I do think competitions have a good deal of value for homebrewing, but that value is greatly diminished if the integrity of the competition is compromised as in this case. Hopefully, this will be rectified by the AHA in the near future.

Finally, I wish to emphasize once again that I do not believe for a second that Gordon Olson nor anyone else involved did anything other than make an HONEST mistake.

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Date: Fri, 25 Sep 92 09:46:55 -0700  
From: "Stephen Hansen" <hansen@gloworm.Stanford.EDU>  
Subject: Accessing the Homebrew Archives.

I apologize for the length of this but I think it's necessary given the number of people having problems accessing the archives. Besides, the length of the digests seems to have dropped a bit since the MALTMILL lottery debacle.

The Homebrew Archive at Sierra.Stanford.EDU has been very active of late. At the same time there have been a lot of errors reported when people try of access files incorrectly. To help those of you who have been having problems and to help keep my mailbox clean I thought I'd post a short tutorial. Following are instructions for accessing the archives either via ftp or via mail using the listserver. Appologies to those of you to whom this is old news, but we were all young once :-)

#### FTP Access:

This is the preferred method. Use your local ftp program to connect to Sierra.Stanford.EDU, do not use the telnet or rlogin programs. If your system can't resolve the name you can try using the IP address, 36.2.0.98, instead. Once connected to Sierra you log in as "anonymous" or "ftp", either will do. No password is required but tradition and courtesy says that you should type in your user id and hostname in place of the password (i.e. name@host).

Once logged in you connect to the homebrew directory.

```
cd pub/homebrew
```

The commands "dir" or "ls" will show you the files and directories there. Unless you know exactly what you want I recommend that you first retrieve the index of available files.

```
get index
```

Many of the files are compressed (these have a .Z suffix) and a few are PC or Macintosh binary executables. You will need to set the transfer mode to type binary BEFORE you get these files. You do this by typing "binary" to the ftp prompt.

```
binary
```

Since a binary transfer mode will work on text files as well, I generally make it a habit to set to binary mode first thing.

When retrieving files in a subdirectory you can either connect to the directory and then get the file or you can stay where you are and get the file by specifying the relative path name. The following are equivalent:

```
cd 1992    get 1992/9206.shar.Z  
get 9206.shar.Z
```

For those of you unfamiliar with Unix (tm) conventions, the parent directory is referred to at "..", so to move up to the parent directory you would type

```
cd ..
```

To make use of compressed (\*.Z files) or uuencoded (\*.uu or \*.uue) files you will need to have the uncompress or uudecode utilities on your system. C language versions of these utilities are available at Sierra in the pub/source directory.

#### Listserver Access:

A listserver is available for those of you without ftp access. The listserver looks for certain commands in the body of a mail message and mails help information or requested files back to the originator. The listserver software on Sierra is VERY picky about the format of its commands so you have to be careful.

The standard for internet text messages (rfc822 if you care) says that a mail message consists of several header lines (To:, From:, Subject:, etc.) separated from the message body by a blank line. The only line in the header that the listserver cares about is the From: or Reply-To: line, so the Subject: and other header lines are ignored.

The listserver expects that the body of the message contains only listserver requests. If it sees anything that it doesn't recognize it will generate an error message and stop processing the message at that point. Several people have mail utilities that generate special memo format lines at the top of the message body. These confuse the listserver and cause it to reject the message. Other people put one or more signature lines at the end of the message. Since these lines are at the end of the message they don't stop the listserver from successfully processing the requests but they will cause it to generate an error message (both to you and to me). To avoid this you should follow the convention that says that signature lines are preceded by a line beginning with two dashes (--).

Mail to the listserver should be sent to listserv@sierra.Stanford.EDU. If you haven't used the listserver before I recommend that you first ask for the help file. Send a message to the listserver consisting of the word help on a line by itself. To get a listing of the files available from the homebrew archive put the following on a line by itself.

```
index homebrew
```

The "get" command is used to get to have the listserver send you a copy of an archived file. The general format of the get command is

```
get <archive> <file>
```

The archive of the digests from November 1991 are stored in the file 9111.shar in the 1991 directory. To get this file send:

```
get homebrew 1991/9111.shar
```

The listserver will in some cases break files into pieces if they're larger than 100K. The index indicates when a file will be sent in more than one part.

The current month's digests are stored as individual files. They are stored under the homebrew-new archive so in order to get one of this month's digest before they're archived send:

```
get homebrew-new NNN
```

to get issue number NNN.

Here's an example of a request for the homebrew index file and a copy of the shar file containing the Digests from November 1991.

To: listserv@sierra.Stanford.EDU  
Subject: (not required)

index homebrew

get homebrew 1991/9111.shar

--  
SIGNATURE

If you have a problem with or questions about the listserver send mail to  
listserv-manager@Sierra.Stanford.EDU

Stephen Hansen  
Homebrewer, Archivist.

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Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,  
Electrical Engineering Computer Facility | but the road is icy.  
Applied Electronics Laboratory, Room 218 | The bar is far away,  
Stanford University, Stanford, CA 94305-4055 | but I will walk  
carefully."  
Phone: +1-415-723-1058 Fax: +1-415-723-1294 | -- Russian Proverb  
-----  
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Date: Fri, 25 Sep 1992 09:32:51 PDT  
From: Alan\_D.\_Thomson.LAX1B@xerox.com  
Subject: Re: Hydrometers

I would like to say thanks to everyone who responded. The final result is that I will taste the runoff to determine when to stop. I've never used my hydrometer and am in no hurry to start now.

Thanks again, and happy brewing  
Alan

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Date: Fri, 25 Sep 1992 10:21:56 PDT  
From: Mark\_Davis.osbu\_south@xerox.com  
Subject: <topic>

I guess that there is a lot of interest in Maple Ale as I have had many messages asking for a post on the recipe. Anyway I just used a basic pale ale recipe and added the maple syrup. I decided to use Scottish crystal malt (I bought it from the Home Winemaking and Brewing shop in woodland hills, Ca.(home of the Maltose Falcons ;-)) because it had such a rich, thick, malty aroma. I think that this would make a good base for a christmas ale by adding some cara-pils(I think that a good christmas ale should be a little heavy in the mouth feel), and an assortment of various spices and orange peel. The recipe called for 5 lbs. of malt extract syrup. The reason for 5 lbs. not 6 was that I had used the other pound for priming of another batch and also in making starters for my yeast. Anyway here is the recipe:

#### Pale Maple Ale

6 gal. brewing water  
5 lbs. Malt Extract Syrup(Amber)  
0.5 lbs. Scottish Crystal Malt 80L  
0.5 lbs. Wheat Malt(dry extract)  
1 qt. Maple Syrup(Dark, Grade A)  
1 oz. English Goldings hops (5.2%) 60 min. boil  
0.5 oz." " " (5.2%) 30 min. boil  
0.5 oz." " " (5.2%) 10 min. boil/steep  
2 tsps. Irish Moss  
2 tsps. Gypsum  
1 pkg. Wyeast #1028 London Ale yeast

#### Procedure:

1. Prepared yeast per instructions on package. When yeast pkg. was swollen I added it to 500ml sterile starter.
2. I steeped the crack crystal malt in 2 qts. 150 F water for 30 min.(I put the pot in the 150 F preheated oven) Sparged the grain into the boiling pot with another 2 qts. of 170 degree water. Added enough water to bring volume in boiling pot to 5 gallons. Brought this to a boil.
3. Added Malt Extract syrup, Wheat malt, gypsum, and 1 oz. hops. Boiled for 30 min.
4. After 30 min. of boil, I added 1 qt. Maple syrup and 0.5 oz. hops. boiled for an additional 20 min.
5. At 50 min. mark of boil I added 2 tsps. Irish Moss and the last 0.5 oz. of hops. I let this boil for additional 10 min. then covered, turned of flame, and allow it to steep for 5 min.
6. Chilled, strained, and racked into primary fermenter. Pitch yeast.

SG 1.054  
OG 1.008

Notes:

The ale was in the primary fermenter for about 5 days(it had a head on it that was about 4 in. tall). Transferred to secondary and allowed to finish ferment (another 7 days). I used 1.5 cups Malt extract to prime.

I tried the ale after 5 days in the bottle and was extremely pleased with the brew. The only thing is that it is a little dry(lost some of it's sweetness(maybe another 0.5 lb. of crystal)). I will do this one again, but I think that I will use another yeast type (maybe Wyeast european ale #?).

(I hope this will be of some assistance. Sorry if I rambled on, but I think I broke my little toe this morning and the medication is taking its toll)

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Date: Fri, 25 Sep 92 12:31 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Imperial Stouts

>From time to time I go off on a tangent and brew nothing but one particular style of beer. I do this in the hopes of getting the style down cold through repetition and experimentation.

My latest style of study has been Imperial Stouts. I have been brewing this style all summer, ten batches all together. Talk about a beer out of season. Ahhh, drinking a full-bodied, high gravity beer in the heat of July (rawlp!).

Due to it's neutral qualities, I used Wyeast Chico ale yeast (#1056) for all batches. Onc interesting discovery is that reusing the yeast cake after a high gravity beer made the second beer exceptionally dry. In fact the beers using repitched yeast were so dry they were unpleasant and subsequently dumped.

Many interesting Imperial Stouts were produced. The one I liked the most had all the trappings of an Imperial Stout but without that expected alcoholic flavor. A Big Beer without the Burn. The alcoholic strength was present but the corresponding alcoholic flavor was masked by the "brick house" body. The beer was so thick it looked like 10-40w motor oil. Really.

#### Imperial Stout

5.5 lb Belgian Pale malt  
3.0 lb Dextrine malt  
3.0 lb Belgian Carapils  
2.0 lb Belgian Special-B  
1.0 lb Wheat malt  
1.0 lb Crystal malt (60L)  
1.0 lb Belgian Biscuit  
.75 lb Chocolate malt  
.75 lb Black Patent  
.50 lb Roasted Barley

2.0 lb Dark Brown Sugar  
2 Licorice sticks

1 oz 60 min Bullion (10.0%)  
1 oz 45 min Cascade (5.9%)  
1 oz 30 min BC Kent Goldings (4.9%)  
1 oz 15 min Fuggle (3.1%)  
1 oz 0 min Mount Hood (3.5%)

Mashed 1 hour at 160 F  
Collected 7.0 gallons, boiled down to 5.5 gallons.  
OG 1.092 FG 1.032  
Wyeast Chico ale yeast, 1 quart starter

chris campanelli

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Date: 26 Sep 92 10:29:49 EDT  
From: Jim Bayer <72416.1044@compuserve.com>  
Subject: >Anyone hear of Thorsen Electric Bin?

I'm trying to get an opinion about a Bruheat knockoff called the Thorsen Electric Bin. I haven't had much luck with response from the folks on Compuserve. Has anyone out here used and/or heard of the Thorsen Electric Bin?

>From the advertisement, I can tell that it is similar to the Bruheat only it is 117VAC and is a little slower to come to temp.

Any response will be appreciated.

Jim

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Date: Sat, 26 Sep 92 17:02 GMT  
From: Peter Nesbitt <0005111312@mcimail.com>  
**Subject: Glass styles**

Does anyone have any information on how glass styles came into existence?

What is the reasoning behind using a Pint Glass, Pilsner, Mug, etc?

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Date: Sat, 26 Sep 92 17:09 GMT  
From: Peter Nesbitt <0005111312@mcimail.com>  
Subject: Accessing the Archives

I have used MailServers and ListServers before, even Telnet and FTP  
commands,  
but I am unable to retrieve files from the ListServ@sierra.stanford.edu.

Can someone help me out here?

I've read the help file and tried several variations of GET, but all that  
I find in my mailbox is something like "...no such file exists."

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Date: Sat, 26 Sep 92 17:13 GMT  
From: Peter Nesbitt <0005111312@mcimail.com>  
**Subject: Aerating wort**

Over the last week I've seen several references to AERATION of wort.  
Sounds  
like oxygenating the wort.

I'm a beginning homebrewer on my second batch. Is this something I need  
to  
be concerned with?

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Date: Sun, 27 Sep 92 11:07:52 EDT  
From: Andrew Patti <patti@ee.rochester.edu>  
Subject: homebrew and headaches

I don't recall the specifics, but in Charlie P.'s book TNCJOHB he mentions that using a blow off tube will force out some of the nasties that "can" be attributed to causing headaches. This was in one of the sections focusing on brewing with extracts. I don't use a blow off tube myself, but haven't had a problem with headaches either.

Andy.

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Date: 27 Sep 1992 20:57:18 -0600 (MDT)  
From: MICHAEL BLAIR 6100 SEC 10 <MBLAIR@cudnvr.denver.colorado.edu>  
Subject: **subscribing**

I am interested in subscribing to HOMEBREW.

I am initially doing this as a class assignment. So, please have a little leniency with me.

I have been making wine for eleven years and am interested in the topic of home brewing.

My address in Internet is:  
MBLAIR@CUDNVR.DENVER.COLORADO.EDU

I am a graduate student at the University of Colorado Denver.

Michael Blair

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End of HOMEBREW Digest #978, 09/28/92  
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Date: Mon, 28 Sep 92 08:50:43 CDT  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: Yield3

I have got quite a bit of e-mail asking about the relationship between the yield formula in Dave Miller's book, and the calculations I used. The answer is that they are the same, and Balling should get credit for both.

Specific gravity (SG) is the ratio of the weight of a solution to the weight of an equal volume of water. Balling apparently wanted brewers to start measuring this, which of course can be done with a scale and graduated flasks. He understood he would run into resistance from practical brewers because the weight of wort comes not only from sugars, but other wort solids as well. He therefore launched into a lengthy empirical study, which led to the conclusion that the sugar fraction of wort (i.e., extract) can to a very high degree of accuracy be regarded as an equivalent amount of sucrose. This permitted him to construct his tables, and build his hydrometer relating % extract by weight (PE) to SG. Balling's measurements had minor errors due to his failure to tightly control temperature. Plato corrected these, and it is his values that modern extract tables and hydrometers are based.

Most hydrometers give both PE and SG. The term "Brix" is used on some, but this is the same as PE. My refractometer gives only PE, so I need the numerical tables to get SG. It should be noted that SG, unlike PE, varies with temperature. Thus, the SG-PE equivalence is valid only at the calibration cited on the hydrometer or table. Different tables and instruments use different calibration temperatures, and this will lead to slightly different numerical values.

The units involved tell the entire story about yield calculations. PE has the units of kg extract per 100 kg of wort (which of course is the same as lbs. of extract per 100 lbs. of wort). SG, on the other hand, is dimensionless. However, since 1 liter of water weighs 1 kilogram at the std. temp. (this is why metric units are so useful in brewing), the product

(1)  $PE * SG * 1.0$

gives the percent extract on the basis of volume; i.e., kgs. of extract per 100 liters (kg/hl). Thus, multiplying (1) by the volume in hectoliters

gives the no. of kg. of extract. That divided by the kgs. of grains used times 100 gives the yield. So you see, Balling did all the hard work!

I have also had some e-mail from brewers expressing concern about the low yields they are getting from their systems. I do not feel this is necessarily

a problem for I am aware of brewers consistently producing quality brews with yields well below 30/lb/gal. For example, Anchor uses a no sparge procedure with Old Foghorn, and get extremely poor yields. Conversely, I tasted beers from ill conceived high yield systems that had a very unpleasant grainy/husky astringency. On the other hand, whenever my yields drop much below normal levels, I usually have gotten some bad malt. In the final analysis, it seems that the malt character of the beers we make is the best guide to

determining if our yields are appropriate, be they low, medium, or high.

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Date: Mon, 28 Sep 1992 10:13:50 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: 1056 re-use

Chris C. notice that batches made with Wyeast 1056 slurry got progressively drier, to the point of being too dry. I've noticed the same thing. 2 re-uses (3 batches total) is my limit; the 3rd batch comes out quite dry. It must be a good adapter to one's brewing conditions.

I have heard that it can be unstable (but it's a great yeast nonetheless)

.  
Is there a Wyeast strain that does not exhibit this behavior, or at least is not so quick about it?

And, wrt. aeration/oxygenation/oxidation of wort/beer: Aeration is the introduction of air into the wort/beer. This puts oxygen into the solution.

This can be a good thing or a bad thing, depending on when it happens. Aeration at post-boil/pre-ferment time is good ("oxygenation"), and aeration after ferment is bad (causes "oxidation").

Russ

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Date: Mon, 28 Sep 1992 07:20:21 -0700  
From: ldl2142 <@relay.hp.com,@ada3.ca.boeing.com:ldl2142@galileo.boeing.com>

**Subject: Seattle Microbrew Festival**

This is not strictly related to Homebrewing, but..

I read the following information in Seattle Magazine this weekend:

Seattle Microbrew Festival  
October 16-18  
26 Microbreweries  
Seattle Center Flag Pavillion  
305 Harrison  
684-7200

I am posting this because it appears that the event is not advertised much.

(Last year I happened across a newswire article, but the Seattle Times didn't mention anything until the weekend of the event.)

I am not in anyway affiliated with the event other than the fact that I attended last year.

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| Layne D. Lommen | Ph: (206) 393-9441 FAX: (206) 393-9040 |  
| Boeing Commercial Airplane Group | email: ldl2142@galileo.rtn.ca.  
boeing.com |  
| P.O. Box 3707, M/S 9R-49 |-----  
--|  
| Seattle, WA 98124-2207| See Standard Corporate Disclamer D6-99999 |  
-----  
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Date: Mon, 28 Sep 92 08:17:56 -0700  
From: kensiski@nas.nasa.gov (David L. Kensiski)  
Subject: racking to secondary

My first lager batch has been merilly fermenting away now for three weeks now and I'm getting anxious to get it away from the sediments that have settled to the bottom. However, it has not stopped fermenting and I'm a little concerned with that. Is it alright to rack to secondary before primary fermentation has completed?

Thanks for your help.  
- --Dave

---

David L. Kensiski [KB6HCN] Numerical Aerodynamic Simulation  
kensiski@nas.nasa.gov NASA Ames Research Center, M/S 258-6  
(415)604-4417 Moffett Field, California 94035-1000

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Date: Mon, 28 Sep 92 10:34:09 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: South African Guinness

According to this week's Irish Emigrant, put out by Liam Ferrie of Galway, as of this week, Guinness is being brewed in South Africa. It will have an alcohol content of 7.5%, significantly higher than that of the Guinness brewed in Ireland.

- - -

Guy McConnell guy@mspe5.b11.ingr.com  
"All I need is a pint a day"

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Date: Mon, 28 Sep 1992 11:41:47 -0400 (EDT)  
From: "Joel J. Garrett; Office 127 CMSL; Phone 831-2332" <garrett@me.udel.edu>

**Subject: re:labels**

>Date: Fri, 25 Sep 92 10:28 EDT  
>From: mpl@pegasus.att.com  
>Subject: Labels

>So far I have been marking my brews by putting marks on the caps, but  
>this is not a very elegant solution. I'd like to use labels on the  
>bottles, but I don't want to have to soak them off after each use.  
>Other than resorting to masking tape, are there labels available that  
>peel off easily?

I haven't actually tried this yet myself, but wouldn't using a couple of streaks of rubber cement to attach labels to bottles facilitate easy removal upon reuse?

Maybe it is TOO EASY to remove the labels this way? (i.e. they fall off, come off too easily?)

While on the subject of labels, does anyone have any decent label "templates" they might allow me to use? I'm especially interested in a template for labels for the necks of the bottles (longnecks as well as regular 12oz. bottles)

>Mike Lindner  
>mikel@attmail.att.com

Joel Garrett  
garrett@me.udel.edu

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Date: Mon, 28 Sep 1992 08:28:49 -0700 (PDT)  
From: Paul dArmond <paulf@henson.cc.wvu.edu>  
Subject: RE: headaches (clarification)

In my earlier post, when I mentioned ketones, I was saying that ketones are ONE of the substances that gives me a headache from very light exposure (specifically lacquer and some paint fumes.) I don't know what it is in some beers, both commercial and homebrew, that gives me a headache. By analogy, higher alcohols (aka fusel oils) are similar and may be at the root of the problem. The beers that give me headaches sometimes have a sharper/harsher edge to the flavor. I think the mechanism is an allergy, rather than toxicity. Anybody in the medical community care to comment?

Paul ---- "But I'm feeling \*MUCH\* better now." :-)

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Date: 28 Sep 92 16:55:15 GMT  
From: "Jim N. Deakin" <J.Deakin@sheffield-city-poly.ac.uk>  
Subject: Invert sugar

According to the books I've seen, the 'inverting' of sucrose normally has to be done by an enzyme in the yeast (invertase or -ase, not sure which), so by pre-inverting the sugar you get the yeast off to a good start. It gives less lag time, and presumably the invert sugar would be used first, leaving those with more effect on flavour till later.  
Cheers!

.....  
..  
From: Jim Deakin, |  
33 Honeywell Street, | Magicien was noon That koude expounde  
Barnsley, | what this lettre mente. -Chaucer.  
S. Yorks. |  
S71 1PU|  
England. |  
.....

..  
Email on:  
JANET : J.DEAKIN@uk.ac.scp  
INTERNET or UUCP : J.DEAKIN%scp.ac.uk@nsfnet-relay.ac.uk  
.....  
..

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Date: Mon, 28 Sep 92 11:56:35 -0400  
From: djt2@po.CWRU.Edu (Dennis J. Templeton)  
Subject: HB headaches

I've been following the line on headaches recently, and here's my 2 pennies.

I think the line on "ketones" is off track... there are probably some ketones in beer, but at least the simpler ketones should be metabolized pretty well. Diabetics who have a crisis have lots of ketones in their system and I don't recall headaches as being a common complaint. On the other hand there are sometimes higher (more complex) organic compounds (e.g. fusel alcohols) that may have biological complications that vary depending on the individual.

On the third hand, there is a very well established phenomenon of headaches due to a compound called Tyramine. This is very often found in wine (particularly red) and affects only some individuals. It seems to be related to the process involved in migraine headaches. If your HB gives you a headache you might ask yourself.. does red wine too?

Actually, I can't recall if tyramine is commonly in beer. Anyone out there know?

By the way, I really believe that whatever may be in HB is likely to be in commercial full-bodied beers too. People are quick to suspect home-made stuff, but I'm equally suspicious of what's made in a factory. (How many roach parts are allowed per spoonful of Welch's grape jelly?) The obvious exception is an infected HB. If it tastes bad, don't drink it.

Disclaimer... while I am a physician, this is not my area of expertise.. I'm dredging memories from med school.

dennis

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Date: Mon, 28 Sep 1992 12:04:05 -0400 (EDT)  
From: "CBER::MRGATE::/"A1::RIDGELY/"@CBER.CBER.FDA.GOV  
Subject: McAndrews Scotch Ale

From: NAME: Bill Ridgely  
FUNC: HFB-300  
TEL: FTS 402-1336 <RIDGELY@A1@CBER>  
To: SMTP%"HOMEBREW@HPFCMI.FC.HP.COM"@MRGATE@WPC

To: Homebrew Digest  
From: RIDGELY@CBER.CBER.FDA.GOV (Bill Ridgely)  
Subj: McAndrew's Scotch Ale

This is in response to Joseph Nathan Hall's request for a recipe for McAndrew's Scotch Ale. Actually, I had hoped someone else would respond to it. McAndrew's is an aberration among Scotch Wee Heavy Ales, and I'd be interested in a recipe as well. There don't appear to be too many people among the readership with expertise in the style, however, so I thought I'd help out as best I could.

BTW, McAndrew's is reviewed in the "Bottle 17, 1991" issue of World Beer Review and receives one of the highest ratings ever (5-stars). I'll condense & paraphrase some of that review here.

First, some brief background - McAndrew's (called Caledonian Strong Ale in Scotland) is brewed at the old Lorimer & Clark Brewery in Edinburgh using direct-fired, open coppers. The brewery is actually an operating museum. One of the coppers has been in continuous use since 1869, when the brewery first opened. Caledonian (as it has been called since 1987) is now one of the few independents operated in Scotland. It also brews a 70/- Heavy, a 80/- Export, an XXX Bitter, and a 1.042 OG Porter.

McAndrew's is brewed from highland pale malt (a strain called Golden Promise), crystal, amber, and small amounts of chocolate, black, and wheat malts. The hops are whole, compressed Fuggles and Kent Goldings. I have no details on the yeast used, and the beer is filtered & pasteurized so there's no chance of culturing it.

A brief profile is: OG 1.078 (7.6% alcohol vol); color bronze (much lighter than the typical 90/- Wee Heavy); aroma of fresh hops (also untypical of the style) but balanced by malt sweetness & some roastiness; body very full; palate sweet at the start but developing into a very rich balance of malt sweetness, roastiness, and intense, spicy (from the Goldings) hopiness. Finish is long and bitter.

If I were to attempt to brew this beer using a partial mash (my normal style of brewing), I would use about 2 lbs of English pale ale malt, about 1/2 lb of fairly light crystal malt (maybe 20 Lov) plus 1/2 lb of Victory malt or Belgian Biscuit malt (the closest things available to English Amber malt), 1/2 lb of wheat malt (for body & head retention. Carapils would accomplish the same result), and a small amount of Chocolate malt (maybe 1/4 lb or less) for the roastiness. I wouldn't use any black malt or roasted barley because of the darker color it would impart.

The remainder of the OG would be provided by about 6 lbs of pale dry extract (DME) and 1 lb of light brown sugar (for that treacle-like sweetness typical of Scotch Ales).

I would use about 1 1/2 to 2 ounces (depending on the alpha acid content) of a fairly high-alpha hop for bitterness (Northern Brewer is one of my favorites), then dry hop with about 1 1/2 ounces of Kent Goldings.

I'd use the Wyeast #1028 London Ale yeast on this one. For Scotch Ales, the Wyeast #1098 (Whitbread) is slightly less attenuative, but this beer is a bit drier than others typical of the style.

Remember, the above is purely conjectural. I haven't actually tried brewing this. If anyone attempts it, please post the results.

Slainte!

Bill Ridgely (RIDGELY@CBER.CBER.FDA.GOV)

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Date: Mon, 28 Sep 92 12:21:43 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Altbier availability?

Our club runs an annual "Brewola" -- "everybody" brews a beer from the same recipe, then we taste and rate all of them. This year we chose Papazian's Osmosis Amoeba Alt as the recipe. Of course, club members are now wondering what an Alt "should" taste like. I am unable to find any commercial examples in the Ann Arbor (MI) area. There is a possibility I could get a friend to bring some from Chicago, if he knew where to get it. Or, I would be willing to reimburse expenses for someone to mail me a few bottles, for "analytical purposes" (check with me by e-mail before doing this, of course!) It is also possible that I could make a run to Toledo (Ohio) or Windsor (Canada).

According to Eckhart (sp?), Pinkus, Weihenstephan, and Widmer make Altbiers.

=Spencer W. Thomas | Info Tech and Networking, B1911 CFOB, 0704  
"Genome Informatician" | Univ of Michigan, Ann Arbor, MI 48109  
Spencer.W.Thomas@med.umich.edu | 313-747-2778, FAX 313-764-4133

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Date: Mon, 28 Sep 92 11:47:59 -0500  
From: c\_vandev@hwking.cca.cr.rockwell.com (Craig Vandeventer)  
Subject: Sparging Questions

In #977 George Fix writes:

> Clearly the malt types used is a matter of the utmost practical import.  
> However, I have found that to get a very high malt flavor the sparge  
> must be omitted as well. This is an expensive way to brew since the  
amount  
> of grains needed must be increased by a factor  $\sim 4/3$ . Nevertheless, some  
of  
> the world's great ales and lagers have been brewed this way, and I have  
> found it works in homebrewing as well for special beers. Clearly this  
is  
> not the way to brew our standard beers.

As I am about to venture into all-grain brewing, I have been wondering  
about  
the absolute necessity of sparging. Since the purpose of sparging is to  
rinse the sweet wort from the grains why couldn't you just increase the  
amount of grains to get the same extraction rate without the sparge. Even  
assuming \$1.00/lb. of grain for a five gallon batch you would only spend  
2 to 3 dollars more to save an hour or two of time. For me, I would  
rather  
spend the extra money and eliminate the biggest pain-in-the-butt of going  
all-grain.

With George's comments above, I now must question whether sparging is  
just  
an economic issue. If eliminating the sparge creates a maltier brew, what  
is it about sparging that reduces maltiness? He states: "Clearly this is  
not the way to brew our standard beers." Why not? Does sparging  
inherently  
cast certain properties on the beer that unsparged beers won't have?

Craig Vandeventer - Beer Addict

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Date: Mon, 28 Sep 1992 10:15:47 PDT  
From: Mark\_Davis.osbu\_south@xerox.com  
Subject: oops...

I guess that I made on big mistake on the maple ale recipe that I had submitted on Friday. The recipe calls for 2 tsps. Irish moss. That should read one half (0.5) tsp. Irish moss. I also forgot to put something in the topic field, oh well I guess that I screwed up again!

Mark\_Davis

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Date: Monday, 28 Sep 1992 14:24:20 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: All About Beer Magazine**

IMHO, it has some interesting articles, but seems to be primarily write-ups about places with lots of beers, written by the owners/managers of those establishments. Not enough of my cup of tea to subscribe.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Mon, 28 Sep 92 13:13:00 -0500  
From: john.fix%hardgood@philabs.philips.com (John Fix)  
Subject: SECONDARY & AIRLOCK

I'm making my first attempt at a true lager brew, and racked to the secondary after two weeks of primary fermentation at 40 degrees F (a little long, I agree). After transferring to the secondary, I put the carboy in the fridge, and noticed that the fermentation lock was working in reverse for a short time, due to the temporary fact that the air trapped in the fermenter was warmer than the air in the fridge, and was contracting as it cooled. Is there a way to prevent the water from dribbling back in, other than temporarily using a blow-off tube for a few hours while the air cools?

-- John --

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Date: Monday, 28 Sep 1992 14:37:02 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Homebrew Headaches

Here is a story for which I have no explanation:

I brewed at a friend's house (casual friend) and fermented and bottled there.  
We each kept a case and I more-or-less forgot about it. I hadn't seen him for awhile when he came over and said he was moving out of the area and wanted to return a sixpack he never drank. It was covered with dust and who knows how it had been stored.

I was a little leery, but washend one off and put it in the fridge, then tasted it about a week later. It gave me a blinding headache. I went down and tasted one from my case stored in my basement and it tasted great--no unusual side effects. I tried another bottle, just half, from his six pack and had another bad headache.

Considering they were all brewed and bottled together, I have no idea why they ended up so different, or what would be wrong with these other bottles to taste about the same but give a very painful headache.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Mon, 28 Sep 92 15:14:06 -0400  
From: eh@EGM.LIB.ROCHESTER.EDU  
Subject: homebrew

I am writing to request that my name be added to your Homebrew forum mailing list. My full name is Gene Hayworth. Thanks in advance!  
Gene Hayworth

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Date: Mon, 28 Sep 1992 15:25:16 -0400 (EDT)  
From: John Christophe Alden <ja2w+@andrew.cmu.edu>  
Subject: cider question

just a question about the hard apple cider. will brewing yeast suffice  
for the champagne or ale yeast?  
just wondering.  
thanks  
john

---

Date: Mon, 28 Sep 92 14:03:26 MDT  
From: Brian.Smithey@Central.Sun.COM (Brian Smithey)  
Subject: HBD FAQ available

A FAQ and answers list for the Homebrew Digest has been archived on sierra.stanford.edu as /pub/homebrew/hbd.faq, see the HBD header for instructions on accessing the archive. Thanks to all who contributed and edited. Special thanks to Steve and Tony.

It's too big to post, the table of contents follows:

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Topics:

1. How is beer made?
  2. How do I start homebrewing?
  3. What equipment do I need?
  4. What is a hydrometer?
  5. What is a wort chiller?
  6. What are hot/cold break?
  7. Recommended books.
  8. Slow starting fermentation.
  9. Grain/Extract conversion.
  10. Hops and bitterness.
  11. Dry hopping.
  12. What is Lovibond?
  13. What is Wyeast (liquid yeast)?
  14. Yeast starters.
  15. Mail order.
  16. Homebrew clubs.
  17. AHA/Zymurgy.
- Bibliography.

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Date: Mon, 28 Sep 1992 13:26 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: SAAZ competition details from Micah Millspaw

Results from the SAAZ/ St.STANS Fest beer competition. 9/27/92

light lager

1st place George Fix  
2nd place Tom Estudillo  
3rd place Jim Lopes

wheat

1st place Jim Lopes  
2nd place Douglas Demers  
3rd place Randy Boyd

marzen/oktoberfest

1st place Micah Millspaw  
2nd place Tom Altenbach  
3rd place Jim Lopes

alt beer

1st place Tom Estudillo  
2nd place Tom Altenbach

open fest

1st place Jim Lopes  
2nd place Jim Hunter  
3rd place Bob Jones

Best of Show Jim Lopes - american wheat  
runner up BOS Jim Lopes - open fest

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Date: Mon, 28 Sep 92 16:01 CST  
From: 87749194@ucs.uwplatt.edu  
Subject: Beer Drinkers of America

Greetings,

I found in my mail todot (snail mail that is) a letter and questionnaire from a group called the Beer Drinkers of America. Does anyone in Digestland have any good information on this group? Is it worth it and do they do anything positive?

Thanks in advance,

Thomas Vodacek (87749194@ucs.uwplatt.edu)

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Date: Mon, 28 Sep 92 15:25:05 -0600  
From: David Suda <suda@barley.Colorado.EDU>  
**Subject: heather honey**

Anybody know of a source for heather honey? Thanks,

Dave Suda  
suda@barley.colorado.edu

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Date: Mon, 28 Sep 92 17:28:31 edt  
From: "Balling, John D." <BALLING@DICKINSON.EDU>  
Subject: Belgian candi sugar

Do any of you homebrewers out there know of a source for Belgian candi sugar? It appears in a number of recipes in Pierre Rajotte's book entitled "Belgian Ale". The recipes say that other sugars can be substituted, but that the flavor profile will not be the same. (Does anyone know whether this is true or not?)

I tried the homebrew supply shops in the Washington, DC area and several mail-order supply houses with no luck.

Any help would be appreciated.

- -- John Balling balling@dickinson.edu  
Carlisle, PA

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Date: Mon, 28 Sep 92 16:35:19 PDT  
From: Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com>  
Subject: invert sugar

I came across the term while researching "golden syrup", a common item in England, New Zealand and Australia. Here is part of the text, which might help to work out what invert sugar is ....

I've seen reference to it (golden syrup) in an American book as "golden invert syrup", as one form of liquid sugar. At any rate, the sugars make up 74.4% by weight of the stuff. If this was in the form of sucrose alone, it would crystallize out, likewise if it were reducing sugars, glucose would crystallize. The proportion (1.75 reducing sugars to 1 of sucrose) produces a stable liquid. In the refining process, none of the syrups in process have a high enough reducing sugar content, so special batches of "invert syrup" are made (sucrose solution heated in acid environment -> equal quantities of glucose + fructose). This is added to other syrups to obtain the right proportions.

>From this invert sugar might be a fancy name for glucose.

Peter

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Date: Mon, 28 Sep 92 19:56:54 -0600  
From: Gordon Olson <glo@r.lanl.gov>  
**Subject: invert sugar**  
Subject: AHA mead competition  
Reply-To: glo@r.lanl.gov (Gordon L. Olson)

Unfortunately, it is now impossible to "correct" the results of the mead BOS as suggested by Donald Oconnor (oconnor@ccwf.cc.utexas.edu).

I have not read the "fine print" in the judging rules. What I do know is that best-of-show is not awarded to the highest scoring mead or beer. When comparing across styles, the point scales are quite useless. You must compare the meads or beers head-to-head. Which one is the best of its particular style? That does not resolve itself in points. The final round, BOS, judges do not fill out score sheets.

If an error was made, and I am not sure that an error was made, we can not now reconstruct the judging and compare mead A of one style to mead B of another style.

Gordon L. Olson

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Date: Mon, 28 Sep 92 23:01:48 cdt  
From: "Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU>  
Subject: Beer news

The following article (slightly abridged) appeared in the Des Moines Register,  
Thursday, Sept. 24, 1992:

>>>Belly up to the bar, folks. Central Iowa has a brewery. After a few months of perfecting its brew, the Dallas County Brewing Co. in Adel started shipping "Old Depot" beer to local stores and restaurants last weekend. Kevin Rice, the brewery's president, says Old Depot is the first beer brewed in central Iowa since Des Moines' last brewery closed in 1917. The name comes from the nearby old Milwaulkee Railroad Depot, which will soon open as the Old Depot Restaurant and Pub. The brewery, once a glove factory, is located just south of the restaurant...on highway 6. ....Overseeing the yeasty operation is brew master Al Bush, who was previously with Buffalo Brewing Co. in Buffalo, N.Y. ....Rice, formerly a senior vice president at Heritage Communications, Inc., decided to open the brew pub and restaurant simply because "I like beer." It was while he was travelling in California for Heritage Cablevision that Rice discovered the microbrewery trend.... Iowa's first microbrewery, Millstream Brewing Co. of Amana, opened seven years ago. Since then a few other breweries or brew pubs...have opened. One brew pub, Fitzpatrick's Brewing Co., opened in September, 1990, in Iowa City. The other part of the Old Depot endeavor, the restaurant, is expected to open Oct. 5. Rice plans an ambitious menu that includes bison, venison, pheasant, rabbit, steaks, lamb flown in from New Zealand and an array of pasta and vegetarian dishes. ....Old Depot wil be available in four styles. [lager, ale, porter, and light.] <<<

An accompanying article highlights some information on Iowa breweries from a book called "The Breweries of Iowa," written by Randy Carlson (no publisher or ISBN given).

I've lived in Iowa for three years and have always thought it was a rather civilized place. Now with micros popping up hither and yon, I'm sure of it!

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Date: Mon, 28 Sep 92 23:08:28 cdt  
From: "Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU>  
Subject: sugary question

I've been following the discussion on invert sugar with interest although a lot of the chemistry is lost on me. I ask the following in hopes of getting a less complicated answer: Anybody know anything about, or better yet used "demarara" (sp?) sugar? Is it really different from your garden variety "brown" sugar? Where does one get it? In what sorts of recipes does one use it? Thanks in advance for your wisdom.

Thanks in arrears, by the way, to all those who responded to my queries a couple of weeks ago. Lots of people suggested using marbles (easy to sanitize) as the means to sink a bag of hops for dry-hopping in the secondary, but lots of people also think pellet hops are as good or better, since they can actually provide a sort of fining action. The Listerman mash/sparge system gets mixed reviews.

Jonathan

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End of HOMEBREW Digest #979, 09/29/92  
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Date: Mon, 28 Sep 92 18:52:00 EDT  
From: Jake.Zaagman@f20.n3603.z1.FIDONET.ORG (Jake Zaagman)  
Subject: Steam beer

Hello, I am a new reader to the HBD, and find it very informative. I would like some info on making steam beers.

I know basically that Steam beer is a lager, fermented with lager yeast, at ale temps. From what I read, using yeasts not at the optimum temps can creat off-flavors, and act un-favorable. I can ferment ales here in my house at 70f. So,

- 1 - Is there a normal ferment temp for steam beer?
- 2 - Or is there something that just covers up the off flavors?

Thanks, Jake Zaagman (jake.zaagman@f20.n3603.z1.fidonet.org)

- - - -

\* SPEED 1.10 [NR] \*

- - -

Internet: Jake.Zaagman@f20.n3603.z1.FIDONET.ORG

UUCP: ...!myrddin!tct!psycho!20!Jake.Zaagman

Note:psycho is a free gateway between Usenet & Fidonet. For info write to root@psycho.fidonet.org.

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Date: Mon, 28 Sep 92 18:52:00 EDT  
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- 1 - Is there a normal ferment temp for steam beer?
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- - - -

\* SPEED 1.10 [NR] \*

- - - -

Internet: Jake.Zaagman@f20.n3603.z1.FIDONET.ORG

UUCP: ...!myrddin!tct!psycho!20!Jake.Zaagman

Note:psycho is a free gateway between Usenet & Fidonet. For info write to root@psycho.fidonet.org.

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Date:29 Sep 92 10:47:51 SAST  
From: DBIRCH@eleceng.uct.ac.za  
Subject: South African Guinness

So I find out from someone in America that they are brewing Guinness here. Guinness has been brewed in Namibia for some time now (Alcohol 7.5% vol.) People here tend to find this style of beer too heavy as we are used to lager type beers:  
Lion lager, Castle lager, Ohlssons lager, Amstel lager, Hansa pilsener etc. (Most beers are brewed by the same company: S.A. Breweries)

Dave Birch  
Cape Town

David Birch  
UCT

-----  
Where do people get all those witty quotes they  
use in their signature files?  
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Date: Tue, 29 Sep 1992 08:00:05 -0400  
From: mgx@solid.ssd.ornl.gov (Michael Galloway)  
Subject: re: SECONDARY & AIRLOCK

John, I tried to send directly to you but the mail bounced. Here is one simple solution. In HBD 979 you asked:

> After transferring to the secondary, I put the carboy in the fridge,  
> and noticed that the fermentation lock was working in reverse for a  
short  
> time, due to the temporary fact that the air trapped in the fermenter  
> was warmer than the air in the fridge, and was contracting as it  
cooled.  
> Is there a way to prevent the water from dribbling back in, other than  
> temporarily using a blow-off tube for a few hours while the air cools?

Why not fill the fermentation lock with cheap, high proof voodka? It will not freeze in your fridge, and if some of it gets sucked back into the secondary, no big deal.

Michael D. Galloway mgx@solid.ssd.ornl.gov  
v-(615)574-5785  
f-(615)574-4143  
Living in the WasteLand (of Beer, that is)

-----

Date: Tue, 29 Sep 1992 08:22 EDT  
From: HULTINP@QUCDN.QueensU.CA  
Subject: Organic chemistry of Beer

A lot of talk lately about ketones etc etc. What are ketones? I am not sure that the chemical structure would be much use, but recall that the fermentation process produces a range of alcohols (hopefully mostly ethanol but some having longer carbon chains as well). In addition to this process, yeast contain various other enzymic systems, several of which can oxidize alcohols to compounds known as ketones and aldehydes. These are more or less toxic, and can result (just as can the higher alcohols) in headaches and hangovers etc etc. What to do about this? Use clean yeasts, keep fermentations cool (not cold, I just mean, not at summertime high temps either), and IMHO use a blow-by system in your primary fermenter to remove the crud. Most of this unwanted junk is less dense than water, and much of it is only somewhat soluble, so it tends to rise to the top amidst the froth, and can be blown over and out of your beer. BTW, even if you are carefully sealed up, and are sure that your beer is not "oxidized", you will still get some amount of oxidation processes going on. But this is minimal, and should not be harmful. Relax....

Finally, Thanks to Richard Childers in HBD #978. That makes two of us as publicly confessed chemists.

Phil Hultin

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Date: 29 Sep 1992 8:38 EDT  
From: dab@blitzen.cc.bellcore.com (dave ballard)  
Subject: cooler tuns

hey now- i'm finally getting around to building a cooler tun with copper tubing on the bottom. before i do this though, i'd like to hear the argument for putting the holes on the bottom of the tubing (facing the bottom of the cooler) vs. having the holes on top (facing the bottom of the grain bed). enlighten me...

thanks

dab

=====  
dave ballard  
dab@cc.bellcore.com

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Date: Tue, 29 Sep 1992 08:59 EDT  
From: HULTINP@QUCDN.QueensU.CA  
Subject: Advice on a Tasting Method

Ok, first off, so I can't read email addresses before my first coffee.  
Thanks go to Dominic Ryan the chemist.:-)

In early November, I will be giving a class on "beer appreciation", in which I will be trying to highlight both what it is that makes a beer taste the way it does, and also , how our modern taste differs from those of the past.  
To do this, I am modifying a class I attended in Madison WI about 4 years ago, in which we took a totally beige commercial beer, and added to it hop teas, malt teas, salt, sugar etc etc, to see what happened to the taste as various flavours were added or augmented.  
I will be using as my base a version of a 16th century unhopped ale, brewed from Sir Kenelme Digby's "Closet...". The question for you all to opine on is: What is the best way to prepare extracts of various malts and grains so that addition of a small amount of the extract to a beer will more or less accurately reflect the flavour of that grain in an actual brew?

Reply by email or by posting as you wish. Thanks. Phil Hultin.

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Date: Tue, 29 Sep 1992 06:46:44 PDT  
From: John\_D.\_Sullivan.wbst311@xerox.com  
Subject: all-grain

All Grain Brewing

I am a 2 year extract and adjunct brewer. I decided to try an all grain brew last Saturday because I can't seem to get the real malty flavor and nose with liquid or dry extract that Sam Adam's and many good beers have. Maybe I'm on the wrong track and need some kind of dry malting?

Anyway, I've got a couple of questions as I've never seen all-grain done (I relied on HBD and Charlie P.). My goal was to make a 3 gallon batch of Amazeing Pale Ale with 4 lb.pre-crushed 2-row Pale, .5 lb. crystal, .5 lb. cornstarch, gypsum and Irish moss.

I built the 2 bucket lauter tun and in the section on using one Charlie says to start out with water in it and add the mash, and while sparging always leave the water level above grain bed(unless I misunderstood something). But in the recipe that water isn't figured into the formula. So I skipped the extra water in the bucket. Also when I keep hearing about recirculating the sparge, I assume you mean to take the runoff out of the bottom bucket and run it back over the grain bed. I tried this 3 times but it was about the consistency of runny oatmeal and I kept getting a stuck sparge. I had to stir it gently to allow runoff but that was making the runoff very cloudy. I ended up running it thru over and over while cleaning up the bucket each time till it was clear. I did end up with a very good extraction rate.

After the boil I ran the wort thru my chiller, (hot wort running thru copper coils that are immersed in ice water, syphoned directly into carboy), I racked off cold break, and pitched Telford's dry yeast (sorry, liquiders, my taste buds and I have drawn our own conclusions) . 2 hours later I went down to check on it and it had 2 inches of krausen and bubbling madly! By last night(Monday)it had slowed to a crawl and hydrometer read 1.008. Tasted excellent. 650F fermentation temp, BTW.

Now to my questions(sorry about the long-windedness):

1) did I sparge right?or do you just let it sit there while it sloowly drips thru? or maybe the grain was crushed too finely?The top of the bag had lots of

chunks of husk, the bottom pretty floury.

2) does all-grain normally start and finish so quickly? It tasted very clean.

maybe the cornstarch kicked it into high gear?

3) is \$1.69/lb or \$6.95/ 5 lb way too much for grains? the whole and pre-crushed grains were the same price. I don't have a mill yet (maybe soon

Jack). I didn't seem to save any money.

4) do I ask too many questions? I'm hoping the tolerance level has gone up some lately.

Thanks alot for your patience and any replies.

John

-----

Date: Tue, 29 Sep 92 9:57:36 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: alts--commercial comparisons and recipe ideas

My beer and brewing friends who have visited Dusseldorf came back raving about the alt beers. Unfortunately, it is difficult to suggest an appropriate commercial comparison, and in my humble opinion, this is one of the less well-understood styles in the homebrewing and beer-judging community.

In its loose form, an "alt" is a German beer brewed in the "old" style, namely, top-fermented. Alt beers can be found in different parts of Germany, but it is the Dusseldorfer alts that are most distinguished. To the best of my knowledge, none are available in the U.S.

Pinkus Alt is a good and interesting beer in its own right, but it does not typify the Dusseldorf alt style. Pinkus Alt uses a grain bill of 60% barley malt and 40% wheat malt, and also employs a lactic fermentation to give the beer a tart edge. Interestingly, Pinkus Weizen uses the reverse proportion of grains, namely 60% wheat malt and 40% barley malt, and is a good Bavarian Weizen style beer. By all means, taste them both side-by-side.

The Chicago Beer Society holds two blind beer tasting/dinners a year, and American alts have won them a number of times. Old Detroit, from the Detroit Brewing Company (?), is contract-brewed by Frankenmuth Brewing Company. I believe they won twice. Alaskan Amber, from Alaskan Brewing (?) and perhaps accessible to West Coasters, also won. Fred Eckhardt is a big fan of Widmer Alt, which I haven't tasted, but appears to be an excellent beer, if perhaps too hoppy for the style. Indianapolis Brewing has had a lot of success with its Dusseldorfer Ale, which I'm not sure is really a Dusseldorf Alt. The Free State Brewery in Lawrence, Kansas, brews an Amber Alt.

The Zymurgy style guidelines on Alts are:

SG 1.044 - 1.048  
IBUs 25 - 35  
Color 11 - 19

You should adhere to the suggested starting gravities--this is a 1040s beer. A slightly stronger alt, termed a "Sticke," is occasionally tapped and served to clientele lucky enough to be around when it is tapped. While the IBU range appears to allow some leeway, it has been my experience that beers hopped to the high end will be judged too hoppy. The same pattern seems to hold with color. Keeping in mind that a Bass Ale is a 10 and Michelob Dark a 17 in color, aim toward the lighter end of the color spectrum.

Grains and hops used should be German. Wyeast has two excellent yeasts from which to choose, namely #1007 "German ale" and #1338 "European ale." Of the two, as oft stated in HBD, #1338 produces a maltier, more complex-tasting beer. If at all possible, chill your fermenter at the end of primary fermentation to about 40 degrees F, then rack the beer to secondary and cold-condition the beer for a couple weeks. This is what the Germans do, and this practice is also recommended by Steve Daniel, who has won the Nationals numbers of times. The rationale for cold-conditioning is

to drop the yeast out, for the fruity-yeasty flavors found in English beers are not desired in Alts. Both of the above Wyeasts drop out well and you get a very bright, clear beer.

A good starting point for a recipe is George and Laurie Fix's "Vienna Mild," substituting an alt yeast for a lager yeast. Such a recipe for a 5-gallon batch might go something like this:

8 pounds pilsner malt (or 6 pounds light, unhopped dme)  
4 oz 10L crystal malt  
4 oz 60L crystal malt  
4 oz 120L crystal malt  
(assumes 75% extraction efficiency)

6 - 7 AAUs German hops (Hallertauer, Tettnang)

Wyeast 1338 or 1007

cold-conditioning in secondary

Alt grain bills can employ some wheat malt, so you might substitute a pound of wheat malt for a pound of pilsner malt.

If your club members are setting out to brew, by all means vary the hops, hop schedule, color malts, and yeast, and let us know how it turns out.

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Date: Tue, 29 Sep 92 11:50:34 -0400  
From: Gerald Andrew Winters <gerald@engin.umich.edu>  
Subject: Dormant yeast?

In HBD # 973 James W. Smith responds to the following question...

>> - When my fermentation is nearing completion, does the yeast go into a  
>> dormant state or just die?

>They go dormant. If you wait too long before priming you won't get  
>carbonation, because once the yeast go dormant, they need things that  
>finished beer lacks in order to wake back up. Carbonation is done by  
>the yeasties that haven't gone dormant yet at bottling time; there are  
>still a bunch of them in suspension even when the beer looks clear.

I'm wondering if the solution to my long standing problem lies in James's  
response. The problem I have is that it takes an exceptionally long time  
for my beers to reach a proper carbonation level. No way do my beers  
become properly carbonated after a month or so. I would say my beers  
need  
about four months or so. Sure, I use 3/4 cup corn sugar as many do. And,  
yes, I have tried different sources for the sugar in case of a bad batch  
or  
something. But my results have been uniform, regardless. What strikes  
me  
in contrast is something I recall reading in Papazian's TCJoHB. I  
believe  
he says that because of his busy schedule, many times he does not bottle  
until after 4-6 weeks settling time in the secondary. Indeed, I usually  
wait about this long. At this point fermentation has nearly ceased (1  
bubble  
> 3 min.). It seems to me that much of the yeast going dormant is a  
possible  
explanation for my problem. I should also mention that I use Wyeast  
liquid  
cultures and brew both lagers and ales.

So my question is, can someone provide a good rule of thumb as to when  
bottling should occur? And is my presumption correct that letting the  
beer sit too long in the secondary may cause sluggish carbonation later  
on.

Gerald A. Winters  
gerald@eecs.umich.edudionysus%

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Date: Tue, 29 Sep 92 11:57:33 EDT  
From: Don.Veino@East.Sun.COM (Don Veino - Sun USOPS WSU New Products  
Introduction)  
**Subject: Moron Labels**

Hi All,

Just a little more on the labels subject...

A few folks asked about an easier way to get removeable labels  
for the body of a bottle... so, I took a walk down the hall to  
our supplies closet and came up with two suggestions:

- \* Post-it notes (pick your size - large for body, small for neck labels)
- \* Removeable address labels (Avery Mfg, Cat # S-6432, 3-up 4x2 in. was  
in stock here) or file folder labels

I personally use plain white paper (more environmentally friendly!)  
labels photocopied from a 3-up master. I made the labels go the full  
width (8.5 in) of the paper, so when cut and adhered to the bottle  
(white glue), they wrap \*\* all the way around \*\* and then stick to  
themselves. Never had a problem with them coming off until wanted, but  
easily done then. Recycles easily too!

Don

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Date: Tue, 29 Sep 92 09:19:31 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: Beer Drinkers of America

Thomas Vodacek asks:

>I found in my mail todot (snail mail that is) a letter and questionnaire  
>from a group called the Beer Drinkers of America. Does anyone in  
>Digestland have any good information on this group? Is it worth it  
>and do they do anything positive?

BDA is the political arm of the industrial brewers. They lobby for laws that promote the interests of large brewing companies, often at the expense of the smaller breweries. They also oppose all relegalization efforts for drugs other than alcohol, because they argue that it's not possible to use the currently-illegal drugs in a responsible manner. (Please let's not argue that last point on HBD. There are more appropriate places.) A more likely explanation is that they want to avoid any possible added competition for their markets.

Their one positive copntribution might be the "Party Smart" program, but that always seemed to me to be a marketing scam to sell more Bud Light.

I joined last year and learned all this from their own newsletters, and I have since let my membership expire.

hope this helps  
gak

Richard Stueven    gak@wrs.com    attmail!gakhaus!gak    107/H/3&4

How can you be ignorant of something you didn't know in the first place?  
- Choo

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Date: Tue, 29 Sep 92 09:10:32 PDT  
From: mdcsc!gdh@uunet.UU.NET (Garrett Hildebrand)  
Subject: Re: cider question (yeast)

On Monday, 28 Sep 1992, John Alden writes:

>  
>just a question about the hard apple cider. will brewing yeast suffice  
>for the champagne or ale yeast?  
>just wondering.  
>thanks  
>john

>  
Ale yeast is a brewing yeast. I have no experience making cider with  
a lager-type yeast. Try it and see!

-----

Date: Tue, 29 Sep 92 11:39:48 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Yeast washing questions

I've heard tell of `washing' yeast with acid to kill off bacteria.

My questions for the microbiologists are:

What pH should this acid bath be?  
Is it important what acid is used?  
What is the procedure?

and my questions for the chemists are:

Using distilled water and, say, standard distilled white vinegar  
(what does 5% acidity mean anyway?), how would I mix up a bath of  
a particular pH? I have neither a pH meter nor pH papers to check it.

Carl

When I stop learning, bury me.

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Date: Tue, 29 Sep 92 13:38:53 EDT  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: label adhesive

The very best, bar-none, label adhesive I've ever used is, get this, MILK  
!  
(I use 1% - as if it matters.) I picked up this tip from right here in  
the  
digest a few months to a year ago, and have used it many times.

Simply dip a pre-printed paper label in a saucer of milk, apply it to the  
bottle

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Date: Tue, 29 Sep 92 13:41:14 EDT  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: label adhesive II

sorry - i got happy fingers and sent the post too soon!

apply label to the bottle, then squeeze out any air bubbles. The labels will stay on untill you remove them by soaking in water - then they come right off with no scrapping or amonia or anything.

sean

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Date: Tue, 29 Sep 92 12:37 CDT

From: korz@iepubj.att.com

Subject: Oxidation/Racking to 2ndary/McAndrew's/AllAboutBeer/Airlocks

Russ

> And, wrt. aeration/oxygenation/oxidation of wort/beer: Aeration is the  
> introduction of air into the wort/beer. This puts oxygen into the  
> solution.  
> This can be a good thing or a bad thing, depending on when it happens.  
> Aeration at post-boil/pre-ferment time is good ("oxygenation"), and  
> aeration  
> after ferment is bad (causes "oxidation").

Also, aeration of hot wort (generally above 80F) results in oxidation which  
is also bad, even though it is post-boil/pre-ferment. Cool your wort  
before aeration.

David asks:

> My first lager batch has been merilly fermenting away now for  
> three weeks now and I'm getting anxious to get it away from the  
> sediments that have settled to the bottom. However, it has not  
> stopped fermenting and I'm a little concerned with that. Is it  
> alright to rack to secondary before primary fermentation has  
> completed?

Yes, it's alright. In fact, siphoning before active fermentation has  
ended has the added benefit that most of the oxygen that might get  
introduced during siphoning would then get scrubbed-out by the actively  
escaping CO2. The only snag might be that the siphon may have a  
tendency to break, but you can reduce the chances of this happening  
by (increasing the flow rate) making the height difference as big as  
possible and making sure that the hose does not have too large an inside  
diameter.

Thanks to Bill for taking a stab at a McAndrew's Scotch Ale recipe.  
It happens to be one of my favorites. I would just like to add that  
McAndrew's Scotch Ale has a very intense Goldings flavor. I would  
suggest adding 1/2 to 3/4 ounce of Goldings (East Kent, B.C., U.S.,  
maybe even Styrian would work) during the last 15 minutes of the boil.  
See Jackie Rager's article in the Hops Special Issue of Zymurgy for  
how much bitterness the 15 minute boil will add to the final beer.  
Another beer that has an intense Goldings flavor is Young's Special  
London Ale -- another of my favorites.

Bill also writes:

I'd use the Wyeast #1028 London Ale yeast on this one. For Scotch  
Ales, the Wyeast #1098 (Whitbread) is slightly less attenuative,

I thought just the opposite -- that Whitbread was more attenuative than  
London Ale. Comments?

John writes regarding All About Beer Magazine:

> IMHO, it has some interesting articles, but seems to be primarily write-  
> ups  
> about places with lots of beers, written by the owners/managers of those  
> establishments. Not enough of my cup of tea to subscribe.

I'd like to add that every issue that I've read of AAB, has had lots of  
technical errors. For example, Duvel given as a Trappiste Ale and no

mention of Orval, Westmalle, St. Sixtus (the secularly-brewed version of Westvleteren), Roquefort or Shaapskooi (pardon my spelling -- I don't have my books here at work).

John asks:

>contracting as it cooled. Is there a way to prevent the water from  
>dribbling back in, other than temporarily using a blow-off tube for a  
>few hours while the air cools?

I use all three-piece airlocks and make sure to not overfill them. If when you fill one you have the level of the water above the bottom of the "thimble" then it will work in both directions without sucking water. Although I don't own one, I believe the "triple-ripple" airlocks work in both directions also, without any special precautions.

Al.

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Date: Tue, 29 Sep 92 13:15:31 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: yeast/hangovers/McAndrews/airlocks

Russ Gelinas writes:

> Chris C. notice that batches made with Wyeast 1056 slurry got  
> progressively drier, to the point of being too dry. I've noticed the  
> same thing. 2 re-uses (3 batches total) is my limit; the 3rd batch  
> comes out quite dry. It must be a good adapter to one's brewing  
conditions.  
> I have heard that it can be unstable (but it's a great yeast  
nonetheless).  
> Is there a Wyeast strain that does not exhibit this behavior, or at  
least  
> is not so quick about it?

Chris was also making strong ales from the yeast, which tends to  
select for the more alcohol-tolerant mutants. This happens to all  
yeasts, to one degree or another. If the batches are low-alcohol,  
it wont happen to near the extent.

Save some for a gran cru!

- - - - -

> exposure (specifically lacquer and some paint fumes.) I don't know what  
> it is in some beers, both commercial and homebrew, that gives me a  
> headache. By analogy, higher alcohols (aka fusel oils) are similar and  
> may be at the root of the problem. The beers that give me headaches  
> sometimes have a sharper/harsher edge to the flavor. I think the

I don't know, but Bass ale seems to give me that headache that is right  
smack dab in the middle of your head, and it's pretty hoppy, and tastes  
like it was fermented at a high temp (=> fusel alcohols). Double diamond  
is almost a Bass clone, but tastes cleaner, like it was fermented at a  
lower  
temp, and I have no such problem with it.

What is it about mead that makes for such mean hangovers?

- - - - -

> McAndrew's is brewed from highland pale malt (a strain called  
> Golden Promise), crystal, amber, and small amounts of chocolate,  
> black, and wheat malts. The hops are whole, compressed Fuggles and  
> Kent Goldings. I have no details on the yeast used, and the beer  
> is filtered & pasteurized so there's no chance of culturing it.

> A brief profile is: OG 1.078 (7.6% alcohol vol); color bronze (much  
> lighter than the typical 90/- Wee Heavy); aroma of fresh hops (also  
> untypical of the style) but balanced by malt sweetness & some  
> roastiness; body very full; palate sweet at the start but  
> developing into a very rich balance of malt sweetness, roastiness,  
> and intense, spicy (from the Goldings) hopiness. Finish is long and  
> bitter.

> If I were to attempt to brew this beer using a partial mash (my  
> normal style of brewing), I would use about 2 lbs of English pale  
> ale malt, about 1/2 lb of fairly light crystal malt (maybe 20 Lov)  
> plus 1/2 lb of Victory malt or Belgian Biscuit malt (the closest  
> things available to English Amber malt), 1/2 lb of wheat malt (for

>body & head retention. Carapils would accomplish the same result),  
>and a small amount of Chocolate malt (maybe 1/4 lb or less) for the  
>roastiness. I wouldn't use any black malt or roasted barley because  
>of the darker color it would impart.

Since it is my favorite (affordable, < \$2 / bottle) beer, I tried to brew  
up a McAndrews clone last week, and came quite close on the color and  
taste.

I used the Belgians malts, also: 4 lbs aromatic, 4 lbs caravienne, 10 lbs  
Pale malt, mashed @ 156F. made 4.25 gallons SG 1.086 wort with my bad  
sparge efficiency. 1/2 oz ~7% Northern Brewer, 1 oz 4.5% fuggles, 1 oz  
5.6% Goldings for 70 min, and another 1.5 oz goldings and 1 oz fuggles  
spread throughout the boil. I used distilled water for the mash, and no  
water treatment whatsoever for the sparge (except to acidify it); I  
didn't

want hard water accentuating the bitterness. I pitched whitbread Ale  
yeast for the diacetyl notes, and now the primary fermentation has  
subsided after 5 days, with a SG of 1.040.

I always considered McAndrews to be quite hoppy, but side-by-side my  
clone  
had the appropriate bitterness, but too much flavoring hop (time should  
fade it somewhat, and we'll see how it turns out). My brew was the same  
dark-orange color, but a shade lighter. It also definitely needs a  
little  
roasted barley or other dark malt in it. The McAndrews was a bit  
maltier;  
the fresh hop flavor in mine is probably masking the malt somewhat.

Next time I'll try: 8 lbs aromatic malt for even more maltiness, 9 lbs  
pale ale malt, 2-3 oz roasted barley or maybe 5-6 oz of the special B  
malt

instead (black patent may be more authentic - forget the chocolate... it  
needs that slight burnt note), the same hot-mash > 155F, the same long  
boil to get some caramelization. The same bittering hops, and cut the  
flavoring hops in half, with none in the boil for less than 30 min.  
Avoid, no matter how you're tempted: hard water, brown sugar, and dry-  
hopping.

Your mileage may (and definitely will) vary, and I'd be happy to trade  
bottles if you attempt it (for comparison purposes only, of course :-)

- - - - -

>I'm making my first attempt at a true lager brew, and racked to the  
>secondary after two weeks of primary fermentation at 40 degrees F (a  
>little long, I agree). After transferring to the secondary, I put the  
>carboy in the fridge, and noticed that the fermentation lock was working  
>in reverse for a short time, due to the temporary fact that the air  
>trapped in the fermenter was warmer than the air in the fridge, and was  
>contracting as it cooled. Is there a way to prevent the water from  
>dribbling back in, other than temporarily using a blow-off tube for a  
>few hours while the air cools?

Use an S-shaped airlock instead of an econo-lock. blow-off tubes  
will also suck liquid back into the brew if they are not long enough.

bb

- - - - -

Assume that moderation is the key to everything.  
You then have excessive moderation, a contradiction.  
excessiveness is clearly the way to go...



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Date: Tue, 29 Sep 92 14:26:44 CDT

From: cush@msc.edu

**Subject: Federal Regulations**

An earlier posting on R.C.B concerning the home production of whiskey led me, on a lark, to call the local office of the bureau of Alcohol, Tobacco, and Firearms for a citation of the law (for reference it is Title 26 USC 5171 that outlaws production of distilled spirits by other than a bonded distillery)

Along the way an interesting tidbit came up: according to the IRS Federal regulation 27CFR25.207 it has ALWAYS been legal for the proprietor of a brewery to remove up to 200 gallons per year from the premises, for personal use, without paying taxes on it. This even before homebrewing became legal.

Some guys have all the luck!

---

Cush Hamlen  
cush@msc.edu

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Date: Tue, 29 Sep 92 12:28:28 PDT  
From: Richard Childers <rchilder@us.oracle.com>  
Subject: headaches, yeast, and a possible solution

Several people have brought up the thread of headaches and the possibility that yeast may have something to do with this ...

> Date: Fri, 25 Sep 92 10:09:21 EDT  
> From: Peter Bartscherer <BARTSCHP@DUVM.OCS.DREXEL.EDU>  
> Subject: Ketone Headaches  
>  
> After Kieran O'Connor's post regarding headaches, I e-mailed him with my  
> thoughts and then the next day read Mike Mahler's post suggesting that  
> a high level of ketones might be the reason. Now here are my questions:  
> \* what causes the creation of ketones?  
> \* is there some indication of a high level of ketones (eg heavy  
> kreusen in the primary...)?  
> \* will inadequate rinse of chlorine bleach create high ketone  
levels?  
> \* will inadequate rinse cause chlorine headaches? :-)  
> \* does using a blow-off tube help reduce headaches (whatever their  
> cause)?  
> \* what else might be the cause? dry yeast? infection? sediment?  
>  
> Date: 25 Sep 1992 10:38:57 -0400 (EDT)  
> From: FWALTER%RULUPI@ccmail.sunysb.edu  
> Subject: headaches caused by yeast?  
>  
> I fortunately do not suffer from headaches, but my wife does. One of  
the  
> things that seems to bring them on is yeast. She often gets headaches  
after  
> drinking homebrew OR commercial beers with yeast still in the bottle  
(like the  
> old Boulder Beers). Other beers do not seem to cause this problem.  
>

In a book I read on making hard apple cider, they suggested pasteurization after bottling, and I wonder if this might be used to kill remaining yeast cells in the solution, after bottling, but before drinking ?

I don't suffer from these headaches - at least, not now - so it's up to another person to test this theory.

According to the book, pasteurization was accomplished by submerging the bottles containing the product in 160 F water for about an hour.

Note : this should be done after the beer has carbonated in the bottle.

- -- richard

====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411  
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

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Date: Tue, 29 Sep 92 15:59:35 EDT  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Sneezing in my beer

Tangential to the issue of headaches from homebrew is a problem  
i develop from some beers: sneezing fits.

Some unfiltered, unpasteurized beers cause it, some don't. I've never  
had a problem with filtered and/or pasteurized beers, so i would assume  
the problem would be the yeast. Since not all beers with live yeast  
cause it, i would assume that my sensitivity would be to certain  
strains.

The reaction doesn't last long, and i don't get too congested.  
My only other allergies are to some pollens and to the antibiotic  
arythromycin (sp?), so i am certain that the grains or hops are not  
the problem.

Has anybody else had this problem?

AjD

-----

Date: Tue, 29 Sep 92 17:47:26 EDT  
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)  
Subject: hops

I recently enjoyed a Pale Ale at John Harvard's  
brew pub in Harvard Square. If any of you hop  
heads out there have tried it, any idea what kind  
of hop provides that great aroma?  
The nut brown ale was good too.  
Mark mrgarti@xyplex.com

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Date: Tue, 29 Sep 92 16:19:01 -0700  
From: John Dilley <jad@pimlico.nsa.hp.com>  
Subject: Announcing the mead-lovers digest

This message announces the creation of the mead-lovers digest, dedicated to the discussion of brewing (and consuming) mead. The mead-lovers digest is set up similar in format to the HBD (thanks to Rob for providing me the scripts! :-). So if you are interested in mead, feel free to join the discussion.

As with the HBD, please be sure to submit articles to be included in the digest to mead-lovers@nsa.hp.com. Send administrative requests (for addition to or removal from the list) to the request address:

mead-lovers-request@nsa.hp.com

Enjoy, and happy brewing!

-- jad --  
John A. Dilley <jad@nsa.hp.com>

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Date: 29 Sep 92 18:04:17 EDT  
From: James Spence <70740.1107@compuserve.com>  
Subject: Nat'l Comp. Mead Judging

The AHA's position on the Mead best-of-show.

We became aware that there were some concerns in the way the best-of-show meads were judged this year via a letter we received from Micah in July. After receiving Micah's letter, I looked into the situation to find out what happened. I discovered that there were some inconsistencies in the way the best of show meads were judged compared to previous years. I also discovered that all 4 judges and the judge director unanimously agreed on the final decisions. The AHA stands by their final decision as a fair representation of best of show.

I wish we had run a perfect competition, but unfortunately, we did not. We are always striving to improve the competition and Micah's letter informed me of a situation I was previously unaware of. I assure you all that steps have and will continue to be taken to avoid any future misunderstandings and inconsistencies.

Anyone who wants to participate on the National Homebrew Competition Committee may contact me through CompuServe (70740,1107) or at PO Box 1679, Boulder CO 80306 (303) 447-0816. For those currently on the committee, a new package is in the works for everyone and I hope to have it the mail shortly after the GABF. It will include a working list of those people who have agreed to participate as well as first round judging topics.

Sincerely,

Karen Barela  
AHA Vice President

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End of HOMEBREW Digest #980, 09/30/92  
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Date: Wed, 30 Sep 92 09:09:23 EDT  
From: Steve Anthony <steveo@Think.COM>  
Subject: How to make non-alcoholic brew?

My wife has needs to take a perscription medicine, and that medicine precludes any alcoholic beverages. This includes her favorite, my own porter. So instead of us sitting around, me with an IPA and her with a Porter, I'm sitting there with the IPA and a case of guilt, and she's got a glass of water and a case of frustration! So I began to wonder what might be involved in making a no alcohol brew.

My thought was that I'd have to make the beer as usual, and then take all 5gal of the fermented product and remove the alcohol, by heating to maybe 165F to boil to alcohol off, yet not boil the beer. This, I surmize would get rid of the alcohol, but also kill off the yeast that one would use for carbonation. So, then some form of artificial carbonation would be required. Maybe something like they do for soda. Which implies that some kegging system would be needed. This seems expensive.

Thus, my question. Is there any other way? Has anyone experimented with any kind of process to remove alcohol from the beer yet still render it drinkable?

Any and all thoughts will be appreciated!

Steveo

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Date: Wed, 30 Sep 92 10:32:14 EDT  
From: jim busch <busch@daacdev1.stx.com>  
Subject: Re: Micah got the shaft

I have followed the AHA judging of the mead BOS thread with interest. It just shows how bad the AHA judging can be at times. From the circumstances clearly stated in this forum, Micah got screwed out of a first place position in the second round. The rejudging indicates a lack of credibility in the AHA process. If they dont have confidence in the judges of the earlier rounds, they have no buisness doing the judging. What ever happened to "the decision of the judges is final"?

This lack of credibility became apparent to me after a 3 week swing through California, Oregon, Washington and Colorado immeadiately prior to last years GABF. I maintain a log book of all my beer travels, and carefully rate all beers based on style on a 5.0 max scale. Very few beers get a 5.0, and 4.0+ is a great beer in my system. When I heard the announcements of winners at the second day of last years GABF, I checked my notes to compare with my memory of some beers. Beers that were rated quite poorly at the brewery suddenly emerge as silver and gold winners. Either some breweries are pulling a fast one and brewing "special" beers for the fest (so they too can be the best beer in america) or the AHA has serious judging problems. I suspect both are contributing factors.

That said, I just took the BJCP exam, so maybe I can be part of problem soon :-). Anyway, Micah got shafted, and at least this forum has heard the news that I am sure will not be disclosed in print in Zymurgy.

Jim Busch

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Date: Wed, 30 Sep 92 09:40 EDT  
From: "C. Lyons" <LYONS@adc2.adc.ray.com>  
Subject: Dormant yeast ...

>>> - When my fermentation is nearing completion, does the yeast go into  
a  
>>> dormant state or just die?

>>They go dormant. If you wait too long before priming you won't get  
>>carbonation, because once the yeast go dormant, they need things that  
>>finished beer lacks in order to wake back up. Carbonation is done by  
>>the yeasties that haven't gone dormant yet at bottling time; there are  
>>still a bunch of them in suspension even when the beer looks clear.

>I'm wondering if the solution to my long standing problem lies in  
James's  
>response. The problem I have is that it takes an exceptionally long  
time  
>for my beers to reach a proper carbonation level. No way do my beers  
>become properly carbonated after a month or so. I would say my beers  
need  
>about four months or so. Sure, I use 3/4 cup corn sugar as many do.  
And,  
>yes, I have tried different sources for the sugar in case of a bad batch  
or  
>something. But my results have been uniform, regardless. What strikes  
me  
>in contrast is something I recall reading in Papazian's TCJoHB. I  
believe  
>he says that because of his busy schedule, many times he does not bottle  
>until after 4-6 weeks settling time in the secondary. Indeed, I usually  
>wait about this long. At this point fermentation has nearly ceased (1  
bubble  
>> 3 min.). It seems to me that much of the yeast going dormant is a  
possible  
>explanation for my problem. I should also mention that I use Wyeast  
liquid  
>cultures and brew both lagers and ales.  
> So my question is, can someone provide a good rule of thumb as to when  
>bottling should occur? And is my presumption correct that letting the  
>beer sit too long in the secondary may cause sluggish carbonation later  
on.

I have also noticed that long secondary times result in long  
bottle aging to achieve carbonation. Perhaps one answer would be  
to add yeast at bottling. I suspect lager yeast would be best  
for this, but I'm not sure. I'm also not sure how much yeast  
would be needed for a 5 gallon batch primed with 3/4 cup corn  
sugar. On my last batch I tried 1 teaspoon (twice the amount I  
use for rootbeer) of dry yeast. That seemed to cure the problem.  
Any others adding yeast at bottling? If so, what kind and how much?

... Christopher Lyons

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Date: Wed, 30 Sep 1992 07:54 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Flatulence

OK, since we're all airing (pun intended) our personal problems here on headaches and sneezing, how bout we vent are opinions on homebrew generated flatulence. I have noticed some people (not me of course) have a big problem (read nuclear farts) after homebrew club meetings. I always tell these people that this is caused by infected brews. Is it really? Could it be the yeast metabolizing some other sugars hanging around in their stomach?

Any ideas out there or is this just a local problem. Feel free to AIR your ideas here on the digest, NOT in my office.

Bob Jones

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Date: Wed, 30 Sep 92 9:19:47 PDT  
From: rfozard@sword.eng.pyramid.com (Bob Fozard)  
Subject: Red Hook ESB

I picked up a recipe profile sheet from Brian at Fermentation Frenzy yesterday that lists all of Red Hook's and Sam Adams' brews. The one I'm particularly interested in is Red Hook ESB. This beer has the tastiest hop character I know of. The sheet lists ESB as using Willamette and Tettnang. Not having my senses properly and fully calibrated for hop-guessing yet, I cannot confirm this. Can any of you?

p.s. Brian wasn't sure either, he didn't prepare this sheet.

- --  
rfozard@pyramid.com

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Date: Wed, 30 Sep 1992 11:19:45 -0500 (CDT)  
From: RKB6116@SIGMA.TAMU.EDU (Mr. Weather)  
Subject: labels

This may be old news, but..

I have been using rubber cement for my homebrew labels. I usually go through 2 "regular" sized bottles of the stuff for about 40 bottles of homebrew, but they stay on until you want them off. When you finally pull them off, they are easily removed without leaving anything behind. The labels are plain white paper used in xerox machines.

Mr. Weather <> aka Ken Blair <> rkb6116@zeus.tamu.edu <> Aggieland USA

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Date: Wed, 30 Sep 92 09:42:25 PDT  
From: rstya@map.mda.ca (Roy Styan)  
Subject: RE: Steam beer

Jake Zaagman asks:

- > 1 - Is there a normal ferment temp for steam beer?
- > 2 - Or is there something that just covers up the off flavors?

I have brewed many batches of steam beer, mostly because I don't have refrigeration although I do enjoy the style. My most successful batches have been fermented at 15C (umm... 58F?). During the summer, I was fermenting at 20C (70F?) and I did indeed get off flavors. Perfume. Quite obnoxious, although aging seems to be curing the problem somewhat. I have noticed that brewing with even a little crystal helps mask the problem (I don't know why, I just seems to work for me). The worst batch was brewed with Wyeast #20?? (Danish) but I haven't really done enough experimentation to blame the yeast yet.

Roy

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Date: Wed, 30 Sep 1992 09:59:07 -0800

From: eurquhar@sfu.ca

Subject: demerara sugar-different?

In a word, yes. Demerara sugar is a special form of sugar which is very dark brown and almost sticky. It has a strong, caramelly almost fruity smell and flavour to match. Roger's Sugar here in Vancouver, B. C.

makes this grade and it is the basically cleaned raw sugar which has been re-crystallized. They use the same process as Tate and Lyle in Britain use to make Demerara.

Nothing is removed except plant fibres, dust, etc. and the natural plant acids which would invert or cause the sucrose to breakdown into it's

component parts glucose and fructose. No molasses is extracted but instead

is returned to the sugar before crystallization.

The raw sugar often called 'turbinado or raw sugar"

produced/available in the States is a very pale imitation of the real thing.

However, REAL ENGLISH DEMERARA IS AVAILABLE IN THE USA from the Cellar in Seattle. Never tasted this one but likely its good. The Cellar, P.O. Box 33525, 14411 Greenwood Ave. N., Seattle, Washington 98133 telephone #206-365-7660.

Eric Urquhart (eurquhar@sfu.ca)

Centre for Pest Management, Dept. of Biological Sciences

Simon Fraser University, Burnaby , B.C. Canada

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Date: Wed, 30 Sep 92 11:49:21 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Beer and Health

Beer is a natural organic food, which consumed in moderation is health positive. There have been numerous independent studies that have clearly shown that everything else being equal, beer drinkers enjoy better health than nondrinkers. In fact, many of these studies have shown that regular beer drinkers tend to be in better health than wine drinkers or those who consume spirits. The key of course is moderation. Studies have shown that health benefits increase with beer consumption, but only up to a point. After that it decreases and rapidly goes negative.

The major ketone in beer is diacetyl. It has a flavor threshold of .10-.15 mg/l. In normal beer it will be present at 1/2 to 1/3 this level. Margarine, for example, contains 40-50 times as much. I personally have a reaction when I taste beer whose diacetyl level is above threshold. There is absolutely no doubt in my mind, however, that this reaction is emotional/psychological and not physiological. Everytime I pick it up in my beer, I know I have screwed up!

The major aldehyde in beer is acetaldehyde. There are other aldehydes present. They are at such low levels in normal beers that they can be ignored for health purposes. (Beer flavors are a different issue.) Acetaldehyde is theoretically toxic, however for this to be a practical issue we are talking about consumption levels approaching 25-30 liters per day for decades. Interestingly, the US beer with the highest acetaldehyde level is Bud. It is typically present at 10 mg/l, which is close to its flavor threshold. This has been the case throughout this century, and results from AB's "chip fermentation". It is also responsible for the subtle apple-like tones found in Bud. This is not IMHO the ideal brew in so far as beer flavors are concerned. Yet, think about the number of gallons of this beer that have been brewed and consumed over the years. Compare health statistics of regular Bud drinkers with those who engage in a known health hazard, i.e., cigarette smoking. I think the proper conclusion is that we can forget about the aldehyde content of beer as being a health risk.

The major health issue centers around the alcohol content of beer. Because beer, unlike wine or spirits, is made with a relatively low gravity fermentation, it generally should have much lower levels of fusel alcohols than other libations. These long chained "higher alcohols" are indeed toxic and quite intoxicating. They make "moonshine" the health hazard it actually is, and to a much lesser extent, the same can be said for brandy. Much has been said on HBD about the negative effects of the fusel oils, and there has been some really good advise about how to keep their levels low. I agree with all of this and its relevance to beer flavors. However, from the point of view of health related issues, it is important to keep in mind that even with defective beers the fusel alcohol level will typically be a good factor of 50 below that found for example in brandy.

The issue associated with ethanol is more complicated. I think the data out there shows that it is health positive at low levels, however there is absolutely no doubt that it will have deleterious effects with high

levels of consumption. As an enthusiastic brewer I do not warm up to moderation easily. However, the more one looks at the data the more attractive this posture becomes.

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Date: Wed, 30 Sep 92 11:45:00 -0500  
From: hpfcla.fc.hp.com!melkor!rick (Rick Larson)  
Subject: Re: alts

Tony Babinec writes a great post on Alts and he implies the Alaskan Amber is an Alt. I have one bottle conditioned Amber left in the frig and I wondered if the yeast was worth culturing to make an Alt.

Does anyone know what type of yeast is used in the Amber?

Is it the same for their Pale Ale and therefore just their brewing Ale yeast?

I really enjoy the malty Amber and if anyone has the opportunity they should try it. It might be available in Seattle for all you PNW brewers. My brother lives in Alaska and is required to bring some when he visits.

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Date: Wed, 30 Sep 92 13:39:32 EDT  
From: mm@workgroup.com (Mike Mahler)  
Subject: Dry Yeast: Different for each kit type from same maker?

Does anyone know for sure if the ale kits from one manufacturer all have the same yeast in those little packets? For example, I use Ironmaster alot and was wondering if their Porter kit has a different yeast than their Bitter or Stout kits? What about other brands like Coopers?

Michael

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Date: Wed, 30 Sep 92 13:38 CDT  
From: korz@iepubj.att.com  
Subject: Re: Sneezing in my beer

AjD says some beers make him sneeze. I don't know how much this may have to do with this ailment, but perhaps it is a mold allergy? I know of several people who get sneezing fits from airbourne molds and one (the teacher of the training session I'm in right now -- the one foolish enough to give me a terminal during class) who says he can't dring beer because he's allergic to molds. I would imagine that various beers would have varying amounts of mold in them, which would explain the inconsistent reactions to various brands.  
Al.

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Date: Wed, 30 Sep 92 12:08:12 EDT  
From: chuck@synchro.com (Chuck Cox)  
Subject: Re: Best of Show

Thanks for all the messages about the validity of BOS judging. Here is a summary of the responses. Not all responses were clearly pro or con, but I did my best to try to understand the various viewpoints. I should add a disclaimer that I am very strongly in favor of BOS.

I realize this sample set is too small to be statistically valid, but the results seem reasonable to me.

Total responses: 16 (7 judges, 9 competitors)

For BOS: 9 (3 judges, 6 competitors)  
Against: 4 (3 judges, 1 competitor)  
Don't Care: 3 (1 judge, 2 competitors)

My interpretation:

Judges are divided about BOS, but competitors want it.

All competitors stated that they were aware of the subjective nature of the judging. Several mentioned the analogy of dog show BOS.

An interesting point: one competitor said he didn't like sending an extra bottle for BOS judging. I sympathize with this. I don't enter many competitions anymore because I don't want to waste 3 bottles of excellent beer just to find out if someone else thinks it's good too. I would like to suggest a compromise: make the BOS bottle optional. If the first-place beer in a category didn't include a BOS bottle, that category won't be in BOS. I think most brewers are fairly realistic about their chances of a win, so let them decide whether they want to sacrifice an extra bottle on the chance that they take first. I don't think this would be too much of a burden on organizers. Opinions?

My opinions:

- If the competitors want BOS, they should get it.
- The BOS bottle should be optional.
- If certain judges are uncomfortable judging BOS, they should let judges who are comfortable with BOS do it.
- Master judges should be competent, informative, and entertaining BOS judges.

I really enjoy judging BOS. I think one of the great benefits of being a Master judge is that I get asked to judge BOS quite often. I would be very disappointed if BOS started disappearing from competitions.

- - -

Chuck Cox <chuck@synchro.com>

In de hemel is geen bier, daarom drinken wij het hier.

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Date: 30 Sep 92 09:23:00 -0700  
From: KRUSE\_NEIL@Tandem.COM  
Subject: Bad smelling cider

A few days ago I made a gallon of hard cider. However, when I smelled in the bottle is smelled like rotten eggs. What would cause this to happen?

Neil (kruse\_neil@tandem.com)

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Date: Wed, 30 Sep 1992 15:28:41 -0400  
From: mgx@solid.ssd.ornl.gov (Michael Galloway)  
Subject: sake recipe

Could someone please post a true sake recipe? I don't recall seeing one posted in the recent past and there is not one in Cats Meow II either.  
Thanks!

Michael D. Galloway mgx@solid.ssd.ornl.gov  
v-(615)574-5785  
f-(615)574-4143  
Living in the WasteLand (of Beer, that is)

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Date: Wed, 30 Sep 92 14:09:57 PDT  
From: bruceh@equalizer.cray.com (Bruce T. Hill)  
Subject: Request for Dry Honey Beer Recipe

I have a recipe request:

Does anyone have an all-grain recipe that emulates Oregon Brewing's Dry Honey Beer? Guesses as well as suggestions are welcome! This stuff is heavenly and I would like to make my own.

Thanks,

Bruce T. Hill @ Cray Research Superservers, Inc., San Diego, CA, USA  
Email: bruceh@cray.com Phone: (619) 625-3746 FAX: (619) 625-0641

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Date: Mon, 28 Sep 92 12:28 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: KUDOS

To: Homebrew Digest  
Fm: Jack Schmidling

The latest edition of Zymurgy has a good article by Ray Daniels on targeting gravity. What rivitted my attention was an elegantly simple little equation that I used on my very next batch. As the majority of hombrewers probably do not subscribe to the magazine, I thought I would pass it on to this forum along with my thanks to Ray for what, like all good ideas, now seems so obvious.

The problem is to determine the gravity of a wort after boiling or dillution, based on its present gravity.

The trick is to determine the "total gravity" which can then be divided by any volume to predict the final gravity. This is done simply by multiplying the present gravity by the present volume then dividing the product by the anticipated volume.

For example:

10 gals of sweet wort have a gravity of 1.030 (30) prior to boiling and we want to boil this to a volume of 7 gals.

$30 \times 10 = 300$  total gravity

$300 / 7 = 48$  (1.048) gravity after boiling

It works the same way for adding water.

Maybe I just read the wrong books and Ray just plagarized this but it made wading through the magazine worth the effort. Thanks Ray.

js

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Date: Wed, 30 Sep 92 14:08:45 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: sluggish carbonation

> So my question is, can someone provide a good rule of thumb as to when  
> bottling should occur? And is my presumption correct that letting the  
> beer sit too long in the secondary may cause sluggish carbonation later  
on.

The problem is especially common in high alcohol beers, and has  
an easy solution: just add more yeast at bottling time. Make sure  
you use the same type of yeast that you used for the fermentation.  
If you use a more attenuative strain, the beer can become overcarbonated.

bb

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Date: Wed, 30 Sep 92 16:09:46 MDT  
From: abirenbo@rigel.cel.scg.hac.com (Aaron Birenboim)  
Subject: Advanced Tapping and fluid dynamics

I have been having a problem with getting foam and flat beer from my kegging system. I have heard about restaurants keeping their beverages under pressure (15-20 lbs) and using restricted and/or long lines to drop this pressure to 1/2 pound at the nozzle.

I never took any fluid dynamics.... so where might I get information as to how to dispense my beer properly at 5000 ft. elevation. I hear the general solution is a restrictor on the beverage line, and increased dispensing pressure. I do not want to be doing a lot of modifications to my built-in refrigerator system. I want this right the first time. Remember that the rule of thumb I was told to follow is that the pressure at the tip of the nozzle should have dropped to a differential of 0.5 psi. I guess that this pressure drop would be due to an aspiration effect in flowing beer.

..  
so might this not even work unless I can get a nozzle with smaller tubing??? ya know.... as the fluid is in a narrow cross-section the pressure changes (drops?), but if the cross section gets larger... will the pressure not rise again as flow velocity decreases?

anyhooooo..... I'd really like to get my fridge going happily. I have invested too much in it for foamy beer.

aaron

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Date: Wed, 30 Sep 92 11:30 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: KUDOS, Hops, G FIX

To: Homebrew Digest  
Fm: Jack Schmidling

I received no confirmation of this posting and have not seen it in the Digest so I am resending it with additions at the end.

.....

The latest edition of Zymurgy has a good article by Ray Daniels on targeting gravity. What rivitted my attention was an elegantly simple little equation that I used on my very next batch. As the majority of hombrewers probably do not subscribe to the magazine, I thought I would pass it on to this forum along with my thanks to Ray for what, like all good ideas, now seems so obvious.

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For example:

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$$30 \times 10 = 300 \text{ total gravity}$$

$$300 / 7 = 48 (1.048) \text{ gravity after boiling}$$

It works the same way for adding water.

Maybe I just read the wrong books and Ray just plagzarized this but it made wading through the magazine worth the effort. Thanks Ray.

.....

Last weekend's batch was the first to use my homegrown hops and the results are less that exciting.

I harvested 1.5 dry oz of Chinook and this just happens to be what I normally use for a 7 gal batch. I was very disappointed not to smell the usual

powerful hops aroma within seconds after dumping it into the boil. The  
aroma  
slowly built up but never approached that which I get from pellets.

The wort seemed to have the proper amount of bitterness but there was  
just  
something totally unnerving in not having the smell permeate the area  
for the  
two hour boil.

The taste at this point (about to move to secondary) is confusing to say  
the  
least. I will reserve final judgement till it is kegged.

.....

My most recent batch of NA was equal parts de-alcoholized beer and  
water. It  
just keeps getting better. The secret of NA is out.

.....

To: George Fix..... I give up on email. Did you get my beer? What  
are  
your comments? Feel free to post them publicly, my ego is bulletproof.

js

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Date: Wed, 30 Sep 92 15:29:44 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Belgian Malts

I have question about Belgian malts.

Where is the best place to get them?

I talked with Tim Norris(very nice to talk with) about ordering some his prices and selection are great but the shipping hurts. At \$ 0.95 to \$1.30 per lbs it cost more to ship the grain than buy it. When I work out the number at \$0.95/lbs shipping I get a cost of about \$ 1.65 lbs. Now for high quaity grain I don't really have a problem with this but if I could find a source closer to Portland, Oregon or if I could find a cheaper way of shipping 170 lbs of grain it would be nice.

Does anyone out there have any ideas on this?

Are there any other Portland brewers who want get together on an order?

Thanks to Tony Babinec for his post on Alt beers, interesting stuff. On Widmer Alt, it IS a very good beer. Perhaps my favorite Widmer brew but I have heard they no longer brew this due to low demand (I may be wrong on this but I have not seen it for a long time). I am not sure about it being over hopped it did not seem very hoppy but being a west coast hophead I am not a unbaised judge.

Thanks all,

Tom Feller

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End of HOMEBREW Digest #981, 10/01/92

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Date: Thu, 1 Oct 92 07:12:30 CDT  
From: Sean C. Lamb 335-6669 Loral <slamb@milp.jsc.nasa.gov>  
Subject: Gaseous Behavior

In regards to Mr. Jones' observation of the increase in gaseous activity with respect to the consumption of homebrewed beer:  
The Foam Rangers brew club here in Houston has two members who are affectionately known as the "Gas Giants" - Jupiter and Saturn. In addition, the gentlemen from the Crescent City Homebrewers of New Orleans are not known as the Kings of Tasteless Music and Flatulence for no reason. In fact, these factions are vowing to have it out at this year's Dixie Cup, and one of the Gas Giants is preparing the secret weapon - a quart of Sierra Nevada yeast "starter culture". This particular Giant feels that it the yeast that contributes to his talents, and SN is the best in his estimation. All who are coming to Houston are forewarned.

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/ / / / / / / Happy! Happy! /  
/\_|O||O|\_ / / Joy! Joy! /  
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( / | |  
| Real | | / Sean Lamb (slamb@milp.jsc.nasa.gov)  
/ Beer //\_/ Loral Space Info Systems  
/\_//\_// Houston, Texas, USofA, Earth, Sol  
-||\_||  
( )

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Date: Thu, 1 Oct 92 08:41:08 edt  
From: Greg\_Habel@DGC.ceo.dg.com  
Subject: Toronto Visit.

I will be in Toronto on Sunday October 11th. I would like to visit a brewpub and micro in the city. Any Canadians out there who can give me pub names and addresses? I will also be in the Kitchener/Waterloo area on Saturday Oct 10th for Oktoberfest and plan on visiting the Lion Brewery and possibly Brick Brewery.  
Ticky tacky ticky tacky hoy hoy hoy!  
Greg

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Date: Thu, 1 Oct 92 07:51:13 CDT  
From: Sean C. Lamb 335-6669 Loral <slamb@milp.jsc.nasa.gov>  
Subject: 1992 Dixie Cup

Well, I've finally taken the time to actually read the header info on my copy of the hbd, and I've figured out how to post to this auspicious (sp?) forum. Here's a thing I've had for a couple of weeks, and the time is drawing nigh, so I thought I'd post it for posterity. Hope to see some of you from out there in hbd-land at this shindig. Of course, I've never met any of you, but I'll be around all weekend. I should be easy to spot, 'cause I'll probably have a few copies of the Cat's Meow for sale.

The 9th annual Dixie Cup Galactic Homebrew Competition  
October 16th & 17th, 1992

The Official Dixie Cup Entry Booklet must be obtained from the Foam Ranger/DeFlaco's by writing or calling DeFlaco's at the address or fone numbers given below. That's because we want everyone to use the same entry form so that we don't get confusd.

Entry Requirements:

Each entry shall consist of 3 bottle (12 oz. preferred). All commercial labels must be removed. Please do not use homemade labels on entries.

Entry fee is \$6.00, \$7.00 after October 1, with a \$1 discount to dues paying members of homebrew clubs. Any official entry label must be attached with rubber bands to each bottle, with all info on the label completed.

A complete recipe form should accompany each entry.

If score sheets are desired, a SASE should be included, one per 3 entries is sufficient. Clubs may have their score sheets returned to a central address, a large envelope with 1 oz. of postage per 3 entries will be sufficient.

Entry Deadline is 6 PM Monday, October 12th.

Send entries to:

DeFalco's Home Wine & Beer Supplies  
5611 Morningside  
Houston, TX 77005

Inquiries should be addressed to the above, or call or FAX: (713)523-8154 (voice) (713) 523-5284 (FAX).

It is suggested that the entries be packed with each bottle individually wrapped with newspaper or bubble wrap, placed in box, bagged, and placed in another box. Label the box "Kitchen Supplies" UPS is suggested as the carrier.

Submission of entries as early as possible is suggested!

Categories:  
American Lights  
Continental Lights  
Piseners  
Munich Helles  
Dortmund Export  
Octoberfest/Maerzen/Vienna Style Lagers  
"Steam" Beers  
Continental Darks  
Bocks  
Traditional Dark Bock  
Light Helles Bock  
Strong Lagers  
German Style Ales  
Alt Beers  
Kolsch Beers  
Light Ales  
Pale Ales  
Classic Pales Ales  
India Pale Ales  
American Pale Ales  
Brown Ales and Milds  
California Dark/Texas Brown Ales  
Porters  
Traditional Porter  
East Coast Porter  
Sweet Stout  
Dry Stout  
Strong Ales  
Old Ales  
Barley Wines  
Imperial Stouts  
Trappist Ales  
Strong Scotch Ales  
Wheat Beers  
Light Wheat Beers (German or American)  
Amber and Dark Wheat Beers  
Novlety Beers (unusual ingredients)  
Fruit Beers  
Specialty Beers  
Examples:  
Berliner Weiss  
Lambic  
Rauch  
Witbier  
Keller  
Stein  
Bierre de Garde  
Saison  
Sourmash  
Still Meads  
Traditional  
Flavored  
Sparkling Meads  
Traditional  
Flavored

#### AWARDS

\*\*\* Dixie Cup Trophy \*\*\*

Given to club with most points, awarded as follows:  
1st place in each category - 5 points

2nd place in each category - 3 points  
3rd place in each category - 1 points

Club Quality Awards (Courtesy of Crosby and Baker)

Awarded to the club with the top 5 scores in the preliminary round. Clubs will receive "certificates" redeemable at any homebrew shop that does business with CROSBY & BAKER.

1st Place -\$50  
2nd place -\$30  
3rd place - \$20

-- Best of Show --

Best beer overall - "Super-deluxe engraved pedestal and a swell mug"  
Best all grain - Deluxe Engraved Pedestal  
Best Extract - Deluxe Engraved Pedestal  
Best Mead - "Super-deluxe engraved pedestal and a swell mug"

- Individual Awards -

Awarded to winners of each category  
1st place "A magnificent mug and a swell ribbon"  
2nd place "A nifty ribbon"  
3rd place "A nice ribbon"

--- Label Contest ---

Submit a label of your design with your name, address and phone number on the back. No fee. Please send labels without bottles attached. Nifty ribbon for winners.

#### ACTIVITIES

The DC is more than a competition. The following activities are "on tap" for the weekend:

Potluck dinner.  
Friday night after the first round there will be a potluck dinner put on by the Foamys and anyone else we can con into bringing food. The Kings of Tasteless Music and Flatulence from the Crescent City Brewers Club usually serve up something good.

4th annual Fred Eckhardt Epicurean Extravaganza  
This year's taste treat is "Beer and Bread"  
The gluttony takes place Friday night after the potluck.

8th annual Microbrewery tasting

>From the casual sharing of a few beers among friends ahs grown this Saturday night festival of fine fermented beverages. If you're traveling to the DC, please bring some beer to share. Saturday night after the awards presentation.



5th annual milli-conference

Guest speakers for this Saturday morning hangover chaser will be Brad Kraus of the Santa Fe Brewery (former Foamy and DeFlaco's slave); Mr. Pierre Celis of Hoegaarden of Belgium and Celis Brewery of Austin, TX; Rodney Morris, Yeast guru and RIMS inventor; and other speakers to be imposed upon in the future. Cost is \$10 which includes a breakfast buffet.

Beer Judge Certification Program Test

A BJCP test will be given on Saturday morning if 3 people who feel good enough to take the test and have \$40 can be found. The test will be administered by a BJCP Master Judge.

Purgatory on wheels pub crawl.

For those who don't think that watchin 4 people taste the best beers of the Competition without sharing them is any fun, there's a pub crawl on Saturday afternoon after the second round judging. Only \$10! (includes the possible return of Mr. Creasote's Commerative Barf Bag!)

World's Fastest Homebrewer

If all of the above fun is not enough, challenge Chuck Cox to the title at the Malibu Grand Prix on Sunday Morning.

ACCOMODATIONS

The location of the DC is the Hilton Southwest in Houston. 6780 Southwest Freeway at Hillcroft. Cost of a room is \$49/night. Call (800) 545-0064 and mention that you're coming for the Dixie Cup. Tell them that you have been quoted this special rate in advance. Be firm. If you're going to arrive early or stay late, mention it to them, and they should give you the rate for the length of your stay.

DISCLAIMER

All of the above is my best effort at typing the DC booklet at a keyboard. All of the above info is superceded by the official DC booklet. So there!

-----  
(really neat .sig compressed to save  
bandwidth) -----> `  
Sean Lamb (slamb@milp.jsc.nasa.gov)

-----

Date: Thu, 1 Oct 92 09:24:02 EDT  
From: karp@ground.cs.columbia.edu (Peter Karp)  
Subject: Re: Sneezing in my beer

Al Korz writes: ...perhaps it is a mold allergy.

Possible but I know of one brewer that developed allergic reactions to hops in pellet and flower form. If he handles them, his noses lights up like a bulb, his eyes water and he sneezes for several minutes.

-----

Date: Thu, 01 Oct 92 09:22:12 EDT  
From: marc julian <CMSMARC@uga.cc.uga.edu>  
Subject: chocolate malt vs chocolate

greetings -

i've been planning on making a mocha stout... I've seen discussions about the use of coffee in beer - but what about chocolate in beer.

My homebrew supplier stated that the use of regular chocolate makes the beer quite cloudy and that chocolate malt should be used instead. True - False

any opinions on this subject maybe sent directly to  
to the list or sent to:

cmsmarc@ugs.bitnet

thanks...

marc julian

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Date: Thu, 1 Oct 1992 9:58:56 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: warning, creative batch

First, since this was recently mentioned: BE VERY CAREFUL WHEN PASTEURIZING CARBONATED BOTTLES!!!!!!! A carbonated bottle heated to 160 deg. or so can explode, violently. It's happened to me. Luckily I wasn't there for the actual explosion, but I did find the cover to my cermaic pot blown 15 feet across the room, and shards of glass everywhere. I'm very glad I wasn't checking the water bath temperature at the time.

Ok, feeling creative, I made a strong ale yesterday, with 2 interesting aspects. One, I made my own smoked crystal. This was done by soaking .5 lb of 2-row, then putting it on a long flat pan in a gas grill. On top of the "lava rocks" of the grill, I put 4 chunks of this quasi-peatmoss that grows around my house. Low heat for about 1.5 hours, until the grains started to stick to the pan. The grains came out sweet, and slightly smokey, 'though not smokey enough. The other interesting thing was that the yeast was Whitbread slurry from the primary of a batch of cider(!), complete with raisins. Ferment started within 2 hours.

Russ

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Date: Thu, 1 Oct 92 10:34:48 -0400  
From: djt2@po.CWRU.Edu (Dennis J. Templeton)  
Subject: Belgian Malts in Chicago.

>From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
>Subject: Belgian Malts  
>  
>I have question about Belgian malts.  
>  
>Where is the best place to get them?  
>  
>I talked with Tim Norris(very nice to talk with) about ordering some  
>his prices and selection are great but the shipping hurts. At

(DELETED)

I agree with Tom on all counts, but for me, shipping has \*always\* been an issue. The local HB suppliers around Cleveland have miserable grain selection, and if they special order it for you they add in shipping charges. I've had a hard time getting grain for less than \$1 a pound.

However, I found myself in Chicago, (I flew, but my wife had the car) and I had a chance to visit Tim's smorgastbord of malt. It was like being in a candy store, (munch munch) and I found it an educational experience that I wouldn't have had with a hundred orders from a mail order place. Thanks Tim. So I brought back enough grain to last me a year or more, about 10 varieties.

I'll probably be in Chicago again before it's all gone.

For longer distances... the answer probably lies in volume. Tim said that the shipping costs don't drop until the shipments reach a half ton or more (I think) Group orders seem appropriate here... your club, or your regular supplier shipping a big order. Maybe Tim could arrange a shipment of that size direct from the malters to the west coast?

Another suggestion is to buy from your local brewpub... that hasn't worked for me but it could. Maybe convince them to switch to Belgian malt? (ha)

dennis

p.s. with the blatant endorsement for Tim Norris's malts, I should give the phone number: (312)545-4004.

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Date: Thu, 1 Oct 1992 07:50:05 PDT  
From: wegeng.henr801c@xerox.com  
Subject: Re: Flatulence

I don't think that flatulence is caused only by infected brews, since the problem also occurs with commercial beers. I saw in a cookbook dedicated to bean recipes the theory that this problem is caused by complex sugars that many of us cannot digest because our digestive systems don't have the proper enzymes.

There's a product you can buy at your local drug store called "Bean-o" (or something like that) which contains the enzymes. My experience is that it seems to help (I'm bringing some to the GABF this weekend). Another possible solution is a Chinese herb medicine called "Po Chai Pills", which I'm told you can sometimes purchase at Chinese markets. I've never tried this, but my source for this information (a well known AHA officer) swears by them.

/Don  
wegeng.henr801c@xerox.com

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Date: Thu, 1 Oct 92 10:28:19 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: more ramblings on Alts and Kolschs

Thanks for all the comments online and offline. Here's a followup posting, as I thought these points would be of interest.

Here are the Wyeast descriptions of the two yeasts:

1007 "German" ferments dry and crisp leaving a complex yet mild flavor. Produces an extremely rocky head and ferments well down to 55 degrees F. Flocculation is high and apparent attenuation is 73-77%. Optimum fermentation temperature: 62 deg F.

1338 "European" is a full-bodied complex strain which finishes very malty. Produces a dense rocky head during fermentation. High flocculation, apparent attenuation 67-71%. Optimum fermentation temperature: 70 deg F.

So, European is less attenuative than German, and therefore should leave more residual sweetness. European also produces a maltier beer. Both yeasts drop out of the beer well. When used at conventional temperatures, they don't produce the fruity, estery flavors desired in British ales.

A Kolsch is a bit tricky so far as getting the right body and sweetness. It is not a "big" beer; starting gravity should be 1.042-6. It is also somewhat less bitter, with the hop range being 20-30 IBUs. And, of course, it is light in color. Its flavor should have just a slight edge of sweetness. Commercial comparisons are difficult to suggest. In Chicago, the Goose Island brewpub uses a real Kolsch yeast and makes a Kolsch true to style. It's been years since I've seen Kopper's Kolsch in the States.

By the way, either of these yeasts makes a good American Wheat beer. Use barley malt and wheat malt in the ratio of 2:1 to 1:1 to make a mid-1040s beer, and hop the beer lightly, say 18 IBUs. Cascades, say 0.25 - 0.5 ounce, make a good finishing hop.

If you can't cold-condition your Kolsch or Alt, rack the beer to secondary and let it sit and clear at cellar temperature.

I don't think it's at all "bad" to use Saaz hops in an alt. Their best use is anytime in the last 15 minutes of the boil. Another popular German hop for alts is Spalt (sp-alt!).

Can an alt be dry-hopped? Sure. I understand that this is especially true for the slightly stronger Sticke beer. (Thanks to Jim Busch for reminding me of this.) Also, as I tried to say, 35 IBUs is fairly hoppy. Zum Uerige, a German Dusseldorf alt, is quite hoppy, and is one of only 32 beers to get 4 stars in Michael Jackson's Pocket Guide. I don't mean to legislate morality regarding hoppiness, but it has been my experience that well-hopped alts when entered in competition get knocked for being too hoppy, and it appears here the U.S. beer judge community is wrong and needs educating!

What about Vienna or Munich versus crystal malt in the grain bill? Well, the color contribution of Vienna/Munich is less dramatic, so you can get away with using more of it. A Kolsch is a light-



colored beer, so a grain bill such as the following will work:

6-7 pounds pale lager malt  
1 pound Vienna or light Munich  
0.5 pounds light (10L) crystal malt

In an alt, you can use more of the color grains. These beers can range from amber to dark copper-colored. The "Vienna Mild" recipe produces a beer on the light end of the spectrum, and can be tinkered with to produce a darker beer.

Happy brewing!

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Date: 1 Oct 92 08:20:47 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: RE- Flatulence

Subject: RE: Flatulence Time:7:41 AMDate:10/1/92  
Bob Jones brought up the topic, so here's my story.

About two years ago I outfitted my dispensing fridge with a tap which would allow me to keep a keg of one of Anchor's products on line (Anchor and Bass use a unique tapper except for Steam in CA). As Steam is only distributed in Golden Gate kegs here in California, I decided to go with Liberty. Soon after this I began to suffer from the nuclear gas attacks to which Bob refers as well as some other significant changes in my lower tract behaviour.

I was in the process of building my 1/2 bbl system at the time so I wasn't brewing and so wasn't drinking much homebrew. That seemed to rule out yeast. I was convinced I had some sort of intestinal infection or parasite but tests came up negative. I went off alcohol for two weeks to see if that was the problem without any relief. I resigned myself to living with it.

By the time 3 kegs of Liberty had passed, I had completed my brewery and was back to supplying my own beers. Since I had enough of my own brews I let the last keg of Liberty sit empty for a month or so. Coincident with this, my toilet habits returned to normal and the gas subsided. Not one to accept such a potential finding to go unconfirmed, I bought some bottled Liberty and consumed it exclusively for 2 or 3 evenings. The gas returned.

During the National 1st Round I get to spend a lot of time at Anchor after hours and have access to lots of Liberty, so I did the experiment again. I got the same results. Following that, I had a conversation with a fellow Malt (who also happens to work at Anchor) during which I mentioned that "I liked Liberty but it didn't like me." My friend responded that he too had experienced the same symptoms when Liberty was a steady diet.

My guess is that the hops are the factor. I have not attempted to confirm this with other similarly hopped brews. I do consume a fair amount of SN Pale Ale when I culture yeast from the bottle (I use the dregs from 4 bottles to make my starters) and I have noticed some similar effects but to a minor degree. I guess I should write a grant proposal to study this problem.

Anyhow, that's my story. If you plan to go camping with me, don't bring  
any  
Liberty along (;-).

RW...

Russ Wigglesworth      CI\$: 72300,61  
|~~|    UCSF Medical Center    Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324    Voice:      415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Thu, 1 Oct 1992 08:24 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Draught system design

In the last HBD Aaron Birenboim asks about draught system dispensing pressures. I feel so guilty about not passing along my most recent discovery, I hang my empty stein in shame. I'll try and redeem myself now.

I too had problems with proper keg dispensing of beer. The brews would either have a great head and no CO2 if I increased the gas pressure or no head and flat beer if I decreased the gas pressure. As per some helpful HDB'ers I increased my liquid line to about 8 feet long with only a small improvement. Well at the AHA conference this year, Dave Miller talked on proper dispensing pressure for beer. One of his handouts detailed the pressure drop for different ID lines. The 1/4 inch ID lines most of us use has a pressure drop of about 1 psi per foot. 3/16 inch ID PVC line has a pressure drop of about 3 psi per foot. BINGO, a 300% increase in pressure drop. I was so excited to try this 3/16 inch line I almost stopped at the hardware store on the way home from the airport. I converted all my liquid lines to 4 feet of 3/16 inch ID PVC. I then artificially carbonate all my beers to about 2.5 volumes of CO2 at 43 deg f. This is about 12 psi. I then dispense the beer at 12 psi. The 4 feet of 3/16 line then gives about a 12 psi pressure drop. I am really happy with my draft system now. I know of several people that keep say 12 psi on their kegs, then release or drop the pressure to a few psi before dispensing. This will work but really is a pain if you have several beers on tap as I have. Besides why do something if you don't have to?

A few words of warning. It isn't easy to get the 3/16 line onto the 1/4 inch barbs. Heat them up in hot water and push fast. Also the inline check valves we all SHOULD have in our gas lines have about a 2 psi drop across them. My system has one at the regulator output and I have one at each output from my gas manifold. Therefore I have 2 x 2 psi drop or 4 psi. Because of this I set my gas regulator to 4 psi above 12 psi or 16 psi.

Get a copy of the gas saturation tables, available in the archives or old AHA conference proceeding. I have had one of these charts for years, I got it

from Zahm and Nagle over 10 years ago. I didn't really start using it  
until  
recently, now I use it everytime I keg beer.

Bob Jones

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Date: Thu, 1 Oct 1992 11:43:00 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: steam yeast

Wasn't Wyeast supposed to come out with a Steam Beer yeast? I haven't seen or heard of it since it was mentioned sometime back in the summer. Does it exist?

And, I need to say that I truly appreciate having someone with the expertise of George Fix on the digest. I find his posts knowledgeable, clear, and non-condescending. I thank you George, sincerely. Perhaps some day we may have statues of St. Fix overlooking our breweries ;-)

Russ

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Date: Thu, 1 Oct 1992 12:04 EDT  
From: KENYON%LARRY%erevax.BITNET@pucc.Princeton.EDU  
Subject: flatulence

I was always under the impression that homebrew gas was a result not only of the homebrews, but the food we eat while drinking homebrews as well. I mean, has anybody ever actually NOT opened a bag of garlic, Jalepena chips?? Doesn't everybody brew up a big batch of 11-alarm Buffalo Dawgs for their homebrew parties?? Move over Saddam, here come the Chemical weapons!!

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Date: Thu, 1 Oct 92 12:38 EDT

From: hjl@gummo.att.com

Subject: Shipping malt

Regarding Tom Feller's concerns about high shipping costs, I don't know where Tim Norris is, but UPS will ship 70# coast-to-coast for about \$25. Parcel post is about \$30.

Funny story...I was trying to send a case of my homemade wine to my brother-in-law in Alaska. I went to UPS where I was informed that they wouldn't ship booze. So I took it to the post office where the conversation went something like this:

"Can I ship wine to Alaska via parcel post?"

"Gee, I don't know..let me look"

(some shuffling of books and pages)

"Can't say for sure, but I don't think so"

"How about vinegar?"

"Sure vinegar's no problem"

"Good, today I brought the vinegar, I'll worry about the wine later"

Wine arrived in a week.

Hank Luer

./.'

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Date: Thu, 1 Oct 1992 09:50 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Mead BOS, sneezing & yeast washing from Micah Millspaw

First, I would like to thank everyone who was/is involved in getting some answers to the mead BOS problem. I very much appreciate the info I've recieved. Also I want to make it clear that this is not a personal vendeta and that in the long run this somewhat negative publicity will help assure us of better competitions.

On the topic of beer related sneezing. A friend of mine who really likes beer noticed that certain brands of beer when consumed made his eyes and nose run and caused sneezing fits. He asked me what I thought of this, and so we did some experiments. The easiest was to go through the ingredients that make up beer. he smelled and tasted several types of grain, nothing, then he went to the hops and things got interesting. We found that he had quite a strong and immediate reaction to certain varieties of hops, and was not bothered as much by others. I then went to the books to find out what varieties hops were used in the brands of beer that most bothered him. It all matched up and now he avoids certain brands and certain of my homebrews. Just an interesting item.

Also I noticed a question about growing yeast and the correct ph, some mention was made about not being able to verify the ph and want some volume/weight mix info.

When I do an acid wash on my yeast I've found that they really like a ph of 3.5-4.0, this is done with an acid blend that can be had from most home wine shops. As for mixing it up, it would not be a good idea to rely on a volume/weight type mix since the ingredients (your water and the acid blend) can vary widely. I strongly suggest that a ph test kit be used to verify your solution before subjecting the yeast to it. The stuff to check ph is really cheap and easy to use.

Micah Millspaw  
9/30/92

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Date: Thu, 01 Oct 92 12:34:18 CST  
From: C05705DA@WUVMD.Wustl.Edu  
**Subject: ad wanted**

does anybody know the phone # of Homebrew somewhere in the Branson area?  
it should have an 1-800 number. thanks.

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Date: Thu, 1 Oct 92 11:08:04 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Beer Judging

I find this discussion about the AHA judging very interesting  
I am sure it will be of use to the members of the HBD which  
do or hope to enter brews in competitions. I am also sure that  
digesters who serve on the AHA judging committee are following this  
discussion with great interest.

The key here appears to be that beer judges are just like us, human.  
I believe that Micah first place finish in his entered category  
should have stood. Judging is a subjective process and the judges  
decide at the time that Micah was the best of the presented meads.  
The problem is not with the Judges themselves, I believe everyone  
acted in a way which they believed was correct. The problem lies  
in a flaw in the judging guidelines, the rules need to be changed  
to address this situation. Of course someday another problem will  
arise which is was not considered when the current rules were written  
but that is part of the process.

I understand Jim Busch's remarks were intended to add insight into  
this question, which they did, but I have a question about his  
"credibility test". Are you saying that there were beers entered in  
a category which you rated a 4+ or 5 that finished out of the running  
while beers you rated a 1 or 2 finished 1st or 2nd? Did any of the  
beers which you rated highly finish 1st or 2nd?

There are number of local brews which I believe are outstanding  
which other knowledgeable friends believe are only fair. This  
only shows the subjectivity of judging. I have just begun my work  
to become a beer judge and I am sure I will learn of much more  
about this credibility question. My hope of this discussion is that  
we will come to understand how difficult it is to judge beer and  
that the errors we see in our 20/20 hindsight will be considered  
when new judging rules are made.

Tom Feller

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Date: Thu, 1 Oct 1992 15:19:35 -0500  
From: rwinters@nhqvax.hq.nasa.gov (Rob Winters)  
Subject: Red Hook E.S.B hops

rfozard@sword.eng.pyramid.com (Bob Fozard) writes:

>I picked up a recipe profile sheet from Brian at Fermentation Frenzy  
>yesterday that lists all of Red Hook's and Sam Adams' brews. The  
>one I'm particularly interested in is Red Hook ESB. This beer has  
>the tastiest hop character I know of. The sheet lists ESB as using  
>Willamette and Tettnang. Not having my senses properly and fully  
>calibrated for hop-guessing yet, I cannot confirm this. Can any  
>of you?

I can't confirm it by hop-guessing (but I'll keep trying ;-), but  
the fact sheet handed out by the brewery during the tour and tastings  
sez that's what's in there. I've got a recent one, (ca. September 1992).  
Of course, one could argue that it's not in their best interest to  
divulge all of the ingredients...

Rob

P.S. Beer makes for very heavy carry-on luggage! Anyone know where I can  
get Red Hook products in the mid-atlantic region? A couple o' more Black  
Hooks and the larder will be empty until next trip.

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Date: Thu, 1 Oct 1992 15:20:32 -0400 (EDT)  
From: Andy Kurtz <ak35+@andrew.cmu.edu>  
Subject: Apple Cider

A couple of weeks ago (9.19/HBD 973), Garret Hildebrand gave his recipe for Apple Cider:

>Hard apple cider is not particularly hard to make. I have been using  
>the following simple method with great success. Beer making veterans  
>may be aghast at the lack of controls, but it does work just fine.  
>  
>1 Gallon bottle of pure apple cider, no sugar added.  
>  
>1 small can of apple cider or apple juice concentrate, frozen  
>  
>1 packet of champagne or ale yeast.  
>  
> - square of saran wrap  
>  
> - rubber band  
>  
>Open the apple cider and pour out enough to leave headroom down to  
>where the bottle is no longer curved in. Drink what you pour out or  
>save it for something else.  
>  
>Add in 1/2 of the frozen concentrate. If you have lost the headroom,  
>you did not pour enough out, so pour out some more.  
>  
>Shake it up real good, then add in the yeast and shake it up some  
>more.  
>  
>Put the saran wrap over the bottle mouth, wet, so it slips around a bit  
>and is not making an air-tight seal. Place a rubber band around the  
>neck near the top. The idea is to keep things from getting into the  
>bottle, but act like an air-lock thus letting blow-off out. Don't make  
>a big deal out of this step.  
>  
>Put the bottle in the sink or on a place on the countertop and let it  
>sit out for two to three days, then put it in the refridgerator.  
>  
>\*\*\* At no time should you cap the bottle or it will explode \*\*\*  
>  
>Beginning with the third day you can start drinking the stuff. It will  
>change in character from day to day. The longer you let it sit the less  
>sweet and the more alchoholic it gets. If you leave it long enough it  
>will clarify.  
>  
>Mine never lasts that long.  
>  
>You can play around with sterilization and pasturization and air-locks  
>and what-not, but it never made mine taste any better. Stay loose.

Although I'm sure that Garrett's method will produce good cider (this is how my father's been making it for years and years), I'm curious if we might not be able to apply some homebrewing techniques to cider-making.

Can, for instance, cider be bottled? I know that there are examples of bottled cider in England (taste-profiles, anyone?). How would one control carbonation and/or secondary fermentations? Hopped cider?

just some thoughts...

andy

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Date: Thu, 01 Oct 92 09:11:20 -0400  
From: matth@bedford.progress.com  
Subject: Digest # 980 and mead headaches

In Digest #980 Brian Bliss asks:

What is it about mead that makes for such mean hangovers?

I believe it has to do with the high sugar content. I know I found out the hard way in college (when I was soooo much more of a refined drinker than I am now!-) that liquors that are very sweet (such as schnapps) can produce some of the worst anvil pounding headaches ever. I would believe that mead has the similar characteristic.

As far as headaches go, I find I get them more from commercial brews than homebrew, but there is a link between the two. I'm a pretty severe allergy sufferer and as such have fairly constant sinus problems. When I get them I usually get wicked sinus headaches from drinking the brew. It's not the temperature of it 'cause I can have a big glass (or more) of any ice cold non-beer beverage and not get the headaches.

The good news is I've finally figured out when I will get one of these and stay away from the beer at such times. (It usually coincides with a weather pressure change or some such activity.)

I guess beer isn't the cure all I thought it was in college...

-Matth

Matthew J. Harper ! Progress Software Corp. ! [disclaimer.i]

God created heaven and earth to grow barley and hops. Now he homebrews !-)

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Date: Thu, 1 Oct 92 16:36:15 -0400  
From: andrecp@esvax.dnet.dupont.com (CHAZ)  
Subject: root beer?

I just started homebrewing, and I love it, but my problem is:  
most of my family doesn't drink! I would like to try and  
make some root beer, but I haven't seen any recipees. If  
anyone out there has tried this, could you post or send email?  
Thanks!

chaz

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Date: Thu, 1 Oct 1992 14:16 PDT  
From: BOB JONES <BJONES@NOVAX.llnl.gov>  
Subject: Alt beer from Micah Millspaw

On the topic of Alt beer. I happen to live near St. Stans the Alt beer brewery. Their amber alt is usually quite tasty and is more or less in the Dusseldorf style. As for their other versions of alt same are quite good but not really what I would call an Alt. Their yeast however is excellent, myself and other members of SAAZ have brewed much truer to Dusseldorf style using more appropriate ingredients with Stans yeast. It does need to be cold fermented however for the best results. Alt is the mirror image of Steam, fermentation wise. Since St.Stans only filters to 3 microns it should be possible to culture from a bottle. I haven't tried it because I can get my yeast directly from St. Stans. Nor do I know how available this beer is nationally. Have fun.

Micah Millspaw

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Date: Thu, 1 Oct 92 16:57:41 CDT  
From: shirley@gothamcity.jsc.nasa.gov (Bill Shirley [CSC])  
Subject: Homebrew related ailments

There has been much debate recently about the causality of ailment with relation to consumption of beer, or more specifically homebrew. Many people are proclaiming, with support from statistics, that element X in homebrew doesn't cause symptom Y. This may generally be the case (and thus the statistical support) What I suspect, is that any symptom that seems to be tied to the consumption for a single person, may actually be. This is most likely a mild allergic reaction or a higher sensitivity of one persons body to a specific element of that which is consumed. This is quite common with other things (Chocolate is not bad for you, but many peoples bodies have an intolerance for it). Also, with the continued consumption of an aggravating ingredient over an extended period (maybe even years), your body could become more sensitive to it.

With that said, I think I'll have another beer.  
It's good for ya, ya know.

-Bill Shirley

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Date: Thu, 1 Oct 92 21:20:14 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Sparging temperature

Hi gang. I have a simple question that can probably be answered via email, though it might border on traditional family brewing values rather than science and hence cause some discussion. Those who can answer probably know:

What bad happens if my sparging water is not ~175°F?

If I read Dr. Fix correctly, than cooler sparge water will simply not break down the starch -> sugar enzyme system. Why is this a big deal? What are these enzymes going to do after they chew up the starches?

This is my crude partial mash procedure, as it has evolved after three batches: I mash in a gallon pot on the stove. Two cups at a time, I scoop the grain out of this pot and into a typical kitchen strainer. I dunk the grain in the water in my boiling pot, which at this point is just tap-hot, in order to rinse it somewhat. I pour a little more hot tap water over the grain to be thorough. I repeat the process until all the grain is "sparged."

I'd also appreciate any suggestions for improving my procedure (but I won't implement them for a while if they involve money or building things!).

Cheers,  
Jake.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

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End of HOMEBREW Digest #982, 10/02/92  
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Date: Fri, 2 Oct 92 00:59 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: A Different Perspective

The following article appeared in the Daily Herald, October 1, 1992.  
Reprinted without permission.

Brewers Preserve Special Niche for Beer  
By Olivia Wu, Daily Herald Food Editor

Beer is a grain preserve. It is, or used to be, a way to store barley and drink of its goodness throughout the year.

Even though you might not be interested in the feature story on home-brewing, it is very much a food story, a story about conserving the harvest. It's something most of us can relate to. Maybe you made strawberry jam once or froze ronn or stood over caldrons of bottled tomato sauce. Perhaps you are one generation removed. You remember the smell and temperature of the kitchen as your mother - OK, your grandmother - put up food.

Beer, however, doesn't immediately stir sympathetic remembrances. It's alcohol. It's a man's drink. It's the root of evil behaviour. It isn't food, you say.

On the contrary, it is - and in its most basic sense. Originally, to conserve barley after harvest, and more importantly, to extract its nutritional content, the grains were sprouted. The earliest brewers took the most life-giving of foods in its utmost nutritional moment (the sprouted seed) and tried to conserve it through the winter. The process extended a grain's ability to nurture.

This is a food story - and more. It's a story of science, agriculture and human creativity.

Many of our most basic foods were created in this way including bread, cheese, vinegar, wine, soy sauce and miso. A type of fermentation was encouraged to stretch the keeping quality and taste of these foods.

Beer, however, doesn't spring to mind as one of these. On the contrary, I tend to profile beer as an alcoholic, high calorie, filling, tasteless and not very expensive drink which I can do without for my good health.

Then I realize my reaction is a response to numbing overabundance. It is the response of a woman who never goes hungry, fights calories, doesn't lack nutrition and whose taste has been killed by mass-produced beer. She forgets that this drink originally is fruited by the earth.

I usually ignore Oktoberfests. I think of them as culturally foreign. They seem male, European and they flout alcohol. But this year, I realize Oktoberfest is a harvest festival, a celebration of earth, sustenance, human ingenuity and human merriment.

I think how far we've traveled, and not in the good sense of the word. Modern inventions have transformed the making of this food and many of our foods by mechanical shortcuts. The process sucks out the very nutrients it originally preserved. It also robs us of our food's original culture - of time, place and feeling. Not to mention the culture of celebration and of earthy, intense taste.

All around us, however, are small producers and farmers who have

engineered a resurgence of foods that are appropriate to time, place and nourishment. They make wines, cheese and bread in small ways, honest to the season and honest to their abilities. And sprinkled amongst us are folks who in their basements and kitchens measure the temperature of water, mix it with grain and yeast, bottle and wait.

Homebrewers, I like to think, touch real food. Then understand Oktoberfest.

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Date: Fri, 2 Oct 92 07:25:06 EDT  
From: can@zaphod.mitre.org (Christopher Nissen)  
Subject: Draught System: CO2 connection

While we're trading little hints about kegging systems (re:Bob Jones) I have found a method that takes some of the bother out of maintaining a draught system. I have one old fridge that I use for lagering and storing kegs for dispensing. With all the shelves removed, it can hold either four 5 gal kegs or 3 kegs and a 6 gal PC carboy. The twist is, instead of having holes in the side for the CO2 lines or worse yet, storing the CO2 bottle inside, I simply carefully carbonate each keg once at the appropriate time (ie. after conditioning) and then leave them in the fridge without a CO2 connection. This removes the requirement for a multi-port manifold and the associated check valves (both of which I have but have since stopped using). I simply maintain a desired carbonation/delivery pressure by periodically re-connecting the CO2 line to each keg. The key to having this system work, is to know how many volumes of CO2 you are originally putting into each keg AND to make sure it is actually dissolved. The method of dissolving the CO2 has been described before either in HBD or in the newsgroup, but basically consists of methodically inverting the keg SEVERAL times when originally introducing the CO2. I started using this method after I lost my first bottle of CO2 to the atmosphere thanks to a loose connection on the regulator output. Not only did this waste the CO2, but stirred up 5 gal of ale that required an additional couple of days to settle back down. Thus, if you don't leave the CO2 bottle connected 24 hrs a day, you avoid several problems.

I thank Bob for sharing his pressure drop secret with us since I am also experiencing fantastic heads but short-lived carbonation in the glass.

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Date: Fri, 2 Oct 92 09:11:58 EDT  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: chocolate malt v. chocolate

Marc Julian asks about chocolate malt and chocolate ...

I beli

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Date: Fri, 2 Oct 92 09:40:39 -0400  
From: blosskf@ttown.apci.com (Karl F. Bloss)  
Subject: RE: Headaches

I find that I get the worst headaches from AB or other run-of-the-mill commercial stuff, but not homebrew. Also, when I was in Germany recently, we really were pounding down good Rathsherren Pils in Hamburg and Uerign Alt in Duesseldorf and I woke up feeling fine (just very hungry). I wonder if the Reinheitsgebot has something to do with this...

-K

Bier her, Bier her, oder ich fall um.

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Date: Fri, 2 Oct 92 10:14:40 EDT  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: chocolate malt v. chocolate

marc julian asks about chocolate malt and chocolate ...

the term "chocolate" malt refers not to the malt's flavor, but its rich brown color.

as for using chocolate in beer, go for it! I made a porter with ~4oz bakers chocolate which was fantastic! the chocolate was very apparent in the aftertaste and also in the smell. it got rave reviews from my beer drinking friends.

Some things to watch out for, though:

chocolate does contain oils which are bad for head retention. I had this problem to a small degree - maybe some of the more knowledgeable beer gurus could tell us how to help this!

bakers chocolate is very bitter. I backed off the hop rates a little to compensate for this - unfortunately, i don't have the recipe here at work, so i can't say how much

hope this helps!  
sean

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Date: Fri, 2 Oct 1992 09:59:10 -0400  
From: geoff@csi.on.ca (Geoff Burd)  
Subject: Tyramine in beer

In HBD 979 Dennis J. Templeton writes (concerning headaches and beer):

> On the third hand, there is a very well established phenomenon of  
headaches  
> due to a compound called Tyramine. This is very often found in wine  
> (particularly red) and affects only some individuals. It seems to be  
> related to the process involved in migraine headaches. If your HB  
gives  
> you a headache you might ask yourself.. does red wine too?  
>  
> Actually, I can't recall if tyramine is commonly in beer. Anyone out  
there  
> know?

My wife takes medication which makes her very sensitive to tyramine in  
food  
and drink (the reaction is an extremely severe headache). To quote from a  
list  
of dietary guidelines she was given:

"Tyramine is an amino acid. It is generally found in higher amounts in  
foods  
that have been fermented, aged, pickled, or spoiled. Foods which have  
been  
stored a long time, overripe or not properly stored may have a higher  
tyramine  
content. Foods high in tyramine which should be avoided are: All  
aged/ripened/matured cheeses, dried and fermented sausages, ... IMPORTED  
BEERS  
AND NON-PASURIZED BEERS (use domestic brands of beer in small amounts) .  
..  
meat and fish paste, pate, caviar, sauerkraut, YEAST EXTRACTS, BREWER'S  
YEAST,  
... etc."

So not only is homebrew out, so are most of the foods that go well with  
it!

..Geoff.

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Geoffrey Burd email:geoff@csi.on.ca tel:(613) 592-5780 fax:(613)  
592-0584  
CARP Systems International, 600 Terry Fox Drive, Kanata, Ontario, CANADA  
K2L4B6  
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Date: Fri, 2 Oct 1992 07:35:16 PDT  
From: Charles\_Spiteri.wbst129@xerox.com  
Subject: Apple Cider

I've just started brewing and have 3 batches under my belt. After seeing the hard cider recipe and finding a gallon of apple cider in the fridge I decided to try it out. After 5 days fermenting I decided to taste it. It smells like vinegar and really is lacking and sort of sweetness. I racked it to a secondary and was wondering if there is anything I can do to save this batch ( ex: Add sugar, honey ??). Did anyone else try the recipe ?

1 gallon apple cider  
1 can frozen apple juice concentrate  
1 packet ale yeast ( 7 grams )

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Date: Fri, 2 Oct 1992 10:16:12 -0500

From: gaspar@wuchem.wustl.edu

Subject: beer stamps

I would be happy to hear, off list, from fellow collectors of beer stamps

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United States Internal Revenue stamps used on kegs of beer from 1866 to 1954. I am particularly interested in the history of St. Louis breweries that used these stamps.

Peter Gaspar

Dept. Of Chemistry

(Chemistry, that is!) Washington University

St. Louis, MO 63130

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Date: Fri, 2 Oct 1992 11:23:58 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: malt question

I've seen some people using Munich/Vienna malt interchangeably with crystal. Crystal malt is already converted to sugar, and so doesn't need to be mashed. I thought that M/V malt was not converted, ie. it is like pale ale or lager malt, and needs to be mashed. In fact, I've seen recipes where the majority of the grain bill is composed of M/V malt. Obviously that's not just to add residual sugar, as is the case with crystal or cara-pils. What's the story, is Munich/Vienna malt like crystal or like pale?

Russ

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Date: Fri, 2 Oct 92 10:46:47 cdt  
From: "Knight,Jonathan G" <KNIGHTJ@AC.GRIN.EDU>  
Subject: Pitching Yeast, Orange Peels

Wishing to avail myself once again of the wisdom of the digest (the recent thread on digestive difficulties notwithstanding), I ask two questions.

1) I made a starter for my next batch. I would say that the starter in the flask is now at "high krausen" which is when the directions on the (Wyeast) package say to pitch. However, I hadn't checked the weather reports and we've got Indian Summer with a vengeance here over the weekend (80's) and I don't want to heat up my non-air-conditioned house by brewing under such conditions, nor do I think I want to be brewing when all the windows are open letting airborne beasties in looking for sweet wort to jump into (I've gotten away with it before but....). So, it seems to me that I should be able to pitch even after a few days without **\*\*worrying\*\*** -- that is, even if the fermentation has slowed, there will be **\*more\*** yeast cells in the starter solution, who will wake up, say "YUM, YUM" and start fornicating when dumped into the beer, right? Has anybody had difficulty starting fermentation after waiting "too long" to pitch your starter solution?

2) I wanted to make a spiced ale involving orange peel. Most people posting on the digest have said to scrap off the white stuff. This seems like the hard way to me. Can one not simply grate the outside of the peel (the "zest") and dump this in?

Thanks in advance and happy imbibing.

Jonathan

(P.S. Of COURSE beer is good for you. It's liquid bread, right?)

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Date: Fri, 2 Oct 92 11:54:13 EDT  
From: jwilliam@uhasun.hartford.edu (John Williams)  
Subject: Cold Break

Brewers:

I constructed a wort chiller from instructions found here in the digest and I have been following the discussion of cold break. My question is this.

If I use the wort chiller to chill the wort down to 70 deg and then pour it into the fermentor, doesn't all the cold break get poured in too? Also I usually run the wort through a strainer and then run water over the hops caught in the strainer.

Thanks for the help.

J Williams

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Date: Fri, 2 Oct 92 10:16:49 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Sparge Temp

I tried to send this directly but it bounced so I am sending it along to the HBD.

To: gsl2@midway.uchicago.edu  
Subject: Sparging

I have been working this stuff out for away. With the help of the HBD and a number of texts I think I can offer some insights.

First we need to define the difference between mash-out and sparging.

Mash-out is raising the grain temp to 165-175. This breaks down both the alpha and beta enzymes, although at different rates but this is a longer story. How important the mash-out is varies greatly depending on what and how you brew.

The sparge is rinsing the grain bed with hot water, again 165-175, this rinses the sugars from the grains. The higher temp does a better job of rinsing the sugars from the grains. Now because you do partial mashes and use extract to provide most of your fermentables how efficient your mash/sparge procedure in not of great importance. The goal of a partial mash is to add unfermentable which will bring a greater complexity to your brews.

I used your same method many times for partial mashes with great results. The problem is when you do all grain brews your need a 10-12 in grain bed to filter the run-off. Without the grain bed filtering you will get very cloudy brews with unwanted flavors because of boiling to the grain husks and solids. Again this is generally not a problem with partial mashes because of the relatively small amount of liquid the partial mash add to you total brewing volume. In my case I use 1.3 qts per lbs of grain and then sparge with enough water to bring my total brewing volume to 7 gal. It often takes 20 mins of recirculation to get the run-off clear.

I hope this make some sense,

Tom Feller

P.S. I know that is post is way over simplified but I believe the general idea is correct. Please feel free to correct any gross errors I made.

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Date: Fri, 2 Oct 92 11:16:31 PST  
From: Robert E Nielsen <Robert\_E\_Nielsen@ccm.hf.intel.com>  
Subject: maple syrup stout

Maple Syrup Stout

6 lbs. Dark Extract (syrup)  
1.5 oz. Bullion boiling hops  
12 oz. MacDonalds Pure Maple Syrup (No, not ronald mcdonald syrup! ;  
-) )  
4 oz. Chocolate Malt  
8 oz. Crystal Malt  
1 pkg Whitbread Ale Yeast  
3/4 cup corn sugar (priming)

Place the grains in 150deg water, steep for 1/2 hour

Remove grains

Add extract syrup

Bring to boil, and add hops

I boiled for a full hour, adding the Maple syrup during the last five minutes of the boil, like a finishing hop. I didn't want to boil off the maple aroma.

Ferment took place at about 65 degrees. this stuff fermented fast! I racked to the secondary in 48 hours, and then bottled five days later.

Tasted good at bottling, although the maple flavor was masked by the "greenness" of the beer. It took a few weeks to age, but then the sweetness and light flavor of the maple syrup was perfect.

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Date: Fri, 2 Oct 92 14:24:37 EDT  
From: jim busch <busch@daacdev1.stx.com>  
Subject: re:BOS & caustic comments

In the last digest, Thomas D. Feller remarked about my somewhat caustic post about Micah's unfortunate judging experience. Let me say that I really do think an error was made when Micah had his mead rejudged, this should never occur.

Now, I did say some rather nasty comments about GABF judging as well. I am not claiming to be the worlds greatest judge, but I have traveled extensively and tried to be very fair and meticulous about rating beers based on accepted standards of origin to style and noticable faults in the finished product. Tom asks:  
>Are you saying that there were beers entered in a cagegy which your rated a 4+ or 5 that finished out of the running while beers you rated a 1 or 2 finished 1st or 2nd? Did any of the beers which you rated highly finish 1st or 2nd?

Beers that were found to be excellent usually did place well in the GABF competition. On the other hand, a certain Weizen Bock that even Mr. Papazian thought was excellent did not even place third. I believe there is a combination of problems in judging and in the process. I'm not sure the process can be changed without going the route of the Oregon Brewers Festival, no judging. OF course, it is many of the brewers who want this judging to occur, mostly for well intentioned advertising. So, it would seem that in the AHA and in the GABF competition, the skills of the judges must be unquestionable. Hopefully, this is a reflection on the newness of our craft beer industry. As we brewers become more educated and experienced, this type of error should be reduced to a non-issue. I certainly hope so.

Jim Busch  
busch@daacdev1.stx.com

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Date: Fri, 2 Oct 92 14:10:55 -0600  
From: feldman@hal9k.cxo.dec.com (james feldman)  
Subject: using chocolate

In reference to...

From: marc julian <CMSMARC@uga.cc.uga.edu>  
Subject: chocolate malt vs chocolate

>My homebrew supplier stated that the use of regular chocolate  
>makes the beer quite cloudy and that chocolate malt should be used  
>instead. True - False

My first batch is the Mocha Java Stout from cat's meow. I used 4 oz of unsweetened chocolate. It's still in the carboy (almost three weeks of fermentation). It's very dark, but I wouldn't call it cloudy. Most of the particulate matter seemed to have settled out in the primary. What's dropping out now, seems to be yeast related.

jimf (newbie)

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Date: 02 Oct 1992 14:38:09 -0600 (MDT)  
From: MICHAEL BLAIR 6100 SEC 10 <MBLAIR@cudnvr.denver.colorado.edu>  
Subject: STOPPING SECONDARY FERMENTATION

This is my first time responding to anyone out there in home brewing. If I sent it right I'll crack open a cold one.

Anyway, I have been making wines for eleven years now. There was a question regarding bottling cider and the possible disastrous consequences of a secondary fermentation. Once upon a time I made a Zinfandel wine which had a secondary fermentation and blew most of my corks across the room. The surviving bottles were similar to Cold Duck. Anyway, I now religiously us 1/2 teaspoon of Potassium sorbate per gallon of hooch at bottling time. This prevents yeast from budding, i.e. it will inhibit renewed fermentation. IT WILL NOT STOP ACTIVE FERMENTATION.

The only way I know to HALT fermentation is by pasteurization.

Potassium sorbate is commonly found in wine making supply shops and is usually called "stabilizer". They try not to make it too hard for those of us who savor the flavor of our brew.

Now I have a question for the network;  
I have a rhubarb wine which is ready to be bottled. The recipe I used has left me with a liquid which is in desperate need of sweetening. Anybody have any successful sweeteners besides granulated sugar? Thankx,  
Michael Blair (Univ. Colo.-Denver)

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Date: Fri, 2 Oct 92 09:51:20 PDT  
From: mdcsc!gdh@uunet.UU.NET (Garrett Hildebrand)  
Subject: Re: Apple Cider

In HBD #982 (Oct 02 92), Andy Kurtz remarks upon a recipe for Cider I sent in:

>  
>Although I'm sure that Garrett's method will produce good cider (this is

Please note, for the record, that I did not invent this one, though I am unable to recall the book or the author I got the basic ideas from.

>how my father's been making it for years and years), I'm curious if we >might not be able to apply some homebrewing techniques to cider-making.

> Can, for instance, cider be bottled? I know that there are examples of

>bottled cider in England (taste-profiles, anyone?). How would one >control carbonation and/or secondary fermentations? Hopped cider?

>  
>just some thoughts...

>  
>andy

These are good thoughts. As a matter of fact, I am rather partial to Blackthorn's Dry Cider, which is English and is quite clean and crisp tasting; not as sweet as this recipe I use has been turning out. I have been experimenting with longer fermenting times, but it is not even close.

So, yes, by all means, let's experiment! Uh, one thing: hopped cider? Don't know!

Garrett

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Date: Fri, 2 Oct 1992 16:59 EDT  
From: HULTINP@QUCDN.QueensU.CA  
Subject: Dormant Yeast? No problem.

The comment about long aging in the secondary leading to dormant yeast (HBD #981 and before) has excited some discussion. I routinely age my ales (both Wyeast Whitbread and earlier dry yeasts) in the carboy for 3-4 weeks before bottling, and have never had any problem establishing good condition within 1 week of bottling. As reported, fermentation is essentially stopped at this time. Why the difference?  
Phil Hultin

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Date: Fri, 2 Oct 92 16:37 EDT  
From: "C. Lyons" <LYONS@adc1.adc.ray.com>  
Subject: Request for Macintosh recipe formulator.

I am looking for a beer recipe formulator for the Macintosh to assist me in creating recipes. I have tried Chris Campanelli's BRF routine and like it, but am looking for a similar product for the mac. Chris has told me that there is a Hypercard routine called Beer Stacks that can be obtained at the mthvax archives or through the Maltose Falcons BBS (818-342-0530). Unfortunately I am unable to use either of these means. If anyone has a copy of Beer Stacks, or similar mac software, I would gladly send you a SASE and diskette. After trying out Chris's IBM software I am anxious to have such a formulator at home. If you have an IBM and haven't tried it out yet, you should. Any help in getting me a Mac version would be appreciated!

... Sincerely,  
Christopher Lyons  
LYONS@ADC1.ADC.RAY.COM

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Date: Fri, 2 Oct 92 16:39:21 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Ren & Stimpy

The name of my latest batch of IPA came from Mr Ren himself:

```
  |/_|/_/|_/_/|_/_/_/
/ / / / / / / / Hoppy! Hoppy! / < s/Happy/Hoppy
  /_ |o| |o|_ / / Joy! Joy! /
  | | ( ) | | | /
  / / _ / / _ / / / _ /
  ( / _ | |
  | Real | | /
/ Beer / / _ /
 / _ / /
- | | _ | |
  ( ) ( )
```

and indeed, the active yeast and fresh hops contributed to a flatulent aroma surpassed only by the pale ale from Joe's Brewery here in Champaign.

bb

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Date: Fri, 2 Oct 92 10:11:30 EDT  
From: imagesys!shannon@uu.psi.com (Shannon Posniewski)  
Subject: Re: Chocolate Malt vs. Chocolate

Personally, I never really thought chocolate malt as very "chocolatey" tasting. I think its name is a tribute to its color. It's lighter than black patent and is somewhat sweet. When brewed with, it makes the beer taste sort of nutty.

I've made one batch with chocolate. We used a modified Elbro Nerkte Brown Ale (from Papazian) and added 8 oz of unsweetened baker's chocolate (in addition to other adjuncts such as dark brown sugar). (I'll post/send you the recipe if you'd like.)

We added the chocolate with the finishing hops.

Upon opening the fermenter for racking, we found large white cakes/flakes of what smelled like chocolate floating on top. Cocoa butter? They were VERY bitter, but this may have been due to the fact that they were sitting in a hops bath for a couple weeks.

The beer smelled really chocolately, but didn't taste like it.

That's my single data point for using chocolate in beer.

Shannon

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Date: Fri, 2 Oct 1992 19:45 EDT  
From: HULTINP@QUCDN.QueensU.CA  
Subject: Herbs other than Hops

There was a recent posting asking about other flavouring herbs for beer. As you may have gathered from my other postings, I am interested in historical brewing methods. Here are some herbal suggestions from the past.

>From the Paston Letters (Davis, Norman (ed.) "Paston Letters and Papers of the 15th Century, Part II", Oxford: Clarendon Press; 1976, p 14  
"Pur faire holsom drynk of ale, Recipe sauge, auence, rose maryn, tyme, chopped right smal, and put this and a newe leyd hennes ey in a bage and hange it in the barell. Item, clowys, maces, and spikenard grounden and put in a bagge, and hangen in the barell. And nota that the ey of the henne shal kepe the ale fro sourynge."

That is, sage, [I don't know this one: avence?], rosemary, thyme, added to ale [unhopped in this case] when laid down in barrel, with a fresh egg [complete with shell]. A second approach is cloves, mace, and spikenard [I don't know the modern name for this offhand - it is still available though] added in the same way.

>From William Harrison's "Description of Britain" (1575) (Harrison, W. "Elizabethan England", Furnivall, F.J. (ed.) London: Walter Scott Publ., 1876, pp98-103. This is an excellent description of the complete process of brewing at this time, in a domestic setting, from the purchase of malt to the final accounting of cost and yield. The text is too long to reproduce, but it mentions addition of 1.2 oz. of "arras" [again, offhand not translated] and 1/8 oz. of bayberries powdered, to a total grain loading of 8 bushels malt and 1/2 bushel of wheat meal, and 1/2 bushel of oats, into 80 gallons of mash water. He also mentions use of "long pepper", but does not like it so much.

In William Ellis' "The London and Country Brewer", London: Thomas Astley, 1744 (5th edition) [Available in the rare book library of U of Toronto] He mentions as substitutes for hops, but explicitly does not recommend use of seeds of wormwood, wild carrot seed [says it gives a "peach" flavour] or horehound [which he says is at least "wholesome"]. Later, he suggests that if fermentation is slow, one should add ginger [deemed a "hot" substance, and so able to increase rate of ferment. according to the theory of the day]. Again, later in the text he mentions that some brewers add *Coculus India Berry* [??] which he says is "a violent poison", and also the use of coriander seeds, to enhance the mouth feel of the brew [I have tried this, it is quite satisfactory, perhaps 1-3 tbsp finely powdered into the boil of a strong beer.]

This is all I can find easily on the subject. Of interest is that while in the mid 16 th cent., hops are a detested innovation, by 1575 Harrison takes them as essential, and by 1744 other herbs are decried as contaminating the brew. The other interesting note is that while at the end of the 16 th cent. it is explicit that ALL malt should be as pale as possible [to maximize nutritive quality], by 1744 Amber, and Brown malts are considered a key ingredient in the finest English beers.

I hope you all find this stuff useful and interesting. I am sorry that I cannot provide equivalent data on continental practices. By the way,

unhopped ale is quite palatable, if perhaps a bit dull, and keeps for at least a couple of months under modern storage conditions.

Phil Hultin.

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Date: 3 October 1992 13:01:31 CDT  
From: "Roger Deschner" <U52983@UICVM.UIC.EDU>  
Subject: Re: Dusseldorf Altbier

Ah, all this talk of the wonderful Altbiers of Dusseldorf is truly making me thirsty. But alas, this is a thirst which cannot be quenched in the United States. I might have to cash in on one of those bargain transatlantic air fares being offered this autumn. Or better yet, just make it at home.

The best reference for this style is Michael Jackson's Pocket Guide to Beer. I commend the Dusseldorf section to everyone, ESPECIALLY to those who might be revising the AHA contest guidelines, or judging this category in a contest. JACKSON is very specific - gravity 12 plato (1.048), Spalt hops, bitterness from the lower 30s to the 50s, (\*NOT\* the 25-35 which the AHA lists!) colour around 35 EBC. Tony Babinec went on at some length about the yeast. Wyeast #1338 "European Ale" is the genuine Dusseldorf strain. This yeast is the key to achieving the big malty character with only a moderate gravity beer. This yeast is also one of the major elements which makes Alt different from the superficially similar Brittish pale ales. (This yeast is, by the way, a real pleasure to work with.) Also key to this style is the technique of warm fermentation followed by cold lagering. The malt bill can contain about 10-15% wheat malt. I prefer using a portion of Vienna malt rather than crystal, with a touch of chocolate malt for coloring, to offset the lightening quality of the wheat. I've made very good Alt with partial extract methods, using Laaglander dry light unhopped extract. My most common mistake in making Alt is to let the gravity get too high; relax don't worry etc., and just call it "sticke".

What most people, including beer judges, don't understand about Alt is that it is supposed to have a big, malty flavor profile, with lots and lots of hop bitterness. This misconception, no doubt, stems from the lack of good commercial examples available here - it takes a trip to Dusseldorf to taste it. This is a BIG beer.

Of the Zum Uerige brewpub's altbier, Jackson sums it up: "\*\*\*\*\*". He goes on: "Zum Uerige ... produces the classic Dusseldorfer Altbier, an aromatic, tawny brew, deep in colour and flavour, with a slowly unrolling hop bitterness in its big and sustained finish. Zum Uerige \*\*\*\* beer is the most assertive, complex, and characterful of the Alts. It is also the most bitter."

There are several American pretenders, but none of them measure up. WIDMER ALT was originally attempting to duplicate Zum Uerige, and was doing a pretty good job of it, but recent samples have been rather disappointing. ALASKAN AMBER and OLD DETROIT are both creditable. (There's something about Alaskan Amber which makes it particularly delicious with smoked salmon - probably not an accident.) DUSSELDORFER DARK ALE from Indianapolis Brewing Co. tries hard. It is a tasty, very smooth beer (when fresh), but it is nowhere close to hoppy enough. The two ST. STAN'S alts are just not in the Dusseldorf style.

I will always remember my evening at Zum Uerige, drinking perhaps the best beer I have ever had, and watching the staff roll the wooden barrels out to be dispensed by gravity. (I wonder if the wooden barrels have something to do with the magical flavor. There has been some research on this topic.) It made Dusseldorf - an otherwise unspectacular city - the high point of a 3-week European vacation. Discussing it makes me so thirsty that I'll have to make that Wyeast #1338 starter and get brewing, because I can't afford airfare to Dusseldorf. Like they say, if you want

it done right, do it yourself.

- -- Roger Deschner

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Date: 04 Oct 1992 15:28:23 -0400 (EDT)  
From: KLIGERMAN@herlvx.rtpnc.epa.gov  
Subject: TRUB 4 CONTEST

There were approx. 140 entries for the Triangle Unabashed Homebrewers 4th annual contest (trub \$)  
The results are as follows:

amber lager: 1 Greene  
2 Leonhard  
3 Leonhard

Light 1. Sturmer  
2. Fix  
3. Oglesby

Mead 1. Sturmer  
2. Leonhard  
3. Kagan

Brown 1. McGee  
2. Heckman/Glits  
3. Davis

Porter 1. Bailey  
2. Leonhard  
3. Pittner

Strong 1. Kligerman  
2. Fialka/Starke  
3. Wells

Amber Ale 1. Evans/  
Trott  
2. Branch  
3. Lelivelt

Specialty 1. Smoot (best of show)  
2. Erwin  
3. Hardy

Dark 1. Cyr  
2. Mackenzie  
3. Christoffel

Stout 1. Davis  
2. MacCartney  
3. Oglesby

Wheat 1. Bailey  
2. Smoot  
3. Branch

Thanks to all those who entered. Judging forms will be mailed soon.

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Date: Sun, 4 Oct 92 23:50:18 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Exploding bottle :=(

Yesterday, I dropped a bottle of HB on the tile floor in my kitchen.  
BOOM! Not too much damage, but one flying shard hit me in the leg and  
left a cut about 1/3inch long. Nice clean cut in the blue jeans, too.

=Spencer

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End of HOMEBREW Digest #983, 10/05/92  
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Date: Mon, 5 Oct 92 8:01:03 EDT  
From: Jim Grady <jimg@hpwalq.wal.hp.com>  
Subject: Spiced Apple Wine

Some of the discussions about cider on the digest lately gave me an idea. What about a spiced apple wine? I was thinking of using spices that one frequently uses for mulled cider & maybe taking a look at some of the Christmas brew recipes, e.g. cinnamon, cloves, nutmeg. I have not decided

whether I should make it still or sparkling. I was thinking of making the must from:

- Fresh Apple Cider
- white wine grape concentrate (how much?)
- honey/sugar to bring S.G. up to 1.100
- white wine yeast
- spices

Anybody have any thoughts as to when I should add the spices? I was thinking of adding them when I pitch the yeast and removing them when I rack to the secondary. Has anybody else tried this? What spices did you use?

Thanks in advance.

- - -

Jim Grady | "Talent imitates, genius steals."  
Internet: jimg@wal.hp.com |  
Phone: (617) 290-3409 | T. S. Eliot

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Date: Mon, 5 Oct 92 8:58:13 EST  
From: sfw@trionix.com (Scott Weintraub)  
Subject: Indianapolis

So,

Im off to Indianapolis for a weekend in November...and might have some time to sample the local brews..if there Are any!

Where does one go, in and around Indianapolis, for good beer?

- --Scott Weintraub  
TRIONIX

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Scott Weintraub	TRIONIX Research Laboratory, Inc.
Software Engineer	8037 Bavaria Road
	Twinsburg, OH 44087
e-mail: sfw@trionix.com	Voice: 1-216-425-9055 Fax: 1-216-425-
9059 |  
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Date: Mon, 5 Oct 92 10:09:28 EDT  
From: psealover@hns.com (Paul Sealover)  
Subject: Dried cherries in beer

I've got a question about using dried cherries in beer.

My wife brought me two pounds of dried cherries from her recent trip to Michigan. I just pitched a German Ale and am going to add the cherries to the primary after the krausen falls.

The question is ... do I still need to add campden tablets to avoid possible infection. Seems like dried fruit would be safer than fresh but thought it wise to consult the powers that be since I have a few days.

Also, I've never used the campden tablets before .... do they affect the flavor of the brew ????

Thanx,  
Paul.

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Date: Mon, 5 Oct 92 11:57:39 EDT  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: auence?

Phil Hultin asks

>auence, rose maryn, tyme,  
>chopped right smal, and put this and a newe leyd hennes ey in a bage ..  
>  
>(auence ? don't know this one)

how about anise ? You know, that liquorise-tasting/smelling spice?

Jees! what a tough post for us non-spelling computer geeks!

sean

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Date: Mon, 05 Oct 92 13:16:53 -0400  
From: Dave Coombs <coombs@cme.nist.gov>  
Subject: Re: Orange Peels

I recently brewed a spiced beer with orange and lemon peels. I had planned to simply grate the fruits, but the grater didn't seem to do a very good job. Maybe it was too dull, but the grater didn't seem to dig in well. I cut the peels into strips, as you would for marmalade, but I was too tired to slice off the white part. There are a lot of spices in it, though. I can't tell you how it will turn out, but it smells like I'd expect "mulled" beer to smell. After a few days of fermenting at 70F with London ale yeast, the gravity had dropped by half, but it was far too sweet to be judged.

If you know how to zest citrus, I'd like to hear it. Maybe I just gave up too soon. Curiously, I couldn't find a reference to citrus zest in Fanny Farmer, my old standby.

So, what's the motivation for removing the white fleshy part of the rind?

dave, the lazy

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Date: Mon, 5 Oct 92 08:11 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: First Lager

To: Homebrew Digest  
Fm: Jack Schmidling

This weekend was my first attempt at a lager. Unfortunately, a mini-heatwave began the day I started the yeast. I have been able to keep it under 60F but that is the best I can do without help from Mother Nature.

The yeast I used is Pilsner Urequel that I received from a customer who claims it came directly from the brewery this year. I have since noted that someone mentioned Wyeast has a PU yeast and would like to hear from anyone who knows what their source is and when and how they got it.

This yeast seemed to be far more vigorous during starting than the Edme I am used to. Twice it squirted out of the ferm lock in the flasks and in volumes I normally use.

I was agog when I opened the fermenter this morning to find a head that was snow white and looked more like angle food cake than the usual foam I see. It was also about twice as high as the Edme head would have been.

A sample tonite from the spigot tastes great and seems clearer than usual. I would have expected a bottom fermenting yeast to be more turbid from the spigot. It also seems to have a higher level of carbonation than an ale. At this point, a little more than 24 hrs into fermentation it is a perfectly drinkable beer.

My daughter's wedding party is at the end of the month so it WILL be ready then. Hopefully, the next one will be a real lager.

js

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Date: Mon, 5 Oct 92 10:58:38 PST  
From: "BOBBY JONES" <bjones@novax.llnl.gov>  
Subject: Belgian malts from Micah Millspaw

These new belgian malts has any one used them yet? I bought some carraviene and some special B malt. I am going to use the carraviene in a barleywine this weekend, it seems appropriate. The special B is a tuffer choice, the stuff looks like 120 caramel malt but tasted like lightly roasted barley. I'm thinking that it would be a excellant taste for a scotch wee heavy (my favorite style) rather than the roast barley that I now use (in tiny amounts). Does anyone out there in HBD land know of these malts original uses, if so I'd like to know. Also any other styles that might be enhanced by these malt would be welcome.

Micah Millspaw

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Date: Mon, 5 Oct 92 10:18:53 PDT  
From: mdcsc!gdh@uunet.UU.NET (Garrett Hildebrand)  
Subject: Vinegary cider

In the Homebrew Digest #983 (October 05, 1992), Charles Spiteri says,  
>  
>I've just started brewing and have 3 batches under my belt. After  
>seeing the  
>hard cider recipe and finding a gallon of apple cider in the fridge I  
>decided  
>to try it out. After 5 days fermenting I decided to taste it. It  
>smells like  
>vinegar and really is lacking and sort of sweetness. I racked it to a  
>secondary  
>and was wondering if there is anything I can do to save this batch (  
ex: Add  
>sugar, honey ??). Did anyone else try the recipe ?  
>

If it smells like vinegar then it is lost.

As to why it went like vinegar, I can't help but wonder what the bottle  
had been exposed to before you used it to make the cider. The recipe  
does not state explicitly that a new bottle should be used, but assumes  
it; otherwise, I'd pasturize the cider to kill of bad stuff and clean  
the bottle like you would any fermenting vessel, then add the yeast.

Garrett

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Date: Mon, 5 Oct 92 14:30:46 EDT  
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)  
Subject: haze

i just tried two brews that had the same problem. i brewed both with malted barley that i roasted and crushed with a rolling pin. both beers had excessive haze. the haze settled quite a bit after a week and a half in the fridge (after 2.5 weeks aging). i put the adjuncts in the cold water and left them in until boil (possibly slightly longer in the beer that had the worst haze). is the amount of haze directly proportional to the amount of time the adjuncts spent at temp's in excess of 170F? Is there something else i was supposed to do with the adjuncts. what are the other reasons for removing the adjuncts before boil? what is the real cut off temp for them? both were extract brews but otherwise had nothing in common and were brewed in my usual manners. Thanks.

Mark mrgarti@xyplex.com

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Date: Mon, 5 Oct 92 14:44:24 EDT  
From: Pierre Jelenc@cunixf.cc.columbia.edu  
Subject: Wyeast question

I have had a curious experience with Wyeast Champagne yeast. I received a package that looked like it had burst in shipment, and was not ready to use it, so I tried to plate the yeast for future use. I slit the pouch, and discovered that the inner bag had not burst, but instead was swollen tight. I fished it out with sterile tweezers, opened it, and plated 10 microliters of the inside and the outside liquids, expecting to see a difference, perhaps a contamination somewhere, or yeast in the inner but not the outer compartment.

What I got instead was identical growth from both, same rate of colony growth, same number of colonies (I used a calibrated loop for the inoculation), and in both cases no bacterial contaminants, but about 30% of minuscule colonies that I take to be petite mutants.

What does it all mean. Why is there yeast in both the inner and outer bag? Is it the same strain (it's supposed to be a single strain)? Where is the yeast supposed to be?

Any help and suggestions welcome.

Pierre

Pierre Jelenc    pcjl@cunixf.cc.columbia.edu  
Columbia University, New York

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Date: Mon, 5 Oct 92 16:37:51 EDT  
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)  
**Subject: liquid yeast starters**

anyone ever put hops in their liquid yeast starters?  
if so why? anyone not do it?  
Mark mrgarti@xyplex.com

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Date: Mon, 5 Oct 1992 17:12 EST  
From: SSIEGLER@LANDO.HNS.COM  
Subject: Stuff left in clorox solution...

I had left some clear siphon tubing, bottling spigot, and glassware in a plastic (fermenting) bucket filled with a clorox-water solution (I didn't have a good place to hang the tube, and, sure, I was lazy). The clear tube has become cloudy.

The best advice I have heard is : "Tubing is cheap, replace it."

-Is this the general concensus?

-Can I safely use it?

-Will it impart yuccy (a technical term) flavors? If so, this would mean that

I may have ruined the fermenter as well...

-Anyone know what the reaction is?

-What's the preferred way to store tubing (and other plactic stuff)?

-Should I dilute the clorox with ammonia? (Kids, don't try this at home)

:-)

- --Thanks in advance

Stuart Siegler

"Just because you're paranoid doesn't mean there aren't people out to get you"

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Date: Mon, 5 Oct 92 18:30:54 EDT  
From: Pierre Jelenc@cunixf.cc.columbia.edu  
Subject: Re: Wyeast question

The colonies growing from the Champagne yeast package described in my previous post have now been examined by several knowledgeable people in the micro department. The large colonies appear to be healthy *Saccharomyces*, but the small ones are in fact bacteria!! They appear to be some sort of bacillus, thin rods which aggregate easily, clearly not *E. coli* or salmonella.

The consensus is that it should not be too surprizing that bacilli grow poorly on YPD plates, especially since many if not most are anaerobes and these plates were aerobic.

There are now two problems, therefore: where does the contamination come from, and why were there yeast both in the inner and outer compartments.

Pierre

Pierre Jelenc    pcj1@cunixf.cc.columbia.edu  
Columbia University, New York

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Date: Mon, 5 Oct 92 17:52:12 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Alt Beers

The recent comments about the Duesseldorf beers and some USA versions prompted me to post this.

[1] Widmer Alt was originally a Uerige Alt clone, or as close as Kurt Widmer could do (he did, and maybe still does, use the same yeast). Problem was, it just wasn't selling. When asked by a Seattle beer columnist why Widmer changed the beer to be less bitter, Kurt replied: "because I have to sell the stuff!". Even the Portland area doesn't fully appreciate the stuff.

[2] The alt beers of Duesseldorf are varied, from light amber to very dark amber. The tastes run from semi-malty and sweet (Schlosser, Diebels) to VERY bitter (Uerige and Schumacher and some others I can't remember now). My last time there, in 1990, I found the alts to have a grapefruit kind of bitterness that I found off-putting. Perhaps this coming summer will prove to be more enlightening.

[3] Some German locals have said that some alt beers could be blind tasted and could be confused for pilsners (again, BLIND tasted). Interesting conjecture....

Norm Hardy

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End of HOMEBREW Digest #984, 10/06/92  
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Date: Tue, 6 Oct 92 9:20:52 EDT  
From: jim busch <busch@daacdev1.stx.com>  
Subject: re:cultured Wyeast champagne

in the last digest:

Pierre Jelenc, pcjl@cunxf.cc.columbia.edu shares an interesting point about the contents of a champagne package of Wyeast:

>The colonies growing from the Champagne yeast package described in my  
>previous post have now been examined by several knowledgeable people in  
>the micro department. The large colonies appear to be healthy  
>Saccharomyces, but the small ones are in fact bacteria!! They appear to  
>be some sort of bacillus, thin rods which aggregate easily, clearly not  
>E. coli or salmonella.

First, if the pack was swelling before puncture, it was probably a defective sample. The other interesting point is the contamination level. We examined a pack of Wyeast Ale (I dont recall which one) in the spring and were astonished to see the quantity of peddiococcus (spelling??). Just another data point.

Jim Busch  
busch@daacdev1.stx.com

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Date: Tue, 6 Oct 92 9:28:54 EDT  
From: jim busch <busch@daacdev1.stx.com>  
Subject: re:grapefruit in alts

in the last digest:

polstra!norm@uunet.UU.NET (Norm Hardy) writes:  
>The alt beers of Duesseldorf are varied, from light amber to very dark  
>amber. The tastes run from semi-malty and sweet (Schlosser, Diebels) to  
>VERY bitter (Uerige and Schumacher and some others I can't remember now)  
>My last time there, in 1990, I found the alts to have a grapefruit kind  
>of bitterness that I found off-putting.

I have noted this same phenomonon. It seems particularly noticable in highly hopped american pale ales, typically when Cascade or Centennial hops are used. I also noted the same thing when I was drinking the Alts in the Altstadt area of Duesseldorf. I suspect some correlation between very high hopping levels and citrus notes. I'm sure there is a good chemical explanation to this.

Jim Busch  
busch@daacdev1.stx.com

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Date: Tue, 6 Oct 92 08:49:22 CDT  
From: Doug Behm <DBEHM@UA1VM.UA.EDU>  
Subject: Spiced Wine

>From 'Penguin Book of Homebrewing and Wine-Making'  
Basic apple wine  
Mixed apples 8 to 16 lbs  
sugar as standard syrup 2 to 3 lb  
pectinaze  
rohament P  
acid blend if necessary  
yeast  
A.P or white wine as starter  
vitaminzed nutrient as starter

Summarized: wash apples, rinse and crush apples and put in sulphited water before they go brown.( 1 campden tablet per gallon). Cover fruit with not more than 6 pints of water in which pectinaze and rohament P has been dissolved and leave for 24 hrs, after which the apples should be pureed. Add hot water to bring to desired gallonage at fermentation temp and stir in sugar, nutrient and yeast starter. After a week strain off pulp, put under fermentation lock and proceed as 'usual'. Drinkable at 3 months, better at 6. For cyser, substitute 1/2 pint white grape concentrate for 1/2 lb sugar. For mead cyser  
honey 2lb  
apple juice 1/2 gal  
acid blend 2 teaspoons(check pH, about 3)  
tannin 1/4 teaspoon  
vitaminized wine yeast nutrient  
mead, white wine or A.P. yeast starter  
pectinaze 1 tablespoon

Ferment apple juice. nutrient and half the acid should be added. Diluted honey, rest of acid and tannin are mixed together and added immediately after first fermentation slackens.

Dissolve honey in warm water and sulphited at 100 ppm (2 tablet per gallon), dissolve other ingredients and make up to desired volume. leave closely covered for 24 hrs before yeasting. Acid mix - 4 parts each of malic and tartaric and 2 parts of citric. juice of 2 lemons will do in a pinch.

Never tried any of this.  
DB

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Date: Tue, 6 Oct 92 10:20 EDT  
From: hjl@gummo.att.com  
Subject: Clorox+ammonia=phosgene

Stuart Siegler suggests (tongue in cheek?) mixing Clorox with ammonia. This produces phosgene, a poison gas used by both sides in world war I. When it is inhaled, hydrochloric acid is formed in the lungs causing them to fill with fluid. This can be life threatening.

Hank  
.//'

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Date: Tue, 6 Oct 92 08:00:22 PDT  
From: tima@wv.MENTORG.COM (Tim Anderson)  
**Subject: Vancouver Beer**

I'll be in Vancouver, B.C. in a couple of weeks. I've had some pretty ok beer there at Granville Island Brewery. Is there anything else worth checking out?  
How about a good downtown pub (or two or three)?

Seems to me the only thing you'd have to add to make Vancouver a truly great city is about 15 or 20 brewpubs.

tim

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Date: Tue, 6 Oct 92 10:05:02 EDT  
From: wslack.UUCP!wrs@mv.MV.COM (Bill Slack)  
Subject: Re: Orange zest

Dave Coombs asks about peeling oranges:

I use a lot of orange zest: for brewing, for an occasional cocktail, but mostly for putting in my morning cup of black coffee (try it, you'll like it). Here's how I do it:

Take a whole unpeeled orange and with a standard potato/carrot peeler slowly slice a spiral of zest from the "north pole" of the orange to the "south pole". With a little practice you can even get it all off in one continuous strip. I keep the excess in a small glass jar in the fridge. If you like, leave the peel out on the kitchen counter for a few days. It will dry and curl up. This will keep in a jar in the cupboard. You can grind the dried peel into a powder to be used in your spice beer or you can use it fresh. I find the veggie peeler makes it easy to remove the zest and not the white part (the pith) which is very bitter.

Bill

—  
wrs@gozer.mv.com (Bill Slack)

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Date: Tue, 6 Oct 92 9:41:04 MDT  
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>  
Subject: Re: Orange Peels

Dave Coombs <coombs@cme.nist.gov> asks about zesting oranges. The easiest way to do this is, of course, to use an orange zester. Such a tool can be had for \$5 or so (US) at your favorite kitchen supply store.

Just so you know what you're looking for, it will have a handle, then a small curved head with sharp holes in it running parallel to the handle. Sort of hard to describe, so I'll try a silly ASCII picture. This is looking at it from the front, down the length of the handle:

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  /  /  
0-0-0-0-0
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You simply scrape it along the peel, and the holes gouge out thin strips of the outer peel with no white pith. The reason you want to avoid the pith is that it's very bitter; all the essential oils you want are contained in the orange zest.

Since everyone is gearing up to make Xmas brews (including me), here's an easy recipe that turns out extremely good. I'm normally an all-grain brewer, but it's easier to make large quantities of extract brews for parties and things, and the spices tend to cover up some of the extract qualities. Of course, you could use the same spicing technique for an all-grain batch, too.

Remember to go easy on the spices. The flaw with a lot of commercial Xmas brews is that the spices overwhelm the flavor of the beer rather than complement it.

#### Quick & Easy Spiced Brown Ale

MountMellick Brown Ale Kit  
3-4 whole cloves  
3 whole cinnamon sticks  
1/4 tsp nutmeg  
4 oranges  
1/8 cup fresh Hallertau hops (leaf)

Simmer spices, hops, and zest of 1 orange in 1 qt water for 30-45 minutes. Make brown ale according to 3.6 gallon recipe. Add spice mixture (do not strain) and zest of other three oranges to wort. Ferment, strain, and bottle according to kit instructions. The flavors balance very nicely after only a short aging time, but it gets better after a couple of months. An excellent holiday beer.

- - -  
Jeff Benjamin benji@hpfccla.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: Tue, 06 Oct 92 10:53 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Various topics

Dear Brewers

I have a couple of things to post:

First, I'll be moving to a new e-address, so any personal responses should go to xlpsjgn@luccpua.it.luc.edu (John Norton). I'll still be at this present address until the end of the month (I think?). I'll be re-subscribing at my new address soon.

Secondly, my apologies to the HBD net for a short personal, but I need to contact ERIK (of Glo:gg fame) re: Glo:gg here in the Swedish Village in Chicago. I couldn't find the Glo:gg essence - with the high alcohol content - but did find a glo:gg "mixer" of sorts. It comes in a 16oz(?) bottle and might be usable in the later stages of the boil?? Please advise. And/or, if anyone else on the HBD can advise us as to using something like this, please let us know. It's not in a concentrated form, but is, well, like a mixer like you'd get at a grocery store: just add the booze.

Finally, I just wanted to say that I bottled the Weiss I'd been brewing and snuck a peek at it after only 2 days in the bottle. With the exception of an expectedly low carbonation (it should get better as the brew matures) I thought it was quite good, but still not the Weiss-like brew that I'm used to; it didn't have the characteristic Weiss bite, but more of a Samule Adams taste (like I said, I'm not complaining Papezain's recipe (this was what I used) says that it should be ready in a few more days - 10 max - but is this really enough time for an all extract, 50/50 wheat weiss to mature? Thanks in advance for any reactions.

Cheerz,

John

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Date: Tue, 6 Oct 92 12:18:31 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: Brewpot sources, please

Does anybody know of a source for 7+ gallon stainless steel pots  
in the greater New York area (LI if possible). E-mail, please.  
Thanks,

Rob  
(bradley@aadx.adelphi.edu)

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Date: Tue, 6 Oct 92 12:26:34 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: Wyeast steam beer?

In a recent (981?) HBD, Russ Gelinas asked about a upcoming Wyeast version of steam beer yeast.

I was at Kedco on Long Island on Saturday (10/3). They had JUST recieved a Wyeast shipment (dated 9/30!!). One of the offerings was "California"; I'm almost certain the number was 1214. The fellow at the store said it was to be used at ale tempretures, but could be "lagered" in the secondary (I hope I'm quoting correctly). This is probably your answer, Russ. I bought a packet, but haven't tried it yet.

If anyone has/does soon, please consider sending me a short post about what primary/secondary temperatures you used.

Rob  
(bradley@adx.adelphi.edu)

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Date: Tue, 6 Oct 1992 08:15 EST  
From: JCHISM%HSSCAM.decnet@NETVAX.MIS.SEMI.HARRIS.COM  
Subject: homebrew article

in HD984 Dave Coombs writes:

>Subject: Re: Orange Peels  
>If you know how to zest citrus, I'd like to hear it. Maybe I just  
>gaze up too soon. Curiously, I couldn't find a reference to citrus  
>zest in Fanny Farmer, my old standby.  
>So, what's the motivation for removing the white fleshy part of the  
>rind?

Dave, I use a citrus peeler made by Sunkist. It has a "zest peeler" on one end of it. You can get them at most any grocery store in the produce dept. They are only a \$1 or so. The motivation for removing the white fleshy part of the rind is that it leaves a bitter flavor.

Jami

jchism@hsscam.mis.semi.harris.com  
The Party Line BBS (717)868-5435

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Date: Tue, 06 Oct 92 12:38:03 -0400  
From: Dave Coombs <coombs@cme.nist.gov>  
Subject: Re: Alts in Washington, DC, area

For those around Washington, DC, this is just a remind that Schloesser is on tap at the Wurzburg Haus in Rockville.

dave "my interest in the place is only gastronomic"

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Date: Tue, 06 Oct 92 12:47:16 -0400  
From: Dave Coombs <coombs@cme.nist.gov>  
Subject: [hinkens@mac.wisc.edu: Citrus Zester]

To summarize the responses I received, the motivation for using citrus zests is to get the great oils that lie near the surface of the rinds without the bitterness from the "white stuff" underneath. Potato peelers have been suggested. I'm not sure it would work much better on the slippery rind than the grater did, but it might. Another suggestion is a nutmeg grater. Here's one response verbatim. Thanks to all who responded.

dave

- ----- Forwarded Message

From: hinkens@mac.wisc.edu  
Subject: Citrus Zester

I saw a device that is designed for zesting fruit. I'll try my hand at ASCII drawing:

Side View:    Front View:  
-----  
\*^    [\_]    <---- Sharp "Box" to \_\_\_\_\_  
      Handle cut the zest.

The device has a smooth metal plate much like a spatula that rides on the fruit's rind and a sharp 1/8 inch square "box" that cuts the zest.

My mother showed me the unit though I'm not sure where she got it. I would try the larger department stores or mail order houses like The Chefs Catalog.

Good Luck!

- -Jay

- ----- End of Forwarded Message

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Date: Tue, 6 Oct 92 09:48:39 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
Subject: Yeast Starters

I recently bought Dave Miller new book, Brewing the World's Great Beers (I think that is right) and was reading his section on making yeast starters. He says to put some noble hops in the starter, in the past I have never done this. I believe the reasoning is the hops offer some preservative action. I use a pressure cooker to can by wort and believe that 10 min at 240 degF should kill any unwanted living things. I am sure that the pressure cooker does a far better job than adding hops.

I do have a couple of question about making starters,

Do I really need to boil my DME before canning? When I remove my wort for the canner it is boiling away so in effect I am boiling it twice.

Should I transfer the trub from my canned wort into my starter jar? It has been stated that the yeast will use the trub as it starts to ferment so I have always transfered this to help the yeast start.

Happy Brewing

Tom Feller

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Date: Tue, 6 Oct 92 15:01:54 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: cider

Garrett Hildebrand, Andy Kurtz and Charles Spiteri (+ others?) have been pursuing a cider thread lately. My \$0.015:

You can make a great beverage, simply and quickly, from "soft cider" and ale yeast. However, I strongly recommend yeast nutrient. I have some stuff that seems pretty standard. From "Wine Inc." A 2 oz. bag cost <\$2 and has enough for many gallons (1 tsp/gal).

The following is embarassingly easy for any brewer, and produces good results. Start with a 0.5 gal. or 1 gal. bottle of juice. All that seems to matter is that it's sugar- and preservative-free. I've used juice reconstituted from concentrate as well as stuff that has never been concentrated. Filtered as well as unfiltered. "Ye olde all-natural family farm" brand as well as major US food conglomerates.

Remove the top. Pour off two cups. Drink one, mix the other with yeast nutrient and dried ale yeast (I've used Edme). Return to the bottle and affix an air-lock.

Q: Does anybody use Wyeast with cider? Which variety(ies)?

A starting gravity in the 1045-1050 range seems typical. Final gravity will be near 1000, so it's quite dry and apt to be - ahem - cidery. It also has a fair kick to it, being 6% or more alcohol by volume. Siphon it off the dregs and drink immediately or bottle. You can pour more juice (with nutrient) on top of the dregs for your next batch. I get good results in 10 days, but I suspect it would be acceptable in a week. Before I started using yeast nutrient, it took longer. In any case, bottle aging gives a mellower drink.

I've never had `vinegar' problems, but the nose does recoil a bit at the first whiff upon removing the airlock: lots of alcohol and acid seem to get trapped in the head-space.

For either sweet cider or strong cider, add a pound of brown sugar per gallon. With ale yeast, the alcohol whould eventually kill the yeast leaving residual sugar. Alternately, use champagne yeast to get something the strength of table wine. The latter needs months of aging to mellow out.

I have 3.5 gallons of regular and one gallon of sweet fermenting now. I'm thinking about experimenting with added fruits later this season. In fact, I added half a pound of raisins to the sweet cider, following a recommendation in the HBD two years ago. Has anybody tried other fruits?

Cheers,

Rob  
(bradley@adx.adelphi.edu)

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Date: Tue, 6 Oct 92 10:42:35 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Indy Brews

From: sfw@trionix.com (Scott Weintraub)

> Im off to Indianapolis for a weekend in November...and might have some  
>time to sample the local brews..if there Are any!

> Where does one go, in and around Indianapolis, for good beer?

There are two breweries in Indianapolis. The first to open was the Indianapolis Brewing Company. They are a micro, not a brewpub, so you can't drink there (unless of course you know someone :-). Their Dusseldorf Alt is quite good, although it wouldn't please a true Alt-head. At one point they landed an account at the Hoosierdome, selling their Pils to basketball fans during Pacer games. This was something of a coup, giving them some much needed public exposure. They've had their ups and downs, but are hanging in there. If you call them (317-898-1235), they'll be happy to tell you where their accounts are, which would be a good starting point in seeking specialty beer houses.

The best place I've found to imbibe in Indy is the Broad Ripple Brewing Company. As the name suggests, this pub/brewery is located in the Broad Ripple district, very near 65th and Cornell. They make some good beers (their ESB won a gold at the '91 GABF), and carry an interesting variety of midwestern micros. Proprietor John Hill drives all over the midwest to keep his establishment well stocked.

Indiana's archaic laws have forced John to jump through some hoops, including making the pub and brewery two separate businesses with separate addresses. They are in a single building, but there can be no doorway directly between them. To go from pub to brewery, one must go outside and down a sidewalk and then into the brewery. This can be fun in January. Initially John was told that there could be no beer lines running between the two businesses, and that he would have to keg the beer in the brewery and wheel it down the sidewalk. He managed to get around that bit of stupidity, but must still maintain separate records of each business, and "sell" his beer from the brewery to its only customer, the pub. Last I heard business was doing well.

Enjoy,  
CR

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Date: Tue, 06 Oct 92 12:12:00 PDT  
From: florianb@chip.cna.tek.com  
Subject: hops in starters

Mark Garti asks:

=>  
anyone ever put hops in their liquid yeast starters?  
if so why? anyone not do it?  
=>

Yes, I always do. About 1/8 oz per quart of starter. Boil it right with the starter solution. Helps protect against infection.

Florian

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Date: Tue, 6 Oct 92 14:01 PDT  
From: James S Durham <js\_durham@pnl.gov>  
Subject: Wyeast Problem?

I recently brewed two batches of different beers on two consecutive days. For the first, I used two packages of dubious yeast: A (yikes!) Red Star Ale and the yeast supplied with a M&F Old Ale kit. I brewed an India Dark Ale (at least, that's what I call it). I made up a starter by taking out two tablespoons of boiling wort and adding water to cool it to 100 degrees F. The second batch was a stout, and I used Wyeast Irish Yeast. The package was completely inflated with CO-2 when I cut it.

Here's the interesting part. The IDA began visible fermentation within two hours. It took the Wyeast 2 days to begin actively fermenting. Is this normal? Both are fermenting side by side in the same closet, and both brews were essentially identical with respect to sanitation practices. What gives?

Incidentally, what do you call a beer that uses an India Pale Ale recipe (including oak chips) with 3 of the seven lbs of light DME replaced with dark DME? Is there another name for India Dark Ale?

Jim Durham

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Date: Tue, 6 Oct 1992 19:50:26 -0600  
From: Michael Howe <howe@gp\_sparc45.gwl.com>  
Subject: Great American Beer Fest

Did anyone out there in HB-Digest Land get a chance to make it to the Great American Beer Fest in Denver this past weekend? I got to go, but only made it one night (therefore, I missed out on a lot of the beers that were there). There were over 700 beers there this year (I think I tried to taste them all!!!). I was curious to hear what others might have to say regarding favorite beers/brewers, etc. Personally, I tried one from somewhere back east (I think) called Pumpkin Spice that I fell in love with...(the trick was that it had no pumpkin at all in it).

Either post responses or feel free to mail me directly,

Michael Howe  
howe@gp\_sparc45.gwl.com

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Date: Tue, 6 Oct 92 17:38:00 CDT  
From: whg@tellabs.com  
Subject: Extract gravity

While formulated in a recipe today I realized how empirical most of my OG estimates are when doing an extract/partial mash recipe. For mashed grains I know that I get 28-30 pts/lb/gal. However, I don't even really have a rule of thumb measure for extracts. Obviously each brand will vary and I wonder if anyone out there has a chart that says for lists pts/lb/gal for different brands of syrup and DME. I'd guess that DME gives about 38 pts/lb/gal and most liquid extract give around 34 pts/lb/gal. However, again rather intuitively, I think I get the about the same O.G. using say 2 4lb. cans of Alexanders or 2 3.3lb cans of M&F.

Anybody out there got any info,  
Walter

Walter Gude     ||     whg@tellabs.com

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Date: Tue, 6 Oct 92 10:45:04 CDT  
From: whg@tellabs.com  
Subject: Trappist Ale (?)

This coming weekend I'm planning a brew that I hope will be a something close to a trappist ale. Being the first beer of the new brewing season, I'm doing a "quick and dirty" partial mash. I'm using the Belgian malts for the first time. The grains will be:

1.0 lb Biscuit malt  
0.5 lb Belgian Crystal (what is this 50L)  
0.5 lb Special B (120L ?)  
0.5 lb Roasted Chocolate

I'll mash the above for 45 minutes or so and then sparge. And boil with 6 lb of Northwestern Amber Extract and 1 lb of pure dried wheat extract. The expected OG will thus be in the 1.055 to 1.065 range. Hopping rate will be 35 IBUs worth (? this may be wrong but I'll look it up) of Tettinger pellets and Kent golding plugs, at least three additions with a Tettinger steep and a Golding dry hop. I popped my belgian ale Wyeast and will make up at least a 16 oz starter around thursday (brewing saturday night). This will be a full boil with an emmersion chill.

So what does the collective consciousness think? Will this be at all in right general style? (this is an off the top of the head recipe) Will the biscuit malt have enough enzymes for a happy mash? does it matter? should I use some pale malt? I don't know if Golding dry hops are appropriate but they're spicy finish seems like it should be OK. Besides they're sooo good  
I can't resist. I'm I just hopelessly lame? ;-]

Thanks in advance for any comments/advice,  
Walt

Walter Gude     ||     whg@tellabs.com

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Date: Tue, 6 Oct 92 23:17 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Wood, Hops,

To: Homebrew Digest  
Fm: Jack Schmidling

>From: "Roger Deschner" <U52983@UICVM.UIC.EDU>

>I will always remember my evening at Zum Uerige, drinking perhaps the best beer I have ever had, and watching the staff roll the wooden barrels out to be dispensed by gravity. (I wonder if the wooden barrels have something to do with the magical flavor.

When I was in Munich, I noted that the Hofbrau Haus did the same thing and it would depend on your opinion of that beer. I suspect it is not considered to have any magical flavor :)

>From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)  
>anyone ever put hops in their liquid yeast starters?

All the time.

>if so why?

Because my starter is a pint drawn from the previous batch after chilling. It is my last hydrometer sample and instead of risking contaminating by pouring it back, I use it to start the next batch (after sterilizing of course). Aside from that, it gives the yeast a foretaste of what it will be doing soon in a big way. Seems like a reasonable thing to do. There are those who would dilute it down to about 1.020 but I quit doing it when it didn't seem to make any difference.

>From: Pierre Jelenc@cunif.cc.columbia.edu

>The colonies growing from the Champagne yeast package described in my previous post have now been examined by several knowledgeable people in the micro department. The large colonies appear to be healthy Saccharomyces, but the small ones are in fact bacteria!!

You are violating net protocol. Wyeast is NEVER contaminated.

> They appear to be some sort of bacillus, thin rods which aggregate easily, clearly not E. coli or salmonella.

Just for the record, E coli is a bacillus.

>The consensus is that it should not be too surprizing that bacilli grow poorly on YPD plates, especially since many if not most are anaerobes and these plates were aerobic.

E. coli is aerobic and facultative anerobe.

>There are now two problems, therefore: where does the contamination  
come from, and why were there yeast both in the inner and outer  
compartments.

It's a conspiracy :)

js

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End of HOMEBREW Digest #985, 10/07/92

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Date: Wed, 7 Oct 1992 08:56 EDT  
From: HULTINP@QUCDN.QueensU.CA  
Subject: Wyeast #1214

In HBD #985, Rob Bradley mentions a Wyeast "California" as possibly being #1214. I hope not! I just bought #1214 from my local supplier billed as their "Belgian Ale". Is there confirmation out there? I saw the posting a while back about the Wyeast line, but I'm nervous now... :-)

Phil Hultin

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Date: 7 Oct 92 08:13:43 CST  
From: "Ken Schriner" <KENS@saturn.uark.edu>  
Subject: List of micro breweries

I am interested in obtaining a current list of microbreweries in the United States. Of particular interest are those microbreweries located near me (northwest Arkansas.) Are there any publications, lists, or professional organizations that might provide me with this list? Of particular importance are addresses and phone numbers. Thanks to any who respond.

Ken Schriner BITNET ks06054@uafsysb  
University of ArkansasInternet kens@saturn.uark.edu

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Date: Wed, 7 Oct 92 09:15:24 -0400  
From: blossomf@ttown.apci.com (Karl F. Bloss)  
Subject: Boston Brewpubs

My apologies if this has been asked before, but what are the great  
brewpubs  
not to be missed in Boston, particularly near Harvard Square?

Thanks in advance...Karl  
(blosskf@ttown.apci.com)

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Date: Wed, 7 Oct 1992 08:51:34 -0500  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
Subject: Grapefruit in Alts... Possible explanation

jim busch <busch@daacdev1.stx.com> writes:  
>polstra!norm@uunet.UU.NET (Norm Hardy) writes:  
>>The alt beers of Duesseldorf are varied, from light amber to very dark  
>>amber. The tastes run from semi-malty and sweet (Schlosser, Diebels)  
to  
>>VERY bitter (Uerige and Schumacher and some others I can't remember  
now)  
>>My last time there, in 1990, I found the alts to have a grapefruit kind  
>>of bitterness that I found off-putting.  
>  
>I have noted this same phenomonon. It seems particularly noticable in  
>highly hopped american pale ales, typically when Cascade or Centennial  
>hops are used. I also noted the same thing when I was drinking the  
>Alts in the Altstadt area of Duesseldorf. I suspect some correlation  
>between very high hopping levels and citrous notes. I'm sure there is  
>a good chemical explanation to this.  
>  
I think the answer \*might\* be dry hopping. I and a couple of brewing  
comrades noticed this effect during an IPA brewing stint. Namely, the  
harder you dry hop, the more of a citrus peel finish you get. Higher  
alpha  
hops seem somewhat worse in this regard. We went as high as an ounce of  
hops  
per gallon in the secondary. The results were reminiscent of chewing on  
a  
piece of grapefruit peel, pith and all! :-)

We didn't experiment with different methods of dry hopping, so I can't  
say what effect differences in technique would have. But IMHO, Jim is  
correct in suspecting the correlation between the grapefruit notes and  
high  
(dry) hopping levels.

As to a chemical explanation, I can't say, other than to speculate that  
there are similar flavour components in the hops and citrus which get  
leached  
out in extended dry hopping. Most likely volatile oils of some sort,  
since  
when we quit dry hopping, the grapefruit finish went away, even though we  
used more hops in the kettle.

Todd

=====  
=====

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

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

=====  
=====

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Date: 7 Oct 92 09:10:32 CST  
From: "Ken Schriner" <KENS@saturn.uark.edu>  
Subject: BAA and beer judging

As a slightly isolated homebrewer in northwest Arkansas (fayetteville is where I work), I was ecstatic to learn of Beer Across America (i am in no way affiliated, just a happy customer.)

One of their first shipments (several months ago) was from Boulevard Brewery in KC. As a former Kansas boy, I am particularly fond of their beer. Anyway...as I was drinking some of their fine beer, it occurred to me that several of the members of this list were probaby enjoying this fine beer for the first time. And mentally noting how good it was, how it compared to others of the same style, how it compared to their home brew. In short...judging it.

I have always wanted to learn more about judging beer. But...isolated in the Ozarks as I am (and loving it) it was difficult to compare my notes with others' on the subject of judging beer.

But...if many folks were drinking the same beer, folks interested in beer, folks interested in judging, folks connected to each other by an electronic network...well it seemed a natural. A National Electronic Beer Judging Club. Those that are getting the beers from BAA could judge those two beers each month. Those that don't belong to BAA, could participate by obtaining the same beer from their local outlets. Once a month we would all be judging the same two beers. And comparing our notes, etc.

Is there any interest in this from any other HBD'ers? I think a natural point to start from would be getting one of the certified judges to post some info about how a beer is judged (I don't know how.) and maybe someone else could also post how to join BAA (I don't know how, mine was a gift from a great wife.)

Any interest?

Ken Schriner BITNET ks06054@uafsysb  
University of ArkansasInternet kens@saturn.uark.edu

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Date: Wed, 7 Oct 1992 10:19 EST  
From: SSIEGLER@LANDO.HNS.COM  
Subject: Re: Cloudy Tubing

In HBD 984 I posted:

| I had left some clear siphon tubing, bottling spigot, and glassware  
| in a plastic (fermenting) bucket filled with a clorox-water solution ..  
|  
| The clear tube has become cloudy.

from cole%nevis.hepnet@Lbl.Gov (Brian Cole)

>... I think it has nothing to do with the bleach and  
> everything to do with the tubing. The clear flexible is permeable  
> to water and if left in water simply absorbs this water into  
> the plastic (osmosis). I find that letting the tube sit out of the  
> water for a while (a day or so) will solve the problem ...

from "Spencer.W.Thomas@med.umich.edu" (Spencer W. Thomas) and  
"rclopton@hoss.unl.edu" "richard clopton"

> Hang it up and let it dry. It will clear. It's just the water  
> getting adsorbed into the plastic.

Unfortunately, I added (yes, tongue in cheek):  
|-Should I dilute the clorox with ammonia? (Kids, don't try this at home)  
:-(

Though I placed a Government Warning (and a Mr. Yuck Sticker) at the end

hjl@gummo.att.com (Hank)

Correcty points out that this is not the recommended way to clean tubing:  
>... This produces phosgene... This can be life threatening.

What I \*meant\* to say was "Would filling my house with natural gas speed  
the  
drying process of the tubing? :^)

-Stuart Siegler

"Just because you're paranoid doesn't mean there aren't people out to get  
you"

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Date: Wed, 7 Oct 92 10:30:47 EDT  
From: fox@bart (Kevin Fox)  
Subject: Please add me to the list.

Could you please add fox@temerity.polaroid.com to the  
home brew mailing list.  
Thanks.

-- --  
Kevin

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Date: Wed, 07 Oct 92 10:10 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Samule?? Quayl??

Dear Brewers,

I just caught an error in my last posting to the HBD (various topics). I was referring to \*Samuel\* Adams (not 'Samule'). Geez! Perhaps I could have been a contender for the V.P.'s slot!! (NOT!!)

OK, onto more serious matters: brewing! I think I'm going to try the Quick-n-Easy Spiced Brown Ale recipe for Christmas that was posted in the last HBD. I'm not sure whether I'll try to incorporate the Glo:gg 'mixer' I spoke about; perhaps this Ale recipe might provide a good base for it? But along those lines, I'm curious about a few things:

1) What type of yeast to use... I'm assuming it'll be an ale yeast, but is there a specific brand/type that I should use? Further, after using my first liquid yeast, I DON'T want to go back to a dry yeast, and I'm assuming this recipe calls for a liquid yeast?

2) I'm inclined to think that this recipe might benefit from a single-staged method, allowing for a maximum attenuation (?) of the spices. If this is the case, then wouldn't pelletized hops be better than leaf?

3) Finally, while I was looking the Glo:gg essence I also found the pre-measured ingrediants for brewing your own home-made Glo:gg, or at least the brew into which you add the wine and/or vodka. The pouch of ingrediants contained a variety of dried spices, almonds, rasins, and I think even orange rinds, but I can't remember. So my question is, can I substitute and/or add these ingrediants to the recipe? How should the almonds be treated?

This recipe, especially with the addition of the Glo:gg stuffs sounds both promising and tasty, the perfect Yule-tide spirit for the Home-coming. But, as I'm always the novice at this craft, I'd really appreciate any input, guidance, words of experience and advice from others who can impart their brewing wisdom ;-)

As always, Cheers

John

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Date: Wed, 7 Oct 92 10:08:30 MDT  
From: pjd@craycos.com (Phil Duclos)  
Subject: GABF '92

Some of you have asked, so I thought I would fill you in on my experience at the GABF this year.

This was my first time at the GABF. I decided to go up early on Saturday for the AHA members only tasting at 2pm and then return at 6:30pm for the regular session. The 2pm session was wonderful. ~700 beers and about as many people. There were serving people there although the adverts claimed "just you and the beer." Oh well.

I tried the chili beer from Crazy Ed's in Cave Creek, AZ first. This was probably a mistake as it was really hot! I had to ask and yes, they do put a chili in each bottle. My palate was ruined. I had a couple other non-descript tastes on that aisle and then hit what was to become my favorite of the evening, Celis White from the Celis Brewery in Austin TX. It was wonderful. I really like spicy tasting beers (not chili!) and the Celis White is flavored with coriander and orange. The other 2 Celis brews were good too, but the White won Gold a little later in the day.

There were plenty of other great beers, some flavored, some not. It quickly became difficult to choose which to try. We only had 3 hours and even though they only poured about 1 ounce, it quickly adds up. Pacing is important. This makes the decision quite difficult. I avoided most of the ones I can get locally or have tried before, except, of course, my favorites. I did taste a few bad beers. A couple had that "cooked corn" taste and a few had too much phenolic. Only one was truly bad and had to be poured out. I thought to myself, strolling past the empty Coors booth, that its quite easy to get spoiled with access to this much good beer.

I bought a commorative T-shirt (\$21!!!!!! AHA isn't losing money on this affair). There was quite an assortment. All quite pricey.

They kicked us out at 5pm, said something about Dobermans. I left.

I came back about 6:45pm with my wife and mother in law for the evening session. Wow! What a line! Too many people. Having seen the size of the hall already I was curious about where all these people standing in line outside thought they were going. We got inside and found out. What was earlier a large airy hall had become a snarled sea of people. We quickly grabbed our glasses and headed for the "Z" section which was furthest from the door. Most of the mass was slamming drinks in the "A-C" section so it wasn't too crowded at the other end. We had a couple nice beers on that aisle but I noticed a disturbing trend. Some of the better beers had run out!

It quickly became a race against the masses to reach all the beers which had won medals. We missed a bunch and were disappointed.

I was also disappointed by the crowd's attitude. At the earlier session, it was most common to see people tasting their beers with a careful attitude.

At the evening session it became apparent that many were there merely to slam back a few beers. Quite a few times I had to wait while a couple of guys slammed down each of the brewery's different beers in quick succession.

I was reminded of chugging contests in college. Now I'm not trying to tell others how to drink beer, but it seemed a waste of both good beer and a rare opportunity for the drinker when the goal became quantity, not quality. It was humorously suggested that the mega-breweries have booths which provide full 12 ounce glasses for those who are intent on slamming. This, of course, is a bad idea, but the joke seemed appropriate at the time. We left early.

In conclusion, I had a wonderful time in the afternoon, but the evening session was a zoo. The volunteers were working hard, but I will probably volunteer next year. Friday night might be better just because all of the beers were available. Of course on Friday night you don't know who the winners are (just have to judge for yourself). Saturday afternoon is not to be missed. There were too many really good beers to remember them all. Its easy to become disoriented and confused about which beers you tried and liked because there are so many. A lot of brewmasters were on hand in the afternoon and the discussions sometimes got technical.

Everyone (except the Dobermans) was quite friendly and many seemed to be having a truly good time. I'll be back next year.

phil

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Date: Wed, 7 Oct 92 14:10:05 EDT  
From: strahs@medusa.bioc.aecom.yu.edu (Dan Strahs)  
Subject: Who are the Great Amer Beer Fest winners?

Since I haven't seen it posted here yet, and it is Wednesday...

Would someone who has the answer please post the winners list  
from the Great American Beer Festival?

Thank you

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Date: Wed, 7 Oct 92 12:26:11 EDT  
From: localhost!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Re: Orange Zest

While all these techniques for removing an orange's zest (the orange part, excluding the inside white part) are fine, there is a kitchen implement call, strangely enough, a "zester". It is a somewhat spoon-shaped device, with a row of sharp-edged holes in the end of it. It very effectively removes little strings of orange stuff into a waiting vessel. Mine cost around \$3, at better and worse kitchen stores near you.

dave davevi@pharlap.com

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Date: 07 Oct 1992 14:40:18 -0500 (EST)  
From: ACS\_JAMES@VAX1.ACS.JMU.EDU  
Subject: microbreweries & brewpubs in Seattle?

I'll be in Seattle Oct 13-18 for the ToolBook Developers Conference. Are there any good brewpubs or microbreweries in the area?

James W. Wilson, Manager Internet acs\_james@vax1.acs.jmu.edu  
Media Technology Lab Bitnet acs\_james@jmuvox  
James Madison University

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Date: Wed, 7 Oct 92 11:59:14 PST  
From: "BOBBY JONES" <bjones@novax.llnl.gov>  
Subject: Yeast starters from Micah Millspaw

>Subject: liquid yeast starters

>anyone ever put hops in their liquid yeast starters?  
>if so why? anyone not do it?

I feel that this question opens a whole can of worms as far as yeast propagation goes. While it might not hurt anything to put hops in the yeast starter it can serve little but to increase the cost of the process ( oh, it is possible that the hops can lower the ph enough to help, but its not a viable method of ph justment). The approaches that homebrewers seem to take to yeast propagation is often the result of misinformation, marketeering and just plain wrong thinking about the metabolic process of yeast.

The common way the hbers increase their pitching volumes is buy using dry malt extract (and sometimes hops) and water, boiling it, cooling it and adding yeast. So what have you got? A little batch of beer. The little batch of beer will help you get a somewhat faster start at fermentation but it realy not what you need and plus DME is very expensive and messy.

Here is where understanding comes in. It is known that yeast have two major life cycles (metabolically speaking) aerobic and anaerobic.

This is the idea behind aerating the cooled wort. You see the yeast need to have oxygen (and other trace gases) to respire, in the respiratory

mode they reproduce much, much more effectively than at any other time. If they reproduce, you get more yeast, which is what you want rather than a little batch of beer.

So the trick is to set up conditions in your yeast starter that encourage the yeast to respire and hence increase bio mass. The most practical way for homebrewers is to use proper yeast nutrients ( which have been dicussed on earlier HBDs) and prehaps more importantly proper carbohydrate sources. It is known that yeast can respire more effectively when exposed to some carbohydrate sources than others. Brewers yeast does the worst (as far as reproduction goes) on maltose and other mash derived complex sugars. It follows that the use of dry malt extract is not the best choice. Interestingly, brewers yeast respire best with sucrose, glucose and galactose, these occur in common sugar ( like from the grocery store). Also this type of sugar is not very pure and contains all sorts of excellent trace nutrients that the yeast like. This stuff is readily available in powdered form ( which mixes up more easily) and is very cheap.

With any luck this will help HBers off to faster starts and better brews. Just remember, you want to grow yeast not make little batches of beer.

Micah Millspaw  
10/7/92

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Date: Wed, 7 Oct 92 15:13 CDT  
From: korz@iepubj.att.com  
Subject: McAndrew's Addendum

As I was sipping my McAndrew's Scotch Ale this afternoon (I'm vacationing this week), I remembered my post on duplicating this fine brew. Suddenly, I realized that neither I, nor Bill mentioned the smokiness of McAndrew's.

Historically, Scotch Malts were kilned in peat-fired kilns, so the malts got a smoky flavor which was subsequently passed on to the beverages they were used to make. To add that smoky flavor, I would suggest smoking a quarter pound of pale malt (if you're mashing) or crystal malt (if you're brewing from extract + specialty grains) and then adding that to your brew.

And now, back to my honeymoon, already in progress...  
Al.

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Date: 7 Oct 92 13:51:00 -0700

From: KRUSE\_NEIL@Tandem.COM

**Subject: Powdered sugar vs. corn sugar**

What differences, if any could I expect from using powdered sugar instead of corn sugar for priming an amber ale?

Neil kruse\_neil@tandem.com

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Date: Wed, 7 Oct 92 16:12:14 PDT  
From: cs060215@gaia.ecs.csus.edu (Don Levey)  
Subject: Plastic Bottles

Please forgive me if this subject has come up before; I am new here and have seen something which has me concerned. I have seen some discussion of plastic soda bottles used for brewing. I have always been told that this is a bad thing to do for several reasons. First, that the plastic is slightly porous, and so the brew will slightly oxidize. Second, and more important, I have been told that the alcohol will tend to dissolve the polymers, introducing a small bit of poisonous plastic into the brew.

Any chemists who can confirm/refute this?

-Don Levey  
CSU Sacramento

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Date: Wed, 7 Oct 92 12:01:43 CDT  
From: whg@tellabs.com  
Subject: Sorry Jack...

Sorry Jack but I just couldn't resist. It seems to me that back when you were trying to get people to define the difference between an ale and a lager (sort of like trying to describe the difference between apples and oranges BTW) you just wouldn't buy it when people describe a lager as cleaner. You wanted to know what that meant. Well, what to my wondering eyes did appear in yesterday's digest? Jack S. describing the taste of his first lager as "cleaner" than any of his previous beers. Don't knock a description till you've tried it I always say. ;-)

Satirically yours,  
Walt

Walter Gude     ||     whg@tellabs.com

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Date: Wed, 7 Oct 92 22:53 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Belgian Malt

To: Homebrew Digest  
Fm: Jack Schmidling

I just received an info kit from Siebel describing the De Wolf-Cosyns Maltings Company in Belgium and their yeast and brewer's supplies. The yeast is a bit high priced for home brewers (\$100 for two slants) but I notice they also supply dry yeast. Apparently, enough brewers use dry yeast to make it worth their while to sell it.

Much to my delight, when thumbing through the color brochure on the malting operation in Belgium, I came across the statement, "steam heated indirect kilning". There is also a pictorial diagram of the kilning system with another reference to indirect steam heating.

Contrary to the misinformation (or lack of) I got on the phone, it seems that I now have found a local source of indirectly kilned malt, and the highly touted Belgian malt to boot. It costs a bit more than the stuff I was buying from Minnesota but I can pick it up and save the shipping charges and come out even.

I was going to try this stuff anyway on my next batch of ale but now I can do it without feeling that I am compromising my anti-nitrosamine crusade.

I am going to use the Pale Ale malt and exactly the same recipe as my most recent batch of ale and see if I can taste any difference. Needless to say, I will report back with the results.

js

p.s. I would like to get a Corona for making tortillas. (honest) I have an early vintage MM that I would be willing to trade, preferably someone near Chicago.

jjs

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Date: Wed, 7 Oct 1992 23:10:23 -0800  
From: eurquhar@sfu.ca  
Subject: Yet another use for Wyeast Belgian... Mead

Well, my first batch of fruit mead (melomel?) was brewed up last Sunday. Several contributing factors inspired me to try a mead. First, honeybee researchers at SFU sell exceptional raw honey every year at a reasonable price. Second, the very good bartlett pears were available at as decent price and ginger goes very well with them. Lastly, all this talk of the banana/fruit/caramel flavours created by Wyeast belgian and its ability to ferment to high alcohol therefore providing aging potential. The thought of these flavours coming together was more than I could stand. The basic composition followed the proportions published in the excellent article in the latest zymurgy issue.

Pear/ginger mead/melomel/metheglin (take your choice)

5 lbs pears, seeds and flower end removed and frozen so they would breakup easier  
5 lbs raw new honey (wildflower/raspberry/blackberry blend)  
3 oz. finely ground fresh young ginger (more lemony than mature ginger)  
1 primed package Wyeast belgian #1214  
1/2 tsp. pure ascorbic acid (to keep the pears from going brown and because it tastes like lemons)  
1/2 tsp. Difco yeast nitrogen base (yeast nutrient)  
16 cups water

Everything but the yeast nitrogen base was put into a big pot and brought up slowly to 200 F and kept there for 20 minutes to pasteurize and extract the ginger flavour and allowed to cool down naturally (about 2 - 3 hours)

Next time, I'll extract the ginger with boiling water a few times to get more ginger flavour out and add as part of the water used (the ginger flavour is only sparingly soluble in water). The final specific gravity was 1.100. Any comments/questions/suggestions would be gratefully appreciated.

YIELD: about 2 gallons in the primary

...p.s. It was bubbling like crazy 24 hours later and the banana was evident when I opened the yeast envelope. This weekend ginger beer!  
Eric Urquhart (eurquhar@sfu.ca)  
Centre for Pest Management, Dept. of Biological Sciences  
Simon Fraser University, Burnaby , B.C. Canada

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End of HOMEBREW Digest #986, 10/08/92

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Date: Thu, 8 Oct 1992 07:46:34 -0400  
From: mgx@solid.ssd.ornl.gov (Michael Galloway)  
Subject: Yeast

Is not WYeast #2112 'California Lager' yeast the high temperature lager yeast that everyone is asking about?? I have used it two or three times with good success making steam beers ( about all that seems possible at times, in east tennessee). Also, it appears that WYeast uses 2000 series numbers for their lager yeasts and the 1000 series for ale yeasts and 3000 series for some others (Wheat beer yeast, I think). Anyway, thats my dimes worth!

Michael D. Galloway (mgx@solid.ssd.ornl.gov)  
v-(615)574-5785 f-(615)574-4143  
Living in the WasteLand (of Beer, that is)

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Date: 08 Oct 92 07:55:54 EDT  
From: Robin Garr <76702.764@compuserve.com>  
Subject: GABF '92/Winners

Dan Strahs asks:

- > Since I haven't seen it posted here yet, and it is Wednesday...
- > Would someone who has the answer please post the winners list
- > from the Great American Beer Festival?

Sure! Wrote these down with my own hot little hands Saturday afternoon, and posted then on the CompuServe Beer Forum. It's unofficial, but it should be 99.44% accurate. (I also compared my notes with the AHA's list.)

#### GREAT AMERICAN BEER FESTIVAL WINNERS, OCT. 3, 1992

##### CLASSIC PALE ALE

Gold: Sierra Nevada Pale Ale, Sierra Nevada Brewing Co., Chico, Calif.

##### INDIA PALE ALE

Gold: Solstice Ale, Hubcap Brewery & Kitchen, Vail, Colo.

Silver: Banty Rooster India Pale Ale, Starbright Brewery, Santa Cruz, Calif.

Bronze: Commodore Perry India Pale, Great Lakes Brewing Co., Cleveland.

##### AMERICAN PALE/AMBER ALE

Gold: McTarnahau's Ale, Portland Brewing Co., Portland, Ore.

Silver: Ruedrich's Red Seal Ale, North Coast Brewing, Fort Bragg, Calif.

Bronze: Abemarle Ale, Dilworth Brewing Co., Charlotte, N.C.

##### TRADITIONAL BITTER

Gold: Moon Dog Ale, Great Lakes Brewing Co., Cleveland.

Silver: Atlas Amber, Big Time Brewing Co., Seattle.

##### SCOTTISH ALES

Gold: Sonoma Irish Ale, Sonoma Brewing Co., Petaluma, Calif.

Silver: Kidder's Scottish Ale, Kidders Brewpub, Fort Myers, Fla.

##### BLONDE ALE

Gold: Prime Time, Big Time Brewing Co., Seattle.

Silver: Alpine Pearl Pale, Tied House Cafe & Brewery, Alameda, Calif.

Bronze: Bicentennial Ale, The Mountain Brewers, Bridgewater, Vt.

##### PORTER

Gold: Boulder Porter, Boiulder Beer, Boulder, Colo.

Silver: Pleasure Point Porter, Seabright Brewery, Santa Cruz, Calif.

Bronze: Parleys Porter, Squatters Pub Brewery, Salt Lake City.

##### DRY STOUT

Gold: Stout, Butterfield Brewing Co., Fresno, Calif.

Silver: Rainbow Trout Stout, Hubcap Brewery, Vail, Colo.

Bronze: Old No. 38 Stout, North Coast Brewing Co., Fort Bragg, Calif.

##### SWEET STOUT

Gold: Seabright Oatmeal Stout, Seabright Brewery, Santa Cruz, Calif.

Silver: Zoser Stout, Oasis Brewery, Boulder, Colo.

Bronze: Oatmeal Stout, Goose Island Brewing Co., Chicago.

#### STRONG ALE

Silver: Imperial Stout, Pacific Coast Brewing Co., Oakland, Calif.

Bronze: Eye of the Hawk Select Ale, Mendocino Brewing Co., Hopland, Calif.

#### BARLEY WINE

Gold: Sierra Nevada Bigfoot, Sierra Nevada Brewing Co., Chico, Calif.

Silver: Old Crustacean, Rogue Ales, Newport, Ore.

Bronze: Old Bawdy Barleywine, Pike Place Brewery, Seattle.

#### FRUIT, VEGETABLE

Gold: Passion Pale, Tied House Cafe, Alameda, Calif.

Silver: Woodruff Ale, San Andreas Brewing, Hollister, Calif.

Bronze: Sangre de Frambuesa, Santa Fe Brewing, Santa Fe, N.M.

#### HERB, SPICE

Gold: Celis White, Celis Brewery, Austin, Texas.

Silver: Our Special Ale, Anchor Brewing Co., San Francisco.

Bronze: Sigda's Green Chili Beer, CooperSmith's Pub, Ft. Collins, Colo.

#### SPECIALTY

Gold: Trippel Threat, Cambridge Brewing Co., Cambridge, Mass.

Silver: Greyhound Honey Ale, Flying Dog BrewPub, Aspen, Colo.

Bronze: HefeRyzen, Big Time Brewing Co., Seattle.

#### SMOKE FLAVORED

Gold: Alaskan Smoked Porter, Alaskan Brewing & Bottling Co., Douglas, Alaska.

Silver: Welcommen, Rogue Ales, Newport, Ore.

Bronze: Vermont Smoked Porter, Vermont Pub & Brewery, Burlington, Vt.

#### BOCK

Gold: Frankenmuth German Style Bock, Frankenmuth Brewery, Frankenmuth, Wis.

Silver: Mai Bock, Stoudt Brewing Co., Adamstown, Pa.

Bronze: Blue River Bock, Breckinridge Brewery & Pub, Breckenridge, Colo.

#### DARK LAGER

Gold: Schwarz Hacker, Rock Bottom Brewery, Denver.

Silver: Lowenbrau Dark, Miller Brands, Denver.

Bronze: Neuweiler Black & Tan, Neuweiler Brewing Co., Allentown, Pa.

#### MUNCHNER HELLES & DORTMUNDER EXPORT

Gold: Export Gold, Stoudt Brewing Co., Adamstown, Pa.

Silver: Golden Lager, Stoudt Brewing Co., Adamstown, Pa.

Bronze: Hard Times Select, Old Dominion Brewing Co., Ashburn, Va.

#### EUROPEAN PILSNER

Gold: Legacy Lager, Chicago Brewing Co., Chicago.

Silver: Garten Brau Special, Capital Brewery Co., Middleton, Wis.

#### AMERICAN LAGER

Gold: Schlitz, The Stroh Brewery Co., Detroit.

Silver: Hamm's, Pabst Brewing Co., Milwaukee.

Bronze: Stoney's Beer, Jones Brewing Co., Smithton, Pa.

#### AMERICAN LIGHT LAGER

Gold: Michelob Light, Anheuser-Busch, Denver.

Silver: Busch Light, Anheuser-Busch, Denver.

Bronze: Bud Light, Anheuser-Busch, Denver.

AMERICAN PREMIUM LAGER

Gold: Lowenbrau Regular, Miller Brands, Denver.  
Silver: Genuine Draft Regular, Miller Brands, Denver.  
Bronze: Signature, Stroh Brewery Co., Detroit.

AMERICAN DRY LAGER

Gold: Keystone Dry, Coors Brewing Co., Golden, Colo.  
Silver: Olympia Dry, Pabst Brewing, Milwaukee.  
Bronze: Coors Dry, Coors Brewing Co., Golden, Colo.

AMERICAN MALT LIQUOR

Gold: Olde English 800 Malt Liquor, Pabst Brewing, Milwaukee.  
Silver: Silver Thunder Malt Liquor, Stroh Brewery Co., Detroit.  
Bronze: Colt 45 Malt Liquor, G. Heileman Brewing Co., La Crosse, Wis.

DUSSELDORF ALTBIER

Gold: Samuel Adams Boston Stock Ale, Boston Beer Co., Boston.

AMERICAN LAGER/ALE CREAM ALE

Gold: Scrimshaw Beer, North Coast Brewing Co., Fort Bragg, Calif.  
Silver: Dock Street Cream Ale, Dock Street Brewing Co., Philadelphia.  
Bronze: Little King's Cream Ale, Hudepohl-Schoenling, Cincinnati.

GERMAN WHEAT

Gold: Hops! Hefe-Weizen, HOPS! Bistro & Brewery, Scottsdale, Ariz.  
Silver: Samuel Adams Dunkelweizen, Boston Beer Co., Boston.  
Bronze: Heartland Weiss, Chicago Brewing Co., Chicago.

AMERICAN WHEAT

Gold: Marin Hefe Weiss, Marin Brewing Co., Larkspur, Calif.

MAERZEN/OKTOBERFEST

Gold: Fest, Stoudt Brewing Co., Adamstown, Pa.  
Silver: Landmark Octoberfest, Minnesota Brewing Co., St. Paul.

VIENNA

Gold: Brooklyn Lager, The Brooklyn Brewery, Brooklyn, N.Y.  
Silver: Golden Rail, Cherryland Brewery, Sturgeon Bay, Wis.  
Bronze: Anchor Steam Beer, Anchor Brewing Co., San Francisco.

ENGLISH BROWN ALE

Gold: PMD Mild Ale, Goose Island Brewing Co., Chicago.  
Silver: Steelhead Nut Brown Ale, Pizza Deli & Brewery, Cate Junction, Ore.  
Bronze: Bond Street Brown Ale, Deschutes Brewery, Bend, Ore.

AMERICAN BROWN ALE

Gold: Pete's Wicked Ale, Pete's Brewing Co., Palo Alto, Calif.  
Silver: Oktoberfest Ale, North Coast Brewing Co., Fort Bragg, Calif.  
Bronze: Brooklyn Brown, The Brooklyn Brewery, Brooklyn, N.Y.

Robin Garr | "I have enjoyed great health at a great age because  
Associate Sysop | every day since I can remember I have consumed a  
bottle  
CompuServe | of wine except when I have not felt well. Then I have  
Wine/Beer Forum | consumed two bottles." -- A Bishop of Seville  
76702.764@compuserve.com

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Date: Thu, 08 Oct 92 08:06:59 -0400  
From: matth@bedford.progress.com  
Subject: Article on Zip City Brewery

I just wanted to let other HBD'ers know about an article in the months Popular Mechanics. It's a brief two page'r about Homebrewing, micro-brews, and (mostly) the new Zip City brewery in NY City.

It's worth a 5 - 10 minute stop at the magazine rack in your nearest drug store. :-)

They do a nice job of summarizing how Zip City makes and dispenses their brews, which is not in the usual fashion. Check it out.

Later,

-Matth

Matthew J. Harper ! Progress Software Corp. ! [disclaimer.i]

God created heaven and earth to grow barley and hops. Now he homebrews !-)

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Date: Thu, 8 Oct 92 07:13:27 CDT  
From: jhb@aspen.cray.com (John Badger)  
Subject: Brewpubs in Boston

Karl Bloss:

I was in Boston recently and happen to wander into the Commonwealth Brewpub. I don't have the exact address but it's between the Boston Garden and North Station. I had a couple of brews and a bowl of chowder. Check out their Porter.

John Badger

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Date: Thu, 8 Oct 92 10:40:16 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: Wyeast California and Belgian

I posted in HBD 985 about Wyeast 1214 & Wyeast California.  
In HBD 986, Phil Hultin suggested that they are not one in the same.  
Phil is right.

California is 1212

Belgian is 1214

Both are newer Wyeast strains, so there is no corresponding check-off box for either on the package. The number is written on the package in pen without a name for cross-reference. So, when I visited Kedco on Saturday, I was given the wrong package by mistake. An honest mistake by the folks at Kedco which I had know way of knowing about. Many thanks to Phil for pointing out the problem; I would have been mighty surprised (and confused) if I'd made steam beer with Belgian yeast!

Ken at Kedco says that California, despite having a 1000-series number, is a bottom-fermenting yeast. It works well at temperatures up to 68 Fahrenheit. Sounds like Steam Beer to me.

Cheers,

Rob (bradley@adx.adelphi.edu)

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Date: Thu, 8 Oct 1992 11:04:58 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: sugar starter, nitrosamines

So, Micah, are you saying that homebrewers should make a yeast starter out of a plain ol' powdered sugar solution? I think we might be in for a discussion....

Jack S.: You're concerned about nitrosamines which are found in malt which has come from gas-fired kilning. Do you have any numbers wrt. the amount of these chemicals in such malt, as opposed to the amount found in say, a grilled hamburger, or toast?

Russ

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Date: 8 Oct 92 17:12:40 GMT  
From: "Jim N. Deakin" <J.Deakin@sheffield-city-poly.ac.uk>  
Subject: wort coolers.

I've been ploughing through back numbers of the HBD, thinking about making a cooler from 3/8 tubing as most notes seem to recommend, and I noted

how many people were concerned about saving water, or whose tap water came

too warm to use. Here's an idea, (it might have been suggested before though)

Make TWO coolers, and connect them in series. Put the first in a bucket of ice-water. Fill the complete system with water from the tap, then connect the inlet and outlet to each side of a drill-powered pump (Pump outlet to the ice-

bucket). Bingo! a cooler, with minimal water usage. It even keeps the wort on

the outside where the tubing can be cleaned! and if the drill is a variable

speed job, you can optimise the flow rate!

Any comments? any criticisms?

Happy brewing

.....

..  
From: Jim Deakin, |  
33 Honeywell Street, | Magicien was noon That koude expounde  
Barnsley, | what this lettre mente. -Chaucer.  
S. Yorks. |  
S71 1PU|  
England. |

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..  
Email on:  
JANET : J.DEAKIN@uk.ac.scp  
INTERNET or UUCP : J.DEAKIN%scp.ac.uk@nsfnet-relay.ac.uk

.....

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Date: Thu, 08 Oct 92 12:24:48 EDT  
From: "Rick Ringel - HNS/DCN project" <rringel@hns.com>  
Subject: Potato Beer

Can any of you experimental brewers help out Christine? I have no idea how to ferment a potato.

-Rick

- ----- Forwarded Message

Return-Path: CDEMKO@LANDO.HNS.COM

Hey Rick,  
I have a question... do you know anyone who can answer this or can you post it on the BB for me?

I need specific directions and receipe for Potato Beer.

thanks  
christine.

- ----- End of Forwarded Message

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Date: Thu, 8 Oct 92 09:44:33 PDT  
From: gak@wrs.com (Richard Stueven)  
Subject: Re: McAndrew's Addendum

Al. writes in #986:

>As I was sipping my McAndrew's Scotch Ale this afternoon...  
> [...]  
>And now, back to my honeymoon, already in progress...

At least we know Al's got his priorities straight!

have fun  
gak

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Date: Thu, 8 Oct 92 09:41:53 PDT  
From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)  
**Subject: Yeast Starter**

Ok Micah tell us the "rest of the story."

I have been using unhopped DME starters since I started brewing, no real problems but if there is a better way to get larger yeasts populations then I would like to know more.

So your you describe in more detail how you make and use yeast starters.

Thanks,

Tom Feller

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Date: Thu, 8 Oct 1992 13:29:17 -0400 (EDT)  
From: Andy Kurtz <ak35+@andrew.cmu.edu>  
Subject: Re: cider

Thanks for the recipe!! One question...

>In any case, bottle aging gives a mellower drink.

Have you ever had problems with secondary fermentations of residual sugars (that is, any exploding bottles)? Since you gave no priming info, I assume this will produce still cider. Have you ever made carbonated cider?

andy

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Date: Thu, 8 Oct 92 11:58:27 MDT  
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>  
Subject: Re: Quick-n-Easy Spiced Brown Ale

In answer to the questions about my post of Quick-n-Easy Spiced Brown Ale (in digest #985, in case you missed it).

> 1) What type of yeast to use... I'm assuming it'll be an ale yeast,  
> but is there a specific brand/type that I should use?

Just use your favorite ale yeast. I used dry before, but will probably use liquid this time around. The spices will help mask any mild infections, if you get one. I suppose you could make this beer as a lager as well, but the fruitiness and esters in an ale seem to go well with the spices.

> 2) I'm inclined to think that this recipe might benefit from a  
> single-staged method, allowing for a maximum attenuation (?) of  
> the spices. If this is the case, then wouldn't pelletized hops  
> be better than leaf?

As it was supposed to be Quick-n-Easy, I did do a single stage ferment. I don't think, though, that racking after 5 days or a week would hurt the spice characteristic. Remember, the recipe calls for simmering the spices beforehand to "extract" the flavors. The hop addition to the simmer was just an afterthought, and the beer turned out well enough that I didn't want to mess with the recipe. The small amount used wasn't enough to cause any clogging problems, either in the airlock or at bottling time.

> The pouch of ingrediants contained a variety of dried  
> spices, almonds, rasins, and I think even orange rinds, but I can't  
> remember. So my question is, can I substitute and/or add these  
> ingrediants to the recipe?

Of course! My recipe certainly isn't the only one out there. I just happened onto a combination of beer and spices that balanced very nicely. Other good spices might include corriander, allspice, cardamom, ginger.... Just go easy on them so you don't overpower the beer. You can also vary the base beer to get different effects (use a different kit, hop your own, or brew all-grain. Of course, it gets less Quick-n-Easy the more involved you get).

- - -  
Jeff Benjamin benji@hpfccla.fc.hp.com  
Hewlett Packard Co. Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: 08 Oct 1992 15:32:06 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: Boston Stock Altbier?/Seabr

Boston Stock Altbier?/Seabright Brewery  
Hidy ho neighbors,

I was on vaction last week (honeymoon actually) so its taken me a while to catch up on my digest reading, and consequently I am a little late catching on to the Altbier thread.

When I returned, I found the results of the '92 GABF in my mailbox and saw that Samuel Adams Boston Stock Ale had won a gold in the Dusseldorf Altbier catagory. No silver or bronze was awarded.

Now my question is: Is Boston Stock Ale really representative of the Dusseldorf Alt style? Or did the The Boston Beer Company enter it in a catagory with no other entries so that they could win the gold medal necessary for their tried and true marketing campaign? "Samuel Adams has won a gold medal at the Great American Brew Festival N years in a row."

On an other note. While I was on my honeymoon, I happened upon the Seabright Brewery in Santa Cruz CA. One of their special brews was call Century Red and my wife, not being much of a hop-head, loved it's dark, sweet maltiness. Has anyone out in HbD land tried this and if so could you help me make a guess at an all-grain recipe for it? I tried to talk to the brewer, but he was at the GABF picking up his three, count 'em, (1 gold, 2 silver) medals. While I only tried the Red, it sounds like they brew a good deal of quality ale there.

-----  
Christopher K. McDermott Internet: mcdermott@draper.com  
C.S. Draper Laboratory, Inc. Voice:(617) 258-2362  
555 Technology Square FAX: (617) 258-1131  
Cambridge, MA 02149 (USA)

Date: Thu, 8 Oct 92 13:39:38 PDT  
From: greg@cemax.com (Greg Wageman)  
Subject: Re: #986 Plastic Bottles

Don Levey questions:

>First, that the plastic is [said to be] slightly porous, and so the brew will  
>slightly oxidize. Second, and more important, I have been told that  
>the alcohol will tend to dissolve the polymers, introducing a small bit  
>of poisonous plastic into the brew.

I'm not a chemist, and can't directly answer your question, but here's a data point and more speculation.

Plastic soda bottles are usually made of PETE, polyethylene terephthalate.

When hard liquor (e.g. 100-proof vodka) is packaged in "plastic" bottles, the material used is almost always clear polycarbonate ("Lexan"). Since I'm pretty sure PETE is cheaper, there must be another reason they don't use it.

-Greg

-----

Date: Thu, 08 Oct 92 18:14:32 EST  
From: AAAF000 <AAAF%CATCC.BITNET@VTVM2.CC.VT.EDU>  
**Subject:**

I LIVE IN THE BALTIMORE/WASHINGTON AREA AND AM NOT REAL AWARE OF ANY  
QUALITY BREWPUBS. IF ANYONE KNOWS ANY COULD YOU PLEASE POST AS MANY AS  
POSSIBLE OR CONTACT ME DIRECTLY. THANKS.RICK SMITH (AAAF@CATCC)

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Date: Thu, 8 Oct 92 19:02:18 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: temperature correction

My previous post concerning Wyeast 1212 contained a small error.  
What Ken in fact said was that 1212 works at temperatures up to  
62 F. Apologies for any confusion caused.  
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Cheers,

Rob (bradley@adx.adelphi.edu)

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Date: Thu, 8 Oct 92 18:08:40 PDT  
From: Bruce Mueller <mueller@sdd.hp.com>  
Subject: Phosgene from Clorox + Ammonia--NOT!

The former message about mixing bleach and ammonia was incorrect. Phosgene contains carbon, bleach does not. There is no way to form phosgene from this mixture. However, (mono)chloramine IS formed and is nasty. Incidentally, this is now commonly used as the sanitizer in municipal water supplies, since it is longer acting than chlorine gas (and unable to form chlorinated organic compounds at the use level).

Just had to clear up the chemistry a bit.

Bruce Mueller

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Date: Thu, 8 Oct 1992 20:01 EDT  
From: HULTINP@QUCDN.QueensU.CA  
Subject: Pellet Hops vs. Whole Flowers

In HBD #986, ZLPAJGN asked:

> If this is the case, then wouldn't pelletized hops be better than leaf?

Offhand, I can't think of ANY situation in which pelletized hops would be better than whole flower (NB: it is the flower, not the leaf, that we use!). This is, of course IMHO.

Perhaps some of you out there can suggest advantages for pellets I am unaware of?

BTW, The best hops I currently know of are packaged in 1/2 oz "bungs", which consist of, you guessed it, 1/2 oz of fresh whole flowers compressed (not minced and packed) into a plug. On addition to the boil, the bung expands and releases the whole flowers into the brew. I have got mine via my brother in Vancouver, but they come from Morris Hanbury International Hop Merchants (USA) Inc., in Washington State.

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Date: Thu, 8 Oct 92 13:37:51 EDT  
From: localhost!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Re: Boston Brewpubs

At the risk of this post being duplicated by every other Boston beer drinker, here goes:

Boston Beer Works-back bay, very near Fenway Park (Boston)  
John Harvard's-formerly 33 Dunster St, in "The Garage" on Harvard Square  
(Cambridge)

The Cambridge Brewing Company Hours: Mon-Fri 12:00 to 11:00  
1 Kendall Square Sat 12:00 to 1:00  
Cambridge, MA Sun 12:00 to 12:00  
(617) 494-1994

The Commonwealth Brewing Company Hours: Mon-Fri 11:30 to 12:00  
138 Portland Street Sat 11:20 to 12:30  
Boston, MA Sun 1:00 to 9:00  
(617) 523-8383 Tours: Sat-Sun 3:30

Breweries  
- - - - -

The Boston Beer Company Tours: Thu,Sat 2:00  
30 Germania Street  
Boston, MA 02130  
(617) 522-9080

Mass Bay Brewing Company Tours: Fri-Sat 1:00  
306 Northern Avenue  
Boston, MA  
(617) 574-9551

The list of beer bars is too numerous to mention. Private e-mail me for that list.

dave davevi@pharlap.com

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End of HOMEBREW Digest #987, 10/09/92  
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Date: Fri, 9 Oct 92 00:16 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: GOTCHA JOURNALISM, Belgian Malt

To: Homebrew Digest  
Fm: Jack Schmidling

>From: whg@tellabs.com

>Sorry Jack but I just couldn't resist. It seems to me that back when you were trying to get people to define the difference between an ale and a lager (sort of like trying to describe the difference between apples and oranges BTW) you just wouldn't buy it when people describe a lager as cleaner. You wanted to know what that meant.

Don't you see the difference between wanting to know "what it meant" and not buying it? I am making a lager now to experience it myself. I don't know if I will ever know, other than by definition, but I am giving it a try.

> Well, what to my wondering eyes did appear in yesterday's digest? Jack S. describing the taste of his first lager as "cleaner" than any of his previous beers. Don't knock a description till you've tried it I always say. ;-)

I suppose even the World's Greatest Brewer could make a typo but the word was supposed to be CLEARER as would be explained by the following sentence, wherein I stated that, I would have expected a bottom fermenting beer to be more turbid near the bottom. The opposite of turbid is clear, not clean. I was referring to the optical transparency which I can appreciate and not the taste which I have trouble appreciating.

.....

Just picked up 11 lbs of the Belgian Pale Ale malt and ran a quick extract test on it and got exactly the same number I get with my regular malt. This is a 400 ml batch size, using 60 grs of malt, that I use for various and sundry tests. When converted to pts/lb/gal, the result is 29.

What blows my mind is that after the usual test, I sparged out another 400 ml of wort and boiled it all down to 400 ml. I left it settle out after chilling in a tall graduated cylinder and poured off the clear stuff on top to test the gravity again and it went from 1.036 to 1.030. I poured it back with the trub and measured it again and it read, 1.038, about what I expected

but I did not expect to need the trub.

What's going on here?

js

p.s. I received a lot of mail asking for the source of the malt.  
It's : Tim Norris 312 545 4004

js

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Date: Fri, 9 Oct 92 06:13:46 PDT

From: Marc Michaud - 264-2703 - MVDS02::MICHAUD 09-Oct-1992 0908  
<michaud@mvds02.enet.dec.com>

**Subject: clarification regarding Wyeast California and Belgian**

In yesterdays (October 8, 1992) digest Phil Hultin requested confirmation regarding Wyeast California and Belgian yeasts. Here is the information from  
Wyeast "fact sheet".

2112 - California Lager Yeast - Warm fermenting bottom cropping strain, ferments well to 62 F while keeping lager characteristics. Malty profile,  
highly flocculant, clears brilliantly. Apparent attenuation 72-76%.

1214 - Belgian Ale Yeast - Abbey style top fermenting yeast suitable for high gravity beers, doubles, triples, and barley wines. Medium flocculant strain which clears well. Apparent attenuation 71-75%.

hope this helps you,  
Happy Brewin!

Marc Michaud

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Date: Fri, 9 Oct 92 09:20:21 EDT  
From: berthels@rnisd0.DNET.roche.com  
Subject: plastics

> A quick note on polymers:  
> The solubility of most polymers one encounters in beverage containers  
in  
> ethanol is very low (you can buy some cheap vodka in plastic). However,  
most  
> polymer formulations contain additional compounds designed to impart  
special  
> properties to the polymer, such as luster, softness, flexibility, etc.  
These  
> compounds, often referred to as "plasticizers" can be leached from the  
polymer  
> with solvents such as alcohol, acetone, and petroleum distillates (and  
in  
> some cases even water!). I think that food quality plastics should be  
safe  
> to use with beer, however I would avoid any really soft plastics, since  
they  
> are the ones most likely to contain a lot of plasticizers. Fortunately  
most  
> of these plasticizers have a detectable odor and flavor, so if it  
tastes bad  
> don't drink it!  
> Steve Berthel

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Date: Fri, 9 Oct 92 09:26:57 EDT  
From: Hal Laurent <laurent@tamdno.ENABLE.com>  
Subject: Brewpubs in Baltimore

Someone asked about Baltimore/Washington area brewpubs. I can help with the Baltimore part.

The two brewpubs in Baltimore of which I am aware are:

Baltimore Brewing Company (on Albemare St. just north of Little Italy)

Sissons (on Cross St. in Federal Hill)

Personally, I think BBC's beer is better, but Sissons isn't bad and they have \*wonderful\* Cajun food.

There are also a number of bars that, while not brewpubs, carry a good selection of beers, including local ones. A couple that I'm personally familiar with (both in the Fells Point area) are Bertha's (on Broadway) and the Wharf Rat (on Ann St. -- don't confuse it with the Wharf Rat at the Inner Harbor). Bertha's carries Oxford (made somewhere on the outskirts of Baltimore), Wild Goose (made in Cambridge, Maryland), and lately have been carrying some BBC stuff (the brand name is DeGroen, I think). The last time I was there they had a wheat beer from DeGroen. The Wharf Rat also has a good selection. I don't remember it in detail (I'm more likely to go to Bertha's 'cause I like the bar better), I do know that they tend to carry the DeGroen Marzen(which is very good).

I guess I should also mention the Cat's Eye (Thames St. in Fells Point). They carry a number of British Ales and also Olde Heurich lager from Washington D.C. The Cat's Eye also has a rather eclectic selection of musical entertainment in the evenings and on weekend afternoons. You might see anything from Jazz to Blues to Country to Bluegrass to Irish to Rock.

Oh yeah, one more thing... Sissons (see above) also has monthly homebrewing meetings, as well as occasional homebrewing classes.

-Hal Laurent

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Date: Fri, 9 Oct 1992 10:00:42 -0500  
From: rwinters@nhqvax.hq.nasa.gov (Rob Winters)  
Subject: S.F. info request, malt liquor?

There seems to be a strong precedent for this type of request, so here goes:

I will be in San Francisco from October 25 through November 5, including a whole weekend that I will have to myself 8-)

So, where to go, What to do, to imbibe lots of great brew?

Thanks for any info, via e-mail or post!

.flame on

While I'm posting, does anyone know why the GABF has decided to give exposure to malt liquor? This "Olde English" stuff is making teens and others all over the country dead and brain-dead in 40 oz. increments, and they give it a category and a gold medal!? Who produces the GABF anyway? Is it just a sinkhole for commercial brewery money, or is there a chance that they would consider suggestions to ban certain categories and entrants until they stop killing people? Sorry if this is a re-hash of an old topic, but that Olde English gold medal really got me!

.flame off

Rob (slammin' back a forty -- NOT) Winters

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Date: Fri, 09 Oct 92 09:41:02 EDT  
From: Peter Bartscherer <BARTSCHP@DUVM.OCS.DREXEL.EDU>  
Subject: Cider on Yeast & Guinness

This weekend I plan to brew a Belgian style ale, and although I've never tried it, I'm intrigued with the idea of racking the beer off the yeast and adding fresh wort for a second batch using the same yeasties. I've seen a number of posting regarding this, and have been following the cider thread with interest. Now here's my question: has anyone tried pouring a few gallons of cider onto the yeast instead of new wort? If I do, should I add anything else (yeast nutrient, tannin, ...). And speaking of tannin, a friend suggested I could make a very strong tea (just plain old teabag type tea), let it cool and add it as my source of tannin. Suggestions? Reactions?

Secondly, any of you in the Great Guinness Test Markets know the success of the nitrogen capsule Guinness? Does anyone know if I can expect it anytime soon in a store near me?

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Peter Bartscherer 215.626.7714 Design & Imaging Studio  
BARTSCHP@DUVM.OCS.DREXEL.EDU Drexel U / Philadelphia, PA  
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Date: Fri, 9 Oct 92 09:16:01 -0500  
From: zentner@ecn.purdue.edu (Mike Zentner)  
Subject: Re: Potato Beer

Is that potato beer or potatoe beer? Maybe I can't tell you how to make it, but I can give you a name for it---Red Quayle Ale?

Mike Zentner

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Date: Fri, 9 Oct 92 10:32:09 EDT  
From: jim busch <busch@daacdev1.stx.com>  
Subject: re:Sam Adams AltBier!

In the last digest, Chris McDermott <mcdermott@draper.com> inquires about Sam Adams Stock Ale/Altbier. Here's what I was going to post to usenet when my server gets unjammed, but I'll just do it here instead.

OK, so I read the GABF results for the last few years and while the results raise numerous questions about the categories, one in particular jumps out.

How does Sam Adams Boston Stock Ale win so many medals in the \*ALT\* category??? Dont get me wrong, I enjoy this beer (as well as the lager), but what the hell makes it an \*ALT\* beer? This beer is dry hopped with fuggles and goldings, right? It is especially strange to find a classic english-hopped beer repeatedly winning medals in a German ALt category! Whats next, a dry hopped hallertaur and saaz beer winning in English traditional bitter? How about Sierra Nevada Stout as an Irish Stout?? Anchor Wheat as a Bavarian HefeWeizen.....I guess the "Professional Tasting Panel" knows something us stupid brewers dont :-)  
Sheesh....

Jim Busch  
busch@daacdev1.stx.com

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Date: Fri, 9 Oct 92 07:39:51 PST  
From: "BOB JONES" <bjones@novax.llnl.gov>  
Subject: Cane sugar starters

OK, before you all either jump on Micah (afterall he is already down) for his cane sugar starter suggestion, or you lay off of him because you feel

sorry for him, I would like to add my 2 cents. When Micah and I first meet

and he told me he was using cane sugar for starters I told him YOU CAN'T DO

THAT! He said he gets bigger yeast yields and it's cheaper and more convenient. But I said, does it make better beer? Well after challenging him and knowing that most great discoveries are accidents, we got some text

books on yeast and discovered that this is close to how the yeast manufacturers build large quantities of yeast, They use beet sugar. Well, I'll leave all the details to Micah to explain, afterall he started this thread. My results with using powdered cane sugar for starters have been good. I have not seen any difference in the lag times, attenuation or flavor profile of yeast grown up this way. Ok now that you all have at least one more data point, I'll ask Micah to give more data on this matter.

His responses are usually a little later, due to his non access to the net

(we can't trust him).

Bob Jones

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Date: Fri, 9 Oct 92 11:07:47 EDT  
From: hamilton@roadrunner.pictel.com (Charlie Hamilton)  
Subject: John Harvard brewpub

I went to the John Harvard brewpub in Harvard Square last night, and tried all of their available beers. They have the following beers all the time:

Cristal Pilsner  
Bock  
Light Ale  
Pale Ale - draft  
Pale Ale - cask conditioned  
Irish Export Stout

The special that they had was a Nut Brown Ale.

For some reason their lagers were not available, so we tried all the ales. My overall impression of the beer was not very good. The Light Ale didn't taste fresh. The cask conditioned Pale Ale was the best (IMO), but was a little sweet with not much hop flavor or aroma. The stout and nut brown ale both had a slight burnt taste, and were OK, but again, there was not a lot of character to them.

I didn't get a chance to talk to anyone who knew how they made their beer, so I don't know how long they age their beer, whether it's filtered, or what ingredients they use, etc.

The atmosphere was nice and the food was OK, but the service was lousy, however, it was Thursday night, and very crowded.

In general, the beer was OK, but it seemed that they put more effort into making the place look nice than making the beers taste good, but hey, this America, the home of Form-Over-Substance(TM).

I think I'll stick with the Cambridge Brewing Co. as my brewpub of choice. What do the rest of you think?

Charlie (hamilton@pictel.com)

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Date: Fri, 9 Oct 92 09:27:29 MDT  
From: abirenbo@rigel.cel.scg.hac.com (Aaron Birenboim)  
Subject: Re: Great American Beer Fest

I'd like to share some of my GABF experience in response to Michael Howe:

The "Pumpkin spice" was (i think) Adler Brewery, Appletown Wisc. (corrections anyone?) I tried about 5 of his beers, and each and every one of them was absolutely world class. I feel that he deserves some mention since he was probobally the best brewer across the spectrum from hefe-weizen, to bock, to porter, to lager, a damn impressive pilsner, and of course the pumpkin spice.

Celis White (from the brewmeister of Hoegarten Wit) totally knocked me out. I went right out and bought "belgian ale" from the classic beer series.

What suprized me most was that I had 3 infected pale ales from far away micros or brewpubs. I will not mention names (even if i remembered them ;-)) but i was shocked that somebody would try to pass off these severely incevted beers to the mostly sophisticated drinkers at the GABF. All three were lactic acid bacillus infected.

What were some of the classics that i missed?

aaron

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Date: Fri, 09 Oct 92 08:49:25 -0700  
From: mcnally@wsl.dec.com  
Subject: re: GABF results

Under the IPA category, the brewer of "Banty Rooster" should be "Seabright" not "Starbright". Seabright is a wonderful place, nearer to the sea than the stars.

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

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Date: Fri, 9 Oct 92 10:07:18 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: Pellet Hops vs. Whole Hops

HULTINP@QUCDN.QueensU.CA wrote:

>Offhand, I can't think of ANY situation in which pelletized hops would  
>be better than whole flower (NB: it is the flower, not the leaf, that we  
>use!). This is, of course IMHO.

>Perhaps some of you out there can suggest advantages for pellets I am  
>unaware of?

I use pellets exclusively. There is only one objective criterion  
where pellets out perform whole hops, and that is alpha acid  
% utilization. It's up around 30% for pellets (the best you can  
hope for) and somewhere in the mid 20's for whole hops.

The reason I use pellets is convenience: you don't need to filter  
them out when you chill your wort (they cone up nicely at the  
bottom of the pot if you whirlpool the wort), and they're much  
easier to use for dry-hopping than whole.

I view all of these reasons as preference only, and would never argue  
pellets are better than whole.

Jon Binkley

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Date: Fri, 9 Oct 92 12:21:00 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: More crap from Sam Adams

At the risk of duplicating this with someone else, I am sending this electronic reprint from the Boston Globe (from last week) describing yet another attempt by Sam Adams to squash out a microbrewery.

A number of people here in Massachusetts (and its subset - Southern New Hampshire :-)) are back on the boycott of Sam Adams products. If the following article angers you too, the forward it to friends and call or write Sam Adams - or don't drink their beer.

--gk

BATTLE BREWING IN BOSTON

by Matthew Brelis--Globe staff

Concerned that beer lovers searching for their product will be left with a bitter taste in their mouths, Boston Beer Co., maker of Samuel Adams lager, has filed suit in US District Court against Commonwealth Brewing Co. complaining of trademark infringement.

In the multimillion-dollar world of Boston beers the suit is more than frivolous froth according to Norman Soloway, the lawyer who represents Boston Beer.

"If someone goes and buys a bottle of beer from Commonwealth Brewing with Boston on it, thinking it is ours and they don't like it, we have no control over that," Soloway said. "You never even know that you lost a customer, you don't know if you are being injured."

According to the suit, Boston Beer has had more than \$2 million in sales in the Boston area in each of the last two years and more than \$15 million nationally each year.

But Joe Quattrocchi, co-owner of Commonwealth Brewing, a restaurant and microbrewery on Portland Street in Boston said that while a label on the neck of its bottled beers says "Boston" his labels would not be confused with the labels of the Boston Beer Co.

"We've been bottling some beers since 1986 and you can't trademark a geographic location," Quattrocchi said. "Boston is a very common name in these parts" [good line!] said Commonwealth Brewing manager Jim Lee.

Trademark lawyer Kenneth Plevan said geographic names are more difficult to protect as a trademark, but they can be protected.

Soloway said Boston Beer has a registered trademark for "Boston Ale" and has applied for a trademark for "Boston Beer."

Quattrocchi said Boston Beer was a giant picking on small

business with its suit against Commonwealth and an earlier action against Boston Beer Works, another microbrewery in Kenmore Square.

"We recently found out that Commonwealth Brewing was offering a couple of beers with the Boston family trademark on them, and if we failed to police it we could lose our trademark, Soloway said. "We asked them to stop and they said no."

The case has been assigned to US District Judge Douglas P. Woodlock.

Boston Globe October 2, 1992 Business section

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Date: Fri, 9 Oct 92 19:02 GMT  
From: Peter Nesbitt <0005111312@mcimail.com>  
**Subject: Looking for homebrewers**

If you are a homebrewer, or know of a homebrewer in the Fairfield,  
Vacaville,  
Suisun, California area, please contact me. I'm interested in meeting  
other  
brewers who are a little more local to me than the Bay Area or  
Sacramento.

Thanks

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Date: Fri, 9 Oct 92 15:45:43 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Yeast Cycles (George Fix)

There has been a lot of interesting discussion concerning yeast cycles on HBD, and I can not resist inserting my two cents worth.

I have really enjoyed the insights Pierre Jelenc has shared with us. He is absolutely correct in asserting that the classic division between aerobic respiration and anaerobic fermentation greatly oversimplifies what is actually going on in individual yeast cells. Nevertheless, the aggregate behavior, where the total collection of cells is viewed as an enzyme system, does display regular behavior. In fact, the differential equations of enzyme kinetics are derived from such models much in the same way thermodynamics is derived from particle models via ensemble averaging. It is important to stress that the equations of enzyme kinetics are valid only as a description of the system as a whole. They do not predict the behavior of individual yeast cells, since the eccentricities of the latter have been averaged out.

The kinetic models give the following picture of the fermentation. In the early stages there is a net consumption of dissolved O<sub>2</sub> as well as a reduction of wort lipids such as oleic and linoleic acids. There is a net increase of metabolic energy, which can be characterized as an equivalent amount of ATP (adenosine triphosphate). This is accompanied by a net increase in the cell density  $N(t)$  with time  $t$ . The biochemistry is involved, but the associated mathematical description is simple, since the kinetic equations are linear in this regime. Solution of these equations shows an exponential growth in  $N(t)$  with time  $t$ , which is usually written in terms of logarithms as follows:

$$\log(N(t)) = C*t,$$

where  $C$  is the growth constant. I feel it is valid to call this regime the aerobic respiratory growth phase, even through individual cells may deviate from the aggregate behavior.

As the cell density increases and the dissolved O<sub>2</sub> level decreases, the nonlinear regime is approached. Things get really interesting here from a mathematical point of view. Ironically, the biochemistry is straightforward.

What happens in the aggregate is carbon splitting of elementary sugars such as glucose (G) and fructose (F) followed by formation of pyruvic acid and then acetaldehyde. The final step is the reduction of acetaldehyde to ethanol by yeast enzymes. Since O<sub>2</sub> is not involved and since alcohol is formed, I feel it is valid to call this phase anaerobic fermentation. It is important to note that there is a net expenditure of metabolic energy during this phase.

This is why the ATP buildup in the aerobic phase is so crucial to obtaining a complete fermentation. Also the curve for  $N(t)$  vs. time flattens out.

There are a number of mechanisms that have been identified for inducing the

transition to the nonlinear regime (i.e., from respiration to fermentation). One of the most important as far as practical brewing is concerned is the Crabtree effect. It has been shown that a sufficiently high cell concentration of G and F sugars will strongly induce anaerobic fermentation. Brewing yeast take G's and F's directly into the cell. Sucrose (G-F) is broken up outside the cell, and then the G and F fractions are then transported inside. In contrast, maltose (G-G) and maltotriose (G-G-G) are taken intact into the cell, only later to be broken down into G units. In an all grain wort, maltose is the major fermentable sugar followed by maltotriose, the others being under 10% of the total. This has important practical implications for respiration, for the maltose concentrations will not induce the Crabtree effect (at least in the levels that exist in normal beer wort) until the maltose is broken into G units. At this point a proper respiratory cycle will have occurred, assuming of course that a sufficient amount of O<sub>2</sub> is dissolved at the start of the fermentation.

Because of this, I am in complete agreement with the general principles put forward in Micah Millspaw's post on yeast propagation. I am less inspired by the use of dextrose (which is the same as glucose) and sucrose as a substrate for propagating yeast. The reason centers on the Crabtree effect. I am not suggesting his methods will not work. Micah has a wall full of ribbons to prove the contrary. I am suggesting, however, there may be a better way to go.

Over 85% of commercial propagation and those done in research labs involved with brewing strains use dilute wort (SG ~ 1.020). Paul Farnsworth has an excellent description of this procedure in his article that appeared in the yeast issue of Zymurgy. I belong to the minority that propagates with full strength hopped wort. The reasons for this and a description of the procedure can be found in my article that appeared in Vol. 6 of BREWERY OPERATIONS published by Brewers Publications. I also use an O<sub>2</sub> feed during propagation to induce the Pasteur effect, which is the exact opposite of the Crabtree effect. Here fermentation is repressed in favor of respiratory cell growth.

I was working only with half a voice during the AHA conference in June, and likely many points I was trying to make did not get across. I hope this is not the case with the point about the practical value of testing yeast that have been aerobically propagated. Minor technical errors can lead to major problems, not only with aerobic bacteria but with mutation as well. Both should be

checked. Interestingly, the Wyeast strain 1056, which is the same as Siebel's BRY-96, does particularly well with aerobic propagation. In fact, I have found the much discussed tendency of this strain to mutate (something that has happened with samples from both Wyeast and Siebel) is closely related to the lack of a proper respiratory cycle. Thus, brewing procedure is the culprit, not screw ups in Chicago or Portland.

George Fix

George Fix

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Date: Fri, 9 Oct 1992 14:02:22 EDT  
From: bob@rsi.com (Bob Gorman)  
Subject: Battle Brewing in Boston

Boston Globe October 2, 1992 Business section

BATTLE BREWING IN BOSTON  
by Matthew Brelis--Globe staff

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"We've been bottling some beers since 1986 and you can't trademark a geographic location," Quattrocchi said. "Boston is a very common name in these parts" said Commonwealth Brewing manager Jim Lee. [Good line!]

Trademark lawyer Kenneth Plevan said geographic names are more difficult to protect as a trademark, but they can be protected.

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said no."

The case has been assigned to US District Judge Douglas P. Woodlock.

===

Well, you all get the idea. Jim Koch is once again trying to trademark the words "Boston" and "Beer". Can Jim say the word "Boycott"?

Thanks to Eric Haas for typing it in.

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

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Date: Fri, 9 Oct 92 16:06:59 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Hop Pellets vs. Cones

Simply stated, hops are more practical when pelletized due to storage concerns and long term stability. Heck, I've got some 3 year old Saaz double sealed in the deep freeze that are still making a great aroma used with Urquell yeast and decent malt.

Hop cones are aesthetically better. I remember the Redhook people here in Seattle saying that they used cones when they started, partially for the good P.R. I believe they use mostly pellets nowadays.

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Date: Sun, 11 Oct 92 15:13:48 EDT  
From: joseph@joebloe.maple-shade.nj.us (Joseph Nathan Hall)  
Subject: Caramel vs. Crystal

In his Vienna book, George Fix makes a distinction between "caramel malt" and "crystal malt." But he doesn't say what that distinction is. The rest of the 1-1/2 dozen or so books on brewing that I have state that "caramel malt" and "crystal malt" are synonyms. Exactly what hair is it that George is splitting here?

uunet!joebloe!joseph (609) 273-8200 day joseph%joebloe@uunet.uu.net  
2102 Ryan's Run East Rt 38 & 41 Maple Shade NJ 08052  
- -----My employer isn't paying for this, and my opinions are my own-----  
-

-----

Date: Sun, 11 Oct 92 19:25:22 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: Eating crow

I am guilty of spreading false information in HBD987. As has been pointed out to me in e-mail, Wyeast California is 2112 not 1212. (Dislexics of the world untie!)

Seriously, I began this thread when I was given the wrong yeast package on a recent visit to Kedco on Long Island. When I followed up on the phone I was given false information which I passed on to this list (properly credited). I apologize for wasting the HBD space. I think I may go back to my old mail order source. :-)

Cheers,

Rob (bradley@adx.adelphi.edu)

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Date: Sun, 11 Oct 92 22:42 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: GABF, Belgian Malt

To: Homebrew Digest  
Fm: Jack Schmidling

>From: Robin Garr <76702.764@compuserve.com>  
>Subject: GABF '92/Winners

I note that Lowenbrau Dark took several medals and my first reaction is to conclude that the GABF must be a farce. I fell in love with the stuff in Munich and spent years trying to duplicate it. When Miller bought out the rights to make it here, one glass told all. It was rubbish and not even an attempt to duplicate. It tasted like Miller with caramel color.

I have not tasted it since that first one. Didsomething change or is the GABF a farce for serious beer drinkers?

>From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

> Jack S.: You're concerned about nitrosamines which are found in malt which has come from gas-fired kilning. Do you have any numbers wrt. the amount of these chemicals in such malt, as opposed to the amount found in say, a grilled hamburger, or toast?

Good question, the answer to which is yes/no. However, I do not eat grilled hamburger and if I make toast, I don't let it get very dark for exactly those reasons.

I suspect backyard barbecues kill far more people than beer but I don't do that either.

I also roast my own barley and stop when it is friable and crunchy, not when it gets black.

The bottom line is, I avoid carcinogens to the extent that I have control or am willing to sacrifice. If I can get a malt with none, I exercise that control with little sacrifice..

>From: thomasf@deschutes.ico.tek.com (Thomas D. Feller)

>So your you describe in more detail how you make and use yeast starters.

I find it hard to understand why people have to "make" yeast starters. Why not just save a bit from the current batch for the next?

js

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End of HOMEBREW Digest #988, 10/12/92  
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Date: Mon, 12 Oct 1992 07:41 EST  
From: Russell Owen <OWEN@VAXE.NIEHS.NIH.GOV>  
Subject: various

Please give your opinions on the topics below; respond by posting or by direct email to me (OWEN@NIEHS.BITNET).

A PROPER BEER TASTING:

What is a reasonable max # of beers to sample?  
(How) is the palate cleared between samples?  
Is there a preferred sequence of types?  
Is it better to stick to a single genre?  
What, if any, food should be co-consumed?

CHLORINE BLEACH SANITIZATION:

What dilution is low enough not to require rinsing afterward.  
As the solution is unstable, how might one easily test the strength of the concentrated stock at home before making the maximum usable dilution?

HOPS CULTURE:

Please mail me addresses for mail order of cuttings/roots.  
I would be appreciative of tips on pampering these plants.  
If you are willing to send me some of your own cuttings or roots, I would appreciate your generosity.

BTW, I live in Durham, North Carolina, USA  
THANK YOU

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Date: Mon, 12 Oct 1992 13:25:56 +0000  
From: G.A.Cooper@gmw.ac.uk  
Subject: Sorbate, geranium, Sweetening, H2S

These threads don't seem to have been picked up so ...

> Michael Blair (Univ. Colo.-Denver)

> Anyway, I now religously us 1/2  
> teaspoon of Potassium sorbate per gallon of hooch at bottling  
> time. This prevents yeast from budding, i.e. it will inhibit  
> renewed fermentation. IT WILL NOT STOP ACTIVE FERMENTATION.

> Potassium sorbate is commonly found in wine making supply shops  
> and is usually called "stabilizer".

As Michael says 'Sorbate' is an inhibitor - it doesn't kill anything especially not bacteria. So a word of caution. Some strain(s) of lactic acid bacteria can attack sorbate and, it is said, produce geraniol (or is that 2-ethoxyhexa-3,5-diene? I had to look that one up) which imparts a strong smell of geraniums (and a corresponding off-flavour). If sorbate is used then you must sulfite at the same time to kill off the bacteria. The problem can also occur later if the 'hooch' gets contaminated later. So, because of the hazards, only stabilize if you need to. There is no need (IMHO) to stabilize a dry wine - If you get a secondary ferment then it wasn't dry was it? (Digression: unless of course it is a malo-lactic ferment, which in itself implies the presence of lactic acid bacteria, which could, just as easily, be the strain that attacks sorbate, OK?)

Also Michael he asks:

> Anybody have any successful sweeteners besides granulated sugar?

Probably a number of people have replied suggesting lactose, which is not fermentable, and artificial sweeteners including sorbitol. Has anyone suggested xylitol? (the first syllable is pronounced like the start of xylophone). Although slightly expensive, it has the same perceived sweetness as sucrose (lactose only has about 1/4 the sweetness) and doesn't suffer from the bitterness of some artificial sweeteners. It occurs naturally, in small amounts, in raspberries, strawberries and yellow plums. It is my preferred sweetner if I have it to hand.

Prior to that, Neil (kruse\_neil@tandem.com) posted:

> A few days ago I made a gallon of hard cider. However, when I  
> smelled in the bottle is smelled like rotten eggs. What would  
> cause this to happen?

Hydrogen sulfide, H2S, is a natural by-product of yeast fermentation. Different strains produce it in different quantities and, being gaseous is normally scrubbed out by the CO2 being produced. So if you get it in a fermentation, don't panic it usually goes away. Only if it persists do you have a problem. Some of the causes: if the must is heavily sulfited some yeasts will reduce the excess SO2 and produce H2S; its production is more likely if the wine/cider is allowed to stand on the 'lees' too long; and also if the 'must' is deficient in some nutrient components (especially pantothenic acid I am told). If caught early enough in a finished wine try

racking and sulfiting

$$\text{H}_2\text{S} + \text{SO}_2 \rightarrow \text{H}_2\text{O} + 2\text{S} \quad (\text{if you are lucky})$$

then filter to remove the elemental sulfur.

In bad cases you can get related, offensive, compounds such as thiols and mercaptans, which won't react to sulfite, so you could resort to using copper. You can expose the wine/cider to some newly cleaned strips of copper foil or wire. (The very brave, which excludes me, will add a pinch of copper sulfate (poison :-()) to a gallon of wine!). The copper reacts with the sulfur compound to form insoluble copper sulfide. Then fine with bentonite to take out any residual traces of copper.

Another technical posting from a non-chemist. Will you chemists out there read the above and correct me if there are any errors. Ta.

Geoff

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Date: Mon, 12 Oct 1992 06:14:57 PDT  
From: wegeng.henr801c@xerox.com  
Subject: Re: GABF

> I note that Lowenbrau Dark took several medals and my first reaction is  
to  
>conclude that the GABF must be a farce.

Lowenbrau Dark took exactly one medal: a Silver in the Dark Lager  
catagory. I  
assume that what you`re really trying to point out is that several  
catagories  
seemed to be dominated by the megabreweries. This is no accident - the  
characteristics of these catagories were designed to allow the  
megabreweries to  
win some medals. Why? Because the GABF needs their support. A glance  
at the  
program from this years event will show that the megabreweries provide  
much of  
the funding for the GABF.

Some people may cry `foul` for this, but I don`t have a problem with it.  
After  
all, these beers are significantly different from the beer brewed by most  
microbreweries, and a \*lot\* of people like to drink the megabrewery  
stuff, so  
why not consider these styles to be different?

/Don  
wegeng.henr801c@xerox.com

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Date: Mon, 12 Oct 92 09:22:57 -0400  
From: blosskf@ttown.apci.com (Karl F. Bloss)  
Subject: Sugar Beet Molasses

I noticed in the last HBD someone said something about beet sugar, which is a large source of refined sugar in Germany. I brought back some sugar beet molasses last time I was there since we Westfalians like it on Reibekuchen (potato pancakes). I never thought about it before, but does this have a possible future in my homebrew? The taste is totally different than cane molasses, at least the part that not just sweet. Suggestions other than "give it a try"?  
-Karl

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Date: Mon, 12 Oct 92 06:52:11 PDT  
From: "Jim Daly, Digital Equipment Corp., Maynard, MA 12-Oct-1992 0955"  
<daly@mast.enet.dec.com>  
Subject: Re: John Harvard's Brewhouse, Cambridge, MA

Unfortunately, Charlie, John Harvard's doesn't have it's on-premises brewing license yet. Their beers are all currently brewed across the river at Mass Bay Brewing in Southie (...Harpoon), so they're not technically a brewpub yet (yeah...but all that copper behind the bar LOOKS good!). I stopped in again yesterday for a pint and was told that they're now only "one signature" away from approval. They opened the same week that Harvard and MIT started their fall semesters and had hoped to start brewing within a few weeks. Maybe by winter...

BTW...the owners of John Harvard's are starting construction next week on the Boston area's 5th brewpub (on Newbury Street). Hopefully they'll try to have their brewing licence BEFORE the new place opens in the spring!

Jim Daly (daly@mast.enet.dc.com)

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Date: Mon, 12 Oct 92 10:08:31 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: yeast nutrient

I posted last week (HBD985) in the matter of cider.

In autumn 1990 I made both cider and mead. I used yeast nutrient in the mead and it turned out well (with aging; I still have 4 bottles from that season). I made cider without nutrient. It turned out well, but the fermentation was slow and extended. It also needed long aging.

After 23 months of brewing nothing but beer, I made cider again this year. I used yeast nutrient and was impressed: fermentation got off to a flying start with a real krausen head and did most of its work in about 4 days. I drank the first 1/2 gallon batch on day 10 and was duly impressed. With that success and a fifth straight batch off to a flying start, I posted on my experience and recommended using nutrient to all cider makers.

Among the e-mail I received was one letter claiming good results without nutrient and another telling of off flavors coming from nutrient in cider he'd made.

The nutrient I used in the 1990 mead and the first two batches of 1992 cider was from Lil' Olde Winemaking Shoppe in Illinois. It came in a plain zip-lock bag and was simply labelled 'yeast nutrient'. I bought some Wine Inc. nutrient more recently and yesterday racked a batch made with that. The hydrometer sample had a metallic flavor.

Could be a random problem. Could be caused by the new type of nutrient. Could even be that the nutrients were the same and, having the suggestion planted in my head by Thomas M., I found something that I missed the first time. Or imagined something that was there in neither batch.

The Wine Inc. nutrient lists its ingredients as 'food grade urea and ammonium phosphate'. Visually, the old batch seemed different: coarser, more translucent crystals.

My questions:

- \* Anybody willing to share, by e-mail, experiences of cider successes/failures with/without nutrient?
- \* Does apple juice/cider have natural nutrients? (On a related note, it seems that raisins do: B vitamins, some protein, minerals.)
- \* What's the big deal with ammonium phosphate, or the aluminum salts Thomas told me about? There isn't anything like that in the naturally occurring yeast nutrient components of wort, is there?
- \* Urea? Goodness, it's the major component of urine!!! Seriously, it's CO(N<sub>2</sub>)<sub>2</sub> so undoubtedly provides a good source of much-needed nitrogen. Nevertheless, it's a poison that mammals need to get rid of. Maybe it's not poisonous to yeast, but should I be drinking it, even in trace amounts?
- \* Anybody got any suggestion on natural yeast nutrient (perhaps something like the de-activated brewer's yeast sold in health

food stores)?

For the record, I NEVER use nutrient in beer.

Cheers,

Rob (bradley@adx.adelphi.edu)

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Date: Mon, 12 Oct 1992 07:45:35 -0400  
From: William James Harrison <harriw3@rpi.edu>  
Subject: Raspberry Ale Request

I have about four pounds of frozen/ fresh raspberries and would like to make an ale with them. I have an idea of the recipe that I will use but would like some/any input as far as suggestions or even full recipes if there are any good ones out there.

Thanks for the help,  
Jim

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Date: Mon, 12 Oct 92 09:06:26 MDT  
From: Brian.Smithey@Central.Sun.COM (Brian Smithey)  
Subject: S.F. info request, malt liquor?

>>>> rwinters@nhqvax.hq.nasa.gov (Rob Winters) writes:

Rob> While I'm posting, does anyone know why the GABF has decided to give  
Rob> exposure to malt liquor? This "Olde English" stuff is making teens  
Rob> and others all over the country dead and brain-dead in 40 oz.  
increments,  
Rob> and they give it a category and a gold medal!?

I get the feeling that the GABF provides a category for almost every style of beer that is brewed in the US. And while I find many of these categories less than interesting (including dry, light, dry-light, dry-light-draft, and the other dozen or so aliases for North American Light Lager), I suppose they do have their place. But if the GABF people expect us to believe that they really do have appreciation of good beer and socially responsible use of beer as an alcoholic beverage as goals, then they're going to have to do away with the Malt Liquor category, a "style" whose marketing tactics have nothing to do with responsibility. Giving gold medals to A-B, Miller, et. al. may be a nice gesture, a way of repaying them for the dollars they pump into fighting the temperance movement, but I think that recognizing Olde English 800 and the others in that category is going beyond the call of duty, as well as contradicting the goals of the Festival.

If you agree, tell it to the Association of Brewers:

PO Box 1679  
Boulder, CO 80306-1679

Brian

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Brian Smithey / Sun Microsystems / Colorado Springs, CO  
smithey@rmtc.Central.Sun.COM

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Date: Mon, 12 Oct 92 10:20:54 CDT  
From: tomt@nano.sps.mot.com (Tom Tomazin)  
Subject: near-flat beer

Hello.

I am having a problem with near-flat beer. That last four batches that I have brewed have been under-carbonated. For the first two, I thought that it might have been over sanitizing my bottles and leaving enough residual chlorine to kill my yeast. So for the last two, I used the dishwasher. No chemicals or detergent at all. I primed with 3/4 cup corn sugar, waited two weeks (bottles were kept in a cabinet at a temperature of about 83 degrees), and tried one. There was some carbonation, but very little. Waited longer but did not improve. 3 weeks ago, I popped open 4 bottles and added 1/4 teaspoon of corn sugar to each. The first one foamed all over the kitchen, but I capped the other three before the reaction got started. Tried one last night, and the carbonation level seems EXACTLY what it was before. What gives? I'm using wyeast american ale, if it matters.

Thanks,  
Tom

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Date: Mon, 12 Oct 92 09:37:11 PST  
From: "BOB JONES" <bjones@novax.llnl.gov>  
Subject: Yeast starters from Micah Millspaw

I seem to have stirred the hornets nest, good.

Per the many requests to further expand on my yeast growing practices, here goes. And nobody accuse me of JSing.

I have been using powdered sugar in my yeast starters for the last 4 years with great success. When I started brewing there was very little info available on homebrewing in my area. I'd been brewing for a while when the liquid yeasts came out, so I switched to using them, worked fine. Later on when I built the big brewery (1/2 barrel) I needed more yeast to pitch. I called up my hb retailer and his advice was to buy several of the yeast packets, this was unacceptable. And so being on my own I started reading and trying ideas. A lot of good info came from a course in cellular and molecular biology at CSUS. So I got some nutrients and sugar and started growing yeast and making great beer. Never gave what I was doing another thought until I met Bob Jones. One day this topic came up and when I mentioned what I was doing he wanted to know why it worked and if it did, why did no one else do this. Things got really involved after that. It was found in a yeast textbook that of effect of different sugars on the ability of brewers yeasts to respire (and reproduce) supported my techniques. Conversations with Clayton Cone of Laalmande and Mary Miranda of UC Davis

indicated that I was not doing anything terrible and in fact was in a inefficient manner doing what the commercial growers do. The object is to get the yeast to reproduce, not to ferment, so you need not worry about getting a selective breeding program by accident. This whole mess lead to further work with yeast and total aerobic growths followed by totaly anaerobic fermentions but that is outside the scope of this digest.

So heres what I do to just build up a starter.  
I boil water and powdered sugar together with some yeast nutirent for about ten minutes, cool it and add the yeast, and shake well.  
The solution has approx 1020 gravity. Once a day i will "feed" the yeast some more sugar solution of successively greater concentrations to allow for dilution of additional liquid. From a yeast packet i can grow up to my pitch volume of 700mls dense slurry in three days with out a lot of excess liquid involved to dilute to wort. The yeast is grow at 80 F. I normaly see 2 hour lag times with 15 gallon batches. Sanitation is important so be carefull.

Micah Millspaw  
10/9/92

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Date: Mon, 12 Oct 1992 12:37:45 -0400 (EDT)  
From: "Hampden D. Kuhns" <hk26+@andrew.cmu.edu>  
Subject: Brew Cap Fermentation System

Has anyone tried using a Brew cap fermentation system? It's one of those caps that you put on your carboy and then turn the whole thing upsidedown. Supposedly you can extract your kruesen and trub at the same time. It sounds like a good idea but I'm too chicken to turn my fermenter upsidedown and hope it doesn't leak. Does anyone have any experience with this item?

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Date: Mon, 12 Oct 92 10:46:30 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Spelunking at Chimay

This one is somewhat embarrassing, but makes for a good story.

CR

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In the southernmost part of Belgium, as the countryside becomes more and more French, there lies an Abbey named Notre Dame de Scourmont. Beer aficionados know it simply as Chimay.

My unlikely adventure at the abbey began when I met Frere Jacque in the visitors center. Frere Jacque had lived in a monastery off of the coast of Wales for 33 years, and his command of English was a welcome blessing. I inquired about visiting the brew house, only to be told that it was "Not for the public". Not wanting to miss anything, I expressed my sincerest devotion to the craft (after all, I had traveled over 5000 miles on my thirsty quest). Upon hearing my story, Frere Jacque did his utmost to arrange a tour. It turned out that the brewmaster was occupied, so Frere Jacque was given permission to escort me through the brewery. Since his work was in the abbey's gardens, my guide knew little about the brewery. So we struck a deal, he'd show me around the brewery, and I would explain it to him.

We passed through the inner courtyard, and much to my surprise he led me into one of the most modern breweries I've seen anywhere. Gone were the romantic images of traditionally clad monks stirring big vats of wort. Instead I saw an enormous 372 hecto liter (316 barrels) computer controlled stainless steel system. When it comes to brewing, these monks are definitely not stuck in tradition.

We moved on to the primary fermenters, rectangular stainless vessels about 12' X 14' X 14'. Peering into an empty one, I decided to take a photo. As I attempted to compose my picture in the dark, an ominous sound was heard. . . . . a slight "click" followed by "tink tink tink". Much to my chagrin, the battery cover on my flash decided to detach itself, and drop into the fermenter! Half

in a state of shock, I explained the predicament to Frere Jacque while his earlier words rang in my head, "Not for the public.....Not for the public...  
...Not....."

Since he was the gardener and I the brewer, Frere Jacque immediately asked me the obvious question, "What shall we do?" Wishing to assure him that everything was under control, I proceeded to instill confidence by stammering and stuttering indecipherably. There was a brief moment of lucidness, and we began searching the brewery for a ladder and a flashlight. We eventually found a ladder on the top floor, and then started our harrowing descent back down the spiral staircase. As we gingerly maneuvered the ladder down the stairs, I couldn't help noting the beautiful stained glass windows. Given the recent chain of events, it seemed inevitable that things were only going to get worse, but fortunately the windows survived. We arrived at primary fermenter #8, and down I went in search of my wayward battery cap.

By the time I reached the floor of the tank, I was having flashbacks to conversations I'd had with other Belgian brewers, "You'll never get in to Chimay.....Not for the public.....You'll never get into Chimay....."

Groping about on hands and knees in the pitch black delirium, I eventually found what I was looking for, and could then focus my attention on the ascent. I turned to the small window, emanating a single shaft of light from above. Frere Jacques's angelic face was complete with halo and perfectly framed. The roar of a thousand Hallelujah's reverberated in my head as I rose up into the light and in to Frere Jacques's embrace. As I made my way out of the tank, Frere Jacques's voice cut through the din, "You must feel very, um, embarrassed." I could only nod in agreement. He responded by saying, "It is OK. I can wear your shoes."

The brothers of Chimay encourage visitors to tour the bottling plant nearby, but the brewery is definitely "Not for the public."

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Date: Mon, 12 Oct 92 10:46:00 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: More on Belgium

Here are a couple of pieces I wrote for the Celebrator Beer News about my trip to Belgium last summer. Some of you may have seen them before, but the overwhelming majority probably have not. I hope they're entertaining.

CR

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### Belgian Impressions

For the true beer devotee, there can be nothing quite like a trip to Belgium. No other place on earth can boast beers of such variety and depth of character.

Belgium is a small country bordering France, Germany, and the Netherlands, whose 10 million inhabitants are culturally and linguistically divided. In the southern part of the country, known as Wallonia, the people speak French. In the north and west, the language is Flemish, which is similar to Dutch. Only in the capital city of Brussels do the two coexist.

This tiny country is a haven of many gastronomical delights. The Belgians have taken both food and drink to an extreme state of refinement, and some of the finest cuisine I've ever experienced has been there. Meals are taken at a very leisurely pace, and typically served with beer. To borrow an idea from Jackson, Belgian food matches that of the French in its sophistication, while the portions would satisfy the appetite of a German.

As in most brewing countries, public houses are very popular. The Belgian embodiment of the public house is the cafe, or estaminet in French. The cafe is a center for socializing and conversation, and of course refreshment. As such, it is the ideal environment to experience the world of Belgian beers, and even the most modest establishment will usually offer 12-15 selections. A cafe specializing in beer may have a bewildering 100-200 choices, and some can be found with over 1000.

Although great beer is commonplace in Belgium, it is by no means taken for granted. Unlike most of the world, the Belgians regard beer as the noble beverage that it is, and treat it accordingly. When serving, each beer is presented in the appropriate glass, often with its own coaster. When consumed, the experience is slowly savored. Such ceremony is not reserved for special occasions, for beer is generally considered an essential part of



everyday life.

Unfortunately, all is not well in paradise.

Like people everywhere, many Belgians consider their government inept, and a recent anti-alcohol campaign would seem to confirm this. The state has started spending large amounts of tax dollars on a massive advertising campaign which glorifies abstinence and sobriety. As a result, some members of the brewing community feel that beer drinkers are being cast in an unfavorable or even immoral light. The immoral overtones are especially ludicrous when one considers that some of the finest brews come from the monasteries of Chimay or Orval.

Even more unfortunate, the oft repeated theme of the big guys swallowing up the little guys is at epidemic proportions in Belgium today. This past year has seen the closure or takeover of 15 small breweries, including two of Lambik in Pajottenland. A quick comparison of the original and updated versions of Jackson's World Guide to Beer makes this trend painfully obvious. Not only are smaller breweries disappearing, but entire styles are endangered.

The two major brewers of industrial Pils, Jupiler and Stella, have merged to form a large brewing consortium called Interbrew. Maes, another large brewer is part of a larger French company. Furthermore, Heineken appears to be flexing its muscles. Most beer devotees in Belgium detest the formidable brewing giants, while each year, more and more of the small traditional breweries are forced out of business by the consortia.

All is not doom and gloom however. There are several signs of a growing resistance. One of these is a very active consumer group named the Objective Beer Tasters. Similar to Britain's CAMRA, their goal is to promote craft brewing through public awareness, and their ranks are growing. Furthermore, certain beer styles, notably Wit and Faro, are enjoying a resurgence in popularity. Until a few short years ago, both were practically nonexistent. Finally, there is a small trickle of new artisanal breweries striking their kettles and celebrating the uniqueness of Belgian beers.

This may not seem like much, but in the US in 1980, there were far fewer indications of the pending microbrewery explosion. Will there be a similar revolution in Belgium? Most Belgians seem doubtful, but having lived through one renaissance, I can see more than a glimmer of hope.

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Date: Mon, 12 Oct 92 16:14 CDT  
From: ZLPAJGN%LUCCPUA.bitnet@UICVM.UIC.EDU  
Subject: Glo:gg and essences

Dear Brewers,

For the past two weeks or so, Erik (sorry, I still don't have your last name..), Geoff Sherwood, I and others have been e-mailing eachother in search of Glo:gg essence - either in its extract (or "tinctute") form, or perhaps the raw ingrediants along with the recipe to make our own. I've looked all around the "Swedish Village" here in Chicago, but have little more than the raw ingrediants, which I have today purchased - no "tincture."

So, I think I'll have to make my own "extract." Geoff e-mailed me with some ideas about how to extract the essencial oils and stuff from the spices, but I'm unclear about the particulars of this procedure. So, here's the question:

The bag of ingredients I have measures about 2 c., made up mostly of rasins. there are also almonds (whole), whole cloves, whole cardamom seeds, 3 sticks of cinnamon, and dried orange peels (not orange zest - the grist is still on). Geoff suggested steeping the ingredients in vodka (preferrably a high-proof vodka) for a few hours, then adding the extract (filtered through a coffee filter?) to the priming vessel just before botteling. But, I'm always new at this, and I need more directions, like how much vodka to use? Can I use grain alcohol? Should I steep at a certain temperature? Will I need to press the ingrediants after steeping to get the most I can through the filter? And how much should I add at botteling?

I sincerely appreciate any and all information I can get on this process of making extract. I will post a summary later if there is enough response.

Cheers!

John

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Date: Mon, 12 Oct 92 16:05:09 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: low and high gravity propagation

I received a lot of e-mail asking about the relative merits of low gravity vs. high gravity wort for yeast propagation.

Several years ago the EBC did an exhaustive study comparing media for yeast propagation. If the media contained carbohydrates it was probably included in the study, literally everything from exotic sugar solutions to tomato juice. They concluded that dilute all malt wort was the best overall choice. In addition to the Crabtree effect, they also found that elementary wort proteins (amino acids) played a favorable role. This was something that I forgot to mention in my last post. Dilute wort was favored over full strength wort because this avoided the "sugar shock" at the start of the propagation.

Five years ago Dr. Hsu of Siebels recommended that I try full strength hopped wort. He felt that sugar shock was overrated, and that the best results were obtained by minimizing the change of environment in going from propagators to fermenters. In particular, he wanted there to be a minimum change in the osmotic pressure on yeast cell walls. If you purchase slants from Siebels you will also get an instruction sheet which has a detailed description of his procedure. This is a change for them, because they use to recommend dilute wort.

To make a long story short, I tried Dr. Hsu's procedure and found that for 95% of the strains tested (including 100% of those available from Siebel) he was right. I have since modified his procedure with respect to volume increases, but invariably everyone locks on to a detailed procedure that works best for them.

My article on yeast propagation appeared in Vol.7 not Vol.6 of Brewery Operations. The one in Vol.6 is on an entirely different subject ( Thanks Bill!).

George Fix

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Date: Mon, 12 Oct 92 17:41:01 EDT  
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)  
Subject: pitching temp

what is the pitching temp range for liquid ale yeasts?  
for liquid lager yeasts?  
Mark mrgarti@xyplex.com

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Date: Mon, 12 Oct 92 17:24 CDT  
From: korz@iepubj.att.com  
Subject: Sweetening

Michael Blair asks about sweetening a too-dry rhubarb wine (sorry so late -- I've been away):  
>I have a rhubarb wine which is ready to be bottled. The recipe I  
>used has left me with a liquid which is in desperate need of  
>sweetening. Anybody have any successful sweeteners besides  
>granulated sugar? Thankx,

When you say granulated sugar, I assume that you mean table sugar, or sucrose. Sucrose is fermentable and unless you pasteurize the wine or beer, the sweetness you require will ferment away (and perhaps create glass grenades too). I have just recently, successfully brewed a sweet raspberry-cherry ale. I used 8 ounces (net weight) of Lactose (Milk Sugar) in a 15 gallon batch, along with a pound of light-colored crystal malt (which also adds unfermentable sugars and thus sweetness). Note that LACTOSE IS FERMENTABLE BY LACTOBACILLUS (and perhaps *Pediococcus* also), so you better be pretty sure that you don't have a bacterial infection!

Al.

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Date: Mon, 12 Oct 92 18:05 CDT  
From: korz@iepubj.att.com  
Subject: Re: haze

Mark writes (again, sorry for the delay):  
>i just tried two brews that had the same problem.  
>i brewed both with malted barley that i roasted  
>and crushed with a rolling pin. both beers had  
>excessive haze. the haze settled quite a bit after  
>a week and a half in the fridge (after 2.5 weeks  
>aging). i put the adjuncts in the cold water and  
>left them in until boil (possibly slightly longer  
>in the beer that had the worst haze).

What you've got is partly chill haze, and partly starch haze. Whenever you use malted barley in your beers you need to mash them -- otherwise the starches that you extracted from the malt will not get converted to sugars. When you boiled the grains, you extracted a bunch of tannins which later reacted with proteins in your beer to create chill haze. Crystal malts are in effect "mashed in the husk" so you don't have to mash them and I personally don't mash Black Patent Malt, Roasted Barley or Chocolate Malt in my extract+specialty\_grains batches .

>is the amount  
>of haze directly proportional to the amount of time  
>the adjuncts spent at temp's in excess of 170F?

Yes. The more you boil the grains, the more tannins you will extract and the more starch you will extract from the grains.

>Is  
>there something else i was supposed to do with the  
>adjuncts.

You should have mashed them. An option to a complete mash is to use Diastatic Malt Syrup (Edme makes one and so does Munton & Fison) which still has active enzymes. You definitely needed to get some enzymes from somewhere (some unroasted 2-row or 6-row or from Diastatic Malt Syrup) because the roasting killed the enzymes in your malt.

>what are the other reasons for removing  
>the adjuncts before boil?

See above.

>what is the real cut off  
>temp for them?

I stop at 168F, because my pot is stainless steel which is not a good conductor of heat -- therefore there can be hot-spots in the pot. When my floating thermometer says 168F, I suspect there are 175F spots at the bottom.

>both were extract brews but otherwise  
>had nothing in common and were brewed in my usual  
>manners. Thanks.

Al.

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Date: Mon, 12 Oct 92 16:30:17 PDT  
From: danforth@wattsbar.llnl.gov (Bill A. Danforth)  
Subject: Brewpub in Long Beach, CA area

I will be attending the LISA conference in Long Beach next week. What brewing points of interest (brewpubs, bars that have lots of good beers, ...)  
should I check out?

Thanks in advance,  
Bill Danforth  
danforth2@llnl.gov

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Date: 12 Oct 92 11:22:00 -0700  
From: SHERRILL\_PAUL@Tandem.COM  
Subject: Bottling session from hell (a little long)

- ----- REPLY ATTACHMENT -----  
SENT 10-12-92 FROM SHERRILL\_PAUL @CTS

Paul's bottling session from hell  
(aka. How not to use raspberries when brewing)

Here is my near disaster from brewing. After successfully brewing on great raspberry batch by using the berries in the primary (see recipe in Cat's Meow) I decided to made a psuedo Framboise follwoing Cher Feinstein's recipe in the Cat's Meow.

The recipe calls for wheat extract then after primary introduce the berries into the secondary as a puree. After a rather quick primary I racked to secondary and a few days later planned on adding 6 lbs of berries. I used frozen berries and used my food processor to mush them up. This worked OK. After carrying out the first pitcher full of berry puree I realized that there was not enough head space left in my carboy for all the berries. No problem, I racked the beer back into one of my plastic primaries add added the berries to this. Note that the bucket has a spigot at the bottom to perform bottling. I'm thinking no problem a couple more days in secondary and then bottle straight out of the bucket. There was some residual fermentation (probably do to the oxygen introduced from racking and the sugar in the fruit).

I let it stand for about 5 days to make sure any fermentation will have ceased. Then came bottling day. Pulled the bucket out of the fermentation fridge. Popped off the top and see a decent raspberry head. Reasonably strong but pleasant alcohol raspberry nose. Pour in priming sugar. Attach bottle filler to spigot via 10 inch plastic hose. Commence bottling.

Problem 1: Slow bottling and the stuff in the hose looks like something out of a raspberry slurpee machine. Alright, the combination of yeast fall out and raspberry particles at the bottom of the bucket are two thick to get through my bottling wand (the old orange tip type). Close spigot and try the racking tube. Problem 2: same as problem 1, the liquid is too thick. Clean an extra bucket and rack to this bucket while straining the beer. Sanitize sparging bag place in empty bucket and rack. Now to strain just pull the straining bag up. Problem 3: after pulling the bag up through about 3 gallons it is completely clogged. Hold bag up with one hand (muscle building) while trying to stir in the bag with a small hard plastic tube. After about 5 minutes I realize that this would take at least an hour. So I go for the squeeze of the bag to leech out the liquid. This is working

nicely as the liquid is forced out over the clogged portion. About a gallon left to strain, squeeze a little harder and POP. The seam at the bottom of the bag pops about a one inch hole. Beer and clogging material spew into the bucket and all over the garage floor. I stop the flow and decide no more straining is nessacary.

Onto bottling via racking tube and bottling wand. Problem 4: the bottling is going too slow and the wand won't shut off when lifted. Culprit is raspberry seeds stuck in the bottling wand. Screw it. Pull off wand and use the pinching of the tube method to finish bottling (Of course adding to the now raspberry scented garage floor). Bottling finished. The first bottle that was filled has about half particulate, half liquid. The perfect bottle for those non-homebrew initited types. Only took about 3 hours to finish bottling this batch.

Last night (after being in the bottle for a week) I pop open a bottle and beer sprays out all over the kitchen. The dog likes this, my daughters homework does not like this, wife dosen't care cuz I'll be the one cleaning it.

Pour what is left on the bottle into my glass and this is a good beer although rather cloudy. Many of the bottles have a visible seperation between the beer and where the particles are settling out. Looks like I'll have a good half inch of crud on the bottom of each bottle. My wife in here wisdom says no problem just buy a small strainer for pouring thru when dispensing.

My only question: Is the over carbonation due to the fact that the fruit is fermenting in the bottle? I added the normal amount of priming sugar (about 1/2 cup). The beer does not gush (as has happened when infected) it sprays out uniformly upon opening. Do I have a bunch of glass grenades? And should I pop them open and let them re-ferment then re-bottle?

Lesson learned: Just use the raspberries whole, less mess and the beer still leaches out all the raspberry flavor.

paul  
sherrill\_paul@tandem.com

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Date: Mon, 12 Oct 92 19:55:10 EST  
From: AAAF000 <AAAF%CATCC.BITNET@VTVM2.CC.VT.EDU>  
Subject: Brewpubs in Baltimore

Thanks to all who responded regarding Baltimore/Washington Brewpubs.  
This past weekend I have also discovered a bar called Cafe Tatoo in  
Baltimore. Although CT is not a brewpub it does carry a nice selection  
of bottled beer and a small assortment of drafts. -RICK SMITH

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Date: Mon, 12 Oct 92 16:50:24 PDT  
From: Darryl Richman <darrylri@microsoft.com>  
Subject: Brews Bros. 2nd Annual RHB Competition

An AHA Sanctioned contest open to brewers in the Pacific North West (Alaska, Oregon, Washington, Idaho, Montana, and British Columbia).

Fee: \$5/entry, 2 bottles per entry  
Deadline: November 11th. (Hand carried entries will be accepted up to 5pm, November 18th.) Send to  
Brother Rob Nelson, Registrar  
c/o The Dotson Institute  
2310 130th Ave. NE  
Bellevue, WA 98006

Brewers may enter one beer per category. Bottles to be crown capped and 12-14oz, and free of all identifying marks or labels, caps inked black.

First and Second place in each category receive a gift certificate from a participating sponsor. Best of show wins an engraved glass beer stein.

Scoring based on AHA 50 point system. No beer scoring less than 25 points will be eligible for an award in any category.

Categories:

ALES

- A1 Pale Ale
- A2 English & Scottish Bitters
- A3 Porters & Stouts

WHEAT

- W1 Berliner Weiss
- W2 Bavarian Weizen
- W3 Weizenbock
- W4 American Wheat Beer

LAGERS

- L1 Pilsners
- L2 Vienna/Amber/Oktobertfest
- L3 Bock

SPECIALTY

- S1 Rauch, Belgian, Fruit, Herb, Animal, Vegetable, Mineral, etc.

CIDERS

- C1 Dry, Sweet/Sparkling, Still

For more information, contact:

Brother Rob Nelson  
POB 1016  
Duvall, WA 98019-1016  
eves (206) 788-0271  
days (206) 882-6030  
fax (206) 869-4887  
CompuServe 70206,1316

--Darryl Richman

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Date: Tue, 13 Oct 1992 00:41:57 -0600  
From: walter@lamar.ColoState.EDU (Brewing Chemist Walter)  
Subject: Sake

Howdy Brewers,

Although only vaguely homebrewish in nature, I thought this question was best asked of the HBD, as I consider us "experts" on the quality of alcoholic beverages.

Anyway, I am interested in trying some sake, I think. I have heard both good and bad things about it, so figured I should get a brand name recommendation before buying any. Any comments?

I suppose since this really isn't homebrewing that personal email is the way to go.

Thanks,

Brian J Walter |Science, like nature, must also be tamed| Relax, |Don't  
Chemistry Graduate Student|with a view towards its preservation. |Worry  
Colorado State University |Given the same state of integrity, it | Have  
A  
walter@lamar.colostate.edu|will surely serve us well. -N. Peart |  
Homebrew!

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End of HOMEBREW Digest #989, 10/13/92  
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Date: 13 Oct 92 05:09:36 EDT  
From: Jack Thompson <76520.3531@compuserve.com>  
Subject: yarrow

I would like to brew some pre-hops beer, and wonder whether or not any  
one  
has information of the use of yarrow to bitter the brew?  
thanks.  
Jack <76520.3531@compuserve.com>

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Date: Tue, 13 Oct 92 8:20:29 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: Sorry Eric Haas

I was just looking at a recent HBD where I posted the article Eric Haas sent out on Sam Adams' latest lawsuit. I noticed that I did not attribute him for the effort and wish to apologize now for not doing so.

Sorry,

- --gk

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Date: Tue, 13 Oct 92 7:56:37 CDT  
From: Eugene Zimmerman <ezimmerm@hp.uwsuper.edu>  
Subject: Bass Ale: I.P.A. or "just" P.A.

This is my first entry to the HBD, so if any errors are made, please forgive me. I have a question about Pale Ale. Is Bass Ale a Pale Ale or is it an I.P.A.? I noticed on the bottle there are the initials I.P.A. and I thought it was "just" a pale ale.

Also, I have the Cat's meow as well as Papizan's tomb and was wondering

what any of you may recommend in the way of a P.A. or I.P.A. recipe.

Has anyone ever tried Summit Extra Pale Ale? I live in Minnesota and it's made here. I had some and it tasted kind of burnt to me, especially in comparison to Bass. Thanks for your time.

Gene in Duluth  
T

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Date: Tue, 13 Oct 1992 14:47:23 +0000 (GMT)  
From: Kurt Swanson <Kurt.Swanson@dna.lth.se>  
Subject: Glogg and essences

>For the past two weeks or so, Erik (sorry, I still don't have your  
>last name..), Geoff Sherwood, I and others have been e-mailing  
>eachother in search of Glo:gg essence - either in its extract (or  
>"tinctute") form, or perhaps the raw ingrediants along with the  
>recipe to make our own. I've looked all around the "Swedish Village"  
>here in Chicago, but have little more than the raw ingrediants, which  
>I have today purchased - no "tincture."

In Andersonville, in Chicago, you can buy this essence from Ericsson's  
Deli, around 5500 N. Clark. It's is a few doors north across the  
street from the Swedish American Museum. Also, Wikstr|m's Deli,  
across the street sells it. At Ericsson's, it lies on a shoulder high  
shelf on the far right side of the northern wall of the store, near  
the front door, next to some various syrups.

The stuff is ok, but if you want to make gl|gg, use the ingredients  
instead. I don't like the bottle mix - (Den [r ganska d]lig...)...  
The "essence" is water-based, same as the essence here in Sweden.

Of course, if you're going to waste it in some beer attempt, buy the  
bottle. (I can post my family's recipe if there is interest.)  
Incidentally, you can buy gl|gg at Ann Sather's restaurants in  
Chicago, one of which is right next door to the Swedish American  
Museum...

Say "hi" to the old lady at Ericsson's if you go...

- - -

Kurt Swanson, Dept. of Computer Science,  
Lunds universitet. Kurt.Swanson@dna.lth.se

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Date: Tue, 13 Oct 92 8:52:45 CDT  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: Source for soda keg lids?

Does anybody happen to have a source for soda keg lids. I can get a few kegs but the lids are missing. These are oval shaped lids with a lever on top to hold them in place. Thanks for any info!

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
"Relax! Don't worry! Have Homebrew!"Normal, IL 61761

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Date: Tue, 13 Oct 1992 9:55:24 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: Steam beer

What is the fermentation schedule of Steam Beer? Does it follow a simple English ale type time frame, or does it require some longer fermentation time like a lager?

Russ

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Date: Tue, 13 Oct 92 07:34:33 PST  
From: "Bob Jones" <bjones@novax.llnl.gov>  
Subject: 1993 Bay Area Brewoff

OK brewers, start your engines! We have decided on the categories for this

years Bay Area Brewoff, at Lyon's Brewery in Dublin, Ca. The competition will be held on Jan 24, 1993. Last year we had a Holiday beer category as

an experiment. The response was so good, we are going to do it again. So start thinking about those holiday beers now! The other more traditional categories are as follows -

Pale Ale - American, India & English  
Dry Stout  
Porter  
Barley Wine  
Amber Lager (Steam style)  
Mead (all types)  
Holiday beer

I will post additional competition entry details in coming months.

Bob Jones

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Date: Tue, 13 Oct 92 07:35:22 PST  
From: "Bob Jones" <bjones@novax.llnl.gov>  
Subject: 1993 Bay Area Brewoff

OK brewers, start your engines! We have decided on the categories for this

years Bay Area Brewoff, at Lyon's Brewery in Dublin, Ca. The competition will be held on Jan 24, 1993. Last year we had a Holiday beer category as

an experiment. The response was so good, we are going to do it again. So start thinking about those holiday beers now! The other more traditional categories are as follows -

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Dry Stout  
Porter  
Barley Wine  
Amber Lager (Steam style)  
Mead (all types)  
Holiday beer

I will post additional competition entry details in coming months.

Bob Jones

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Date: 13 Oct 1992 10:38:42 -0400 (EDT)  
From: "Jeff McCartney (919) 541-7340" <FP\$JEFF@RCC.RTI.ORG>  
**Subject: Beer Prices at Brewpubs**

We have a "new" brewpub opening in the area whose beer prices I consider too expensive. Please send me via private mail your knowlege of prices at your local brewpubs. Please include the price per quantity (if you know the prices of several size quantities, please send them all!), name of brewpub, location, and your feelings as to whether the price is reasonable. I consider \$1.75 for 8 ounces OK to take guests to try 3 or 4 times a year but NOT good enough to make it a regular hangout. If I get enough responses, I plan to share this information with the new owners to try and get them to adjust their prices. THANK YOU!!!!

INTERNET::"JEFF@ZEUS.RTI.ORG" or  
BITNET"JEFF@RTI"

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Date: Tue, 13 Oct 92 11:08:35 EDT  
From: avalon!jm@siemens.siemens.com (Jeff Mizener)  
Subject: What is Malt Liquor?

I noticed the following category in the GABF:

AMERICAN MALT LIQUOR

- Gold: Olde English 800 Malt Liquor, Pabst Brewing, Milwaukee.
- Silver: Silver Thunder Malt Liquor, Stroh Brewery Co., Detroit.
- Bronze: Colt 45 Malt Liquor, G. Heileman Brewing Co., La Crosse, Wis.

What is this this stuff? What makes a beer a malt liquor?

Just Curious.

Jeff

(PS: anyone who mailed to me in the last week please do so again,  
the Sprint Network Center flood took out our uucp capability until  
today when we found an ATT workaround).

=====  
Jeff Mizener / Siemens Energy & Automation / Raleigh NC  
jm@sead.siemens.com / Intelligent SwitchGear Systems  
=====

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Date: Tue, 13 Oct 92 11:26:39 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Brew Cap Fermentation System

>Does anyone have any experience with this item?

Well, one batch, still in the fermenter. So far, I like it. It does not leak. I have drawn off the trub, yeast, and hydrometer samples without opening the system to infection. This is very important in my house because the kitchen is uncleanable [carpeted floor, dropped ceiling, stuccoed walls, and two indoor/outdoor hunting cats].

More later,

Carl

WISL,BM.

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Date: Tue, 13 Oct 92 12:24:58 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Food w/ Beer, Gloegg, "Crabtree" vs. "Pasteur"

A trice of random thoughts:

The Goose Island Brewery in Chicago serves homemade potato chips that I found to be quite excellent with beer. Very low (if any) salt, lightly sweetened and spiced -- kind of a honey-roast flavor. If anyone knows where I can buy chips like these, please tell! (Goose Island is serving an incredible Oatmeal Stout right now, and didn't even card me!)

John, I have seen Gloegg / Glo:gg for sale in Chicago. I don't know exactly where you were looking, but I came across it in a little Swedish gourmet shop on Clark just a couple blocks north of Foster. It was available there in August, anyway. (Would've emailed you, but I can't do Bitnet.)

Quick question for Dr. Fix and the other yeast experts: What are these so-called "Crabtree" and "Pasteur" effects that you-all keep mentioning? Hmm?

Jake, the homebrewer who just might drive into a tree if he could drink in public establishments.

Reinheitsgebot <-- "Keep your laws off my beer!" <-- gal2@midway.uchicago.edu

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Date: Tue, 13 Oct 92 11:58:35 PST  
From: "Bob Jones" <bjones@novax.llnl.gov>  
Subject: Remarks from MICAH, MICAH, MICAH, MICAH !!!!!!!

> I was referring to the optical transparency which I can appreciate and  
not  
> the taste which I have trouble appreciating.

Jack, I couldn't resist this one. I, and most other homebrewers,  
while appreciating the appearance of our beers, even more appreciate  
the taste, with which (i hope) we have no trouble. Perhaps if you brewed  
something other than the WGB or ARF the taste would be more to your  
liking and you wouldn't have to rely on appearances, after all they  
can be deceiving.

micah

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Date: Tue, 13 Oct 1992 15:55 EST  
From: Carlo Fusco <G1400023@NICKEL.LAURENTIAN.CA>  
Subject: Cranberry Ale?

Hello

I just racked my first Christmas ale into a secondary and tasted it. Wonderfull stuff. Now I don't want to make a plain ale next time I brew. Since it was Thanksgiving this past weekend in Canada I had the idea of adding cranberrys to my next batch of beer.

Q1..How much cranberry should I use? Do I crush them?  
Q2..Should I add a sweet berry to offset the sourness of the cranberries?  
Q3..Anyone with a recipe for an extract cranberry ale?  
Q4..Fruit are added at the end of the boil, steeped and transfered into the primary. When I rack the beer to the secondary do I also transfer the fruit?

Thanks for any help. I would also like to thank the digest for helping me move up from a beginner to an intermediate brewer.

Carlo Fusco  
g1400023@nickel.laurentian.ca  
Laurentian Univ., Sudbury, Ontario, Canada

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Date: Tue, 13 Oct 92 10:50:30 -0700  
From: tims@ssl.Berkeley.EDU  
Subject: Looking for anchor extract recipe

Hello Fellow Brewers -

I am looking for an extract based recipe for anchor steam beer. I don't want to seem picky, but I am looking for something you have actually made, twiddled the recipe, and as far as you know uses the same hops, yeast as anchor.

I know Papazian has a recipe, but I have gotten the impression from reading HBD that the results are good but not great.

Since I have the great fortune to live near the brewery, I am planning on a tour soon too to learn what I can. I'll summarize results/info on batch. Email is fine.

Thanks,

Tim Sasseen  
tims@sag4.ssl.berkeley.edu

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Date: Tue, 13 Oct 92 16:48:55 MDT  
From: raid5!limd@csn.org (Davin Lim)  
Subject: Kegging supply sources

Hi!

I'm ready to invest in the equipment necessary to keg my beer into soda kegs. I know that this topic has been discussed at length from time to time here on HBD, but unfortunately, I'm not sure where to get all I need to know in one place. Ideally, any ftp site with the necessary info would be great. I need to know about the relative merits of the different kegging systems and what equipment is necessary to implement such a system. Another IMPORTANT bit I need to know is where I can purchase the kegs, regulators, and CO2 cylinders at the most reasonable prices. Mail-order is OK, but I'd like to find a Boulder/Denver source if possible (gotta support the local economy.)

- - -

.....  
.  
\* Davin Lim\* limd@arraytech.com  
\* Array Technology Corporation \* -- OR you can try ..  
\* Boulder, Colorado. \*raid5!limd@devnull.mpd.tandem.com  
.....  
.

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Date: Tue, 13 Oct 92 16:24:30 PDT  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Wyeast 2112

Geez, 2112 is an EASY number to remember!  
(Hint: look at my login name :-)  
-Alan

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End of HOMEBREW Digest #990, 10/14/92  
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Date: Tue, 13 Oct 92 10:27:04 CDT

From: whg@tellabs.com

Subject: American Wheat Ale

Can anyone in the know out there post a description of American Wheat Ale.

I've sampled "AWA's" that have been so close to Weizens that I don't know why the brewer differentiated. On the other side of the spectrum, many micro's (Dave Miller's being an example) brew a wheat ale that is so pedestrian that you'd never know there was wheat in it (The main reason for

the beer seems to be to have an exotic name yet still appeal to the timid masses). So what's the "official" line on American Wheat Ale?

Enquiring minds want to know,

Walter Gude     ||     whg@tellabs.com

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Date: Wed, 14 Oct 92 00:02 CDT  
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)  
Subject: Our Man Tim

Tim Norris asked that the following be posted:

Siebel is restructuring themselves and in the process are shedding some of their distribution responsibilities, of which the Belgian malts is one. Schrier will be picking up the Belgian malt distribution and expect an increase of maybe a penny per pound. While Schrier will concentrate only on supplying micros and brewpubs, they have no plans to allow any one single distributor to handle the retail side. If an malt gets dropped by Schrier, it will be replaced with a higher quality malt to replace it.

So the bottom line to the nervous nellies (myself included) is that the Belgian malt supply to the US is not expected to be interrupted, the price will rise ever so slightly, and no one single retailer will be allowed exclusive distribution rights.

The question now is: how trustworthy is Schrier? Will they keep their word?

chris campanelli

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Date: Wed, 14 Oct 92 7:43:59 EDT  
From: Jim Grady <jimg@hpwalq.wal.hp.com>  
Subject: Re: yarrow

In HBD #990, Jack Thompson asks:

> I would like to brew some pre-hops beer, and wonder whether or not any  
one  
> has information of the use of yarrow to bitter the brew?

Although I cannot answer the question directly, I can say that there was  
a  
book (I don't know if it still in print) called "Recipes for Prizewinning  
Wines" by Bryan Acton (or it may have been Peter Duncan). It had a  
recipe  
for Yarrow Wine in its herb wine section and that may serve as a starting  
point for you. The author said that this wine was used primarily for  
medicinal purposes. It tasted awful (but then again, there was probably  
no sweetness to balance the bitterness) but was supposed to be a great  
help with colds and catarrh.

I cannot find my copy; I bought it in 1973 or so and lost it during a  
hiatus  
in brewing. I have not seen it in stores since then. It was published  
by  
"Amateur Winemaker" - the same folks who publish Acton & Duncan's  
"Progressive  
Winemaking".

If you cannot find that book, you also might want to check C.J.J. Berry's  
book "First Steps in Winemaking." He has a bazillion recipes including  
an "Onion Wine" so he may have tried yarrow by now as well.

Good luck!

- - -

Jim Grady | "Talent imitates, genius steals."  
Internet: jimg@wal.hp.com |  
Phone: (617) 290-3409 | T. S. Eliot

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Date: 14 Oct 1992 8:39 EDT  
From: dab@blitzen.cc.bellcore.com (dave ballard)  
Subject: a fungus amungus

Hey now- It was bound to happen, right? I brew the best batch of my short brewing career- a liberty ale-ish thang that is perfectly clear, perfectly balanced, basically just perfect. I dry-hopped in the secondary with hops grown in a friend's garden (thanks bonehead!) and let it sit for about 2 weeks. I racked to a tertiary on Sunday to let some residual hop junk settle out and planned to bottle on Monday or Tuesday.

So I head down to the basement yesterday after work to start gathering bottles and from a distance the beer in the carboy looks like it has started to ferment again 'cause there's some sort of head on it. I move in for a closer look. My draw drops, my eyes roll back in my head, a blood-curdling cry echoes throughout the house. The surface of the beer is covered with a thin white scum. It's kind of lacy looking with little fuzzy nodules here and there with vein-like things extending into the film. It looks like the stuff the people had on them when they crawled out of the pods in "Invasion Of The Body Snatchers."

I made a valid attemp at bottling anyway, although I'm sure the bottles will develop the same thing since it looked like there were little pieces of stuff floating throughout the bucket when i primed. It still tasted and smelled okay, so I don't know.

Any thoughts on what it is? I didn't do anything to the hops before I added them to the secondary, but I think if it was caused by them it would have appeared sooner. I sanitized the carboy in my usual manner (bleach soak) and basically did nothing different from my usual routine? I'm pretty bummed, so any info would be greatly appreciated. If the scum forms in the bottle I would be more than happy to send some to anyone who wants to take a look first hand.

later  
dab

=====  
=  
dave ballard  
dab@cc.bellcore.com  
=====  
=

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Date: Wed, 14 Oct 92 10:17:11 EST  
From: CW06GST <CW06GST%SJUMUSIC.bitnet@CUNYVM.CUNY.EDU>  
Subject: re: glo:gg

Several people have commented on glo:gg essence and I just thought I'd put in my .02. John was saying that he wanted to make his own extract from the glo:gg spices that he had purchased but it was mostly raisins. It is true that glo:gg is served with raisins in it, but I don't think that is what it is spiced with. The raisins are added in addition to the spices. So if you are going to steep the spices to try and make your own tincture I would lose the raisins. But, why not just add the spices at the end of the boil like finishing hops? instead of trying to make a tincture.

Kurt (and others) have mentioned that the essence is available in the Chicago area. He says that the extract is water based just like that found in Sweden. If this is the case then to make your own extract all you have to do is steep the ingredients in water to get the goodness out of them. I have glo:gg essence that I bought in Valbo, (right outside of Ga:vle) Sweden from the pharmacy (apoteket). It is not a water based mixture but is alcohol based, and is what I will be using to make a Christmas ale. As I have mentioned before, it comes in 25 ml bottles and is 63% alcohol. If you would want to make a tincture like this I suggest making up a solution of grain alcohol, the spices and water. Make the volume of alcohol 65% and water 35%. Heat this covered until it comes to a boil. Let cool and strain off the spices. I have never tried this so you might want to heat it a little longer. Experiment|

Kurt also mentioned he had a family recipe for glo:gg. I have spent Christmas in Sweden, and I have tried many different family's glo:gg but noone ever gave me a real recipe. If you post it I would greatly appreciate it.

Good Luck,  
Erik Zenhausern

cw06gst@sjuvm.bitnet  
cw06gst@sjuvm.stjohns.edu (internet)

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Date: Wed, 14 Oct 92 10:23:25 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Insulating my boiling pot?

Last night, I was watching my 5+ gallons of wort barely boiling, with the 11000 BTU burner on full blast under it, and was trying to figure out what I could do, short of buying a "Cajun Cooker" (and propane, or extending my gas piping outside), to get it to boil faster (or at all!)

I dimly recalled a posting in this forum several years ago wherein the brewer wrapped his pot in some sort of insulation (newspapers?) to get better performance. Since I've got a black pot (ceramic on steel) I imagine that there could be significant heat loss from the sides of the pot. I tried wrapping newspaper around the pot, but it started to char (sitting on a gas burner, after all).

Then I cannibalized an old water heater insulation blanket that I had never used. Figured the fiberglass wouldn't burn (but see below). I did pull off the plastic backing. This worked, and I was actually able to sustain a vigorous rolling boil with the lid partly covering the pot. But I'm not happy about having that "naked" fiberglass so near to my food.

\*\*\* So, here's the question: Has anyone figured out a good solution to the  
\*\*\* problem of insulating the sides of a large pot?

Along the way, I tried to put the pot over two burners, but the configuration of my cooktop makes this essentially impossible (the control knobs end up underneath the pot -- not a good situation). I did manage to melt/burn a little of the fiberglass in the process. (It smelled sort of "plastic-like", so maybe it's not really fiberglass.) Those gas flames are hot!

=Spencer W. Thomas | Info Tech and Networking, B1911 CFOB, 0704  
"Genome Informatician" | Univ of Michigan, Ann Arbor, MI 48109  
Spencer.W.Thomas@med.umich.edu | 313-747-2778, FAX 313-764-4133

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Date: Wed, 14 Oct 1992 09:33:20 -0600

From: hinkens@macc.wisc.edu

**Subject: Maple Syrup Beer Recipes**

To all the creative minds in HBD land:

I have a cousin that brews mostly extract beers. He is looking for a recipe that has Maple syrup in it. I look in the latest edition of Cat's Meow but I only found a porter. He prefers lighter beers.

Can anyone help us out?

Thanks in advance!

Jay D. Hinkens  
Madison, Wisconsin

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Date: Wed, 14 Oct 92 9:48:49 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: what is am malt liquor? / beer vs ale etc.

An American Malt Liquor is a blond lager with an alcohol strength stronger than an American Premium. I am not a commercial brewer, and am not certain of the law here, but I believe the cutoff is something like 5% alcohol or something like a 1.050 starting gravity. The analogy might be to the German Pilsner and German Export styles, with the latter being higher in gravity. Of course, the American beers are nowhere near so hoppy as the German! In my humble opinion, most American Malt Liquors are rather sweet and undistinguished in taste, or at least that's what I recall.

U.S. law imposes certain labeling requirements on the commercial brewer. A "beer" falls below the above cutoff, while an "ale" or "malt liquor" fall above. Again, I invite someone with more knowledge of commercial brewing and the law to add to this. But, you'll notice, for example, that Old Foghorn labels have described it as "a barley wine-style ale." I'm guessing that they must call it an ale by law, and by describing it as a barley wine style, they are clueing us in as to its strength and style.

In a related vein, you will notice that some of the German import Oktoberfests are "beers," while others will have a label such as "Oktoberfestbier." Examples of the former tend to be lighter in color, less flavorful, and, it seems, under 1.050 or so in SG. Examples of the latter include Spaten and Paulaner, which in my opinion are tasty and exemplary of style. In "Vienna," George and Laurie Fix point out that many of the German Fest beers are in the 1.051 - 1.055 SG range, which would make them "bier" and not "beer." Or, so I am surmising.

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Date: Wed, 14 Oct 92 10:13:48 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: pale ale vs ipa/what is bass ale?

Historically, India Pale Ale was a high-gravity, highly hopped, pale (as opposed to brown) beer brewed to withstand the sea voyage to British colonial outposts, where you can imagine that it, along with gin, was a drink of choice. Today, such a beer would be called a barley wine.

While there are shadings of style rather than a sharp demarcation, AHA style guidelines at least indicate:

```
pale ale india pale ale
SG 1.044 - 1.056 1.050 - 1.060
BU 20 - 40 40 - 60
color 4 - 118 - 14
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Terry Foster's Pale Ale book suggests higher gravities, higher hoppiness, and less crystal malt in the grain bill for IPAs. Also, as already pointed out in HBD, NO OAK CHIPS! In actual commercial usage, the above guidelines haven't been strictly followed. Bass Ale's label has changed repeatedly through the years, but as noted, carries an IPA designation, while in fact it is a pale ale by the above style descriptions. A glance at CAMRA publications shows that "IPA" has been used by certain breweries to refer to what are actually bitters which are well below 1.050 in SG.

To emulate Bass Ale, follow the pale ale guidelines and use British ingredients (malts or extracts, hops) and an appropriate ale yeast. Anyone have a recipe that is a bass ale knockoff?

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Date: Wed, 14 Oct 92 13:00:58 EDT  
From: gkushmer@Jade.Tufts.EDU  
Subject: Homebrew Digest #990 (October 14, 1992)

>Date: Tue, 13 Oct 1992 15:55 EST  
>From: Carlo Fusco <G1400023@NICKEL.LAURENTIAN.CA>  
>Subject: Cranberry Ale?

>I just racked my first Christmas ale into a secondary and tasted it.  
>Wonderfull stuff. Now I don't want to make a plain ale next time I brew.  
>Since it was Thanksgiving this past weekend in Canada I had the idea of  
>adding cranberrys to my next batch of beer.

>Q1..How much cranberry should I use? Do I crush them?

I made a cranberry beer using a little under 3 lbs of Ocean Spray cranberries. They were frozen in the fridge and I pureed them right before adding them to the wort. They were added right after I turned the heat off and their semi-frozen state brought the boil straight down.

Then after letting them steep for ten or so minutes, I threw in an immersion wort chiller and took the temp down to 80F.

>Q2..Should I add a sweet berry to offset the sourness of the cranberries?

My cranberry ale came out to be light and tart. It has a nice flavor profile on its own. Add it only if you want to change the flavor of the end product to something sweeter, but try not to overpower the cranberry flavor too much.

>Q3..Anyone with a recipe for an extract cranberry ale?

My notes are at home, but I took this as a variant of something I saw in the Cats Meow II.

5 lbs Light Malt Extract  
1 lb. sugar  
1 1/4 oz Fuggles (Boiling 30 min)  
3/4 oz Fuggles (Finishing 10 min)  
Irish Moss  
Gypsum  
Munton & Fison Dry Ale yeast

3 lbs pureed frozen Cranberries

I got two cases out of it. If you want the exact recipie, ask me on email and I'll go drag out the notes. BTW - I primed with brown sugar.

>Q4..Fruit are added at the end of the boil, steeped and transfered into the primary. When I rack the beer to the secondary do I also transfer the fruit?

I had a strainer over the funnel hole and would let the wort drip through it. Then I would press it a bit with the ladling spoon and scoop it out

into a bowl. This took a little while, and some of the wort was left behind in the saturated cranberries (I used hop bags and grain sacks so that there wasn't a lot of other stuff). But I topped it off with some tap water (gasp!) and got a nice two cases out of it.

Some of it was bound to get through though, and sometimes I find a cranberry seed in the bottom of my beer. I recommend you start NOW so that the beer may age properly - this is something that gets better with age.

- --gk

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Date: Wed, 14 Oct 92 12:55:17 EDT  
From: Joe Rolfe <jdr@wang.com>  
Subject: Calcium CLoride

hi all,

i have a question regarding Calcium Chloride and it's use as brewing water treatments.

does anyone know of what the ppm/US gallon of Calcium and chloride this would add??

thanx  
joe

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Date: Wed, 14 Oct 92 12:18 CDT  
From: iepubj!korz@ihlpa.att.com  
Subject: Starters revisited

As I've mentioned before, I've been away, so forgive this semi-late post. I'm all caught up now, so I should be back in-sync.

Micah writes:

> I feel that this question opens a whole can of worms as far as  
> yeast propagation goes. While it might not hurt anything to put hops  
> in the yeast starter it can serve little but to increase the cost of the  
> process ( oh, it is possible that the hops can lower the ph enough to  
> help, but its not a viable method of ph justment).

As I believe someone else mentioned, the hops are for antibacterial purposes. However, I don't use them.

> DME is very expensive and messy.

I'm reconsidering my technique (I'm thinking about using higher-gravity starters, based upon what George and others have written), but I've been using 1 ounce (weight) of light DME in 16 ounces of water, boiled 10 minutes, then cooled for my 1.020 starters. At \$9 for 3 pounds, that's 19 cents per 16 ounces of starter -- hardly expensive. Perhaps it's more humid by you -- that's the only reason I can think of it being messy, but during my normal (Oct to June) brewing season, it's not humid enough to make my DME cake-up if I keep in in a sealed plastic container.

> importantly proper carbohydrate sources. It is known that yeast can  
> respire more effectively when exposed to some carbohydrate sources than  
> others. Brewers yeast does the worst (as far as reproduction goes) on  
> maltose and other mash derived complex sugars. It follows that the use  
> of dry malt extract is not the best choice. Interestingly, brewers yeast  
> respire best with sucrose, glucose and galactose, these occur in common  
> sugar ( like from the grocery store). Also this type of sugar is not  
very  
> pure and contains all sorts of excellent trace nutrients that the yeast  
> like. This stuff is readily available in powdered form ( which mixes up  
> more easily) and is very cheap.

Perhaps, but this conflicts directly with Noonan's claim that if yeast is given a high-glucose environment, they shut down their maltose (di- and tri- saccharide, I mean) metabolism pathways in lieu of (as you said) the "easy sugars." Noonan suggests that yeast raised in a high-glucose environment will take some time to re-start their di- and tri-saccharide pathways, resulting in longer lag times.

However, Bob Jones has reported \*no increase in lag times\* from switching to sucrose starters and Micah gets 2 hour lag times (see below), so perhaps this is an error in Noonan's book?

Then, in a followup post, Micah says:

> So heres what I do to just build up a starter.  
> I boil water and powdered sugar together with some yeast nutrient for

Ahhh... I wondered about this after your first post. On the other hand, as we know from Rob Bradley's post, not all yeast nutrients



are alike. What kind of yeast nutrient do you use, Micah?

> about ten minutes, cool it and add the yeast, and shake well.  
> The solution has approx 1020 gravity. Once a day i will "feed" the  
> yeast some more sugar solution of successively greater concentrations  
> to allow for dilution of additional liquid. From a yeast packet i can  
> grow up to my pitch volume of 700mls dense slurry in three days with  
> out a lot of excess liquid involved to dilute to wort. The yeast is  
> grow at 80 F. I normally see 2 hour lag times with 15 gallon batches.  
> Sanitation is important so be careful.

Given the fact that you use yeast nutrient, I willing to concede that perhaps sucrose+nutrient is a viable alternative to malt extract for starters. In addition, you note that you add additional sugar with successively higher concentrations, which is acclimating the yeast for their plunge into higher gravity wort -- seeings how this increase in gravity (and osmotic pressure) is gradual -- this may be the best argument for this use.

As I see it, all that needs to be determined is if Noonan is right or wrong (biologically, I mean, as there are already Micah's and Bob Jones' empirical data points that Noonan has, at least, overstated it's importance)  
about the increased lag time from yeast raised on glucose. Perhaps Noonan was not using nutrient and thus was creating weak yeast? George's post on the EBC's results seems to support the malt starter argument, but perhaps they did not use nutrients with the non-malt starters either? Mead-makers have repeatedly reported problems with amino-acid-deficient ferments.

Personally, I think I will continue to use malt extract, but will try incorporating Micah's "successively higher-gravity" procedure.

Al.

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Date: Wed, 14 Oct 1992 13:52:59 -0400 (EDT)

From: GVEACH@cgi.com (GLENN O. VEACH)

**Subject: Samuel Smith Taddy Porter recipe**

I am in search of malt extract recipes which best approximate Samuel Smith Taddy Porter. If you have one, please forward it to me at gveach@cgi.com I will be glad to collect the recipes and post to HB.

Thanks...glenn veach = gveach@cgi.com

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Date: Wed, 14 Oct 92 13:24 CDT  
From: iepubj!korz@ihlpa.att.com  
Subject: OOOPS!!!!

I wrote:

>As I believe someone else mentioned, the hops are for antibacterial  
>purposes. However, I don't use them.

I meant I don't use hops for my \*STARTERS\*. I love hops almost as much  
as a Pacific Northwesterner and use them liberally in my kettle AND  
fermenters.

Al.

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Date: Wed, 14 Oct 92 14:34:40 EDT  
From: William R Tschantz <wtschant@magnus.acs.ohio-state.edu>  
Subject: Cranberry Mead

HI

My Brewpartner thought it would be nice to try to brew a cranberry mead, I think that it would be too tart, but I told him I would ask those who are more knowledgeable than me. So has anyone out there ever brewed a cranberry mead? If so what's the recipe and what were the results.

Any help appreciated, Bill

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| Bill Tschantz | How about a Homebrew?  
| Chemistry Department | Support your Second Amendment rights!  
| Ohio State University |  
| wtschant@magnus.acs.ohio-state.edu  
~~~~~  
~~~~~

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Date: Wed, 14 Oct 1992 16:16 EST

From: "Mark Cronenweth - cronen@vms.cis.pitt.edu" <CRONEN@vms.cis.pitt.edu>

Subject: Pressure cooker & Labels

I'm almost as excited about this, my first posting, as I am about tonight's decisive NLCS playoff game. What a great reason to have a homebrew! First a question: My neighbor just got hold of a 5-gallon pressure cooker. We wanted to use it for brewing (extracts and specialty grains). Has anyone out there in network land ever brewed this way? Do you reduce boiling time due to higher temperatures? What about adding hops, etc. Will the higher temps damage the "enzymes" in the malt or produce nasty by-products? Any help would be appreciated. Also - I've been following the labeling debate & thought I'd mention my variation. I use small round "file markers" from the office supply store to label each bottlecap. They come in many colors, but I just use one until the package is gone. I simply number each batch in my "brewlog" and post a chart on my refrigerator. Each bottlecap has a number on it corresponding to the batch. A look at the bottlecap and a look at the chart tells me what kind of beer I've just grabbed, and reminds me to close the fridge door.

Mark Cronenweth  
LET'S GO BUC'S!

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Date: Wed, 14 Oct 92 14:34:23 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: Malt Liquor Definitions

Jeff Mizener wrote:

>I noticed the following category in the GABF:  
>  
> AMERICAN MALT LIQUOR  
> Gold: Olde English 800 Malt Liquor, Pabst Brewing, Milwaukee.  
> Silver: Silver Thunder Malt Liquor, Stroh Brewery Co., Detroit.  
> Bronze: Colt 45 Malt Liquor, G. Heileman Brewing Co., La Crosse, Wis.  
>  
>What is this this stuff? What makes a beer a malt liquor?

Malt Liquor is largely just a legal term. Some states in the US require any beer over 6% alcohol by volume to be called Malt Liquor. Therefore you get some good imported beers, like barley wines, dopple bocks, etc. getting labeled "Malt Liquor" just to satisfy varying state laws. You also get a class of boring American light lager which gets called the same thing on purpose. The above beers have little more character than your typical Budweiser/Coors/Miller type beers. They just have more corn syrup added to the fermenter to give them more alcohol.

As has been pointed out, the only reason GABF gives awards for this swill is so they can stroke the big brewers who sponsor the event.

Jon Binkley

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Date: Wed, 14 Oct 92 18:28:23 EST  
From: AAAF000 <AAAF%CATCC.BITNET@VTVM2.CC.VT.EDU>  
Subject: Mendocino

I was just wondering if anyone out there is familiar with the Mendocino Brewing Company. I have spotted a few bottles of their product lately and wonder if it is worth a purchase. If anyone knows anything please post it. MANGE BABY!!!! nothing but cheese all of the time! ---Rick Smith/AAAF@CATCC

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Date: Wed, 14 Oct 92 13:10:46 EDT  
From: mm@workgroup.com (Mike Mahler)  
Subject: Glogg

There's a place near where I live in Worcester, MA. called the Scandinavian Bakery and they sell Glogg base (what they say is used to make Glogg) in quart bottles.

The phone number is 508.755.0474

\$4.40 for 25.44 ounces

The basic scoop is you use equal portions of the base and vodka, some port wine and a seasonings bag that has the raisins, orange peel, and other stuff in it.

Give them a call if you're interested. Tell them MahlerHund Breweries sent ya (the dog kennel that brews beer). ;-)

Michael

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Date: Wed, 14 Oct 1992 20:14 EST  
From: Carlo Fusco <G1400023@NICHEL.LAURENTIAN.CA>  
Subject: Hop substitutes?

Hello,

I have recently been informed that way back in the old days, 1700's or so, that the plant species Myrica gale was used to bitter beer instead of hops. Has anyone tried this and how much do I use. It grows around any lake here in Northern Ontario. Also, are there any other common plants that anyone uses to bitter their beer instead of hops? I've made tea with the Myrica gale and I'm wondering if I should make a tea and then add it to the wort or if I should just boil the dried leaves in the wort.

On the topic of hops. Where do I get rhizoids for growing my own hops? What type should I use a 43 degrees N latitude?

Greg Pyle  
(I don't have internet access as of yet)

Send replies to Carlo Fusco, g1400023@nickel.laurentian.ca

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Date: Wed, 14 Oct 92 21:30:21 PDT  
From: engebret@steer.sdsu.edu (aguado e)  
Subject: Who?

Don't mean to be nosey, but I saw this address in a post on Fidonet and thought I would investigate.

Is this a conference or a private address? ?

I just started homebrewing and wouldn't mind conversing about the hobby.

Regards,  
Mark Engebretson  
engebret@steer.sdsu.edu  
engebret@ucsvax.sdsu.edu

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Date: Wed, 14 Oct 92 21:15 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: GABF

To: Homebrew Digest  
Fm: Jack Schmidling

>From: wegeng.henr801c@xerox.com

>> I note that Lowenbrau Dark took several medals and my first reaction is to

>>conclude that the GABF must be a farce.

>Lowenbrau Dark took exactly one medal: a Silver in the Dark Lager catagory.

I assume that what you're really trying to point out is that several catagories seemed to be dominated by the megabreweries.

Not at all. What I am pointing out is that, unless Miller changed the recipe

since first introducing Lowerbrau Dark, the only way they could win a medal

in the Dark Lager catagory is if it was the only dark lager entered. It is

pitiful at best. It is nothing but caramel colored Miller.

> This is no accident - the characteristics of these catagories were designed to allow the megabreweries to win some medals.

Dark Lager? You gotta be kidding. That is about as general as it can get.

>Some people may cry `foul` for this.....

Not me, I say farce.

js

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End of HOMEBREW Digest #991, 10/15/92

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Date: Thu, 15 Oct 92 09:24:17 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: sweet gale?

Does anyone know where to get this spice (herb?) It's one of the ingredients in the Christmas Ale in Rajotte's Belgian Ale book. I looked at the local Food Co-op (in both the herbs and medicinal herbs sections) and didn't find it. The recipe calls for a total of 3 grams, so I obviously wouldn't need much!

Either a mail-order source, or one near to Ann Arbor, MI would be preferred.  
Thanks.

=S

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Date: Thu, 15 Oct 92 09:52:12 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: malt liquor, cream ale

A few comments on the GABF thread:

#### MALT LIQUOR

As I'm sure most of you know, the megabreweries practice something called 'high extract brewing'. The original gravity is significantly higher than you would expect, and the beer is DILUTED ON THE BOTTLING LINE to bring it to the correct strength!!!! [Thus all the bull in the TV ads about shipping 'concentrated beer' by train.]

According to Viv Jones, one-time brewmaster at Upper Canada in Toronto, the final product in a typical North American brewery is 6.5% or more alcohol by volume. [As has been noted before alcohol by volume and by weight are different...the figure of 6% by volume quoted in HBD991 is roughly in line with the figure of 5% quoted earlier in the same issue, assuming that the later is by weight.] The advantages of this style of brewing are obvious: the throughput from a given brew-house is vastly increased. Original gravity is essentially as high as it can possibly be without affecting yeast performance.

Apparently many brewers use the same beer to make light and regular: just add more water for light beer! Is it possible that 'malt liquor' is produced by the big guys by diluting less? Let's look at some GABF results:

#### >AMERICAN LAGER

- > Gold: Schlitz, The Stroh Brewery Co., Detroit.
- > Silver: Hamm's, Pabst Brewing Co., Milwaukee.
- > Bronze: Stoney's Beer, Jones Brewing Co., Smithton, Pa.
- > .....

#### >AMERICAN MALT LIQUOR

- > Gold: Olde English 800 Malt Liquor, Pabst Brewing, Milwaukee.
- > Silver: Silver Thunder Malt Liquor, Stroh Brewery Co., Detroit.
- > Bronze: Colt 45 Malt Liquor, G. Heileman Brewing Co., La Crosse, Wis.

I wonder if anybody out there can verify what, if any, connection there is between Schlitz and Silver Thunder? Hamm's and Olde English?

#### CREAM ALE

Now here's an interesting case where, perhaps, GABF is doing some good. Apparently, the style is called "American Sparkling Lager Ale" and is a 19th century hybrid of Bohemian and North American techniques. Primary at ale temperatures, secondary at lager temperatures. Ale or lager yeast can be used. I grew up on it (-: Labatt's 50.

The night before the GABF results appeared, I was at the local Rite-Aid pharmacy here on Long Island. I noticed, for \$2.39, 6-packs of Genesee Cream Ale, with a sticker saying: winner at the GABF. I knew it must mean 1991 or earlier, since the GABF had just taken place.

Well I'm a Canadian, eh, so I'm not steeped in the local fraternity culture. Nevertheless, I have had regular Genesee and I do know better than to expect great beer out of a can (or for \$0.4 per can). So I wasn't too disappointed. I have since learned that its main claim to fame is its price. To its credit, the stuff has more body than

Bud and a tad more bitterness. No particular hop or malt character.  
It is most decidedly an industrial grade beer.

Well, let's look at the 1992 results:

>AMERICAN LAGER/ALE CREAM ALE

- > Gold: Scrimshaw Beer, North Coast Brewing Co., Fort Bragg, Calif.
- > Silver: Dock Street Cream Ale, Dock Street Brewing Co., Philadelphia.
- > Bronze: Little King's Cream Ale, Hudepohl-Schoenling, Cincinnati.

Hmmmmmmmm. Genesee's been kicked off the list and Little King's  
is just hanging in there. The gold and silver look like micros  
(can anybody confirm?) Seems there's a renaissance going on here!

[Thanks to Tony Babinec who e-mailed me on the subject of Cream  
Ale/"American Sparkling Lager Ale" in March.]

Cheers,

Rob (bradley@adx.adelphi.edu)

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Date: Thu, 15 Oct 1992 14:39:31 +0500

From: iknott@biocell.fundp.ac.be

Subject: Postcard from Belgium

Dear HBDers:

Have so far spent ten days beer hunting in the UK, including visits to three breweries and countless pubs. I arrived yesterday here in Belgium, and today had a lesson in yeast handling from some biologist friends in Namur. Notes are being taken on everything that moves, and if it turns out that theres anything useful in the mess I will prepare a report. In any case, having a wonderful time, wish you were here!

Phil Seitz

P.S. A note to any British readers; Tolly Cobbold is now offering a special anniversary ale, which is available for only two weeks; if you find it, dont hesitate!

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Date: Thu, 15 Oct 92 08:04:44 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: American Wheat Ale

>Can anyone in the know out there post a description of American Wheat Ale.  
>I've sampled "AWA's" that have been so close to Weizens that I don't know  
>why the brewer differentiated. On the other side of the spectrum, many  
>micro's (Dave Miller's being an example) brew a wheat ale that is so  
>pedestrian that you'd never know there was wheat in it (The main reason for  
>the beer seems to be to have an exotic name yet still appeal to the timid  
>masses). So what's the "official" line on American Wheat Ale?

The pedestrian version you and I both dislike is, in fact, American Wheat Ale. If it's close to a Weizen in taste then it is a Weizen. American Wheats have similiar grain bills and hopping rates to Weizens- i.e., 50-75% wheat malt, very low bittering, little or no finishing hops. The primary difference between them is the yeast used to ferment them. A Bavarian style Weizen uses *Saccharomyces delbruekeii*; this yeast produces all the wonderful spicy/fruity esters associated with the style. American wheats, exemplified by the insipid Anchor Wheat and Red Hook Brewery's Wheat Hook, use standard ale yeast. The result is an underhopped, virtually flavorless beverage reminiscent of Miller Lite.

I would guess that they were originally trying to duplicate the Bavarian style but didn't have access to the proper yeast. But then they discovered that their customers were buying more of their tasteless wheat beers than any of their good beers, so they continue to make the crap. Such is life in our market driven society. No problem, still plenty of good Bavarian imports, and *S. delbruekeii* is available to us homebrewers from Wyeast (#3056).

Jon Binkley

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Date: Thu, 15 Oct 1992 14:23:18 +0000

From: G.A.Cooper@qmw.ac.uk

Subject: Myrica Gale and Yarrow

There have been a number of questions about pre-hop beers, in particular the use of Myrica Gale and Yarrow. The first two recipes in John Harrison's book 'Old British Beers ...' suggests an OG 50 beer might have 1 gram each

Myrica Gale (Sweet Gale)

Ledum Palustre (Marsh Rosemary) and

Achillea Millefolium (Millfoil or Yarrow)

in one imperial gallon (=1.2 US gallon). The herb mixture should be boiled

with the wort for 20 minutes. The OG 80 beer requires 1.5 gram each of the

herbs. No hops.

Disclaimer:

Yes I do have an interest in the book; I am a member of Durden Park Club.

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Date: Thu, 15 Oct 1992 10:28:11 -0400  
From: Nick Zentena <zen%hophead@canrem.com>  
Subject: Insulating pots

Hi,

One thing to try is the sort of insulation sold for use on hot water pipes. The kind I got for my old lautertun had glue on one side and foil on the outside.

Whatever you use the best idea on a stove would be not to go all the way down the pot. Even insulating 2/3 of the pot should make life much easier.

If having fiberglass nearby bothers you then think about using wood. Wooden slats tied somehow around the pot should also help.

Hope this helps  
Nick

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I drink Beer I don't collect cute bottles!  
zen%hophead@canrem.com

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Date: Thu, 15 Oct 92 09:14 MDT  
From: dvac@druwa.att.com@hplb.hpl.hp.com  
Subject: Re: Maple Syrup Beer Recipes

> I have a cousin that brews mostly extract beers. He is looking for a  
> recipe that has Maple syrup in it. I look in the latest edition of  
\_Cat's  
> Meow\_ but I only found a porter. He prefers lighter beers.

Well, as a matter of fact my last brew was done with 16oz of Pure Maple Syrup from Quebec Canada. I also do most of my brews using mostly extracts, and this one was made with John Bull hopped light extract, some LME, crystal malt, and the syrup. I was rather disappointed with the brew as the Maple Syrup was not as prominent as I had hoped. I added the syrup to the boil after about 20 minutes. The syrup boiled for about 20 minutes, and steeped for about 15 minutes. I am thinking about adding the syrup at the very end (15 mins of steeping), and/or adding it to the primary after the boil is done, allowing it to do it's thing in the primary. I figure that may give me more of a maple flavor to the beer.

Any comments on this?

Also, in preparation for my christmas beer, I just made an experimentation batch from a 2.2lb Can of Premeir (first time using it....it was cheap and I got it from the local grocery store even...I just wanted to see if there was a major difference between that and what I can get at my homebrew shop), some orange peel, nutmeg, and cloves. I made an xmas beer last year, it wasn't bad, but it also wasn't what I wanted.. (and you know how picky those homebrewers get when it doesn't taste the way they wanted it to...;-) Anyone have any favorite tricks of the trade for xmas brews?!

- Dan Vachon !att!druwa!dvac

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Date: Thu, 15 Oct 92 08:27:44 -0700  
From: cja@chmist.zso.dec.com  
Subject: Pressure cooker

>> First a question: My neighbor just got hold of a 5-gallon pressure  
cooker.  
>> We wanted to use it for brewing (extracts and specialty grains). Has  
anyone  
>> out there in network land ever brewed this way? Do you reduce boiling  
time  
>> due to higher temperatures? What about adding hops, etc. Will the  
higher

I wouldn't do it. Pressure cookers come with instructions that tell  
you never to cook stuff that will foam up a lot. The foam can block  
the pressure valve and cause a big boom if things get overheated. As  
we all know, the initial stage of boiling wort is about the foamiest  
thing known to mankind. If you think stories of exploding carboys are  
bad, just wait until that aluminum grenade goes off on your stove.

However, pressure cookers are ideal for preparing sterile wort for  
yeast propagation. Boil the wort as normal in a different pot, then  
pour into canning jars. Screw on the lids loosely, then put them  
in a few inches of water in the pressure cooker. Pressure cook for  
a while (I do 10 min.), then let the pot cool with the lid on. When  
you open the pot, screw down the lids on the jars, and you've got  
sterile wort.

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+-----+
| Carl J. Appellof | cja@chmist.zso.dec.com |
| Open Systems Group | |
| Digital Equipment Corporation | This space for rent |
| Bellevue, WA | |
+-----+
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Date: Thu, 15 Oct 1992 11:38:46 -0400 (EDT)  
From: "CBER::MRGATE::/"A1::RIDGELY/"@CBER.CBER.FDA.GOV  
Subject: California Red and GABF

From: NAME: Bill Ridgely  
FUNC: HFB-300  
TEL: FTS 402-1336 <RIDGELY@A1@CBER>  
To: SMTP%"HOMEBREW@HPFCMI.FC.HP.COM"@MRGATE@WPC

Chris McDermott writes:

> On another note. While I was on my honeymoon, I happened upon the Seabright Brewery in Santa Cruz CA. One of their special brews was called Century Red and my wife, not being much of a hop-head, loved it's dark, sweet maltiness. Has anyone out in HbD land tried this and if so could you help me make a guess at an all-grain recipe for it? I tried to talk to the brewer, but he was at the GABF picking up his three, count 'em, (1 gold, 2 silver) medals. While I only tried the Red, it sounds like they brew a good deal of quality ale there.<

While at the GABF, I had the good fortune to run into Steve Parkes, an old friend and now brewmaster at the Humboldt Brewery in Arcata, CA. Along with other distinctive products, Humboldt brews a delightful beer called Red Nectar, very similar to the Century Red noted above. Steve is actively campaigning to have the style, which he calls "California Red", recognized as a distinct new beer category. Afficionados may note that many California breweries produce a similar beer, usually with the word "red" somewhere in the name.

While the flavor profile of "California Red" is fairly complex, I find it quite simply to be a Maerzen-style beer brewed as an ale rather than a lager. I believe a fair proportion of Vienna malt is used in the grist, and a high mashing temperature brings out the residual sweetness. Ale yeast gives the beer its fruity characteristics. Original gravity is about 1.050.

To make this beer, I recommend using a good basic Maerzen/Okttoberfest recipe and then substituting the traditional lager yeast with a somewhat low-attenuating ale yeast (such as Wyeast's German Ale).

BTW, attendees at the GABF may remember me as the one with the "BURP" t-shirt pulling beers at the Humboldt booth on Saturday night. Sorry the Red Nectar ran out so quickly.

On the subject of the GABF blind tasting, I would note that the beers are not judged using the 50-point AHA/HWBTA scale, simply because there is not enough time (and not enough judges - and, I suspect, not enough expertise) to provide this level of analysis for 700+ beers. Therefore, emphasis is on adherence to style and drinkability. Unfortunately, brewers are given no feedback as to how their beers are judged, and I personally feel that after selecting 18 medalists (count 'em!) in the American Lager, Light Lager, Premium Lager, Dry Lager, and Malt Liquor categories, these judges can easily be brain-damaged enough to let Jim Koch's Boston Stock Ale slip through as a classic example of Dusseldorf Alt!

IMHO, the gold medal in Scottish Ales should have gone to Old Maclunk from the Boulder Creek Brewing Co. - a classic example of

the 80-shilling export style.

Bill Ridgely (ridgely@cber.cber.fda.gov)

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Date: 15 Oct 1992 11:39:32 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: dry hop vs. end-of-boil

dry hop vs. end-of-boil  
A question:

A friend of mine, who has no net access, wants to know:

What will give a beer more hop aromatics, hopping at the end of the boil,  
or  
dry-hopping with an equal amount? Say hopping at the end of the boil  
means  
steeping the hops for a few minutes after turning off the gas.

Thanks,

Chris

—  
Christopher K. McDermott Internet: mcdermott@draper.com  
C.S. Draper Laboratory, Inc. Voice:(617) 258-2362  
555 Technology Square FAX: (617) 258-1131  
Cambridge, MA 02149 (USA)

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Date: Thu, 15 Oct 92 09:37:00 PDT  
From: rstya@map.mda.ca (Roy Styan)  
Subject: I think I killed my yeast.

I am currently brewing a batch of cream ale. It went through an 8 day primary fermentation at 15C. I racked to secondary and let it sit for a couple of days to let the yeast build up before lagering. It seems it still had a lot of fermenting to do, as it built up a strong (for a secondary) ferment. Despite all warnings from just about every source imaginable, I just chucked the carboy into the fridge and let it cool down to about 1 deg. C. The yeast were not happy. I think I killed them. There were no signs of life in there. I raised the temp. to 4 deg. C. Still no sign of life. That was over a week ago.

What do you guys think? Should I repitch? Raise the temp. back up to 15C and try again? Ignore the problem?

Roy.

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Date: Thu, 15 Oct 92 9:59:28 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: HBD 989?**  
Full-Name: "John Cotterill"

Could someone please e-mail HBD 989 to me, it got purged on my system by accident.

Thanks,  
JC  
johnc@hprpcd.rose.hp.com

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Date: Thursday, 15 Oct 1992 13:16:46 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: what is am malt liquor? / beer vs ale etc.

>Date: Wed, 14 Oct 92 9:48:49 CDT  
>From: tony@spss.com (Tony Babinec)  
>Subject: what is am malt liquor? / beer vs ale etc.

>U.S. law imposes certain labeling requirements on the commercial  
>brewer. A "beer" falls below the above cutoff, while an "ale"  
>or "malt liquor" fall above. Again, I invite someone with more  
>knowledge of commercial brewing and the law to add to this.  
>But, you'll notice, for example, that Old Foghorn labels have  
>described it as "a barley wine-style ale." I'm guessing that  
>they must call it an ale by law, and by describing it as a  
>barley wine style, they are clueing us in as to its strength and  
>style.

What the folks at Anchor told me was that most states require  
anything labeled "beer" over a certain alcohol strength to also  
be labeled "malt liquor".

So they get around these laws by not using the word "beer" on the  
stronger brews. Luckily they can use real beer terms, like "ale"  
or "lager" or "barley wine" or "porter" and accurately describe  
the product, while still getting around the "beer" laws.

Internet: jdecarlo@mitre.org (or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Thu, 15 Oct 92 10:30:19 PDT  
From: rone@alpine.pen.tek.com (Ron Ezetta)  
Subject: What is Bass Ale?

>To emulate Bass Ale, follow the pale ale guidelines and use British  
>ingredients (malts or extracts, hops) and an appropriate ale yeast.  
>Anyone have a recipe that is a bass ale knockoff?

I've been experimenting with a recipe from the Cat's Meow - here's  
the latest.

7 lbs 2-row (Infusion)  
1 lb Dark Brown sugar  
1 lb Crystal - 40L  
1 oz Perle (60 minute boil) 7.6 HBU  
1 oz Fuggles (30 minute boil) 5.3 alpha  
1 oz Fuggles (15 minute boil) 5.3 alpha  
1/2 oz Willamette (seep)  
1/2 oz Willamette (dry hop)  
Wyeast #1028 British #2

This recipe has taken on a "Northwest" style - that is, more  
hop flavor and aroma than the bottled, mishandled, product  
that we drink over here. Folks from the UK have pointed out that  
I \*really\* don't know the true flavor of Bass. I agree and look  
forward to hop (no pun) the Atlantic and try a couple of properly  
pulled pints.

With that in mind - a closer approximation of Bass would replace  
the Willamette hops with the seeping of 1 oz Fuggles.

Of all the experimenting, the biggest change came with the use  
of Wyeast #1028 which seems to give a more reasonable reproduction  
of Bass than my former stand-by, Whitbread dry. The two yeasts,  
yield two very different beers. The Wyeast #1028, produces a beer  
with more caramel and malt flavors. While Whitbread dry, lets the  
hops come through with a vengeance. Next time I plan to ferment  
using #1028 at ~65F degrees rather than the 72F of my last effort.

I've made this beer using all-grain, and extract (Stienbart's  
American Light - which is suppose to be 100% 2-row), and have  
detected very little difference.

This recipe, and its variations, have help enlighten me in the ways  
of hop schedules, fermentation temperatures, and yeasts. I have  
more fun with this beer than any other.

-Ron Ezetta-

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Date: Thu, 15 Oct 92 14:31:59 EDT  
From: mcglew@sde.mdso.vf.ge.com (McGlew Raymond)  
Subject: On-line homebrew tasting

The GENie system has an on-line beer tasting every Sat night on their network with beers chosen ahead of time, occasionally homebrews. It is in their Food and Wine area.  
As I work for GE, NOT GENie, amended disclaimers apply.

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Date: Thu, 15 Oct 92 14:50:19 EDT  
From: "Joe McCauley" <mccauley\_je@vnet.ibm.com>  
Subject: BAA

Yesterday I heard a third-hand report of some difficulties they're having at Beer Across America. (For those of you who are not familiar with BAA, it is a mail-order service you can "subscribe" to, in which every so often (once a month?) they send you a six-pack of a beer from some microbrewery (a different one each time) and a bill for something like \$12.95 including shipping. While this may seem a bit expensive for a six-pack of beer, it's worth it to many subscribers if most of the beers are not available in their areas.)

The problem they're having is, you might say, one of being too successful for their own good. They've had so many respondents subscribe to the service that the amount of beer they have to ship out each round has gotten quite huge. So huge that many smaller brewers, the ones they had most hoped to give visibility to through the service, are unable to produce a full shipment of beer for the BAA. So the BAA sends out mostly beers from the relatively larger microbreweries.

Although I am not currently a BAA subscriber, I like the idea and would like to see it succeed. Perhaps they could develop a system where they don't send the same beer to every subscriber every month.

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Date:Thu, 15 Oct 92 15:12:44 EDT  
From: "Peter J. Burke" (FSAC-PMD) <pburke@PICA.ARMY.MIL>  
Subject: Flatulence, Why worry about it ?

There have been quite a few articles recently about flatulence and beer drinking. Are people worried about getting a gas attack from a fine homebrew ? Why worry ? There is no greater pleasure in life than to kick back after a fine stout or porter and let a few rip. Not only will it clear your mind and bowels out, it can also serve as an effective weapon against boorish non-brewer types who's presense is not wanted.

Does anyone know of the type of brew that will create the best farts ? I know that porters and stouts work for me. I would be willing to experiment with another type if anyone knows of a good recipe.

-----



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-----

Date: Thu, 15 Oct 92 14:34 CDT  
From: iepubj!korz@ihlpa.att.com  
Subject: Alie oops.

I wrote:

>Perhaps, but this conflicts directly with Noonan's claim that if yeast  
>is given a high-glucose environment, they shut down their maltose  
>(di- and tri- saccharide, I mean) metabolism pathways in lieu of (as you  
>said) the "easy sugars." Noonan suggests that yeast raised in a high-  
glucose  
>environment will take some time to re-start their di- and tri-  
saccharide  
>pathways, resulting in longer lag times.  
>  
>However, Bob Jones has reported \*no increase in lag times\* from  
switching  
>to sucrose starters and Micah gets 2 hour lag times (see below), so  
perhaps  
>this is an error in Noonan's book?

Offline, Spencer pointed out that I goofed. I guess I was rushing and  
got  
cocky and sloppy. Sucrose is, in fact, a di-saccharide (it is a glucose  
and a fructose bonded together). What I should have simply said was:

>Noonan's claim that if yeast is given a high-glucose environment, they  
>shut down their maltose metabolism pathways in lieu of (as Micah said)  
>the "easy sugars," glucose and fructose.

As I mentioned before, Bob Jones and Micah have, empirically, proven that  
this may not be a big a deal as Noonan suggests.

Sorry for the goofup.  
Al.

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Date: Thu, 15 Oct 1992 17:00:37 -0600

From: hinkens@macc.wisc.edu

Subject: Re: Insulating my boiling pot?

My brew-friends and I brew 15 gallon batches of beer in an old stainless steel half-barrel with the top cut off. We have a Cajun Cooker, but as you have probably read in the digest, it can consume a lot of propane during a 90 minute boil!

We discovered that if we simply wrap a sheet of heavy duty aluminum foil around the brewpot, we capture a lot more heat from the flame. We do not wrap it tightly. We use a piece of foil long enough to make it all the way around the pot with about a foot extra. We crunch the ends together (to make a seam from top to bottom) and make it just tight enough to stay put. We place it low enough to extend below the bottom of the pot.

I think this works so well because it creates a "chimney-effect" which draws the hot air up the side of the vessel (between the foil and the keg).

It works very well, we can really turn down the heat and maintain a very rapid boil.

A method such as this could be adapted for stove top boils as well...

-Jay

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Date: Thu, 15 Oct 1992 15:59:20 -0300

From: norman@octopus.wr.usgs.gov

Subject: polyclar

I have a small packet of polyclar that I'm thinking of using on a batch of weat beer to control/eliminate chill haze. Has anyone had any experience with the stuff? How much do you use? When do you add it? Does it work? I heard that it's made of micro-particles of plastic -- is that true?

In need of clarification,

Norm Maher

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Date: 15 Oct 1992 20:34:02 -0400 (EDT)  
From: KLIGERMAN@herlvx.rtpnc.epa.gov  
Subject: calcium chloride

In regard to the posting on the use of calcium chloride, I fail to see its value in brewing since it would add twice as much chloride for each ion of calcium added. Since it is used as a dehydrating and dehumidifying agent, it would be hard to get an accurate weight unless it was completely dry. If I remember my basic chemistry correctly, if the molecular weight of  $\text{CaCl}_2$  is 111, then for every 111 mg/liter of  $\text{CaCl}_2$  added to 1 liter of water (assuming complete solubility), you would obtain 40 ppm  $\text{Ca}^{++}$  and 71 ppm  $\text{Cl}^-$ . It seems like adding  $\text{CaCO}_3$  would be a better choice. From Zymurgy vol.14 #5 p.30; one gram/gallon of  $\text{CaCO}_3$  would give you 107 ppm  $\text{Ca}^{++}$  and 159 ppm  $\text{CO}_3^{--}$  if completely dissolved. If I am wrong in my assumptions, please correct me.

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Date: Thu, 15 Oct 92 19:15 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Windbags

To: Homebrew Digest  
Fm: Jack Schmidling

>From: "Bob Jones" <bjones@novax.llnl.gov>  
Subject: Remarks from MICAHA,MICAHA,MICAHA,MICAHA !!!!!!!!

>> I was referring to the optical transparency which I can appreciate  
and not

>> the taste which I have trouble appreciating.

>Jack, I couldn't resist this one. I, and most other homebrewers,  
while appreciating the appearance of our beers, even more appreciate  
the taste, with which (i hope) we have no trouble.

Normally, I wouldn't bother responding to a rhetorical joke but this one  
is  
as devoid of humor as it is devoid of facts so I will use it as an  
opportunity to give a little sermon.

It is the ribbon mongers and identity insecure that are hung up on  
appearance. When did I ever write word one about the color of my beer?  
In  
fact, it was all the certified experts that refused to accept my Generic  
Ale  
as a style and it drives them wild to this day.

People whine incessantly here about the clarity or lack of in their beer  
but  
if I suggest that my first lager seems clearer than my past ales, I get  
a  
lecture relating to some previous discussion about "clean" beer.

Now, you tell me that I am hung up on appearance.

>Perhaps if you brewed something other than the WGB or ARF the taste  
would  
be more to your liking and you wouldn't have to rely on appearances,  
after  
all they can be deceiving.

How can you possibly suggest that I would make beer that I do not like?

Finally, appreciating the subtle taste differences in beers is hardly  
in the  
same category as recognizing optical transparency. That fact that I am  
not  
capable of detecting many of the flavors or have a poor taste memory, is  
not  
to say that I therefore brew for clarity. I would drink water if that  
were  
the case.

On the other hand, I suspect the reason so much is made of the color of  
different styles is precisely because it is so much easier to learn to  
judge

and most of the instant experts created by the judging program probably  
are  
capable of not much more. I suspect it takes years if not decades to  
train  
the taster and most of the people who claim to be experts are just  
insecure  
windbags.

js

zz

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Date: Thu, 15 Oct 92 23:28:30 -0400  
From: cook@uars.DNET.NASA.GOV (Chris Cook, NMOS Quality Engineer - (301) 386-7807)  
Subject: Small Batches

I've got a problem with my beer brewing, and I think it's a problem many of you will have seen, too.

I've been brewing extract batches for years. You're all familiar with the standard, 5-gallon a batch brewing schedule I've been following. I've recently taken up all-grain; that's been fun too, and after 5 batches, I'm even more interested in the possibilities.

Here's the rub. Recently we've all heard about the Belgian malts, with names like Caravienne, Special B, Biscuit and such. Sound interesting to you? It does to me. I want them, and I want them badly. I want to try a batch with 5# pilsner and 4# Caravienne, just to see, or add significant amounts of Aromatic malt to a batch and breath deeply over it, or try the wheat malt with a little Munich, or maybe I should start with the Pale as the base instead of the Pilsner. Or, or, or.

Lots of possibilities. Way too many. My problem's simple economics: I can't afford to become an alcoholic. Sorry, but it's just not in my budget.

These 5-gallon batches are fine for beers that I know I like, but they're way too much for simple experimentation. I already brew too much beer that's technically good but uninteresting to me personally. To cut the risks of too much bad beer I've depended on lots of recipes. I have to thank people for the loan of their expertise, but I want to find some of this stuff out for myself. I want to try a batch with a little of that neat stuff, a little more and finally with lots, but I don't want to take 3 years to get rid of the stuff if I was wrong.

How have other people had this problem? Seems like everyone would. I know that after years I've found recipes I like, but I don't want to spend several more years just scratching the surface of these new malts. Patience, I seem to keep saying, is not my long suit.

My first thought was to share like crazy. Too expensive, although very popular. Then I thought about charging my costs (pretty low) but the thought of that much brewing gives me hives.

The option that appeals to me more is to start brewing a lot of experimental, 1-gallon batches. Has anyone else worked this way? I'm running blind here, and if anyone's worked out some of the pitfalls, I'd love to hear them. Do you just scale all the ingredients by 5? Doesn't seem like it'd be that easy, but maybe. Yeast pitching rates? I figure to divide a Wyeast package (using my standard starter) into 5 or more; any complications or precautions are welcome. Any obvious changes in technique? That seems relative unchanged, but who knows. As an aside, does anyone know a source for gallon glass bottles? (Near Washington, DC)

Mashing gets simpler, I guess, but all my stuff assumes at least 5 pounds of grain. I expect the 44 quart cooler/lauter tun will



get cumbersome quickly, for example. Jack, you're Easymash may be the best bet.

The big question is simple. Am I trading away quality by working in such small batches? Opinions are always welcome, and experience even more so. Dive on in.

As an aside, does anyone have a source for the Belgian malts on the right coast? Near DC, preferably, but the eastern seaboard is close enough. I'm trying to save shipping, and since they to come in this way anyway, there should be someone east of Chicago with the stuff.

I've gone on too long. Talk at you later.

Chris Cook  
cook@uars.dnet.nasa.gov

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End of HOMEBREW Digest #992, 10/16/92  
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Date: Fri, 16 Oct 1992 08:34 EDT  
From: HULTINP@QUCDN.QueensU.CA  
Subject: Yarrow

In HBD #990 (which I missed) and again in #991 there is talk of the use of yarrow (or milfoil) as a bittering agent in "pre-hops" brews.

In H.S. Corran "A History of Brewing", David & Charles Inc., North Pomfret Vt., 1975 (ISBN 0 7153 6735 8) we find:

" Before hopped beer became customary in Germany, a mixture of herbs including bog myrtle, rosemary, and yarrow, among others, was employed; this mixture was known as gruit... There is no doubt that similar herbs were used in England, France and the Low Countries also."

There is no data supplied on how much gruit was used or how much yarrow etc was in the gruit.

As for the question of "pre-hops" this term can mean quite a long time ago in some parts of the world. England got hops relatively late, and there is a lot of data on 16th century recipes for unhopped ale. However, the continent was mostly switched on to hops by the beginning of the 16th century, and if you want "authentic" products, finding the recipes for continental styles will be tough.

BTW unhopped ale brewed according to an English recipe from the late 16th century without any bittering agent actually is pretty good, in a different sort of way!

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Date: Fri, 16 Oct 92 09:10:48 -0400  
From: matth@bedford.progress.com  
Subject: Digest 992 and Jack's perfect brews

In today's digest, #992, Jack S. Says:

> How can you possibly suggest that I would make beer that I do not  
like?

I wish I could attain that type of consistent perfection! I know I've had batches that either not what I had intended for the final product or for some reason I just wasn't wild about. I have a hard time believing that every brew someone makes the brewer loves \*unless\* the brewer is not trying new styles or only uses recipes that he/she has tasted from other brewers.

-Matth

Matthew J. Harper ! Progress Software Corp. ! [disclaimer.i]  
God created heaven and earth to grow barley and hops. Now he homebrews  
!-)

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Date: Fri, 16 Oct 92 9:01:23 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: Beer Across America

In Digest #992, Joe McCauley writes:

> Yesterday I heard a third-hand report of some difficulties they're  
> having  
> at Beer Across America. (For those of you who are not familiar with  
> BAA,  
> it is a mail-order service you can "subscribe" to, in which every so  
> often (once a month?) they send you a six-pack of a beer from some  
> microbrewery (a different one each time) and a bill for something like  
> \$12.95 including shipping. While this may seem a bit expensive for a  
> six-pack of beer, it's worth it to many subscribers if most of the  
> beers  
> are not available in their areas.)

Yes, \$12.95 does sound high for a six-pack of most beer. The good  
news is  
that BAA sends \*two\* six-packs, one each from two different breweries  
each  
month for \$13.50, plus shipping, I believe. Their number, for those  
interested,  
is: 1-800-854-BEER.

- - -

Guy McConnell guy@mspe5.b11.ingr.com  
"All I need is a pint a day"

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Date: Fri, 16 Oct 1992 09:39:02 -0600  
From: hinkens@macc.wisc.edu  
Subject: Re: Mendocino Brewing Company

Rick Smith writes:

>I was just wondering if anyone out there is familiar with the Mendocino  
>Brewing Company. I have spotted a few bottles of their product lately  
>and wonder if it is worth a purchase. If anyone knows anything please  
>post it. MANGE BABY!!!! nothing but cheese all of the time! ---Rick  
>Smith/AAAF@CATCC

The Mendocino Brewing Company has a number of brews available including  
Black Hawk Stout, Blue Heron Pale, Eye of the Hawk, Red Tail Ale, and  
Yuletide Porter.

A quote I heard about their brews goes as follows: "I don't really care  
for the Red Tail Ale, but the Blue Heron Pale Ale is pretty good."

I have had the Red Tail ale and find it a very fine brew.

If you ever get to CA, I hear the brewery is really something. There is  
an  
outdoor beer garden with hop trellises growing up the walls with their  
aroma filling the air! Supposedly, the food is really good, too!

Their address is:  
13351 Hwy 101 South, Hopland, CA 95449 (707) 744 1015

-Jay Hinkens  
Madison, Wisconsin

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Date: 16 Oct 1992 11:44:01 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: RE- HBD #992

RE: HBD #992

Rob Bradley says about Genesee Cream Ale:

> I have since learned that it's main claim to fame is its price.

Back in college, before I developed better taste, we had a saying that  
wnd like  
this:

"When your wallet says NO, Genesee says GO."

Some thoughts about maple flavoring in beer:

A few people have commented on using maple syrup in their recipies and  
have  
felt that the resulting brews did not have much maple character. Dan  
Vachon  
(dvac@druwa.att.com@hplb.hpl.hp.com) says that next time he will try to  
add the  
syrup at the end of the boil. I don't think this will work any better  
because  
I don't beleive the maple character is lost in the boil. This is because  
maple  
syrup itself is made by boiling down maple tree sap. This leads me to  
beleive  
that the maple flavor is either lost as its constituents are used up in  
the  
ferment, or is scrubbed out by the ferment's co2 production. So my  
suggestion  
is to add maple syrup at bottling time instead of the normal priming  
sugar.  
Comments?

—  
Christopher K. McDermott Internet: mcdermott@draper.com  
C.S. Draper Laboratory, Inc. Voice:(617) 258-2362  
555 Technology Square FAX: (617) 258-1131  
Cambridge, MA 02149 (USA)

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Date: Fri, 16 Oct 92 10:23:00 MDT  
From: Jeff Benjamin <benji@hpfcbug.fc.hp.com>  
Subject: Re: American Wheat Ale

> American wheats,  
> exemplified by the insipid Anchor Wheat and Red Hook Brewery's  
> Wheat Hook, use standard ale yeast. The result is an underhopped,  
> virtually flavorless beverage reminiscent of Miller Lite.

I have to disagree with Jon's invective against the American Wheat style. While not as radically different from a pale as as as stout, or even a Bavarian Wheat, American Wheat beers can be different from Miller and even be extremely tasty.

A well-made American Wheat should have a low hopping rate (as does the Bavarian style), but that does not preclude having any hop character at all. Even we hop-heads have to come down every once and a while. The main characteristic of an American Wheat should be a sharp fruitiness from the wheat malt that doesn't exist in an all-barley pale ale.

I do agree, though, that Anchor and Red Hook do not exemplify the style very well. Try a Schell Wheat beer, or if you're in Ft. Collins, Colorado look for O'Dell's Heartland Wheat (seasonal), or come by my place and try a blue-ribbon winning Fat Wanda's American Wheat.

- --  
Jeff Benjamin benji@hpfcla.fc.hp.com  
Hewlett Packard Co.Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: Fri, 16 Oct 92 16:18 GMT  
From: brians <brians\_a\_neripo\_lbrians+r%NERI@mcimail.com>  
Subject: Homebrew Digest #992 (October 16, 1992)

MHS: Source date is: 16-Oct-92 11:42 EDT

I'm putting together my Xmas beer. NOrmally, I make 5gal and use a full mash + extract to get gravity up. Since I have 50# of malt sitting around, I'd just as soon not buy extract if I don't have to. My thought is to scale down to 3 gal and use ~9# grain in the mash, using only first runnings. I'd like to get a 1.060-1.070 gravity if possible. My calculations show this is possible; anybody else have a prediction for using just first runnings? If the 1st runnings seem low, could I just sparge a couple gallons and boil for 2-3 hours to get the volume & gravity where I want it? Are there risks to a long boil apart from caramelization?

=====

In HBD 992, Chris Cook wonders:

>The option that appeals to me more is to start brewing a lot of experimental, >1-gallon batches. Has anyone else worked this way? I'm running blind here, >and if anyone's worked out some of the pitfalls, I'd love to hear them. Do >you just scale all the ingredients by 5?

My experience has been that scaling is fine with extract+steep grains, but if you are doing all grain, you'll have more trouble. I tried once to step down a Weizen recipe from 5 to 3 gal, and got horrifying yield; the grain bed behaves very differently for me when the amount of grain is <4# or so (I use the popular yet oft-vilified Zapap(c) bucket in a bucket system). My entirely unscientific explanation for this is the "one for the pot" theory: when you make tea you are supposed to put in a certain amount of tea for each cup, and "one for the pot". I find if you don't do this, a 5 cup pot of tea might be fine with only 5 measures, but a 2 cup pot is too weak without that third. A similar effect may be at work with my mash. Lameness may also be at work.

>I figure to divide a Wyeast package (using >my standard starter) into 5 or more;

You're welcome to, but that sounds perilous to me; maybe making up a good 2 pints of starter would make this possible, though making sure each batch gets a

decent dose of yeast might require 5 small starters.

My one comment is that you might be better off doing 2.5 - 3 gal batches.

It

isn't as cost effective but the difference in scale isn't quite so dramatic.

Remember, when you make a 1 gal batch you'll leave plenty behind with the yeast

slurry, etc., bottling maybe only .75 gal. Do you trust an

"experimental"

batch that yields so little? Finding 3 gal carboys shouldn't be too tough.

Good luck!

Brian Schuth (brians%neri@mcimail.com)

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Date: Fri, 16 Oct 92 09:43:11 PDT  
From: Darryl Richman <darrylri@microsoft.com>  
Subject: Revisionist history: AWA

Today's (yesterday) post by Jon Binkley speculates on the history of American Wheat Ales. Jon's point, if I may be so bold to summarize, is that these are the bland variety of wheat beers that have little to distinguish them from industrial beer.

In fact, I disagree with this estimation; run a tasting with AWAs and industrial beer side by side and you will see, true to their micro heritage, that AWAs have substantially more body than Miller Lite, or Miller Genuine Draft for that matter, and more flavor and character as well.

As to their origin, I believe that Anchor Wheat is the originator of the style. Fritz Maytag has been quoted several times as saying that the design of the beer was purposeful. Maytag was well aware of the German Weizens, their unique character, and how it is brought about, and had access to the yeast strains required. But he wanted to produce a quality product for his market, which at the time was California, and which is very hot and dry in the summer (SF excluded, of course ;-). This required, he has indicated, a beer that was more in the vein of a lawnmower beer.

AWAs are definitely the training wheels beers for many micros' line ups, along with other bland styles like Cream Ale and sometimes the pale lagers. Jon is absolutely correct to point out that there is plenty of other micro beer available to enjoy, and even the occasional micro that does attain the interesting character of a Weizen.

But to denigrate a brewery for attempting find competitive niches is counterproductive. After all, it's not as if Anchor or Red Hook stopped producing some of their other, more distinctive products in order to make room for these. Such an attitude can also smack of snobbishness, which can turn off a lot people who might otherwise be interested enough to try "different" styles of beer.

--Darryl Richman

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Date: Fri, 16 Oct 92 14:26 CDT  
From: iepubj!korz@ihlpa.att.com  
Subject: Re: dryhop VS end-of-boil/dead yeast?/Small batches

Chris McDermott asks:

>What will give a beer more hop aromatics, hopping at the end of the  
boil, or  
>dry-hopping with an equal amount? Say hopping at the end of the boil  
means  
>steeping the hops for a few minutes after turning off the gas.

Without a doubt dryhopping. I suggest dryhopping after all the  
fermentation  
is over (so the escaping CO2 does not scrub out the aromatics) for 7 to  
10  
days. Once the fermentation is complete, there is generally little sugar  
left for nasties and the acidity and alcohol will kill most that would  
dare to live on the hops. I like whole hops over pellets because they  
float and then you rack (siphon) out from under them. Pellets float for  
a while and then sink, making racking a problem.

Roy Styan writes:

>Subject: I think I killed my yeast.  
>  
>I am currently brewing a batch of cream ale. It went through an 8 day  
>primary fermentation at 15C. I racked to secondary and let it sit for  
>a couple of days to let the yeast build up before lagering. I seems it  
>still had a lot of fermenting to do, as it built up a strong (for a  
secondary)  
>ferment. Dispite all warnings from just about every source imaginable,  
>I just chucked the carboy into the fridge and let it cool down to about  
>1 deg. C. The yeast were not happy. I think I killed them. There were  
>no signs of life in there. I raised the temp. to 4 deg. C. Still no  
sign of  
>life. That was over a week ago.  
>  
>What do you guys think? Should I repitch? Raise the temp. back up to  
15C and  
>try again? Ignore the probLem?

What's the gravity? If it is 25 to 35% of the original gravity (you can  
estimate the OG if you didn't measure it -- send me private email if you  
don't know how), then I'd say don't worry. If there is more gravity  
left,  
I'd say you did kill the yeast. In this case, I suggest bringing it back  
up to 15C and pitching more yeast. Note that if you did not aerate your  
wort well, you may end up with a high final gravity anyway, but 8 days  
at 15C sounds reasonable. Whatever you do, don't re-aerate. I suspect  
that it should be all fermented out.

Chris Cook asks about how to try a lot of recipes without becoming an  
alcoholic:

[stuff deleted]

>My first thought was to share like crazy. Too expensive,  
>although very popular.

There. You've answered your own question, but you don't know it yet.  
Join a club, or start one if there's none around. Keep good records

and urge your fellow club members to do so also. Between 20 brewer's you can try 80 different recipes per month and you only need to bring eight bottles of your beer to a meeting. Look at the recipes in the back of Zymurgy or in books. They don't really vary that much, do they. Keep your experiments within the general boundaries of normal recipes and you won't make undrinkable beer (i.e. don't try adding 5 pounds of roasted barley or 7 ounces of Nugget to a 5 gallon batch).

>

>The option that appeals to me more is to start brewing a lot of >experimental, 1-gallon batches. Has anyone else worked this way? >I'm running blind here, and if anyone's worked out some of the >pitfalls, I'd love to hear them. Do you just scale all the >ingredients by 5?

Yes and no. I have not tried this, but Jay Hersh has written in this forum that hops don't scale linearly. Jay-- if you could shed some light on this, please do.

>Doesn't seem like it'd be that easy, but >maybe. Yeast pitching rates? I figure to divide a Wyeast >package (using my standard starter) into 5 or more; any >complications or precautions are welcome.

Splitting your starter sounds like a good plan.

>Any obvious changes in >technique? That seems relative unchanged, but who knows.

I suggest changing only one thing at a time. Keep the hops and yeast the same and change the malt, etc.

>As an >aside, does anyone know a source for gallon glass bottles? (Near >Washington, DC)

Check with glass recycling centers. I got my gallon jugs with Ocean Spray Cranberry Juice in them at the grocery store. Perhaps you could ask your neighbors to help you out buying juice by the gallon? Perhaps a restaurant nearby buys juices by the gallon?

>Mashing gets simpler, I guess, but all my stuff assumes at least >5 pounds of grain. I expect the 44 quart cooler/lauter tun will >get cumbersome quickly, for example. Jack, you're Easymash may >be the best bet.

I disagree. With very little grain in the bottom of the pot, your grain bed would still be very shallow. This would also accentuate the poor extract efficiency of the Easymash system -- its biggest design flaw is that the runoff is drawn from a very limited area of the grain bed. I suggest, the "Al Korzonas LITTLE MASH System(tm)" -- a coffee can with a bunch of holes in the bottom and a grain bag in it. No muss, no fuss, no shipping, no handling, no sales tax, no stamps please. (Actually, it's not my idea -- either Papazian or Miller say this is what one of the industrial brewer's did to measure extraction efficiency through a deep grain bed -- they used a lot more than one coffee can -- wasn't it 7?!)

Al.

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Date: Fri, 16 Oct 1992 16:37:40 -0400 (EDT)  
From: "CBER::MRGATE::/"A1::RIDGELY/"@CBER.CBER.FDA.GOV  
Subject: California Red and GABF

From: NAME: Bill Ridgely  
FUNC: HFB-300  
TEL: FTS 402-1336 <RIDGELY@A1@CBER>  
To: SMTP%"HOMEBREW@HPFCMI.FC.HP.COM"@MRGATE@WPC

Last week, I commented

>after selecting 18 medalists (count 'em!) in the American Lager,  
Light Lager,  
Premium Lager, Dry Lager, and Malt Liquor categories ...<

OK, I counted 'em, and I blew it. Hopefully, the point was made  
anyway.

Besides, doesn't  $1 + 1 = 3$ ?

Bill Ridgely (ridgely@cber.cber.fda.gov)

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Date: Fri, 16 Oct 92 15:47:21 CDT  
From: Douglas Behm <DBEHM@UA1VM.UA.EDU>  
Subject: Red Mtn Ale

What happened in the fight for control of this company ? When I read the post that control had changed so did the taste of the beer. I must be highly susceptible to suggestion or did the beer change ?

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Date: Sat, 17 Oct 92 00:24:42 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: apparent attenuation

So what's the big deal with apparent attenuation, and how can Wyeast be so sure in predicting it?

Let OG = original gravity (without decimal, e.g. 1046 instead of 1.046)

FG = final gravity

Then AE = apparent attenuation  
is computed by means of the equation

$$AE = \frac{OG - FG}{OG - 1000} \times 100 \%$$

My latest, Stewart Namor Pale Ale, (conscious typo: SNPA, see?) yields

$$AE = \frac{1048 - 1012}{1048 - 1000} \times 100\% = 75\%$$

I used Wyeast 1056 (apparently not Sierra Nevada yeast after all)-: which, according to Wyeast literature, has "apparent attenuation 73-77%".  
Right on the money, Wyeast!

So how can they be so sure? Don't I have a lot of control over my final gravity through mash time and temperature? Is the Wyeast figure based on the assumption of either extract or a fairly standard mash, or is the figure 73-77% largely independent of mash schedule?

Last season I brewed 6 ales with OGs in the 1045-1057 range, all mashed in a relatively hot, short infusion mash, all fermented with either Edme or Munton & Fison dried yeasts. For all batches, AE was in the range 60-65% with an average of 63%. Have other dried yeast users gotten similar numbers?

Using Wyeast 1056 in my SNPA (a recipe similar to last season's ales) has knocked about 6 points off the final gravity. I kind of miss the extra body, and the unexpected FG has thrown my hop/malt balance off.

A final question: A fact sheet I have describing 1007, 1028, 1056, 1098 [German, London, American and British] all list AE range as 73-75 or 73-77. Then we have 1084 [Irish] at 71-75% and 1338 [European] at 67-71%. Is there some particular polysaccharide which the first four can eat but the last two cannot? And a further one which European can't eat but the others can? Or is it more complicated than all this?

I know I'm stealing somebody else's line here, but inquiring minds want to know.

A resident of Stewart Manor, NY,

Rob (bradley@adx.adelphi.edu)

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Date: Sat, 17 Oct 1992 15:45 EDT  
From: HULTINP@QUCDN.QueensU.CA  
Subject: Glo:gg Recipe

There was a request for a recipe for Glo:gg from scratch. This is the recipe my family has used every Christmas for the last 20 years or so. It comes from Brown, D. "Foods of the World: The Cooking of Scandinavia", Time-Life Books, New York, 1968.

"PROFESSOR'S GLO:GG"  
20-25 Servings

Mix in 6-8 quart enamel pot: 2 qts dry red wine  
2 qts muscatel  
1 pt sweet vermouth  
2 Tbsp Angostura Bitters  
2 cups raisins  
1 orange peel (without white part)  
12 whole cardamoms, bruised in mortar/pestle  
10 whole cloves  
1 piece, ca 2" fresh ginger  
1 stick cinnamon

Let this stand, tightly covered, at room temperature at least 12 hours.

Shortly before serving, add 12 oz aquavit  
1.5 cups sugar

Mix well, heat rapidly to full boil on high heat. Remove from heat as soon

as it boils. Add 2 c whole blanched peeled almonds

Serve it immediately, hot, in small cups.

The drink is quite chunky, and we usually put a small spoon in each cup to eat the raisins and almonds with. It goes to your head very sneakily and tastes really good so people tend to drink a lot of it! The aquavit is important, the caraway flavour is noticeable in the glo:gg so don't substitute vodka or any such stuff.

Have fun with it. Phil Hultin.

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Date: Sat, 17 Oct 92 19:21:34 EDT  
From: Pierre Jelenc@cunixf.cc.columbia.edu  
Subject: Please, clean up files

Dear HBD contributors,

Please try to submit pure ASCII files for publications. For those of us who must print because of time quotas that preclude reading on-line, all these CTRL-Z, CTRL-L, ESC, and other non-printing characters wreak havoc with paper-saving 4-pages-to-a-sheet printing programs.

Please set your editor to "plain ASCII" or whatever the setting is, cut your lines before 80 characters, and don't put form-feeds or escape sequences.

The trees will thank you. (It took me 4 tries to finally print HBD 992; it had one CTRL-Z, one CTRL-L, one ESC-Z, and several long lines.)

Pierre

Pierre Jelenc      pcjl@cunixf.cc.columbia.edu  
Columbia University, New York

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Date: Sun, 18 Oct 1992 13:01:44 -0600  
From: walter@lamar.ColoState.EDU (Brewing Chemist Brian Walter)  
Subject: Malt Liquor

Howdy all,

With the talk of malt liquor, and a definition of style, I believe it most appropriate to turn to Micheal Jackson for the answer. In perusing my copy of The New World Guide To Beer which I picked up at the GABF, Malt Liquor is defined as follows:

Malt Liquor - American term for a strong lager. American versions are usually cheaply made, sometimes with a high proportion of sugar. Not very malty, and not liquor. Often consumed for a quick "high". Serve at 7C (45 F).

Well, I believe that about says it all, although I disagree with Mr. Jackson on the serving temperature. If I remember my early college days I always found malt liquor best served as close to freezing as possible ;^)

Good Day,

Brian J Walter |Science, like nature, must also be tamed| Relax,  
Chemistry Graduate Student|with a view towards its preservation. |Don't  
Worry  
Colorado State University |Given the same state of integrity, it | Have  
A  
walter@lamar.colostate.edu|will surely serve us well. -N. Peart |  
Homebrew!

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Date: Sun, 18 Oct 92 19:39:57 -0700  
From: wolfgang@cats.UCSC.EDU  
Subject: efficient wort chilling

For rapid and efficient wort chilling: I use an immersion-type wort chiller and I live in drought-stricken Santa Cruz (no water, but 3 brew pubs! 8-). To ease the water usage of wort chilling, I have developed the following method (excuse me if this is obvious!). I siphon water from an intake bucket with ice in it, thru the wort chiller, into an outflow bucket. The ice water chills the wort rapidly, I use much less water than if using straight tap water, and I can easily control the flow rate by changing the height of the uptake bucket.

The details: I can chill 2.5-3 gallons of wort (I'm still doing extracts!) in 10-15 minutes! I usually dump the first gallon of outflow water down the drain and replace the water in the intake bucket with cool tap water. However, being quite water conscious, I recycle the rest of the water from the outflow bucket by dumping it into the intake bucket. The ice in the intake bucket chills it once it's dumped in. To be even more water-efficient, I start the intake with the water I've used for sanitizing. The ice comes from my freezer.

This method may seem like a bit more work (I need to refill the intake 1-3 times during chilling and I empty the outflow a couple of times), but it sure does save water. It also chills the wort VERY rapidly. The water running through the chiller is 32F and it doesn't require as much equipment as the 'double-chiller' method I've seen described. Also, the temp of your tap water is no longer an issue. Just prepare ahead and freeze some ice!

By the way, you can start the siphon by holding the intake end over a faucet, sealing it with your hand and using the water pressure to fill the system. Don't try sucking! If you can suck through 30-40 feet of tubing, then you've got some lungs! I got a sprained diaphragm when I tried :-)

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End of HOMEBREW Digest #993, 10/19/92  
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Date: Monday, October 19, 1992 08:01:03  
From: TBSAMSEL@qvarsa.er.usgs.gov (Theodore B. Samsel)  
Subject: Czech malt e.

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Date: Mon, 19 Oct 92 08:54:55 -0400  
From: bradley@adx.adelphi.edu (Rob Bradley)  
Subject: Pilot batch, unhopped

Just before the Yarrow thread began, I got a notion I'd like to brew some unhopped ale. I made a half-gallon pilot batch yesterday while brewing up a regular (5 gallon) batch of porter. My experience may illuminate Chris Cook's question in HBD992 about brewing 5 x 1 gal batches and the responses by Brian Schuth and Al Korz.

With 8-10 lb. of grist, UK malt and a hanging bag sparger I get a pretty consistent 30-33 pt/lb. I mashed 1 lb. Munton & Fison pale ale malt and sparged in a large strainer (arranging the grains to follow the shape of the strainer -- a flattened hemisphere -- with uniform thickness) with the usual amounts of mash and sparge water scaled down to 1 pound. The result was 1/2 gallon at 1048, a miserable 24 pt/lb :-)

In a few weeks I'll let the list know how this unhopped ale tastes. Is the lack of hops likely to affect the fermentation in any way?

Cheers,

Rob (bradley@adx.adelphi.edu)

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Date: Mon, 19 Oct 1992 8:32:37 -0500 (CDT)  
From: SMITH@EPVAX.MSFC.NASA.GOV (The Ice-9-man Cometh)  
Subject: Reynolds Tapper - info?

hey folks.

This past weekend I acquired a 2 1/2 gallon mini-keg called a "Reynolds Tapper." It has a built-in tap (labeled "Falstaff" which I assume is some cheap Yankee beer :) and is barrel-shaped, meant to lie on its side, cask-style. It is filled from one end, and the sealing cap has some funky valves and a gas cylinder in it. It looks like the idea is, you fill this with beer, stopper it, and charge the cylinder with enough CO2 to dispense the brew. Neato.

So, the question: does anyone know where to get specs, info, replacement parts etc. for this thing? Are they still in use north of Mason-Dixon somewhere? Can anyone tell me what sort of tools/fittings are necessary to open and close the stopper, and fill the cylinder? The valves are truly weird looking and the HUGE snapping holding on the stopper is a real pain.

This little keg would be great to keep in the fridge with half-a-batch of HB, or to take to parties sans CO2 setup, if I could just get it refurbished.

| James W. Smith, NASA MSFC EP-53 | SMITH@epvax.msfc.nasa.gov |  
| "Come with us, we'll sail the Seas of Cheese!" -- Les.  
Claypool@Primus |  
| Neither NASA nor (!James) is responsible for what I say. Mea culpa. |

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Date: Mon, 19 Oct 92 09:21 EDT  
From: "C. Lyons" <LYONS@adc1.adc.ray.com>  
Subject: 8-to-10 gallon boiling kettle ...

I have now made three all-grain batches and it has become clear to me that a larger kettle would be helpful. I currently have a 5 gallon kettle and find myself having to evaporate the wort down to add more of the runoff. Does anyone have any recommendations on a place which sells 8 to 10 gallon kettles at a reasonable price. I do have one restriction ... my stove has a flat heating element and the bottom of the kettle needs to be flat to contact the heating element. I was able to find a 33 quart kettle, but it had a concave bottom and would not contact my heating element. I would like to get past this problem and try out several recipes in mind. Any suggestions would be greatly appreciated.

Thank you!  
Christopher Lyons  
LYONS@ADC1.ADC.RAY.COM

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Date: Mon, 19 Oct 1992 07:31:22 PDT  
From: David\_O'Neill.Wbst129@xerox.com  
Subject: Priming with molasses

Hi-

I'd like to prime with molasses. Papazian suggests 1 cup/5 gallon batch. Unfortunately, he doesn't specify the type of molasses. As many of you have guessed, the beer is Yorkshire's Old Peculiar and the list of fermentables includes 2#s dark brown sugar.

I have 12oz. of Brer Rabbit dark 'full flavor' molasses I'd like to use. The question is, how much?

Dave O'Neill  
Xerox Corp.  
716-422-1224

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Date: Mon, 19 Oct 92 09:47:52 EDT  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: "sweet gale"

Summary of info from a cooking fan with a large library: myrica gale, known as sweet gale, bog myrtle (cf HULTINP@QUCDN.QueensU.CA in #993) or meadow fern; deciduous aromatic shrub, grows throughout northern hemisphere, leaves and branches are used in England to season ale. No indication of any additional names the prepared leaves or bark would be sold under.

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Date: Mon, 19 Oct 92 9:58:26 CDT  
From: guy@mspe5.b11.ingr.com (Guy D. McConnell)  
Subject: Re: Red Mtn Ale

Douglas Behm asks:

> What happened in the fight for control of this company ? When I read  
the post  
> that control had changed so did the taste of the beer. I must be highly  
> susceptible to suggestion or did the beer change ?

I tried all last week to contact Lee Nicholson, co-founder and original Brewmaster at Birmingham Brewing, but was unable to reach him. I called the brewery and talked to John Zanteson, who is the current brewmaster. Lee had hired John, who came from Mendocino in Hopland, when he was still with the brewery. Anyway, John said that Lee had been in arbitration hearings all last week over his status with the brewery and his lawyer partner. No decision has been returned by the arbitrator yet. Lee may be reinstated in the end but I think that John is more than capable of brewing a quality beer, as long as the lawyer will let him.

As for the taste changing, I'm not sure. The Red Mountain Red Ale was first brewed for the City Stages festival in Birmingham. Lee said that they tweaked the recipe for that brew after the first run but I don't think it has been changed since. The Gold Ale and Golden Lager were both shipped on the first brewing run, one of Lee's major complaints against his partner. Lee felt that they should brew a test batch of each before putting it into the mass market in order to fine-tune them and get them right. The lawyer won out and the gold lager we got briefly here in Huntsville (on draught) was cloudy. They may have been fine-tuning these brews in the field so to speak. We just got the Red Mountain Red in bottles here last week and it tastes quite good. It is still better on tap at Dugan's in Birmingham but I'm glad to have the bottled version in town. I don't think they've shipped the Gold Ale or Golden Lager up here in bottles yet. They also brewed a wheat beer but they only brewed a single run and it is almost gone according to John. They have not yet decided whether to brew it again. I also asked about the possibility of them brewing a Christmas beer but John said that the packaging costs for a special brew were prohibitive at this time. He said they plan to "do some

specialty brews" starting in the spring. I'll post more after I talk to Lee.

- - -

Guy McConnell [guy@mspe5.b11.ingr.com](mailto:guy@mspe5.b11.ingr.com)  
"All I need is a pint a day"

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Date: Mon, 19 Oct 1992 16:38:52 +0000  
From: G.A.Cooper@qmw.ac.uk  
Subject: Pressure cookers

>> First a question: My neighbor just got hold of a 5-gallon pressure  
cooker.  
>> We wanted to use it for brewing (extracts and specialty grains). Has  
anyone  
>> out there in network land ever brewed this way? Do you reduce boiling  
time  
>> due to higher temperatures? What about adding hops, etc. Will the  
higher

Carl J. Appellof replied

>I wouldn't do it. Pressure cookers come with instructions that tell  
>you never to cook stuff that will foam up a lot. The foam can block  
>the pressure valve and cause a big boom if things get overheated. As  
>we all know, the initial stage of boiling wort is about the foamiest  
>thing known to mankind. If you think stories of exploding carboys are  
>bad, just wait until that aluminum grenade goes off on your stove.

In practice, however, it doesn't happen. I know a few people who use  
pressure cookers all the time without any problems. The biggest hazard  
is getting a hop seed stuck in the valve (they fit quite nicely) which  
results in the safety valve blowing (and the ceiling of your brewery gets  
re-decorated). Construct a gauze filter around the pressure valve inside  
the lid to prevent that happening (Another use for that window screen  
stuff  
you have over there?).

With pressure cooking, boiling time can be reduced (15 mins at 10lb might  
be enough for some beers).  
However, you don't get as much reduction in volume so you cannot sparge  
as long and then rely on the boil to get the volume back down. Sparge  
efficiency is therefore more important, but that might not be a bad thing.  
Also you don't get as much DMS boiled off, so it might be best if you  
stick to normal kettles for beers where DMS is a problem. Otherwise, try  
it and let us know how you get on. Meanwhile I shall relax ...

Geoff

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Date: Mon, 19 Oct 1992 09:12:23 -0600  
From: Michael Howe <howe@gp\_sparc45.gwl.com>  
Subject: Oops! -Lager yeast goof..

Hello,

My roommate and I have a concern and thought this might be a legitimate forum to ask about it. We are relatively new to all grain brewing. Yesterday, we were happily brewing up our Christmas/Holiday offering. We were brewing a brownish ale with all of the obligatory holiday spicings (including nutmeg, cloves, cinnamon, etc). Everything was going fine until it was time to add the yeast. As I was about to pour it in, I noticed that it was lager yeast instead of ale yeast. Being the wild and crazy guys that we are (not to mention, the stores were closed and we couldn't get more yeast), we decided to go ahead and put it in anyway. Now the problem, as I see it, is that we should allow fermentation to take place in a cooler environment for the yeast to be able to do its thing (is this correct?). We do not have an environment to do so. Are we wasting our time allowing it to ferment at room temperature (about 68 F.) or not. Does anyone see any problems that are going to arise from this situation. If so, is there anything we can/should do at this point to save our beloved holiday beer.

Thank you very much in advance,

Michael Howe  
howe@gwl.com  
Englewood, Colorado

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Date: Mon, 19 Oct 92 12:44:10 EDT  
From: leavitt@mordor.hw.stratus.com (Will Leavitt)  
Subject: sake recipies?

I just started up a batch of Amer Ale yesterday. Mmmmm!!!

Now for something completely different. Does anyone have a recipe for sake, or a good source for ingredients? I've read the recipe in Cat's Meow, 2ed., but it seems questionable.

Will Leavitt  
Stratus Computer  
leavitt@mordor.hw.stratus.com

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Date: Mon, 19 Oct 92 10:00:41 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Brewpubs in Vancouver/Portland?**  
Full-Name: "John Cotterill"

I will be in the Vancouver/Portland area on business next week. Would someone be so kind as to pass along a list of brewpubs in the area. When I'm not working you can guess where I'll be!  
Thanks,  
JC  
johnc@hprpcd.rose.hp.com

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Date: Mon, 19 Oct 92 11:05:28 -0600  
From: Jon Binkley <binkley@beagle.Colorado.EDU>  
Subject: Snobbery, Pretension, and American Wheats

Darryl Richman sez:

>But to denigrate a brewery for attempting find competitive niches is  
>counterproductive. After all, it's not as if Anchor or Red Hook  
>stopped producing some of their other, more distinctive products in  
>order to make room for these. Such an attitude can also smack of  
>snobbishness, which can turn off a lot people who might otherwise be  
>interested enough to try "different" styles of beer.

Well, I've never attempted to defend myself against charges of being  
a beer snob, and I'm not going to start now ;-)!

But what bothers me more than either snobbery or bland taste is  
unwarranted pretension. I consider Sam Smith's Oatmeal Stout  
a snob's beer. It's WAY overpriced, and I refuse to buy it  
for that reason, but it is definitely great beer and the snobbery  
is justified. At the other end of the spectrum is the bland  
mega-brewery products we all love to bash. Sure they're tasteless,  
but they're also cheap and rarely pretend to be anything they aren't;  
I tend to avoid them, but their existance doesn't bother me.

In between are the pretentious beers- little better in quality  
than the tasteless stuff, but priced like a snob beer- and this stuff  
bugs me. Into this category I lump Carona, most mass market  
Euro imports, most mass market Canadian beers, and, getting back  
to the subject, American Wheat Ale (of course there are a few  
exceptions to the rule, like Grant's and Schell's; the stereotype  
I'm bashing is exemplified by Anchor Wheat or Wheat Hook).  
Hey, if Anchor and Red Hook charged \$3.50 a six pack for their  
wheat beers I'd have no complaint, and would even buy some for  
lawn mowing purposes. Lowering their prices they'd also sell  
more to the masses, supporting the production of their good beers  
and introducing more people to their well made beers. Charging  
the same price as they do for Liberty Ale or Ballard Bitter is  
down right offensive, and reeks of UNWARRENTED snobbery to this  
accused and confessed beer snob.

Jon Binkley

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Date: Mon, 19 Oct 92 10:36:08 -0700  
From: wolfgang@cats.UCSC.EDU  
Subject: RE: Santa Cruz brewpubs...

Sorry for spreading misinformation. In my last post about efficient wort chilling, I mentioned that Santa Cruz has 3 brewpubs. There are only 2 brewpubs in Santa Cruz - Seabright Brewery and Santa Cruz Brewery/Front St.

Pub. The third I was thinking of is Boulder Creek Brewing Co. Boulder Creek is a little town just outside of Santa Cruz. Many people sent me e-mail about this, so I figured I'd better post something before my mailbox fills up. :-) Sorry!

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Date: Mon, 19 Oct 92 14:12:27 -0400  
From: Paul Matulonis <paulm@sci.ccny.cuny.edu>  
Subject: will california lager yeast handle a ferment at RT?

I'm about to brew up a steam beer and was wondering....does any one have any experience with this yeast at room temp? I'd like to get a little more mileage and was thinking of doing up one of my generic ales and use some of the cal. lager stuff (wyeast 2112) after I cook up the steam beer. I've got room in the cool box for only a single carboy at a time and the second batch would have to ferment at room temps (around 70-77 F depending upon how the building screws around with the heating system).

(If no one gets around to responding by tomorrow night I'll just have to wing it and let all you know.)

Thanks.

pm

paulm@sci.ccny.cuny.edu

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Date: Mon, 19 Oct 1992 17:45 EST  
From: GREG PYLE <S1400067@NICHEL.LAURENTIAN.CA>  
Subject: Stuck fermentation?

I have acquired 2 15 gallon carboys for brewing beer. I have used them for three batches now and I have had problems with each one. Each time I have brewed in them, I simply took a 5 gal recipe and multiplied all of the ingredients by 3. After the secondary fermentation, the specific gravity would be about 1.020. This would normally mean stuck fermentation. I can usually get the fermentation going again if I stir up the bottom vigorously.

I have been told that if you multiply a recipe by more than two, stuck fermentation is unavoidable because the centre of the carboy has a much higher temperature than the sides of the carboy thereby damaging active yeast.

Is there anyone who knows how to avoid these problems for brewing batches over 5 gallons?

Greg Pyle  
Laurentian University  
Sudbury, Ont.

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Date: 20 Oct 92 03:35:59 GMT  
From: SynCAcct@slims.attmail.com  
Subject: Extract Astringency

I'm halfway through the starch conversion on a batch a Kolsch and have some time to kill so I flip open Miller's TCHoHB into the "MASH" section. Reading the steps for the 400th time I note that he mentions that mash out in a picknick cooler requires removing a portion of the mash and boiling it, then return to the mashtun to raise to mashout temps. This seems to me to be a sort of pseudo decoction mash, and got me wondering about the whole thing.

I use the stove pot - insulated box method for mashing and I've never done a decoction mash, always infusions. I assume that sparging above 168F is not good because of tannins creating astringency and other negative effects will result. My question for the decocters in the crowd is; why does boiling a portion of the grist not extract tannins during a decoction?

....Glenn Anderson

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End of HOMEBREW Digest #994, 10/20/92  
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Date: Tue, 20 Oct 92 07:57:06 EDT  
From: fingerle@NADC.NADC.NAVY.MIL (J. Fingerle)  
Subject: Beginner questions

Hello everyone, I hope you don't mind some questions from a beginner. Two weeks ago, I bought my equipment kit and brewed my first batch. I followed the instructions on the can of malt but almost everything I've been reading since I brewed tells me that I should not have followed them. The specifics:

I used the Munton and Fison Stout Kit (3#5ozs). It calls for 6 cups (2#3ozs) of spraymalt, which the clerk at the store said was unnecessary and recommended using 6 cups of the corn sugar supplied with my kit instead. I did this. First, what is "spraymalt?" Secondly, everything from Papizon to the NBS catalog recommends against the use of that much corn sugar. Is this correct and why?

Also, the instructions on the label said add the softened malt, the spraymalt, and 1 gallon of boiling water to the primary and stir. Again the same sources I've been reading almost universally recommend adding the malt to boiling water and then continuing the boiling on the stove for some amount of time. What's the difference? Is this necessary?

In any event, the beer seems OK so far. Bubbling through the lock began at about 48 hours, reached its peak activity at about 80 hours and stopped by the fifth day. After checking with the hydrometer, I bottled on the seventh day. I opened one last night (its been a week) and it was pretty good. I will, of course, continue to let this batch age.

Any suggestions anyone might have would be welcome. I'd like to stay with this one type of malt for several batches while "tweaking" the ingrediants and procedures. Thanks for your help.

- - -  
////////////////////////////////////  
/////

name: Jimmy Nothing kills a good arguement  
email: fingerle@NADC.NADC.NAVY.MIL like someone looking up the facts.  
-or- fingerle@NADC.NAVY.MIL -Bill Lyon

////////////////////////////////////  
/////

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Date: Tuesday, October 20, 1992 08:28:35  
From: TBSAMSEL@qvarsa.er.usgs.gov (Theodore B. Samsel)  
Subject: czech malt extract

(I tried to mail this and it didn't get to y'all).  
While I was in Toronto, Ont. the first weekend in October,  
I went to a homebrewing supply place and saw they had bulk  
Czech malt extract. Anyone have this in the states?  
BTW. The brewpubs in T.O. are better than the ones in  
Denver, esp Amsterdam, Rotterdam and Growlers.  
Ted

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Date: Tue, 20 Oct 1992 09:21:23 -0500  
From: rwinters@nhqvax.hq.nasa.gov (Rob Winters)  
Subject: Re: snobbery and the Red Hook Ale Brewery

Jon Binkley <binkley@beagle.Colorado.EDU> sez:

>Hey, if Anchor and Red Hook charged \$3.50 a six pack for their  
>wheat beers I'd have no complaint, and would even buy some for  
>lawn mowing purposes. Lowering their prices they'd also sell  
>more to the masses, supporting the production of their good beers  
>and introducing more people to their well made beers. Charging  
>the same price as they do for Liberty Ale or Ballard Bitter is  
>down right offensive, and reeks of UNWARRENTED snobbery to this  
>accused and confessed beer snob.

So how do you get Wheat Hook to mow your lawn? Tres' cool!

Sluggish sales is not exactly the problem I saw at Red Hook when I visited in September. In fact, I got the distinct impression that they were selling all they could produce and could sell TWICE what they produce. The main reason that they steadfastly refuse to ship beer to the east coast is that they can't produce enough to satisfy the pacific northwest. Therefore, I have to settle for coming home from the occasional trip with *\*very heavy\** carry-on luggage 8-Q

So-ooo... Don't looking for big price reductions any time soon. Personally, I wish I lived in Seattle, so I could be ripped off with alarming regularity. I worry more about businesses like this lowering their quality than lowering their prices. There are plenty of \$3.50 six packs to be had out there, but not enough good beer.

My expert (sic) analysis of Wheat Hook?

A decent beer,... but a GREAT poster!

Rob ("Wheat Hook: It's where you find it") Winters

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Date: Tue, 20 Oct 1992 09:45:00 +0000  
From: "Rick (R.) Cavasin" <cav@bnr.ca>  
Subject: re:decoction mashing

Glenn Anderson asks about astringency problems with decoction mashing. I mash in my lauter tun which is insulated (I use the two bucket approach with closed cell foam glued to the outer bucket), so that I can draw off some of the mash water which I then boil and return to the tun to increase the temperature. The amount of husks in the runoff is probably negligible, but one could recirculate the decoctions. After doing decoctions for a while, you get a feeling for how much of a temperature increase you can expect from a decoction of a particular size. (as a percentage of the total mash - I suppose coming up with a formula wouldn't be too difficult)

If you are doing a fairly straightforward infusion type mash, the number of decoctions needed is small. If you want to do an acid rest, protein rest, etc. etc., the number of decoctions needed can make the process a little tedious, especially if you are worrying about establishing a grain bed for each decoction (you break up the grain bed each time you stir in the boiled decoction). I've been told that you should confine each decoction to no more than 1/3 of the total mash water used to avoid depleting too much of the enzymes. If you are decocting for the mash out however, I don't think you need to worry about this.

Cheers, Rick C.

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Date: Tue, 20 Oct 92 10:48:56 EDT  
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)  
Subject: carmelization

what is carmelization?  
how does it happen?  
what do you do not to get it?  
do you ever want it? if so why?  
Mark mrgarti@xyplex.com

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Date: Tue, 20 Oct 92 10:49:50 -0400  
From: dube@GROUCHO.CS.NYU.EDU (Tom Dube)  
Subject: boil ALL the water?

I've been an extract brewer for a few yaers, and I have been reading all the homebrew books with an eye toward trying all-grain soon.

But, looking at the "beginners" section of Dave Miller's 'Brewing the World's Great Beers', I see that he recommends boiling all of the water that ends up in the fermenter. I have always added the extra few gallons of water straight from the tap to the fermenter.

The reason he gives for boiling is the presence of chlorine in tap water. Does this make sense? Would boiling the tap water increase the chlorine concentration, or does it really help?

Thanks in advance, Tom Dube

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Date: Tue, 20 Oct 92 12:29:51 EDT  
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)  
Subject: DMS

what is DMS? how is related to brewing?  
Mark mrgarti@xyplex.com

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Date: Tue, 20 Oct 92 11:25 CDT  
From: iepubj!korz@ihlpa.att.com  
Subject: High-temp "Lager"/snobbery/stuck ferment/tannins from decoction

Hmmm? Two questions about using lager yeast in "high" temperature ferments in one digest.

Michael Howe writes:

>(including nutmeg,cloves,cinnamon,etc). Everything was going find until  
>it was time to add the yeast. As I was about to pour it in, I noticed  
that  
>it was lager yeast instead of ale yeast. Being the wild and crazy guys  
that  
>we are (not to mention, the stores were closed and we couldn't get more  
yeast),  
>we decided to go ahead and put it in anyway. Now the problem, as I see  
it,  
>is that we should allow fermentation to take place in a cooler  
environment  
>for the yeast to be able to do it's thing( is this correct?). We do not  
>have an environment to do so. Are we wasting our time allowing it to  
>ferment at room temperature (about 68 F.) or not. Does anyone see any  
>problems that are going to arise from this situation. If so, is there  
>anything we can/should do at this point to save our beloved holiday  
beer.

Paul Matulonis writes:

>I'm about to brew up a steam beer and was wondering....does any one  
>have any experience with this yeast at room temp? I'd like to get a  
>little more mileage and was thinking of doing up one of my generic ales  
>and use some of the cal. lager stuff (wyeast 2112) after I cook up  
>the steam beer. I've got room in the cool box for only a single  
>carboy at a time and the second batch would have to ferment at  
>room temps (around 70-77 F depending upon how the building screws  
>around with the heating system).

Lager yeast will ferment just fine at low or high temperatures. By  
fermenting  
at higher temperatures, you will get more esters and fusel alcohols,  
however.  
Every yeast behaves differently and some will go distintively banana on  
you  
at higher temperatures, others will get very phenolic, others will not be  
affected as much. I haven't used Wyeast #2112, so I don't know what it  
will  
do a room temperature, but you'll recall that the California Common style  
of beer is a beer brewed with lager yeast at ale temperatures... not  
quite  
up to 77F -- mid 60's would be much more to style.

Michael didn't mention which brand/strain of yeast they are using, but  
don't  
worry -- brew away -- since it's a X-mas brew and has a lot of spices, I  
doubt that the yeast will contribute a large percentage of the final  
flavor.  
This seems like a good point to repeat my "the yeast you use is the  
biggest  
factor in the final flavor of your beer" diatribe. Within reason, of  
course,

but changing from Fuggles to Goldings or adding 20% more chocolate malt will affect the flavor of your beer a lot less than changing from Wyeast #1028 to Wyeast #1056, let alone changing from dry to liquid yeast.

\*\*\*

Jon Binkley writes:

[stuff deleted]

>But what bothers me more than either snobbery or bland taste is >unwarranted pretension. I consider Sam Smith's Oatmeal Stout >a snob's beer. It's WAY overpriced, and I refuse to buy it >for that reason, but it is definitely great beer and the snobbery >is justified. At the other end of the spectrum is the bland

Around here, SS Oatmeal Stout is \$10.99/six. With tax, let's say \$2/bottle. Back in July, I paid \$3/12oz (I think) for keg Old Style at Wrigley field. Keg Budweiser was the same price. In downtown Chicago you can find places that sell Beck's for \$4/bottle.

Besides the lousy exchange rate with Britain and the cost of shipping, Samuel Smith's Tadcaster Brewery is a small operation, by comparison, and thus will have quite a bit more overhead than say Bass or Courage or Scottish and Newcastle etc. etc. Finally, I'll bet there's more malt in a single bottle of SS Oatmeal Stout than in a case of Bud.

Personally, I'll keep buying SS and Duvel and Young's and Timmerman's. (Heck, I rejoiced at seeing Timmerman's Gueuze for \$3.29/bottle and bought every bottle in the store!)

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GREG PYLE believes that he has a stuck ferment because his 15 gallon batch has stopped at 1.020:

[stuff deleted]

>I have been told that if you multiply a recipe by more than two, stuck >fermentation is unavoidable because the centre of the carboy has a much >higher >temperature than the sides of the carboy thereby damaging active yeast. >Is >there anyone who knows how to avoid these problems for brewing batches >over 5 >gallons?

I would need more information to tell if 1.020 really is stuck. For example, I brewed a Young's Special London Ale clone that started at 1.063 and finished at 1.022. Ok, so it was a bit high for YSLA, but the flavor was there - - I used Wyeast #1028. Thanks to John the HopDevil, I expect to soon be able to use \*REAL\* Young's yeast -- direct from the brewery in London!

Glenn Anderson asks:

>astringency and other negative effects will result. My question for >the decoctors in the crowd is; why does boiling a portion of the >grist not extract tannins during a decoction?

Darryl Richman finally cleared this up for me too. He recently posted that it's the pH! I interpret this as meaning that as long as the pH is

down in the vicinity of 5.2, extraction of tannins is much lower than if it's up high.

Al.

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Date: Tue, 20 Oct 92 09:35:19 -0700  
From: sag5004@yak.boeing.com (Ford Prefect)  
Subject: Yards

Hello-

While thumbing through the recent superior products sale catalog I noticed yards w/ stands for \$40.?? and w/o stands for ~120 for a case of six. They also have 1/2 yards and foots (feet?). It seemed like a pretty good deal to me.

Sorry I don't have the catalog here at work so I can't post the number. I gave the catalog to my fiancee and mentioned that a yard would make a really cool christmas present :-). I am pretty sure that someone on HBD must know the number, because this is where I got it from.

stuart galt boeing computer services  
sag5004@yak.boeing.combellvue washington  
(206) 865-3764 or home (206) 361-0190  
#include <standard/disclaim.h>  
I don't know what they say, they don't know what I say...

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Date: Tue, 20 Oct 92 10:53:11 MDT  
From: Jeff Benjamin <benji@hpfclub.fc.hp.com>  
Subject: Re: molasses, lager yeast goof

David\_O'Neill.Wbst129@xerox.com asks about priming with molasses. First off, I don't think I'd do it at all. Most molasses has a pretty strong flavor, and it seems that with the amount needed for priming, the flavor would be overpowering.

That said, the type you use depends on how strong a molasses flavor you want. I'd go with the lightest unsulphured molasses I could find. You should probably avoid blackstrap :-).

Michael Howe <howe@gp\_sparc45.gwl.com> writes:  
> Yesterday, we were happily brewing up our Christmas/Holiday offering.  
> We were brewing a brownish ale with all of the obligatory holiday  
spicings  
> (including nutmeg, cloves, cinnamon, etc). Everything was going fine  
until  
> it was time to add the yeast. As I was about to pour it in, I noticed  
that  
> it was lager yeast instead of ale yeast.

As the saying goes, "relax, don't worry...." Using lager yeast at room temps produces a "steam beer", as in Anchor Steam. You'll get a quite different flavor profile from the lager yeast due to different ester production, but it ought to work fine. In fact, I just bottled a batch of steam beer (a hoppier-than-usual amber ale fermented with WYeast Pilsen lager yeast). It tastes great. Also, the spices will help mask any off flavors or aromas, should any develop.

I did notice, however, that my steam beer was still cloudy and extremely hazy after two weeks of secondary fermentation. It was still dropping in gravity, but very slowly. I went ahead and bottled at 1.016, hoping I wasn't setting myself up for gushers.

Does lager yeast take longer to finish than ale yeast even at room temperatures? Barring infection (which I don't think happened), that's the only thing I can think of to explain the activity after so long.

- - -

Jeff Benjamin benji@hpfclub.fc.hp.com  
Hewlett Packard Co. Fort Collins, Colorado  
"Midnight shakes the memory as a madman shakes a dead geranium."  
- T.S. Eliot

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Date: Tue, 20 Oct 92 13:00 CDT  
From: iepubj!korz@ihlpa.att.com  
Subject: Bananabrau Results

Well, late, as usual, but as promised, the data from my Wyeast Belgian banana ester poll. Here's the raw data:

```
Style      OG      FG      Glucose  Sucrose  Primary  Secondary  Banana nose
-----
"Chimay"   1087  1027  yesyes71 - Overpowering
unk unk unk unkunk75-80 75-80 None
unk unk unk unkunk75 65 None
Con. Brown unk unk unkunk67 - None
Singleunk unk unkunk67 - None
Trippel   high unk unkunk67 - Slight
unk 1076 unk unkunk74-80 - None
unk 1076 unk unkunk74-80 - Yes
unk unk unk unkunk60-65 - None
unk unk unk unkunk68-72 68-72 None
unk unk unk unkunk65-68 68-72 None
Imp Stout high unk unkunk62 - None
"Kriek"   1075  unk  unkunk80-85 - Masked by cherry?
unk unk unk unkunk76 - None
unk 1074 1013 yesunk60 - Tons, gone in few months
unk 1072 unk unkunk65 - Lots, less in few months
"Chimay"  med unk possbl yes70s - Yes
"Chimay"  high unk no yes60s - None
"Chimay"  1099 1033 possbl no 65-70 - Some, less in 4 months
ale 1070 1022 unkunk70 70 Strong but faded quickly
unk unk unk unkunk68 - Some, less in few months
```

Thanks to (in alphabetical order with no correlation to the data above):  
Brian, Carl, Glenn, Glenn, Jeff, Jeff, John, Jon, Phil, Rob, Tim, Tom,  
Tom, and Tony.

Jeff Frane also wrote:

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>I actually spoke to him about it late last fall; I was under the
>impression he planned on notifying retailers -- who could notify buyers
>-- that temperatures should be held at 60F or below: a recommendation
>which came from Martin Lodahl's use of cultured Chimay yeast.
```

I'm not that good at massaging data, maybe some of the rest of you are,  
but

I don't see a correlation with temperature. However, high-gravity and  
high-glucose seem to have some effect. There was a suggestion that there  
was a bad batch of yeast, but alas, no data on the date codes. I've been  
recording my Wyeast date codes, but don't have anyone else's.

Al.

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Date: Tue, 20 Oct 92 13:31:20 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Wyeast Belgian

well, I made another batch using Wyeast Belgian ale yeast 2 weeks ago. pretty similar to the one I made this spring, but not quite as strong. Both were fermented 65-70F (varying with the weather), except that I let this latest batch get pretty hot during the first few days of fermentation, as I wrapped the carboy in a towel, which helps keep the heat of fermentation in.

Unlike the first batch, this latest batch does not have the obnoxious banana esters. One other difference between the two batches was that the latest batch had 2 lb raw cane sugar in it. Could the (relative lack of) simple sugars lead to the production of banana esters by the yeast? Were all those banana estery batches people experienced also all-malt brews? Did anybody use an appreciable amount of sugar in a batch fermented with yeast belgian, and notice excessive banana esters? If so, what kind of sugar was it?

looking for a few data points on this not-yet-examined variable,

bb

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Date: Tue, 20 Oct 1992 11:35:28 -0800 (PDT)  
From: Peter Maxwell <peterm@hpdtlpm.ctgsc.hp.com>  
Subject: efficient wort chilling

> For rapid and efficient wort chilling: I use an immersion-type wort  
chiller  
>and I live in drought-stricken Santa Cruz (no water, but 3 brew pubs! 8-  
) . To  
>ease the water usage of wort chilling, I have developed the following  
method  
>(excuse me if this is obvious!). I siphon water from an intake bucket  
with ice  
>in it, thru the wort chiller, into an outflow bucket. The ice water  
chills the  
>wort rapidly, I use much less water than if using straight tap water,  
and I can  
>easily control the flow rate by changing the height of the uptake  
bucket.  
>

Although I don't have the added advantage of ice, I conserve water by  
putting the outlet of the chiller into the washing machine. I get  
pre-warmed water and waste nothing. There has never been a problem in  
trying to synchronize dirty clothes with brewing :-)

Peter

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Date: Tue, 20 Oct 92 11:38:10 PDT  
From: Richard Childers <rchilder@us.oracle.com>  
Subject: Re: Oops! -Lager yeast goof..

>Date: Mon, 19 Oct 1992 09:12:23 -0600  
>From: Michael Howe <howe@gp\_sparc45.gwl.com>  
>Subject: Oops! -Lager yeast goof..

"Yesterday, we were happily brewing up our Christmas/Holiday offering. We were brewing a brownish ale with all of the obligatory holiday spicings (including nutmeg, cloves, cinnamon, etc). Everything was going fine until it was time to add the yeast. As I was about to pour it in, I noticed that it was lager yeast instead of ale yeast. ... Now the problem, as I see it, is that we should allow fermentation to take place in a cooler environment for the yeast to be able to do its thing (is this correct?). We do not have an environment to do so. Are we wasting our time allowing it to ferment at room temperature (about 68 F.) or not."

Try it and see ... lager yeasts are known to ferment at higher temps than conventions dictate. It's the only thing you can do, now.

You can lower the temperature by putting it in a tub of ice, or placing it in a basement or cool place in the house, away from the sun, resting on the foundation of the house, perhaps even submerged in your bathtub, with ice added periodically.

- -- richard

====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411  
oracle data center -- unix systems & network administration

Klein flask for rent. Inquire within.

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Date: Tue, 20 Oct 92 14:50:01 EDT  
From: gordon@Stars.Reston.Unisys.COM  
Subject: Re: Wyeast #2112 California Lager Yeast

/-/ello:

A while back I used Wyeast #2112 on a batch of ale, because I didn't even realize it was a lager yeast at the time (obviously, I'm fairly new to this craft). The batch fermented at 65 F to 75 F and came out just fine. The batch, named "2112 Red Star" (no relation to Red Star yeast =^), had a complex character and received many compliments, though it was, unfortunately, underhopped. I may even try this again, though with more hops.

Just goes to show you: Necessity may be the mother of invention, but Ignorance sometimes makes a good father.

Cheers,  
Del

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Date: Tue, 20 Oct 1992 16:03 EST  
From: STROUD <STROUD%GAIA@leia.polaroid.com>  
Subject: Revisionist history revisited

In HBD#993 Darryl Richman suggests that Anchor was the first US micro to produce a wheat beer.

I believe that the late, but not forgotten, Hibernia Brewing Co. (from Eau Clair ???, Wisconsin) was selling their Dunkel Weizen quite a while before Anchor's product ever hit the market. I recall it as being the first American brewed wheat beer that I ever saw.

As far as wheat beer and snobbery go, I land somewhere in the area of Jon Binkley. Most American wheat ales aren't worth the effort, \*especially\* given the price and the availability of German weizens.

There are a few exceptions, most notably Celis White from Austin. A group of Boston-area homebrewers just got back from the Dixie Cup; while there, we visited the Celis brewery and were given a most gracious welcome. Their White beer is a world-class witbier in every way, \*and\* it is priced well (local beer stores sold it at ~\$21/case or ~\$6/sixpack). It is a delicious, flavorful, quenching beverage, well-suited to the Texas climate. If you live in San Francisco or Boston, you will see it soon in your local market.

And if you'd like something to look forward to, Celis just produced a batch of Celis Grand Cru. (SG ~ 18.1 plato). It is happily fermenting in the primary even as I type. I look forward to trying a bottle or two when it is available (we were told that it should hit the shelves and taps around Dec. 1)

Steve

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Date: Tue, 20 Oct 92 20:23:51 GMT  
From: weissborn@dfwdsr.SINet.SLB.COM  
Subject: please add me to the list

I would like to be added to the list. I have tried sending to HOMEBREW-REQUEST@HPFCMI.FC.HP.COM but have never received either an ack or a digest.

I am:

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

Bill Weissborn  
Schlumberger Well Services  
Data Services Region -- System Support Staff Engineer  
4100 Spring Valley Rd. Suite 600 weissborn%dfwvx1@hub.sinet.slb.com  
Dallas, Tx. 75244 or try: billw@hub.sinet.slb.com  
(214) 980-7924 or : dfwdsr::weissborn

"I got to play baseball...I got a chance to hit..." Ted Williams  
%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

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Date: Tue, 20 Oct 92 13:35:10 PDT  
From: Robert Pulliam <pulliam@monty.rand.org>  
Subject: "California Reds"

Greetings Brewmeisters,

I read here recently about "California Reds", and was wondering if anyone out there might have a recipe for one (preferably all grain but extract will do just fine). Also (and I know that this has probably been beaten to death) could someone let me know why no one uses Aluminum pots to brew with.

Just a novice having fun.Robert

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Date: Tue, 20 Oct 92 14:05:53 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Boiler Crud Removal? Thanks...**  
Full-Name: "John Cotterill"

I was looking at my SS boiling kettle yesterday and I noticed the inside bottom is coated with some hard white crud. I assume this is some form of calcium precipitated from boiling hard water. The other thing that I noticed are rings of dis-colored stainless steel running away from the bottom of the boiler up the sides of the boiler. I think this indicates something about the metal temperature during boiling. It occurred to me that maybe the white crud acts as an insulator and is changing the boiling characteristics of by boiler. Even if its not a real problem, I want to remove it. Does anyone know what works best for getting rid of the white stuff???

And thanks to all who responded on places to visit in Vancouver WA. I can't wait to get up there.

JC  
johnc@hprpcd.rose.hp.com

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Date: Tue, 20 Oct 92 15:20 PDT  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: Re: Please, clean up files

Pierre Jelenc writes:  
>Dear HBD contributors,

>Please try to submit pure ASCII files for publications. For those of us  
>who must print because of time quotas that preclude reading on-line,  
>all these CTRL-Z, CTRL-L, ESC, and other non-printing characters wreak  
>havoc with paper-saving 4-pages-to-a-sheet printing programs.[...]

Alas, you are better off writing a quick & dirty filter which strips  
out offending characters. Always run the file through it prior to  
printing.

- - -

Douglas DeMers, | (408-746-8546) | dougd@uts.amdahl.com  
Amdahl Corporation | | [sun,uunet]!amdahl!dougd  
[It should be obvious that the opinions above are mine, not Amdahl's.]  
[Amdahl makes computers, not beer.]

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Date: Tue, 20 Oct 92 21:11 CDT  
From: fjdobner@ihlpb.att.com  
Subject: Another Brewpub Beachhead

I have just seen an article that my father sent me from the South Bend Tribune.

Subject is Indiana now has its fourth brewery. It supposedly opened yesterday

and serves the Mishawaka, Indiana area. An interesting difference struck me from other openings of microbreweries of brewpubs: this one is in a rather small town (~20,000 people). Capacity of 1,500 barrels per year crafting four styles of beer: Founder's Classic Dry Stout, Mishawaka Gold Lager, South Shore Amber Ale, and Lake Effect Pale Ale. The menu features American favorites as well as typical English fare (shepherd's pie, fish and chips, Scotch eggs, and ham and leek pie).

Supposedly, one can even join the Anacreontic Society (named after a 1800's English men's health club). Anacreon was an ancient Greek writer of love poems and drinking songs. Meetings are held at the brewpub. The meetings begin by singing the song (Anacreon in Heaven) sung to melody we know in the US as The Star Spangled Banner." I may attend....

Although towns like Hopland (population of 700) have been able to support brewpubs on the left coast, the midwest has been a bit slower in coming around. BTW the brewpub is called Mishawaka Brewing Company.

Frank Dobner

PS: Anybody know anything more about it, please post it!

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End of HOMEBREW Digest #995, 10/21/92

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Date: Wed, 21 Oct 92 8:04:00 EDT  
From: Jim Grady <jimg@hpwalq.wal.hp.com>  
Subject: re: boil ALL the water

In #995 Tom Dube asks about Dave Miller's recommendation to boil all the water that gets into the fermentor and writes:

> The reason he gives for boiling is the presence of chlorine in tap water.  
> Does this make sense? Would boiling the tap water increase the chlorine concentration, or does it really help?

The purpose here is to get rid of the chlorine. In his previous book, "The Complete Handbook of Homebrewing," he recommends pre-boiling all water for 15 to 30 minutes to drive off the chlorine. IMHO, it is a function of your water supply. When I lived in Lexington, MA, the water was quite good and I could add it directly to the fermenter and the beers were fine for my untrained palate. When I moved to North Andover, MA, I could smell the chlorine in the water & the water dept. said the chlorine level was 0.7 ppm - swimming pools range from 1 - 2 ppm. I started boiling the water then; I did not try a batch without boiling the water.

I would call your water department. If you have Miller's previous book, he lists all the minerals & gunk to ask about. I found our water department very helpful.

- - -  
Jim Grady | "Talent imitates, genius steals."  
Internet: jimg@wal.hp.com |  
Phone: (617) 290-3409 | T. S. Eliot

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Date: Wed, 21 Oct 92 7:57:10 EDT  
From: gjp@virtech.vti.com (Greg J. Pryzby)  
Subject: Growing hops

Due to unfortunate circumstances I have been away from brewing (and the digest) for a year. The good news is that I will be able to start brewing again very soon.

The question I have is concerning growing my own hops.

I am going to be moving to a place that I think will be great for growing hops. Anyone who is growing their own, I would appreciate some pointers (when, what, how, etc).

I will be living on the side of a moutain (I think of it as a hill, but it is listed as a mountain) west of Washington DC, if that makes a difference.

- --

Greg Pryzby uunet!virtech!gjp  
Virtual Technologies, Inc. gjp@vti.com  
Dulles, Virginia

Herbivores ate well cause their food didn't never run. -- Jonathan Fishman

\*\*\*\*\* Ask me about SENTINEL, The Ultimate Debugging Environment \*\*\*\*\*  
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Date: Wed, 21 Oct 1992 8:46:31 -0500 (CDT)  
From: SMITH@EPVAX.MSFC.NASA.GOV (The Ice-9-man Cometh)  
Subject: Unboiled brew water

>From: dube@GROUCHO.CS.NYU.EDU (Tom Dube)  
> I have always added  
>the extra few gallons of water straight from the tap to the  
>fermenter.  
>  
>The reason [Dave] gives for boiling is the presence of chlorine in tap  
water.  
>Does this make sense? Would boiling the tap water increase the  
>chlorine concentration, or does it really help?

Boiling tap water will drive off dissolved chlorine gas, which is what  
most  
water utilities use to disinfect. It will increase chlorIDE  
concentration,  
which is generally not relevant to brewing because neither the original  
nor  
the final concentration is very large.

I suspect that this problem is what is making my beers unpleasant. All  
my  
brews have had the same underlying nasty taste, despite my changing of  
many  
variables (including going from dry to Wyeast). At a brewclub meeting,  
this taste was described as "medicine-y", and according to Dave's book,  
chlorine residue can cause this problem. One variable I have never  
changed  
is that I add my 2-gallon boil to 3 gallons of cold tap water. I intend  
to boil all my water for the next batch to see if that fixes the problem.

Interestingly, none of my meads have had this taste. This I do not  
understand. I would give a lot to make just ONE good batch of beer,  
to prove to my friends that homebrew is not intrinsically bad...though  
I like even my medicine brew better than Bud....

james  
smith@epvax.msfc.nasa.gov (Internet)  
"armchair rocket scientist graffiti existentialist  
deconstruction primitive performance photo-realist"

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Date: Wed, 21 Oct 92 10:27:19 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Re: Beginner questions

J. Fingerle writes:

> I used the Munton and Fison Stout Kit (3#5ozs). It calls for  
> 6 cups (2#3ozs) of spraymalt, which the clerk at the store  
> said was unnecessary and recommended using 6 cups of the corn sugar  
> supplied with my kit instead. I did this. First, what is  
> "spraymalt?" Secondly, everything from Papizon to the NBS catalog  
> recommends against the use of that much corn sugar. Is this correct  
> and why?

"spraymalt" is dried malt extract. It is sometimes more convenient than the canned stuff, especially since you can measure out arbitrary amounts.

Sugar is disrecommended because (1) it adds no body or flavor to the beer, just alcohol, and (2) it can contribute to the development of a "cidery" flavor. In any case, 6 cups of sugar will contribute significantly more alcohol than 6 cups of malt extract.

> Also, the instructions on the label said add the softened malt, the  
> spraymalt, and 1 gallon of boiling water to the primary and stir.  
> Again the same sources I've been reading almost universally recommend  
> adding the malt to boiling water and then continuing the boiling  
> on the stove for some amount of time. What's the difference? Is this  
> necessary?

You don't want the heat turned on while you are adding the extract to the water. If it is, you run a big risk of burning some of the extract, as it immediately falls to the bottom of the pot, and needs vigorous stirring to mix it into the water. If you are using a pre-hopped kit (as it seems you were), you really only need to get the ingredients hot enough to kill nasty micro-organisms. The sugar certainly needs no more boiling.

Boiling accomplishes two purposes: (1) it coagulates some proteins in the malt extract, and (2) it extracts bitterness from the hops. Purpose 2 has already been done in the manufacture of your kit, and to some extent so has purpose 1. You will get more crud (technically called "trub", pronounced "troob") if you boil it for a while. This is stuff that could otherwise end up making your beer a little cloudy, and could perhaps contribute some off-flavor notes in the long run.

On the other hand, if you are going to boil it, I would add more than 1 gallon of water. Otherwise you run a significant risk of caramelizing some of the sugars, darkening the wort and coarsening the flavor.

> bottled on the seventh day. I opened one last night (its been a week)  
> and it was pretty good. I will, of course, continue to let this batch  
> age.

This is the bottom line, of course. If you're happy with the end product, then you did fine. If, you want to continue to make better and better beer, then some of the points covered above may help you to do that.

=Spencer W. Thomas | Info Tech and Networking, B1911 CFOB, 0704  
"Genome Informatician" | Univ of Michigan, Ann Arbor, MI 48109  
Spencer.W.Thomas@med.umich.edu | 313-747-2778, FAX 313-764-4133



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Date: Wed, 21 Oct 92 09:01:24 EDT  
From: mmlai!lucy!gildner@uunet.UU.NET (Michael Gildner)  
Subject: reusing yeast

Hello,

I split a package of Wyeast into two starters about 2 months ago and brewed a batch with the first starter and put the other in the fridge in a sealed bottle. I'm thinking of brewing again and I'm a little unsure of how to use the refrigerated starter. Should I boil up some malt for the yeast and try to get it bubbling again or are there any better suggestions?

Thanks,  
Mike Gildner  
gildner@mml.mmc.com

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Date: Wed, 21 Oct 92 11:50:28 EDT  
From: jim busch <busch@daacdev1.stx.com>  
Subject: chiller for fermenter

I am interested in building a chilling unit for my fermenter. Short of installing a glycol unit, does anyone have some ideas on effective chillers? I am considering pumping chilled water through copper lines, either submerged in the fermenter, or wrapped around/jacketed. Any innovative-do-it-yourself concepts out there? Any basic refridge tips I should be aware of? Thanks,

Jim Busch  
busch@daacdev1.stx.com

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Date: Wed, 21 Oct 92 8:59:28 PDT  
From: davep@cirrus.com (David Pike)  
Subject: Bananabrau revisited

bliss@csrd.uiuc.edu (Brian Bliss) writes:

> Unlike the first batch, this latest batch does not have the obnox-  
> ious banana esters. One other difference between the two batches  
> was that the latest batch had 2 lb raw cane sugar in it. Could the  
> (relative lack of) simple sugars lead to the production of banana  
> esters by the yeast? Were all those banana estery batches people  
> experienced also all-malt brews? Did anybody use an appreciable  
> amount of sugar in a batch fermented with yeast belgian, and notice  
> excessive banana esters? If so, what kind of sugar was it?  
>

We just recently made a Belgian Dubbel using this yeast, and 1lb. of  
Demarara Sugar from the Cellar, with absolutely no banana taste or smell.  
So maybe the sugar idea has some merit.  
Lots of phenolics though, true to style. Hard to distiguish it from a  
Chimay red. Get the Dubbel recipe from Rajotte Belgian Ale book!

Dave  
davep@cirrus.com  
>

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Date: Wed, 21 Oct 92 12:37:35 EDT  
From: joseph@joebloe.maple-shade.nj.us (Joseph Nathan Hall)  
Subject: Crystal vs. Caramel, divers

I'm still looking for an answer to my "Crystal vs. Caramel" question of a week or so ago. Again, George Fix implies that there is a difference between "crystal malt" and "caramel malt" in his Vienna book, but he doesn't tell us what that difference is. Since I have not seen this distinction made in any other book on brewing I've read, I'd like to know exactly what the difference he recognizes is.

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) From: dube@GROUCHO.CS.NYU.EDU (Tom Dube)  
) But, looking at the "beginners" section of Dave Miller's 'Brewing the World's Great Beers', I see that he recommends boiling all of the water that ends up in the fermenter. I have always added the extra few gallons of water straight from the tap to the fermenter.  
)  
) The reason he gives for boiling is the presence of chlorine in tap water.  
) Does this make sense? Would boiling the tap water increase the chlorine concentration, or does it really help?

Boiling tap water removes chlorine very quickly. Boiling is not necessary. Aeration will remove it. In fact, letting tap water stand in an open pot for a couple of days or so will do it. (I wouldn't recommend this, though!) Chlorine diffuses out of water fairly quickly at room temperature. (It's not a matter of how soluble chlorine is, it's the fact that there isn't any chlorine in the air.)

In general, chlorine in tap water will rarely be a problem. Some city water systems, however, have high chlorine levels and/or use chloramines (chlorine + ammonia) to protect water. The type of beer, water hardness, etc., all taken together determine whether you will have a chlorophenol problem in your beer.

My suggestion is that if your beer tastes like Listerine, try boiling your tap water. I don't think that chlorophenol problems tend to be subtle.

Sodium thiosulfate can be used to remove chlorine (and other halogens) from your tapwater, although I haven't heard this recommended for homebrewing. A carbon filter is also 100% effective, and may remove other impurities as well.

\*\*

) From: Robert Pulliam <pulliam@monty.rand.org>  
) [...] Also (and I know that this has probably been beaten to death) could someone let me know why no one uses Aluminum pots to brew with.

Many folks do. In fact I have heard many more people say that they brew successfully using aluminum than I have heard complain about

it. Maybe the people who had problems with aluminum are silent about it, I dunno. (Maybe they can't remember. :-)

The heavy restaurant-grade pots are at least OK for the production of beer. Wine (with a lower starting pH) I don't haven't tried and don't know about. Don't bother trying a cheap aluminum pot. Most "aluminum" is alloyed with one metal or another, and this apparently greatly affects its acid resistance. I would avoid "shiny" aluminum and go for either anodized (black-gray) or the dull silver finish found on other restaurant-grade aluminum pots.

The problem you may have with aluminum is a marked metallic taste, resulting from aluminum dissolved by the acid in your wort. Apparently different people have different sensory thresholds for this, so if you brew in aluminum and are unsure about your pot, take some of your brew to several other folks for tasting.

In many respects, aluminum is far superior to stainless steel for cooking. In particular, your wort will never stick (under normal conditions) to the bottom of a heavy aluminum pot, since aluminum is an excellent conductor of heat. You will also find that the hop resins, caramelized wort, etc., at the surface of the liquid (the "boiling ring") are much easier to scrub off, usually only requiring a plastic scrubber with a little water and detergent, since they are not burned on.

uunet!joebloe!joseph (609) 273-8200 day joseph%joebloe@uunet.uu.net  
2102 Ryan's Run East Rt 38 & 41 Maple Shade NJ 08052  
- -----My employer isn't paying for this, and my opinions are my own-----  
-

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Date: Wed, 21 Oct 92 13:55:42 EDT  
From: bszymcz%ulysses@relay.nswc.navy.mil (Bill Szymczak)  
Subject: Re: Aluminum Pots, White Spots on SS.

In HBD995 Robert Pulliam asks

> but extract will do just fine). Also (and I know that this has  
> probably been beaten to death) could someone let me know why no one  
> uses Aluminum pots to brew with.

My wife (who, being Italian, cooks a lot of tomato sauce, and also has a minor in chemical engineering) told me that boiling something acidic like tomatoes or wort can cause chemical reactions with the aluminum to occur. That is, the acid can eat into the aluminum, initially causing pitting, and if boiled long enough can actually compromise the structural integrity of the pot. Even worse, aluminum (carbonate?) or something like that can get into your wort->beer->stomach->bloodstream.

Also, in HBD995 John Cotterill asks:

>I was looking at my SS boiling kettle yesterday and I noticed the inside  
>bottom is coated with some hard white crud. ....  
>Even if its not a real problem, I want to remove it. Does anyone know  
what  
>works best for getting rid of the white stuff???

I had the same problem a few days ago. After trying to scrub them off with a bleach solution, B-Brite, and finally with a steel wool soap pad without any luck, I again consulted my wife. She told me to try boiling some white vinegar in the pot, and like magic it worked. It even removed the small specks of rust which I had on the bottom of my SS pot.

A few days ago in HBD993 Rob Bradley comments:

>Using Wyeast 1056 in my SNPA (a recipe similar to last season's ales)  
>has knocked about 6 points off the final gravity. I kind of miss the  
>extra body, and the unexpected FG has thrown my hop/malt balance off.

I had a similar, but perhaps more drastic experience with a batch of stout I bottled last Friday. I was using Papazian's Dark Sleep Stout recipe which calls for

6.6 lbs John Bull dark malt extract syrup (unhopped)  
1 lb dark DME  
1/2 lbs roasted barley  
1/2 lb black grain malt  
1/2 lb crystal malt  
2 oz bullion hops (boiling)

When I brewed this batch last year I used one package of dry Edme ale yeast and obtained

OG = 1.057  
FG = 1.028

This batch was very full bodied, relatively well balanced, and had a pleasant licorice flavor. For my new batch I used the same recipe but used yeast A1 from Dr. Schiller's Yeast Culture Kit, which I believe is the same as WYEAST 1056. For this batch the starting and final gravities were

OG = 1.053

FG = 1.014 !!!

Considering the amount of unfermentables in the recipe this final gravity must be near some theoretical limit.

The difference in starting gravities is due to the fact that this time I was fermenting a little more than 5 gallons (about 5 1/4 gal.)

While bottling, I tasted some of the new batch, which needless to say was quite a bit dryer (similar in dryness to Guinness), but was very clean tasting (not clear like Jack's lager). Other factors which may have influenced these results were:

1. The yeast for the new batch was pitched from a 1 liter starter, while the dry yeast used in last year's batch was simply sprinkled on top.
2. The new batch was fermented in glass carboys with primary fermentation lasting 3 days, and secondary another 8 days. The previous batch used single stage fermentation for 13 days in plastic.

Bill Szymczak bszymcz@ulysses.nswc.navy.mil

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Date: Wed, 21 Oct 92 11:00:37 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Boiler Precipitate Removal**  
Full-Name: "John Cotterill"

Thanks to all who responded to my questions about removing the white precipitate on the bottom of my boiler. The consensus is that the stuff is calcium carbonate. The following suggestions were given as a means of removal:

- 1) Vinegar
- 2) Lime-a-way plus detergent wash
- 3) Caustic Soda
- 4) Brillo pad plus elbow grease

Thanks again gang. I'll start with the vinegar.  
JC  
johnc@hprpcd.rose.hp.com

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Date: Wed, 21 Oct 92 12:58 CDT  
From: iepubj!korz@ihlpa.att.com  
Subject: Re: Beginner Questions

Jimmy writes:

>Hello everyone, I hope you don't mind some questions from  
>a beginner.

Not at all. We all started as beginners.

>Two weeks ago, I bought my equipment kit and brewed  
>my first batch. I followed the instructions on the can of malt  
>but almost everything I've been reading since I brewed tells me  
>that I should not have followed them. The specifics:  
>  
>I used the Munton and Fison Stout Kit (3#5ozs). It calls for  
>6 cups (2#3ozs) of spraymalt, which the clerk at the store  
>said was unnecessary and recommended using 6 cups of the corn sugar  
>supplied with my kit instead. I did this. First, what is  
>"spraymalt?" Secondly, everything from Papizon to the NBS catalog  
>recommends against the use of that much corn sugar. Is this correct  
>and why?

I offer that the clerk at your store gave you misinformation. This is unfortunate. One of the great advantages of buying from a store rather than mailorder is, that you've got a person who can advise, taste your beer, advise again, etc. It's too bad that the clerk at the store was not as well informed as they should have been.

Onward. Spraymalt is another name for Dried Malt Extract. It is basically the same as Extract Syrup except that \*all\* the water has been removed. About 20% of the weight of Malt Extract Syrup is water, so it only has 80% of the "strength" of dried malt extract, pound for pound.

You're right about the corn sugar. Virtually everyone (except the industrial brewers) agree that all-malt is best and that corn sugar should be left out of your beer recipes. Some, such as some Belgian beers and some English beers, call for non-malt sugars like Candi sugar and Demerara sugar, but generally, they are a small percentage of the fermentables. Why? Because corn sugar ferments out to a cidery (like apple cider, or even lemonade) flavor. I tasted a homebrewed "beer" in Canada last year that tasted like watered-down apple cider -- you guessed it -- more than 50% of the fermentables were from corn and table sugar!

>Also, the instructions on the label said add the softened malt, the  
>spraymalt, and 1 gallon of boiling water to the primary and stir.  
>Again the same sources I've been reading almost universally recommend  
>adding the malt to boiling water and then continuing the boiling  
>on the stove for some amount of time. What's the difference? Is this  
>necessary?

Munton & Fison (I have been told and have reason to believe based upon my use of M&F) malt extracts require a shorter boil than most malt extracts. Perhaps this is because M&F boils their wort longer before concentrating it into a syrup, but I've gotten very little hot (and cold) break from my M&F Syrup batches. If you are adding boiling hops, you still need a 60 minute boil if you want to get ~30% utilization of your hops.

The purposes of the boiling are:

1. to sanitize the wort (the water-extract-hop soup),
2. to isomerize (i.e. make soluble) hop oils from any hops you added to the boil,
3. to coagulate large proteins so they don't cause haze in your finished beer (this is called hot break), and
4. in the case of all-grain beers (beers primarily made from grains rather than from extract), to boil off excess water (i.e. after extracting all the goodies from the grains, you've got 7 gallons of wort, but you want to make a 5 gallon batch).

>In any event, the beer seems OK so far. Bubbling through the lock  
>began at about 48 hours, reached its peak activity at about 80 hours  
>and stopped by the fifth day. After checking with the hydrometer, I  
>bottled on the seventh day. I opened one last night (its been a week)  
>and it was pretty good. I will, of course, continue to let this batch  
>age.

You did not mention any priming sugar. Some recipes, and I don't know if M&F recommends this, suggest that you bottle when the gravity drops to a particular level and then relies on the remaining sugars to carbonate the beer. This is not the most reliable method of carbonation. I suggest that you let the beer ferment out completely (I wait till the airlock bubbles less than 1 bubble per 2 minutes, but that's probably excessive) , siphon the beer into a sanitized food-grade bucket, add priming sugar (boil 1/2 to 3/4 CUP of sugar in two cups of water), stir gently to mix and then bottle.

Al.

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Date: Wed, 21 Oct 92 13:35 CDT  
From: iepubj!korz@ihlpa.att.com  
Subject: Carmelization/clorine/DMS

Mark asks:  
>what is carmelization?

Chemically, I can't tell you, but empirically, it is the darkening (toasting) of sugars.

>how does it happen?

The heat you add to the mash kettle, decoction kettle or boil kettle causes it.

>what do you do not to get it?

Don't add too much heat and stir, stir, stir!

>do you ever want it? if so why?

Some styles of beer (Lambics, for example) rely on some caramelization for flavor -- it tastes like..., well..., caramel! An HBD poster a few years ago suggested using gravy browning to add caramel flavor and color. You can also get it from using darker Crystal malts (also called Caramel malts!). You can use it to your advantage (not in Pilsners :^) but it's a bit tricky. I suggest using Crystal malts -- they are much more repeatable.

and then later:  
>what is DMS? how is related to brewing?

DMS is dimethylsulfide. It smells like cooked sweet corn or (some say) cooked cabbage. In most styles of beer, it is undesirable even in small quantities and undesirable in all in larger quantities. It comes primarily from the malt itself and can come from bacterial infection. One reason for boiling that I forgot to mention in my earlier post is that boiling drives off DMS. DMS is created from it's precursor, which is inherently in the malt (some malts have more than others of this pre-cursor, S-methyl methionine) during kilning, mashing, boiling and cooling. However, most of it is boiled off during the boil or scrubbed out by CO2 during the ferment. From the time you turn off the heat in the boil, till you cool below 140F, more DMS is being created. The two things you can do to minimize the creation of DMS in your final product, is to maintain good sanitation and cool the wort from 212F down to below 140F as quickly as possible (with a wort chiller of some kind).

Also, Tom asks, why boil your tapwater:  
>The reason he [Miller] gives for boiling is the presence of chlorine in tap water. Does this make sense? Would boiling the tap water increase the chlorine concentration, or does it really help?

Chlorine is quite volatile and will boil off, so boiling decreases the concentration of Cl. Another reason to boil all your water is to kill any bacteria that may be in it. Another reason for doing a full boil is because a lower gravity boil will increase your hop utilization --

something you must compensate for when trying to duplicate a full-boil recipe while using a partial boil. I suggest everyone should have a copy of the Hops Special Issue of Zymurgy -- turned to Jackie Rager's article on hop utilization every time they formulate a recipe. I do.

Al.

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Date: Wed, 21 Oct 92 13:45 CDT  
From: iepubj!korz@ihlpa.att.com  
Subject: Stuck ferment -- oops.

Yesterday, I wrote:

>GREG PYLE believes that he has a stuck ferment because his 15 gallon  
>batch has stopped at 1.020:  
>  
> [stuff deleted]  
>>I have been told that if you multiply a recipe by more than two, stuck  
>>fermentation is unavoidable because the centre of the carboy has a much  
higher  
>>temperature than the sides of the carboy thereby damaging active yeast.  
Is  
>>there anyone who knows how to avoid these problems for brewing batches  
over 5  
>>gallons?

I forgot to address what I wanted to address! I don't believe "the  
centre  
of the carboy has a much higher temperature than the sides of the carboy  
thereby damaging active yeast." A few degrees higher won't harm yeast,  
but  
I don't think there's even a several degree difference. Consider that  
the  
warmer wort would rise and draw cooler wort in from the bottom -- if  
indeed  
the centre is warmer than the sides, that's GOOD, I would say. In such a  
case, the center would indeed rise and draw cool wort from the bottom and  
thus sides, and therefore create convection currents -- this would rouse  
a flocculent yeast. However, I don't think the temp differences are big  
enough to do this.

Al.

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Date: Wed, 21 Oct 92 11:55:34 PST  
From: "Bob Jones" <bjones@novax.llnl.gov>  
Subject: Yeast nutrients,mini-kegs,molasses,stuck fermentations from Micah

Sorry, I haven't been responding much lately, I did see that post with the nutrient questions but later forgot all about it. Also there have been several E messages about this to me I 'll post an answer.

Most definitely do not use that yeast nutrient with the urea base. These are really cheap nutrients and they are based in the idea that yeast can directly metabolize ammonia in the presence of nitrogen, hence urea! Unfortunately it doesn't smell or taste good IMHO. (some may be accustomed

to this taste) In the past this has been a huge problem for mead makers resulting in several year aging times for the urine smell to go away.

This is not viable for beer with its lesser shelf life. I have actually met mead makers and hbers who thought that the ammonia smell was supposed

to be in the flavour profile of their meads and even liked it.

I use Difco's nitrogen base nutrient for yeast. I've noticed that others on the HBD use this as well, perhaps a posting would help find a source in your own local.

>This past weekend I acquired a 2 1/2 gallon mini-keg called a "Reynolds >Tapper." It has a built-in tap (labeled "Falstaff" which I assume is some

>cheap Yankee beer :) and is barrel-shaped, meant to lie on its side, cask-style. It is filled from one end, and the sealing cap has some funky >valves and a gas cylinder in it. It looks like the idea is, you fill this

>with beer, stopper it, and charge the cylinder with enough CO2 to dispense >the brew. Neato.

A few years ago one of the guys from the club got one of these little kegs and brought it to me to figure out. What I ended up doing was altering the CO2 cylinder in it to be refilled by the owners CO2 set up on his draft system. This was done by removing the existing "bicycle" type valve and drilling it out to accept an 1/8 NPT (pipe thread) this was then adapted to a pin lock fitting purchased from FOXX Equipment. The resultant little keg proved quite useful for outdoor activities.

>I'd like to prime with molasses. Papazian suggests 1 cup/5 gallon batch.

>Unfortunately, he doesn't specify the type of molasses. As many of you have

>guessed, the beer is Yorkshire's Old Peculiar and the list of fermentables

>includes 2#s dark brown sugar.

>I have 12oz. of Brer Rabbit dark 'full flavor' molasses I'd like to use. The

>question is, how much?

If your making an Old peculiar copy I suggest that you use Lyles black treacle instead. It will give the proper flavour profile. Use no more

than 6 ounces, 3 should be enough as it is very strong flavoured by not especially fermentable. Lyles treacle syrup is a common item in British import shops.

>Subject: Stuck fermentation?

>I have acquired 2 15 gallon carboys for brewing beer. I have used them for

>three batches now and I have had problems with each one. Each time I have

>brewed in them, I simply took a 5 gal recipe and multiplied all of the >ingredients by 3. After the secondary fermentation, the specific gravity

>would be about 1.020. This would normally mean stuck fermentation. I can

>usually get the fermentation going again if I stir up the bottom vigorously.

>I have been told that if you multiply a recipe by more than two, stuck >fermentation is unavoidable because the centre of the carboy has a much higher

>temperature than the sides of the carboy thereby damaging active yeast. Is

>there anyone who knows how to avoid these problems for brewing batches over 5

>gallons?

I have been brewing 15 gallon batches for several years and find them easier

than fives. I am guessing that the problem is that you didn't at least triple the amount of yeast that you pitched when you tripled the other ingredients. This story about the vessel size is a crock of #@#%, if it were true AB in Fairfield would be in trouble, their fermenters are 1600 barrel each (1600\*31=gallons). So I say use lots of yeast. Ten percent

pitching rate works great for me.

micah 10/20/92

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Date: Wed, 21 Oct 92 20:22:24 +0100  
From: Victor Reijs <Victor.Reijs@SURFnet.nl>  
Subject: used terms

Hello all of you,

Because I am coming from Euroep, I have sometimes some problems with your wordinngs;-). Could somebody help me with the following:

grist  
quart  
2#s dark brown sugar  
DMS  
wyeat 2112

I known that these could be basic items for you, but I have never heard about them.

Thanks for your explanations.

All the best,

Victor

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Date: Wed, 21 Oct 92 20:36:55 +0100  
From: Victor Reijs <Victor.Reijs@SURFnet.nl>  
Subject: lager yeats at higher temp. and stuck fregmentation

Hello all of you,

I think that it will not be a problem to use lager yeast at room temperature. All the wine/beer yeast belong to the same family and these work between 5 to 30 degree Centigrade. Yeast will go dead above 40 degrees Celsius. The lager yeats is only a yeast which will also fregment at low temperatures, while normal yeast will not do it (like wine yeast).

What yeast needs at the beginning of its live is oxigen. With out that it can not multiply. So if you are making a lot of beer, be aware that the water you are using has enough oxigen in it (water which has been cooked will have a low oxigen content, so stir this water heavily!). Another reason why a fregmentation can stop is that there is no sugar any more. There are beer which will stop at 1020 (depending on the type of ingredients and type of producing the malt.

I do not expect that yeast will go dead in the middle of a barrel, because of the temperature. THE water will always circulate (due to the temperature and due to the formation of CO2). But if you think it is the temperature, measure it;-)

All the best,

Victor

- ----- End of Forwarded Message

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Date: Wed, 21 Oct 92 20:40:52 +0100  
From: Victor Reijs <Victor.Reijs@SURFnet.nl>  
Subject: Re: sake

Hello Will,

This is not a recipe but it is perhaps addition information! If possible you can buy at Japanese or Indian shops stuff which is called 'koji' or 'ragie' (these are the words we are using in Holland). This is a kind of yeast which is able to ferment the starch of the rice. After boiling the rice for an hour and cooling it down one can put the 'koji' in the rice+water. After some 4 days it will taste sweet and then the fermentation will start.

If you get good results, please let us know.

All the best,

Victor

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Date: Wed, 21 Oct 92 16:15:15 EDT  
From: garti@mrg.xyplex.com (Mark Garti mrgarti@xyplex.com)  
Subject: adjuncts and enzyme sources

i want to do a mini mash of some adjuncts to convert their starches to sugars. if these adjuncts don't have their own enzymes i realize that they must come from another source. this other source can be chemical or from a malt. are these enzymes depleted by the reaction they are catalyzing? is temp the only enzyme destruction mechanism? can 1-2 pounds of adjuncts be converted with the enzymes from 1/2 pound of malt or wheat? do you need to use roughly equivalent amounts? do adjuncts such as crystal or chocolate, whose starches are mostly converted or destroyed benefit at all by being included in this mini mash? ie do any starches remain and would inclusion reduce help in the reduction of haze?

Thanks

Mark mrgarti@xyplex.com

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Date: Wed, 21 Oct 92 16:12 CDT  
From: fjdobner@ihlpb.att.com  
Subject: William Mares "Making Beer"

A book entitled "Making Beer" by Willian Mares was issued this year. A very nice easy reading book. As opposed to the many "how to" books that enable us to improve/learn in homebrewing, Mr. Mares takes it one step further and adds some great personal stories of the hows and whys he got into homebrewing. His stories begin though when the market for basic homebrewing implements was very thin and so were the offerings.

I especially liked his replacement line for Mr Papazians "Relax. Don't Worry. Have a Homebrew" nostrum. Mr. Mares line is "Pay Attention. Worry Intelligently. And Have a Homebrew When You're Done." Words I can at least partially relate, except for that last bit.

I will probably have more to say about the book after I have finished.

Frank Dobner

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Date: Wed, 21 Oct 92 17:30:31 -0400  
From: cook@uars.DNET.NASA.GOV (Chris Cook, NMOS Quality Engineer - (301) 386-7807)  
Subject: Small Batches

When I wrote about trying 1-gallon, experimental beer batches, I didn't think I would get the number of responses that I did. I know you're heard it before, but I still have to thank all the people who have emailed me with suggestions and support. I really didn't expect the personal attention.

One question that many people asked was why I wasn't simply joining or forming a larger group of homebrewers and trading recipes. Five of us could brew 5 batches and trade. This would be much less work than five individual experimenters making 25 little batches.

Unfortunately, that's not my answer. Too much pride, I think. Who among us, if they were going to share their beer with, say, four other skilled and knowledgeable beermakers, would brew a simple, possibly bad, experiment? Even shared, a batch is too much work to waste on questionable, experimental stuff.

I know, I know, I (and my four friends) should have the emotional fortitude to be able to avoid this 'Blockbuster' mentality. I can't speak for my friends, but I don't. I simply wouldn't experiment as monotonously as I need to.

Could you and 4 friends make 5 simple ales (five gallons each) with 1/2#, 1#, 2#, and 4# of Caravienne, along with a control batch, just to see how the malt affects the taste? How about batches mashed at 149, 152, 155, and 158? I don't mean you any harm, but if you and your friends have that kind of stamina, I think you should consider hanging around with a different crowd.

Besides, everyone does this differently, and the noise from these little differences could easily overshadow the experiment. I know that my methods aren't perfect, or even right, but at least they're consistent. Even if the five of us started with the same ingredients and directions, I'm pretty sure the differences would embarrass us all.

Some of the small-batch suggestions are very interesting. One person gave directions for doing the mash in the microwave. Fantastic! Who could pass up trying that? There were several variations on the 'coffee-can(s) taped together' lauter tun, although (given the small thermal mass) I'm going to try to modify a 1 or 2 gallon thermos.

The one question still hanging in my mind is about Hop utilization rates. I've gotten contradictory suggestions about hop bitterness. Obviously there's been some research on scaling up from the common 5-gallon batches to pilot brewery scale; I seem to remember that huge breweries don't have to use anywhere near the hops rates we use. Anyone got some quick hints?

I'm still waiting for the Belgian malts to arrive, so I haven't started yet. Once I get moving, I'll be able to tell you more detail on the mechanics.

Chris Cook  
Cook@uars.dnet.nasa.gov

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Date: Wed, 21 Oct 92 17:05 CDT  
From: iepubj!korz@ihlpa.att.com  
Subject: Al's Special London Ale

Due to numerous requests, I am posting my best yet recipe for a clone of Young's Special London Ale. Here it is:

Al's Special London Ale

6.6 lb M&F Unhopped Light Malt Extract  
1 lb 10 oz Laaglander Light Dried Malt Extract  
1 lb Crushed 2-row british Crystal Malt ~40L  
1/2 tsp Burton Water Salts  
5.5 gal Chicago Tapwater  
2.1 oz Northern Brewer Pellets (6.2%AA) (60 min boil)  
1/4 tsp Irish Moss (15 min)  
0.5 oz East Kent Goldings (whole) (5 min boil)  
0.5 gal Boiled Chicago Tapwater (added after boil to adjust OG)  
8 oz Starter from Wyeast #1028

1 oz East Kent Goldings (whole) (dryhop last 7 days before bottling)

1/2 cup Corn sugar for priming

Procedure particulars:

Steeped crushed crystal malt in a grain bag while the liquor + Burton Water Salts went from tapwater temperature up to 165F. Removed grain bag and let "wort" drain out of it. After boiling down to 5 gal, OG was 1071, so I added the additional 1/2 gallon of boiled water (not a big deal, but hop utilization would have been different with a 6 gallon boil). By the way, Chicago water is quite soft -- I suspect distilled would be close enough.

Fermentation in glass, with blowoff, at 68F.

Dryhops simply stuffed into the primary after fermentation ended, seven days before bottling.

OG=1064

FG=1022 (yes a bit heavy, but yummy)

Comments:

Closest attempt yet to Young's Special London Ale. Could use a bit more diacetyl. At the 1992 AHA National Conference, Charlie said: "Great London Ale!"

Al.

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Date: Wed, 21 Oct 92 19:12:24 -0500  
From: dbreiden@dsuvax.dsu.edu  
Subject: The Big 1K

I know I'm 4 issues early, but if there are any big parties planned for the 1,000th issue of the Digest, I'd love to attend! So if any bashes are planned near Pierre, SD, let me know.

\*sigh\* something tells me I'll simply have to lift a pint in relative isolation ....

- --Danny

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End of HOMEBREW Digest #996, 10/22/92  
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Date: Wed, 21 Oct 92 23:00 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Windbags, again, Tapper

To: Homebrew Digest  
Fm: Jack Schmidling

>From: matth@bedford.progress.com  
>Subject: Digest 992 and Jack's perfect brews

In today's digest, #992, Jack S. Says:

> How can you possibly suggest that I would make beer that I do not like?

>> I wish I could attain that type of consistent perfection!

You have taken the statement out of context and ignored the whole point of the discussion. It was suggested that I don't care what my beer tastes like as long as it is clear and I was responding to that absurd notion.

.....

I counted to 10 (waited for two more Digests to see if anyone else would speak out) before responding to this, so you all can save your heat. I thought it out clearly and mean exactly what I am about to say.

>From: iepubj!korz@ihlpa.att.com

>Chris Cook asks about how to try a lot of recipes without becoming an alcoholic:

>>Mashing gets simpler, I guess, but all my stuff assumes at least >5 pounds of grain. I expect the 44 quart cooler/lauder tun will >get cumbersome quickly, for example. Jack, you're Easymash may >be the best bet.

>I disagree. With very little grain in the bottom of the pot, your grain bed would still be very shallow.

So far so good but he could use a tall/skinny pot.

> This would also accentuate the poor extract efficiency of the Easymash system -- its biggest design flaw is that the runoff is drawn from a very limited area of the grain bed.

I find this totally unfounded statement, not only factually wrong but just about the lowest this group has slithered to bring personal animosities into the discussion on home brewing. to maintain any semblance of keeping commercialism out of the discussions. When a product of mine is publicly trashed, I reserve the right to publicly defend it.

The range of extract efficiency over about thirty batches made with an EM has been between 26 and 31. Most of the variation was caused by improper measurement technique and basic measurement error. The most recent 5 batches have been 29 exactly, all five of them. There are those who claim to get higher efficiencies and no doubt do, on occasion. However, the EASYMASHER was designed to make it easy for the extract brewer to transition to all-grain with the minimum additional equipment and a fool-proof process that is guaranteed to produce a good beer, the first time, with no hangups. I suspect that most beginners and many old timers would be delighted with an extract efficiency of 29.

The alleged "design flaw" is only seen as one, by someone who has never used an EM and hasn't the foggiest idea of what he is talking about, but interested only in stroking his own ego.

As a result of the extremely efficient screening device, the mash runs clear after only an ounce or two are run through, instead of the more usual recycling of quarts or gallons of turbid runoff.

Not only does this get things under way with minimum effort but it allows one to stir the entire mash, all the way down to the bottom as often as one feels like it during the sparging process. This keeps re-suspending the grain so that the sugar is in a solution that is continually being diluted by the sparge water so that by the time sparging is complete, the remaining liquid, throughout the entire grain bed, is so dilute as to make the location of the out-flow totally irrelevant.

The only "flaws" in the system seem to be that it is too simple, it works too well and it was developed by the "World's Greatest Brewer".

>From: "CBER::MRGATE::/"A1::RIDGELY/"@CBER.CBER.FDA.GOV

>This past weekend I acquired a 2 1/2 gallon mini-keg called a "Reynolds Tapper." It has a built-in tap (labeled "Falstaff" which I assume is some cheap Yankee beer :) and is barrel-shaped, meant to lie on its side, cask-style. It is filled from one end, and the sealing cap has some funky valves and a gas cylinder in it. It looks like the idea is, you fill this with beer, stopper it, and charge the cylinder with enough CO2 to dispense the brew. Neato.

Not quite. The CO2 cylinder is a throwaway and not meant to be refilled by the user. These things went out of circulation about ten years ago as far as I know. Fallstaff was a Midwestern beer, I can't recall who made it but

there was one other brewer who used the Tapper also. I have several of them,  
all modified in various ways to make them re-usable. They are great for small batches but I never found a source for that wierd CO2 cylinder and their cost would probably make them impracticable. I just put a small aircock on the keg and charged them from the regular tank.

In my rebirth as a hombrewer, I no longer wish to drink beer out of aluminum  
so they are collecting dust in a corner. They were originally coated on the  
inside but the coating has long since worn off and I probably drank it.

Probably explains why I am such a nice guy.

js

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Date: Thu, 22 Oct 1992 08:32:53 -0400  
From: mgx@solid.ssd.ornl.gov (Michael Galloway)  
Subject: terms, koji, and #1000

In issue #996 Victor Reijs asks:

>Because I am coming from Euroep, I have sometimes some problems with  
>your wordinngs;-). Could somebody help me with the following:  
>grist  
>quart  
>2#s dark brown sugar  
>DMS  
>wyeat 2112

Victor,  
Grist is an amount of grain for grinding/crushing or the product obtained from the grinding/crushing process. For our purposes, grist is crushed malted barley and other adjuncts (roasted barley, etc).  
A quart is a 'quarter' of a gallon. A gallon is 128 ounces (fluid).  
2#s refers to pounds. The sharp, #, is the English symbol for the pound. One pound is 16 ounces.  
DMS is dimethylsulfide, well defined in issue #996.  
WYeast #2112 is WYeast's 'high' temperature lager yeast. Usefull for making steam beers. Are WYeast products available to you in the Netherlands?

In the same issue Victor also refers to koji as a type of yeast:  
>If possible you can by at Japanes or Indian shops stuff which is called  
>'koji' or 'ragie' (these are the words we are using in Holland). This  
>is a kind of yeast which is able to fregment the strach of the rice.

Victor, koji is an enzyme, similar to alpha-amalase (sp ?) which is one of the enzymes which converts the starchs in malted barley to sugars. Koji converts the starchs in rice to fermentable sugars.

To Danny near Pierre SD: Although East Tennessee is somewhat more densely populated than SD, I am afraid that I too will be drinking alone next Tuesday (or Wednesday ?) when issue #1000 comes out.

Hey, have any of you netmongers out there tried to use IRC as a means of discussing homebrewing issues? Just a thought.

Michael D. Galloway (mgx@solid.ssd.ornl.gov)  
v-(615)574-5785 f-(615)574-4143  
Living in the WasteLand (of Beer, that is)

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Date: Thu, 22 Oct 92 08:44:37 EDT  
From: "Mark Rich-mpr8a@acadvm1.uottawa.ca" <MPR8A@acadvm1.uottawa.ca>  
Subject: Chimay

Greetings...

I live in Ottawa, Canada. Last weekend I was visiting my local liquor store, when I looked up on a shelf and noticed a 750 ml bottle of "Chimay" trappist ale. I hear all kinds of great things about this stuff on the web so I figured: Hey, sign me up. So I tenderly cradle the bottle all the way home so as not to disturb the sediment, and put it on the balcony to chill lightly (it's a little cold up here!!!) and wait with anticipation. The moment of truth finally comes, I light some candles on the mantle, place the bottle between them and give praise... then... POP! I gently pour a glassful into a wide-wine glass; raise it to the light and observe the rich redness; wow! Then a noseful, fruity and somewhat (newly coined smell term)-citrusy. Finally a sip... BLECH!!! Is this stuff supposed to taste like that? Please tell me it ain't so... very sour, extremely bitter, and an awful aftertaste. I hope this was bad sample.

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Date:Thu, 22 Oct 1992 08:52 EST  
From: JCHISM%HSSCAM.decnet@NETVAX.MIS.SEMI.HARRIS.COM  
Subject: Malt Storage (How Long is To Long?)

I was cleaning my garage out last weekend and found several cans of malt that have been sitting in varying degrees of heat and cold for 2 to 3 years. They are Muton and Fison pale and have been through Texas summers as well as Northeast PA winters in the garage. My question .... would this malt still be brewable or should I toss it out? My brewing equipment has also been in storage and is really dusty. What would be the best way to clean this stuff? It is food grade plastic. Is there a lifetime to food grade plastic, when do you know you need new containers?

Thanks in advance for any help.

Jami Chism  
The Party Line BBS  
(717) 868-5435  
- - - - -

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Date: Thu, 22 Oct 1992 08:04:18 -0600  
From: craigman@casbah.acns.nwu.edu  
Subject: Sam "Boston" LawyerPig Adams?

I heard some rumor recently about the Boston Brewing Co. trying to put under any microbreweries that include the name "Boston" in/on their beer. Any evidence out there? Am I going to get sued for saying Boston on the net, Jim? Guess what? Boston! Boston! Boston! Boston! Boston! Boston!

// LizardArm //

craigman@casbah.acns.nwu.edu Craig Anderson

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Date: 22 Oct 92 09:38:27 EDT  
From: "Steven D. Brown" <73030.3307@compuserve.com>  
Subject: re: boil ALL the water

Before I boiled all my water that I use in brewing I also suffered from the dreaded metal-medicine after taste in my beer. I now boil all water I will be putting in my beer the night before and as a result I have been acused of not using extract in my all extract brewing <GRIN>

I did not originate this idea or think it up on my own but recieved this wisdom from on high (read local home brew shop). At least for me all my ales taste like ale now. Just another data point.

~~~~~  
Steve Brown 73030.3307@compuserve.com

Date:Thu, 22 Oct 92 9:47:04 EDT
From: "Jack D. Hill" <jdhill@BBN.COM>
Subject: Beer Engines

A question on hand pumps or beer engines:

Can anyone explain how beer engines work? What is used to displace the volume taken up by the expelled beer? Can you get a beer engine for home use? I

understand that in England, beer is "conditioned" and contains still active

yeasts and is allowed to attain the perfect level of carbonation before serving. Once tapped however, the beer must be served quickly. Is this due to

the fact that the beer engine causes the beer to age or go stale more quickly?

I've been seeing beer engines in use more lately. The Commonwealth Brewery in

Boston has quite a few of them and the new John Harvard Brewpub in Cambridge

has one. I've also seen a few on the west coast, the Lyon's Brewery in Dublin

CA to name one.

Jack Hill

Date: Thu, 22 Oct 1992 09:18:25 -0500
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)
Subject: used terms

Hi Victor --

You asked for a few definitions:

Grist: Your "grist" is the mixture of various malts or other grains that will be ground for brewing. The mixture after grinding is also called "grist".

Quart: A unit of volume, very slightly smaller than a liter (litre?) It is
is quart because it is 1/4 (one quarter) of a gallon.

The sharp or hash-mark (#) is a symbol used to stand for "pound".

Pound: A measure of weight, about 1/2 kilogram.

Brown Cane sugar, less refined than the normal, white granulated stuff
Sugar: people use for baking, and in tea. It has molasses flavor. As most flavors, you need to try it to really know. The less refining, the darker in color it will be.

2# Dark Brown Sugar is, therefore 1 kilo of less-refined cane sugar.

DMS Dimethylsulfide. Smells like cooked cabbage. There's a good explanation in today's (22-Oct) homebrew digest from Al Korz(?)
iepubj!korz@ihlpa.att.com

yeast A brand and strain designation of brewer's yeast. The yeast 2112 will have to explain further...

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Date: 22 Oct 92 07:21:16 U
From: "Rad Equipment" <rad_equipment@rad-mac1.ucsf.EDU>
Subject: Wheat Beer Validity

Reply to: Wheat Beer Validity
(Apologies if this shows up twice. I never got a confirmation from the Digest when it went out the first time so I'm sending again. Gave me a chance to add comments regarding Steve's in today's Digest. RW...)

Jon Binkley comments:

>Hey, if Anchor and Red Hook charged \$3.50 a six pack for their >wheat beers I'd have no complaint, and would even buy some for >lawn mowing purposes.

You seem to infer that these beers are produced with a lower standard. That they are made with cheaper materials. I cannot speak for Redhook, however I do know my way around Anchor and can speak to their methods. There is no less effort or expense in the production of Anchor Wheat. Actually there is more labor involved due to the slow sparge that occurs from the use of the wheat. As far as I know there was never any intent to compete with the budmilcoors of the world, rather to offer a product which is lighter in taste and body (without resorting to the use of rice or corn) which might appeal to those who are not into the rest of Anchor's line. The use of the term "lawnmower beer" here refers to the refreshing quality of the lighter brew, not to it's price.

There are many folks around who really like wheat beers, Anchor's included. If you are not one of them Jon, don't buy it! Save your pennies for that bottle of Oatmeal Stout. And don't attach any socio-political significance to it either. It's just another style of beer, and some people like it.

And I believe Fritz is credited with creating the style, not brewing the first Wheat in the US in modern times.

RW...

Date: Thu, 22 Oct 92 10:35:27 EDT
From: palladin@muscle.trincoll.edu
Subject: Medicine-y taste

James Smith describes an underlying medicine-y taste in his beers that he suspects may be from chlorine in the tap water. I have also had a similar taste in my extract+adjunct beers and was wondering the following:

- 1) What is a "phenolic" taste? Plastic-y? I know this is like asking " what does pineapple taste like?", i.e. difficult to describe without tasting it.
- 2) I noticed that this unpleasant taste is more pronounced if I ferment at higher temps (ales). This led me to believe that it is the dreaded "phenol" and that I could probably fix it by switching to liquid yeast and fermenting at lower temps. Is this idea all wet?
- 3) Do digest readers think it *is* due to chlorine in the water? My water dept says that they add almost no chlorine to the water.

Note that this funny taste is medicine-y, not plastic-y.
I agree with Tom that my beers are much better than bud-miller but they still have this "homebrew" taste.

One more data point - the one time I brewed a lager it had very little of this problem. It was fermented at about 50 deg F and also used dry yeast.

One final clue - no matter how much malt I seem to use, this taste masks any malty residual sweetness, i.e. even with 7lbs of extract and 1 lb of crystal there is no appreciable maltiness. The taste that lingers on the tongue is bitter and alcoholic.

Any Suggestions?

Joe Palladino

Date: Thu, 22 Oct 92 09:35:41 CDT
From: pmiller@mmm.com
Subject: "Making Beer", by William Mares

Frank Dobnar writes about William Mares's book, "Making Beer" in the HBD 996.

I've read this book too and although it's amusing, I wouldn't recommend it to anybody who wants to learn more about making howebrew if they already own TNCJOHB. The information in Mares is basically a subset of what Charlie writes. Buy Dave Miller's book for more (technical) information if that's what you want.

Mares's book is chock full of amusing anecdotes though as Frank mentions. His first exposure to good homebrew comes as a result of getting his bagpipes tuned. (Honest!) The last 1/3 or so of the book tells about Mares's decision to start a microbrewery and this is what I found interesting. Mares was amazingly level-headed and got lots of good advice before taking the plunge. In fact, he was so level-headed, he decided not to open a microbrewery. (I know that I wouldn't have the strength to say no.)

So, as Frank says, "Making Beer" is easy reading and amusing, but don't buy it to learn to be a better brewer.

Phil Miller

Date: Thu, 22 Oct 92 11:01:19 EDT
From: James P. Buchman <buchman@marval.ENABLE.com>
Subject: Acid wash

Hi,

I have a strain of German Ale yeast which I cultured from a single cell colony and which has produced two great batches of Extra Special Bitter. The second batch was pitched with yeast cultured from the dregs of the last bottle of the first batch. Since I have heard that three repitchings is about the limit before petite mutants start to affect the performance of the yeast, I would like to try to give the yeast from this batch an acid wash before storing it.

My questions:

- 1) What are the benefits of an acid wash?
- 2) Would a white vinegar/water solution be satisfactory? If so, what PH should I shoot for, and how much vinegar would lower a liter of water to that PH?
- 3) How long should the yeast stay in the acid solution before washing with plain water?

I guess what I could use is an acid wash procedure. I have seen yeast washing procedures posted for plain water, but not for an acid wash.

Thanks,
Jim Buchman

Date: Thu, 22 Oct 92 11:28:58 EDT
From: jim busch <busch@daacdev1.stx.com>
Subject: re:yeast attenuation

In the last digest:

Bill Szymczak bszymcz@ulysses.nswc.navy.mil wrote:

>recipe for stout deleted:
>Edme ale yeast and obtained
>OG = 1.057
>FG = 1.028
>This batch was very full bodied, relatively well balanced, and had
>a pleasant licorice flavor. For my new batch I used the same recipe
>but used yeast A1 from Dr. Schiller's Yeast Culture Kit, which
>I believe is the same as WYEAST 1056. For this batch the starting
>and final gravities were
>OG = 1.053
>FG = 1.014 !!!
>Considering the amount of unfermentables in the recipe this final
>gravity must be near some theoretical limit.
>The difference in starting gravities is due to the fact that this time
>I was fermenting a little more than 5 gallons (about 5 1/4 gal.)
>While bottling, I tasted some of the new batch, which needless to
>say was quite a bit dryer (similar in dryness to Guinness)

I cant pass up an opprotunity to comment on Dr. Schiller's yeast!
First, strain A1 is from the same (or so we think) original strain
as Wyeast 1056, ie: Narragansett, but from a different source than
1056. I use this strain in most of my ales, and it has excellent
attenuation characteristics. My American Pale ales use 10%
caramel 40 and the ferments go from 1.053 (13P) down to 1.008 (
2P) in 4 days! I also brewed a strong ale with this yeast and it
went from 1.060 to 1.008 in 5 days. For another data point, I
brewed a barley wine and pitched cultured Thomas Hardies yeast
into a 26P (1.104) OG. It got "stuck" at 1.050 (typical for
hardies yeast). At this point I pitched a ton of A1 slurry
without oxygenating the batch, and it took off, finishing at
1.024-6, for a whopping 10% by volume! So, the strain is quite
alcohol tolerant and very attenuative. It makes sense, since the
SNPA pallet is quite dry and not very sweet. In Bills, case,
the EDME performed very badly, finishing at 1.028, way high even
for most barley wines, much less a stout. The second batch,
ending at 1.014 is typical when the specialty malt content goes
up. In fact, 1.012-1.015 is a great range for FG with a stout.

>Other factors which may have influenced these results were:
> 1. The yeast for the new batch was pitched from a 1 liter starter,
>while the dry yeast used in last year's batch was simply
>sprinkled on top.
>2. The new batch was fermented in glass carboys with
>primary fermentation lasting 3 days, and secondary another 8 days.
>The previous batch used single stage fermentation for 13 days
>in plastic.

Factor 1: yes! very important to pitch an active 1L starter.
Factor 2: irrelevant, except that the secondary helps clarity &
yeast removal from the bottling stage.

Bill, if you brew this again, it would be interesting to compare
the results of using strain A6 (similar to Wyeast Irish) or

strain A15 (aka Ringwood ale yeast). Both should result in a higher ester quality to the stout which might be quite desirable.

If anyone would like to email me with data points from using any of the Dr. Schiller strains, I would be most interested in comments & experiances. Also, any improvements or suggestions are welcome since it is WE the collective brewing community that this effort is for, and if the process can be improved I am sure an effort will be made to do so.

Jim Busch
busch@daacdev1.stx.com

Date: Thu, 22 Oct 92 09:16:43 MDT
From: stevel@chs.com (7226 Lacroix)
Subject: Recipe requests

Anybody out there got a good Dubbel or Trippel recipe???? I'm psyched up to try either, but I don't have a recipe. Please E-mail any responses. And by the way OOOOOOOOh CANADA! how about a recipe for a Big Rock Extra Ale clone???? It's an "Irish" type ale from Calgary and I hope they have it on draft in the next life time!!!

Date: Thu, 22 Oct 92 15:59:44 GMT
From: sbsgrad%sdph.span@Sdsc.Edu
Subject: Small breweries in Southern Germany

From: Steve Slade <sslade@ucsd.edu>
Date sent: 22-OCT-1992 08:51:37 PT

My wife and I will be honeymooning in Southern Germany and Austria during November. Anyone out there have suggestions for small breweries/brewpubs/pubs which should not be missed? As a general rule we will be avoiding big cities, so all the wonderful info about Munich from this forum and Jackson's guide will not do us much good.

As usual, thanks in advance for all replies.

Steve Slade
reply to:

sbsgrad%sdph.span@sdsc.edu
or
sslade@ucsd.edu

Date: Thu, 22 Oct 92 9:16:13 PDT
From: Tom Bower <bower@fubar.rose.hp.com>
Subject: Beer Evaluation

I recently made the jump to all-grain for the first time, and produced what I think is a really tasty stout. I'm anxious to have someone with plenty of beer tasting & judging experience give me some feedback.

What is the best way for me to get expert feedback on my beer?

- 1.) Join a brew club.
- 2.) Send some to a homebrew contest/judging somewhere.
- 3.) Study for and become a beer expert judge wizard guru myself.
- 4.) Find a kindly, thirsty beer judge who is willing to taste & report back if I send beer.

Assume for the moment that #'s 1-3 are not available right now...any takers for #4? Now, before I'm deluged with e-mail from people who just want a couple bottles of my stout: this is an experiment, and for the time being let's treat it as a purely hypothetical question. If there's anyone who lives reasonably close to Roseville or Auburn, CA, and might be willing to volunteer to try my homebrew, drop me an e-mail message!

In the larger sense, I'd be interested in the net's opinions on how a home-brewer would best go about getting knowledgeable feedback on his/her beer.

Tom Bower.

Date: Thu, 22 Oct 92 11:27 CDT
From: iepubj!korz@ihlpa.att.com
Subject: Re: terms

Victor asks about the meanings of:

>grist

The grist is the crushed grains.

>quart

A quart is a US measure of liquid volume. It is equivalent to 0.946 liters.

>2#s dark brown sugar

The "#" symbol is often used in the US to mean pounds (which is equivalent to 0.4536 kilograms). Therefore "2#s" or "2#" means 2 pounds == 0.9072 kg.

>DMS

Dimethylsulfide. See my post in yesterday's HBD.

>wyeat 2112

Just a typographical error. What was meant was: "Wyeast #2112 California Lager Yeast." It is also called Brewer's Choice Yeast and is made by Wyeast Laboratories.

Al.

Date: Thu, 22 Oct 92 20:52 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: HBD Field Report #1: Information Sources

Came home yesterday from 21 days in England and Belgium with a horrible cold and three suitcases filled with goodies. The take: 7 kilos of candi sugar, 8.85 of Belgian chocolate, 5 beer glasses and just over 12 liters of British and Belgian beers in 33 bottles. Brian D. still holds the overall beer smuggling record, but but I brought back more overall calories!

I passed customs at Baltimore/Washington International Airport, and all the beer was carefully packed in my suitcases except for a rather conspicuous magnum of Villers St. Ghislain (Brasserie de Silly) that wouldn't fit. There was no customs red line (i.e. for those who wish to declare), so I went through the green. When the guy asked if I had any alcohol I indicated the magnum, but by then he'd already rattled off the next six questions and sent me on my way. (Note: these days I am lamentably clean cut and respectable-looking, and I did notice that the guy ahead of me--with long hair, a small bag, and a history of traveling to bohemian haunts such as Amsterdam and Prague--was instantly snagged for more detailed examination.)

My travels included visits to three English and two Belgian breweries, as well as several brewpubs, homebrew stores, and related haunts. I'm planning to sift through my notes and collected materials as my brain slowly recovers from the jet-lag, cold, and excesses of the past three weeks, and hope to post several messages based on these as time (and space) allows. Since I spent a good deal of time looking for published information I thought this might be a good place to start.

INFORMATION ON BEER IN THE UK

I did not purchase a copy of the current GOOD BEER GUIDE published annually by CAMRA, as I had last year's model. The guide was readily available in any decent bookstore, and can be ordered from CAMRA at 34 Alma Road, St. Albans, Hertfordshire, England, AL1 38W. I regret that I don't have the price of the current edition at hand; my suggestion to interested parties is that you write to request the ISBN number, and use this to order through your local full-service bookstore.

CAMRA also sponsors several other publications. These include:

Graham Wheeler, HOMEBREWING: THE CAMRA GUIDE (Alma Books: St. Albans, Hertsfordshire, 1990), 181 pp., illustrated (ISBN 1-85249-107-8). Cost: 4.99 pounds sterling. This is an excellent and handy guide, though probably less accessible for beginners than Papazian's JOY. All-grain beers are the focus, and there's lots of good information on water treatment and other special topics, as well as a chapter on recipe formulation. Also welcome was info for brewing in

metric measures, for those (like me) who are getting tired of mixing cups, pounds, gallons and grams. Note: the Alma press is owned by CAMRA.

Roger Protz, THE REAL ALE DRINKER'S ALMANAC (Moffat, Scotland: Lochar Publishing, 1991), 288 pp., illustrated (ISBN: 0-948403-89-6). Cost: 7.99 pounds sterling. A fantastic guide to beers from all over the UK, and an excellent companion to the above. This book provides tasting notes for the vast majority of real ales available, as well as recipe guidelines (i.e. IBUs, malts and hops used, special techniques). While having this information is still a far cry from being able to duplicate your favorite beer, it's definitely a leg up. Impressive in its scope. Another book, THE EUROPEAN BEER ALMANAC, by the same author and publisher (same price, ISBN 0-948403-28-4) covers continental brews, but was far less comprehensive and tries to cover too much ground, IMHO.

Tony Morris, ed., SUFFOLK REAL ALE GUIDE (CAMRA: no place, 1992), 192 pp. with maps (ISBN: 1-85249-066-7). Cost: 3.00 pounds sterling, and worth three times that. Most of our travels were in East Anglia--the counties of Suffolk, Norfolk, and (depending on your philosophy) Cambridgeshire and Essex. This guide is similar to the GOOD BEER GUIDE except that it lists ALL of the pubs in the county of Suffolk. It's an astonishing piece of work for a county organization, and, once we found it, replaced all our other guidebooks. Includes historical profiles of each town, with maps showing the locations of pubs as well as information on all the beers available in the area. If CAMRA can produce this kind of effort in every county travelers will be very well off indeed! (I gather this is a very new publication: the only place we saw it was in the Ipswich tourist information office.)

INFORMATION ON BEER IN BELGIUM

My search for beer guides in Belgium was quite energetic, and almost equally fruitless. With a wealth of beers and brewing history at least as rich as England's it's astonishing how little information is available. However, you can still look for:

Tim Webb, GOOD BEER GUIDE TO BELGIUM AND HOLLAND (St. Albans, Hertfordshire: Alma Books, 1992). ISBN 1-85249-110-8. Cost: 8.99 pounds sterling. This obvious started as a CAMRA guide, and is published by their press, but does not bear their seal. It is a Lowlands equivalent of the UK GOOD BEER GUIDE, and does a very creditable job. The descriptions of the beers are less detailed, but I would say that this is probably probably essential reading for anyone going to Belgium who doesn't already know where they're going to do their drinking, and is very desirable even if you do.

MENU FROM LE VAUDREE, Liege. Le Vaudree has two restaurant/cafes in the province of Liege, and offers 42 beers on tap and 980 in the bottle. Their menu is 48 pages long and is a veritable dictionary of Belgian brewing. Beers are arranged by category, including one for "Bieres Disparues", or beers from breweries that no

longer exist (try a 15-year old gueuze?). While this is hardly in the same category as the publications listed above it is still a very valuable reference source, and procuring it is likely to be more fun than a visit to your local bookstore. These two cafes are open 24 hours (probably the only thing in Belgium that's open at 3:00 am aside from the bordellos, which probably only serve Stella Artois), and are located at:

Rue val Benoit, 109 Rue Saint-Gilles, 149
4031 Angleur 4000 Liege
Tel: 041/67-10-61 Tel: 041/23-18-80

As soon as my brain is working better I will post information gathered from the brewery visits as well as some other general observations. In the meantime, could someone send me the address of the MEAD LOVERS interest group? A Belgian friend asked for this, and I must admit I didn't save it. Thanks and a bientot!

Date: Thu, 22 Oct 1992 18:24:34 -0400
From: Michael Lewandowski <mikelew@brahms.udel.edu>
Subject: cloves in pale ale

I would like to make a batch of spiced pale ale. As the title of this article states, I'd like to use cloves. Does anyone have any advice to offer? I'd appreciate information on dosages, when to add the cloves, what kind of cloves to add (ie whole, ground, something else), and anything I may have missed. Thank you very much.

Mike

Date: Thu, 22 Oct 92 18:31:58 -0400
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: yeast nutrient for mead

Jim Larsen (jal@techbook.com) informed me via e-mail that bee pollen is a (the?) traditional yeast nutrient for mead. Thanks again, Jim. Does anybody have any idea how much to use per gallon?

Acton and Duncan recommend a combination of ammonium phosphate and vitamin B1 for nutrient. I don't feel a whole lot better about ammonium phosphate than I do about urea (although at least my mead won't literally be p*ss-water :-).

I mentioned in an earlier HBD that I was wondering about using health-food-store brewer's yeast as a nutrient for cider. What about for mead? It's not live yeast. It has B1, as well as other B vitamins. I suppose it also has other nitrogenous goodies which the wine yeasts can scavenge from the corpses of the dead brewer's yeast. Does this speculation seem to make any sense? Does anybody have any ideas how much I might use per gallon?

Is there a mead digest?

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: Thu, 22 Oct 92 15:39:26 PST
From: "Bob Jones" <bjones@novax.llnl.gov>
Subject: Malting your own grain from Micah Millspaw

At the October SAAZ club meeting one of the members brought in many five pound bags of barley. This was dry, unmalted barley. He said, evrybody take some. After that a lot of the meeting was about what to do with the barley, most opted to try malting the stuff. Over the past week that is what I did, made malt. This is a fasinating process and very easy to do (quality aside) whither the malt is top notch or otherwise, malting and kilning your own grain and then brewing with it should be a must for any grain brewer (one time). I found this to be an enlightening project as did other members of SAAZ who tried this as well. I'm looking forward to the next few meetings when we'll sample the really homemade beers. As I hickory smoked my malt after kilning, I'll be brewing RAUCH STOUT this weekend.

I thought that the might be interesting to the HBD.

Micah Millspaw
10/21/92

Date: Thu, 22 Oct 92 20:18:53 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: chlorine/stuck ferment cures

>The purpose here is to get rid of the chlorine. In his previous book, "The Complete Handbook of Homebrewing," he recommends pre-boiling all water for 15 to 30 minutes to drive off the chlorine. IMHO, it is a function of your water supply. When I lived in Lexington, MA, the water was quite good and I could add it directly to the fermenter and the beers were fine for my untrained palate. When I moved to North Andover, MA, I could smell the chlorine in the water & the water dept. said the chlorine level was 0.7 ppm - swimming pools range from 1 - 2 ppm. I started boiling the water then; I did not try a batch without boiling the water.

It's not just the chlorine taste that you want to drive off; the chlorine will act as a buffer and keep your mash ph from getting below 5.8 or so (that figure is from experience), no matter how much gypsum you add (within reasonable limits). A high ph will adversely affect your extract efficiency (but you can still get a fine beer with a mash ph of 5.8, albeit a lighter one unless you compensate with more malt.

- - - - -

For curing a stuck fermentation, try oak chips. I use the kind that look like, and are, sawdust. usually I don't want them to impart too much flavor to the beer (and if I do get an oakey flavor, I want it to be a charred oak flavor), so I toast the heck out of them at 450F for 10-15 min, then boil them, and then strain the water to remove much of the flavor which has been extracted in the water, maybe boil & strain again, and then add the goop to the fermenter.

It works like a charm, but don't ask me why. I don't buy the excuse they give on the A-B tours: "the oak chips effectively increase the surface areas of the fermenter, giving live yeast more area to settle out, and not be suffocated by a yeast cake". The sawdust-type chips could not have this advantage, as they settle out fairly quickly, and form a cake on the bottom, but still work. It must be a chemical phenomenon.

other methods I've tried are:

- 1) rousing the yeast. It doesn't seem to make too much of a difference. For it to make a difference, you have to continually rouse the yeast. If you don't have a method of doing this automatically in the fermenter, you are just exposing the beer, to unwarranted risk of infection and aeration, and achieving marginal results.
- 2) yeast energizer. I've tried two kinds: diammonium phosphate, white crystals, and ammonium phosphate (from wines, inc) which was yellow and smelled like piss. I've had good luck with the former (and not the latter), but there were

too many batch-to-batch variances to blame any taste defects or absence of defects on the yeast nutrient itself, especially when I don't know what off-flavor it's supposed to impart. (I've only used them with meads, and like it was mentioned yesterday in the hbd, maybe I'm accustomed to the flavor)

- 3) adding more yeast. If you do this, make sure you krausen with liberal amounts of actively fermenting yeast, i.e. a starter at high krausen. whatever caused the original yeast to "stick" will probably cause the extra yeast to stick, also - try a more attenuative fermenter.
- 4) add cane sugar to the recipe. What I mean is: all those batches I've added cane sugar to seem to go on forever, whereas all-malt batches can be done in under a week. I don't mean replace part of your malt with sugar - just add a little in addition to all the malt. This keeps the yeast in suspension and happy fermenting the cane sugar, and at the same time they get the last little bit of fermentables from the malt. At least this works pretty well for heavier beers, unless the extra cane sugar gets the alcohol so high it kills off the yeast. I've never added any to a batch that's already stuck, though.
- 5) you can always try changing the temperature.

bb

Date: 23 Oct 92 03:36:19 GMT
From: SynCAcct@slims.attmail.com
Subject: Sierra Nevada Pale Ale

Being Canadian and on business to the States a few months ago I was fortunate enough to be able to purchase and bring home some bottles of Sierra Nevada Pale Ale. Fine stuff, it is, and I would like to make it my next project. My question: is the yeast slurry on the bottom viable and is it the same yeast that SN uses for their primary. I've heard some bottle conditioned beers are actually kraeusened with wort inoculated with a strain specifically generated for priming. These bottle loading strains don't make good ales, just fizz to lock the cap on. If anyone has the "goods" on the stuff in the SNPA bottle please let me know. I'm plating it out in a petri dish tonight, we'll see what grows.

While we're on topic, can someone email me their best SNPA emulator?

Thanks in advance.....Glenn Anderson

EMAIL ==> gande@slims.attmail.com

Date: Thu, 22 Oct 92 10:16:36 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Beerstone

From: "John Cotterill" <johnc@hprpcd.rose.hp.com>

>Thanks to all who responded to my questions about removing the white
>precipitate on the bottom of my boiler. The consensus is that the stuff
>is calcium carbonate. The following suggestions were given as a means
of
>removal:

[stuff deleted]

There is a mineral deposit typically found in brewkettles which matches
your
description. This mineral is not calcium carbonate, but calcium oxylate,
which is commonly referred to as "beerstone". I suspect that's what
you've
got. At any rate, vinegar will work just fine.

Cheers,
CR

End of HOMEBREW Digest #997, 10/23/92

Date: 23 Oct 92 08:06:12 GMT
From: "Glidden-Rodney" <MSMAIL.GLIDDENR@TSOD.lmig.com>
Subject: Mashing

This is my first posting to the HBD.

I have been brewing for almost a year now, brewing mostly extract and partial mash recipe's. I would like to start doing some all grain brewing. I was wondering if anyone has a fairly simple system of doing this. I have a hard time using my stove to keep a constant temperature.

I am even contemplating buying a bruheat Boiler. Are there other better types of boilers out there? any information you could e-mail me would be of great help.

Rod Glidden

Date: Fri, 23 Oct 92 09:12:51 -0400
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: 1056 and clarification

My first batch using Wyeast 1056 is 20 days old and coming into its own. I am most pleased with the results, despite the lower FG noted previously. One great feature is that the yeast sediment in the bottles clings extremely well to the bottom, just like SNPA. You can pour out virtually all the beer.

The beer is not very clear, and doesn't seem to have clarified any in the last few days. Has anybody else experienced this problem? I did not use Irish moss or finings; I found they were unnecessary with the dried ale yeasts I used to use (Edme and Munton & Fison).

I hope that someone more qualified than I can answer Glen Anderson's question about SNPA. I believe I've read in the HBD that the yeast used for bottling is indeed the same one used for fermentation.

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: Fri, 23 Oct 92 09:19:26 EDT
From: berthels@rnisd0.DNET.roche.com
Subject: more on sugar

I'd like to dispel a few misconceptions about sugar. As we all know, white sugar is a refined product. Recently the word "refined" has become synonymous with artificial, not so, it simply means purified. If the impurities that were removed are beneficial (i.e. rice bran) then one might argue that a less "refined" product might be better for you. Unfortunately, a great deal of so called brown sugar is nothing more than white sugar that has had molasses added to it, so be careful. In addition, the term "raw" sugar has been used to describe less purified products. It is interesting to note that molasses is the residue from evaporating the "mother liquor" (chemical term referring to the liquid from which crystals form). So in some cases it might be possible for a large sugar company to remove the molasses in it's processing, only to add it back later! If you are using sugar as nothing more than yeast food, white is no different than brown. However, if as I expect, the sugar adds flavor to your brew, use the one that tastes best, just don't use it because you think it's more "natural"-SJB

Date: 23 Oct 92 15:13:50 GMT
From: SynCAcct@slims.attmail.com
Subject: Decoction and Tannin Extraction

In HBD#995, Al quotes and responds with:

Glenn Anderson asks:

>astringency and other negative effects will result. My question for
>the decoctors in the crowd is; why does boiling a portion of the
>grist not extract tannins during a decoction?

(Al responds...)

>Darryl Richman finally cleared this up for me too. He recently
posted that it's the pH! I interpret this as meaning that as long as
the pH is down in the vicinity of 5.2, extraction of tannins is much
lower than if it's up high. Al.

I'll have to admit being confused at this point. From what I can
gather from Al's and Darryl's conversation, lower pH will reduce the
extract of tannins. I can accept this, but using this theory I would
feel comfortable acidifying my sparge water to 5.2 then sparging with
boiling water rather than fiddling to get it around 168F. I have
received other mail offline that indicates various process for
decocting (thanks everyone), which ran from boiling only the runoff
to boiling small amounts of grist with the runoff to "why don't you
read Noonan....". I don't want to use up bandwidth talking about a
documented mashing process, but perhaps Darryl or Al could clarify
this Mash pH/temperature/tannin extraction relationship.

Thanks....Glenn Anderson

EMAIL - gande@slims.attmail.com

Date: Fri, 23 Oct 92 09:40:11 EST
From: leo woessner <WOESSNER@VM.CC.PURDUE.EDU>
Subject: hard cider

This is my first posting on the HBD. I am a graduate student at purdue University. Anyhow, I am making hard cider. I am using a recipe from the first volume of cats_meow. The recipe is as follows:

5 gallons of sweet fresh apple cider
3 # of brown sugar
3 # of honey (2/3 clover and 1/3 wildflower)
yeast

I heated 1 gallon of the cider to 160 F in order to dissolve the sugar and

honey. I kept this mixture at 160 F for 15 minutes in order to insure steril.

Next I poured all the apple cider into the fermenter and added the yeast (pastura wine yeast). Fermentation has been strong for about a week. I am

hoping to be able to taste it by Holloween. A few hours after I pitched the

yeast fermentation began(probably more like 8 hours). The next day fermentatio

had all but stopped. I decide to add yeast nutrients and ran to the store.

Immediatly after I added the nutrients fermentation restarted. By the next

day Their was foam comming out the airlock. Luckily my girlfriend is knowlegab

about brewing and attached a blowoff tube. I believe apple cider is lacking in

the correct nutrients for yeast to thrive. If anyone in HBD land has further

information concerning this please respond.

Brewing is more than a hobbie it is my life ;-).

Leo Woessner (AKA. Estes of Manang)

Date: Fri, 23 Oct 92 11:01:18 -0400
From: schotk@rpi.edu
Subject: recipe request

Anyone have a good John Courage-alike extract recipe that they would like to share? Thanks!!

Date: Fri, 23 Oct 92 9:18:04 MDT
From: raid5!limd@csn.org (Davin Lim)
Subject: Re: Medicine-y taste

Joe Palladino asks:

>1) What is a "phenolic" taste? Plastic-y?

Tastes due to the presense of phenolics can vary. Mediciney is a term that is often attributed to phenolics (think wet Band-Aids (TM)). I guess wet Band-Aids are plastic, so "plastic-y" might also be appropriate. Clove-like characteristics are also attributed to phenolics - though this may be appropriate in the right context (e.g. in some wheat beers.)

>2) I noticed that this unpleasant taste is more pronounced if I ferment at higher temps (ales).

Higher fermentation temperatures can and DO induce some strains of yeast to produce more phenolics. Going to a pure, known culture and lower temps sound like a good idea to me.

>3) Do digest readers think it *is* due to chlorine in the water?

Though I've heard from multiple sources that chlorine in your municipal water supply is a candidate for these characteristics, I'm venturing a guess that your problems are directly attributable to your yeast and fermentation temps.

Some of my early brews used dry Munton & Fison (aka Muntona) yeast. ALL of these beers had a distinct wet Band-Aid aroma, and a clovelike flavor profile much like some German wheat beers I've had. I'm quite sure that sanitation wasn't a problem as other beers which were brewed with different yeasts (Edme, Whitbread) around this time period did NOT have this characteristic. I've since learned that there has been problems associated with M&F yeasts producing excessive phenolics. I don't want to say that M&F yeast has ALWAYS had this problem, but at least some production runs appear to have been affected. From those batches, I feel I've been "sensitized" to this flavor characteristic, and I don't care for it at all. I used to enjoy German wheat beers much more, but now they only trigger a bad association. The clove-y-ness of these beers, however, seems to be stronger the less fresh they are.

>One final clue - no matter how much malt I seem to use, this taste >masks any malty residual sweetness, i.e. even with 7lbs of extract and >1 lb of crystal there is no appreciable maltiness.

Unfortunately, I've resigned myself to the fact that to get real, honest-to-goodness maltiness, mashing (at least partial-mashing) is required. Extract brewing is so much more convenient, but just can't produce the maltiness that is sometimes required (e.g. a Pilsner Urqell -type brew.) For other styles of brew, extract brews produce quality as high as all-grain (let's not start the flame-wars, however.)

- - -

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* Davin Lim* limd@arraytech.com
* Array Technology Corporation * -- OR you can try ..
* Boulder, Colorado. *raid5!limd@devnull.mpd.tandem.com
.....
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Date: Fri, 23 Oct 1992 10:38:18 -0500
From: trl@photos.wustl.edu (Tom Leith MIR/ERL 362-6965)
Subject: RE: used terms

Spencer.W.Thomas@med.umich.edu writes:

>Nope. Brown sugar is white sugar with molasses added back in.

Oh really??? Should've guessed; nothing's for real these days. "Mexican" sugar must be the only "real" brown sugar any more. Comes in little cone-shaped chunks, hard as a rock. And quite dark. Thanks for the correction. And apologies to Victor...

t

Date: Fri, 23 Oct 1992 11:20:52 -0800
From: eurquhar@sfu.ca
Subject: ragi and koji

Greetings experimental brewers ...
In issue #996 Victor Reijs spoke about ragi as a southeast asian yeast used for fermentation. I too was intrigued when I found this in a local asian store and it was marked yeast. Well a little investigation provided a better explanation. Ragi is a symbiotic combination of yeasts and fungi (Endomycopsis yeast and Amylomyces fungi are most prominent in Indonesian ragi). The fungi produces strong amylolytic enzymes to digest the starch which the yeast can then ferment into alcohol. The fungi can also produce alcohol with both organisms producing volatile acids. Cooked glutinous or sweet rice is inoculated and liquid accumulates in the bottom after 2 days.

The rice becomes quite sweet with a distinct tangy smell like yogurt with alcohol thrown in develops. If allowed to ferment longer as much as 6-8 % alcohol can supposedly develop. The whole thing is eaten as a dessert which is quite tasty and well loved by Indonesian students here at SFU.

Koji is a japanese/mainland southeast asia product created by the action of Aspergillus and/or Rhizopus spp. fungi on cooked rice. Only the starch is converted with no alcohol production. This is accomplished by other organisms added/which appear later on in the fermentation resulting in sake/soy sauce etc. This is apparently a common process throughout southeast aofrpd.

aFetn

Eric Urqreur.)Cet Ptam pfiilee
Simon r vi,by.Cd

Date: Fri, 23 Oct 92 11:46:09 PDT
From: malouf@Csl.Stanford.EDU (Rob Malouf)
Subject: Bee pollen

>Jim Larsen (jal@techbook.com) informed me via e-mail that bee pollen
>is a (the?) traditional yeast nutrient for mead. Thanks again,
>Jim. Does anybody have any idea how much to use per gallon?

>
>Acton and Duncan recommend a combination of ammonium phosphate
>and vitamin B1 for nutrient. I don't feel a whole lot better
>about ammonium phosphate than I do about urea (although at
>least my mead won't literally be p*ss-water :-).

...
>Rob (bradley@adx.adelphi.edu)

I have made only two batches of mead, so I am hardly an expert, but I
won't
let that stop me from putting in my two cents!

The first batch was made with processed honey, "Fermax" yeast nutrient,
acid
blend, and Red Star Champagne yeast. It fermented down to about 1.010
over
three months at temperatures around 95-105F (I lived in an attic
apartment).
It had a vile flavor that took another year to age out, but when it
finally
did it had a pretty good flavor.

The second batch was made with raw wildflower honey, a couple of pounds
of
frozen raspberries, and Red Star Prise de Mousse yeast. It fermented
down to
around 0.998 in three months at 75-100F. Its flavor was always good,
though
yeasty, and it was quite drinkable immediately after bottling. I'm going
to
give it a few more months of aging, just to see what it will do, but I'm
very
happy with the flavor as it is.

I think the moral of this story is that you can make good mead without
adding
yeast nutrient. Presumably a major difference between processed and raw
honey
is the presence of lots of bee pollen, so you may be on the right track
there.

Raw honey also has lots of wax and bee parts in it that may add helpful
nutrients that plain bee pollen wouldn't. You can also get raw honey
pretty
cheaply and in more interesting varieties than processed honey. It is
also
possible that the raspberries provided something crucial for the second
batch.

I plan on brewing (is that the right word?) up a batch of lemon grass/
ginger
mead soon, so I'll let you know if raw honey will ferment well on its
own.

Rob Malouf
malouf@csl.stanford.edu

Date: Fri, 23 Oct 92 13:59:47 CDT
From: jay marshall 283-5903 <marshall@sweetpea.jsc.nasa.gov>
Subject: bottling from kegs

A question to those of you who keg...

If you want to put some of your wonderful kegged brew into a bottle for consumption elsewhere, what methods do you use? I am just starting to keg and would still like to be able to take some along occasionally.

thanks for your inputs,

Jay
marshall@sweetpea.jsc.nasa.gov

Date: Fri, 23 Oct 92 10:31:00 -0500
From: roy.rudebusch@travel.com (Roy Rudebusch)
Subject: Robin Hood Mead

From: roy.rudebusch@travel.com

Greetings mead fans;

I am treatning to brew this mead:

Robin Hood Ginger Ale

Close your eyes and imagine that you are in Sherwood Forest. You have been battling Democrats all day and are plumb wore out. Friar Tuck brings out a special ale usually brewed only for the Royalty....

5 gal OG 1126 TG 1.012 (attempt)

Boil in 4 gal water for 45 min:
8 oz crushed ginger root
3 tsp acid blend

After 45 min add:
18# honey boil 5 min.

Force chill, top up to 5.25 gal. Rack onto the yeast sediment from an ordinary ale beer, (I will use W-1028).

It should ferment until about 12% alcohol/wt is reached.

Wassail!

* OLX 2.2 * Beauty is in the eye of the mead holder

Date: Fri, 23 Oct 92 16:29 EDT
From: Phil Bardsley <UPHILB@UNC.OIT.UNC.EDU>
Subject: Barley seed source

Hi brewers - My sister-in-law has promised to grow some barley for me in a test plot she has at work. I'd like whatever advice your cumulative wisdom can offer about: 1) sources of seed, 2) strains (like, what is American 6-row, English 2-row, etc.), 3) and a good reference or two for malting. I'm a relative newcomer to homebrewing, but I want to try out as many aspects of it as is practical. Thanks much, Phil (uphilb@unc.oit.unc.edu)

Date: Fri Oct 23 13:35:48 PDT 1992

From: sslovac@atss.calstatela.edu

Subject: HELP -Finding Ale Hand Pumps (Beer Engines)

I'm looking for a distributor (used or new) who carries Hand Pulls -Beer Engines - for serving English Ales (real ale). It seems that most US distributors of equipment don't carry this type of serving equipment. I would appreciate any suggestions.

Simeon Slovacek, Crown of the Valley Brewing Society, Pasadena CA

Date: Fri, 23 Oct 92 12:22:43 EDT
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)
Subject: brown sugar

trl@photos.wustl.edu says

> Brown Cane sugar, less refined than the normal, white granulated
stuff

Sugar: people use for baking, and in tea. It has molasses flavor. As
most flavors, you need to try it to really know. The less refining,
the darker in color it will be.

This is not true in the U.S., where food-safety laws require that all
sugar
be fully refined. "Brown" sugar is a mixture of sugar and molasses. I
think there are some other non-white sugars available that are
incompletely
refined but am not sure whether these are produced here or are imports.

Date: Fri, 23 Oct 92 16:04:18 -0700
From: Carl.Hensler@West.Sun.COM (Carl Hensler)
Subject: SoCal Bier de Garde alert

For those of you in Southern California, the Trader Joe's chain has "Jenlain", a French Biere de Garde, for \$1.99 a 750 ml bottle with champagne-style cork and wire closure. Good stuff!

In Michael Jackson's "Pocket Guide to Beer," he says:

"Just south of Valenciennes, Duyck produces Jenlain *** -> ****, a classic Biere de Garde, with a deep, amber color, fruity nose, and hints of licorice in its long finish. In the tradition of this style, it is a top-fermenting brew, all-malt, 16 Plato (1064; 5.2; 6.5), not pasturized, although it is filtered (ideally it should not be - the original idea of a Biere de Garde was that it could be laid down)."

[In Jackson's rating system, *** is "worth seeking out" and **** is "world classic."]

The label on the bottle says:

"At the turn of the century, over 2000 farms in the North of France brewed their own beer. They produced for themselves and their neighbors distinctive ales that were cool-aged for a month or longer. Called "bieres de garde" these deep amber ales were famous for their full flavor and exceptionally refreshing taste. Today only 30 or so farmhouse breweries remain to continue the tradition. The best known is brasserie Duyck, and their Jenlain is France's favorite country ale."

"Jenlain contains only pure artesian well water, barley malt from the Champagne region and hops from Alsace."

Yes, Darryl, I'll save you some.

Carl Hensler
SunSoft, Inc

Disclaimer: Sun has no interest in Trader Joe's (yet).
I did not clear this with Scott or anybody else.
I deny sending this message.

Date: Fri, 23 Oct 92 23:36:07 PDT
From: LIFE'S TOO SHORT TO DRINK CHEAP BEER <UNDERWOOD@INTEL7.intel.com>
Subject: More rookie questions..

Hi all,

In a never ending attempt to brew that 'perfect' beer, I have a few questions. forgive me if these have been asked and answered a hundreds times or more, (which I'm sure they have) but I have to delete these posts frequently.

1. I saw a 5 gal Igloo cooler in a store the other day. I am still experimenting with partial mashes and thought, this is the one I've been looking for! How do you go about replacing the push button valve with one that allows a lot more control in sparging?
2. What is a good extract/grain ratio for partial mashes. 1 3# can to 3#s grain, etc. I guess I should say what is standard.
3. I've heard a lot of talk about efficiency, 90%, so many points, etc. What's it all about.
4. And finally, does yeast really play that big of a role in taste? Excuse my ignorance, but I've always used the little dry yeast packet that comes with the cans (I did buy some liquid once) and my beers taste fine to me. Will they improve that much?

Thanks again,
Chuck

Date: Fri, 23 Oct 1992 17:14:27 +0100
From: oxcommmed@vax.ox.ac.uk
Subject: cider, etc.

I think this bounced the first try. Apologies if it appears in the digest twice!

I arrived back from holiday (that's vacation to you) to find a thread about cider in the hbd. I thought a UK perspective might be of interest. In what follows, "cider" means what you call "hard cider"; in the UK we don't use "cider" to describe unfermented, nonalcoholic apple juice.

Firstly, a correspondent (Andy Kurtz, hbd982) asks whether cider can be bottled. In fact, apart from in pubs and bars (almost all of which will have some cider on draught) most of the cider sold in the UK is in bottles, both glass and PET (see later). This cider is generally highly carbonated (like bottled beer) but this is in every case artificially obtained. Traditional cider is still (uncarbonated), because unlike beer could only be made at one time of year and had to last in the cask until the next year's brew. The high tannin content of old cider apple varieties helped its keeping properties. Commercial bottled cider is generally much sweeter than the traditional stuff, and is filtered and pasteurised. Cider was formerly always made with pure apple juice (i.e. no water was added) and thus had a much greater strength than present beer or cider, perhaps as much as 12 percent.

Another contributor has a batch of cider which has become "vinegary". I can confirm that for a traditional-style cider this is totally authentic! Not to everyone's taste, however. Some remedy can be made by adding sugar (one of the most common problems is when all the sugar ferments out making the residual acidity seem more unpleasant. If the brew is totally vinegary, however, why not put different labels on the bottles and call it cider vinegar? Here this sells as a culinary ingredient at a premium over malt or spirit vinegar, and is used in the same way as wine vinegar. If you suspect that the vinegariness is due to a bacterial infection, however, this is probably not to be recommended..

Ellis, in "The Compleat Cyderman" (London, 1754), recommends adding a pint of wheat to each hogshead of cider to "sweeten and feed" it. I'm not sure whether this is a US or UK hogshead...

On a different subject, people seem to want to add citrus peel to brews. I seem to remember reading somewhere that citrus oils can inhibit yeast growth and/or fermentation.

Yet another subject: Don Levey (hbd986) asked about using plastic bottles. As I mentioned above, in the UK probably half the supermarket sales of cider and beer come in 2 or 3 litre PET bottles. Because of the way that these are

moulded they can withstand high carbonation pressures, are usually brown or green tinted, and appear ideal for beer re-use. The only possible problem might come with sterilising them as some of the more aggressive sterilising agents can weaken plastics.

=====
Paul Hilditch Phone +44 235 555440
MediSense, Inc.Fax +44 235 553462
Abingdon, UK oxcommed@vax.ox.ac.uk
=====

Date: Sun, 25 Oct 92 16:03:20 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: do lazy bottles gush?

Is there some reason why beer bottles shouldn't be put on their sides in the fridge? I'm not talking about homebrew, which I always stand up because of the sediment. Nor do I recall ever having a problem with industrial beer.

In the last month or so, all four store-bought beers I've had in the fridge have gushed at least once. All were Reinheitsgebot: Beck's, New Amsterdam Amber, New York Harbor Amber and Brooklyn Brown. They'd all been resting for a day or more and none had been shaken after being removed from the fridge.

Tangentially, I noticed Brooklyn Lager bottles in Spike Lee's "Do The Righth Thing" the other night. I thought it was a new brewery, but the movie was shot in 1989 (or earlier?). Do you suppose the brewery paid a fee the way Coke does to get exposure in major Hollywood movies?

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: Sun, 25 Oct 92 16:12:19 -0500
From: bradley@adx.adelphi.edu (Rob Bradley)
Subject: potassium sorbate

Is potassium sorbate harmful to yeast?

I was making cider and got an unexpectedly high FG. Casting around for an explanation, I found the original cider bottle in the recycling box. The label says "1/10 of 1% potassium sorbate added as preservative".

Cheers,

Rob (bradley@adx.adelphi.edu)

Date: Sun, 25 Oct 1992 14:08:23 -0800 (PST)
From: LIETZKE@UCRPH0.UCR.EDU (CHRIS LIETZKE - UCR PHYSICS)
Subject: RE: water problems

Suggestion:

For those of you, like me, who live in a water district where you can see more of the water than you want to, and are wondering what is in there that you can't see, do what I do,

Buy 5 gallons of "Mountain Spring" water at the supermarket.

You still should boil all of it for reasons mentioned by others, but this way you are somewhat guaranteed that the water won't be the reason that your homebrew tastes less than pleasing.

Chris

Date: Sun, 25 Oct 1992 18:08:50 EST
From: zelaznyj@aspen.ulowell.edu
Subject: More about Altbier

Pardon me for being so far behind the times, but I was catching up on some reading and felt compelled to try to add to the discussion. The topic earlier this month was Dusseldorf style altbiers. This is a beer that I've gone to some lengths to research, so some of my observations (and I'm under no illusion about these being subjective observations) may be of interest to some.

A recent trip to Europe brought my new wife and I through parts of western Germany. What a honeymoon, eh? This was by design, of course, we've been interested in the style of altbiers for a coupla years. The characteristic of Dusseldorf's unique product that struck us both was the overwhelming bitterness of the alts at the brewpubs. I qualify the observation that way because we later discovered that the bottled version was less bitter. We visited Zum Uerige, Zum Schlüssel, Schumacher, and Im Fuchschen. Sherri and I had a hard time agreeing on which brewery had the most bitter example. I said it was Zum Uerige, she said it was Im Fuchschen. Both were "Aggressively" bitter and there was a noticable astringency associated with each. I think some of our argument about the relative bitterness of these two was due to the astringency factor. It is often difficult for me to distinguish the two in highly hopped beers. The other two brewpubs had beers similar in overall make-up, but less bitter. I thought that Zum Schlüssel even had a touch of ale fruitiness, differentiating it from the other three. I disagree with those people who contend that this is a big, malty beer.

Roger Deschner writes:

>The best reference for this style is Michael Jackson's Pocket Guide to
>Beer. I commend the Dusseldorf section to everyone, ESPECIALLY to those
>who might be revising the AHA contest guidelines, or judging this
>category in a contest. Jackson is very specific - gravity 12 plato
>(1.048), Spalt hops, bitterness from the lower 30s to the 50s, (*NOT*
the
>25-35 which the AHA lists!) colour around 35 EBC.

Roger is right on the money here, with a gravity of 1048 it can hardly be a big beer, and in fact I suspect the gravity of those at the Dusseldorfer brewpubs was a little less. Note the bitterness, 30 isn't so high, but 50!

Roger describes #1338 yeast and the malty aroma associated its beers. Adding:

> This yeast is also one of
>the major elements which makes Alt different from the superficially

>similar British pale ales.

It does allow the malt to predominate in the nose, as Roger suggests, but this is also because there is *VERY* little hop aroma in these beers. The malt comes through in the aroma, but that is more than offset by altbier's strong bitterness. I'd like to point out that another major difference between alts and pale ales is the amount of esters. Pale ales are required to be estery and fruity. Even the most fruity alt can't hold a candle to a pale ale. I think its important to remember that hop bitterness is not the same as hop aroma. Bitterness is the product of the brewer having successfully gotten the slightly soluble alpha acids into solution by utilizing a big rolling boil. This vigorous boil also volatilizes the aromatic hop compounds which make up the aroma. Without later hop additions there is only bitterness in the beer and no hop aroma. This is what I suspect the alt brewers are doing.

>What most people, including beer judges, don't understand about Alt is >that it is supposed to have a big, malty flavor profile, with lots and >lots of hop bitterness. This misconception, no doubt, stems from the >lack of good commercial examples available here - it takes a trip to >Dusseldorf to taste it.

I agree with Roger that the beer has loads of bitterness, but I don't understand how you can have a big malty flavor profile with it. Then there is that astringency I spoke of.....While at Im Fuchschen I was behaving like a typical beer geek and sticking my nose into the beer glass, holding it up to the light, etc.. A young man sitting across the table from me pointed to my Otter Creek Brewery t-shirt and asked if I was a brewer. I told him I'm a homebrewer and that I'm interested in duplicating (dussellicating?) this style of beer. He said that he was a brewer for a large commercial brewery in Berlin, and although he brews lagers, he knows how they brew the alts as well. Then he took a coaster from the table and diagrammed out the mash sequence for an altbier! It was like this:
Mash in at 52 degrees C for 20 minutes; step up to 62 degrees C for 40 to 50 minutes; then to 72 degrees C for 15 minutes; mash out at 100 degrees C for 20 minutes. He recommended sparging with 78 C water

It seems to me that the mashout at 100 C is as good as boiling the grist. Not quite, because presence of dissolved sugars elevates the boiling point. The real point :-)) is that the astringency that Sherri and I thought we tasted could very well have been there because of that kind of mashing out

temperature. I asked the brewer about grains and he swept the question aside by saying "just use German, and maybe some English, 2-row malted barley" He also recommended a 90 minute boil. I didn't ask about hops, but it was pretty clear that you needed to just boil the hell out of some German hops and get a bitterness in the range of 30 to 50 IBU as Roger noted above. When I got home I made an alt beer based on some of the information I got. It is as close to the real thing as I've ever gotten before. Its 'wicked' bitter with just a hint of astringency (I didn't quite bring the grist to 100C.) It may have a bit too much body for the style, but I like what I've made. Sherri says its too bitter, but she said that in Dusseldorf, too, so that can't be all bad. I'm afraid that I'm now going to enter my best alt beer into competition and I'll get trashed by judges that say its too bitter, or too astringent. Oh well. I like it.

Norm Hardy adds:

>[1] Widmer Alt was originally a Uerige Alt clone, or as close as Kurt Widmer > could do (he did, and maybe still does, use the same yeast). Problem was, > it just wasn't selling.

I think that is easy to understand based on what an authentic altbier is supposed to be like.

>[2] The alt beers of Duesseldorf are varied, from light amber to very dark > amber. The tastes run from semi-malty and sweet (Schlosser, Diebels) to > VERY bitter (Uerige and Schumacher and some others I can't remember now). > My last time there, in 1990, I found the alts to have a grapefruit kind > of bitterness that I found off-putting. Perhaps this coming summer will > prove to be more enlightening.

Norm could be right on the money here because the two he describes as sweeter versions are bottled, the two described as very bitter are from two of the small altbier brewpubs. Personally, I regard the brewpubs as the keepers of the tradition. The larger breweries are more interested in marketing and mass-appeal, surprising?:-) I'd like to hypothesize that the "grapefruit bitterness" that Norm found disagreeable is more like a rind or pith bitterness, rather than what we normally think of as citrusy-bitterness. It may be a product of the astringency, or perhaps the phenols which can be formed when phenolic compounds are extracted from the husks.

>[3] Some German locals have said that some alt beers could be blind tasted > and could be confused for pilsners (again, BLIND tasted). Interesting > conjecture....

Interesting, and not entirely preposterous. There is a lack of the fruitiness associated with ales. Mostly 2-row malt is used, and it hopped to high heaven. If the alt is a little less hopped than the average it could be considered close to a hoppy pils. Then again, I may be totally mad.

Sorry that this was so long winded, but feel a lot better. Thanks for your indulgence.

-julian zelazny

End of HOMEBREW Digest #998, 10/26/92

Date: 26 Oct 1992 01:07:42 -0600 (MDT)
From: SLK6P@CC.USU.EDU
Subject: Mini Batches. Approach/Bottles

This is in response to a post by:

Chris Cook
cook@uars.dnet.nasa.gov\$

on brewing small batches. (I'm way behind so this has probably been answered ten times already! SOrry...)

What I've chosen to do for the sake of experiment- is to brew a base beer

I feel comfortable with (and pretty certain of- ya know, no frills, just lots of hops!) and then pull some aside for 1 gallon batch, and modify the hell out of it. I recently made a Pumkin Beer (way scaled down from the Pumkin mash in the Meow...) Fruiting a third of a fifteen gallon batch works well.

Just pull some wort aside at the end of a boi- and steep it w/fruit.

What it sounds like you're after is mini-mashes. I haven't done that. When I put in the time (most every sunday) to do a mash, I prefer not to waste time with only one gallon. So I've scaled up. BUT- it is quite do-able, and some author type had a system for mini mashes geared at an introduction to mashing. You may need to modify equipment to handle a smaller

volume, yet still establish an adequate grain bed.

As for gallon jugs... Go but some cider or cransberry juice. Drink it, or ferment it! and you've got a jug! You'll just have to find the right stopper. I have a few, some from the lab, some from juice. Right now I have two working on a cranberry mead (that was one bottle!)

Happy hopping. Go for it! J.Wyllie SLK6P@cc.usu.edu

Date: Mon, 26 Oct 1992 13:27:06 +0000

From: oxcommmed@vax.ox.ac.uk

Subject: more on vinegary cider

Following my earlier posting(s) on vinegary cider, here is another thought, which follows a discussion with a Herefordshire cidermaker last weekend.

Cider naturally has a high acidity, but this is, initially at least, due to malic acid. I'm not sure that my palate would distinguish between malate and acetate very well, given a general appley background. So it may be that what seems at first to be vinegary cider is actually acid with malate. Apparently during the maturing process the malate is converted into citrate which makes the flavour less "rough" but this can take several months.

I realise that I implied in my first post that naturally-conditioned beer has a short shelflife. I was thinking about cask-conditioned ales here (I bottle very little of my beer) - of course bottle-conditioned beer keeps almost for ever (given the chance). Interestingly, cask cider does not rely on a pressurised CO2 blanket for preservation, but on the thick layer of aerobic fungus, dead animals, etc. which forms on the surface of the liquid. So they say, anyway.

P.

=====
Paul Hilditch Phone +44 235 555440
MediSense, Inc.Fax +44 235 553462
Abingdon, UK oxcommmed@vax.ox.ac.uk
=====

Date: Mon, 26 Oct 92 09:59:14 EST
From: lconrad@wilko.Prime.COM (Laura Conrad)
Subject: pellet hops

I have used pellet hops rather than leaf hops for my last two batches, and both of them have been seriously overhopped.

It could be that the scale I use at home to weigh the leaves is calibrated differently than the scale at the home brew shop where I weighed the pellets. However, Dave Miller hints that extraction rates for pellets may be higher than for leaves.

Does anyone have a formula (formal or informal) to compensate for this effect, or experience to suggest that the effect is minimal and doesn't need to be compensated for?

That is, if you would use 2 ounces of 6% alpha leaves, would you use 1.7 or 1.5 ounces of 6% alpha pellets?

Thanks,
Laura

Date: Mon, 26 Oct 92 10:34:07 EST
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: ragi and koji

eurquhar@sfu.ca writes:

> Ragi is a symbiotic combination of yeasts and fungi
> (Endomycopsis yeast and Amylomyces fungi are most prominent in
Indonesian
> ragi).

Just to clear up what appears to be a common confusion: yeast ARE FUNGI. I asked a local mycologist about where yeast appear in the fungus taxonomy (I was taking a class in mushroom identification from him at the time). He said that modern classification systems place "yeast" in several classes, depending on their characteristics. For example many budding yeast, of which Saccharomyces are our favorite example, are in the Ascomycetes, while fission yeast (which split into two "identical" cells, rather than budding) are in a different class (I don't remember which).

I think the reclassification has been based on similarities and differences in the DNA sequences of the various yeasts & fungi.

Anyway, the upshot is that the above sentence should read "Ragi is a symbiotic combination of yeasts and other fungi..."

=Spencer W. Thomas | Info Tech and Networking, B1911 CFOB, 0704
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Date: Mon, 26 Oct 1992 11:56:12 -0500 (EST)
From: Paul Andrews <PANDREWS@HPB.HWC.CA>
Subject: Smithwicks recipe..

Hi,
I'm looking for recipe that will give me a brew as close as possible
to Smithwicks. Anyone out there ever done anything like this?
Paul Andrews:Health and Welfare Canada, Ottawa, Ontario
pandrews@hpb.hwc.ca

Date: Mon, 26 Oct 92 10:52:56 EST
From: Joe Rolfe <jdr@wang.com>
Subject: Wyeast European Ale Yeast

hi all,

any one used Wyeast European Ale Yeast?? any comments on it??

it has been said (by i assume Wyeast) that this is a slow fermenter.
it also said the is left a brew with a malty flavor (unattenuative).

my story:

brewed a starter of great proportion (6 gallons). let it ferment till
the
head fell. brewed a 1.049 batch of 40 Gallons, cooled and pitched the
entire
6 gallon stater. it was slow to bubble and never got going (like others
have done). even the starter was slow (head took long time (many days)
to
fall). the gravity after a week has only gotten down to 1.030 or so. it
still bubble occasionally. temp of the beer has been in the lower 60's F
thru-out the week.

side note here: i usually do a "fast ferment", and i did on this one
also.

the fast ferment is down to 1.010, this after a week - which is good,
maybe
a little lower than i would like it but it did ferment out. so i know
the
problem is not the yeast/wort. my guess is the yeast like it warm.

to give it the possible warmth it may need i have turned on the heater in
the
room where the ferment is taking place. overnite it did not seem to make
much differnece. Rousing does not appear to make much of difference
either.

any daya point from the net???

joe

Date: Mon, 26 Oct 92 11:32:56 EST
From: dipalma@banshee.sw.stratus.com (James Dipalma)
Subject: RE: bottling from keg

Hi All,

In HBD#998, Jay Marshall asks:

>A question to those of you who keg...

>If you want to put some of your wonderful keged brew into a bottle for
>consumption elsewhere, what methods do you use? I am just starting to
>keg and would still like to be able to take some along occasionally.

I bottle from my kegs frequently using a procedure I learned from Bill Slack.

A day or so in advance, put 40psi on the keg, and get it cold, about 40F or so. This will get the beer fairly well carbonated. Sanitize some bottles, and put them in the freezer an hour or so before bottling. Get a piece of poly tubing long enough to fit all the way to the bottom of the bottles, and slip it over the end of the picnic tap. Place a catch basin on the floor in front of the fridge, this process can get a little messy. Attach the CO2 tank, bleed all the pressure from the keg. Put just enough gas on to dispense the beer (5-7 psi or so) in order to avoid excess foaming. Insert the tube all the way to the bottom of the bottle. Fill slowly with beer, raising the tube as the bottle fills, keeping the end of the tube just below the surface of the beer. Adjust flow to minimize foaming. You'll figure it out by the second bottle. Fill all the way to the top, leave no headspace. Don't worry if it overflows a little. Cap *immediately*, the CO2 will come out of solution quickly. I use Fischer swingtops so I can cap the bottle with one hand, and don't have to screw around with another piece of equipment, a bottle capper. If you use crown caps, keep a cap in the capper if it has a magnetic insert. The sooner you can get the cap on, the better. Voila, a sediment free bottle of homebrew, ready for a road trip.

Cheers,
Jim

Date: Mon, 26 Oct 92 11:57:32 EST
From: berthels@rnisd0.DNET.roche.com
Subject: potassium sorbate

According to the Merck index, sorbic acid, and it's potassium salt are both
"mold and yeast inhibitors". Better luck next time! SJB

Date: Mon, 26 Oct 92 16:46 GMT
From: Phillip Seitz <0004531571@mcimail.com>
Subject: HBD Field Report: Footnote

In my last report I forgot to mention that the Woodforde's Brewery refers to their beer Baldric as "A strong evil brew with the pungent essence of old socks." Anheiser-Busch, look out!

Date: Mon, 26 Oct 92 12:08:15 -0500
From: djt2@po.CWRU.Edu (Dennis J. Templeton)
Subject: Does dry hopping slow the terminal fermentation?

In all the posts on dry hopping, I don't recall a discussion of the effect I've seen in my last two batches of PA.

Both batches were all grain, with 90% pale malt and 10% dark crystal, and SG's of around 1040. For the first I used the yeast described here recently from Young's brewery, and the second time I used Wyeast 1056. The major differences were when I added the dry hops (cascade pellets).

The first time I made a major blunder. I added 1 oz of cascade pellets to a 7 gal batch too soon, in retrospect. This was on day three of an active ferment, when I would normally switch from a blowoff tube to an air lock. Well, with the hops debris and the tendency of the Young's yeast to float anyway, I got a slow ooze of junk up through the lock of what looked like baby poop. A major mess. The real problem, though, after all that was cleaned up, was that the ferment continued at a slow pace for 4 full weeks.

Sheesh, I wanted to bottle but it just kept going and going. I figured that it was a quirk of the new Young's yeast.

For the second batch, with 1056 I wised up and waited until fermentation was very slow. Maybe I should have waited another couple of days, but I was leaving town and wanted to bottle when I got back. The hops this time stayed in the carboy, but when I got back the ferment was still trickling along. Now it's three weeks and there is still active CO2 production, and suspended yeast and sediment.

I've never had ferments take so long to complete; I frequently bottle at day 10 (without dry hopping). It seems that either 1) The hops have slowed the pace of the ferment by half or more, so it drags on and on, or 2) The hops have somehow increased the amount of available fermentables in the batch, maybe by increasing the fermentability of the higher sugars.

Do you guys have experience with similar phenomena? One thing for sure is that I will wait next time until the carboy is dead still before adding the dry hops....

dennis

Date: Mon, 26 Oct 92 11:08:08 EST
From: mm@workgroup.com (Mike Mahler)
Subject: Water Quality

For those of you with municipal water problems, I'd like to recommend a water filter that I've been using for 3 years. It's made by Amtek and is also available at Sears for about \$170 (however, a local place sells the original Amtek version for \$100 on sale). It's an under kitchen sink model and filters chlorine and chloramine out of the water EXTREMELY well. It uses two charcoal canisters in series and has a nice water fountain style faucet you can attach to your sink. The typical plastic hoses used for brewing fit over the end perfectly which makes filling the brew pot simple while it's heating on the stove. You can also use other cartridges for different level of sediment, even down to 5 microns.

The replacement cartridges are \$8.00 for the carbon, 20 micron, (\$5.00 on sale usually and they last about 1000 gallons, less with our water which has ALOT of chlorine). They have another cartridge that claims to filter out heavy metals, including lead and it's \$22.40 for one, so I'm not sure you need to use two since they package them as singles while the others are two in a package. I use the carbon ones and a whole house filter downstairs with a 20 micron sediment filter, which helps extend the life of the carbon filters upstairs at the sink (they die from clogging usually, not from dead charcoal).

Anyway, considering beer is most affected by the water you use, it's a wise investment, not to mention that you'll have clean drinking and cooking water.

Michael

Date: Mon, 26 Oct 92 09:24:54 PST
From: Darryl Richman <darrylri@microsoft.com>
Subject: re: Decoction and Tannin Extraction

The question of extraction of tannins is complex, and I do not have an answer. I have got an opinion, however, which I will express in this note.

Although it would seem that the common advice to not boil grains (that will be used as flavoring adjuncts in an extract brew) conflicts with the whole notion of decoction mashing (where the thickest part of the mash--a concentration of the grist with little water--is boiled vigorously), that is not necessarily so. The two processes are used for different reasons and in different environments.

Decocting is used to obtain the best extract with less than fully modified malt. Such malt, which we have often characterized here as continental malt, not only has a lower diastatic power (fewer enzymes), but has more of its starch locked up in a tight, hard protein matrix, which protects the starchy food source from attack by molds until the seed breaks the matrix down to make use of it. As modification proceeds, more of the matrix is dissolved. If the malt is not well enough modified, some amount of starch will be unavailable to attack and degradation by enzymes. Boiling the malt in a decoct, through heat and mechanical action, breaks open the remaining matrix.

(BTW, my experience with the imported continental malts available now is that there is little additional extract to be gained from decoction.)

When using malts as an adjunct to extract brewing, we are interested in obtaining the aroma and flavor from the grain. It would be nice if any starches available were converted to sugars, but it is my perception that this is not usually a focus of the brewer. In this process, a small quantity of malt is added to a relatively large amount of water; its enzymes are highly diluted, and the phytic acid formed is much weaker than in a full mash, making it much less likely that any alkaline buffering in the mash liquor can be overcome.

Glen Anderson is, in my opinion, definitely on the right trail in surmising that acidifying sparge water may reduce tannin yield.

It is this same pH concern that occurs at the end of the sparge, when many brewers will terminate the collection from the lauter tun while there is still some measurable extract being obtained (often at 1.010 or even higher)--because the pH has risen above, say, 6. As the acid wort is drawn off during sparging, the water replacing it has a stronger and stronger effect on the pH in the mash bed. This leads us to the same situation as occurs in the extract brewing above. In these situations of higher alkalinity, higher temperatures will increase tannin extraction. I do not know what the exact relationship is between temperature, pH, and tannin extraction.

--Darryl Richman

Date: Mon, 26 Oct 92 10:22:20 -0800

From: devine@postgres.Berkeley.EDU

Subject: beer & new companies

Genentech, a Bay Area biotech company, recently opened up its new headquarters building. A large bronze statue is placed in a prominent spot. What is unusual about the statue is that it is of the 2 founders sitting at a table drinking beer. It is intended to capture the initial discussion they had over a couple of beers that has lead to the current successful company.

Beer has a long history of being a catalyst for new ventures. I think it was Compaq computer that started off in the same way (Rod Canion drew a picture of a portable computer on a napkin).

I suspect there is a difference from wine, which is typically drunk after the company has been established.

Bob Devine

Date: Mon, 26 Oct 92 10:51:37 MST
From: scott@gordian.com (Scott Murphy)
Subject: brewpubs

I will be driving x-country next week. If you know of any brewpubs etc. in Colorado, Nebraska, Iowa, or Minnesota, please Email me.

thanks

scott

Date: Mon, 26 Oct 92 12:55:43 CST
From: Sean C. Lamb 335-6669 Loral <slamb@milp.jsc.nasa.gov>
Subject: 1992 Dixie Cup results

Ok, Brew Fans! Here they are! The results of the 9th annual Dixie Cup Galactic Homebrew Competition and extravaganza!

There were 589 entries in this year's DC!

First, the only stuff that really matters, the club points!

The Dixie Cup stays in Houston this year, with the Foam Rangers taking 83 points! Club scores were:

- 83 Foam Rangers
- 39 No. Texas Homebrewers Alliance
- 31 Cowtown Cappers
- 18 Boston Wort Processors
- 13 Bluff City Brewers
- 11 Oregon Brew Crew
- 10 Bradenton Brewskis
- 9 Crescent City Home Brewers
- 9 San Joaquin Worthogs
- 6 Malt Hoppers
- 5 Black Hole Brewers
- 5 Unfermentables
- 3 Bock'n'Ale-ians
- 3 Carolina Brewmasters
- 3 Chicago Beer Society
- 3 Washoe Zephyr Zymurgists
- 1 Bay Area Mashtronauts
- 1 Borderline Brewers`
- 1 Homebrewers of Philadelphia and Suburbs
- 1 Sonoma Beerocrats
- 38 Points awarded to non-affiliated brewers

Best of Show Results

Meadmaker of the Year
Buck Wycoff - Foam Rangers
Unnamed - Still Mead

BOS - Extract
Jim Fitzgerald - Boston Wort Proc.
Unnamed - Imperial Stout

BOS - All Grain & BOS Overall
David Wright - Bradenton Brewskis
Hyperbrau - Strong Scotch Ale

High Point Brewer
John Manczuk - Cowtown Cappers
2 2nd Places and 2 1st Places

American Lights 12 entries

1st Bernard Greener
2nd Steve Golas/Darden Bourn
3rd Charlie Gottenkieny NTHBA

Pilseners 18 entries
1st Dougl's Lindley Crescent City
2nd Eric McClary Washoe Zyphyr Zym.
3rd David Guillebeau Oregon Brew Crew
Hon. Mention - Tim Case Foam Rangers

Munich Helles Lager 15 entries
1st Joe Mellon/Tom Henderson NTHBA
2nd Dave Diehl Foam Rangers
3rd Douglas Lindley Crescent City

Dortmund Export Lagers 9 entries
1st LeRoy Gibbins/Chris Todd Foam Rangers
2nd Bill Murphy Boston Wort Procs.
3rd John Jacy Foam Rangers

Oktoberfest/Maerzen/Vienna 27 entries
1st Mike Fertsch Boston Wort Procs.
2nd Jim Lopez San Joaquin Worthogs
3rd Jim Lopez San Joaquin Worthogs

Steam Beer 8 entries
2nd Scott Icenhower / John Don
(only 2nd place awarded here! Judged
by Tim Herring of Anchor B.C. and
Fred Eckhardt!)

Continental Darks 5 entries
1st Philip Schlect Bradenton Brewskis
2nd John Jacy Foam Rangers

Traditional Dark Bocks 9 entries
1st Greg Greener
2nd Steve Roberts Foam Rangers
3rd Ken Haycock NTHBA

Light (Helles) Bocks 8 entries
1st John Manczuk Cowtown Cappers
2nd LeRoy Gibbins Foam Rangers
3rd Joe Mellon/Tom Henderson NTHBA

Strong Lagers 8 entries
1st Charles Sule/Bryan Hardy Foam Rangers
2nd Joe Mellon/Tom Henderson NTHBA
2nd Bill Murphy Boston Wort Proc.

Altbier/Kolschbiers 18 entries
1st Richard & Susan Nelson Malt Hoppers
2nd John Donaldson
3rd Don Cooper Foam Rangers

Light Ales 12 entries
1st Dan Duke/Robin Geiger Black Hole Brwrs
2nd Tim Thompson/Irv/Mike Foam Rangers
3rd Jim Harper Foam Rangers

Classic Pale Ales 35 entries
1st John Manczuk Cowtown Cappers
2nd Phil Rahn Bluff City Brwrs
3rd John Kipp Borderline Brwrs

India Pale Ales 18 entries
1st David Guillebeau Oregon Brew Crew
2nd Dean Doba Foam Rangers
3rd Albert C. Hymer Bock'n'Ale-ians

American Pale Ales 30 entries
1st Phil Rahn Bluff City Brwrs
2nd Douglas Lindley Crecent City
3rd Albert C. Hymer Bock'n'Ale-ians
Hon. Mention - A. L. Kinchen NTHBA
Hon. Mention - Mark Shelton NTHBA

Brown Ales and Milds 17 entries
1st Phil Rahn Bluff City Brwrs
2nd Chales Sule/Bryan Hardy Foam Rangers
3rd John A Fries Sonoma Beerocrats

California/Texas Brown Ales 22 entries
1st Ed Cutrell Foam Rangers
2nd Vance Neal NTHBA
3rd David Lupin Foam Rangers

Traditional Porters 36 entries
1st Jim Lopez San Joaquin Worthogs
2nd Dennis Urban
3rd David Lupin/Ben Dacres Foam Rangers

East Coast Porters 10 entries
1st Jim Woll NTHBA
2nd Ray Daniels Chicago Beer Soc.
3rd Paul Mellander NTHBA

Sweet Stouts 12 entries
1st Rob Stenson Cowtown Cappers
2nd Norm Malone Foam Rangers
3rd John Gordeuk Bay Area Mashttrnts

Dry Stouts 28 entries
1st Thomas Nelson NTHBA
2nd Roman Davis Carolina Brewmstrs
3rd Charlie Gottenkieny NTHBA

Old Ales 16 entries
1st James Creech NTHBA
2nd Lou Carannante/Ron Kline Foam Rangers
3rd Timothy Walters NTHBA

Barley Wines 19 entries
1st David Guillebeau Oregon Brew Crew
2nd J. P. Rappenecker Foam Rangers
3rd Robert Grossman HOPS

Imperial Stouts 16 entries
1st Jim Fitzgerald Boston Wort Procs.
2nd Dave Hammaker
3rd Harold Doty Foam Rangers
Hon. Mention - Tim/Irv/Mike Foam Rangers

Trappist Ales 16 entries
1st Jeff Humphreys Foam Rangers
2nd John Manczuk Cowtown Cappers
3rd Bob Hauptert NTHBA

Strong Scotch Ales 11 entries
1st David Wright Bradenton Brewskis
2nd Lou Carannante/Ron Kline Foam Rangers
3rd Jeff Humphreys Foam Rangers

Light Wheat Beer 27 entries
1st Dave Diehl Foam Rangers
2nd J. P. Rappenecker Foam Rangers
3rd Bob Gorman Boston Wort Procs.

Amber & Dark Wheat Beer 10 entries
1st Ed Kesicki
2nd Lou Carannante/Ron Kline Foam Rangers
3rd Howard Moreland Boston Wort Procs.
Hon. Mention- Stephen Clark Crescent City

Novelty Beer 30 entries
1st Brian Kelly Unfermentables
2nd John Manczuk Cowtown Cappers
3rd J. Andrew Patrick Foam Rangers

Fruit Beer 28 entries
1st Tom Crawford
2nd Richard Coggins
3rd John Melton Malt Hoppers

Specialty Beer 15 entries
1st Ted Smith Cowtown Cappers
2nd Paul Mellander NTHBA
3rd Allen L. Ford Bock'n'Ale-ians

Still Meads 30 entries
1st Buck Wycoff Foam Rangers
2nd LeRoy Gibbins Foam Rangers
3rd Jim Hill Foam Rangers
3rd Steve Sturgen/Ed Parker Foam Rangers

Sparkling Mead 14 entries
1st Carlos Kelley Cowtown Cappers
2nd Mark Koiner NTHBA
3rd Robert Perry Foam Rangers

This year's milli-conference on Sat. morning include a slide show by Mr. Brad Kraus of the Santa Fe B.C. showing the gritty realities of small-scale brewing, a lecture by Mr. Rodney Morris on oxidizing reactions in wort, and a slid show by Mr. Fred Ekhardt of breweries he's known and loved.

All in all it was a wonderful weekend, and we hope that all of you out there in net.land consider attending and/or entering next year.

|/_|/_/|_____ / /

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 / / // / / / Happy! Happy! /
  /_ |0| |0|_ // Joy! Joy! /
  | /_ // /_ /_ / | / _____ /
  | | (____) | | | | /
  // _____ // // _/
  (_ / | |
  | Real | | / Sean Lamb (slamb@milp.jsc.nasa.gov)
 / Beer // _/ Loral Space Info Systems
 / _____ // Houston, Texas, USofA, Earth, Sol
- | | _ | |
  (____(____)
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Date: Mon, 26 Oct 92 13:18:38 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: pediococcus / BAA

So I'm finally catching up with the 10-5 to 10/13 backlog of hbds that arrived while I was away...

>So I head down to the basement yesterday after work to start gathering
>bottles and from a distance the beer in the carboy looks like it has
>started to ferment again 'cause there's some sort of head on it. I move
>in for a closer look. My draw drops, my eyes roll back in my head,
>a blood-curdling cry echoes throughout the house. The surface of the
>beer is covered with a thin white scum. It's kind of lacy looking with
>little fuzzy nodules here and there with vein-like things extending
>into the film. It looks like the stuff the people had on them when they
>crawled out of the pods in "Invasion Of The Body Snatchers."

A pediococcus infection has a ropy, lacy appearance. Note that Pediococcus is used in lambic fermentations, requiring extended amounts of time to do its stuff. Too bad you hopped the heck out of the batch, or you might have a shot at converting it to a pseudo-lambic.

- - - - -

>Yesterday I heard a third-hand report of some difficulties they're having
>at Beer Across America. (For those of you who are not familiar with BAA,
>it is a mail-order service you can "subscribe" to, in which every so
>often (once a month?) they send you a six-pack of a beer from some
>microbrewery (a different one each time) and a bill for something like
>\$12.95 including shipping. While this may seem a bit expensive for a
>six-pack of beer, it's worth it to many subscribers if most of the beers
>are not available in their areas.)
>
>The problem they're having is, you might say, one of being too successful
>for their own good. They've had so many respondents subscribe to the
>service that the amount of beer they have to ship out each round has
>gotten quite huge. So huge that many smaller brewers, the ones they had
>most hoped to give visibility to through the service, are unable to
>produce a full shipment of beer for the BAA. So the BAA sends out mostly
>beers from the relatively larger microbreweries.
>
>Although I am not currently a BAA subscriber, I like the idea and would
>like to see it succeed. Perhaps they could develop a system where they
>don't send the same beer to every subscriber every month.

I suscribe to them, and personally, I wish they would create specialized mailinglists. I would definitely rather be on a dark ale mailinglist - I'm sick of receiving pilsners!

I was really happy in May when they sent out Dock Street Amber (IMHO, the best brew they've carried), and another red ale to boot. This month's selection was 2 pilsners, which has kind of got me p.o'ed. They have yet to send out a porter or a stout, and seem to be going with "mainstream" beers, afraid to deviate from the norm and piss anybody off.

Case in point: last month they sent out Ed's Cave Creek pilsner. Now they advertized Ed's Cave Creek Chili beer, but you had to special order it, probably thinking it was too exotic to be the selection of the month. I subscribe to BAA so I can expand my beer horizons, and wish they'd open up a little, sending out some off-the-wall stuff, even if there's a person or two who may not like a particular selection.

I should also get off my butt and on the phone and talk to a person in charge, instead of bitching about it on the hbd...

bb

Date: Mon, 26 Oct 92 14:09 CST
 From: iepubj!korz@ihlpa.att.com
 Subject: Lauter tuns

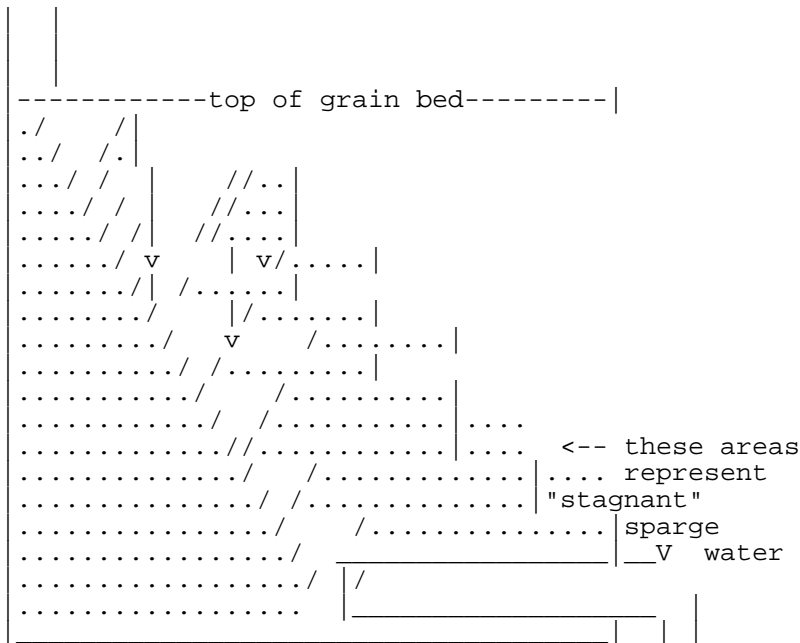
I thought that I had covered this before, but since there still seems to be some confusion as to the theory behind the statements, I have, through the magic of ascii graphics, illustrated the theoretical basis for my contention that runoff from a single point is less efficient (in terms of extract) than runoff from multiple points. I have also taken this opportunity to illustrate a third system, used by some, which I also feel is inferior to the lautering system described as SYSTEM #2. All these diagrams are gross exaggerations of the paths of the sparge water and, at the least, the "first runnings" will make their way to the outlet, wherever it may be. Note that the law of physics upon which all three of these theories are based, is:

"The sparge water will tend to take the path of least resistance."

[Actually, it is a phenomenon called "channelling"].

SYSTEM #1

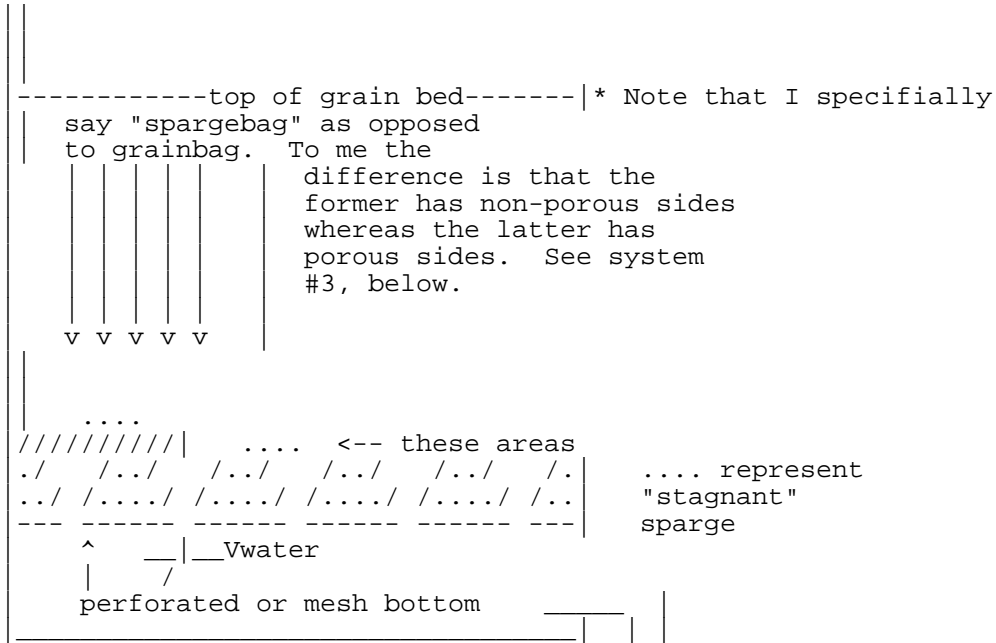
Lautering system which draws runoff from a single point:



Once "the sparge water (indicated by arrows) finds the path to the outlet," it will continue to take the shortest path to the outlet, leaving much of the grain barely touched by the sparge water. In addition to the direct path, some channelling would occur along the walls and bottom of the container.

SYSTEM #2

Lautering system in which the runoff is drawn from multiple points from the bottom, such as the "Zapap Lauter Tun" described by Charile Papazian, the "spargebag*-in-a-bucket system" described by Dave Miller, or the "slotted-copper-tube-manifold-in-a-picnic-cooler" (sorry, don't know who introduced this system):

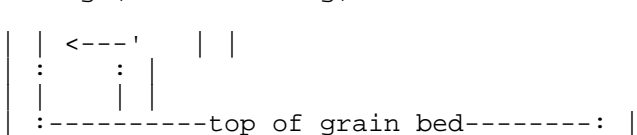


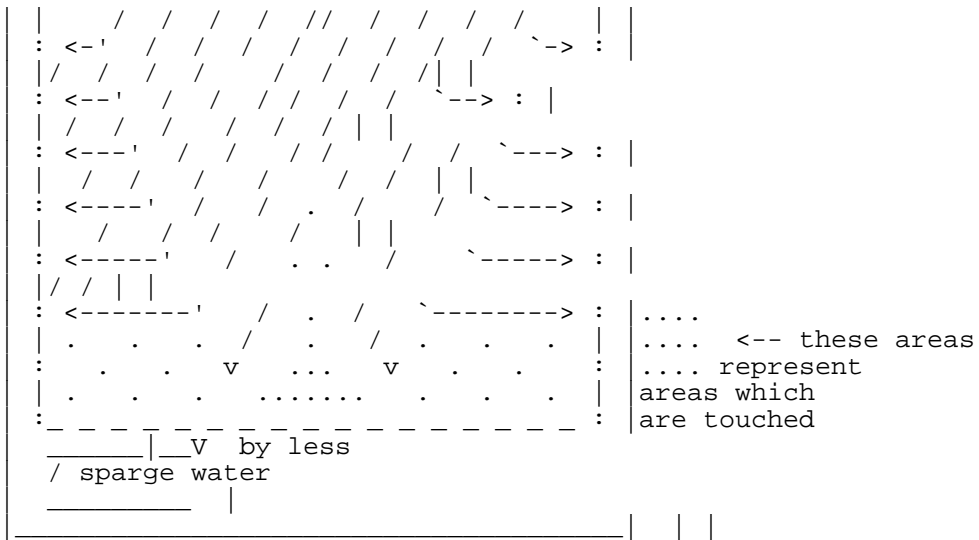
Since the path of resistance to any of the holes at the bottom is equivalent, the runoff should exit through each of them in approximately equal amounts, thereby roughly equally distributing the sparge water throughout the entire grain bed. Actually, if you've got several hundred holes, the stagnant areas would be so small, that they would be inconsequential to the efficiency. As in system #1, channelling would also occur along the walls of the container.

SYSTEM #3

Lautering system in which the runoff is taken from multiple points on the *sides* and bottom, like the "grainbag-in-a-bucket" system:

grainbag (100% mesh bag)





In this case, the path of least resistance is the "holes" in the mesh bag in the sides, near the top of the bag. In ascii graphics, this was very hard to illustrate, but my intention was to show that more sparge water would tend to exit the bag near the top, less would exit partway down the side of the bag, less and less as we look at points further down the side of the mesh bag.

In summary, it is my contention that system #2 is the most efficient of these three systems and virtually all lauterling systems can be approximated by one of these three systems.

Al.

Date: Mon, 26 Oct 92 14:31:24 CST
From: michael@wuppsych.wustl.edu (Michael Biondo)
Subject: Roller Mill from Junk

A good while back there appeared in the digest a series of posts re. the possible use of conveyor belt rollers in fabricating a roller mill. While I don't exactly recall what all was said, I seem to remember the thread ending with someone actually pricing new rollers and finding the cost way to prohibitive.

Well, the idea always stuck in my head. So one afternoon I decided to call around to a few scrap/salvage/junk yards to see what I could find. Sure enough, they all had scrapped/junked conveyor belts.

So with a little scrounging, I've found my roller mill, basically complete and ready to go. As it turns out, it's not conveyor belt rollers that you are after - the piece you are really after is called a 'tail-end'. It's the unit at the end of the conveyor which the belt wraps around, and optionally, which provides the driving force for the belt.

The unit I found consisted of two rollers, 18" long by 6" dia. that are ball-bearing mounted onto two side plates. Each side plate has adjustment bolts to position one of the rollers in relation to the other. The other roller is the driving roller and had a 6" chain sprocket mounted on the end of the shaft. A simple crank arm can easily be bolted right to the sprocket for hand operation or the sprocket removed and replaced by pulley for a motorized operation.

As I said, basically complete & ready to go and, all for only 25 bucks. Of course it was pretty badly rusted but a trip to a friendly sandblaster made short work of that.

After getting it cleaned up, I mounted the side plates to a wooden base, adjusted the roller gap to .050", fabricated a hopper to hold the grain and mounted a crank arm to the chain sprocket - a functional roller mill. With hand operation, the unit will crush a pound of grain in less than a minute. The crush is of roller mill quality ie. well crushed kernal with husks intact.

That's about it from the mill front ...

Mike Biondo
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Date: Mon, 26 Oct 92 15:57 EST
From: hjl@gummo.att.com
Subject: Weeping Radish brewpub

Visited "The Weeping Radish", a brewpub on Roanoke Island in Albermarle sound near Nag's Head in North Carolina. It's part of a German restaurant whose proprietor is originally from Bavaria, near Munich. They brew three beers, a helles and an amber, which are "always" on hand, and an Oktoberfest which isn't. There is a brewery tour available which turns out to be just standing around looking through a large window while the tour guide talks. It's interesting enough though, and I wouldn't let a bunch (25) of tourists get any closer to my wort either.

We heard about some of the difficulties they encountered in getting started:

At the urging of his brother, the owner imported a "brewery" from Germany, which turned out to be a container full of pipes, tanks and pumps with no hint at all regarding assembly or operation. (The brothers no longer speak to each other.) There were also no provisions at the time to allow brewpubs in North Carolina, a situation which the owner was instrumental (through his state Assemblyman) in getting corrected. The Feds insisted on a separate bonded warehouse to store finished (i.e. taxed) goods. He solved this problem using a technique employed by the local tobacco industry; a line painted on the floor dividing the bonded section from the unbonded. Another rule required that the beer be dispensed from a "portable" container. He had planned to serve the brew directly from the lagering tun (about 300 gallons) via pipes to the bars. That one was avoided by attaching wheels to the tuns (they never move).

They get their malt from Briess already cracked. Some was passed around. I was impressed by the uniformity. Every grain was perfectly cracked (none were crushed) and there was no flour at all. For the helles they use a mix of 2-row and 6-row pale barley (unspecified ratio) mashed at 160F for one hour and sparged at 170F for about one hour. The sparging effluent was visible and was absolutely clear. Hops are Hallertauer and Saaz with a one hour boil using superheated steam piped through a coil in the brewpot, which is stainless steel. The guide didn't know the detailed hop schedule nor the gravities but said the beer is "about 5%" alcohol. A very substantial counterflow heat exchanger chills the wort to about 50F in fifteen minutes.

Fermentation is with "Bavarian" yeast for one week at 50F in open vats. Fresh yeast is shipped regularly from Germany and is not reused. We were told of batches which were discarded because of the yeast being delayed in customs. They lager at 45F for six weeks "except sometimes in the summer when we run short".

Amber beer is achieved by the addition of what appeared to be chocolate malt.

Four people seemed to comprise the brewing staff. While we were there, three

of them were standing around (on break?) and one was filling bottles.
Once
a year a brewmaster from Bavaria spends six weeks correcting any bad
habits
picked up since his last visit.

The product is sold only at the pub either in glasses, one liter Grolsch-
type bottles or one gallon mini-barrels (tin cans). Prices are \$1.75 for
8 oz, \$3.00 a half liter, \$5.00 a liter, \$6.00 for the Grolsch-type
bottle
(\$4.00 for a refill) and \$11.00 for a mini-barrel.

Total production is 26,000 gallons per year.

The helles is good but a bit variable. I tasted two batches. Both were
true to type but one tasted cleaner than the other. I liked the amber
better. All the beers were better than the food.

The name derives from a snack food customarily served in the owner's
home district to accompany beer. A large, mild radish is sliced into
a spiral; salt is sprinkled into the cut and the radish is reassembled.
The salt draws moisture out of the flesh. The resultant solution dribbles
down the sides of the radish, giving the appearance of tears.

Hank Luer
.//'

Date: Mon, 26 Oct 92 22:03:55 +0100
From: Victor Reijs <Victor.Reijs@SURFnet.nl>
Subject: efficiency/crystal caramel malt/EBC

Hello all of you,

Two subjects:

- crystal malt and caramel malt

There is a big difference between these two!

crystal malt: the grain is soaked in water and kept at 65 Centigrade (for one hour), so that the starch in the grain is converted to sugar. After that the grain is heated to 110 - 120 centigrade. The water evaporates and the sugar gets a crystal like structure. (depending on the length of the heating the crystal malts gets darker)
caramel malt: after the sprouting of the grains, they are heated to 160 centigrade. The grain gets the color of chocolate or caramel.

- efficiency

I define efficiency as being:

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eff1='total amount of extracted sugar' * 100 /  
'total amount of fermentable sugar in malt'
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Sometimes people define efficiency (in my opinion wrongly) as being:

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eff2='total amount of fermentable sugar in malt' *  
100/'total weight of malt'
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I would say: eff1 is the efficiency, which is dependant on the method of brewing/experience of brewer. Eff2 is more a natural parameter, by nature some malts have more fermentable sugar then others. It is dependant on the natural process of growing and dependent on producing the malts.

Now I have a question related to the color of the malt. I understand that there is defined in US the SRM or Lovibond (by definition both are different). In Europe we have EBC (its definition is: the number of ml of jodide in 100 ml water which give the same color as the beer). My question to you is: What is the definition of SRM and Lovibond?

All the best,

Victor

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